



**Catering & Event Guide**

# Passed Hors d'oeuvres

\$36 per dozen

## Hot

House Flatbread, Mozzarella, Olives, Zucchini (v)

Chicken Croquettes, Lemon Aioli, Pea Shoots

Lump Crab Cake, Pepper Jam, Mustard Seeds

Seared Polenta, Goat Cheese, Oven Cured Tomato (v gf)

Beef Tenderloin Pintxo, Hummus, Pistou, Pickled Chiles (df)

Braised Meatball, Tomato Ragu, Parmesan

## Cold

Grilled Shrimp, Harissa Horseradish Relish (gf)

Buratta Toast, Peppers, Salsa Verde, Balsamic (v)

Beef Tartare Crostini, Truffle Aioli, Fried Capers (df)

Smoked Salmon, Cucumber, Avocado Mousse (gf)

Prosciutto Wrapped Dates, Blue Cheese, Almonds (gf)

Confit Tuna, Sourdough, Tomato, Citrus, Gardinera (df)

v = vegetarian gf = gluten free df = dairy free

## Platters & Displays

### **Artisan Cheese Display** \$9 per person

Fruit Mostarda, Grapes, Marcona Almonds, Assorted Crackers (v)

### **Charcuterie Platter** \$11 per person

Cured Salumi, Marinated Olives, Jardinera, Roasted Peppers, Assorted Crackers

### **Beef Tenderloin Sandwiches** \$9 per person

Potato Bun, Arugula, Tomato, Horseradish Aioli (df)

### **Fresh Vegetable Crudité** \$6 per person

Tahini Hummus, Blue Cheese Mousse (v gf)

### **Chilled Jumbo Shrimp & Market Fresh Oysters** \$14 per person

Bloody Mary Cocktail, Citrus Caper Remoulade, Lemons (gf df)

## Miniature Desserts

Choose Two \$8    Three \$11    Five \$13 per person

Espresso Profiteroles, Dark Chocolate Ganache (v)

Tahini & Rosemary Butterscotch Cookies (v)

Flourless Chocolate Cake Bites, Citrus Icing (v gf df)

Vanilla Bean Cheesecake Mousse Tartlets, Fresh Berries (v)

Almond Olive Oil Petite Gateau, Lemon Thyme Glaze (v)

Dark Chocolate Mint Truffles (v)

Fresh Fruit Skewers, Mascarpone Sabayon (v gf)

### **Cookies & Brownies** \$6 per person (v)

### **Coffee Station** \$135 Initial Setup, \$45 per refill

Served with Cream & Sugar

### **Add Assorted Herbal Tea** \$50 Initial Setup, \$45 per refill

Served with Honey & Lemons

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# Plated Lunch Menu

**Two Course Menu** \$24 per person (Starter & Entrée or Entrée & Dessert)

**Three Course Menu** \$32 per person (Starter, Entrée, Dessert)

## Starters (Choose Two)

Butternut Squash Soup, Crème Fraiche, Pepitas (v gf)

Hearts of Romaine Salad, Parmesan Dressing, Croutons, Grana Padano (v)

Tuscan Baby Kale, Quinoa, Pecorino, Marcona Almonds, Pear Vinaigrette (v gf)

Roasted Cauliflower, Pepper Piperade, Raisin Compote, Pistachio (v gf)

Burrata Toast, Pesto, Cured Tomato, Pine Nuts, Pea Shoots, Balsamico (v)

## Entrees (Choose Three)

Basil Gnudi, Poached Pears, Walnuts, Spinach, Gorgonzola, Pistou (v)

Pork Belly BLAT, Burrata, Avocado, Tomato, Truffle Aioli, Ciabatta

Brisket Pastrami, Gruyere, Apple Slaw, Caraway Lemon Aioli, Ciabatta

Salmon Salad, Asparagus, Tomatoes, Beets, Blue Cheese, Fennel, Balsamico (gf)

Black Angus Burger, Gruyere, Tobacco Onions, Pickle, Spiced Remoulade

Rotisserie Chicken, House Frites, Carrots, Watercress, Herbs de Provence (gf)

## Desserts (Choose Two)

Honey Goat Cheesecake, Pistachio, Fig Gelato, Blackberry Coulis (v gf)

Espresso Semifreddo, Cocoa Nib Crumble, Hazelnuts, Amarena Cherries (v)

Orange Butterscotch Cake, Dates, Ginger Caramel, Cardamom Gelato (v)

Chocolate Olive Oil Torte, White Chocolate, Pomegranate Coulis, Caramelized Filo (v)

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# Plated Dinner Menu

**Two Course Menu** \$42 per person (Starter & Entrée or Entrée & Dessert)

**Three Course Menu** \$54 per person (Starter, Entrée, Dessert)

## Starters (Choose Three)

Calamari Fritti, Artichokes, Tomato Ragu, Lemon Aioli

Roasted Cauliflower, Pepper Piperade, Raisin Compote, Pistachio (v gf)

Burrata Toast, Pesto, Cured Tomato, Pine Nuts, Pea Shoots, Balsamico (v)

Butternut Squash Soup, Crème Fraiche, Pepitas (v gf)

Hearts of Romaine Salad, Parmesan Dressing, Croutons, Grana Padano (v)

Tuscan Baby Kale, Quinoa, Pecorino, Marcona Almonds, Pear Vinaigrette (v gf)

## Entrees (Choose Three)

Basil Gnudi, Poached Pears, Walnuts, Spinach, Gorgonzola, Pistou (v)

Pork Shoulder Bolognese, Tagliatelle, Brussel Leaves, Fresh Cream

Seared Salmon, Caponata, Haricot Vert, Tomato, Basil Pesto (gf)

P.E.I. Mussel Bouillabaisse, New Potatoes, Fennel, Red Peppers, Rouille Toast

Rotisserie Chicken, House Frites, Carrots, Watercress, Herbs de Provence (gf)

Braised Lamb Shank, Polenta, Tomatoes, Brussels Sprouts, Orange Gremolata (gf)

Grilled Beef Petit Filet, Patatas Bravas, Asparagus, Pimenton Jus (gf)

(\$5 supplement)

## Desserts (Choose Two)

Honey Goat Cheesecake, Pistachio, Fig Gelato, Blackberry Coulis (v gf)

Espresso Semifreddo, Cocoa Nib Crumble, Hazelnuts, Amarena Cherries (v)

Orange Butterscotch Cake, Dates, Ginger Caramel, Cardamom Gelato (v)

Chocolate Olive Oil Torte, White Chocolate, Pomegranate Coulis, Caramelized Filo (v)

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# Hosted Bar

*Based On Final Consumption*

## Premium Package

**Liquor** \$9 per drink

Grey Goose Vodka, Malfy Gin, Hornitos Reposado Tequila, Basil Hayden Bourbon, Knob Creek Rye Whiskey, Captain Morgan Rum, Glenlivet 12yr Single Malt Scotch

**Wine** \$9 per glass

Sommelier's Selection

**Beer** \$6 per bottle

Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

## Call Package

**Liquor** \$8 per drink

Woody Creek Vodka, Bombay Sapphire Gin, Hornotios Reposado Tequila, Buffalo Trace Bourbon, Bacardi Rum, Dewars White Label Scotch

**Wine** \$8 per glass

Sommelier's Selection

**Beer** \$6 per bottle

Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

## House Package

**Liquor** \$7 per drink

Svedka Vodka, Monopolowa Gin, Pueblo Viejo Tequila, W.L. Weller Bourbon, Bacardi Rum, Dewars White Label Scotch

**Wine** \$7 per glass

Sommelier's Selection

**Beer** \$6 per bottle

Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

*\*Bar offerings subject to change*

# Inclusive Bar Packages

Charged at an hourly price and includes soft drinks

## **Beer & Wine Package**

**2 Hours** \$19 per person

**3 hours** \$23 per person

**4 hours** \$27 per person

**Beer Selections:** Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

**House Wine Selections:** Sommelier's Choice

## **Premium Package**

**2 Hours** \$27 per person

**3 hours** \$32 per person

**4 hours** \$37 per person

**Beer Selections:** Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

**Premium Wine Selections:** Sommelier's Choice

**Premium Cocktail Selection:** Grey Goose Vodka, Malfi Italian Gin, Hornitos Reposado Tequila, Basil Hayden Bourbon, Knob Creek Rye Whiskey, Captain Morgan Rum, Glenlivet 12yr Single Malt Scotch

## **Call Package**

**2 Hours** \$22 per person

**3 hours** \$27 per person

**4 hours** \$32 per person

**Beer Selections:** Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

**Call Wine Selections:** Sommelier's Choice

**Call Cocktail Selection:** Woody Creek Vodka, Bombay Sapphire Gin, Hornitos Reposado Tequila, Buffalo Trace Bourbon, Bacardi Rum, McClelland Single Malt Scotch

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