CATERING GUIDE MENU
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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 WeDon’tWaste.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.
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. One example of such programs is our ability to offer china services or compostable and recyclable materials at each one of our food & beverage events.

In an effort to be sustainable we also source products from various local Colorado vendors and farms. 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 local non-profit organizations that provide for Denver’s underserved.

GENERAL SERVICES

LABOR FEES

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

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

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

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/ bagage checks. Centerplate also requires a minimum of two (2) attendants at all times.

CATERED SERVICE

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.

A 21% service charge and current sales tax will be added to all food, beverage and labor fees.
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 Belco 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

Featuring Freshly Prepared Local Breakfast Pastries

B1  5280 CONTINENTAL BREAKFAST  $14.00
Assorted Individual Tropicana Fruit Juices,
Local Freshly Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

B2  CAPITAL HILL PREMIUM CONTINENTAL BREAKFAST  $17.00
Assorted Individual Tropicana Fruit Juices,
Local Freshly Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Farm Fresh Sliced Seasonal Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

B2  BAGELS BAGELS BAGELS  $18.00
Assorted Individual Tropicana Fruit Juices,
Assortment of fruit and savory  Fresh Baked Bagels, Flavored and Light Cream Cheese,
Whipped Butter, Jams, and Marmalades
Colorado Smoked Salmon Platter to Include Diced Red Onions, Hard Boiled Eggs,
Capers, and Tomato Jam
Farm Fresh 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  FRENCH TOAST 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  $6.00
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

B7  FRUIT & YOGURT PARFAIT  $6.00
Vanilla Yogurt with Fresh Seasonal Berries, Raspberry Jam, Homemade Granola and Chatilly Cream

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

BREAKFAST BUFFETS

B8  WESTERN SLOPE BREAKFAST BUFFET  $23.00
Farm Fresh Scrambled Eggs
Hickory Smoked Bacon, Sausage Links and Roasted Breakfast Potatoes
Assorted Individual Tropicana Fruit Juices and Farm Fresh Sliced Seasonal Fresh Fruit
Local Freshly Baked Muffins, Breakfast Breads and Pastries with Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

B9  RED ROCKS GOURMET BREAKFAST BUFFET  $25.00
Farm Fresh Scrambled Eggs with Shredded Cheddar and Jack Cheeses
Vanilla Crème Brûlée French Toast with Warm Maple Syrup and Fresh Berry Compote
Roasted Fingerling Potatoes with Caramelized Onions
Honey Smoked Bacon and Local Polidori Sausage Links
Assorted Individual Tropicana Fruit Juices and Farm Fresh Sliced Seasonal Fruit
Local Freshly Baked Muffins, Breakfast Breads & 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

B10 Southwest Benedict  *  $7.00
Green Chili, Pepper jack Cheese Polenta Cake, Chorizo Sausage Patty, Seasoned Black Beans, Poached Farm Fresh Eggs, Pico de gallo, Cotija Cheese and Chipotle Hollandaise

B11 Colorado Honey Smoked Salmon Platter  $7.00
Crème Fraiche, Caper, Red Onion, Hard Boiled Egg and Bagel Chips

B12 Hickory Smoked Bacon Stuffed Waffles  $5.25
Thick Belgian Waffles Stuffed with Bacon served with Warm Maple Syrup, Whipped Cream and Fig and Cocoa Spread

B13 Farm Fresh Eggs to Order Station  *  $5.75
With Choice of Following Asparagus, Ham, Cheddar Cheese, Peppers, Onions, Mushrooms, Tomatoes and Bacon

B14 Flight of French Toast  $6.00
Vanilla Crème Brulee with Orange Marmalade
Coconut and Macadamia Nut with Nutella
Lemon and Mascarpone with Blueberry Syrup

B15 Oatmeal Station  $6.00
Creamy Steel Cut Oats presented with Variety of Toppings to Include: Colorado Honey, Dried Fruits, Walnuts, Almonds, Homemade Granola, Butter & Brown Sugar

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.
PLATED BREAKFAST

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

B16  THE AMERICAN TRADITION  $19.00
Farm Fresh Scrambled Eggs Hickory Smoked Bacon Red Skin Oven-Roasted Breakfast Potatoes

B15  THE FOUR CORNERS BREAKFAST  $20.00
Jalapeño Tortilla with Eggs, Cheddar and Pepper Jack Cheese, Potatoes, Onions and Chorizo, Pork Green Chili Sauce, Seasoned Black Beans and Cilantro
Servings of Salsa, Sour Cream and Guacamole Served Family Style

B16  THE MILE HIGH BREAKFAST  $22.00
Asparagus and Boursin Cheese Frittata
Local Polidori Breakfast Sausage Links
Roasted Fingerling Potato Hash with Caramelized Onions
Oven-Roasted Herb Roma Tomato Gratin

B17  MUSHROOM AND SPINACH QUICHE  $22.00
Presented with Roasted Rosemary Redskin Potatoes, Shaved Parmesan Cheese, Sausage Patties, and a Smoked Tomato Coulis

B18  FLAT IRON STEAK & EGGS  $24.00
Grilled 4oz Flat Iron Steak, Farm Fresh Scrambled Eggs, Oven Roasted Yukon Gold Breakfast Potatoes

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

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

C1 COFFEE / HOT TEA (gallon) $49.00
Freshly Brewed Coffee Or Decaffeinated Coffee Or Selection of Hot Teas

C2 FRESHLY BREWED LAVAZZA COFFEE (gallon) $55.00
Freshly Brewed Coffee Or Decaffeinated Coffee Or Selection of Tazo Teas

C3 ASSORTED JUICES (gallon) $35.00
Orange, Cranberry, Grapefruit

C4 HYDRATION STATION (2 gallons) $30.00
Choose From Assorted Flavors of Infused water to Include: Cranberry Lime, Gingered Melon, Watermelon Lemon, Strawberry Mint, Bluebear Farm Raspberry Stevia, Lemon Lime, Tangerine, Strawberry Kiwi, Cucumber Lime

C5 LEMONADE (gallon) $30.00

C6 FRESHLY BREWED ICED TEA (gallon) $30.00

C7 ASSORTED BOTTLED FRUIT JUICES $4.25

C8 AQUAFINA BOTTLED WATER $3.50

C9 SPARKLING MINERAL WATER $4.00

C10 ASSORTED CANNED PEPSI PRODUCTS $3.00

C11 ASSORTED INDIVIDUAL BOTTLES OF GATORADE $4.50

C12 ASSORTED INDIVIDUAL CARTONS OF MILK $2.00

C13 OOGAVE SODA (Minimum Order 6) $4.00
Assorted Flavors to Include: Vanilla, Cola, Strawberry Kiwi, Root Beer, and Key Lime

C14 WATER COOLER TOWER (5 gallons/250 cups) $85.00
Cold Water · 110 Volt Power Source Required
Additional 5 Gallons and Cup Replacements · $35.00

C15 WATER PITCHER (1/2 gallon) $3.00
Cold Water with Disposable Cups

Custom options available upon request. Please speak to your Catering Sales Representative.
<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>C16</td>
<td>SLICED SEASONAL FRUIT AND BERRIES <em>(per person)</em></td>
</tr>
<tr>
<td></td>
<td>Colorado Wild Flower Honey Yogurt and Toasted Almond Dipping Sauce</td>
</tr>
<tr>
<td>C17</td>
<td>WHOLE FRESH FRUIT</td>
</tr>
<tr>
<td>C18</td>
<td>ASSORTED YOPLAIT YOGURTS</td>
</tr>
<tr>
<td>C19</td>
<td>ASSORTED INDIVIDUAL CEREALS AND MILK</td>
</tr>
<tr>
<td>C20</td>
<td>FRESH BAKED LOCAL ASPEN BAKERY MUFFINS <em>(dozen)</em></td>
</tr>
<tr>
<td></td>
<td>Blueberry, Cranberry, Lemon Poppyseed, Banana Nut, Bran</td>
</tr>
<tr>
<td></td>
<td>Includes Assorted Cream Cheese Flavors &amp; Toaster</td>
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<tr>
<td>C21</td>
<td>BAGELS <em>(dozen)</em></td>
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<tr>
<td></td>
<td>Plain, Blueberry, Everything, Cinnamon Raisin, Sesame Seed, Poppy Seed</td>
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<tr>
<td></td>
<td>Includes Assorted Cream Cheese Flavors &amp; Toaster</td>
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<tr>
<td>C22</td>
<td>FRESH BAKED LOCAL ASPEN BAKERY DANISH <em>(dozen)</em></td>
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<tr>
<td></td>
<td>Cheese, Apple, Cherry, Lemon</td>
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<tr>
<td>C23</td>
<td>FRESH BAKED LOCAL ASPEN BAKERY BREAKFAST BREADS <em>(loaf)</em></td>
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<tr>
<td></td>
<td>Banana, Lemon Poppyseed, Cranberry Orange, Walnuts</td>
</tr>
<tr>
<td>C24</td>
<td>FRESH BAKED CINNAMON ROLLS OR PECAN STICKY BUNS <em>(dozen)</em></td>
</tr>
<tr>
<td>C25</td>
<td>FRESH BAKED DONUTS <em>(dozen)</em></td>
</tr>
<tr>
<td>C26</td>
<td>HOUSE MADE SCONES <em>(dozen)</em></td>
</tr>
<tr>
<td></td>
<td>Plain, Almond, Chocolate, Orange and Served With Butter, Preserves</td>
</tr>
<tr>
<td>C27</td>
<td>CROISSANTS <em>(dozen)</em></td>
</tr>
<tr>
<td></td>
<td>Plain, Almond, Chocolate</td>
</tr>
<tr>
<td>C28</td>
<td>INDIVIDUAL KASHI OATMEAL</td>
</tr>
<tr>
<td>C29</td>
<td>ASSORTED FINGER SANDWICHES <em>(dozen)</em></td>
</tr>
<tr>
<td></td>
<td>Smoked Salmon with a Lemon and Herbed Cream Cheese, Chicken Salad with Fresh Baby</td>
</tr>
<tr>
<td></td>
<td>Spinach, Egg Salad with Frisee, Cucumber with Water Crest and a Chive Aioli,</td>
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<tr>
<td></td>
<td>Turkey and Swiss with Arugula and Pesto Aioli, Ham Salad with Red Leaf and</td>
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<tr>
<td></td>
<td>Dijonaise</td>
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<tr>
<td>C30</td>
<td>CHOCOLATE DIPPED STRAWBERRIES <em>(dozen)</em></td>
</tr>
<tr>
<td>C31</td>
<td>CHOCOLATE COVERED RAISINS <em>(pound)</em></td>
</tr>
<tr>
<td>C32</td>
<td>YOGURT COVERED PRETZELS <em>(pound)</em></td>
</tr>
<tr>
<td>C33</td>
<td>TRAIL MIX <em>(pound)</em></td>
</tr>
<tr>
<td>C34</td>
<td>ASSORTED CLIFF BARS <em>(dozen)</em></td>
</tr>
<tr>
<td>C35</td>
<td>JUMBO SOFT PRETZELS <em>(dozen)</em></td>
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<tr>
<td></td>
<td>Served with Mustard &amp; Nacho Cheese Sauce</td>
</tr>
</tbody>
</table>
**A LA CARTE**

**C36 SIGNATURE HOMEMADE GRANOLA BAR (dozen)**  
With Blue Bear Farm Honey and Dried Fruit  
$40.00

**C37 ASSORTED INDIVIDUAL BAGS OF LAY’S POTATO CHIPS**  
$2.50

**C38 TORTILLA CHIPS (per person)**  
Served with Salsa and Guacamole  
$5.00

**C39 POTATO CHIPS AND FRENCH ONION DIP (per person)**  
$4.00

**C40 PRETZEL TWISTS (pound)**  
$8.00

**C41 MIXED NUTS (pound)**  
$27.00

**C42 SNACK MIX (pound)**  
$12.00

**C43 QUAKER CHEWY GRANOLA BARS (each)**  
$2.75

**C44 KELLOGG’S NUTRI GRAIN BAR (each)**  
$2.75

**C45 FULL SIZE ASSORTED CANDY BARS (each)**  
$2.50

**C46 INDIVIDUAL KELLOGGE’S RICE KRISPY TREATS (dozen)**  
$29.00

**C47 ASSORTED PREMIUM DESSERT BAR (dozen)**  
Lemon, Raspberry or Rocky Road  
$38.00

**C48 FRESH BAKED COOKIES (dozen)**  
Chocolate Chip, Oatmeal, Sugar  
$29.00/ 3oz  
$18.00/ 1.5oz

**C49 ASSORTED LOCAL GIGI’S CUPCAKES (dozen)**  
Petite  
$36.00  
Large  
$60.00

**C50 BROWNIES (dozen)**  
Double Fudge and Blondies  
$35.00

**C51 FRESHLY POPPED POPCORN**  
Serves 200 guests, one bag per person - includes Popcorn Machine Rental.  
Requires an additional $100++ fee per attendant per machine.  
$350.00

**C52 HALF SHEET CAKE* (40 slices)**  
Choice of Fruit or Cream Filling  
$100.00

**C53 FULL SHEET CAKE* (80 slices)**  
Choice of Fruit or Cream Filling  
$200.00

**C54 ICE CREAM NOVELTIES (each)**  
Snickers, Mini Drum Stick, Ice Cream Sandwich, Strawberry Fruit Bar  
$4.00

**C55 PREMIUM ICE CREAM NOVELTIES (each)**  
Hagen Daze, Drumstick, Butterfinger Bar, Heath, Cookiewich  
$7.00
## BREAK SERVICE

<table>
<thead>
<tr>
<th>Code</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>C56</td>
<td><strong>DEATH BY CHOCOLATE BREAK</strong></td>
<td>$13.00</td>
</tr>
<tr>
<td></td>
<td>Chocolate Dipped Oreo Cookies, Pretzel Rods and Strawberries</td>
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<tr>
<td></td>
<td>Chocolate Covered Peanuts</td>
<td></td>
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<tr>
<td></td>
<td>Double Fudge Brownies and Double Chocolate Chip Cookies</td>
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<tr>
<td></td>
<td>Served with Assorted Milks, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas</td>
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<tr>
<td>C57</td>
<td><strong>FARMERS MARKET BREAK</strong></td>
<td>$17.00</td>
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<tr>
<td></td>
<td>Local Grilled and Raw Vegetable Crudités, Charcuterie, Sliced Cured Meats with Marinated Olives, Roasted Red Peppers, Gourmet Cheese Boards with Regional Favorites, Toasted Specialty Flatbreads and Lavosh Crackers Presented with Lemon &amp; Herb Hummus and Bluebear Farm Pesto</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas</td>
<td></td>
</tr>
<tr>
<td>C58</td>
<td><strong>BALL PARK BREAK</strong></td>
<td>$13.00</td>
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<tr>
<td></td>
<td>Gourmet Soft Pretzel with Mustard and Cheese Sauce, Individual Bags of Dry Roasted Peanuts and Cracker Jacks, Petit Continental Sausage Frankfurter with Fat Tire Kraut</td>
<td></td>
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<tr>
<td></td>
<td>Served with Lemonade and Iced Tea</td>
<td></td>
</tr>
<tr>
<td>C59</td>
<td><strong>BARREL BREAK</strong></td>
<td>$15.00</td>
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<tr>
<td></td>
<td>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&amp;M’s Gummy Bears and Assorted Hershey Minis</td>
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<td></td>
<td>Served with Lemonade and Iced Tea</td>
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<tr>
<td>C60</td>
<td><strong>POWER UP BREAK</strong></td>
<td>$16.00</td>
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<td></td>
<td>Yogurt and Granola Parfaits, Colorado Trail Mix, Assorted Cliff Bars, Whole Seasonal Fruit, Assorted Frappuccinos and Individual Gatorades</td>
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<td>Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas</td>
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<tr>
<td>C61</td>
<td><strong>ICE CREAM SOCIAL</strong></td>
<td>$8.00</td>
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<td></td>
<td>Premium Vanilla and Chocolate Ice Cream</td>
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<td></td>
<td>Hot Fudge, Warm Caramel Sauce, M&amp;M’s, Chopped Nuts, Whipped Cream and Cherries</td>
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<tr>
<td></td>
<td>Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas</td>
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<tr>
<td>C62</td>
<td><strong>SWEET &amp; SALTY BREAK</strong></td>
<td>$12.00</td>
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<tr>
<td></td>
<td>Assorted Chips, Pretzels, Edmonds Colorado Popcorn, Chocolate Covered Peanuts, M&amp;M’s, and Assorted Mini Candy Bars</td>
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<td></td>
<td>Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas</td>
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</tbody>
</table>

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.

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**COLORADO CONVENTION CENTER · 700 14TH STREET · DENVER, CO 80202 · (303) 228-8050 · WWW.DENVERCONVENTION.COM**

A 21% service charge and current sales tax will be added to all food, beverage and labor fees.
**BOX LUNCHES**

**L1 TRADITIONAL BOX LUNCH**  $20.00

SELECTION OF SANDWICH ON FRESH BAKED ASPEN BREAD WITH OVEN ROASTED TOMATOES & FRESH CRISP LETTUCE:
- **Turkey and Swiss Cheese**, Seven Grain Bread, Pesto Aioli
- **Roast Beef and Cheddar Cheese**, Buttermilk White, Horseradish Aioli
- **Ham and Cheddar Cheese**, Cracked Wheat, Dijonaise
- **Grilled Vegetables**, Marble Rye, Chipotle Aioli

*Served with an Individual Bag of Potato Chips, Gourmet Chocolate Chip Cookie, Whole Fruit, Andes Mint, Mustard PC, Mayo PC, Salt and Pepper PC*  
Choice of Soda or Bottled Water

**L2 GOURMET WRAP BOX LUNCH**  $21.00

SELECTION OF GOURMET WRAP:
- **Southwest Roast Beef Wrap** with Grilled Peppers, and Pepper Jack Cheese
- **Buffalo Chicken** with Ranch, Cucumber, Tomato, and Blue Cheese Crumbles
- **Grilled Vegetable Wrap** with Sprouts, Provolone Cheese, and Chipotle Aioli
- **Rueben Wrap** with Sliced Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Whole Wheat Wrap
- **Pulled Asian Pork Wrap** with Asian Marinated Pulled Pork, Rice Noodle Salad with Crisp Asian Vegetables, Napa Cabbage, Citrus Ponzu Vinaigrette, Spinach Wrap
- **Vegetarian Southwest Wrap** with Roasted Corn and Black Bean Salsa with Grilled Zucchini, Yellow Squash, and Shredded Pepper Jack Cheese, Chipotle Aioli, Jalapeño Wrap

*Served with an Individual Bag of Potato Chips, Gourmet Chocolate Chip Cookie, Whole Fruit, Andes Mint, Mustard PC, Mayo PC, Salt and Pepper PC*  
Choice of Soda or Bottled Water

**L3 GOURMET SALAD BOX LUNCH**  $22.00

SELECTION OF GOURMET SALAD:
- **Chicken Caesar** with Chopped Romaine, Marinated Cherry Tomatoes, Shaved Parmesan Cheese, Grilled Chicken Breast, Croutons, Caesar Dressing
- **Chef’s Salad** with Fresh Greens, Chopped Iceberg, Turkey, Ham, Sliced Cucumbers, Olives, Hard Boiled Eggs, Marinated Cherry Tomatoes, Cheddar and Swiss Cheeses, and Ranch Dressing
- **Tuna Nicoise Salad** with Seasonal Greens, Flaked Tuna, French Green Beans, Saffron Poached Yukon Gold Potatoes, Julienned Red Onions, Kalamata Olives with a Red Wine Vinaigrette
- **Chicken Greek Salad** with Chopped Romaine, Marinated Cherry Tomatoes, Garbanzo Beans, Sliced Cucumbers, Crumbled Feta Cheese, Pickles Red Onions, Lemon Oregano Vinaigrette

*Served with a Fresh Roll, Gourmet Chocolate Chip Cookie, Whole Fruit, Andes Mint, Mustard PC, Mayo PC, Salt and Pepper PC*  
Choice of Soda or Bottled Water

*Ask your Catering Sales Representative for additional information.  
Custom options available upon request but addition charges may be added.*
CHILLED PLATED LUNCHES

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

SALAD OPTIONS

L4 ASAIN CHICKEN SALAD $25.00
Fresh Water Crest, Chopped Romaine and Bibb Lettuce, Rice Noodle Salad with Julienned Napa Cabbage, Radicchio, Broccoli, Carrots, Red Onion, Water Chestnuts, Bamboo Shoot, Cashews, and Toasted Sesame Seeds
Citrus Ponzu Vinaigrette

L5 SOUTHWEST CHICKEN SALAD $25.00
Baby Spinach, Frisée, and Radicchio with a Julienned Jicama, Carrot and Red Bell Pepper Slaw, Grilled Pineapple and Mango Salsa, and Crispy Tortilla Strips
Southwest Cilantro Vinaigrette

L6 MEDITERRANEAN CHICKEN SALAD $27.00
Chopped Romaine, Marinated Cherry Tomatoes, Kalamata and Green Olives, Grilled Zucchini, Yellow Squash, Sliced Cucumbers, Julienned Carrots, Crumbled Feta Cheese and Pickled Red Onion
Red Wine Oregano Vinaigrette

L7 CURRIED CHICKEN & MOROCCAN COUS COUS SALAD $27.00
Baby Red Oak, Hearts of Romaine, Julienned Red Onion, Carrot, Green Onions, Golden Raisins, Dates and Cucumber Salad
Minted Yogurt Dressing

L8 FIVE SPICE CHICKEN FALL SALAD $27.00
Chopped Romaine, Radicchio and Bibb lettuce with Dried Black Mission Figs, Sweet and Spicy Butternut Squash, Craisins, Candied Walnuts and Crumbled Haystack Mountain Goat Cheese
Apple Cider Vinaigrette

L9 GREEK CHICKEN SALAD $27.00
Mixed Greens, Hearts of Romaine, Sliced Cucumbers, Asparagus, Hearts of Palm, Marinated Red and Yellow Tomatoes, Pickled Red Onions, Garbanzo Beans, and Crispy Capers
Lemon and Herb Vinaigrette

L10 MEDITERRANEAN CHICKEN SANDWICH $26.00
Grilled Chicken Breast with Roasted Red Peppers, Fresh Buffalo Mozzarella, Grilled Red Onion and Pesto Aioli, served with Orzo Pasta Salad, Marinated Olives, Cherry Peppers and Pepperoncini Peppers

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:

NEW YORK CHEESECAKE
Fresh Strawberry Compote and Whipped Cream

CHOCOLATE FLOURLESS CAKE
Macadamia Caramel Sauce and Whipped Cream

FALL APPLE CAKE
Mulled Cider, Vanilla Reduction and Whipped Sour Cream

DARK AND WHITE CHOCOLATE MOUSSE PARFAIT
Fresh Strawberries

MIXED BERRY TRIFLE
Cassis Blackberry Syrup

ROCKY ROAD CHOCOLATE TART
Rich Chocolate Mousse, Slivered Almonds, Housemade Marshmallow and Caramel Sauce

CARROT CAKE
Cream Cheese Frosting, Vanilla Poached Blueberries and Raspberry Sauce

LEMON TART
Ginger Poached Blueberries, Torched Meringue and Raspberry Sauce

FUJI APPLE TART
Roasted Fuji Apples, Vanilla Pastry Cream, Caramel Sauce and White Chocolate

ITALIAN COCONUT CREAM CAKE
White Walnut Cake Layered with Coconut Frosting and served with Raspberry Coulis

ASSORTMENT OF FAMILY STYLE PLATTER

Based on Tables of 10 ea. Platter will have 16 items total. No Modifications.

Please Choose 4 of the following:

- Dark Chocolate Dipped Brownie Bites
- Petit Seasonal Fresh Berry Tartlets
- French Macaroons
- Chocolate Dipped Strawberries
- Lemon Cheesecake Shooters with Poached Blueberries
- German Chocolate Cake Shooters
- Carrot Cake Shooters
- Vanilla Panna Cotta Shooter with Berry Preserves
- Assorted Fancy Cookies to Include: Mexican Wedding Cookies, Pecan Chocolate Chip, Ginger Snap, Short Bread
- Whiskey Pecan Pie Tartlets
- Peach & Frangelico Crostada
- Mini Rocky Road with House made Marshmallow
- Gingerbread & Lemon Mousse Shooters
- Chocolate Chip Blondie Bites
- Earl Grey Tiramisu Shot
- Macadamia Mudslide Cookies
- Cream Filled Chocolate Cupcakes
- Seasonal Cheesecake Shooters
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**
Romaine Hearts topped with Marinated Cherry Tomatoes, Shaved Parmesan Cheese, Olives and Croutons
Creamy Caesar Dressing

**ICEBERG WEDGE SALAD**
Wedge of Iceberg Lettuce with Sliced Radishes, Crisp Bacon Lardoons, Marinated Cherry Tomatoes, Crumbled Blue Cheese, Pickled Red Onion
Creamy Blue Cheese Dressing

**SPRING MIX SALAD**
Red and Yellow Pear Tomatoes, Sliced Radishes, Carrot Curls, Marinated Tomatoes, Cucumbers, Pickled Red Onion and Homestyle Croutons
Sherry Vinaigrette

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

**BEET SALAD**
Mixed Greens, Frisee and Chopped Romaine with Roasted Red and Gold Beets, Candied Pecans, Crumbled Haystack Mountain Goat Cheese and Croutons
Truffle Vinaigrette

**BUTTERNUT SQUASH & FIG SALAD**
Fresh Bibb lettuce, Frisee, and Red Oak, Sweet and Spicy Roasted Butternut Squash, Black Mission Figs, Candied Walnuts, Shaved Manchengo Cheese and Corn Bread Croutons
Apple Cider 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.
## ENTRÉES

*Please select one from the following:*

<table>
<thead>
<tr>
<th>L11</th>
<th>PACIFIC RIM CHICKEN</th>
<th>$25.00</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Grilled Pineapple and Ginger Soy Glaze, Lemongrass Steamed White Rice, Crisp Vegetable Stir Fry</td>
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<thead>
<tr>
<th>L12</th>
<th>SPINACH AND THREE CHEESE CHICKEN FLORENTINE</th>
<th>$27.00</th>
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<tbody>
<tr>
<td></td>
<td>Toasted Pine Nuts with Red Pepper Cream Sauce, Whipped Yukon Gold Potatoes, Sauteed Zucchini, Yellow Squash and Red Pepper</td>
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<table>
<thead>
<tr>
<th>L13</th>
<th>GRILLED FLAT IRON STEAK</th>
<th>$30.00</th>
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<tbody>
<tr>
<td></td>
<td>Mashed Redskin Potatoes, Brandied Green Peppercorn Demi Glace, Spaghetti Squash Confit, Blistered Asparagus, Baby Carrot and Red Pepper Battonet</td>
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<thead>
<tr>
<th>L14</th>
<th>GRILLED CENTER CUT PORK LOIN CHOP</th>
<th>$25.00</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Whipped Sweet Potatoes, Honey Chipotle Barbeque Sauce, Braised Collard Greens with Hickory Smoked Bacon and Country Bean Medley of Green and Yellow Beans with Carrots and Shaved Red Onion</td>
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<thead>
<tr>
<th>L15</th>
<th>PAN SEARED SALMON FILLET</th>
<th>$32.00</th>
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<tbody>
<tr>
<td></td>
<td>Saffron Risotto, Fire Roasted Tomato and Golden Raisin Chutney with Blistered Asparagus</td>
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<tr>
<th>L16</th>
<th>CHICKEN PICATA</th>
<th>$27.00</th>
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<tbody>
<tr>
<td></td>
<td>Roasted Garlic and Parmesan Risotto, Lemon-Caper and Garlic Sauce with Grilled Asparagus and Oven Roasted Herb Tomato</td>
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<tr>
<th>L17</th>
<th>GORGONZOLA CHICKEN</th>
<th>$28.00</th>
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<tbody>
<tr>
<td></td>
<td>Crimini Mushroom Sauce, Herb and Cheese Polenta Cake, Grilled Asparagus and Sun-Dried Tomatoes</td>
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<thead>
<tr>
<th>L18</th>
<th>TUSCAN CHICKEN</th>
<th>$28.00</th>
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<tbody>
<tr>
<td></td>
<td>Roasted Red Pepper Polenta Cake, Mushroom and Artichoke Ragu, Lemon Herb Veloute, Broccoli Rabe and Roasted Yellow Pepper Battonet</td>
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</tbody>
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<thead>
<tr>
<th>L19</th>
<th>COLORADO BBQ CHICKEN</th>
<th>$27.00</th>
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<tbody>
<tr>
<td></td>
<td>Whipped Sweet Potatoes, Local Hoss BBQ Sauce, Roasted Colorado Sweet Corn Relish, Braised Red Cabbage and Green Beans, Yellow Beans, Carrots and Pearl Onions</td>
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<tr>
<th>L20</th>
<th>ROSEMARY CHICKEN</th>
<th>$25.00</th>
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<tbody>
<tr>
<td></td>
<td>Wild Rice Pilaf, Lemon Herb Jus, Caramelized Brussels Sprouts with Braised Salsify with Pearl Onions</td>
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</table>

*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

FALL APPLE CAKE
Mulled Cider, Vanilla Reduction and Whipped Sour Cream

DARK AND WHITE CHOCOLATE MOUSSE PARFAIT
Fresh Strawberries

MIXED BERRY TRIFLE
Cassis Blackberry Syrup

ROCKY ROAD CHOCOLATE TART
Rich Chocolate Mousse, Slivered Almonds, Housemade Marshmallow and Caramel Sauce

CARROT CAKE
Cream Cheese Frosting, Vanilla Poached Blueberries, and Raspberry Sauce

LEMON TART
Ginger Poached Blueberries, Torched Meringue and Raspberry Sauce

FUJI APPLE TART
Roasted Fuji Apples, Vanilla Pastry Cream, Caramel Sauce, and White Chocolate

ITALIAN COCONUT CREAM CAKE
Chocolate Walnut Cake Layered with Coconut Frosting and served with Raspberry Coulis

ASSORTMENT OF FAMILY STYLE PLATTER

Based on Tables of 10 ea. Platter will have 16 items
Please Choose 4 of the following:

- Dark Chocolate Dipped Brownie Bites
- Petit Seasonal Fresh Berry Tartlets
- French Macaroons
- Chocolate Dipped Strawberries
- Lemon Cheesecake Shooters with Poached Blueberries
- German Chocolate Cake Shooters
- Carrot Cake Shooters
- Vanilla Panna Cotta Shooter with Berry Preserves
- Assorted Fancy Cookies to Include: Mexican Wedding Cookies, Pecan Chocolate Chip, Ginger Snap, Short Bread
- Whiskey Pecan Pie Tartlets
- Peach & Frangelico Crostada
- Mini Rocky Road with House made Marshmallow
- Gingerbread & Lemon Mousse Shooters
- Chocolate Chip Blondie Bites
- Earl Grey Tiramisu Shot
- Macadamia Mudslide Cookies
- Cream Filled Chocolate Cupcakes
- Seasonal Cheesecake Shooters

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.

L21 THE ITALIANO BUFFET $33.00

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

Traditional Caesar Salad- Fresh Chopped Romaine Lettuce with Roasted Garlic Croutons, Shaved Parmesan Cheese and Marinated Cherry Tomatoes with Creamy Caesar Dressing

Baked Rotini Alfredo- Al Dente Rotini Pasta tossed with Creamy Parmesan Alfredo Sauce and Topped with Herbed Breadcrumbs

Local Polidori Meatballs with Fresh Basil Marinara

Chicken Picatta- Garlic and Herb Egg Battered Breast of Chicken with Lemon Caper Sauce over Wilted Spinach

Sautéed Green Beans with Pearl Onions and Sea Salt

Hearth Baked Herb Focaccia and Semolina Rolls with Butter

Tiramisu Cheesecake and Chocolate Dipped Cannolis

L22 THE MEXICAN FIESTA BUFFET $33.00

Southwest Caesar Salad- Fresh Chopped Romaine, Iceburg and Baby Spinach tossed with Roasted Corn, Black Beans, Tomatoes, Peppers and Crispy Tortilla Strips with Ancho Chili Lime Vinaigrette

Tri-Colored Tortilla Chips with Roasted Poblano Queso

Southwestern Vegetable Medley- Sautéed Zucchini, Yellow Squash, Roasted Peppers, Corn and Black Beans with Cilantro Lime

Mexican Rice Pilaf

Jalapeno and Cheddar Cornbread Muffins

Cheese Enchiladas

Roasted Onion, Red Enchilada Sauce and Cheddar and Pepperjack Cheese

Grilled Chicken and Beef Fajitas with Fresh Tortillas

Salsa Fresca, Sour Cream, Shredded Cheddar Cheese, Sliced Jalapenos, Guacamole and Salsa Verde

Bavarian Cream Filled Cinnamon Churros and Chocolate Diablo Cake

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

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

L23  THE "LODO" DELI BUFFET  $27.00
Pasta Salad
Farm Fresh Fruit Salad
Kettle Chips with French Onion Dip
Deli Tray featuring Honey Ham, Rare Roast Beef, Smoked Turkey Breast, Sharp Cheddar, Provolone and Swiss Cheese
Relish Tray with Crisp Lettuce, Sliced Tomato, Shaved Onion and Pickle Spears
Stone ground Mustard, Roasted Garlic Aioli and Creamy Horseradish
Fresh Baked Breads to include: Marble Rye, Seven Grain, Buttermilk White and Cracked Wheat
Oatmeal Raisin, Chocolate Chip and Sugar Cookies

L24  THE ORIENTAL EXPRESS LUNCH BUFFET  $29.00
Udon Noodle Salad with Crisp Asian Vegetables and Ginger Soy Vinaigrette
Asian Slaw
Shredded Nappa Cabbage, Julienne Peppers, Fresh Cilantro, Red Onion, Bamboo Shoots, Toasted Cashews and Mandarin Oranges with Tangy Sesame Vinaigrette
Crunchy Vegetable Egg Rolls with Spicy Mustard Dipping Sauce
Stir Fried Rice and Steamed White Rice
Teriyaki Glazed Stir Fried Vegetable Medley
Sweet and Sour Chicken
With Pineapple, Peppers and Onions
Beef and Broccoli
With Water Chestnuts, Mushrooms and Brown Sauce
Chocolate Dipped Fortune Cookies and Almond Cookies

L25  ROYAL GORGE BUFFET  $38.50
Colorado Summer Salad, Mixed Greens and Chopped Romaine with Colorado Peaches, Candied Pecans, Fresh Raspberries, Crumbled Haystack Mountain Goat Cheese, Cornbread Croutons and Raspberry Vinaigrette
Spinach Salad, Baby Spinach, Chopped Romaine & Radicchio with Marianted Red & Yellow Teardrop Tomatoes, Sliced Red Onions, Hard Boiled Eggs, Crispy Bacon, Croutons, Roasted Red Pepper Vinaigrette
Fresh Baked Rolls; Pumpernikel Raisin, Sesame & Sourdough
Cranberry Almond & Salted Butter
Haricot Verts Green Beans; Yellow Beans, Carrots, Red Onions & Chive Butter
Wild Rice & Black Quinoa Pilaf; Split Pea, Israeli Cous Cous, Toasted Orzo & Fresh Herbs
Herb Roasted Pork Loin; Sage and Caramelized Onion & Pan Gravy
Grilled Flat-Iron Steak; Caramelized Vidalia Sweet Onions & Rosemary-Stoneground Mustard Demi
Tropical Mousse Shooter; Mango and Passion Fruit Mousse
Colorado Peach Cobbler Tarts; Oatmeal Streusel and Cinnamon Whipped Cream

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

**L26  SEVEN FALLS BUFFET**

Colorado Farmers Market Salad, Fresh Romaine, Chopped Iceberg and Frisée tossed with Marinated Cherry Tomatoes, Cucumbers, Sliced Mushrooms, and Julienned Red Bell Peppers, Home Style Croutons, Shredded Cheddar Cheese and Ranch Dressing Redskin Potato Salad; Celery, Red Onion, Chives, Butter & Sour Cream Dressing Fresh Baked Rolls; Jalapeño Cheddar Cornbread Muffins, Potato Rolls & Whole Wheat Rolls

Colorado Sweet Corn Succotash; Roasted Red & Green Peppers, Edmame, Pearl Onions & Cilantro with Chipotle Lime Butter

Flame-Roasted Potato Medley; Sweet Potatoes, Russets and Redskin Tossed with Marjoram Butter

Homemade Mac & Cheese;

Garlic & Herb Roasted Breast of Chicken; Braised Leeks & Salsify with Garden Herb Jus

Smoked Beef Brisket; Colorado Hoss BBQ Sauce, Grilled Oranges, Red Onions and Charred Red & Green Chili’s

Lemon Cheesecake Shooters; Fresh Summer Strawberries and White Chocolate

Double Layer Chocolate Cake; White and Dark Chocolate Cigarettes & Blackberry

**L27  CHERRY CREEK BUFFET**

Traditional Caesar Salad; Fresh Chopped Romaine Lettuce, Shaved Parmesan, White Anchovies, Cherry Tomatoes, Marinated Olives and Croutons

Creamy Caesar or Italian Vinaigrette

Three Cheese Tortellini-Pasta Salad, Sundried Tomato Pesto, Arugula, Fresh Mozzarella, Black Olives, Garbanzo Beans, Roasted Red & Yellow Peppers and Balsamic Marinated Cipollini Onions

Hearth Baked Rolls; Herb Focaccia, Ciabatta & Seven Grain Rolls with Butter

Vegetable Du Jour; Cauliflower, Colorado Honey Glazed Carrots, Spaghetti Squash Confit, Zucchini

Roasted Baby Bakers; Extra Virgin Olive Oil, Sea Salt, Rosemary & Chives

Roasted Mediterranean Chicken; Lemon Oregano Marinated Chicken over Oven Dried Tomatoes, Kalama Olives, Rosted Fennel and Feta Cheese

Pan Seared Mahi Mahi; Marinated Artichoke Hearts, Crispy Capers, Fire Roasted Tomatoes and Grilled Lemon with Thyme Butter

Tiramisu Cheesecake Parfait; Espresso Mascarpone Cream, Lady Fingers & White Chocolate

Italian Coconut Cream Cake; Toasted Coconut and Walnuts

*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:*

**ICEBERG WEDGE**
-Wedge of Iceberg Lettuce topped with Crisp Bacon Lardoons, Marinated Cherry Tomatoes, and Crumbled Blue Cheese with Pickled Red Onions
-Creamy Blue Cheese Dressing or Balsamic Vinaigrette

**CAESAR SALAD**
-Chopped Romaine Lettuce with Home Style Crutons, Shedded Parmesan Cheese, Marinated Cherry Tomatoes and Olives
-Creamy Cesar Dressing

**STRAWBERRY FIELDS SALAD**
-Fresh Crisp Mixed Greens, Sliced Strawberries, Blackberries, Raspberries, Crumbled Goat Cheese and Spiced Pecans
-Wild Flower Honey Vinaigrette

**POACHED PEAR SALAD**
-Fresh Baby Spinach, Frisee, Poached Pears, Fresh Farm Raspberries, Candied Pecans and Shaved Manchengo Cheese
-Apple Cider Vinaigrette

**PROSCIUTTO WRAPPED MELON SALAD**
-Fresh Mixed Greens and Frisee, Prosciutto Wrapped Cantaloupe, Farm Fresh Raspberries, Asparagus and Shaved Parmesan Cheese
-Lemon White Balsamic Vinaigrette

**BEET SALAD**
-Mixed Greens, Frisee and Chopped Romaine with Roasted Red and Gold Beets, Candied Pecans, Crumbled Haystack Mountain Goat Cheese and Croutons
-Truffle Vinaigrette

**BUTTERNUT SQUASH & FIG SALAD**
-Fresh Bibb lettuce, Frisee, and Red Oak, Sweet and Spicy Roasted Butternut Squash, Black Mission Figs, Candied Walnuts, Shaved Manchengo Cheese and Corn Bread Croutons
-Apple Cider Vinaigrette
PLATED DINNER

ENTRÉES

Please select one from the following:

D1 TRUFFLE CHICKEN $35.00
Thyme Roasted Breast of Chicken presented with Wild Mushroom Mélange, White Truffle Oil, Madeira Demi Glace, Parmesan Risotto, and Grilled Asparagus

D2 CHICKEN SALTIMBOCCA $35.00
Herb Roasted Breast of Chicken stuffed with Fontina Cheese, Sage and Prosciutto, served over Mashed Redskin Potatoes with a Mustard Demi Glace, Sautéed Broccoli Rabe and Grilled Yellow Pepper

D3 BRAISED BUFFALO SHORT RIB $45.00
Negro Modelo Braised Buffalo Short Rib presented with Pepper Jack Cheese Polenta, Roasted Green Chile Barracho Beans, Cumin Scented Demi Glace and Cilantro Pesto

D4 GRILLED FILET OF BEEF $50.00
Presented with Yukon Gold Potato & Roasted Corn Risotto, Crispy Pancetta, Red Wine Demi Glace, Blistered Asparagus and Oven Roasted Tomatoes

D5 PISTACHIO CRUSTED COLORADO RACK OF LAMB $48.00
Dijon and Pistachio Crusted Colorado Rack of Lamb served with Tomato Confit, Herb and Cheese Polenta, Aged Balsamic, Chive Oil and Micro Basil

D6 COLORADO TROUT $38.00
Asiago and Rock Shrimp Stuffed Colorado Trout presented with Roasted Seasonal Vegetable Israeli Cous Cous and Smoked Tomato Coulis

D7 GRILLED FLAT IRON STEAK $40.00
White Cheddar Au Gratin Potatoes, Rosemary-Mustard Demi Glace and Roasted Baby Vegetables

D8 GRILLED PETITE FILET OF BEEF & PANCETTA WRAPPED PRAWNS $65.00
Cabernet Demi Glace and Scampi Butter with Roasted Garlic Whipped Yukon Gold Potatoes, Blistered Asparagus, Spaghetti Squash Confit, Baby Carrot and Roasted Red Pepper

D9 JUMBO LUMP CRAB CAKE & GRILLED PETITE FILET OF BEEF $70.00
Chipotle Aioli and Caramelized Sweet Onion Demi Glace with Saffron and English Pea Risotto, Wilted Tat Soi, Broccoli Rabe, Baby Carrot and Braised Red Cabbage

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.
DESSERTS
Please select one from the following:

COLORADO GOAT CHEESE CHEESECAKE
Balsamic Glazed Cherries and Whipped Cream

CHOCOLATE FLOURLESS CAKE
Macadamia Caramel Sauce and Whipped Cream

FALL APPLE CAKE
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

CHOCOLATE MOUSSE BOMBE
Chocolate Cake and Chocolate Mousse enrobed in Chocolate Ganache presented with White Chocolate Sauce, Raspberry Coulis, Fresh Seasonal Berries and Chantilly Cream

DECONSTRUCTED COLORADO PEACH COBBLER FLAMBED
Vanilla Crème Brulee, Shortbread Cookie, Stewed Peaches, Fresh Raspberry, Whipped Cream and Crème Anglaise

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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>R1</td>
<td>Blackened Chicken Flatbread with Mango</td>
<td>$4.00</td>
</tr>
<tr>
<td>R2</td>
<td>Chicken with Bermuda Onion Relish</td>
<td>$4.50</td>
</tr>
<tr>
<td>R3</td>
<td>Southwest Chicken on Blue Corn Blini</td>
<td>$4.50</td>
</tr>
<tr>
<td>R4</td>
<td>Smoked Ham and Cheese Napoleon</td>
<td>$4.50</td>
</tr>
<tr>
<td>R5</td>
<td>Garlic Shrimp with Cilantro Salsa</td>
<td>$4.50</td>
</tr>
<tr>
<td>R6</td>
<td>Crab and Mango Salad on Cucumber</td>
<td>$4.75</td>
</tr>
<tr>
<td>R7</td>
<td>Cajun Shrimp and Cream on Toast</td>
<td>$5.00</td>
</tr>
<tr>
<td>R8</td>
<td>Smoked Salmon and Cream Cheese</td>
<td>$5.00</td>
</tr>
<tr>
<td>R9</td>
<td>Seared Tuna in Poppyseed Basket with Wasabi Aioli</td>
<td>$5.25</td>
</tr>
<tr>
<td>R10</td>
<td>Traditional Deviled Egg</td>
<td>$4.00</td>
</tr>
<tr>
<td>R11</td>
<td>Artichoke and Pesto Crostini</td>
<td>$4.00</td>
</tr>
<tr>
<td>R12</td>
<td>Tomato and Buffalo Mozzarella Bruschetta with Pesto</td>
<td>$4.00</td>
</tr>
<tr>
<td>R13</td>
<td>Ratatouille Stuffed Artichoke Heart</td>
<td>$4.50</td>
</tr>
<tr>
<td>R14</td>
<td>Prosciutto-Wrapped Asparagus</td>
<td>$4.50</td>
</tr>
<tr>
<td>R15</td>
<td>Mushroom Goat Cheese Bruschetta</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

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 STATIONS

*Prices below are per person.*

<table>
<thead>
<tr>
<th>Station Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>R31  COLORADO FARMERS MARKET BREAK</strong></td>
<td>$17.00</td>
</tr>
<tr>
<td>Local Grilled and Raw Vegetable Crudités, Charcuterie, Sliced Cured Meats</td>
<td></td>
</tr>
<tr>
<td>with Marinated Olives, Roasted Red Peppers, Gourmet Cheese Boards with</td>
<td></td>
</tr>
<tr>
<td>Regional Favorites, Toasted Specialty Flatbreads and Lavosh Crackers</td>
<td></td>
</tr>
<tr>
<td>Presented with Lemon &amp; Herb Hummus and BlueBear Farm Pesto, Served with</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas</td>
<td></td>
</tr>
<tr>
<td><strong>R32  IMPORTED AND DOMESTIC CHEESE DISPLAY</strong></td>
<td>$8.00</td>
</tr>
<tr>
<td>Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers</td>
<td></td>
</tr>
<tr>
<td><strong>R33  SLICED SEASONAL FRUIT AND BERRIES DISPLAY</strong></td>
<td>$6.00</td>
</tr>
<tr>
<td>Colorado Wildflower Honey and Toasted Almond Yogurt Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>R34  FRESH VEGETABLE CRUDITÉ</strong></td>
<td>$5.00</td>
</tr>
<tr>
<td>Tomato, Cucumber, Broccoli, Cauliflower, Bell Peppers, Celery, Carrot,</td>
<td></td>
</tr>
<tr>
<td>Zucchini, Yellow Squash, Pink Peppercorn Ranch and Bleu Cheese Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>R35  PASTA STATION</strong></td>
<td>$9.00</td>
</tr>
<tr>
<td>Tri-Colored Cheese Tortellini and Penne Pasta with Fresh Basil Marinara</td>
<td></td>
</tr>
<tr>
<td>and Creamy Parmesan and Roasted Garlic Alfredo; Herb Foccacia and</td>
<td></td>
</tr>
<tr>
<td>Semolina Rolls, Red Pepper Flakes and Parmesan Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>R36  NACHO STATION</strong></td>
<td>$8.00</td>
</tr>
<tr>
<td>Tri-Color Tortilla Chips, Seasoned Ground Beef, Refried Beans, Roasted</td>
<td></td>
</tr>
<tr>
<td>Poblano and Jalapeño Queso Sauce, Sour Cream, Sliced Jalapeños, Guacamole,</td>
<td></td>
</tr>
<tr>
<td>Diced Tomatoes, Salsa Verde, Diced Red Onion and Salsa Fresca</td>
<td></td>
</tr>
<tr>
<td><strong>R37  BAKED BRIE (Each wheel serves 30 guests)</strong></td>
<td>$200.00</td>
</tr>
<tr>
<td>Imported Brie Wrapped in Puff Pastry and Baked Golden Brown served warm</td>
<td></td>
</tr>
<tr>
<td>with Stranahan’s Whiskey Apple and Walnut Compote, Raspberry Jam, Basil</td>
<td></td>
</tr>
<tr>
<td>Pesto and Assorted Crackers and Lavosh</td>
<td></td>
</tr>
<tr>
<td><strong>R38  BRUSCHETTA AND FLAT BREAD STATION</strong></td>
<td>$7.00</td>
</tr>
<tr>
<td>Served with Extra Virgin Olive Oil and a Variety of Toasted Flat Breads</td>
<td></td>
</tr>
<tr>
<td><em>Specialty Toppings to include:</em> Tomato Basil, Artichoke Pesto, Spinach</td>
<td></td>
</tr>
<tr>
<td>and Feta, Olive Tapenade</td>
<td></td>
</tr>
<tr>
<td><strong>R39  GOURMET &quot;MAC AND CHEESE&quot; BAR</strong></td>
<td>$8.00</td>
</tr>
<tr>
<td>Creamy Four Cheese Sauce and Mini Shells Baked Au Gratin</td>
<td></td>
</tr>
<tr>
<td>Toppings: Crisp Bacon, Shredded Aged Cheddar, Colorado Chili and Green</td>
<td></td>
</tr>
<tr>
<td>Onions</td>
<td></td>
</tr>
<tr>
<td><strong>R40  LOADED WHIPPED POTATO BAR</strong></td>
<td>$6.00</td>
</tr>
<tr>
<td>Roasted Garlic Whipped Yukon Gold Potatoes and Mashed Red Skin Potatoes</td>
<td></td>
</tr>
<tr>
<td>Toppings: Crisp Bacon, Sour Cream, Shredded Cheddar and Jack Cheeses and</td>
<td></td>
</tr>
<tr>
<td>Green Onions</td>
<td></td>
</tr>
<tr>
<td><strong>R41  FAJITA STATION</strong></td>
<td>$9.00</td>
</tr>
<tr>
<td>Sizziling Fajitas of Marinated Beef and Grilled Chicken with Roasted</td>
<td></td>
</tr>
<tr>
<td>Peppers, Onions and Cilantro Served with Flour Tortillas, Jalapeños,</td>
<td></td>
</tr>
<tr>
<td>Shredded Cheddar, Sour Cream, Salsa and Guacamole</td>
<td></td>
</tr>
</tbody>
</table>

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

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

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

**R42  ICE CREAM SOCIAL**

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**

Warm Donut Holes Prepared to Order tossed with Powdered Sugar, Cinnamon Sugar, or Chocolate Sauce

**R45  DEATH BY CHOCOLATE STATION**

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**

Fancy European Butter Cookies, Coconut Macaroon Cookies and Scottish Shortbread, Housemade Chocolate Truffles, Black and White Chocolate Dipped Strawberries, Classic Fondant Wrapped Petit Fours and Miniature Tartlets with Seasonal Fruits and Berries Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

**R46  STRAWBERRY SHORTCAKE STATION**

A Classic Combination of Freshly Baked Sweet Biscuits and Sliced Strawberries with Chantilly Whipped Cream Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

**R46  DECONSTRUCTED COLORADO PEACH COBBLER MARTINI**

Vanilla Crème Brulée, Shortbread Cookie, Stewed Peaches, Fresh Raspberry, Whipped Cream and Crème Anglaise

**R46  WARM FALL APPLE BREAD PUDDING WITH CINNAMON SOUR CREAM ICE CREAM**

Stranahan’s Whiskey Braised Sweet Apples, Sea Salt Caramel, Candied Pecans and Dried Apple Chips

*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)***
Orange Cranberry Chutney

$150.00

**R48  ROAST PORTER HOUSE STEAK (Serves 30 Guests)***
Guest Choice of Carved N.Y. Strip or Tenderloin of Beef with Creamy Horseradish and Stone Ground Mustard with Salted Pretzel Rolls

$800.00

**R49  GRILLED TENDERLOIN OF BEEF (Serves 25 Guests)***
Creole Mustard, Roasted Garlic Aioli and Creamy Horseradish with Fresh Baked Rolls

$325.00

**R50  SLOW ROASTED PORK LOIN (Serves 25 Guests)***
Candied Apple Chutney and Dijon Mustard with Fresh Baked Rolls

$150.00

**R51  HERB & GARLIC STUDDED BARON OF BEEF (Serves 150 Guests)***
Creamy Horseradish, Garlic Aioli and Spicy Mustard with Potato and Cracked Wheat Rolls

$500.00

**R52  OREGANO & GARLIC ROASTED COLORADO LEG OF LAMB (Serves 40 Guests)***
Served with Tzatziki Sauce, Roasted Tomato Confit, Minted Jam and Petite Pita’s

$525.00

**R53  HICKORY SMOKED CHICKEN (Serves 10 Guests)***
Local Hoss BBQ Sauce and Cheddar Drop Biscuit

$50.00

**R54  SMOKED HAM (Serves 35 Guests)***
Clove Studded Ham Served with Dijonaise and Grilled Pineapple Chutney

$225.00

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

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

PREMIUM LIQUORS
HOSTED $6.00 PER DRINK  
CASH $6.50 PER DRINK  
Pinnacle Vodka, Pinnacle Gin, Cruzan Rum, Cluney Scotch, Sauza Tequila, Jim Beam Bourbon, Canadian Club Whiskey

ULTRA PREMIUM LIQUORS
HOSTED $7.00 PER DRINK  
CASH $7.50 PER DRINK  
Effan Vodka, Beefeater Gin, Cruzan Single Rum, Glenlivet Scotch, Honitos Plata Tequila, Makers Mark Bourbon, Jameson Irish Whiskey

DELUXE WINE
HOSTED $6.50 PER GLASS  
CASH $7.00 PER GLASS  
Berringer California Collection – Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc, White Zinfandel

CORDIALS
HOSTED $7.50 PER DRINK  
CASH $8.00 PER DRINK  
Courvosier, Amaretto, Kahlua, St. Brendan’s Irish Cream, Grande Marnier

PREMIUM WINE
HOSTED $7.50 PER GLASS  
CASH $8.00 PER GLASS  
Gabbino - Pinot Grigio  
Casillero del Diablo- Pinot Noir  
Clors de Sol - Malbec

DOMESTIC BEER- 16 oz
HOSTED $6.00 PER BOTTLE  
CASH $6.50 PER BOTTLE  
Coors, Coors Light

IMPORTED/MICRO BREW BEER- 12 oz
HOSTED $6.00 PER BOTTLE  
CASH $6.50 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
- Berringer $30.00
- Bonterra $45.00
- Marques de Concha $60.00

### PINOT NOIR
- Casillero del Diablo $38.00

### CABERNET
- Berringer $30.00
- Chalone Monterey County $45.00
- Concha y Toro Grand RSV $60.00

### WHITE ZINFANDEL
- Berringer $28.00

### MERLOT
- Berringer $30.00
- Sterling Vintners $55.00
- Chateau St. Jean $60.00

### VARIETAL WINES
- Gabbino - Pinot Grigio $38.00
- Clors du Sol - Malbec $38.00

### SPARKLING WINES
- Mionetteo Prosecco $50.00
- Wolf Blass Brute $55.00
- Tattinger Curvee Prestige $70.00

*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.