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WE ARE COMMITTED TO OFFERING A FRESH INNOVATIVE MENU

We use locally sourced ingredients which are cooked on-site at every event. Backed by a team of master chefs, event designers and veteran hospitality professionals, we are proud to be one of Colorado's most recommended caterers. We are passionate about making your vision come to life and working with you to create and customize each aspect of your event. Whether it is a wedding, fundraiser or corporate luncheon, our goal is to create a unique experience for you and your guests that will be memorable, distinctive and above all — delicious.

CHARRED ELK GF, DF
Frybread | Pickled Cranberry | Tiny Greens | Aioli

COLORADO LAMB FLATBREAD GF
Onion Jam | Chimichurri | Ricotta Salata

BACON WRAPPED PORK BELLY GF
Cherry Cider Glaze | Pickled Mustard Seed

CRAB & WHITE CHEDDAR GF, DF
Tiny Bread Bowl | Old Bay

PEAR & MASCARPONE PUFFS GF, VEG
rosemary Skewer

SWEET POTATO PAKORA GF, DF, VEGAN
Warm Spices | Tamarind Chutney

ACORN SQUASH TART GF, VEG
Candied Pecan | Toasted Marshmallow

POTATO RÖSTI GF, DF
Grilled Short Rib | Calabrian Chili | Herby Mayo

CARAMELIZED ONION & GRUYR ONEART





Buffet Apps Salads

ROASTED CARROT MUHAMMARA GF, DF, VEGAN EXCEPT PITA
Toasted Hazelnut | Pomegranate | Warm Grilled Pita

WHIPPED FETA GF EXCEPT CRACKERS, VEG
Cranberry | Pistachio | Spiced Honey Drizzle
Fig Crackers

APPLE & WHITE CHEDDAR DIP GF EXCEPT FLATBREAD, VEG
Rosemary | Caramelized Onion
Everything Flatbread

WINTER CHARCUTERIE NF
Cured Meats | Aged Cheeses | Whipped Ricotta with
Fig | Olives | Seasonal Fruits | Apple Mostarda
Sage and Clementine Marmalade | Warm Grilled
Flatbreads | Artisan Crackers

WINTER CRUDITÉS GF, DF, VEG
Heirloom Carrot | Romanesco | Persian Cucumber
Sweet Peppers | Heirloom Grape Tomatoes
Caramelized Onion + Rosemary Hummus
Chive Garlic Ranch

FESTIVE CHEESE DISPLAY NF
Aged Cheeses | Whipped Ricotta with Fig
Seasonal Fruit | Artisan Crackers

BABY KALE SALAD GF, DF, NF, VEGAN
Radish | Fennel | Green Apple | Pistachio
Clementine Rosemary Vinaigrette

LOCAL MIXED GREEN SALAD GF, VEG
Roasted Delicata Squash | Badger Flame Beets
Goat Cheese | Sugared Walnut | Cranberry yme
Vinaigrette

POACHED PEAR SALAD GF, NF, VEG
Mixed Greens | Radicchio | Toasted Pepita
Blue Cheese | Mulled Honey Vinaigrette

ROASTED SWEET POTATO SALAD GF, DF, NF, VEGAN
Red Garnet Yams | Feta | Craisin | Candied Sun ower
Seeds | Shallot | Curried Tamarind Vinaigrette

BABY ARUGULA SALAD GF, NF, VEG
Roasted Grapes | Toasted Almonds | Parmesan
Cheese | Red Onion | Apple Cider Vinaigrette

ROMAINE SALAD GF, NF
Bacon | Roasted Tomato | Aged Cheddar
Scallion | Creamy Dijon Vinaigrette

| Mains

MISO BRINED WINGTIP CHICKEN GF, VE
Blood Orange Butter | Pomegranate Molasses

MAPLE DIJON WINGTIP CHICKEN GF, VE
Grainy Mustard Cream

GARLIC + HERB ROASTED TURKEY BREAST GF, NF
Traditional Gravy | Fresh Cranberry Relish

BRAISED SHORT RIBS GF, ND, DF
Chokecherry Jus | Pickled Cranberry

PETITE FILET GF, NF
Pepper Crusted | Bourbon Bacon Cream

GRILLED FLATIRON GF, NF
Cowboy Crust | Horseradish + Roasted Garlic
Demi Glace

HERB CRUSTED SIRLOIN GF, NF, DF
Red Chimichurri | Pickled Red Onion

FIVE SPICE DUCK BREAST GF, NF, DF
Blackberry Port Reduction | Grilled Clementine

SLOW ROASTED LOCAL PORK LOIN GF, NF, DF
Sage + Apple Mostarda | Jus

STEELHEAD TROUT GF, NF
White Miso Butter | Olathe Corn Relish

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Sides

SWEET POTATO GRATIN
Braised Leek | Crème Fraiche | Gruyere

PUMPKIN + GOAT CHEESE RISOTTO
Cranberry Relish | Caramelized Shallot | Parmesan

WILD MUSHROOM BREAD PUDDING
Bacon | Leek | Brie

ROASTED SWEET POTATOES
Cranberry | yme | Pecans | Warm Spices

ENGLISH STYLE ROAST POTATOES
Rosemary | Roasted Garlic | Flakey Salt

THE BEST MASHED POTATOES EVER
Cream Cheese | Sour Cream | Chive | White Cheddar

CRANBERRY + SAGE FOCACCIA
Whipped Maple Rosemar

HONEY ROASTED BABY CARROTS
yme | Blood Orange | Brown Butter

GRILLED BABY BROCCOLI
Roasted Pepper Relish | Aged Balsamic

ROASTED WINTER SQUASH
White Miso | Maple | Cranberry | Pecan
Sherry Vinegar

BRUSSELS SPROUTS
Soy Caramel | Ka r Lime | Crispy Garlic

FRENCH GREEN BEANS
Harissa Butter | yme

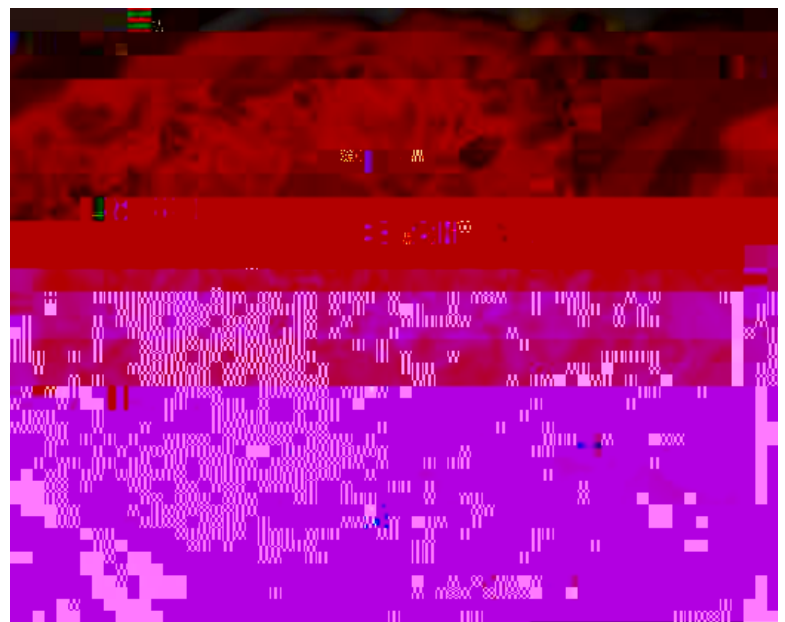
Breads

CRANBERRY + SAGE FOCACCIA
Whipped Maple Rosemary Butter

CARAMELIZED ONION & GRUYERE ROLLS
Crème Fraiche + Chive Butter

BRIOCHE ROLLS
Roasted Pumpkin + Cinnamon Butter

SOUR CREAM & CHIVE PARKER HOUSE ROLLS
Miso Butter Glaze | Flaky Salt | Herbs





Stations

CARVING STATION

+ ADD MINI BRIOCHE ROLLS

GARLIC + HERB ROASTED TURKEY

Traditional Gravy | Fresh Cranberry Relish

GF, NF, DF, GRAVY CONTAINS GLUTEN, DAIRY

RED BIRD CHICKEN^{GF, NF, DF}

Honey Miso Glaze | Roasted Chicken Jus

NY STRIP^{GF, NF, DF}

Cowboy Crust | Dijon + Roasted Garlic Demi Glace

SLOW ROASTED PRIME RIB

Balsamic Herb Crust | Horseradish + Chive Sour Cream | Au Jus^{GF, NF, DF, HORSERADISH CONTAINS GLUTEN, DAIRY}

WHOLE ROASTED SIRLOIN^{GF, NF, DF}

Herby Garlic Crust | Chimichurri

POMEGRANATE GLAZED COLORADO LAMB^{GF, NF, DF}

Roasted Garlic and Herb Jus

BOURBON & BROWN SUGAR CRUSTED HAM^{GF, NF, DF}

Roasted Pear Mustard

SURF + TURF STATION

Grassfed Beef Tomahawk Espresso Crust + Jus |
Roasted Beet Risotto | Garlic Butter Shrimp | Charred Broccolini

RACLETTE STATION

Goey Alpine French Cheese Melted to Order; Served with: Baby Potatoes
French Baguette | Cornichons | Veggies

CACIO E PEPPE

Tonnarelli | Tellicherry Pepper
Tossed in a Parmesan Wheel

MASHED POTATO BAR

CHEFS CREATE CUSTOM MASHED
POTATOES TO ORDER

the Best Mashed Potatoes Ever | Chevre Whipped
Sweets | Smashed Root Veggies | Candied Bacon
Scallion | Fresh Cranberry Relish | Roasted Garlic
Marsala Demi | Butter | Spiced Pecans
White Cheddar

Small Plates

SMOKED BISON MAC

Poblano Crema | Charred Corn |
Cheese Cracker Crumb

CAMPOUT CASSOULET

Bu alo Short Rib | Elk Sausage | Butter Beans
House Pickled Jalapeno | Crema
Chicharron Crumble

COLORADO LAMB

Merguez | Crispy Belly | Heirloom White Beans
English Peas | Herby Pistou | Jus

CORNMEAL FRIED OYSTER MUSHROOMS

Hot chicken style | Dill Buttermilk | Pickled Shallot
Candied Acorn Squash

WILD MUSHROOM SACCHETTI

Toasted Hazelnut| Butternut Squash | Sage Crema
Roasted Chicken Jus

CASSOULET

Con t Duck | White Bean | Lardon | French Sausage
– Served in Mini Cast Iron Pots

THE BEST MASH POTATOES EVER

Pork Belly | Pickled Onion | Gravy

WINTER SQUASH RISOTTO

Roasted Oyster Mushrooms | Pepita Granola
Parm Reg

CRISPY PORK BELLY

White Cheddar and Chive Broken Rice
Apple Mostarda | Crispy Delicata Squash

PUMPKIN RAVIOLI

Pancetta | Sage Cream | Aged Balsamic | Pecorino

STEELHEAD TROUT ALMANDINE

Creamed Spinach | Brown Butter | Lemon

CHICKEN AND WAFFLES

Scallion Wa e | Korean Fried Chicken | Kimchi
Soy Caramel

Bakery



PLATED

HOT CHOCOLATE POTS DE CRÈME

Marshmallow Meringue | Peppermint Whip

HONEYCRISP APPLE BASQUE CAKE

Cider Zeppole | Brown Butter Crèmeaux | Blackberry

OPERA CAKE

Almond Sponge | Espresso Buttercream
Ganache | Chocolate Glaze

GOOEY BUTTERCAKE STAUB

Vanilla Gooey Buttercake | Salted Caramel Drizzle
Fresh Berries

BUFFET

DARK CHOCOLATE & PEPPERMINT BROWNIES

WHITE CHOCOLATE & CRANBERRY BLONDIES

STRANAHAN'S WHISKY BREAD PUDDING

Candied Walnut Crumble | Meyer Lemon Whip

STICKY TOFFEE PUDDING

Ginger Molasses Anglaise | Pear Compote

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RASPBERRY CHEESECAKE SAVARIN

Sable Base | Raspberry Crunchies | Vanilla Chantilly

DULCE CRUNCH SHOT

Caramelized Pastry | Caramelized White
Chocolate Custard | Dulce Drizzle

CALAMANSI CHEESECAKE SAVARIN

Sable Base | Yuzu Crunchies | Matcha Chantilly

BROWN BUTTER MADELINE

Dark Chocolate | Candied Citrus

CARDAMOM COFFEE SHORTBREADS

Espresso Buttercream | Dark Chocolate

PASSIONFRUIT ÉCLAIR

Dark Chocolate

GOLDEN SHORTBREAD

Blood Orange Buttercream | White Chocolate

PSL CHEESECAKE BITES

PISTACHIO & RASPBERRY CHRISTMAS CRA

BAILEY'S SALTED CARAMEL TARTS

GINGERBREAD MADELEINES

MINI BLOOD ORANGE MERINGUE TARTS

ROASTER PEAR ÉCLAIR

SWEET POTATO DONUT BITES

Cranberry Bourbon Syrup

YUZU GINGER BRETON

CHRISTMAS CANNOLI

GINGERSNAP CREAM CHEESE COOKIES

POT DE CRÈME SHOT

Chocolate Custard | Vanilla Cream
Chocolate Crunch

BUTTERMILK PANNA COTTA SHOT

Blood Orange Buttermilk Custard | Bourbon
Macerated Blackberries

FLOURLESS CHOCOLATE CAKE BITE

Chocolate Buttercream | Fresh Raspberry



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