



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 21% "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 21% is added to 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. No portion of this Charge is distributed to the employees providing the service. Customers are free, but not obligated to add or give a gratuity directly to your servers.

If the Customer is an entity claiming exemption from taxation in the State where the Facility is located, the Customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

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% interest 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.

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. 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

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.



GENERAL INFORMATION

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.

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.

PORTABLE CENTERPLATE OUTLET

Requested beverage and snack carts are provided free of labor charges if sales exceed \$1000 per outlet, per four (4) hour period. Otherwise, a fee of \$400 will be applied for each period the minimum is not met.

PORTABLE SPECIALTY OUTLET

Requested specialty carts, such as specialty coffees and candied nuts, are provided free of labor charges if sales exceed \$600 per cart, per four (4) hour period. Otherwise, a fee of \$250 will be applied for each period the minimum is not met.

FIXED RETAIL OUTLETS

Labor for fixed retail outlet is provided free if sales exceed \$1500 per stand, per four (4) hour period. Otherwise, a fee of \$625 will be applied for each period the minimum is not met.

GENERAL INFORMATION

FOOD COURT

Portable restaurants are provided free of labor charges if sales exceed \$2000 per portable outlet, per four (4) hour period. Otherwise, a fee of \$750 will be applied for each period the minimum is not met.

GO GOURMET

Go Gourmet is provided free of labor charges if sales exceed \$2500 per four (4) hour period. Otherwise, a fee of \$975 will be applied for each period the minimum is not met.

BLUE BEAR CAFÉ

Blue Bear Cafe is provided free of labor charges if sales exceed \$1000 per four (4) hour period. Otherwise, a fee of \$400 will apply for each period the minimum is not met.

CHINA SERVICE

In all carpeted Meeting Rooms and Ballrooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested. All food and beverage events located in the Exhibit Halls and Wells Fargo 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 on 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

- | | | |
|-----------|---|----------------|
| B1 | CONTINENTAL BREAKFAST | \$12.00 |
| | Assorted Fruit Juices, Fresh Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | |
| B2 | PREMIUM CONTINENTAL BREAKFAST | \$16.00 |
| | Assorted Fruit Juices, Fresh Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Sliced Seasonal Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | |

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

ENHANCE YOUR CONTINENTAL BREAKFAST

- | | | |
|-----------|--|---------------|
| B3 | BUTTERMILK BISCUIT SANDWICH | \$5.00 |
| | Egg and Cheese with Choice of Ham, Bacon or Pork Sausage | |
| B4 | ENGLISH MUFFIN BREAKFAST SANDWICH | \$5.00 |
| | Egg and Cheese with Choice of Ham, Bacon or Pork Sausage | |
| B5 | FLAKY CROISSANT SANDWICH | \$5.50 |
| | Egg and Cheese with Choice of Ham, Bacon or Pork Sausage | |
| B6 | BREAKFAST BURRITO | \$6.00 |
| | Scrambled Egg, Chorizo, Potatoes, Cheese, Peppers, Onions and Cilantro
Served with Fresh Salsa Fresca on the side | |

For additional enhancements, please see our A La Carte section of the menu.

BREAKFAST

BREAKFAST BUFFETS

- B7 WESTERN SLOPE BREAKFAST BUFFET** **\$22.00**
Farm Fresh Scrambled Eggs
Hickory Smoked Bacon, Sausage Links and Golden Hash Brown Potatoes
Assorted Individual Fruit Juices and Sliced Seasonal Fresh Fruit
Freshly Baked Muffins, Breakfast Breads and Pastries with Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
- B8 RED ROCKS GOURMET BREAKFAST BUFFET** **\$28.00**
Farm Fresh Scrambled Eggs with Shredded Cheddar and Jack Cheeses
Thick Sliced French Toast with Warm Maple Syrup, Berry Compote and Whipped Butter
Roasted Fingerling Potatoes with Caramelized Onions
Mango Chicken Sausage and Pepper Bacon
Assorted Individual Fruit Juices and Sliced Seasonal Fresh Fruit
Cinnamon Roll Cake, Pecan Sticky Buns, Coffee Cake served with Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

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

ENHANCE YOUR BREAKFAST BUFFET *

- B9 INDIVIDUAL CHEESE OMELETS** **\$4.75**
Farm Fresh Three Egg Omelets with Cheddar Cheese
- B10 GOURMET BELGIAN WAFFLES** **\$5.25**
Thick Belgian Waffles served with Maple Syrup, Whipped Cream, Honey Butter and Fresh Seasonal Berries
- B11 EGG AND OMELET STATION** **\$5.75**
Prepared to order with Ham, Cheese, Peppers, Onions, Mushrooms, Tomatoes and Bacon
- B12 FRENCH TOAST STATION** **\$5.25**
Served with Warm Maple Syrup, Banana Walnut Compote, Blueberry Coulis and Whipped Cream

A minimum of 25 guests is required for these services.

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

For additional enhancements, please see our A La Carte section of the menu.

BREAKFAST

PLATED BREAKFAST

All plated breakfasts are served with Fresh Fruit, Freshly Baked Breakfast Pastries, Butter, Preserves, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.

- | | |
|---|----------------|
| B13 THE AMERICAN TRADITION | \$19.00 |
| Farm Fresh Scrambled Eggs
Hickory Smoked Bacon
Golden Hash Brown Potatoes | |
| B14 THE FOUR CORNERS BREAKFAST | \$22.00 |
| Jalapeño Tortilla with Eggs, Cheddar and Pepper Jack Cheese,
Potatoes, Onions and Chorizo
Pork Green Chili Sauce, Seasoned Black Beans and Cilantro
Individual Servings of Salsa, Sour Cream and Guacamole | |
| B15 THE MILE HIGH BREAKFAST | \$26.00 |
| Asparagus and Boursin Cheese Frittata
Sun-Dried Tomato Chicken Sausage
Fingerling Potato Hash with Caramelized Onions
Oven-Roasted Herb Roma Tomato | |

*Customized Plated Breakfasts available. Please
speak to your Catering Sales Representative.*

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

A LA CARTE

C1	COFFEE (gallon) Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas	\$45.00
C2	FRESHLY BREWED LAVAZZA COFFEE (gallon) Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Tazo Teas	\$50.00
C3	ASSORTED JUICES (gallon) Orange, Cranberry, Grapefruit	\$30.00
C4	LEMONADE (gallon)	\$30.00
C5	FRESHLY BREWED ICED TEA (gallon)	\$30.00
C6	ASSORTED BOTTLED FRUIT JUICES	\$4.25
C7	AQUAFINA BOTTLED WATER	\$3.50
C8	SPARKLING MINERAL WATER	\$4.00
C9	ASSORTED CANNED PEPSI PRODUCTS	\$3.00
C10	ASSORTED INDIVIDUAL BOTTLES OF GATORADE	\$4.50
C11	ASSORTED INDIVIDUAL CARTONS OF MILK	\$2.00
C12	SLICED SEASONAL FRUIT AND BERRIES (per person) Colorado Wild Flower Honey Yogurt and Toasted Almond Dipping Sauce	\$5.00
C13	WHOLE FRESH FRUIT	\$2.00
C14	ASSORTED YOPLAIT YOGURTS	\$3.75
C15	ASSORTED INDIVIDUAL CEREALS AND MILK	\$5.50
C16	WATER COOLER TOWER (5 gallons/250 cups) Cold Water · 110Volt Power Source Required <i>Additional 5 Gallons and Cup Replacements · \$35.00</i>	\$85.00
C17	CERAMIC WATER OASIS (5 gallons/250 cups) <i>Additional 5 Gallons and Cup Replacements · \$35.00</i>	\$65.00
C18	WATER PITCHER (1/2 gallon) Cold Water with Disposable Cups	\$3.00

Custom options available upon request. Please speak to your Catering Sales Representative.

A LA CARTE

C19 MUFFINS (dozen) Blueberry, Cranberry, Lemon Poppyseed, Banana Nut, Bran	\$38.00
C20 BAGELS (dozen) Plain, Blueberry, Everything, Cinnamon Raisin, Sesame Seed, Poppy Seed	\$35.00
C21 DANISH (dozen) Cheese, Apple, Cherry, Lemon	\$38.00
C22 BREAKFAST BREADS (loaf) Banana, Lemon Poppyseed, Cranberry Orange	\$35.00
C23 FRESH BAKED CINNAMON ROLLS	\$40.00
C24 FRESH BAKED PECAN STICKY BUNS	\$40.00
C25 SCONES (dozen) Plain, Almond, Chocolate, Orange	\$40.00
C26 CROISSANTS (dozen) Plain, Almond, Chocolate	\$40.00
C27 ASSORTED HEALTHY BREAKFAST MUFFINS (dozen) Organic and Natural Bran, Orange Cranberry, Lemon Poppy, Blueberry	\$55.00
C28 ASSORTED PREMIUM FRUIT AND NUT BARS Lemon, Raspberry or Trail Mix	\$38.00
C29 FRESH BAKED COOKIES (dozen) Chocolate Chip, Double Fudge, Oatmeal, Sugar, Peanut Butter	\$29.00
C30 RICE KRISPY TREATS (dozen)	\$29.00
C31 BROWNIES (dozen) Double Fudge and Blondies	\$30.00
C32 HALF SHEET CAKE* (40 slices) Choice of Fruit or Cream Filling	\$100.00
C33 FULL SHEET CAKE* (80 slices) Choice of Fruit or Cream Filling	\$200.00
C34 ASSORTED CUPCAKES (dozen) Chocolate, Carrot Cake with Cream Cheese, Red Velvet, Toasted Coconut	\$60.00
C35 TUXEDO DIPPED STRAWBERRIES (dozen)	\$30.00
C36 CHOCOLATE COVERED RAISINS (pound)	\$15.00

**Custom artwork available at an additional charge of \$75.00.
Custom options available upon request. Please speak to your Catering Sales Representative.*

A LA CARTE

C37 YOGURT COVERED PRETZELS (pound)	\$20.00
C38 TRAIL MIX (pound)	\$16.00
C39 ASSORTED LÄRABARS® (dozen)	\$60.00
C40 ASSORTED INDIVIDUAL BAGS OF LAY'S POTATO CHIPS	\$4.00
C41 TORTILLA CHIPS (per person) Served with Salsa and Guacamole	\$5.00
C42 POTATO CHIPS AND DIP (per person) Please select <u>one</u> from the following options: · French Onion · Chipotle Ranch · Charred Red Onion Bleu Cheese	\$4.00
C43 PRETZEL TWISTS (pound)	\$8.00
C44 MIXED NUTS (pound)	\$27.00
C45 SNACK MIX (pound) Traditional or Spicy	\$12.00
C46 JUMBO SOFT PRETZELS (dozen) Served with Choice of Mustard or Nacho Cheese Sauce	\$40.00
C47 QUAKER CHEWY GRANOLA BARS (each)	\$2.75
C48 KELLOGG'S NUTRI GRAIN BAR (each)	\$2.75
C49 FULL SIZE ASSORTED CANDY BARS (each)	\$2.50
C50 ICE CREAM NOVELTIES (each)	\$4.00
C51 PREMIUM ICE CREAM NOVELTIES (each)	\$7.00
C52 FRESHLY POPPED POPCORN <i>Serves 200 guests, one bag per person - includes Popcorn Machine Rental. Requires an additional \$100++ fee per attendant per machine.</i>	\$350.00

Custom options available upon request. Please speak to your Catering Sales Representative.

BREAK SERVICE

- C53 DEATH BY CHOCOLATE BREAK** **\$13.00**
Chocolate Dipped Oreo Cookies, Pretzel Rods and Strawberries
Chocolate Covered Peanuts
Double Fudge Brownies and Double Chocolate Chip Cookies
Served with Assorted Milks, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C54 HARVEST BREAK** **\$14.00**
Grilled Local Vegetable Antipasto Display, Herb
Marinated Olives and Roasted Peppers, Gourmet
Cheese Board with Regional Favorites, Toasted
Specialty Flat Breads and Lavosh Crackers Roasted
Pumpkin Seed and Cilantro Pesto Dip
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C55 BALL PARK BREAK** **\$13.00**
Gourmet Soft Pretzels with Mustard, Mini Hot Dogs,
Individual Bags of Dry Roasted Peanuts and Popcorn
Served with Lemonade and Iced Tea
- C56 BARREL BREAK*** **\$15.00**
Banana Chips, Dried Apple Rings, Yogurt Covered Pretzels, Chocolate Covered Raisins,
Trail Mix, Pistachio Nuts in the Shell, Peanuts in the Shell,
Plain Popcorn, Cheddar and Caramel Corn, M&M's
Gummy Bears and Assorted Hershey Minis
Served with Lemonade and Iced Tea
- C57 SWEET TOOTH BREAK** **\$16.00**
Assorted Cupcakes
· Chocolate, Red Velvet, Carrot Cake, Lemon, Pineapple and Vanilla
Assorted Cookies
· Chocolate Chip, Peanut Butter, Oatmeal Raisin and White Chocolate Macadamia
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C58 POWER UP BREAK** **\$16.50**
Yogurt and Granola Parfaits, Colorado Trail Mix, Assorted Cliff Bars, Whole Organic Fruit
Assorted Individual Frappuccinos and Individual Gatorades
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C59 ICE CREAM SOCIAL**** **\$12.00**
Premium Vanilla and Chocolate Ice Cream (Pre-Scooped)
Hot Fudge, Warm Caramel Sauce, M&M's, Chopped Nuts, Whipped Cream and Cherries
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

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

**Barrel Break requires a minimum of 100 guests.*

***Requires an additional fee of \$100++ for attendant.*

Custom options available upon request. Please speak to your Catering Sales Representative.

BOX LUNCHES

- L1 TRADITIONAL BOX LUNCH** **\$19.00**
SELECTION OF SANDWICH ON A FRESH BAKED HOAGIE:
· Turkey and Swiss Cheese
· Roast Beef and Cheddar Cheese
· Ham and Cheddar Cheese
· Grilled Vegetables
Served with Individual Bag of Potato Chips, Gourmet Chocolate Chip Cookie,
Soda or Bottled Water
- L2 GOURMET WRAP BOX LUNCH** **\$20.00**
SELECTION OF GOURMET WRAP SANDWICH:
· Southwest Roast Beef Wrap with Grilled Peppers Pepper Jack Cheese
· Grilled Turkey with Pesto and Havarti Cheese
· Grilled Vegetable Wrap with Provolone Cheese
Served with Individual Bag of Potato Chips, Pasta Salad, Gourmet Brownie,
Soda or Bottled Water
- L3 GOURMET SALAD BOX LUNCH** **\$20.00**
SELECTION OF GOURMET SALAD:
· Chicken Caesar
· Chef's Salad
Served with Fresh Baked Roll with Butter, Gourmet Brownie,
Soda or Bottled Water
- L4 DELICATESSEN BOX LUNCH** **\$21.00**
· Chicken Waldorf Salad with Fresh Sprouts on a Croissant
· Shaved Buffalo with Aged Cheddar and Horseradish Aioli on Ciabatta Roll
· Tuna Niçoise Salad
Served with Gourmet Potato Chips, Fresh Fruit Salad, Gourmet Brownie,
Soda or Bottled Water

*We recommend adding Whole Fruit to your box lunch!
Ask your Catering Sales Representative for additional information.
Custom options available upon request.*

CHILLED PLATED LUNCHES

*Chilled Plated Lunch Entrées include Hearth Baked Rolls and Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea.*

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| L5 | ASIAN CHICKEN SALAD
Fresh Chopped Romaine, Bamboo Shoots, Water Chestnuts,
Baby Corn, Julienne Peppers, Broccoli, Green Onions and Red Onions
Marinated Udon Noodle Salad
Ginger Soy Vinaigrette | \$22.00 |
| L6 | GRILLED SALMON
Mixed Greens and Chopped Romaine, Asparagus, Red Onion,
Hearts of Palm, Cucumber and Red and Yellow Tomatoes
Red Wine Oregano Vinaigrette | \$24.00 |
| L7 | MEDITERRANEAN CHICKEN SANDWICH
Roasted Peppers, Fresh Mozzarella, Pesto and Red Onion
Served on a Fresh Ciabatta Roll
Orzo Pasta Salad and Marinated Olives
Cherry and Pepperoncini Peppers | \$23.00 |
| L8 | SHAVED MEDIUM RARE ROAST BEEF SANDWICH
Grilled Onions, Oven Roasted Tomatoes and Smoked Cheddar Cheese
Served on a Brioche Bun with Horseradish Pepper Aioli
Yukon Gold Potato Salad with Bacon, Sour Cream and Green Onions
Marinated Mushroom Salad | \$24.00 |
| L9 | GRILLED VEGETABLE NAPOLEON
Marinated Grilled Portabello Mushroom, Roasted Peppers, Zucchini,
Yellow Squash and Red Onions with Smoked Tomato Coulis
Marinated Artichoke and Mushroom Salad over Arugula | \$22.00 |

Customized Plated Lunches available.

Please speak to your Catering Sales Representative.

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

CHILLED PLATED LUNCHES

DESSERTS

Please select one from the following:

NEWYORK CHEESECAKE

Fresh Strawberry Compote and Whipped Cream

CHOCOLATE FLOURLESS CAKE

Macadamia Caramel Sauce and Whipped Cream

FRENCH APPLE TORTE

Mulled Cider, Vanilla Reduction and Whipped Sour Cream

DARK AND WHITE CHOCOLATE MOUSSE PARFAIT

Fresh Strawberries

MIXED BERRY TRIFLE

Cassis Blackberry Syrup

ASPEN TOFFEE AND CARAMEL BREAD PUDDING

Seasonal Fresh Berries, White Chocolate Sauce and Whipped Cream

ROCKY ROAD CHOCOLATE TART

Rich Chocolate Mousse, Slivered Almonds, Housemade Marshmallow and Caramel Sauce

Customized Plated Lunches available.

Please speak to your Catering Sales Representative.

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

PLATED LUNCHES

Plated Lunch Entrees include choice of Salad, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea.

SALAD OPTIONS

BABY SPINACH SALAD

Tossed Baby Spinach with Grape Tomatoes, Sliced Cucumbers, Hard Boiled Eggs,
Candied Pecans and Golden Raisins
Spiced Mustard Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce topped with Homestyle Croutons and Shredded Parmesan Cheese
Classic Caesar Dressing

ICEBERG WEDGE SALAD

Wedge of Iceberg Lettuce topped with Sliced Radishes, Crisp Bacon,
Roma Tomatoes and Crumbled Blue Cheese
Balsamic Vinaigrette or Blue Cheese Dressing

SPRING MIX SALAD

Red and Yellow Pear Tomatoes, Sliced Radishes, Carrot Curls and Homestyle Croutons
Sherry Vinaigrette

BABY SPINACH AND BACON

Mandarin Oranges, Cherry Tomatoes, Shaved Red Onion and Focaccia Croutons
Apple Cider Vinaigrette

SOUTHWEST SALAD

Roasted Corn, Charred Onions, Tomatoes, Cilantro, Cumin Croutons and Cojita Cheese
Chile Lime Vinaigrette

Customized Plated Lunches available.

Please speak to your Catering Sales Representative.

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

PLATED LUNCHES

ENTRÉES

Please select one from the following:

- | | |
|--|----------------|
| L10 PACIFIC RIM CHICKEN | \$25.00 |
| Grilled Pineapple and Ginger Soy Glaze
Lemongrass Steamed White Rice
Crisp Vegetable Stir Fry | |
| L11 GORGONZOLA STUFFED CHICKEN | \$27.00 |
| Crimini Mushroom Sauce
Herb and Cheese Polenta Cake
Grilled Asparagus and Sun-Dried Tomatoes | |
| L12 SPINACH AND THREE CHEESE CHICKEN FLORENTINE | \$27.00 |
| Toasted Pine Nuts with Red Pepper Cream Sauce
Duchess Yukon Gold Potatoes
Sauteed Zucchini, Yellow Squash and Red Pepper | |
| L13 GRILLED FLAT IRON STEAK | \$30.00 |
| Brandied Green Peppercorn Demi Glace
Parmesan Cheese Au Gratin Potatoes
Grilled Vegetable Medley | |
| L14 GRILLED CENTER CUT PORK LOIN CHOP | \$25.00 |
| Sweet and Spicy Honey Chipotle Barbeque Sauce
Whipped Sweet Potatoes
Haricot Verts with Shaved Red Onion and Crisp Bacon | |
| L15 HONEY GLAZED SALMON | \$32.00 |
| Fire Roasted Tomato and Golden Raisin Chutney
Saffron Risotto Cake
Grilled Vegetable Medley | |

Customized Plated Lunches available.

Please speak to your Catering Sales Representative.

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

PLATED LUNCHES

DESSERTS

Please select one from the following:

NEW YORK CHEESECAKE

Fresh Strawberry Compote and Whipped Cream

CHOCOLATE FLOURLESS CAKE

Macadamia Caramel Sauce and Whipped Cream

FRENCH APPLE TORTE

Mulled Cider, Vanilla Reduction and Whipped Sour Cream

LEMON MERINGUE TARTLET

Ginger Blueberry Compote

MILK AND WHITE CHOCOLATE MOUSSE PARFAIT

Fresh Strawberries and Whipped Cream

DARK AND WHITE CHOCOLATE MOUSSE PARFAIT

Fresh Strawberries

MIXED BERRY TRIFLE

Cassis Blackberry Syrup

ASPEN TOFFEE AND CARAMEL BREAD PUDDING

Seasonal Fresh Berries, White Chocolate Sauce and Whipped Cream

ROCKY ROAD CHOCOLATE TART

Rich Chocolate Mousse, Slivered Almonds, Housemade Marshmallow and Caramel Sauce

Customized Plated Lunches available.

Please speak to your Catering Sales Representative.

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

LUNCH BUFFETS

*Included with your Luncheon Buffet are Hearth Baked Rolls and Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea.*

L16 THE ITALIANO BUFFET

\$33.00

Mediterranean Salad with Fresh Chopped Romaine, Sun-Dried Tomatoes,
Artichoke Hearts, Banana Peppers, Kalamata Olives and Gorgonzola Cheese
Italian Vinaigrette

Traditional Caesar Salad with Homemade Croutons and Parmesan Cheese
Creamy Caesar Dressing

Baked Rotini Alfredo, Grilled Italian Sausage with Peppers and Onions
Marinara Chicken Piccata
Grilled Italian Sausage Served with Roasted Peppers and Onions in a Fresh Basil
Marinade
Sautéed Green Beans with Pearl Onions
Tiramisu Cheesecake and Chocolate Dipped Cannolis

L17 THE MEXICAN FIESTA BUFFET

\$33.00

Southwest Caesar Salad with Roasted Corn, Tomatoes, Peppers and Croutons
Ancho Chili Lime Ranch Dressing

Three Cheese Enchiladas
Chicken and Beef Fajitas with Warm Tortillas and Condiments
Tri-Colored Tortilla Chips with Salsa Fresca and Queso
Fresh Sautéed Southwestern Vegetable Medley with Spanish Rice

Tres Leches Parfait and Wild Berry Empanadas with Cinnamon Cream

L18 THE "LODO" DELI BUFFET

\$27.00

Deli Tray featuring Sliced Roast Beef, Honey Ham, Roast Turkey Breast,
Sliced Cheddar, Provolone and Swiss Cheeses
Relish Tray with Pickles, Lettuce, Tomato and Onion, Mayonnaise, Mustard and Horseradish Sauce
Fresh Baked Kaiser Rolls, Marble Rye, Seven Grain, White and Wheat Breads

Pasta Salad
Fresh Fruit Salad
Assorted Gourmet Cookies and Brownies

*A minimum of 25 guests is required for these services; \$5 surcharge per person if less than 25 guests.
Custom options available upon request. Please speak to your Catering Sales Representative.
Lunch buffets can also be served as a dinner buffet.*

LUNCH BUFFETS

L19 PREMIUM LUNCH BUFFET

\$38.50

The Premium Lunch Buffet offers many combinations of foods to best suit your attendees.

*Included with your Luncheon Buffet are Hearth Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Teas.*

Please select two options from the following salads:

GARDEN SALAD

Fresh Spring Mix and Chopped Iceberg
Cherry Tomatoes, Cucumbers, Sliced Mushrooms, Bell Peppers,
Shredded Cheese and Croutons
Served with Ranch and Italian Dressings

SOUTHWEST SALAD

Chopped Romaine, Tomatoes, Roasted Corn, Julienne Peppers,
Shredded Monterrey Jack Cheese and Cumin Croutons
Served with a Chili Lime Vinaigrette

POTATO SALAD

Red Potatoes with Celery, Onion and Bacon
Herbed Sour Cream

TORTELLINI PASTA SALAD

Three Cheese Tortellini with Artichoke Hearts, Black Olives and Roasted Tomatoes
Balsamic Vinaigrette

FRESH FRUIT SALAD

Please select two options from the following entrees:

CHICKEN PICCATA

Caper, Lemon and Garlic

ROAST PORK LOIN

Fresh Sage and Thyme Rubbed Roast Pork Loin
Braised Apple Cider Red Cabbage

SEAFOOD PASTA

Shrimp, Mussels and Clams
Linguini in a Creamy Alfredo Sauce

GRILLED MARINATED FLANK STEAK

Bleu Cheese Butter, Caramelized Onions and Herbed Mushrooms

HONEY BARBEQUE CHICKEN

Grilled Breast of Chicken Simmered in Honey Barbeque Sauce

*A minimum of 25 guests is required for these services; \$5 surcharge per person if less than 25 guests.
Custom options available upon request. Please speak to your Catering Sales Representative.*

LUNCH BUFFETS

Please select two options from the following:

WHIPPED YUKON GOLD POTATOES

BOILED RED POTATOES WITH BUTTER AND PARSLEY

ROASTED POTATO WEDGES

WILD RICE PILAF

SAUTEED ZUCCHINI, YELLOW SQUASH, RED ONION AND RED PEPPER

FRENCH STYLE GREEN BEANS WITH PEARL ONIONS AND BACON

HERB AND CHEESE POLENTA

Spinach Fondue and Oven Roasted Tomatoes

Please select three options from the following:

NEW YORK CHEESECAKE

Fresh Strawberry Compote and Whipped Cream

CHOCOLATE FLOURLESS CAKE

Macadamia Caramel Sauce and Whipped Cream

FRENCH APPLE TORTE

Mulled Cider and Vanilla Reduction and Whipped Sour Cream

ROCKY ROAD CHOCOLATE TARTLET

Candied Almonds and Housemade Marshmallows

CARROT CAKE

Cream Cheese Frosting

WARM PEACH COBBLER

Cinammon Spiced Oatmeal Struedel

*A minimum of 25 guests is required for these services; \$5 surcharge per person if less than 25 guests.
Custom options available upon request. Please speak to your Catering Sales Representative.*

PLATED DINNERS

Plated Dinner Entrees include choice of Salad, Chef's Choice of Seasonal Vegetables, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea.

SALADS

Please select one from the following:

BABY ICEBERG WEDGE

Slivered Red Onions, Shaved Carrots, Crispy Pancetta Bacon
and Herb-Speckled Oven-Dried Tomatoes
Tangy Ranch Dressing or Sweet Balsamic Vinaigrette

CAESAR SALAD

Fresh Hearts of Romaine with Garlic Herb Croutons and Parmesan Cheese
Classic Caesar Dressing

STRAWBERRY FIELDS SALAD

Fresh Crisp Mixed Greens, Sliced Strawberries, Blackberries, Raspberries,
Crumbled Cojita Cheese and Spiced Pecans
Wild Flower Honey Vinaigrette

COLORADO WINTER SALAD

Fresh Crisp Romaine and Mixed Greens, Roasted Red and Yellow Beets, Homemade Croutons
Spiced Butternut Squash and Crumbled Haystack Mountain Goat Cheese
Truffle Vinaigrette

ENTRÉES

Please select one from the following:

D1	TUSCANY CHICKEN Lemon Thyme Veloute Wild Mushrooms and Artichoke Hearts, Herb and Cheese Polenta Cake	\$48.00
D2	PAN SEARED HALIBUT Sweet Thai Chili Sauce Purple Sticky Rice and Asian Vegetable Stir-Fry	\$50.00
D3	BRAISED BEEF SHORT RIB Sweet Onion Confit Mashed Roasted Garlic Red Skin Potatoes with Natural Jus	\$48.00
D4	GRILLED FLAT IRON STEAK Garlic and Herb Crimini Mushrooms and Rosemary Mustard Demi-Glace White Cheddar Au Gratin Potatoes	\$50.00
D5	GRILLED PETITE FILET AND PANCETTA-WRAPPED PRAWNS Red Wine Demi and Scampi Butter Grilled Asparagus and Spaghetti Squash Confit with Carrots	\$75.00

*A minimum of 25 guests is required for these services; \$5 surcharge per person if less than 25 guests.
Custom options available upon request. Please speak to your Catering Sales Representative.*

PLATED DINNERS

DESSERTS

NEW YORK CHEESECAKE

Fresh Strawberry Compote and Whipped Cream

CHOCOLATE FLOURLESS CAKE

Macadamia Caramel Sauce and Whipped Cream

FRENCH APPLE TORTE

Mulled Cider and Vanilla Reduction and Whipped Sour Cream

YUZU CHEESECAKE DOME

White Chocolate and Raspberry

PEANUT BUTTER CREME BRULEE TART

Milk Chocolate Anglaise

EARL GREY TIRAMISU

Cardamom Whipped Cream

*Customized Plated Dinners available.
Please speak to your Catering Sales Representative.*

RECEPTION

COLD HORS D'OEUVRES

Minimum order of 100 pieces per item. Prices below are for individual pieces.

R1	BLACKENED CHICKEN FLATBREAD WITH MANGO	\$4.00
R2	CHICKEN WITH BERMUDA ONION RELISH	\$4.50
R3	SOUTHWEST CHICKEN ON BLUE CORN BLINI	\$4.50
R4	SMOKED HAM AND CHEESE NAPOLEON	\$4.50
R5	GARLIC SHRIMP WITH CILANTRO SALSA	\$4.50
R6	CRAB AND MANGO SALAD ON CUCUMBER	\$4.75
R7	CAJUN SHRIMP AND CREAM ON TOAST	\$5.00
R8	SMOKED SALMON AND CREAM CHEESE	\$5.00
R9	SEARED TUNA IN POPPYSEED BASKET WITH WASABI AIOLI	\$5.25
R10	TRADITIONAL DEVILED EGG	\$4.00
R11	ARTICHOKE AND PESTO CROSTINI	\$4.00
R12	TOMATO AND BUFFALO MOZZARELLA BRUSCHETTA WITH PESTO	\$4.00
R13	RATATOUILLE STUFFED ARTICHOKE HEART	\$4.50
R14	PROSCIUTTO-WRAPPED ASPARAGUS	\$4.50
R15	MUSHROOM GOAT CHEESE BRUSCHETTA	\$4.50

*There may be an additional fee for items to be tray passed.
The additional charge is \$25 per hour per staff member with a 4 hour minimum.*

RECEPTION

HOT HORS D'OEUVRES

Minimum order of 100 pieces per item. Prices below are for individual pieces.

R16 MOLE CHICKEN AND AVOCADO TOSTADA	\$4.50
R17 SESAME CHICKEN	\$4.50
R18 CHICKEN HIBACHI SKEWER	\$4.75
R19 SMOKED CHICKEN QUESADILLA	\$4.75
R20 MINI BEEF TAMALE	\$3.50
R21 MINI PIZZETTE · ITALIAN SAUSAGE, CHEESE AND FIG AND BLUE CHEESE	\$3.50
R22 BEEF EMPANADA	\$4.00
R23 SAUSAGE STUFFED MUSHROOM	\$4.50
R24 BEEF BROCHETTE	\$5.00
R25 BEEF DUXELLE EN CROUTE	\$5.25
R26 MINI CRAB CAKE	\$5.00
R27 SCALLOP WITH BACON	\$5.25
R28 CAJUN SHRIMP AND ANDOUILLE SAUSAGE SKEWER	\$5.50
R29 ARTICHOKE AND MASCARPONE POTSTICKER	\$5.00
R30 PORTABELLO MUSHROOM AND GORGONZOLA-STUFFED BRIOCHE	\$5.25

*There may be an additional fee for items to be tray passed.
The additional charge is \$25 per hour per staff member with a 4 hour minimum.*

RECEPTION

RECEPTION STATIONS

Prices below are per person.

- R31 IMPORTED AND DOMESTIC CHEESE DISPLAY** **\$5.00**
Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers
- R32 SLICED SEASONAL FRUIT AND BERRIES DISPLAY** **\$5.00**
Colorado Wildflower Honey and Toasted Almond Yogurt Dipping Sauce
- R33 FRESH VEGETABLE CRUDITÉ** **\$4.00**
Charred Red Onion Ranch and Bleu Cheese Dressings
- R34 PASTA STATION*** **\$8.00**
Tri-Colored Cheese Tortellini and Penne Pasta
Selection of two sauces:
Marinara Sauce · Alfredo Sauce · Bolognese Sauce · Basil Pesto
- R35 NACHO STATION** **\$7.00**
Tri-Color Tortilla Chips, Seasoned Ground Beef, Refried Beans,
Roasted Poblano and Jalapeño Queso Cheese Sauce, Sour Cream,
Sliced Jalapeños, Guacamole, Diced Tomatoes and Salsa Fresca
- R36 BAKED BRIE (Each wheel serves 30 guests)** **\$200.00**
Imported Brie topped with a choice of sweet or savory fillings,
Wrapped in Puff Pastry and baked until golden brown, served warm.
Selection of one topping:
· Candied Walnut and Raspberry · Wild Mushroom and Pesto · Apple and Walnut
- R37 BRUSCHETTA AND FLAT BREAD STATION** **\$6.50**
Served with Extra Virgin Olive Oil and a Variety of Toasted Flat Breads
Specialty Toppings to include:
· Tomato Basil · Artichoke Pesto · Spinach and Feta · Olive Tapenade
- R38 GOURMET "MAC AND CHEESE" BAR*** **\$7.00**
Creamy Four Cheese Sauce and Mini Shells Baked Au Gratin
Toppings: Crisp Bacon, Shredded Aged Cheddar, Shredded Barbeque Beef and Green Onions
- R39 LOADED WHIPPED POTATO BAR*** **\$5.50**
Roasted Garlic Whipped Yukon Gold Potatoes and Mashed Red Skin Potatoes
Toppings: Crisp Bacon, Sour Cream, Shredded Cheddar and Jack Cheeses and Pulled Pork
- R40 FAJITA STATION*** **\$9.00**
Sizzling Fajitas of Marinated Beef and Grilled Chicken with Roasted Peppers,
Onions and Cilantro Served with Flour Tortillas, Jalapeños, Shredded Cheddar,
Sour Cream, Salsa and Guacamole
- R41 FLAT IRON GRIDDLE "PAINT YOUR OWN SKEWER" STATION*** **\$13.00**
Trio of Skewers: Chicken, Pork and Garden Vegetable prepared on Flat-Iron Griddles
Served with Sweet and Spicy Barbeque, Teriyaki, Sweet Thai Chile,
Mango Habanero and Green Curry Sauces

Custom options available upon request. Please speak to your Catering Sales Representative.

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

RECEPTION

DESSERT STATIONS

Prices below are per person and require a minimum of 50 guests.

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|---|----------------|
| R42 ICE CREAM SOCIAL | \$5.00 |
| Premium Vanilla Ice Cream, Nuts, Cherries, Whipped Cream,
Shredded Toasted Coconut, Chopped Assorted Candy Bars and Cookies
Served with Freshly Brewed Coffee and Decaffeinated Coffee | |
| R43 FRESH WARM DONUTS* | \$6.00 |
| Warm Donut Holes Prepared to Order tossed with Powdered Sugar, Cinnamon Sugar,
or Chocolate Sauce | |
| R44 STRAWBERRY SHORTCAKE STATION* | \$8.00 |
| <i>BUILD YOUR OWN STRAWBERRY SHORTCAKE STATION:</i>
Fresh Strawberries and Mixed Berry Compote, Shortcake Biscuits, Pound Cake,
Chocolate Sauce and Whipped Cream | |
| R45 DEATH BY CHOCOLATE STATION | \$13.00 |
| Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts
Double Fudge Brownies and Double Chocolate Chip Cookies
Served with Assorted Milks, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas | |
| R46 MINI PASTRY DISPLAY | \$14.50 |
| Fancy European Butter Cookies, Coconut Macaroon Cookies and Scottish Shortbread,
Housemade Chocolate Truffles, Black and White Chocolate Dipped Strawberries Classic
Fondant Wrapped Petit Fors and Miniature Tartlets with Seasonal Fruits and Berries
Served with Freshly Brewed Regular and Decaffeinated Coffee, Herbal Tea Selections | |

Custom options available upon request. Please speak to your Catering Sales Representative.

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

RECEPTION

CARVED TO ORDER STATIONS

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

R47 FRENCH CUT HONEY GLAZED TURKEY BREAST (Serves 25 Guests)*	\$150.00
Orange Cranberry Chutney and Dijon Mustard	
R48 STEAMSHIP ROUND OF BEEF (Serves 200 Guests)*	\$800.00
Creamy Horseradish, Mayonnaise and Mustard	
R49 GRILLED TENDERLOIN OF BEEF (Serves 25 Guests)*	\$325.00
Creole Mustard, Roasted Garlic Aioli and Creamy Horseradish	
R50 SLOW ROASTED PORK LOIN (Serves 25 Guests)*	\$150.00
Candied Apple Chutney and Dijon Mustard	
R51 ROSEMARY AND GARLIC STUDED BARON OF BEEF (Serves 150 Guests)*	\$500.00
Creamy Horseradish, Mayonnaise and Mustard	
R52 HERB MARINATED BUFFALO STRIP LOIN (Serves 40 Guests)*	\$525.00
Signature Barbeque Sauce	
R53 HERB ROASTED CHICKEN (Serves 10 Guests)*	\$50.00
Honey Mustard and Lemon Aioli	
R54 SMOKED HAM (Serves 35 Guests)*	\$225.00
Clove Studded Ham Served with Dijonaise, Roasted Pineapple and Habanero Chutney	

Custom options available upon request. Please speak to your Catering Sales Representative.

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

BEVERAGES

PREMIUM LIQUORS

HOSTED

\$6.00 PER DRINK

CASH

\$6.50 PER DRINK

Skyy Vodka, Seagrams Gin, Cruzan Rum, Cutty Sark Scotch, Sauza Tequila,
Jim Beam Bourbon, Canadian Club Whiskey

ULTRAPREMIUM LIQUORS

HOSTED

\$7.00 PER DRINK

CASH

\$7.50 PER DRINK

Effan Vodka, Beefeater Gin, Cruzan Single Rum, Laphroig Scotch,
Honitos Plata Tequila, Makers Mark Bourbon, Jameson Irish Whiskey

DELUXE WINE

HOSTED

\$6.50 PER GLASS

CASH

\$7.00 PER GLASS

Jacobs Creek – Chardonnay, Cabernet Sauvignon, Merlot
Sutter Home White Zinfandel

CORDIALS

HOSTED

\$7.50 PER DRINK

CASH

\$8.00 PER DRINK

Courvosier, Gozio Amaretto, Kahlua, St. Brendan's Irish Cream,
Cointreau Noir Orange Liquor

PREMIUM WINE

HOSTED

\$7.50 PER GLASS

CASH

\$8.00 PER GLASS

Graffigna - Malbec, Pinot Grigio
Stoneleigh Pinot Noir
Brancott Sauvignon Blanc

DOMESTIC BEER

HOSTED

\$5.00 PER BOTTLE

CASH

\$5.50 PER BOTTLE

Budweiser, Bud Light

IMPORTED/MICRO BREW BEER

HOSTED

\$5.00 PER BOTTLE

CASH

\$5.50 PER BOTTLE

Corona Extra, Avalanche, Heineken

DRAFT BEER-KEG

DOMESTIC

STARTING AT \$450.00 PER KEG

IMPORTED

STARTING AT \$550.00 PER KEG

Specialty Cocktails, Wines and Beer available upon request. Prices vary.

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

Please consult with your Catering Sales Representative for pricing.

BEVERAGES

CHARDONNAY

Jacobs Creek	\$30.00
Clos du Bois	\$45.00
Blackstone	\$60.00

CABERNET

Jacobs Creek	\$30.00
Ravenswood	\$45.00
Blackstone	\$60.00

MERLOT

Jacobs Creek	\$30.00
St. Francis	\$55.00
Chateau St. Jean	\$60.00

PINOT NOIR

Stoneleigh	\$38.00
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WHITE ZINFANDEL

Sutter Home	\$28.00
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VARIETAL WINES

Graffigna Pinot Grigio	\$38.00
Brancott Sauvignon Blanc	\$38.00
Graffigna Malbec	\$38.00

SPARKLING WINES

Mionetto Prosecco	\$50.00
Mumm Napa Cuvee	\$70.00
Remy Pannier Marquis De La Tour	\$55.00

Wines are subject to change based upon availability.

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.**

We remind you that Colorado State law prohibits the serving of alcoholic beverages to patrons under the age of 21 and that no alcoholic beverages may be brought into the Colorado Convention Center and/or the Denver Performing Arts Complex for consumption.