

DISPLAYS & PLATTERS (*mini - serves 10, small - serves 25, medium - serves 50, large - serves 100*)

ARTISAN CHEESE & CHARCUTERIE (GFO)

local & imported cheese, freshly sliced charcuterie, crackers, bread

mini \$160, small \$400, medium \$800, large \$1600

MOZZARELLA (GFO)

fresh mozzarella, tomatoes, prosciutto, basil, olives, olive oil, cracked pepper, sea salt, assorted crackers & bread

mini \$160, small \$400, medium \$800, large \$1600

CRUDITE (V, GF)

seasonal heirloom vegetables, traditional hummus, cheddar chive dip, green goddess dressing

mini \$110, small \$275, medium \$550, large \$1100

SPINACH & ARTICHOKE DIP (V, GFO)

cheddar-parmesan sauce, roasted tomatoes, warm bread

mini \$110, small \$275, medium \$550, large \$1100

SHRIMP COCKTAIL DISPLAY (GF)

poached shrimp, creamy lemon cocktail sauce, classic cocktail sauce, lemons, limes, tobasco

mini \$150, small \$375, medium \$750, large \$1500

BRUSCHETTA (Vegan)

Classic Artichoke and Tomato Bruschetta, Olive Tapenade, Pine Nut and Mushroom Bruschetta, Sourdough Baguette

mini \$110, small \$275, medium \$550, large \$1100

BITES (minimum 2 dozen)

AVOCADO CROSTINI (Vegan) <i>avocado puree, pickled red onion, everything spice</i>	\$48/dz
VEGETABLE SPRING ROLLS (Vegan) <i>Crispy spring rolls, sweet chili</i>	\$48/dz
BRUSCHETTA (Vegan) <i>Olive, pepper, artichoke heart, tomato, olive oil, balsamic</i>	\$48/dz
FIG & BRIE TARTLET (V, GF) <i>madeira poached figs, brie, thyme, walnuts</i>	\$48/dz
RICOTTA TOAST (V) <i>honey, hazelnut, baguette</i>	\$48/dz
CRAB CAKE <i>Maryland style crab cake, remolade</i>	\$84/dz
TUNA POKE BITE (GF) <i>sushi rice, spicy aioli, scallion, sesame seed</i>	\$60/dz
HONEY SMOKED SALMON <i>everything bagel cream cheese, pickled onion, cucumber, pumpernickel</i>	\$60/dz
GENERAL TSO'S MEATBALLS <i>chicken meatball, sweet & spicy general tso's sauce, scallion, sesame seed</i>	\$48/dz
MEDITERRANEAN CHICKEN SATAY (GF) <i>tzatziki, olive tapenade</i>	\$48/dz
CHARCUTERIE & CHEESE CONE (GF) <i>Freshly sliced meat, local cheese, pickles, served in a paper cone</i>	\$60/dz
PORK BELLY SKEWER (GF) <i>Crispy pork belly, balsamic fig marmalade, red wine gastrique</i>	\$60/dz
POTATO ROSTI <i>Crispy potato, short rib</i>	\$48/dz
BACON DEVILED EGGS (GF) <i>crisp applewood-smoked bacon, crème fraiche, chives</i>	\$48/dz
ELK EN CROUTE <i>jalapeño-cheddar elk sausage, poblano-apricot jam, puff pastry</i>	\$48/dz

SNACKS

BAR NUT MIX (Vegan, GF) <i>cashew, almond, pecans, brazil nut, walnut, macadamia nut</i>	\$12/bowl
TRUFFLED POPCORN (V, GF) <i>buttery popcorn, white truffle, parmesan</i>	\$12/bowl
OLIVES (Vegan, GF)	\$10/bowl

SLIDERS (minimum 2 dozen)

PORTABELLA (V)	\$96/dz
<i>roasted portabella mushroom, mozzarella, basil, balsamic, brioche bun</i>	
B.L.T.	\$96/dz
<i>applewood smoked bacon, vine ripe tomato, bibb lettuce, dijon-mayo, brioche bun</i>	
CRISPY CHICKEN	\$96/dz
<i>hot sauce, pickles, brioche bun</i>	
BISON PASTRAMI	\$96/dz
<i>swiss, 1000 Island, sauerkraut, brioche bun</i>	
MEATBALL	\$96/dz
<i>meatball, marinara, provolone, brioche bun</i>	
ADD:	
MAC N CHEESE (V) (family-style)	\$11/person
<i>creamy white cheese sauce, black pepper, nutmeg</i>	

SALAD (mini - serves 10, small - serves 25, medium - serves 50, large - serves 100)

HOUSE (Vegan, GF)	
<i>mixed greens, carrots, cucumber, red wine vinaigrette</i>	
CLASSIC CAESAR (V)	
<i>romaine, creamy ceasar dressing, croutons, parmesan</i>	
WATERMELON (GF, V) April – August	
<i>watermelon, arugula, goat feta, mint and cilantro vinaigrette</i>	
CAPRESE (GF, V)	
<i>heirloom tomatoes, basil, arugula, mozzarella, balsamic, olive oil</i>	
ROASTED BEET (GF, V)	
<i>roasted beets, mixed greens, oranges, chevre, champagne vinaigrette</i>	
VEGAN BEET SALAD (Vegan, GF)	
<i>arugula, white miso vinaigrette, shaved pear, hazelnut</i>	
KALE SALAD (VEGAN, GF)	
<i>balsamic vinaigrette, pine nut, chickpea croutons</i>	

mini \$100, small \$250, medium \$500, large \$1000

RECEPTION SMALL PLATES \$132/dz

BEEF SHORT RIBS (GF)

mashed potatoes, roasted carrot

SEARED SALMON (GF)

curry rice, roasted garlic, lemon, cracked pink peppercorns

ROASTED CHICKEN (GF)

Mushroom risotto

PULLED PORK (GF)

Pineapple pulled pork, plantain mash

ROASTED SHRIMP

Creamy polenta, garlic butter

BUTTERNUT SQUASH RAVIOLI (V)

Brown butter, sage

ROASTED OYSTER MUSHROOM (Vegan, GF)

polenta, basil pesto

ROASTED CAULIFLOWER (Vegan, GF)

hazelnut romesco, micro cilantro

SEARED EGGPLANT (Vegan, GF)

dukka spice, white bean puree, coriander oil

RECEPTION STATIONS (select 3 for \$55/person, select 4 for \$65/person)

POKE BOWL STATION (GF)

Sushi rice, tofu, spicy tuna, salmon, edamame, broccoli, scallion, carrot, cucumber, mango, spicy mayo, soy sauce

TRADITIONAL PAELLA (GF)

mussels, shrimp, salmon, roast peppers, english peas, tomato saffron broth

VEGETARIAN PAELLA (GF, V)

roast peppers, english peas, tomato saffron broth

TACO STATION

Green chili chicken, chipotle braised barbacoa beef, guacamole, cheese, lime

MAC & CHEESE BAR

White cheddar cheese sauce, short rib, scallions, ranch, hot Cheetos crunch, bread crumbs, black olives, hot sauce

BEEF TENDERLOIN CARVING STATION (GF)

Fresh herb marinated Tenderloin of Beef, red wine and caramelized onion au jus, horseradish cream

ROASTED ATLANTIC SALMON CARVING STATION (GF)

Atlantic salmon, creamy saffron-chardonnay sauce

PORK TENDERLOIN CARVING STATION (GF)

Spice rubbed tenderloin of pork, roasted poblano cream

RECEPTION BUFFET MEALS

STREET TACOS \$45/person

Tortilla chips, fire roasted salsa, tomatillo salsa, pico de gallo, guacamole (vegan, gf)

Chopped southwest salad (v) | *romaine, black beans, grilled corn, tomato, red onion, chipotle ranch dressing*

Elote corn salad(v) | charred corn, green chili, cotija, crema, cilantro

Flour tortillas (v)

Seasoned pinto beans & cilantro lime rice (vegan gf)

Sour cream, jack cheese, shaved cabbage, shredded lettuce, cilantro, onion, lime

Options (select 2)

- *green chili pulled chicken (gf)*
- *chipotle braised barbacoa beef (gf)*
- *rock shrimp with mango (gf)*
- *sautéed peppers & onions (vegan, gf)*

ITALIAN \$50/person

Arugula Salad (vegan, gf) | *kalamata olive, cucumber, tomato, artichoke, lemon basil vinaigrette*

Bruschetta (vegan, gfo) | *tomato, balsamic, baguette, arugula*

Broccolini (v, gf) | *roasted broccolini, butter, garlic, lemon, chili flake*

Penne Pasta (v) | *peppers, red onion, roasted tomato, creamy marinara sauce*

Chicken Marsala (gf) | *mushroom, onion, marsala sauce*

MEDITERRANEAN \$60/person

Quinoa Kale Salad (v, gf) | *kalamata olive, cucumber, tomato, red onion, feta, chickpeas, white balsamic oregano vinaigrette*

Roasted garlic hummus, roasted red bell pepper hummus, pita (vegan)

Oven roasted sea salt potatoes (vegan, gf)

Roasted vegetables (vegan, gf) | *red onion, squash, zucchini, bell pepper*

Options (select 2)

- *garlic rosemary roasted lamb leg (gf) | tzatziki sauce*
- *lemon basil grilled shrimp (gf) | red pepper coulis*
- *atlantic salmon (gf) | lemon, caper, parsley, butter*
- *roasted bone-in chicken (gf) | roasted tomato and kalamata olives*

THE FOLLY \$70/person

Heirloom Tomato Salad (vegan) | *sourdough bread crumb, mixed greens, heirloom tomato, honey balsamic vinaigrette, sunflower seed (Spring/Summer) OR*

Beet Salad (v, gf) | *chevre, arugula, shaved fennel, toasted hazelnut, red wine vinaigrette (Fall/Winter)*

Rosemary Truffle New Potatoes (v, gf) | *baby potatoes, roasted garlic, rosemary, truffle oil*

Herbed Mascarpone Risotto (v, gf) | *mascarpone, crushed marcona almond, savory herbs*

Vanilla Roasted Carrots (v, gf) | *baby carrots, chili de arbol, brown butter, thyme*

Lemon Caper Asparagus (v, gf) | *lemon zest, sweet cream butter, crispy caper, roasted asparagus*

Parsley Pesto Salmon (gf) | *oven seared salmon, toasted pine nut, pickled red onion*

Roast Tenderloin of Beef (gf) | *whole roast tenderloin, Biggby's Folly merlot demi, roasted shallot*

V=vegetarian, GF=gluten free, GFO=gluten free optional

DINNER (*salad, 2 entrées, 3 sides - served buffet or family style \$70/person*)

SALAD (*select 1*)

HOUSE (GF, V)

mixed greens, carrots, cucumber, red wine vinaigrette

MINI WEDGE (GF)

iceberg, heirloom tomatoes, chunky blue cheese, applewood smoked bacon, scallion

CLASSIC CAESAR (V)

romaine, creamy ceasar dressing, croutons, parmesan

WATERMELON (GF, V) April – August

watermelon, arugula, goat feta, mint and cilantro vinaigrette

CAPRESE (GF, V)

heirloom tomatoes, basil, arugula, mozzarella, balsamic, olive oil

ROASTED BEET (GF, V)

roasted beets, mixed greens, oranges, chevre, champagne vinaigrette

VEGETABLE (*select 2*)

ROASTED SQUASH (V, GF)

roasted seasonal squash, sage brown butter, nutmeg, chili, cumin, charred red onion, labnah

OVEN ROASTED CARROTS (GF, V)

baby green top carrots, thyme, brown butter, honey

BROCCOLINI (GF, V)

roasted broccolini, butter, nutmeg

HARICOT VERT (Vegan, GF)

almonds, red pepper romesco

CHARRED BRUSSELS SPROUTS (GF)

Caramelized shallot, crispy bacon, citrus vinaigrette

STARCH (*select 1*)

POLENTA (GF, V)

creamy polenta, European-style butter, sweet cream

ROASTED POTATOES (Vegan, GF)

aromatic herb roasted red bliss potatoes, olive oil, sea salt, cracked pepper

WHIPPED POTATOES (GF, V)

classic whipped yukon gold potatoes

WILD MUSHROOM RISOTTO (V, GF)

Arugula, parmesan

ENTREES (select 2)

ATLANTIC SALMON (GF)

seared Atlantic salmon, roasted garlic, lemon, cracked pink peppercorns

ROASTED CHICKEN BREAST (GF)

provençal herbs, chardonnay sauce

SLOW-ROASTED PORK LOIN (GF)

herb crust pork tenderloin, thyme-apple butter

TRI TIP STEAK (GF)

oven-seared tri tip, chimichurri sauce

BRAISED BEEF SHORT RIBS (GF)

tender short ribs, Bigsby's merlot demi-glace

COCONUT ROASTED SHRIMP (GF)

toasted coconut, yellow curry

COLORADO RACK OF LAMB (GF) (+\$10/person)

Garlic, rosemary, mint yogurt

BEEF TENDERLOIN AU POIVRE (GF) (+10/person)

seared beef tenderloin, toasted cracked black peppercorns, brandied thyme sauce

ADD BREAD (+\$4/person)

BUTTERMILK BISCUITS (V)

whipped sweet cream butter, sea salt

ASSORTED DINNER ROLLS (V)

whipped sweet cream butter, sea salt

3-COURSE PLATED DINNER *(pre-select one option for all guests)*

\$70/person

SALAD *(select 1)*

HOUSE (GF, V)

mixed greens, carrots, cucumber, red wine vinaigrette

MINI WEDGE (GF)

iceberg, heirloom tomatoes, chunky blue cheese, applewood smoked bacon, scallion

CLASSIC CAESAR (GF, V)

romaine, creamy ceasar dressing, croutons, parmesan

WATERMELON (GF, V) April – August

watermelon, arugula, goat feta, mint and cilantro vinaigrette

CAPRESE (GF, V)

heirloom tomatoes, basil, arugula, mozzarella, balsamic, olive oil

ROASTED BEET (GF, V)

roasted beets, mixed greens, oranges, chevre, champagne vinaigrette

DUET PLATE *(select 1)*

BEEF TENDERLOIN & SEARED SALMON (GF)

cauliflower puree, grilled asparagus, green peppercorn steak sauce, garlic chips

ROAST STRIPLOIN OF BEEF & MARYLAND CRAB CAKE

smashed fingerling, malt vinegar, pea puree, bernaise

LEMON HERB CHICKEN & CHILI SPICED SHRIMP (GF)

whipped potatoes, harissa roast carrots, arugula pistou

DESSERT *(select 1)*

MERLOT DEVILS FOOD CAKE (V)

devinshire cream, almond brittle

ORANGE CREAMSICLE TART (GF, V)

candied hazelnut, swiss meringue

ALMOND PANNA COTTA (Vegan, GF)

mixed berry compote, spiked tuile

CARROT CAKE (V)

vanilla bean cream cheese, pecan brittle

DESSERT BITES (\$48/dozen, minimum 2 dozen)

KEY LIME TARTLET (GF, V)

graham cracker shell, key lime curd, vanilla bean whipped cream

LEMON MERINGUE (GF, V)

sweet tartlet, meyer lemon curd, toasted meringue

CHEESECAKE (GF, V)

new york-style, graham cracker shell, strawberry compote

CHOCOLATE MOUSSE (GF, V)

dark chocolate mousse, crushed chocolate cookie, vanilla bean whipped cream

BUTTERSCOTCH BUDINO (GF, V)

salted butterscotch, dark rum, sea salt, caramel, vanilla cream

SEASONAL FRUIT COBBLER (GF, V)

fresh seasonal fruit, streusel topping

BANANA PUDDING (GF, V)

nilla wafers, salted butterscotch pudding, banana, whipped cream

BREAD PUDDING (V)

white & dark chocolate, sourdough, law's Colorado whiskey caramel

VEGAN GLUTEN FREE BROWNIES (Vegan, GF)

HOT COCOA STATION

\$14/person

Classic chocolate cocoa

Includes: assorted whipped creams, mini marshmallows, chocolate shavings, cinnamon sticks, mini candy canes, pirouline cookies & mint andes

choice of: peppermint schnapps, bailey's irish cream, kahlua, tuaca, amaretto

CIDER STATION

\$12/person

Hot mulled Colorado Apple Cider, Warm Cinnamon Donut Holes. Mini Snickerdoodle Cookies

Includes: cinnamon sticks, star anise, apple chips, orange wheels, caramel

choice of: bourbon, rye or brandy

LATE NIGHT (minimum 2 dozen)

BREAKFAST BURRITOS

\$120/dz

CHORIZO - Chorizo, potato, scrambled eggs, cheddar cheese, onion

BACON - bacon, potato, scrambled eggs, cheddar cheese, onion

VEGETARIAN - potato, scrambled eggs, cheddar cheese, onion

MAC AND CHEESE BAR

\$15/person

White cheddar cheese sauce, bacon, scallions, ranch, hot Cheetos crunch, bread crumbs, black olives, hot sauce