

← → SAMPLE MENU ← →

Our menu items are created with fresh, seasonal ingredients and can be customized with our chef to create a menu that suits your budget and exceeds your expectations. Gluten free and vegetarian options available.

Prices range from \$20-\$100 per person, depending on selections.

Menu items can be served Buffet or Station style. Plated options also available.

All food items are subject to tax & 20% gratuity.

PLATTERS



**Hummus Bowl**

Classic hummus with warm pita bread, carrots and cucumbers

Small serves approx. 10 people .....25

Large serves approx. 20 people.....35

**Antipasto Platter**

Three of our cured meats and three artisan cheese selections. Perfectly garnished with chef's choice house-pickled and roasted seasonal vegetables.

Small serves approx. 15-20 people .....60

Large serves approx. 25-30 people.....70

**Crudités Platter**

Fresh cut seasonal vegetables with our house made dipping sauce and fresh baked crostinis.

Small serves approx. 15-20 people .....30

Large serves approx. 20- 30 people.....57

**Fruit Platter**

Fresh cut seasonal fruits with our house made dipping sauce

Small serves approx. 15-20 people .....50

Large serves approx. 25-35 people .....98

**Bruschetta Bowl**

Vine Ripened tomato, Kalamata olives and fine diced red onion, marinated in aged balsamic vinegar and extra virgin olive oil with crostinis

Small serves approx. 10-15 people .....32

Large serves approx. 20-25 people.....48

**Sun-Dried Tomato, Artichoke & Spinach Dip**

Melted Swiss cheese, warm bread

Small serves approx. 10-15 people .....20

Large serves approx. 20-25 people.....28



SAMPLE MENU

**BUTLER- PASSED  
APPETIZERS**

Our butler-passed menu items are plated hot and presented to your guest straight out of the kitchen. These are finger friendly or served on a small plate with the right size utensil.

*Pick and choose your courses and we will hand deliver them...bite by bite.*

**FLATBREADS**

Eight, 2" bite size pieces per.  
Butler-passed hot.

**DESSERT**

**Soup du Jour Shooters**

Chef's soup du jour in a 1.5 oz shot glass to warm the appetite and to greet your guest with something that will have their taste buds wanting more. Have a favorite soup? Ask us and chef will make it for you!

\*Price varies and is based on selection, starting at..... 2 each

**Oven-Grilled White Prawns**

Served with a warm sweet and spicy tamarind ancho sauce ..... 28 per dozen

**Grilled Chicken Skewers**

Dipped in a sweet and savory jalapeño and pineapple soy marmalade ..... 26 per dozen  
(Customized sauce add \$10)

**Braised Short Ribs**

Creamy mashed potatoes, roasted butternut squash & cabernet pan jus ..... 9 each

**Colorado Sliders**

All locally sourced ingredients, beef sirloin, applewood smoked bacon and muenster cheese ..... 3.50 each

**Mac-n-Cheese**

macaroni in peppered five-cheese sauce

Minis (2oz)..... 3 each

Family Style serves approx. 15-20 people ..... 36

Two Family Style serves approx. 25-35 ..... 70

**Italian**

Salami, fresh mozzarella, house tomato sauce ..... 11

**Blackened angus ground sirloin**

Bleu cheese crumbles, three-cheese blend and balsamic glaze ..... 11

**Honey smoked Turkey**

Fresh pear and melted brie with honey mustard drizzle ..... 12

**Caprese**

Roasted garlic, sliced tomato, fresh mozzarella, basil pesto oil drizzle ..... 13

**Doughnut Sticks (8 sticks)**

Baked in a cinnamon sugar blend with Valrhona dark chocolate dipping sauce ..... 7 per order

**Assorted Dessert Platter**

Chef's fresh pick of desserts..... 7 per person

