



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 service charge shall apply to all food and beverage charges. Current sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations. The Service Charge is added to your bill for this catered event/function (or comparable service). A portion of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. The balance of the total amount of this Service Charge may be distributed to the Employees providing the service. *It is not purported to be a gratuity and no part of it will be distributed as gratuities to any employees providing services to the guests.*

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

CANCELTION POLICY

Cancellation by Customer shall be in writing. If Customer cancels five (5) or fewer days prior to the Event, Customer shall be responsible for 100% of the payment due hereunder. If Customer cancels between six (6) days and thirty (30) days prior to the Event, Customer shall be responsible for fifty percent (50%) of the payment due hereunder and all amounts over and above this amount, if any, shall be refunded to Customer. If Customer cancels the Event outside of thirty (30) days, Customer shall be responsible for (i) any specialty items or perishable items that have been purchased or ordered by Centerplate for the Event; (ii) any services that have been purchased or ordered by Centerplate for the Event; (iii) any equipment that has been rented by Centerplate for the Event; and/or; (iv) a reasonable administrative fee calculated to compensate Centerplate for its expense leading up to the Event.

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 INFORMATION

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 - \$35 per hour
- Carver - \$35 per hour
- Bartender - \$35 per hour
- Server - \$35 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 \$140 for the initial minimum four (4) hour period, per attendant. Otherwise, a fee of \$140 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 \$35 per attendant per hour. In such cases the charge will be \$35 per attendant per hour for a minimum of 4 hours.

HOSTED SERVICE

Hosted Coat Check Service is provided for a fee of \$35 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 \$140 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 \$500 or more per four (4) hour period. A \$140 fee will be applied to each bar failing to meet the \$500 minimum sales figure for the 4-hour period. Drink tickets must at least be the size of a business card (3.5 inches by 2 inches).

GENERAL INFORMATION

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 \$50 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.

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 \$1200 - 2200 per cart, 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.

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 \$2000 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 must at least be the size of a business card (3.5 inches by 2 inches).
- 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.

CONTINENTAL BREAKFAST

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

5280 CONTINENTAL BREAKFAST **\$22.00**

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 **\$24.00**

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 **\$28.00**

Assorted Individual Bottled Fruit Juices
Assorted Local Kombucha
Locally Baked Bran, Blueberry, and Zucchini 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 **\$7.00**
Egg and Cheese with Choice of Ham, Bacon or Pork Sausage

FLAKY CROISSANT SANDWICH **\$7.50**
Egg and Cheese with Choice of Ham, Bacon or Pork Sausage

BREAKFAST BURRITO **\$9.00**
Scrambled Egg, Chorizo, Potatoes, Cheese, Peppers, Onions and Cilantro
Served with Fresh Salsa Fresca on the side

YOGURT BAR **\$8.00**
Greek Yogurt with Colorado Honey, Granola, Dried Fruits, Nuts and Seasonal Berries

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 **\$29.50**

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

PUEBLO BREAKFAST BUFFET **\$30.50**

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

GLENWOOD SPRINGS BREAKFAST BUFFET **\$32.50**

Denver Frittata with Ham, Onions, Bell Peppers and Cheddar Cheese (gf)
 Seasonal Blue Bear Farm Vegetable Frittata (gf)
 Roasted Fingerling Potatoes with Caramelized Onions (gf)
 Honey Smoked Bacon and Local Rome's Small Batch Artisan Link Sausage (gf)
 Assorted Individual Bottled Fruit Juices and Farm Fresh Seasonal Sliced Fruit (gf)
 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)* **\$10.50**

(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 **\$10.00**

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

BELGIUM WAFFLE STATION* **\$7.50**

(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

*A minimum of 25 guests is required for these services.
 Requires an additional \$140.00++ fee per uniformed chef.

BREAKFAST

FARM FRESH EGGS-TO-ORDER STATION (gf)* **\$8.50**

(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

SAVORY OATMEAL BOWL (gf) **\$9.50**

Steel Cut Oatmeal with Crispy Brussels Sprouts, Sautéed Mushrooms, Roasted Butternut Squash with Cage Free Eggs & Crispy Shallots

STUFFED AVOCADOS **\$10.00**

(Required Two Chefs per 50 Guests)

Choice of:

SPINACH & HEIRLOOM TOMATO

Wilted Baby Spinach & Arugula with Confit Heirloom Cherry Tomatoes, Farm Fresh Baked Egg, Topped with Crispy Blue Bear Farm Shallots & Truffle Aioli - (gf)

DENVER

Rosemary Ham with Blue Bear Farm Peppers, Sweet Yellow Onions, Seasoned Baby Kale, Farm Fresh Baked Egg, Topped with Micro Greens & Kewpie Siracha Aioli - (gf)

GOURMET TOAST BAR **\$9.00**

(Required Two Chefs per 50 Guests)

Choice of:

CAPRESE

Local 7 Grain Bread served with Fresh Sliced Avocados, Roma Tomatoes, Shredded Mozzarella Cheese, Topped with Poached Egg & Micro Greens

PROSCIUTTO & BRIE

Marble Rye Bread served with Blackberry Balsamic Jam, Local Prosciutto, Double Crème Brie Cheese, Topped with Poached Eggs & Micro Greens

*A minimum of 25 guests is required for these services.
Requires an additional \$140.00++ 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) \$27.00

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Herb Roasted Breakfast Potatoes, Parmesan Baked Roma Tomato & Blistered Asparagus

THE SOUTHWEST BREAKFAST (gf) \$29.00

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

CHICKEN & WAFFLES \$31.50

Fresh Belgium Waffles with a Crispy Chicken & Sweet Potato Hash, Blistered Asparagus & Fresh Farm Scrambled Eggs, Served with Warm Blackberry Maple Syrup

BLUE BEAR FARM BREAKFAST TACOS \$31.50

Farm Fresh Scrambled Eggs, Crispy Pancetta, Blue Bear Farm Peppers & Sweet Onions, Sautéed Baby Kale, Shaved Manchego Cheese & Fresh Cilantro served in Flour Tortillas, Roasted Red Potatoes & Summer Squash, and Merf's Blue Bear Farm Salsa served on side

*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 ASSORTED LOCAL TEATULIA TEA (gallon)	\$61.00
Freshly Brewed Coffee or Decaffeinated Coffee or Selection of Hot Teas	
FRESHLY BREWED STARBUCKS COFFEE OR TEATULIA TEA (gallon)	\$71.00
Freshly Brewed Coffee or Decaffeinated Coffee or Selection of Teatulia Teas	
JAVA HOUSE COLD BREW COFFEE (gallon)	\$78.00
ASSORTED JUICES (gallon)	\$47.00
Orange, Cranberry and Grapefruit	
Hydration Station	\$31.00 per gallon
Assorted Flavors to include: Strawberry Mint, Cucumber Lime, Watermelon Lemon, Blueberry Ginger & Raspberry Basil <i>(2) Gallon Minimum order per flavor includes disposable cups</i>	
LEMONADE (gallon)	\$42.00
FRESH BREWED ICED TEA (gallon)	\$42.00
INDIVIDUAL BOTTLED FRUIT JUICES	\$4.75
Orange, Apple, Cranberry and Ruby Red Grapefruit	
DASANI BOTTLED WATER	\$4.50
PERRIER SPARKLING MINERAL WATER	\$4.50
CANNED COKE PRODUCTS	\$3.50
INDIVIDUAL BOTTLES OF POWERADE	\$5.00
INDIVIDUAL CARTONS OF MILK	\$3.25
WATER COOLER TOWER (5 gallons/ 250 cups)	\$100.00
Cold Water – 110 Volt Power Source Required Additional 5 Gallons and Cup Replacement - \$35.00	
WATER PITCHER (1/2 gallon)	\$5.25
KEURIG MACHINE COFFEE KIT	\$157
One time set up fee of \$157.00 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>	
FARM FRESH SLICED SEASONAL FRUIT AND BERRIES (gf) (per person)	\$6.50
WHOLE FRESH FRUIT (gf)	\$4.00

A LA CARTE

YOPLAIT YOGURT (gf)	\$4.50
INDIVIDUAL SUPER FOOD YOGURT PARFAIT (gf) Gluten Free Muesli, House made Flax Seed Granola, Chia Seed Noosa Yogurt & Fresh Berries	\$5.25
ASSORTED INDIVIDUAL CEREALS AND MILK	\$6.25
LOCAL FRESHLY BAKED MUFFINS (dozen) Blueberry, Cranberry, Poppy seed, Oat Bran Raisin, Banana Nut and Chocolate Chip	\$50.00
LOCAL FRESHLY BAKED BAGELS (dozen) Plain, Blueberry, Everything, Cinnamon Raisin, Sesame Seed and Poppy seed Includes Assorted Cream Cheeses & Complimentary Toaster	\$42.00
LOCAL FRESHLY BAKED DANISH (dozen) Cream Cheese, Blueberry, Cherry, Apple and Apricot	\$48.00
LOCAL FRESHLY BAKED BREAKFAST BREADS (dozen slices) Banana Nut, Carrot Nut, Blueberry and Cranberry	\$49.00
ASSORTED LOCAL FRESHLY MADE DONUTS (dozen)	\$49.00
LOCAL FRESHLY BAKED CINNAMON ROLLS OR PECAN STICKY BUNS (dozen)	\$52.00
LOCAL FRESHLY BAKED SCONES (dozen) Blueberry, Orange and Raspberry	\$52.00
INDIVIDUAL QUAKER OATMEAL Maple Brown Sugar and Apple Cinnamon	\$5.25
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	\$43.00
GOURMET CHOCOLATE DIPPED STRAWBERRIES (gf) (dozen)	\$42.00
CHOCOLATE COVERED RAISINS (gf) (pound)	\$17.50
YOGURT COVERED PRETZELS (pound)	\$25.25
TRAIL MIX (pound)	\$18.50
ASSORTED CLIF BARS (dozen)	\$62.00
JUMBO SOFT PRETZELS (dozen) Served with Mustard and Hot Cheese Dip	\$50.00

A LA CARTE

BAKED BAVARIAN PRETZEL RODS (dozen) Served with Mustard and Hot Cheese Dip	\$38.00
SIGNATURE HOME MADE GRANOLA BARS (dozen)	\$42.00
ASSORTED INDIVIDUAL BAGGED CHIPS Potato Chips, BBQ Chips, Doritos, Cheetos and Sun Chips	\$3.25
TORTILLA CHIPS AND MERF'S BLUE BEAR FARM SALSA (gf) (per person) Freshly Made Guacamole (per person)	\$4.25 \$3.00
POTATO CHIPS AND FRENCH ONION DIP (per person)	\$5.75
PRETZEL TWISTS (pound)	\$8.25
MIXED NUTS (pound)	\$28.00
SNACK MIX (pound)	\$17.00
QUAKER CHEWY GRANOLA BARS (each)	\$4.75
ASSORTED LOCAL KIND BARS (each)	\$4.75
FULL-SIZE ASSORTED CANDY BARS (each)	\$3.75
INDIVIDUAL KELLOGG'S RICE KRISPY TREATS (dozen)	\$37.00
HOUSE MADE PREMIUM DESSERT BARS (dozen) Lemon, Rocky Road and PB&J	\$44.00
FRESHLY BAKED COOKIES (dozen) Chocolate Chip, Oatmeal Raisin and Sugar	\$45.00/3 oz. \$34.00/1 oz.
ASSORTED HOMEMADE CUPCAKES (dozen)	\$47.00
HOUSE MADE BROWNIES AND BLONDIES (dozen)	\$38.00
ANTIQUÉ POPCORN CART (gf) Serves approximately 200 guests, 1 bag per person, includes popcorn machine rental Requires an additional \$140.00++ fee per attendant, per machine	\$370.00

A LA CARTE

HALF SHEET CAKE* (40 Slices)	\$130
Cake Choice of: Vanilla White Cake, Chocolate Devil's Food Cake, Carrot Cake Filling Choice of: Raspberry or Strawberry Jam Frosting Choice of: White Buttercream, Chocolate Buttercream, Coffee, Lemon, or Oreo	
FULL SHEET CAKE* (80 Slices)	\$235
Cake Choice of: Vanilla White Cake, Chocolate Devil's Food Cake, Carrot Cake Filling Choice of: Raspberry or Strawberry Jam Frosting Choice of: White Buttercream, Chocolate Buttercream, Coffee, Lemon, or Oreo	
CUSTOM EDIBLE IMAGE CAKE LOGO: 8x10	\$75.00 per logo
ICE CREAM NOVELTIES (each)	\$5.25
Nutter Butter, Drumstick, Ice Cream Sandwich and Strawberry Fruit Bar	
PREMIUM ICE CREAM NOVELTIES (each)	\$7.25
Haagen Dazs, Butterfinger Bar, Heath Bar, Cookiewich and King Size Drumstick	
SPECIALTY BIRTHDAY CAKE (8")	\$78.00
Cake Choice of: Vanilla White Cake, Chocolate Devil's Food Cake, Carrot Cake Filling Choice of: Raspberry or Strawberry Jam Frosting Choice of: White Buttercream, Chocolate Buttercream, Coffee, Lemon, or Oreo	
BOULDER GELATO CUPS	\$8.50
Vanilla, Chocolate Pudding, Salted Caramel Crunch & Mint Chocolate Chip	
<u>SPECIALTY A LA CARTE OPTIONS</u>	
GLUTEN FREE BROWNIES (dozen)	\$170.00
GLUTEN FREE/VEGAN COOKIES (dozen)	\$116.00
GLUTEN FREE/VEGAN/NUT FREE BOBO BARS (dozen)	\$125.00
GLUTEN FREE/VEGAN ENERGY BITES: COCONUT CASHEW or APRICOT ALMOND (dozen)	\$105.00

COLORADO FARMER'S MARKET STATIONS**MEDITERRANEAN****\$30.25**

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**\$28.00**

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 & Manchego (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

CHEF'S CHOICE GRAZING TABLE**\$31.50**

Assorted Fresh & Grilled Farm Vegetables (gf)
 Local & Domestic Cheese (gf)
 Cured Artisan Meats (gf)
 Honey Smoked Colorado Salmon (gf)
 Fresh & Dried Fruits (gf)
 Toasted & Candied Assorted Gourmet Nuts
 Marinated Olives & Pickled Vegetables (gf)
 Assortments of Dips, Spreads & Jams
 Grilled Flat Breads & Crostini's
 Assorted Carr's Crackers & Lavash
 Served on Signature Butcher Blocks

BREAK SERVICE

BLUE BEAR FARM TO TABLE

\$32.00

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 & Jumping Good Goat Cheese (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

\$18.00

A Decadent Display crafted by our in-house Pastry Department.

Featuring Chocolate Dipped Oreos, Marshmallows, Pretzel Rods, Strawberries, Brownies, Truffles, Bon Bons, French Macarons, White Chocolate Macadamia Cookies, Fudge Cookies, Seasonal Shooters and Inspired Seasonal Chocolate Delights

POWER UP BREAK

\$14.50

Yogurt and Granola Parfaits, Colorado Trail Mix, Assorted Cliff Bars and Whole Seasonal Fruit

ICE CREAM BROWNIE SUNDAE BAR

\$14.00

Premium Local Organic Boulder Ice Cream in Chocolate and Vanilla (gf)

Warm Chocolate Brownies and Blondies

Topped with Your Choice of Chocolate or Caramel Sauce (gf)

Classic Sundae Bar Toppings: Chopped Peanuts, Whipped Cream, Sprinkles and Maraschino Cherries

PICK YOUR PROTEIN BREAK

\$13.50

Hardboiled Eggs (gf)

House made Trail Mix – Roasted Almonds, Pumpkin Seeds, Peanuts & Shaved Coconut (gf)

Toasted Quinoa, Baby Kale & Brussel Sprout Salad Shooter (gf)

Individual Greek Yogurt (gf)

Brownie Hummus & Raspberry Shooter (gf)

BREAK SERVICE

SWEET & SALTY BREAK

\$12.50

Assorted Chips, Pretzels, Colorado Popcorn, Peanut M&M's and Assorted Mini Candy Bars

MILK & COOKIES

\$10.50

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 Scotches, Espresso Macadamia, Pecan Chocolate Chunk, Mexican Wedding, Cocoa Fudge, Lemon Cooler, Cherry Almond, Blueberry Corn, and Seasonal Staff Favorites (Parties under 50 limited to the choice of four types of cookies)

COLORADO PIE STATION

\$14.50

All things Pie!

Freshly Baked and Filled Pies inspired by Seasonal Classics and Local favorites.

Enjoy an Assortment of individual Hand Pies including Buttermilk Apple, Peach, and Pumpkin

Pie Shooter choices of: Blueberry Almond, Coconut Cream Pie (**gf**), Strawberry Rhubarb

Individual Mini Pie Choices of: Rocky Road, Key Lime, Whiskey Pecan, and Lemon Meringue

(Parties under 100 limited to 5 flavors)

BUILD YOUR OWN TRAIL MIX STATION

\$10.25

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*

ACAI BOWLS

ORGANIC ACAI BOWLS

\$15.00

All Bowls use a frozen acai fruit puree as the base and comes standard with Gluten-Free Granola and Bananas. Bowls are delivered in temporary cooler bag. Must be consumed within 30 minutes of delivery.

Choice of the following:

(Minimum of 36 per order)

- **Classic Bowl**
Acai, Granola, Banana
- **Super Bowl**
Acai, Granola, Banana, Coconut, Cacao Nibs, Hemp Seeds
- **Berry Bowl**
Acai, Granola, Banana, Mulberry, Strawberry, Blueberry

BOX LUNCHES

TRADITIONAL SANDWICH BOXED LUNCH

\$23.00

A minimum of 6 per type required.

All Boxed Lunches can be made Gluten Free with Udi's Gluten Free Bread & Gluten Free Cookie with the additional cost of **\$13.50 per box*

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

VEGAN OPTIONS

\$33.50

- **Vegan Roasted Vegetable**
Marble Rye bread or Spinach Wrap with House Made Vegan Aioli
- **Vegan Greek Salad**
Lemon Oregano Marinated Portobello Mushroom, Chopped Romaine and Iceberg Lettuce, Marinated Cherry Tomatoes, Garbanzo Beans, Kalamata Olives, Cucumbers and Pickled Red Onions with Red Wine Vinaigrette
- **Vegan Southwest Salad**
Chopped Romaine, Baby Spinach & Radicchio with Julienned Jicama, Carrot & Red Pepper Slaw, Grilled Fresh Pineapple & Mango Salsa with Grilled Tofu served with Cilantro Lime & Agave Vinaigrette

Served with a Vegan Gourmet Cookie, whole fruit, salt and pepper - beverage not included

GOURMET SANDWICH BOXED LUNCH

\$25.50

A minimum of 12 per type required.

**All Boxed Lunches can be made Gluten Free with Udi's Gluten Free Bread & a Gluten Free Cookie with the additional cost of \$13.50 per box*

- **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

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	\$27.50
Salmon	\$29.50
Flat Iron Steak	\$34.00

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	\$27.50
Salmon	\$29.50
Flat Iron Steak	\$34.00

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	\$27.50
Salmon	\$29.50
Flat Iron Steak	\$34.00

GINGER STEAK & QUINOA (gf)

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

\$30.50

ATHENS CHICKEN SALAD (gf)

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

\$28.50

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

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: **\$3.00/ PP**
Fresh Baked Artisan Rolls, Sourdough, Cracked Wheat, Herb Focaccia & Dark Rye & Raisin with Lavash, Grissini, Seeded Flatbread & Assorted Crackers

SALAD OPTIONS

BABY SPINACH SALAD (gf) **\$8.25**
Tossed Baby Spinach with Grape Tomatoes, Sliced Cucumbers, Hard-boiled Eggs, Candied Pecans and Golden Raisins with Spicy Mustard Vinaigrette

CLASSIC CAESAR SALAD **\$7.00**
Chopped Romaine Topped with Marinated Cherry Tomatoes, Shaved Parmesan Cheese, Olives and Croutons with Creamy Caesar Dressing

SPRING MIX SALAD **\$8.25**
Red and Yellow Pear Tomatoes, Sliced Radishes, Carrot Curls, Cucumbers, Pickled Red Onion and Home Style Croutons with Sherry Vinaigrette

GARDEN SALAD **\$7.00**
Mixed Greens, Chopped Iceberg, Tomato, Carrot, Cucumber, Cheddar Cheese, Red Onion, Bacon and Croutons with Creamy Ranch

SOUTHWEST SALAD (gf) **\$8.50**
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) **\$8.25**
Baby Spinach, Water Crest and Romaine Hearts with Red Grapes, Toasted Fennel, Blue Cheese Crumbles, Cherry Tomatoes and Pistachios with Apple Cider Vinaigrette

BRUSSELS SPROUTS SALAD (gf) **\$8.25**
Fresh Chopped Romaine & Red Leaf Lettuce, Crispy Brussels Sprouts, Roasted Leeks, Toasted Pine Nuts, Crumbled Gorgonzola Cheese, Pickled Red Onions, served with Lemon Chive Vinaigrette

CUCUMBER & PISTACHIO SALAD **\$8.25**
Fresh Baby Spinach & Spring Greens, Sweet Pickled Cucumbers, Fresh Strawberries, Shaved Manchego Cheese & Toasted Pistachios, served with Roasted Garlic & Cracked Black Pepper 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 (gf) \$24.75

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

CHICKEN FLORENTINE (gf) \$26.50

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) \$32.50

Grass-Fed Beef Sirloin Accompanied by Mashed Red Skin Potatoes, Brandied Green Peppercorn Demi Glaze, Spaghetti Squash, Blistered Asparagus & Roasted Baby Carrot

MESQUITE BOURBON GRILLED PORK CHOP (gf) \$24.75

Boneless Center-Cut Pork Chop and Charred Apple Onion Demi Offered with Green Beans, Colorado Flame-Roasted Corn and Whipped Yukon Gold Potatoes

CHICKEN PICATTA (gf) \$26.50

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

TUSCAN CHICKEN (gf) \$26.50

Italian Herb Marinated Chicken Breast Served with Roasted Red Pepper Polenta Cake, Mushroom & Artichoke Ragu Lemon, Herb Veloute & Broccolini

ROSEMARY CHICKEN \$25.50

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

APRICOT & KALE STUFFED CHICKEN BREAST (gf) \$27.50

Marinated Chicken Breast, stuffed with Apricots & Baby Kale, with Ancient Grain Pilaf, Roasted Baby Carrots & Sous Vide Heirloom Cherry Tomatoes, served with Roasted Fennel Pan Jus

MUSTARD SALMON \$31.50

Mustard Crusted Salmon with Poached Cranberries & Roasted Gala Apple Chutney with Mushroom Faro Risotto, Fresh Broccolini, Served with Lemon Garlic Burre Blanc

CHICKEN MARSALA \$25.50

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) \$25.50

Adobe Roasted Chicken Breast served with Ancho Chili Chicken Demi, Green Rice, Braised Tomato Calabasitas

PLATED LUNCHES

QUINOA STUFFED BELL PEPPER (gf) **\$26.25**
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 **\$26.25**
Grilled Tamari Marinated Tofu Served over Yakisoba Noodles & Crisp Stir Fry Vegetables Tossed with Sesame Peanut Sauce and Toasted Sesame Seeds

CILANTRO LIME TROUT **\$30.50**
Cilantro Rubbed Rocky Mountain Trout with Lime Beurre Blanc Sauce, Poblano Pesto, Chiefton Basmati Rice Blend, Chayote Squash, Brussel Sprouts and Roasted Baby Carrot

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

DESSERTS

NEW YORK CHEESE CAKE "MARTINI" **\$8.75**
Vanilla Bean Cheesecake, Seasonal Fruit, Graham Cracker Crumbs

DARK CHOCOLATE MOUSSE PARFAIT WITH FRESH BERRIES **\$8.75**
Dark Chocolate Mousse, Mascarpone Whipped Cream, Oreo Crumbs, and Seasonal berries

VANILLA BEAN PANNA COTTA" MARTINI" (gf) **\$8.75**
Vanilla Panna Cotta, Raspberry Gelee, Orange Scented Mascarpone Whipped Cream, Seasonal Berries, White Chocolate

ROCKY ROAD CHOCOLATE TART (N) **\$9.00**
Rich Chocolate Mousse, Toasted Almonds, House made Marshmallow

CARROT CAKE **\$8.75**
House Made Carrot Cake, Cream Cheese Frosting, Vanilla Poached Blueberries

KEY LIME TART (N) **\$9.00**
Key Lime Tart, Coconut Whipped Cream, Tequila Strawberry

VANILLA POUND CAKE (N) **\$9.00**
Toasted Vanilla Bean Pound Cake, Roasted Peaches, Fresh Raspberries & Berry Sauce, Almond Mascarpone Whipped Cream

ASSORTED FAMILY STYLE PLATTER OF DESSERTS:

\$11.25/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:

- Coconut Cream Pie Tart (N)
- Key Lime Tartlets
- Whiskey Pecan Tartlets (N)
- Rocky Road Tartlets (N)
- Chocolate Espresso Crunch Tart
- French Macarons (N)
- Coconut Macarons (GF) (N)
- PB&J Bars (N)
- Chocolate Dipped Brownie Bites
- White Chocolate Blondie Bites
- Seasonal Cheese Cake Shooters
- Dulcey Mousse & Hazelnut Cake Shooter (GF) (N)
- Vanilla Bean Panna Cotta Shooter (GF)
- Tiramisu Shooters
- Carrot Cake Cupcakes
- Chocolate Cream-Filled Cupcakes
- Wedding Cupcakes
- House Artisan Cookies (one type): Cherry Almond (N), Pecan Chocolate Chip (N), Espresso Macadamia Nut (N), Blueberry Corn, Double Fudge, Mexican Wedding (N), Oatmeal Scotchie, Snickerdoodle

*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

\$39.50

- Garden Salad- Spring Greens, Chopped Romaine and Slivered Red Onions with Marinated Cherry Tomatoes, Sliced Black Olives, Shredded Mozzarella Cheese (gf) and Focaccia Croutons Served with Red Wine Vinaigrette or Creamy Italian Dressing
- Baked Rotini- Al Dente Rotini Pasta Tossed with Fresh Pomodoro Sauce and Tossed with Blue Bear Farm Vegetables
- Chicken Piccata- Garlic and Herb Marinated 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 (N)

THE MEXICAN FIESTA BUFFET

\$39.50

- Southwest Salad - Fresh Chopped Romaine, Iceberg and Baby Spinach, Roasted Corn, Black Beans, Tomatoes, Peppers (gf) 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
- Mexican Wedding Cookies and Cinnamon Sugar Donut Holes

ASIAN LUNCH BUFFET

\$35.25

- Udon Noodle Salad with Crisp Asian Vegetables and Ginger Soy Vinaigrette
- Crispy Vegetable Egg Rolls with Spicy Mustard Dipping Sauce
- Steamed Jasmine Rice with Lemongrass (gf)
- Stir Fried Vegetable Medley (gf)
- Pan Seared Orange Cashew Chicken with Sweet Onion, Green Peppers and Mandarin Oranges (gf)
- Hoisin & Ginger Marinated Tri Tip Beef with Shredded Napa Cabbage, Roasted Red Peppers & Green Onions
- Fortune Cookies and Almond Cookies (N)

FOUR CORNERS BUFFET

\$43.25

- 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)
- Calabasitas, 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)
- Achote Roasted Pork Loin Served with Natural Pan Jus, Charred White Onion, Topped with Grilled Pineapple Salsa (gf)
- Key Lime Tart and Cinnamon Spice Cookie

THE LODO DELI SANDWICH BUFFET**\$34.50**

- Garden Salad served with House Made Ranch Dressing and Vinaigrette Dressing **(gf)**
 - Fresh Fruit Salad **(gf, vegan)**
 - 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 & Oven Roasted Tomatoes with Dijonnaise 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, Sugar Cookies, and Brownies
- (*Add the option to Build your own Lodo Deli for an additional charge \$8.00 per Guest)*

THE ROYAL GORGE**\$43.25**

- 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
- Roasted Seasonal Squash Medley **(gf)**
- Whipped Yukon Gold Potatoes **(gf)**
- Whole Grain Mustard 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)**
- Pecan Bars **(N)** and White Chocolate Mousse Parfait

SEVEN FALLS BUFFET**\$45.25**

- Colorado Farmers Market Salad- Fresh Romaine, Chopped Iceberg and Frisee, Tossed with Marinated Cherry Tomatoes, Cucumbers, Sliced Mushrooms and Julienne Red Bell Peppers **(gf)**, 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 White Cheddar Mac & Cheese with Toasted Gratin Topping
- Garlic and Herb Roasted Chicken Breast, Braised Leeks, Root Vegetables with Garden Herb Jus **(gf)**
- Smoked Beef Brisket- Sweet Baby Rays BBQ Sauce, Grilled Oranges, Red Onions and Charred Red and Green Chilies **(gf)**
- Rocky Mountain Tarts **(N)** and Blueberry Corn Cookies

MOUNT OLYMPUS BUFFET**\$47.25**

- Marinated Cucumber Salad – Fresh Cucumbers, Cherry Tomatoes, Garbanzo Beans, Crumbled Feta Cheese & Baby Arugula tossed with Lemon & Thyme Vinaigrette (gf)
- Lemon Roasted Yukon Gold Potatoes – Garlic, Lemon, Fresh Herbs, EVOO (gf)
- Red Peppers & Lentil – Roasted Red Bell Peppers, Carrots & White Lentil with Sweet Onions and Sea salt (gf)
- Lemon Garlic Chicken – Lemon & Garlic Marinated Chicken Breast with Sliced Green Olives, Red Onions & Fresh Roma Tomatoes served with Caramelized Sweet Onion Demi (gf)
- Honey & Turmeric Pork Loin – Honey Glazed Pork loin with Sundried Tomatoes & Herbed Feta Cheese served with Natural Pan Jus (gf)
- Parker House Rolls and Butter
- Sweet Semolina Parfait with Honey
- Orange & Star Anise Shortbread Cookies

PATAGONIA BUFFET**\$47.75**

- Baby Kale & Carrot Salad – Baby Kale, Chopped Romaine lettuce with Smoked Chipotle Carrots, Pickled Red Onions, Shaved Manchego Cheese & Crispy Corn served with a Guava Vinaigrette (gf)
- Peruvian Potato Salad- Dijon Mustard, Celery, Shallot & Fresh Dill (gf)
- Roasted Brussel Sprouts & Sweet Potatoes (gf)
- Peruvian Rice Pilaf - Sweet Peas, Roasted Carrots & Red Bell Peppers (gf)
- Roasted Tri Tip Steak with Chimichurri Sauce (gf)
- Baked Roja Chicken with Charred Yellow Onions & Pan Jus with Fresh Lime (gf)
- Parker House Rolls and Butter
- Pistachio and Banana Caramel Chocolate Dipped Cookie
- Dolce de Leche & Italian Meringue Parfait

CHERRY CREEK BUFFET**\$47.25**

- Traditional Caesar Salad- Fresh Chopped Romaine Lettuce, Shaved Parmesan Cheese, Cherry Tomatoes, Marinated Olives (gf) 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 (N)

All Buffet Menus Can Also be Served for Dinner

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

SALADS

Please select one from the following:

- | | |
|--|----------------|
| ICEBERG WEDGE (gf) | \$8.50 |
| 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) | \$8.50 |
| Fresh Crisp Mixed Greens, Sliced Strawberries, Blackberries, Raspberries, Crumbled Goat Cheese and Spiced Pecans Served with Wild Flower Honey Vinaigrette | |
| RASPBERRY & SPRING PEA SALAD | \$9.00 |
| Fresh Bibb, Frisee & Baby Arugula lettuce, with Fresh Raspberries, Spring Peas, Lemon & Herbed Crumbled Feta Cheese, Toasted Slivered Almonds & Pita Croutons, Served with Blue Bear Farm Mint Vinaigrette | |
| SMOKED WINTER SQUASH & WALNUT SALAD (gf) | \$9.50 |
| Fresh Baby Spinach & Hearts of Romaine Lettuce, Smoked Winter Squash, Confit Bacon Lardons, Candied Walnuts, Crumbled Blue Cheese, Craisins & Pickled Red Onions, Served with Herbed Vinaigrette | |
| POACHED PEAR SALAD (gf) | \$10.00 |
| Fresh Baby Spinach, Frisee, Poached Pears, Fresh Farm Raspberries, Candied Pecans and Shaved Manchego Cheese Served with Apple Cider Vinaigrette | |
| BEET SALAD | \$10.00 |
| 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 | \$10.50 |
| 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 | |

PLATED DINNERS

ENTREES

Please select one from the following:

TRUFFLE CHICKEN (gf)	\$30.50
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)	\$30.50
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	
CHICKEN SCALOPPINI (gf)	\$30.50
Southwestern Chicken Scaloppini, with a Roasted Poblano Pepper, Onion & Pickled Fresno Salsa, Roasted Potatoes, Toasted Cumin Green Beans, Served with Lemon & Roasted Shallot Burre Blanc	
HORSERADISH SALMON	\$33.00
Horseradish Crusted Salmon over Lemon Beurre Blanc Sauce and Bed of Calico Rice Blend Accompanied by Roasted Tricolored Cauliflower	
GRILLED TOP SIRLOIN (gf)	\$35.00
Grilled Top-Sirloin with Champagne Macerated Strawberries, Crumbled Feta Cheese, Boursin Mashed Potatoes & Grilled Asparagus, Served with Madeira Demi - (GF)	
GRILLED FLATIRON STEAK (gf)	\$37.25
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	\$37.25
Slow-braised Colorado Grass-fed Short Rib Served with Scallion Sticky Rice, Baby Bok Choy and Colorado Shitake Mushrooms	
VEGETABLE LASAGNA	\$30.00
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)	\$30.50
Quinoa "Fried Rice," Tempura Portobello Mushroom with Miso Ginger Glaze	

**Add Shrimp to your entrée for the additional cost of \$16.50*

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

PLATED DINNERS

DESSERTS

SEASONAL CHEESECAKE	\$9.25
Served with Seasonal Fruit, Berries and Fresh Whipped Cream	
DARK CHOCOLATE FLOURLESS CAKE (gf) (N)	\$10.25
Macadamia Caramel Sauce and Grand Marnier & Seasonal Berry Sauce	
SWEET CORN CRÈME BRULE	\$10.25
Sweet Olathe Corn Cake, House Made Crème Brule with Fresh Blackberries, Hibiscus Gelee & Cornmeal Crumble	
MODERN TIRAMISU	\$11.25
Mascarpone Mousse, Espresso Soaked Ladyfinger cake, Crispy Chocolate Pearls, Crunchy Meringues, and Blackberries	
ROASTED PEAR & HAZELNUT FINANCIER (N)	\$11.25
Roasted Pears, Orange Scented Mascarpone Cream, Hazelnut Financier Cakelet	
TRIPLE CHOCOLATE MOUSSE BOMBE	\$11.25
Pate Au Bombe Chocolate Mousse, Chocolate Fudge Cake, Chocolate Ganache, Seasonal Berries	
STRAWBERRY BLUSH (GF) (N)	\$11.25
Vanilla Mascarpone Mousse, Strawberry Center, and Gluten Free Pistachio Cake	

**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 \$6.50 for individual pieces*

Miso Sesame Shrimp with Sweet Garlic Chili

Lobster Medallion with Papaya Relish on Brioche

Red and Yellow Tomato Bruschetta (VEG)

Caprese Skewer (VEG)

Bocconcini Skewer (VEG)

Manchego with Black Olive Tapenade (VEG)

Pesto Chicken with Sweet Peppers

Salami Coronet

Antipasto Stack on Brioche

Smoked Salmon Pinwheel on Pumpnickel

Pesto Crab Stuffed Cherry Tomato

Vegetable Napoleon on Parmesan Crisp (VEG)

Fresh Stuffed Strawberry with Brie & Toasted Almonds (VEG)

Seared Beef Tenderloin on Parmesan Shortbread

Tray Passed Items require additional labor fee at \$35/hour with a 4 hour minimum

RECEPTION

HOT HORS D'EOUVRES

*Minimum order of 100 pieces per item.
All Items are priced at \$5.50 for individual pieces*

Peppadew Goat Cheese Popper
Lobster Brie Mac & Cheese Popper
Arancini Fontina with Pomodoro
Portobello Arancini with Pomodoro
Short Rib & Roquefort Hand Pie with Red Wine Demi
Assorted Mini Pizza
Coconut Lobster Satay with Mae Ploy
Chicken Chilito with Merf's Salsa
Coconut Chicken Finger with Mango Salsa
Brie & Raspberry Phyllo Star
Buffalo Chicken Phyllo
Beef Wellington with Red Wine Demi
Andouille Sausage en Croute
Buffalo Chicken Spring Roll
Steak & Cheese Spring Roll
Chicken Satay
Plain Beef Satay
Bacon Wrapped Shrimp
Bacon Wrapped Scallop (GF)
Scallop in Jalapeno Bacon (GF)
Chicken Taquito with Merf's Salsa
Beef Taquito with Merf's Salsa
Short Rib in Bacon Skewer
Chorizo Arepas with Chimichurri (GF)
Caponata Phyllo Star (VEGAN)
Vegetable Tikis (VEGA, GF)

Tray Passed Items require additional labor fee at \$35/hour with a 4-hour minimum

COLORADO MARKET STATIONS

Prices below are listed per person.

MEDITERRANEAN**\$30.25**

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**\$28.00**

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 & Manchego (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

**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

BLUE BEAR FARM TO TABLE

\$31.25

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 & Jumping Good Goat Cheese (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

\$8.50

Garnished with Seasonal Fruit, Assorted Crackers and Lavash

SLICED SEASONAL FRUIT AND BERRIES DISPLAY

\$6.50

FARM FRESH VEGETABLE CRUDITÉS

\$6.00

Tomatoes, Cucumber, Broccoli, Cauliflower, Bell Peppers,

Celery, Carrot, Zucchini and Yellow Squash

Served with Pink Peppercorn Ranch & Blue Cheese Dressing

DIP STATION

\$11.50

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

COLORADO CHILI BAR

\$8.50

Colorado Buffalo and Bean Chili, Colorado Pork Green Chili, White Bean Vegetable Chili

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

RECEPTION

PASTA STATION	\$15.50
Golden Brown Baked Penne Regatta with Pomodoro, Grilled Local Italian Sausage & 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	\$9.50
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)	\$3.00
SUPERFOOD BRUSCHETTA STATION	\$10.50
Roasted Red Beet, Arugula with Balsamic Reduction	
Sweet Pickled Blueberry & Brie with Crispy Ginger	
Kale & White Bean with Toasted Pine Nuts	
Served with Grilled Pita & Toasted Crostini's	
GOURMET MAC & CHEESE BAR	\$15.50
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	
Gemelli 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)	\$8.50
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)	\$12.50
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)	\$3.00
HAPPY HOUR STATION	\$22.25
Mixed Nuts (gf)	
Fresh Vegetable Crudit� 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	

RECEPTION

SLIDER BAR

\$22.25

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

\$22.50

Wasabi Pea Snack Mix
Thai Mango 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

\$22.50

Spicy Cajun Snack Mix
Celery & Carrot Sticks (gf)
Ranch & Blue Cheese Dressing (gf)
Asian Glazed Pork Wings
Traditional Buffalo Drumettes (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.*

RECEPTION ACTION STATIONS

(Recommended Two Chefs per 50 People)

BAKED BRIE ACTION STATION

\$12.50

Included Petit Baked Brie with choice of Toppings:

Blue Bear Farm Honey & Garlic – (included)
Crispy Pancetta with Stranahan Whiskey & Browned Blue Bear Farm Honey
OR
Cranberry, Roasted Fennel, with Garlic Lavender Honey & Toasted Almonds

TOSTADA ACTION STATION (gf)

\$10.50

Grilled Squash & Jalapeno Pico, with Refried Beans, Crumbled Cotija Cheese, Toasted Pepitas, topped with Avocado Cilantro Pesto (veg)
ADDED PROTEIN:
Chicken - \$3.00
Steak - \$4.00
Shrimp - \$5.00

RECEPTION

POLENTA FRENCH FRY STATION **\$10.50**

Crispy Herbed Polenta Fries served in Newspaper Cone (gf)

CHOICE OF TOPPINGS:

Roasted Garlic & Herb Aioli (gf)

Hatch Green Chili & Confit Heirloom Tomato Salsa (gf, vegan)

Smoked Maldon Salt

COLD SHRIMP DISPLAY (gf) **\$19.00**

Butter Poached Jumbo Shrimp with Fresh Lemon Wedges

House made Cocktail Sauce, Mango & Jalapeno Salsa

(*Five Shrimp Per Guest)

DESSERT STATIONS

SUNDAE BAR

Local Organic Boulder Ice Cream in Chocolate and Vanilla **\$12.50**

Warm Chocolate Brownies and Blondies

Topped with Your Choice of Chocolate or Caramel Sauce

Classic Sundae Bar Toppings: Chopped Peanuts, Whipped Cream, Sprinkles and Maraschino Cherries

FRESH HOUSE MADE DONUTS- CHEF ATTENDED** **\$11.50**

(Required Two Chefs)

Freshly Made Warm Donut Holes Made to Order by our Pastry Chefs

Accompanied with self-served signature sauces and toppings

Sauces Include: Chocolate Sauce, Maple glaze, and Toffee Caramel Sauce

Toppings Include: Toasted Pecans, Bacon Bits, Chocolate Sprinkles

DEATH BY CHOCOLATE BREAK **\$18.50**

A Decadent Display crafted by our in-house Pastry Department.

Featuring Chocolate Dipped Oreos, Marshmallows, Pretzel Rods, Strawberries, Brownies,

Truffles, Bon Bons, French Macarons, White Chocolate Macadamia Cookies, Fudge Cookies, Seasonal

Shooters and Inspired Seasonal Chocolate Delights

THE ROYAL TREATMENT (MINIMUM 100 PEOPLE PER ORDER) **\$21.00**

An "Over the Top" Display of Fabulous Petite Custom Pastries Made by Our In-House Pastry Staff.

Seasonal Petit Fors, Cream Puffs, Chocolate Truffles, House made Bon Bons, Petit Gateaus, Assorted

Shooters, Signature Tartlets, Artisanal Cookies & French Macarons

AFFOGATO ICE CREAM STATION (MINIMUM 100 PEOPLE PER ORDER) **\$21.00**

A classic Italian style dessert station. Vanilla ice cream, strong coffee, topped with chopped hazelnuts and chocolate shavings.

TOMMYKNOCKER FLOAT STATION (MINIMUM 100 PEOPLE PER ORDER) **\$21.00**

Boulder Vanilla Ice Cream, with Local Tommyknocker Root Beer, Orange, and Strawberry Soda

RECEPTION

COLORADO PIE STATION (PARTIES UNDER 100 LIMITED TO CHOICE OF FIVE FLAVORS) \$15.00

All things Pie!

Freshly Baked and Filled Pies inspired by Seasonal Classics and Local favorites.

Enjoy an Assortment of individual Hand Pies including Buttermilk Apple, Peach, and Pumpkin

Pie Shooter choices of: Blueberry Almond, Coconut Cream Pie (GF), Strawberry Rhubarb

Individual Mini Pie Choices of: Rocky Road, Key Lime, Whiskey Pecan, and Lemon Meringue

***Requires an additional \$140.00++ 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.

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) \$165.00

Orange Cranberry Chutney and Rolls

CRACKED PEPPER CRUSTED TOP ROUND OF BEEF (SERVES 50 GUESTS) (gf) \$435.00

Served with Creamy Horseradish, Stone Ground Mustard and Rolls

BARON OF BEEF (SERVES 150 GUESTS)(gf) \$730.00

Served with Creamy Horseradish, Stone Ground Mustard and Rolls

SLOW ROASTED PORCHETTA (SERVES 40 GUESTS) (gf) \$345.00

Herb Rubbed Porchetta Served with Wilted Italian Greens,

Roasted Garlic Aioli and Hinged Ciabatta Rolls

OREGANO AND GARLIC ROASTED COLORADO LEG OF LAMB (SERVES 40 GUESTS) (gf) \$435.00

Served with Tzatziki, Roasted Tomato Confit, Minted Jam and Hinged Rolls

ROTISSERIE CHICKEN (SERVES 10 GUESTS) (gf) \$80.00

Local Colorado Red Bird Farm Chickens Slow Roasted to Perfection and

Served with BBQ Crema or Lemon Herb Aioli and Hinged Rolls

SMOKED HAM (SERVES 35 GUESTS) (gf) \$215.00

Served with Dijonnaise, Grilled Pineapple Chutney and Hinged Rolls

***All Carvings Require a Chef Attendant \$140.00++ 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 \$500 or more per 4-hour period. A \$140.00 Bartender Labor Fee will be applied to each bar failing to meet the \$500 minimum sales figure for the four (4) hour period. After the four (4) hour period, \$35 per bartender, per hour, applies regardless of the sales achieved.

Drink tickets must at least be the size of a business card (3.5 inches by 2 inches).

Centerplate Catering recommends one bartender per 100 guests.

BEER

DOMESTIC:

Coors Banquet, Coors Light

\$ 8.50 PER BOTTLE – CASH

\$ 8.00 PER BOTTLE – HOSTED

CRAFT BEER:

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

\$ 8.50 PER BOTTLE – CASH

\$ 8.00 PER BOTTLE – HOSTED

IMPORT / NON ALCOHOLIC:

Heineken

Coors NA

\$ 8.50 PER BOTTLE – CASH

\$ 8.00 PER BOTTLE – HOSTED

KEG BEER

DOMESTIC:

Coors Banquet, Coors Light

Miller Light

\$ 500.00 HOSTED

CRAFT BEER:

Colorado Native, Titan IPA, Blue Moon, Fat Tire, Voodoo Ranger IPA

Sam Adams Boston Lager

\$ 650.00 HOSTED

Prost Brewery Pilsner, Dunkel, Weissbier and Kolsch

\$ 900.00 HOSTED

IMPORT:

Corona, Heineken, Pauliner

\$ 900.00 HOSTED

SPIRITS

DELUXE:

Old Forester Whiskey, New Amsterdam Vodka, Cruzan Rum, New Amsterdam Gin, Familia Camarena Blanco Tequila

\$ 9.50 CASH

\$ 9.00 HOSTED

PREMIUM:

Tin Cup Whiskey, Absolute Vodka, Captain Morgan Rum, Bombay Sapphire Gin, Altos Blanco Tequila

\$ 10.50 CASH

\$ 10.00 HOSTED

ULTRA-PREMIUM:

Stranahan's Whiskey, Grey Goose Vodka, Ron Zacapa Rum, Hendrick's Gin, Glenfiddich 12, Altos Reposado Tequila

\$ 11.50 CASH

\$ 11.00 HOSTED

HOUSE COCKTAILS:

House Mimosa

\$ 9.50 CASH

\$ 9.00 HOSTED

House Bloody Mary

Celery Stick, Lime and Olive Garnish

\$ 9.50 CASH

\$ 9.00 HOSTED

House Margarita

\$ 9.50 CASH

\$ 9.00 HOSTED

Moscow Mule

(minimum order of 50)

\$ 11.50 CASH

\$ 11.00 HOSTED

CORDIALS

Cordials may be added to any package for \$ 9.00 per drink.

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

BAR SERVICE

WINE

DELUXE:

14 Hands: Chardonnay, Cabernet Sauvignon, Merlot and Pinot Grigio

\$ 9.50 GLASS – CASH

\$ 9.00 GLASS – HOSTED

\$ 38.00 BOTTLE

PREMIUM:

14 Hands: Sauvignon Blanc, Trivento Malbec and Santa Cristina Toscana Rosso (Sangiovese Blend)

\$ 10.50 GLASS – CASH

\$ 10.00 GLASS – HOSTED

\$ 46.00 BOTTLE

ULTRA-PREMIUM:

Chateau St. Michelle: Chardonnay and Cabernet Sauvignon and Erath Resplendent Pinot Noir

\$ 11.50 GLASS – CASH

\$ 11.00 GLASS – HOSTED

\$ 53.00 BOTTLE

SPARKLING WINE / CHAMPAGNE

BY THE GLASS:

Lunetta Prosecco - \$ 11.00

Mumm Napa Brut - \$ 11.00

BY THE BOTTLE:

Lunetta Prosecco - \$ 48.00

Mumm Napa Brut - \$ 60.00

Nicolas Feuillatte France - \$ 135.00

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