



CATERING MENU GUIDE



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COLORADO CONVENTION CENTER
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GENERAL INFORMATION

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

As the Colorado Convention Center's exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any Event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate's expert culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre planning activities and communicate your goals.

EXCLUSIVITY

Centerplate is the exclusive caterer for the Colorado Convention Center and the preferred caterer for the Denver Performing Arts Complex. Centerplate holds the liquor license to the Colorado Convention Center and Denver Performing Arts Complex. All alcoholic beverages must be purchased through Centerplate and served by Centerplate staff. Please note that no food or beverages (including alcoholic beverages) of any kind may be brought into or out of the Colorado Convention Center.

FOOD AND BEVERAGE PRICING

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases. Pricing for banquet meals are based on round tables of 10. Any change in the standard guest seating may result in additional labor charges. Centerplate will donate leftover food, as applicable, to WeDontWaste.org

ADMINISTRATIVE CHARGES AND TAX

A 22% "House" or "Administrative" charge will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations. The "House" or "Administrative" Charge of 22% is added to the Customer bill for catered events/functions (or comparable services) which is used to defray the cost of set up, break down, service and other house expenses as well as the employees/personnel directly providing the services, and is a charge/gratuity paid directly to Centerplate employees/personnel to offset wages and other labor costs. No portion of this Charge is directly distributed to the employees providing the service as an actual tip. Customers are free, but not obligated, to add or give a tip directly to your servers.

PAYMENT POLICY

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary invoice. Centerplate requires full payment (100%) of the total estimated charges in advance of the first scheduled service. A company check, American Express, MasterCard and Visa are all acceptable forms of payment. If paying by check, a credit card must be provided to make any changes on site. The balance and any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interests from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer. The remaining balance will be due five (5) business days prior to the start of your event.

GENERAL INFORMATION

GUARANTEES

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the “Guaranteed Attendance”). There may be applicable charges for events with minimal attendance.

- If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required,
(a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO’s, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.
- Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage). If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 25% per guaranteed guest may apply.
- The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

SUSTAINABILITY

Centerplate at the Colorado Convention Center makes a conscious effort to practice sustainability in everyday procedures. Engaging in both recyclable and compostable programs enables us to work in a productive environment while maintaining a high level of corporate social responsibility.

In an effort to be sustainable we source products from various local Colorado vendors and farms. Centerplate also maintains our own on-site Farm – The Blue Bear Farm, harvesting fresh produce and herbs used in our menus each season.

In addition, Centerplate partners with “We Don’t Waste,” which allows Centerplate to minimize the waste of nutritious and wholesome foods by donating leftover items to a wide variety of local non-profit organizations that provide for Denver’s underserved.

GENERAL SERVICES

LABOR FEES

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, providing the guaranteed minimum sales requirements are met. For plated lunches and dinners, the provision of this labor at no added cost is based on a 1 to 30 staff to patron ratio and 10 persons per table. Please note any additional tables will require additional labor. When you request additional staffing—over and above what are normally provided—the following hourly rates will apply.

Please note that a four (4) hour minimum per staff member applies.

- Chef - \$25 per hour
- Carver - \$25 per hour
- Bartender - \$25 per hour
- Server - \$25 per hour

GENERAL INFORMATION

BAGGAGE AND COAT CHECK SERVICES

Centerplate Catering gladly assists you in providing a service to watch the coats and bags of your guests. This service provides attendant(s) to monitor such articles through a claim check system. Under this system, Centerplate Catering releases the secured property to any person presenting the required claim check. This service may be offered on a cash basis or as a service hosted by the arranging party.

CASH SERVICE

(\$3 per item checked) A cash coat/baggage check service can be arranged without labor fees for sales exceeding \$100 for the initial minimum four (4) hour period, per attendant. Otherwise, a fee of \$100 will apply per attendant for this period. Labor fees for service requested beyond the initial four (4) period will be charged only if the average hourly sales fail to exceed \$25 per attendant per hour. In such cases the charge will be \$25 per attendant per hour for a minimum of 4 hours.

HOSTED SERVICE

Hosted Coat Check Service is provided for a fee of \$25 per hour per attendant for a minimum of four (4) hours. No fee will be charged to your guests. The service provided by Centerplate Catering watches over the articles of your guests and assures they are delivered to only persons with a matching claim check. Should you desire a more secure service, Centerplate Catering will gladly assist you in arranging such a service with a certified security company. For insurance purposes, Centerplate does not accept laptop computers and/or bags at any coat/baggage checks. Centerplate also requires a minimum of two (2) attendants at all times.

CATERED SERVICE · MINIMUM RETAIL SALES REQUIREMENTS

CATERING SERVICES

Customary labor for catered functions is provided free of labor charges if sales for a specific function/ service exceed \$300 per four (4) hour period. Otherwise, a fee of \$100 will be applied for the period or event of which the minimum is not met. Additional labor for functions/service exceeding four (4) hours or as requested over and above what is normally provided will be charged at standard hourly labor rates per staff person employed for the activity.

BEVERAGE (BAR) SERVICES

A bartender is provided free of charge for each individual bar that posts sales of \$400 or more per four (4) hour period. A \$100 fee will be applied to each bar failing to meet the \$400 minimum sales figure for the 4-hour period.

EXHIBITOR BOOTH CATERING

Customary labor for catered functions is provided free of labor charges if sales for a specific function/ service exceed \$300 per four (4) hour period. Otherwise, a fee of \$100 will be applied for the period or event of which the minimum is not met. Should a "Drop Off" only service be requested, the fee will be \$25 per delivery.

Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate as a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.

CONCESSION SERVICE · MINIMUM RETAIL SALES REQUIREMENTS

Centerplate reserves the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business. For additional Concession Carts/Fixed Outlets please see information on minimums below.

GENERAL INFORMATION

PORTABLE CENTERPLATE OUTLET

Requested beverage and snack carts are provided free of labor charges if sales exceed \$2000- 4000 per outlet, per four (4) hour period. Minimums based on location and portable option. If client does not reach the minimum they are responsible for the difference.

PORTABLE SPECIALTY OUTLET

Requested specialty carts, such as specialty coffees and candied nuts, are provided free of labor charges if sales exceed \$800 per cart, per four (4) hour period. If client does not reach the minimum they are responsible for the difference.

FIXED RETAIL OUTLETS – Street Level

Labor for fixed retail outlet is provided free if sales exceed \$2000 per stand, per four (4) hour period. If client does not reach the minimum they are responsible for the difference.

FIXED RETAIL OUTLETS – Exhibit Level*

Labor for fixed retail outlet is provided free if sales exceed \$2000 per stand, per four (4) hour period. If client does not reach the minimum they are responsible for the difference. *Stand 2 (Hall A) and Stand 7 (Hall D) \$2500 minimum per (4) hour period.

GO GOURMET

Go Gourmet is provided free of labor charges if sales exceed \$4000 per four (4) hour period. If client does not reach the minimum they are responsible for the difference.

BLUE BEAR CAFÉ

Blue Bear Cafe is provided free of labor charges if sales exceed \$1000 per four (4) hour period. If client does not reach the minimum they are responsible for the difference.

RETAIL CONCESSIONS VOUCHER POLICY

- Client must estimate the number of vouchers that will be turned in each day of the service. A BEO will be produced for each day.
- Vouchers are not charged on consumption. Client will pre-pay for 85% of the guaranteed voucher amount. Payment is due (5) business days prior.
- Client is responsible for paying for the total number of redeemed vouchers at the full voucher value if that number is greater than the guaranteed number.
- Client is responsible for paying for the total number of vouchers added day of event.
- The creation of vouchers is the client's responsibility. A copy of the vouchers must be submitted to Centerplate at least (5) days prior to the show before mass producing the vouchers.
- Client is responsible for distributing the vouchers to attendees.
- Vouchers have no monetary value. No change will be given.
- Dates that the vouchers are valid must be printed on the vouchers.
- Retail Voucher Administration Fee of 10% is added to the BEO
- Centerplate must retain vouchers following the event for auditing/billing purposes. Client can audit the vouchers on site, but the vouchers cannot leave the Colorado Convention Center.

CHINA SERVICE

In all carpeted Meeting Rooms and Ballrooms, compostable service ware will automatically be used for all meal services, unless china is requested. All food and beverage events located in the Exhibit Halls and Bellco Theatre with the exception of plated meals, are accompanied

by high-grade and/or compostable disposable ware. If china is preferred, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.00++ per person, per meal period.
- Refreshment or Coffee Breaks: \$2.00++ per person, per break.

LINEN SERVICE

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King, Jr Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge may apply. Should your Event require extended pre or post service or stand by time, often necessitated by high-security functions, an additional labor charge may apply.

BREAKFAST

CONTINENTAL BREAKFAST

All Continental Breakfasts are served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Teas, and Pitchers of Iced Water.

5280 CONTINENTAL BREAKFAST **\$18.00**

Assorted Individual Bottled Fruit Juices,
Local Freshly Baked Breakfast Pastries, Danish, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese

CAPITAL HILL PREMIUM CONTINENTAL BREAKFAST **\$20.00**

Assorted Individual Bottled Fruit Juices
Local Freshly Baked Breakfast Pastries, Danish, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Farm Fresh Sliced Seasonal Fruit and Berries

COLORADO HEALTH NUT CONTINENTAL **\$22.00**

Assorted Individual Bottled Fruit Juices
Assorted Local Organic Big B's Ciders
Locally Baked Bran, Blueberry, and Carrot Muffins
House Made Seasonal Blue Bear Farm Crostatas
Farm Fresh Seasonal Sliced Fruit Platter
Local Noosa Yogurt Bar with Granola, Fresh Berries, Dried Fruits and Nuts
Steel Cut Oatmeal with Butter, Colorado Honey and Brown Sugar

A minimum of 10 guests is required for these services; \$5 surcharge per person if less than 10 guests.

ENHANCE YOUR CONTINENTAL BREAKFAST

ENGLISH MUFFIN BREAKFAST SANDWICH **\$6.50**
Egg and Cheese with Choice of Ham, Bacon or Pork Sausage

FLAKY CROISSANT SANDWICH **\$7.00**
Egg and Cheese with Choice of Ham, Bacon or Pork Sausage

BREAKFAST BURRITO **\$8.50**
Scrambled Egg, Chorizo, Potatoes, Cheese, Peppers, Onions and Cilantro
Served with Fresh Salsa Fresca on the side

YOGURT BAR **\$7.50**
Greek Yogurt with Colorado Honey, Granola, Dried Fruits, Nuts and Seasonal Berries

BREAKFAST

BREAKFAST BUFFETS

All Breakfast Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Teas, and Pitchers of Iced Water.

WESTERN SLOPE BREAKFAST BUFFET (gf) \$24.50

Farm Fresh Scrambled Eggs and Roasted Breakfast Potatoes
Hickory Smoked Bacon, Local Rome's Small Batch Artisan Sausage Patties
Assorted Individual Bottled Fruit Juices and Farm Fresh Seasonal Sliced Fruit
Local Freshly Baked Muffins, Breakfast Breads and Pastries with Butter and Preserves

PUEBLO BREAKFAST BUFFET (gf) \$24.50

Green Chili & Pepper Jack Scrambled Eggs, Local Chorizo Sausage Link,
Peppered Bacon and Roasted Southwest Potatoes with Onion and Pepper
Assorted Individual Bottled Fruit Juices and Farm Fresh Seasonal Sliced Fruit
Local Freshly Baked Muffins, Breakfast Breads and Pastries with Butter and Preserves

GLENWOOD SPRINGS BREAKFAST BUFFET (gf) \$26.50

Denver Frittata with Ham, Onions, Bell Peppers and Cheddar Cheese
Seasonal Blue Bear Farm Vegetable Frittata
Roasted Fingerling Potatoes with Caramelized Onions
Honey Smoked Bacon and Local Rome's Small Batch Artisan Link Sausage
Assorted Individual Bottled Fruit Juices and Farm Fresh Seasonal Sliced Fruit
Local Freshly Baked Muffins, Breakfast Breads and Pastries with Butter and Preserves

A minimum of 25 guests is required for breakfast buffets; \$5 surcharge per person if less than 25 guests.

ENHANCE YOUR BREAKFAST BUFFET

SOUTHWEST BENEDICT (gf)* \$10.00

(Recommend Two Chef Attendant per 50 Guests)

Green Chili & Pepper Jack Cheese Polenta Cake with Chorizo Sausage,
Seasoned Black Beans and a Poached Farm Fresh Egg topped with
Chipotle Hollandaise, Pico de Gallo, and Cotija Cheese

COLORADO HONEY SMOKED SALMON PLATTER \$9.00

Crème Fraiche, Caper, Red Onion, Hard Boiled Egg and Bagel Chips

BELGIUM WAFFLE STATION* \$7.00

(Recommend One Chef Attendant per 75 Guests)

Buttermilk, Blueberry and Chocolate Chip Waffles
Served with Warm Seasonal Blue Bear Farm Fruit Compote, Whipped Butter,
Fresh Vanilla Whipped Cream and Maple Syrup

BREAKFAST

FARM FRESH EGGS-TO-ORDER STATION (gf)* **\$8.00**

(Recommend One Chef Attendant per 50 Guests)

Eggs, Egg Beaters or Egg Whites with your choice of Asparagus, Peppers, Onions, Mushrooms, Tomatoes, Spinach, Bacon, Ham, Cheddar and Swiss Cheese

FRENCH TOAST **\$7.00**

Cinnamon Vanilla Crème Brulee French Toast

Served with Warm Seasonal Blue Bear Farm Fruit Compote, Whipped Butter, Fresh Vanilla Whipped Cream and Maple Syrup

DELUXE COLORADO OATMEAL STATION **\$6.00**

Steel Cut Oatmeal Two Ways: Classic Creamy or Cinnamon Apple Pie

Offered with Colorado Honey, Dried Fruits, Walnuts, Almonds, Home Made Granola and Butter

*A minimum of 25 guests is required for these services.
Requires an additional \$100.00++ fee per uniformed chef.

PLATED BREAKFAST

All Plated Breakfasts are served with Family Style Fresh Fruit, Freshly Baked Breakfast Pastries, Butter, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.

THE AMERICAN TRADITION (gf) **\$22.00**

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon and Herb Roasted Breakfast Potatoes

THE SOUTHWEST BREAKFAST (gf) **\$24.00**

Farm Fresh Scrambled Eggs with Roasted Green Chilies and Pepper Jack Cheese, Local Polidori Chorizo Sausage Links and Southwest Potatoes with Peppers and Onions
Salsa Fresca served Family Style

WILD MUSHROOM AND SPINACH QUICHE **\$25.00**

Colorado Wild Mushrooms, Spinach, Gruyere Cheese and Farm Fresh Eggs

Baked in a Buttery Crust and Drizzled with White Truffle Oil

Served with Roasted Potatoes, Chicken Sausage Links, and Roasted Red Pepper Coulis

COLORADO CORNED BUFFALO HASH (gf) **\$27.00**

Farm Fresh Scrambled Eggs with Cheddar Cheese

Buffalo Hash with Roasted Colorado Chilies & Onions

Golden Brown Shredded Potatoes

A minimum of 10 guests is required for plated breakfasts; \$5 surcharge per person if less than 10 guests

A LA CARTE

HOUSE COFFEE OR CELESTIAL SEASONINGS TEA (gallon) Freshly Brewed Coffee or Decaffeinated Coffee or Selection of Hot Teas	\$57.00
FRESHLY BREWED STARBUCKS COFFEE OR TAZO TEA (gallon) Freshly Brewed Coffee or Decaffeinated Coffee or Selection of Tazo Teas	\$67.00
ASSORTED JUICES (gallon) Orange, Cranberry and Grapefruit	\$45.00
CQ INFUSED SPA WATER Assorted Flavors to include: Citrus, Tropical or Berry Infused and Garnished with Seasonal Fresh Fruit <i>3-gallons per unit</i>	\$165 per unit
LEMONADE (gallon)	\$40.00
FRESH BREWED ICED TEA (gallon)	\$40.00
INDIVIDUAL BOTTLED FRUIT JUICES Orange, Apple, Cranberry and Ruby Red Grapefruit	\$4.50
DASANI BOTTLED WATER	\$4.00
PERRIER SPARKLING MINERAL WATER	\$4.25
CANNED COKE PRODUCTS	\$3.25
INDIVIDUAL BOTTLES OF POWERADE	\$4.50
INDIVIDUAL CARTONS OF MILK	\$3.00
WATER COOLER TOWER (5 gallons/ 250 cups) Cold Water – 110 Volt Power Source Required Additional 5 Gallons and Cup Replacement - \$35.00	\$95.00
WATER PITCHER (1/2 gallon)	\$5.00
KEURIG MACHINE COFFEE KIT One time set up fee of \$150.00 includes 26 K-Cups (16 regular, 5 decaf and 5 green tea) Disposable coffee cups, 2 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins Additional K Cups are \$3.00++ each <i>(Please contact Catering Sales for additional flavors)</i>	\$150

A LA CARTE

FARM FRESH SLICED SEASONAL FRUIT AND BERRIES (gf) (per person)	\$6.00
WHOLE FRESH FRUIT (gf)	\$2.75
YOPLAIT YOGURT (gf)	\$4.25
ASSORTED INDIVIDUAL CEREALS AND MILK	\$6.00
LOCAL FRESHLY BAKED MUFFINS (dozen) Blueberry, Cranberry, Poppy seed, Oat Bran Raisin, Banana Nut and Chocolate Chip	\$45.00
LOCAL FRESHLY BAKED BAGELS (dozen) Plain, Blueberry, Everything, Cinnamon Raisin, Sesame Seed and Poppy seed Includes Assorted Cream Cheeses & Complimentary Toaster	\$40.00
LOCAL FRESHLY BAKED DANISH (dozen) Cream Cheese, Blueberry, Cherry, Apple and Apricot	\$45.00
LOCAL FRESHLY BAKED BREAKFAST BREADS (dozen slices) Banana Nut, Carrot Nut, Blueberry and Cranberry	\$45.00
ASSORTED LOCAL FRESHLY MADE DONUTS (dozen)	\$45.00
LOCAL FRESHLY BAKED CINNAMON ROLLS OR PECAN STICKY BUNS (dozen)	\$50.00
LOCAL FRESHLY BAKED SCONES (dozen) Plain, Cranberry Walnut, Blueberry, Chocolate Chip and Raisin	\$50.00
INDIVIDUAL QUAKER OATMEAL Maple Brown Sugar and Apple Cinnamon	\$5.00
GOURMET FINGER SANDWICHES (dozen) Offered as a Variety of the following: Cucumber with Water Crest and Chive Aioli, Chicken Salad with Frisee or Smoked Salmon with Lemon Herb Cream Cheese	\$40.00
GOURMET CHOCOLATE DIPPED STRAWBERRIES (gf) (dozen)	\$40.00
CHOCOLATE COVERED RAISINS (gf) (pound)	\$16.00
YOGURT COVERED PRETZELS (pound)	\$24.00
TRAIL MIX (pound)	\$18.00
ASSORTED CLIF BARS (dozen)	\$60.00

A LA CARTE

JUMBO SOFT PRETZELS (dozen) Served with Mustard and Hot Cheese Dip	\$48.00
BAKED BAVARIAN PRETZEL RODS (dozen) Served with Mustard and Hot Cheese Dip	\$36.00
SIGNATURE HOME MADE GRANOLA BARS (dozen)	\$40.00
ASSORTED INDIVIDUAL BAGGED CHIPS Potato Chips, BBQ Chips, Doritos, Cheetos and Sun Chips	\$3.00
TORTILLA CHIPS AND SALSA (gf) (per person) Freshly Made Guacamole (per person)	\$4.00 \$2.00
POTATO CHIPS AND FRENCH ONION DIP (per person)	\$5.50
PRETZEL TWISTS (pound)	\$8.00
MIXED NUTS (pound)	\$27.00
SNACK MIX (pound)	\$16.00
QUAKER CHEWY GRANOLA BARS (each)	\$3.00
KELLOGG'S NUTRI-GRAIN BARS (each)	\$3.50
FULL-SIZE ASSORTED CANDY BARS (each)	\$3.50
INDIVIDUAL KELLOGG'S RICE KRISPY TREATS (dozen)	\$36.00
HOUSE MADE PREMIUM DESSERT BARS (dozen) Lemon, Rocky Road and PB&J	\$42.00
FRESHLY BAKED COOKIES (dozen) Chocolate Chip, Oatmeal Raisin and Sugar	\$35.00/3 oz. \$24.00/1.5 oz.
CUSTOM LOGO SUGAR COOKIE 3 OZ. (each) 2 Dozen Minimum	\$4.00
ASSORTED HOMEMADE CUPCAKES (dozen)	\$45.00
HOUSE MADE BROWNIES AND BLONDIES (dozen)	\$36.00
FRESHLY POPPED POPCORN (gf) Serves approximately 200 guests, 1 bag per person, includes popcorn machine rental Requires an additional \$100.00++ fee per attendant, per machine	\$350

A LA CARTE

HALF SHEET CAKE* (40 Slices)

\$125

Choice of: Vanilla Cake with Raspberry Filling and Vanilla Frosting; Chocolate Devil's Food Cake with Strawberry Filling and Dark Chocolate Frosting; Red Velvet Cake with Cream Cheese Frosting and White Chocolate Chips; Carrot Cake with Pecans and Cream Cheese Frosting; Vanilla Bean Pound Cake with Raspberry Filling and Lemon Frosting

FULL SHEET CAKE* (80 Slices)

\$225

Choice of: Vanilla Cake with Raspberry Filling and Vanilla Frosting; Chocolate Devil's Food Cake with Strawberry Filling and Dark Chocolate Frosting; Red Velvet Cake with Cream Cheese Frosting and White Chocolate Chips; Carrot Cake with Pecans and Cream Cheese Frosting; Vanilla Bean Pound Cake with Raspberry Filling and Lemon Frosting

CUSTOM SILK SCREEN CAKE LOGO

\$75.00 per logo

ICE CREAM NOVELTIES (each)

\$5.00

Nutter Butter, Drumstick, Ice Cream Sandwich and Strawberry Fruit Bar

PREMIUM ICE CREAM NOVELTIES (each)

\$7.00

Haagen Dazs, Butterfinger Bar, Heath Bar, Cookiewich and King Size Drumstick

COLORADO FARMER'S MARKET STATIONS**MEDITERRANEAN****\$28.00**

Grilled and Marinated Raw Farm Fresh Vegetables
Grilled: Zucchini, Yellow Squash, Asparagus & Red Onion (gf)
Raw: Celery & Carrot Sticks, Marinated Cherry Tomatoes, Cucumbers & Bell Peppers (gf)
Cured Meats (gf)
Salami, Capicola, Cure 81 Ham & Mortadella (gf)
Local and Domestic Cheeses (gf)
Double Cream Brie, Maytag Blue, Cheddar, Swiss & Parmigiano Reggiano
Roasted Garlic and Herb Smoked Salmon served with
Boursin Cheese Spread, Roasted Tomatoes & Crispy Capers (gf)
Platter of Eggplant Caponata Stuffed Artichoke Bottoms (gf)
Greek Chopped Salad (gf)
Marinated Queen, Kalamata and Feta Stuffed Olives (gf)
Pickled Cherry and Pepperoncini Peppers (gf)
Hummus and Cucumber Green Onion Dip (gf)
Hot Spinach and Artichoke Dip (gf) with Pita Chips
Assorted Crackers, Lavash and Sliced Baguette

SOUTHWESTERN**\$26.00**

Grilled and Marinated Raw Farm Fresh Vegetables
Grilled: Zucchini, Yellow Squash, Chayote, Peppers & Green Onions (gf)
Raw: Celery & Carrot Sticks, Marinated Cherry Tomatoes, Cucumbers & Bell Peppers (gf)
Cured Meats (gf)
Salami, Capicola, Cure 81 Ham & Salametto Piccante (gf)
Local and Domestic Cheeses (gf)
Double Cream Brie, Maytag Blue, Cheddar, Swiss & Manchengo (gf)
Chipotle Lime & Honey Smoked Salmon served with Red and Yellow Roasted Peppers,
Cotija and Cream Cheese Spread (gf)
Grilled Pineapple, Pasilla Pepper & Red Onion Skewers (gf)
Black Bean, Zucchini and Roasted Corn Salad (gf)
Marinated Olives and Pickled Jalapenos (gf)
Cilantro Lime Guacamole & Fire Roasted Salsa (gf)
Chile Con Queso with Local Chorizo Sausage and Tortilla Chips
Assorted Crackers, Lavash and Sliced Baguette

BREAK SERVICE

BLUE BEAR FARM TO TABLE	\$29.00
Grilled and Marinated Raw Farm Fresh Vegetables	
Grilled: Zucchini, Yellow Squash, Asparagus and Roasted Baby Carrots (gf)	
Raw: Celery & Carrot Sticks, Marinated Cherry Tomatoes, Cucumbers & Bell Peppers (gf)	
Cured Meats (gf)	
Salami, Capicola, Cure 81 Ham, Prosciutto and Rosemary Ham (gf)	
Local and Domestic Cheeses (gf)	
Double Cream Brie, Maytag Blue, Cheddar, Swiss & MouCo Truffelo (gf)	
Colorado Honey Smoked Salmon served with Dill and Herb Cream Cheese, Crispy Capers, Chopped Egg and Diced Red Onions (gf)	
Nectarine and Heirloom Tomato Salad (subject to seasonal substitutions) (gf)	
Beet, Orange, Roasted Fennel and Haystack Mountain Goat Cheese Skewers (gf)	
Marinated Queen Stuffed, Manzanilla and Almond Stuffed Olives (gf)	
Pickled Vegetables: Red & Gold Beets, Onions, Celery, Cauliflower & Pappadew Peppers (gf)	
Fresh Basil Pesto and Lemon Hummus (gf)	
Warm Roasted Cauliflower Dip with White Cheddar and Garlic (gf) with Toasted Crostini	
Assorted Crackers, Lavash and Sliced Baguette	

*Please note these breaks do not include beverages – see a la carte section for beverage options
A minimum of 50 guests is required for the “Colorado Farmers Market Stations”; \$5 surcharge per person
if less than 50 guests.*

LET'S TAKE A BREAK

DEATH BY CHOCOLATE BREAK	\$17.50
A Decadent Display of Chocolate Sweets crafted by our in house Pastry Department. Featuring Chocolate Dipped Oreos, Marshmallows, Pretzel Rods and Strawberries. House made Truffles, Fine Chocolates, Double Chocolate Brownies, Chewy Dark Fudge Cookies, as well as Inspired Seasonal Chocolate Delights.	
POWER UP BREAK	\$14.00
Yogurt and Granola Parfaits, Colorado Trail Mix, Assorted Cliff Bars and Whole Seasonal Fruit	
ICE CREAM BROWNIE SUNDAE BAR	\$12.00
Premium Vanilla Bean and Chocolate Ice Cream with Warm Chocolate Brownies and Blondies Topped with Your Choice of Hot Fudge, Warm Caramel Sauce. Other Classic Sundae Bar Toppings include M&M's, Chopped Peanuts, Fresh Whipped Cream, Sprinkles and Maraschino Cherries	
SWEET & SALTY BREAK	\$12.00
Assorted Chips, Pretzels, Colorado Popcorn, Peanut M&M's and Assorted Mini Candy Bars	

BREAK SERVICE

MILK & COOKIES

\$10.00

This updated Classic Break features Gourmet House Made Cookies and a Variety of Local Dairy Milk including Regular and Chocolate.

Our Featured Cookies are Oatmeal Scotchies, Espresso Macadamia, Pecan Chocolate Chunk, Lemon Ice Box, Cranberry White Chocolate, Mexican Wedding, Cocoa Fudge and Blueberry Corn as well as Seasonal Staff Favorites

(Parties under 50 limited to choice of four types of cookies)

COLORADO PIE STATION

\$14.00

All things Pie!

Freshly Baked and Filled Pies, Inspired by Seasonal Classics and Local favorites.

Enjoy an Assortment of Individual and Whole, Hand Pies and Shooters Including: Buttermilk Apple, Pumpkin, Stranahan's Whiskey Pecan, Palisade Peach, Blueberry-Almond Crumble, Strawberry-Rhubarb, Lemon Meringue, Coconut Cream, Chocolate Rocky Road and Key Lime

(Parties under 100 limited to choice of five flavors)

BUILD YOUR OWN TRAIL MIX STATION

\$10.00

Pretzel Twists, Chocolate Candies, Peanuts, Walnuts, Sunflowers Seeds, Pumpkin Seeds, Craisins, Yogurt Covered Raisins, Mini Marshmallows, Dried Pineapple, Dried Banana Chips, Gummy Bears, Popcorn, and Granola

(A minimum of 50 guest is required for this station; \$5 surcharge per person if less than 50 guests)

*Please note these breaks do not include beverages – see a la carte section for beverage options
A minimum of 25 guests is required for the "Let's Take a Break Stations"; \$5 surcharge per person if less than 25 guests*

BOX LUNCHES

TRADITIONAL SANDWICH BOXED LUNCH

\$20.00

A minimum of 6 per type required.

Selection of Sandwich or Wrap with Oven Roasted Tomatoes and Fresh Crisp Lettuce

- **Turkey and Swiss Cheese,**
7-Grain Bread or Spinach Wrap with Pesto Aioli
- **Roast Beef and Cheddar Cheese,**
Buttermilk White Bread or Chipotle Wrap with Horseradish Aioli
- **Ham and Cheddar Cheese,**
Whole Wheat Bread or Wheat Wrap with Dijonaise
- **Grilled Vegetable and Provolone Cheese,**
Marble Rye Bread or Jalapeno Wrap with Chipotle Aioli

Served with an individual bag of chips, gourmet chocolate chip cookie, whole fruit, Andes mint, PC mustard, mayonnaise, salt and pepper - beverage not included

GOURMET SANDWICH BOXED LUNCH

\$22.00

A minimum of 12 per type required.

- **BBQ Chicken Sandwich**
Sliced BBQ Chicken Breast with Smoked Cheddar Cheese, Sliced Tomato, Grilled Red Onions and Baby Arugula with Honey Chipotle Aioli on Onion Roll
- **California Turkey Sandwich**
Shaved Mesquite Turkey Breast with Applewood Smoked Bacon, Sliced Cucumber, Pickled Red Onion and Alfalfa Sprouts with Avocado Aioli on Ciabatta Roll
- **Roasted Chicken and Kale Sandwich**
Seasoned Chicken Breast with Kale and Carrot Slaw, Oven Roasted Tomatoes with a Dijon Aioli served on Ciabatta Roll
- **Mexican Fajita Wrap**
Marinated and Grilled Steak with Shredded Iceberg Lettuce, Pico de Gallo, Cotija Cheese, Roasted Peppers, Black Beans and Crème Fraiche Wrapped in Jalapeno Tortilla
- **Marinated Grilled Vegetable Hoagie**
Zucchini, Asparagus, Eggplant and Portabella Mushrooms with Sliced Heirloom Tomatoes, Gouda Cheese and Red Leaf Lettuce on Asiago Hoagie with Smoked French Dressing
- **Chicken Caesar Salad ***
Chopped Romaine, Marinated Cherry Tomatoes, Shaved Parmesan, Marinated Grilled Chicken Breast, Croutons and Creamy Caesar Dressing
- **Greek Chicken Salad***
Lemon Oregano Marinated Grilled Chicken, Chopped Romaine and Iceberg Lettuce, Marinated Cherry Tomatoes, Garbanzo Beans, Kalamata Olives, Feta Cheese, Cucumbers and Pickled Red Onions with Red Wine Vinaigrette and Fresh Baked Roll

Served with an individual bag of chips, gourmet chocolate chip cookie, whole fruit, Andes mint, PC mustard, mayonnaise, salt and pepper - beverage not included

**Salad Box Lunch comes with freshly baked roll instead of chips*

CHILLED PLATED LUNCHES

All Plated Lunches come with Parker House Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea

SALAD OPTIONS

ASIAN SALAD

Fresh Water Crest, Chopped Romaine and Bibb Lettuce, Rice Noodle Salad with Julienne Napa Cabbage, Radicchio, Broccoli, Carrots, Red Onion, Water Chestnuts, Bamboo Shoots, Cashews and Toasted Sesame Seeds with Citrus Ponzu Vinaigrette

Chicken	\$25.00
Salmon	\$27.00
Flat Iron Steak	\$29.00

SOUTHWEST SALAD (gf)

Baby Spinach, Frisee, and Radicchio with a Julienne Jicama, Carrot and Red Bell Pepper Slaw, Grilled Pineapple and Mango Salsa and Crispy Tortilla Strips with Southwest Cilantro Vinaigrette

Chicken	\$25.00
Salmon	\$27.00
Flat Iron Steak	\$29.00

MEDITERRANEAN SALAD (gf)

Chopped Romaine, Marinated Cherry Tomatoes, Kalamata and Green Olives, Grilled Zucchini, Yellow Squash, Sliced Cucumber, Julienne Carrots, Crumbled Feta Cheese and Pickled Red Onion with Red Wine Oregano Vinaigrette

Chicken	\$25.00
Salmon	\$27.00
Flat Iron Steak	\$29.00

GINGER STEAK & QUINOA (gf)

\$27.00

Romaine Hearts, Endive and Red Leaf Lettuce with Grilled Ginger Steak and Chimichurri, Quinoa Salad with Carrots and Green Onions, Asparagus, Green Olives and Pickled Pink Onions served with Lemon Oregano Vinaigrette

ATHENS CHICKEN SALAD (gf)

\$25.00

Mixed Greens, Hearts of Romaine, Sliced Cucumbers, Asparagus, Hearts of Palm, Marinated Red and Yellow Tomatoes, Pickled Red Onions, Garbanzo Beans, and Crispy Capers with Lemon and Herb Vinaigrette

A minimum of 10 guests is required for plated lunches; \$5 surcharge per person if less than 10 guests

CHILLED PLATED LUNCHES

DESSERTS

NEW YORK CHEESE CAKE "MARTINI" **\$7.00**

Vanilla Cheesecake, Graham Cracker Crumbs, with Seasonal Fruit Compote

DARK CHOCOLATE MOUSSE PARFAIT WITH FRESH BERRIES **\$6.75**

Dark Chocolate Mousse, Oreo Crumbs, Mascarpone Whip Cream, and Seasonal berries

VANILLA BEAN PANNA COTTA "MARTINI" **\$7.00**

Vanilla Panna Cotta, Seasonal Berry Compote

ROCKY ROAD CHOCOLATE TART **\$7.25**

Rich Chocolate Mousse, Chocolate chunks, Slivered Almonds and House Made Marshmallow

CARROT CAKE MARTINI **\$6.50**

House Made Carrot Cake with Cream Cheese Frosting and Glazed Blueberries

LEMON MERINGUE TART **\$7.25**

Vanilla Poached Blueberries and Toasted Meringue

GERMAN CHOCOLATE CAKE PARFAIT **\$6.75**

Chocolate Fudge Cake with Coconut-Pecan Frosting and Fresh Whipped Cream

ASSORTED FAMILY STYLE PLATTER **\$9.25**

Featuring a Selection of Gourmet Confections made by our Pastry Department.

Based on tables of 10, each platter will have 16 items total, no modifications.

Please choose 4 of the following:

- Chocolate Dipped Brownie Bites
- Seasonal Berry Tartlets
- Seasonal Cheese Cake Shooters
- French Macaroons
- Chocolate Dipped Strawberries
- Carrot Cake Shooters
- Pecan Chocolate Chunk Cookies
- Whiskey Pecan Tartlets
- Seasonal Panna Cotta Shooter
- Rocky Road Tartlets
- Madeline Cookies
- White Chocolate Blondie Bites
- Tiramisu Shooters
- Espresso Macadamia Cookies
- Chocolate Cream-Filled Cupcakes
- Cream Puffs
- Fancy Icebox Cookies
- Lemon Meringue Tartlets
- PB&J Bars
- German Chocolate Cake Shooters

CHILLED PLATED LUNCHES

*All Plated Lunches come with Parker House Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea
Hot plated lunches require three courses.*

ADD UPGRADE BREAD BASKET: **\$2.00/ PP**
Fresh Baked Artisan Rolls, Sourdough, Cracked Wheat, Herb Focaccia and Dark Rye & Raisin with Lavash, Grissini, Seeded Flatbread and Assorted Crackers

SALAD OPTIONS

BABY SPINACH SALAD (gf) **\$6.50**
Tossed Baby Spinach with Grape Tomatoes, Sliced Cucumbers, Hard-boiled Eggs, Candied Pecans and Golden Raisins with Spicy Mustard Vinaigrette

CLASSIC CAESAR SALAD **\$5.50**
Chopped Romaine Topped with Marinated Cherry Tomatoes, Shaved Parmesan Cheese, Olives and Croutons with Creamy Caesar Dressing

SPRING MIX SALAD **\$6.50**
Red and Yellow Pear Tomatoes, Sliced Radishes, Carrot Curls, Cucumbers, Pickled Red Onion and Home Style Croutons with Sherry Vinaigrette

GARDEN SALAD **\$5.50**
Mixed Greens, Chopped Iceberg, Tomato, Carrot, Cucumber, Cheddar Cheese, Red Onion, Bacon and Croutons with Creamy Ranch

SOUTHWEST SALAD (gf) **\$6.50**
Fresh Chopped Romaine and Iceberg Lettuce with Flame Roasted Corn and Black Bean Salsa, Fresh Mango, Cotija Cheese, Crispy Tortilla Chips with Cilantro Lime Vinaigrette

RED GRAPE & FENNEL (gf) **\$6.50**
Baby Spinach, Water Crest and Romaine Hearts with Red Grapes, Toasted Fennel, Blue Cheese Crumbles, Cherry Tomatoes and Pistachios with Apple Cider Vinaigrette

A minimum of 10 guests is required for plated lunches; \$5 surcharge per person if less than 10 guests

PLATED LUNCHES

ENTREES

PACIFIC RIM CHICKEN **\$22.00**

Tamari Marinated Breast of Chicken with Grilled Pineapple and Ginger Soy Glaze, Lemongrass Steamed Jasmine Rice and Crisp Vegetable Stir Fry

CHICKEN FLORENTINE (gf) **\$22.00**

Italian Marinated Chicken Breast Served with Three Cheese and Toasted Pine Nut Florentine over Red Pepper Cream Sauce, Whipped Yukon Gold Potatoes, Sautéed Zucchini, Yellow Squash and Red Pepper

GRILLED TOP SIRLOIN STEAK (gf) **\$33.00**

Grass-Fed Beef Sirloin Accompanied by Mashed Red Skin Potatoes, Brandied Green Peppercorn Demi Glaze, Spaghetti Squash, Blistered Asparagus, Carrot and Red Pepper Battonet

MESQUITE BOURBON GRILLED PORK CHOP **\$21.00**

Boneless Center-Cut Pork Chop and Charred Apple Onion Demi Offered with Green Beans, Colorado Flame-Roasted Corn and Sliced Pan-Fried Russet Potatoes

GINGER MISO SALMON (gf) **\$29.00**

Seared Atlantic Salmon Served with Ginger Miso Glaze Baby Bok Choy, Pickled Baby Carrots, Spring Onions and Sticky Rice

CHICKEN PICATTA (gf) **\$22.00**

Lemon Marinated Breast of Chicken Accompanied by Roasted Garlic and Parmesan Risotto, Lemon Capers and Garlic Sauce with Grilled Asparagus and Oven-Roasted Herb Tomato

GORGONZOLA CHICKEN (gf) **\$22.00**

French-Cut Golden Roasted Chicken Breast Offered with Crimini Mushroom Sauce, Herb & Cheese Polenta Tower, Grilled Asparagus, Sun-Dried Tomatoes and Aged Gorgonzola Cheese

TUSCAN CHICKEN (gf) **\$22.00**

Italian Herb Marinated Chicken Breast Served with Roasted Red Pepper Polenta Cake, Mushroom & Artichoke Ragu, Lemon and Herb Veloute, Broccoli and Roasted Yellow Pepper Battonet

ROSEMARY CHICKEN **\$21.00**

Lemon & Rosemary French-Cut Roasted Chicken Breast with Mashed Redskin Potatoes , Lemon-Herb Jus, Green & Yellow Beans, and Carrots with Herb and Butter Sea Salt

PLATED LUNCHES

CHICKEN MARSALA	\$21.00
Marinated and Roasted Chicken Breast with Blue Bear Farm Tomato and Wild Mushroom Marsala Sauce, Nested Fettuccini and Broccolini with Seasonal Squash	
ADOBE MARINATED CHICKEN (gf)	\$21.00
Adobe Roasted Chicken Breast served with Ancho Chili Chicken Demi, Green Rice, Braised Tomato Calabacitas	
EGGPLANT FLORENTINE ROULADES (gf)	\$22.00
House-rolled Eggplant Stuffed with Pine Nut Four Cheese Florentine over Red Pepper Coulis, Whipped White Bean Mashed Potatoes and Seasonal Blue Bear Farm Vegetables	
QUINOA STUFFED BELL PEPPER (gf)	\$23.00
Fresh Bell Peppers Stuffed with Quinoa, Black Beans, Flame Roasted Corn and Pepper Jack Cheese Served with Chipotle Pomodoro, Basmati Rice, Brussel Sprouts and Butternut Squash	
ASIAN MARINATED TOFU	\$23.00
Grilled Tamari Marinated Tofu Served over Yaki Soba Noodles & Crisp Stir Fry Vegetables Tossed with Sesame Peanut Sauce and Toasted Sesame Seeds	
CILANTRO LIME TROUT	\$27.00
Cilantro Rubbed Rocky Mountain Trout with Lime Beurre Blanc Sauce, Poblano Pesto, Chiefton Basmati Rice Blend, Chayote Squash, Brussel Sprouts and Red Pepper Battonet	

A minimum of 10 guests is required for plated lunches; \$5 surcharge per person if less than 10 guests

PLATED LUNCHES

DESSERTS

NEW YORK CHEESE CAKE "MARTINI" \$7.00

Vanilla Cheesecake, Graham Cracker Crumbs, with Seasonal Fruit Compote

DARK CHOCOLATE MOUSSE PARFAIT WITH FRESH BERRIES \$6.75

Dark Chocolate Mousse, Oreo Crumbs, Mascarpone Whipped Cream, and Seasonal berries

VANILLA BEAN PANNA COTTA "MARTINI" \$7.00

Vanilla Panna Cotta, Seasonal Berry Compote

ROCKY ROAD CHOCOLATE TART \$7.25

Rich Chocolate Mousse, Chocolate chunks, Slivered Almonds and House Made Marshmallow

CARROT CAKE "MARTINI" \$6.50

House Made Carrot Cake with Cream Cheese Frosting and Glazed Blueberries

LEMON MERINGUE TART \$7.25

Vanilla Poached Blueberries and Toasted Meringue

GERMAN CHOCOLATE CAKE PARFAIT \$6.75

Chocolate Fudge Cake with Coconut-Pecan Frosting and Fresh Whipped Cream

ASSORTED FAMILY STYLE PLATTER OF DESSERTS \$9.25/PP

Featuring a Selection of Gourmet Confections made by our Pastry Department.

Based on tables of 10 each platter will have 16 items total, no modifications.

Please choose 4 of the following:

- Chocolate Dipped Brownie Bites
- Seasonal Berry Tartlets
- Seasonal Cheese Cake Shooters
- French Macaroons
- Chocolate Dipped Strawberries
- Carrot Cake Shooters
- Pecan Chocolate Chunk Cookies
- Whiskey Pecan Tartlets
- Seasonal Panna Cotta Shooter
- Rocky Road Tartlets
- Madeline Cookies
- White Chocolate Blondie Bites
- Tiramisu Shooters
- Espresso Macadamia Cookies
- Chocolate Cream-Filled Cupcakes
- Cream Puffs
- Fancy Icebox Cookies
- Lemon Meringue Tartlets
- PB&J Bars
- Chocolate Truffles
- German Chocolate Cake Shooters

LUNCH BUFFETS

*All Buffet Lunches come with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea
All Buffet Menus Can Also be Served for Dinner*

THE ITALIANO BUFFET

\$35.00

- Garden Salad- Spring Greens, Chopped Romaine and Slivered Red Onions with Marinated Cherry Tomatoes, Sliced Black Olives, Shredded Mozzarella Cheese and Focaccia Croutons Served with Red Wine Vinaigrette or Creamy Italian Dressing
- Baked Rotini- Al Dente Rotini Pasta Tossed with Creamy Alfredo Sauce and Topped with Herbed Bread Crumbs
- Chicken Picatta- Garlic and Herb Egg-Battered Chicken Breast with Lemon Caper Sauce (gf) Served Over Wilted Spinach (gf)
- Sautéed Green Beans with Pearl Onions and Sea Salt (gf)
- Parker House Rolls and Butter
- Chocolate Dipped Cannolis and Italian Cookies

THE MEXICAN FIESTA BUFFET

\$35.00

- Southwest Salad - Fresh Chopped Romaine, Iceberg and Baby Spinach, Roasted Corn, Black Beans, Tomatoes, Peppers and Crispy Tortilla Strips with Ancho Chili Lime Vinaigrette
- Southwestern Vegetable Medley- Sautéed Zucchini, Yellow Squash, Roasted Peppers, Corn and Black Beans with Cilantro Lime (gf)
- Mexican Rice Pilaf
- Cheese Enchiladas- Roasted Onion, Red Enchilada Sauce, Cheddar and Pepper Jack Cheese
- Tequila-lime Marinated Grilled Chicken Fajitas with Fresh Tortillas (gf)
- Salsa Fresca, Sour Cream, Shredded Cheddar Cheese and Sliced Jalapeños
- Bavarian Cream-Filled Cinnamon Churros and Mexican Wedding Cookies

THE LODO DELI SANDWICH BUFFET

\$33.00

- Garden Salad served with House Made Ranch Dressing and Vinaigrette Dressing
- Pasta Salad
- Fresh Fruit Salad
- Potato Chips
- French Onion Dip
- Roasted Turkey Sandwich- Sliced Turkey, Swiss Cheese, Shredded Iceberg Lettuce, Oven Roasted Tomatoes and Pesto Aioli on 7-Grain Bread
- Cure 81 Ham Sandwich- Sliced Ham, Cheddar Cheese, Water Crest and Oven Roasted Tomatoes with Dijonaise on Whole Wheat Bread
- Roast Beef- Sliced Roast Beef, Cheddar Cheese, Romaine Hearts and Oven Roasted Tomatoes with Horseradish Aioli on Buttermilk White Bread
- Vegetarian Wrap- Grilled Zucchini, Yellow Squash, Red Onion, Portobello Mushrooms, Sliced Provolone Cheese, Alfalfa Sprouts with Chipotle Aioli Wrapped in Spinach Tortilla
- Oatmeal Raisin, Chocolate Chip and Sugar Cookies with Brownies and Blondies

LUNCH BUFFETS

All Buffet Menus Can Also be Served for Dinner

ASIAN LUNCH BUFFET

\$32.00

- Udon Noodle Salad with Crisp Asian Vegetables and Ginger Soy Vinaigrette
- Crispy Vegetable Egg Rolls with Spicy Mustard Dipping Sauce
- Stir Fried Rice (gf)
- Stir Fried Vegetable Medley (gf)
- Pan Seared Orange Cashew Chicken with Sweet Onion, Green Peppers and Mandarin Oranges (gf)
- Beef and Broccoli with Water Chestnuts, Mushrooms and Zesty Teriyaki Sauce
- Chocolate Dipped Fortune Cookies and Almond Cookies

THE ROYAL GORGE

\$40.00

- Spinach Salad- Baby Spinach, Chopped Romaine and Radicchio with Marinated Tomatoes, Sliced Red Onions, Hard-Boiled Eggs, Crispy Bacon and Croutons with Roasted Red Pepper Vinaigrette
- Parker House Rolls and Butter
- Haricot Verts Green Beans- Yellow Beans, Carrots, Red Onion and Chive Butter (gf)
- Whipped Yukon Gold Potatoes (gf)
- Herb Roasted Pork Loin over Caramelized Onion and Pan Gravy with Braised Red Cabbage (gf)
- Basil Marinated Chicken over Roasted Blue Bear Farm Tomatoes with Fresh Mozzarella Pearls and Balsamic Glaze (gf)
- Whiskey Pecan Bars and White Chocolate Mousse Parfait with Seasonal Toppings

SEVEN FALLS BUFFET

\$42.00

- Colorado Farmers Market Salad- Fresh Romaine, Chopped Iceberg and Frisee, Tossed with Marinated Cherry Tomatoes, Cucumbers, Sliced Mushrooms and Julienne Red Bell Peppers, Home Style Croutons, Shredded Cheddar Cheese and Ranch Dressing
- Parker House Rolls and Butter
- Colorado Sweet Corn Succotash- Roasted Red and Green Bell Peppers, Edamame, Pearl Onions and Cilantro Lime Butter (gf)
- Chiefton Wild Rice Pilaf- Split Pea, Israeli Cous Cous, Tossed Orzo and Fresh Herbs
- Homemade Mac & Cheese with Toasted Gratin Topping
- Garlic and Herb Roasted Chicken Breast with Braised Leeks and Salsify with Garden Herb Jus (gf)
- Smoked Beef Brisket- Colorado Hoss BBQ Sauce, Grilled Oranges, Red Onions and Charred Red and Green Chilies
- Seasonal Cheesecake Shooters and Chocolate Dipped Brownies

LUNCH BUFFETS

All Buffet Menus Can Also be Served for Dinner

CHERRY CREEK BUFFET

\$44.00

- Traditional Caesar Salad- Fresh Chopped Romaine Lettuce, Shaved Parmesan Cheese, Cherry Tomatoes, Marinated Olives and Croutons with Creamy Caesar or Italian Vinaigrette
- Pasta Salad- Sun-Dried Tomato Pesto, Arugula, Fresh Mozzarella, Black Olives, Garbanzo Beans, Red Onions, Roasted Red & Yellow Peppers
- Parker House Rolls and Butter
- Vegetable Du Jour- Cauliflower, Colorado Honey-Glazed Carrots and Zucchini (gf)
- Greek Oven Roasted Potato (gf)
- Roasted Mediterranean Chicken- Lemon Oregano Marinated Chicken Served Over Oven Dried Tomatoes, Kalamata Olives, Roasted Fennel and Feta Cheese (gf)
- Pan Seared Mahi Mahi- Served Over Saffron Sweet Carrot Chutney and Orange Butter Sauce (gf)
- House Made Carrot Cake Cupcake with Cream Cheese Frosting and Macadamia Cookies

FOUR CORNERS BUFFET

\$40.00

- Jicama and Orange Slaw- Julienne Jicama, Orange Segments, Sliced Cucumbers, Shaved Red Onion, Fresh Jalapenos and Shredded Purple Cabbage Tossed in (gf) Chili Lime Vinaigrette (gf)
- Calabacitas, Chayote and Flame Roasted Corn, Topped with Chipotle Lime Butter (gf)
- Corn Bread
- Cilantro Lime Rice (gf)
- Quinoa Stuffed Poblano Chilies with Adobo Sauce and Queso Fresca (gf)
- Adobo Chicken with Ancho Roasted Chicken Demi (gf)
- Achiote Roasted Pork Loin Served with Natural Pan Jus, Charred White Onion, Topped with Grilled Pineapple Salsa (gf)
- Key Lime Tart and Petite Cookies

A minimum of 25 guests are required for lunch buffets; \$5.00 surcharge per person applies if minimum not met.

PLATED DINNERS

*Plated Dinner Entrees include Chef's Choice of Seasonal Vegetables,
Parker House Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Water and Iced Tea*

SALADS

Please select one from the following:

ICEBERG WEDGE (gf)	\$7.00
Wedge of Iceberg Lettuce Topped with Crispy Bacon Lardons, Marinated Cherry Tomatoes and Crumbled Blue Cheese with Pickled Red Onions Served with Creamy Blue Cheese Dressing or Balsamic Vinaigrette	
STRAWBERRY FIELDS SALAD (gf)	\$7.00
Fresh Crisp Mixed Greens, Sliced Strawberries, Blackberries, Raspberries, Crumbled Goat Cheese and Spiced Pecans Served with Wild Flower Honey Vinaigrette	
POACHED PEAR SALAD (gf)	\$8.50
Fresh Baby Spinach, Frisee, Poached Pears, Fresh Farm Raspberries, Candied Pecans and Shaved Manchengo Cheese Served with Apple Cider Vinaigrette	
BEET SALAD	\$8.50
Mixed Greens, Frisee and Chopped Romaine with Roasted Red and Gold Beets, Candied Pecans, Crumbled Haystack Mountain Goat Cheese and Croutons Served with Truffle Vinaigrette	
ROASTED BABY CARROT & ORANGE SALAD	\$9.00
Baby Spinach, Arugula, Romaine Heart with Spiced Baby Carrots, Orange Segments, Crumbled Feta Cheese, Toasted Pumpkin Seeds and Zucchini Bread Croutons Served with Champagne Honey Vinaigrette	
GRILLED PINEAPPLE & PANCETTA SALAD (gf)	\$9.00
Baby Spinach, Radicchio and Frisee with Sweet Grilled Pineapple, Crispy Pancetta, Roasted Poblano Peppers, Cotija Cheese and Toasted Pine Nuts Served with Citrus Vinaigrette	
APRICOT & WHITE CHOCOLATE SALAD (gf)	\$9.00
Baby Red Oak, Bibb and Frisee Lettuce with Apricots, Marinated Heirloom Cherry Tomatoes, Carrots, Toasted Macadamia Nuts and White Chocolate Curls Served with Wildflower Honey Truffle Vinaigrette	

PLATED DINNERS

ENTREES

Please select one from the following:

TRUFFLE CHICKEN (gf)	\$27.00
Thyme Roasted Chicken Breast with Wild Mushroom Mélange, White Truffle Oil, Madeira Demi-Glace, Parmesan Risotto, Grilled Asparagus and Braised Red Cabbage	
CHICKEN SALTIMBOCCA (gf)	\$27.00
Herb Roasted Prosciutto-wrapped Chicken Breast Stuffed with Fontina Cheese and Sage Served Over Red Skin Mashed Potatoes with Mustard Demi-Glace, Sautéed Broccolini and Grilled Yellow Pepper	
HORSERADISH SALMON	\$29.00
Horseradish Crusted Salmon over Lemon Beurre Blanc Sauce and Bed of Calico Rice Blend Accompanied by Roasted Tricolored Cauliflower	
GRILLED TOP SIRLOIN (gf)	\$29.00
Presented with Cabernet Demi-Glace, Horseradish and White Cheddar Whipped Yukon Gold Potatoes, Grilled Asparagus, Roasted Baby Carrot, Spaghetti Squash Confit and Red Pepper	
GRILLED FLATIRON STEAK (gf)	\$33.00
Presented with Cabernet Demi-Glace, Horseradish and White Cheddar Whipped Yukon Gold Potatoes, Grilled Asparagus, Roasted Baby Carrot, Spaghetti Squash Confit and Red Pepper	
HOISIN BRAISED SHORT RIB	\$33.00
Slow-braised Colorado Grass-fed Short Rib Served with Scallion Sticky Rice, Baby Bok Choy and Colorado Shitake Mushrooms	
VEGETABLE LASAGNA	\$26.00
Grilled Blue Bear Farm Vegetable Lasagna Tower Served on Fresh Basil Pomodoro and Accompanied by Chickpea Mashed Yukon Gold Potatoes, Broccolini and Italian Braised Spaghetti Squash	
QUINOA TEMPURA (gf)	\$27.00
Quinoa "Fried Rice," Tempura Portobello Mushroom with Miso Ginger Glaze	

PLATED DINNERS

DESSERTS

SEASONAL CHEESECAKE	\$7.50
Served with Seasonal Fruit, Berries and Fresh Whipped Cream	
DARK CHOCOLATE FLOURLESS CAKE (gf)	\$8.50
Macadamia Caramel Sauce and Grand Marnier Macerated Berries	
APPLE MAPLE FLAN	\$8.50
Caramel Poached Apples, Vanilla Shortbread and Calvados-Cider Sabayon	
MODERN TIRAMISU	\$9.50
Mascarpone Mousse, Espresso Soaked Ladyfinger cake with Biscotti Crumbles, Crunchy Meringues and Blackberries	
TRIPLE CHOCOLATE MOUSSE BOMBE	\$9.50
Pate Au Bombe Chocolate Mousse, Chocolate Fudge Cake and Chocolate Ganache Served with Fresh Seasonal Berries.	

A minimum of 25 guests is required for plated dinners; \$5 surcharge per person if less than 25 guests.

RECEPTION

COLD HORS D'EOUVRES

*Minimum order of 100 pieces per item.
All Items are priced at \$6 for individual pieces*

Beef Filet with Creamy Horseradish

Brie Cheese Mousse Tartlet

Cajun Chicken with Paprika Aioli

Ciliegine & Sundried Tomato

Hummus & Kalamata

Prosciutto Bowtie

Salami Cornet

Smoked Chicken with Papaya

Smoked Duck & Cranberry

Smoked Salmon Pinwheel

Smoked Salmon Rosette

Antipasto Brochette (G.F.)

House Made Traditional Deviled Eggs

Tray Passed Items require additional labor fee at \$25/hour with a 4 hour minimum

RECEPTION

HOT HORS D'EOUVRES

*Minimum order of 100 pieces per item.
All Items are priced at \$5 for individual pieces*

Italian Sausage and Cheese Calzone

Mini Rye

Beef Flauta

Chicken Cornucopia

Florentine Stuffed Mushroom

Mushroom Cap Stuffed with Italian Sausage

Arancini Balls with Pomodoro Mozzarella

Chicken Teriyaki Brochette

Date and Apricot Brochette (G.F)

Chicken w/ Lemon Grass Dumpling

Edamame Dumpling

Kale & Veggie Dumpling

Pork & Kimchi Dumpling

Beef Wellington

Corn & Edamame Quesadilla

Mini Crab Cake

Spanakopita

Short Rib w/ Fig & Blue Cheese

Artichoke Heart Beignet

Vegan Meatless Meatball

Mediterranean Vegan Phyllo

Bleu Cheese and Fig Pizza

Gourmet Sausage Pizza

Adobo Pineapple Carnitas

Vietnamese Meatball Skewer

Tray Passed Items require additional labor fee at \$25/hour with a 4 hour minimum

COLORADO MARKET STATIONS

Prices below are listed per person.

MEDITERRANEAN

\$28.00

- Grilled and Marinated Raw Farm Fresh Vegetables
- Grilled: Zucchini, Yellow Squash, Asparagus & Red Onion (gf)
- Raw: Celery & Carrot Sticks, Marinated Cherry Tomatoes, Cucumbers & Bell Peppers (gf)
- Cured Meats (gf)
- Salami, Capicola, Cure 81 Ham & Mortadella (gf)
- Local and Domestic Cheeses (gf)
- Double Cream Brie, Maytag Blue, Cheddar, Swiss & Parmigiano Reggiano (gf)
- Roasted Garlic and Herb Smoked Salmon Served with Boursin Cheese Spread, Roasted Tomatoes & Crispy Capers (gf)
- Platter of Eggplant Caponata Stuffed Artichoke Bottoms (gf)
- Greek Chopped Salad (gf)
- Marinated Queen Stuffed, Kalamata and Feta Stuffed Olives (gf)
- Pickled Cherry and Pepperoncini Peppers (gf)
- Hummus and Cucumber Green Onion Dip (gf)
- Warm Spinach and Artichoke Dip (gf) with Pita Chips
- Assorted Crackers, Lavash and Sliced Baguette

SOUTHWESTERN

\$26.00

- Grilled and Marinated Raw Farm Fresh Vegetables
- Grilled: Zucchini, Yellow Squash, Chayote, Peppers & Green Onions (gf)
- Raw: Celery & Carrot Sticks, Marinated Cherry Tomatoes, Cucumbers & Bell Peppers (gf)
- Cured Meats (gf)
- Salami, Capicola, Cure 81 Ham & Salametto Piccante (gf)
- Local and Domestic Cheeses (gf)
- Double Cream Brie, Maytag Blue, Cheddar, Swiss & Manchengo (gf)
- Chipotle Lime & Honey Smoked Salmon Served with Red and Yellow Roasted Peppers, Cotija and Cream Cheese Spread (gf)
- Grilled Pineapple, Pasilla Pepper & Red Onion Skewers (gf)
- Black Bean, Zucchini and Roasted Corn Salad (gf)
- Marinated Olives and Pickled Jalapenos (gf)
- Cilantro Lime Guacamole & Fire Roasted Salsa (gf)
- Warm Chile Con Queso with Local Chorizo Sausage and Tortilla Chips
- Assorted Crackers, Lavash and Sliced Baguette

RECEPTION

BLUE BEAR FARM TO TABLE

\$29.00

Grilled and Marinated Raw Farm Fresh Vegetables

Grilled: Zucchini, Yellow Squash, Asparagus and Roasted Baby Carrots (gf)

Raw: Celery & Carrot Sticks, Marinated Cherry Tomatoes, Cucumbers and Bell Peppers (gf)

Cured Meats (gf)

Salami, Capicola, Cure 81 Ham, Prosciutto and Rosemary Ham (gf)

Local and Domestic Cheeses (gf)

Double Cream Brie, Maytag Blue, Cheddar, Swiss & MouCo Truffelo (gf)

Colorado Honey Smoked Salmon Served with Dill and Herb Cream Cheese, Crispy Capers,

Chopped Egg and Diced Red Onions (gf)

Nectarine and Heirloom Tomato Salad (Subject to seasonal substitutions) (gf)

Beet, Orange, Roasted Fennel and Haystack Mountain Goat Cheese Skewers (gf)

Marinated Queen Stuffed, Manzanilla and Almond Stuffed Olives (gf)

Pickled Vegetables: Red & Gold Beets, Onions, Celery, Cauliflower & Pappadew Peppers (gf)

Fresh Basil Pesto and Lemon Hummus (gf)

Warm Roasted Cauliflower Dip with White Cheddar and Roasted Garlic (gf)

Served with Toasted Crostini

Assorted Crackers, Lavash and Sliced Baguette

*Please note these breaks do not include beverages – see a la carte section for beverage options
A minimum of 50 guests is required for these Colorado Market Stations; \$5 surcharge per person if less
than 50 guests*

RECEPTION STATIONS

Prices below are listed per person.

IMPORTED AND DOMESTIC CHEESE DISPLAY

\$8.00

Garnished with Seasonal Fruit, Assorted Crackers and Lavash

SLICED SEASONAL FRUIT AND BERRIES DISPLAY

\$6.00

FARM FRESH VEGETABLE CRUDITÉS

\$5.50

Tomatoes, Cucumber, Broccoli, Cauliflower, Bell Peppers,

Celery, Carrot, Zucchini and Yellow Squash

Served with Pink Peppercorn Ranch & Blue Cheese Dressing

DIP STATION

\$11.00

Artichoke and Spinach Dip, Roasted Cauliflower & White Cheddar Dip, Blue Crab Dip

Buffalo Chicken Dip, Traditional Hummus and Roasted Red Pepper Hummus

Accompanied with Fresh Tortilla Chips, Pita, Crostini, Grilled Flat Breads, Lavash, Grissini and Crackers

RECEPTION

COLORADO CHILE BAR	\$8.00
Colorado Buffalo and Bean Chile, Colorado Pork Green Chile, White Bean Vegetable Chile With Assorted Toppings to include: Shredded Cheddar and Jack Cheese, Diced Red Onion, Jalapenos, Sour Cream, Oyster Crackers, Lime Wedge & Chopped Yellow Onion and Cilantro	
PASTA STATION	\$15.00
Golden Brown Baked Penne Regatta with Pomodoro, Grilled Local Italian Sausage and Grande Mozzarella Grilled Chicken Rotini Tossed with Broccoli, Mushrooms, Roasted Red Peppers and Creamy Four Cheese Alfredo Vegetarian Four Cheese Ravioli Served with Sundried Tomatoes, Shitake Mushrooms, English Peas, Leeks and White Wine Cream Sauce Served with Parker House Rolls	
NACHO STATION	\$9.00
Tequila Lime Marinated Chicken (gf), Zesty Poblano Queso Blanco (gf), Yellow Corn Chips (gf), Sliced Jalapenos, Sour Cream, Diced Red Onion, Diced Tomato and Flame Roasted Salsa (gf)	
ADD CHILE CON QUESO	\$4.00
Local Chorizo Sausage and Roasted Fresno Chilies	
ADD GUACAMOLE (gf)	\$2.00
BAKED BRIE (EACH WHEEL SERVES 30 GUESTS)	\$250
Imported Brie Stuffed with Warm Stranahan's Whiskey, Apple & Walnut Compote Wrapped in Puff Pastry and Baked Golden Brown Served with Seasonal Fruit Garnish, Assorted Crackers, Lavash, and Baguettes	
GOURMET MAC & CHEESE BAR	\$15.00
Elbow Macaroni with Creamy Four Cheese Sauce Baked with Herb Gratin Topping Shell Pasta Tossed with Rotisserie Chicken, Applewood Smoked Bacon, Caramelized Red Onions & Smoked Cheddar Cheese Sauce Gemmelli Pasta Tossed with Asparagus, Mushrooms, Grilled Zucchini, Vidalia Onions and Roasted Bell Peppers with White Cheddar Cheese Sauce Toppings to include: Pepper Jack Cheese, Cheddar Cheese, Parmesan Cheese, Jalapenos & Scallions	
LOADED WHIPPED POTATO BAR (gf)	\$8.00
Roasted Garlic Whipped Yukon Gold Potatoes and Mashed Redskin Potatoes with the Following Toppings: Crisp Bacon, Shredded Cheddar & Jack Cheeses, Jalapenos, Sour Cream and Scallions	
FAJITA STATION (gf)	\$12.00
Fajitas of Fresh Grilled Marinated Beef (gf) and Tequila-Lime Chicken (gf) with Roasted Peppers, Onions and Cilantro Served with Flour Tortillas and Corn Tortillas (gf) Jalapenos, Shredded Cheddar Cheese, Sour Cream, Salsa (gf)	
ADD GUACAMOLE (gf)	\$2.00

RECEPTION

HAPPY HOUR STATION \$20.00

Mixed Nuts (gf)
Fresh Vegetable Crudité with Hummus (gf)
Jumbo Soft Pretzels with Mustard
Beef Taquitos with Salsa
Jalapeno Poppers
Cheeseburger Spring Rolls with Chipotle Ketchup
Buffalo Chicken Wontons with Ranch & Blue Cheese

SLIDER BAR \$21.50

Homemade Kettle Chips with French Onion Dip
Pickles, Pepperoncini's, Marinated Olives & Cornichons (gf)
Mini Cold Cut Italian Grinder with Salami, Pepperoni & Mortadella
Gourmet Grilled Cheese Slider with Cheddar, Swiss & Provolone
Petite Beef Slider with Caramelized Onions, Smoked Cheddar Cheese and Pickle
Smoked Pork Belly Slider with Roasted Green Chilies, Pickled Red Onion,
Toasted Cumin, Whole Grain Mustard and Queso Fresco

ASIAN STATION \$22.00

Wasabi Pea Snack Mix
Thai Papaya Salad Shooter
Rice Noodle Salad with Asian Vegetables and Tamari (gf)
Korean BBQ Beef Spring Roll
Chicken Pot Sticker with Ponzu
Thai Shrimp and Noodle Spring Roll with Sweet Thai Chili Sauce

WING BAR \$21.50

Spicy Cajun Snack Mix
Celery & Carrot Sticks (gf)
Ranch & Blue Cheese Dressing (gf)
Asian Glazed Pork Wings
Traditional Buffalo Drummettes (gf)
Colorado BBQ Wingettes
Crispy Boneless Wings with Garlic and Parmesan

A minimum of 50 guests is required for all reception stations; \$5 surcharge per person if less than 50 guests.

DESSERT STATIONS

ICE CREAM BROWNIE SUNDAE BAR \$12.00

Premium Vanilla Bean and Chocolate Ice Cream
 With Warm Chocolate Brownies and Blondie’s
 Topped with Your Choice of Hot Fudge or Warm Caramel Sauce
 Other Classic Sundae Bar Toppings Include M&M’s, Chopped Peanuts,
 Fresh Whipped Cream, Sprinkles and Maraschino Cherries.

FRESH HOUSE MADE DONUTS- CHEF ATTENDED \$11.00**

Freshly Made Warm Donut Holes Made to Order by our Pastry Chefs
 Drizzled with Our Signature Sauces and Topped with a Selection of
 Seasonal Ingredients and Toppings
 Our Signature Sauces Include: Milk Chocolate-Lavender, Maple glaze and Toffee Caramel
 Toppings Include: Honey Pecans, Smoked Bacon Bits, Sprinkles and Toasted Coconut

DEATH BY CHOCOLATE BREAK \$17.50

A Decadent Display of Chocolate Sweets crafted by our in house Pastry Department.
 Featuring Chocolate Dipped Oreos, Marshmallows, Pretzel Rods, and Strawberries
 House made Truffles, Fine Chocolates, Double Chocolate Brownies and
 Chewy Dark Fudge Cookies as well as Inspired Seasonal Chocolate Delights

THE ROYAL TREATMENT (MINIMUM 100 PEOPLE PER ORDER) \$20.00

An “Over The Top” Display of Fabulous Petite Custom Pastries and Gourmet Sweets
 Made by Our In-House Pastry Staff.
 Seasonal Petit Fours, Chocolate Truffles, Confections, Petit Gateaux, Miniature Shooters, Signature
 Tartlets, Cream Puffs, Éclairs, An Array of Fancy Cookies, Petite Cupcakes, Brownies & Macaroons

BUILD-YOUR-OWN CHEESECAKE STATION \$16.00

We Have Combined Two Popular Desserts Into One!
 Rich Creamy New York Cheese Cake and Flambé Cheese Cakes Enhanced with Hot Flambé Action
 Stations and Gourmet Toppings.
 Among Flambé Station Choices are Banana Fosters, Cherries Jubilee and
 Whiskey Apple as well as Seasonal Variations.
 Toppings Include Toasted Nuts, Whipped Cream, Fresh Berries and Chocolate Chips
 As well As Varied Signature Seasonal Sauces and Custom Toppings

COLORADO PIE STATION (PARTIES UNDER 100 LIMITED TO CHOICE OF FIVE FLAVORS) \$14.00

All things Pie!
 Freshly Baked and Filled Pies, Inspired by Seasonal Classics and Local favorites.
 Assortment of Individual and Whole, Hand Pies and Shooters.
 Pies Options to Include: Buttermilk Apple, Pumpkin, Stranahan’s Whiskey Pecan, Palisade Amoretto-
 Peach, Blueberry-Almond Crumble, Strawberry-Rhubarb, Lemon Meringue, Coconut Cream and
 Chocolate Rocky Road

***Requires an additional \$100.00++ fee per uniformed chef.*

Please note these breaks do not include beverages – see a la carte section for beverage options

*A minimum of 50 guests is required for **all** reception stations; \$5 surcharge per person if less than 50 guests.*

RECEPTION

CARVED TO ORDER STATIONS

Prices below are per item and require a minimum of 50 guests

FRENCH CUT BUTTER BASTED TURKEY BREAST (SERVES 25 GUESTS) (gf) Orange Cranberry Chutney and Rolls	\$150.00
CRACKED PEPPER CRUSTED TOP ROUND OF BEEF (SERVES 50 GUESTS) (gf) Served with Creamy Horseradish, Stone Ground Mustard and Rolls	\$400.00
BARON OF BEEF (SERVES 150 GUESTS)(gf) Served with Creamy Horseradish, Stone Ground Mustard and Rolls	\$650.00
SLOW ROASTED PORCHETTA (SERVES 40 GUESTS) (gf) Herb Rubbed Porchetta Served with Wilted Italian Greens, Roasted Garlic Aioli and Hinged Ciabatta Rolls	\$320.00
OREGANO AND GARLIC ROASTED COLORADO LEG OF LAMB (SERVES 40 GUESTS) (gf) Served with Tzatziki, Roasted Tomato Confit, Minted Jam and Hinged Rolls	\$400.00
ROTISSERIE CHICKEN (SERVES 10 GUESTS) (gf) Local Colorado Red Bird Farm Chickens Slow Roasted to Perfection and Served with BBQ Crema or Lemon Herb Aioli and Hinged Rolls	\$75.00
SMOKED HAM (SERVES 35 GUESTS) (gf) Served with Dijonaise, Grilled Pineapple Chutney and Hinged Rolls	\$200.00

***All Carvings Require a Chef Attendant \$100.00++ fee per uniformed chef*

Customized menu items are available for your event upon request. Please contact your Catering Sales Representative for further inquiry.

BAR SERVICE

Customization of all liquor, beer and wine available upon request.

A bartender is provided free of charge for each individual bar that posts sales of \$400 or more per 4-hour period. A \$100.00 Bartender Labor Fee will be applied to each bar failing to meet the \$400 minimum sales figure for the four (4) hour period. After the four (4) hour period, \$25 per bartender, per hour, applies regardless of the sales achieved.

Centerplate Catering recommends one bartender per 100 guests.

BEER

DOMESTIC:

Coors Banquet, Coors Light

\$ 7.00 PER BOTTLE – CASH

\$ 6.50 PER BOTTLE – HOSTED

CRAFT BEER:

New Belgium Fat Tire Ale, Belgium White Ale, Voodoo Ranger IPA, and Blue Moon

\$ 7.00 PER BOTTLE – CASH

\$ 6.50 PER BOTTLE – HOSTED

IMPORT / NON ALCOHOLIC:

Heineken

Coors NA

\$ 7.00 PER BOTTLE – CASH

\$ 6.50 PER BOTTLE – HOSTED

KEG BEER

DOMESTIC:

Coors Banquet, Coors Light

Miller Light

\$ 450.00 HOSTED

CRAFT BEER:

Colorado Native, Boulder Beer Hazed and Infused, Titan IPA, Blue Moon, Fat Tire, Voodoo Ranger IPA

Sam Adams Pale Ale

\$ 550.00 HOSTED

IMPORT:

Corona, Heineken, Pauliner

\$ 650.00 HOSTED

BAR SERVICE

SPIRITS

DELUXE:

Old Forester Whiskey, New Amsterdam Vodka, Bacardi Superior Rum, Bombay Original Gin, Altos Blanco Tequila

\$ 8.50 CASH

\$ 7.50 HOSTED

PREMIUM:

Tin Cup Whiskey, Absolute Vodka, Captain Morgan White Rum, Tanqueray Gin
Altos Reposado Tequila

\$ 9.00 CASH

\$ 8.50 HOSTED

ULTRA-PREMIUM:

Stranahan's Whiskey, Grey Goose Vodka, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Crown Royal, Johnnie Walker Black Scotch, Altos Anejo Tequila

\$ 9.50 CASH

\$ 9.00 HOSTED

HOUSE COCKTAILS:

House Mimosa

\$ 8.50 CASH

\$ 8.00 HOSTED

House Bloody Mary

*Celery Stick, Lime and
Olive Garnish*

\$ 8.50 CASH

\$ 8.00 HOSTED

House Margarita

\$ 8.00 CASH

\$ 7.50 HOSTED

Moscow Mule

(minimum order of 50)

\$ 10.50 CASH

\$ 10.00 HOSTED

CORDIALS

Cordials may be added to any package for \$ 8.00 per drink.

Amaretto Di Saronno, Bailey's Irish Cream, Grand Marnier, Leopold Brothers: Rocky Mountain Blackberry and Peach Liquor

WINE

DELUXE:

Tunnel of Elms: Chardonnay, Cabernet Sauvignon, Merlot and Gabbiano Pinot Grigio

\$ 8.00 GLASS – CASH

\$ 7.50 GLASS – HOSTED

\$ 35.00 BOTTLE

PREMIUM:

Dark Horse: Chardonnay, Cabernet Sauvignon, Merlot, BV Coastal Sauvignon Blanc, BV Coastal Pinot Noir, Campanile Pinot Grigio and Alamos Malbec

\$ 9.00 GLASS – CASH

\$ 8.50 GLASS – HOSTED

\$ 43.00 BOTTLE

ULTRA-PREMIUM:

Sterling Vineyards Vintners Collection Pinot Grigio, Chateau St. Jean Beaux Rose, A by Acacia Pinot Noir, Sterling West Coast Red Blend

\$ 10.00 GLASS – CASH

\$ 9.50 GLASS – HOSTED

\$ 50.00 BOTTLE

SPARKLING WINE / CHAMPAGNE

BY THE GLASS:

Chateau St. Jean Brut Rose - \$ 10.00

La Marca Prosecco - \$ 10.00

BY THE BOTTLE:

La Marca Prosecco - \$ 45.00

Korbel Brut or Brut Rose - \$ 55.00

Perrier Jouet Grand Brut - \$ 125.00

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