



CATERING & CULINARY SERVICES

# ELEVATED BRUNCH BUFFET

Staffing Charges are Separate from Menu Pricing

- V | Vegetarian - VG | Vegan - GF | Gluten Free - 40 Person Party Minimum

## FULL BREAKFAST

\$28 PER PERSON

BISCUITS AND GRAVY BREAKFAST \$28 PP

**Light & Fluffy Biscuits | Creamy Sausage  
Gravy Scrambled Eggs | Potatoes**

CLASSIC BREAKFAST - SERVED WITH TOAST | \$28 PP

**Scrambled Eggs | Bacon & Sausage | Potatoes**

## BRUNCH BITES

\$8 PER PERSON

MINI BISCUITS SANDWICH

**Pulled Pork | Sweet Spicy Mayo | Avocado | Bacon Bits**

MINI CHICKEN AND WAFFLES

**Spicy Maple | Fried Chicken | Light & Fluffy Waffles**

MINI FRITTATA

**Spinach | Feta | Tomatoes**

## BRUNCH ADD ONS

\$6 PER PERSON

OVERNIGHT OATS

**Cinnamon | Agave | Granola | Fresh Fruit**

YOGURT PARFAIT

**Granola | Local Honey | Fresh Fruit**

CARROT CAKE MUFFIN

PANCAKES

FRENCH TOAST SHOOTERS



# CLASSIC BUFFET

SERVICE Charges are Separate from Menu Pricing | Pricing Starts at \$35 Per Person

## 1 PASSED APPETIZER | CHOOSE 1

BRUSCHETTA | PIECE OF TUSCANY

Tomatoes | Basil | Fresh Mozzarella | Olive Oil |  
Perfectly Toasted Ciabatta

SPINACH ARTICHOKE DIP\* | GF AV

Combination of Cheeses | Spinach | Artichoke |  
Toasted Bread | House Chips

MEATBALLS\* | GF

Colorado Angus Beef | Infused Spices and Herbs |  
Rich Marinara Sauce

## 2 SALAD

HOUSE SALAD

Cucumber | Cherry Tomatoes | Shaved Carrots

Dressing Options:

Agave Dijon | Ranch | Blue Cheese Dressing | Honey Mustard

## 3 ENTREE | CHOOSE 1

PENNE ALLA VODKA

Rich Tomato Cream Sauce | Parmesan

CHICKEN MARSALA

Mushroom | Sun Dried Tomatoes | Creamy Mashed Potatoes |  
Charred Broccolini

CHICKEN PICCATA\* | GF

Chicken Breast | Artichoke Hearts | Lemon Butter Caper  
Sauce

## SIDES | CHOOSE 1

ROASTED VEGETABLE | GF

STEAMED BROCCOLINI | GF

CREAMY MASHED POTATOES | GF

All dinner services are accompanied by your choice of

Dinner Rolls & butter or focaccia bread & Olive oil & vinegar



ADDITIONAL ADD ONS:

\$7 PP | Appetizers

\$7 PP | Additional Sides

\$10 PP | Additional Protein

## TACO BAR OPTION

1 CHOICE MEAT

3 Tacos Served with Rice & Beans

Toppings: Lettuce, Pico De Gallo, Crema,  
Salsas, Cheese, & Chips

TACO BAR ADD ONS:

\$7 PP | Additional Sides

\$7 PP | Additional Protein

\$3 PP | Guacamole

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## ELEVATED DINNER

*\$45 Per Person - Charges Are subject to Change with Additional Add Ons*

With the Elevated Dinner you get to choose any appetizer, entree and side from our Elevated Menus.

1 ELEVATED APPETIZER | CHOOSE 1

2 ELEVATED SEASONAL SALAD | CHOOSE 1

3 ELEVATED ENTREE | CHOOSE 1

4 ELEVATED SIDES | CHOOSE 1

ALL DINNER SERVICES COME WITH YOUR CHOICE  
OF DINNER ROLLS ACCOMPANIED WITH BUTTER OR  
FOCACCIA BREAD ACCOMPANIED WITH OLIVE OIL  
& VINEGAR

### ADDITIONAL ADD ONS:

\$7 PP | Appetizers  
\$7 PP | Additional Sides  
\$12 PP | Additional Entree  
\$6 PP | Plated Dinner



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## ELEVATED APPETIZERS MENU

- V | Vegetarian - VG | Vegan - GF | Gluten Free - AV | Available -

3 apps - \$25 Per Person / 4 Apps - \$32 Per Person - Additional Appetizers are \$7 Per Person



BUTTERMILK CRISPY CHICKEN BITES\* | GF AV  
Juicy Chicken | Spicy Ranch | Drizzle of Local Honey

SPINACH ARTICHOKE DIP\* | GF AV  
Combination of Cheeses | Spinach | Artichoke | Toasted Bread  
| House Chips



MEATBALLS\* | GF  
Colorado Angus Beef | Infused Spices and Herbs | Rich Marinara Sauce

PREZTEL BITES  
Delicate Pretzel with a Pinch of Salt | Aged Cheddar Sauce | Honey Mustard



MINI AVOCADO TOAST  
Toasted Bread | Feta | Roasted Tomatoes | Balsamic Glaze

CAPRESE BITES  
Cherry Tomato | Fresh Mozzarella | Olive Oil | Balsamic Glaze | Parmesan



BUTTERNUT SQUASH ARANCINI  
Pumkin Seed Pesto | Parmesan

JALAPEÑO POPPERS  
Asadero Cheese | Ranch

SHRIMP CEVICHE\* | GF PASSED ONLY + 3  
Tender Shrimp | Citrus Marinade | Tomatoes | Cucumber | Onions | Crispy Tortillas Chips

CHARCUTERIE BOARD / CONES\* | GF AV  
Blend of Delicate Italian Meats | Assorted Cheeses | Toasted Bread Crackers | Fruits | Chef's Jam

BRUSCHETTA | PIECE OF TUSCANY  
Tomatoes | Basil | Fresh Mozzarella | Olive Oil | Perfectly Toasted Ciabatta

DEVILED EGGS\* | GF  
Creamy Yolk Mixture | De Parma Crispy Prosciutto | Dusting of Smoked Paprika

CHEESEBURGER SLIDERS\*  
Melted Cheese on a Beef Patty | Tomatoes | Lettuce | Pickled Onion | Chef's Sauce

CHIPS & QUESO  
Mexican Classic Perfect for Any Occasion

ELOTE CUPS  
Sweet Corn | Secret Sauce | Cojita Cheese | Paprika | Lime

CRISPY ASAPARGUS  
Prochutto | Grated Parmesan

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## ELEVATED SEASONAL SALADS MENU

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### BEET SALAD | GF

Marinated Roasted Beets | Oranges | Cherry  
Tomatoes  
| Onions | Goat Cheese Champagne Vinaigrette

### CAESAR SALAD | GF

Romaine, Focaccia Croutons, Parmesan

### FRESH GARDEN SALAD | GF

Greens | Tomatoes | Cucumbers | Carrots | Onions  
| Choice of Dressing

### WINTER SALAD | GF

Greens | Butternut Squash | Spicy Nuts | Goat Cheese  
| Pepitas Agave Vinaigrette

### STRAWBERRY AND SPINACH SALAD | GF

Toasted Almonds | Goat Cheese | Onions |  
White Balsamic

### GREEK SALAD | GF

Cucumber | Feta | Olives | Red Onions | Tomatoes  
| Red Wine Dressing

### ITALIAN CAPRESE SALAD | GF

Fresh Tomatoes | Mozzarella |  
Basil Extra Virgin Olive Oil Balsamic Glaze



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## ELEVATED ENTRÉES - CHICKEN | BEEF | SALMON

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### CHICKEN MARSALA\* | GF AV

Pan-Fried Chicken | Mushrooms | Tomatoes | Marsala Sauce

### LEMON HERB CHICKEN\* | GF

Pan-Fried Chicken Breast | Lemon Butter Sauce | Fresh Herb

### CHICKEN PICCATA\* | GF

Chicken Breast | Artichoke Hearts | Lemon Butter Caper Sauce

### CHICKEN PARMESAN\* | GF

Lightly Breaded Chicken Breast | Fresh Tomatoes Sauce | Mozzarella | Parmesan

### PESTO STUFFED CHICKEN\* | GF

Chicken Breast Stuffed with Fresh Mozzarella | Creamy Pesto Sauce

### CITRUS ROASTED SALMON\* | GF

Roasted Salmon | Lemon Butter | Fresh Herbs

## ELEVATED ENTRÉES - PASTA

- V | Vegetarian - VG | Vegan - GF | Gluten Free - AV | Available

### CREAMY SALMON PASTA\*

Seared Salmon | Creamy Dill Sauce

### PENNE ARRIBIATA

Spicy Marinara Sauce | Fresh Basil | Parmesan

### PENNE ALLA VODKA

Rich Tomato Cream Sauce | Parmesan

### BAKED CHICKEN ALFREDO\* | GF AV

Grilled Chicken Breast | Parmesan Cream Sauce

### RIGATONI BOLOGNESE\*

8 Hour Red Wine Braised Meat Sauce | Parmesan | Fresh Basil

### HOUSEMADE LASAGNA

Bolognese Sauce | Béchamel | Mozzarella | Parmesan



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## ELEVATED DINNER OPTIONS

- V | Vegetarian - VG | Vegan - GF | Gluten Free - AV | Available



CLASSIC CUTS:  
THESE STEAKS ARE INCLUDED IN CERTAIN PACKAGE  
PRICES - ALL CUTS ARE ASSUMED MEDIUM RARE

MARINATED GRILLED STEAK\* + 10 PER PERSON

GRILLED CHICKEN BREAST\* + 10 PER PERSON

PORK CHOPS\* + 10 PER PERSON

FLANK STEAK\* + 10 PER PERSON

NY STRIP\* + 10 PER PERSON

PRIME CUTS:

GRILLED SALMON\* + 12 PER PERSON

BEEF TENDERLOIN\* + 15 PER PERSON

8OZ RIBEYE\* + 15 PER PERSON

QUEEN CUT - 8OZ PRIME RIB\* + 12 PER PERSON

KING CUT - 12OZ PRIME RIB\* + 16 PER PERSON

LAMB CHOPS + 15 PER PERSON

(COLORADO LAMB MEDIUM RARE)

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## VEGETARIAN ENTRÉES

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SWEET POTATO ENCHILADA | GF

Guacamole | Black Bean Salsa | Red Chile

VEGGIE LASAGNA

EGGPLANT PARMESAN | GF

Lightly Breaded Eggplant | Marinara | Mozzarella | Parmesan

ROASTED CAULIFLOWER STEAK | GF

RATATOUILLE | GF | VEGAN

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.*



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## ELEVATED SIDE DISHES

- V | Vegetarian - VG | Vegan - GF | Gluten Free - AV | Available



ROASTED VEGETABLE | GF

ROASTED BRUSSEL SPROUTS PARMESAN AGED BALSAMIC | GF

CREAMY MASHED POTATOES | GF

MAC & CHEESE

HERB BABY POTATOES | GF

GREEN BEANS | GF

CHARRED BROCCOLINI | GF

SPANISH RICE | GF

PASTA SALAD

Noodles | Broccoli | Red Peppers | Tomatoes | Olives |  
Italian Dressing

POTATO CAULIFLOWER AU GRATIN | GF

BRAISED SHORT RIB\* | GF +10 PER PERSON  
+12 PER PERSON FOR CLASSIC BUFFET UPGRADE  
18 Hour Red Wine Braised Short Rib



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## LATE NIGHT BITES

### AFTERTIZERS | \$8 PER PERSON

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#### BUFFALO CHICKEN WINGS

Served with Ranch or Blue Cheese

#### CRISPY CAULIFLOWER BITES

#### PRETZEL BITES

Served with Honey Mustard or Queso

#### CHIPS & QUESO

### PIZZA

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*Each Pizza Is artisan crafted freshly made pizzas*

- V | Vegetarian - VG | Vegan - GF | Gluten Free - AV | Available

*Each Pizza Serves 4 People*

#### MARGHERITA PIZZA \$20 / PIZZA

Fresh Tomato | Fresh Basil | Mozzarella | Fresh Mozzarella |  
Olive Oil

#### SAUSAGE PIZZA\* \$22 / PIZZA

Spicy Sausage | Charred Peppers | Mozzarella

#### PEPPERONI PIZZA\* \$22 / PIZZA

Pepperoni | Mozzarella | Fresh Oregano

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#### BUILD YOUR OWN - \$20 / PIZZA

#### PROTEIN (\$2 PER PROTEIN)

Pepperoni\* | Sausage\* | Meatballs\*

#### TOPPINGS (\$1 PER TOPPING)

Peppers | Mushrooms | Onions | Olives | Tomatoes | Spinach



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# DESSERTS

GS | *Gluten Sensitive* - V | *Vegetarian* - VG | *Vegan* - DF | *Dairy* - Free

## GELATO BAR

ALL FLAVORS | \$8 PER PERSON

VANILLA | CHOCOLATE | SEASONAL

Served with Chocolate Sauce Caramel Sauce & two toppings

ADDITIONAL TOPPINGS | \$1 PER PERSON

FRUITS:

Strawberries, Raspberries, Mango, Blueberries

COOKIES:

Biscoff, Chocolate Chip Cookies, Oreo Cookies,  
Amaretti, Shortbread

CANDIES:

M&M's, Gummy Bears, Chocolate-covered  
Almonds, Caramel Toffee Bits

**Have another topping in mind?**  
Chat with your Sales Representative to discuss the  
endless possibilities!

### UNDECORATED SHEET CAKE

VANILLA | CHOCOLATE | CARROT CAKE

*Gluten Free Available*

50 Person Sheet Cake 175 | \$250 GF

100 Person Sheet Cake 350 | \$500 GF

150 Person Sheet Cake 525 | \$750 GF

ASK YOUR DESIGNER ABOUT  
OUR CAKE OPTIONS.



## DESSERT BITES

ONE DISPLAY DESSERT - \$8 PER PERSON

TWO DISPLAY DESSERTS - \$12 PER PERSON

THREE DISPLAY DESSERTS - \$15 PER PERSON

## BITES OPTIONS

S'MORES

CANNOLI

TIRAMISO

COOKIE PLATTER

FLOURLESS BROWNIE

TRÉS LECHES CAKE

CHOCOLATE TARTE

COFFEE PANNA COTA | GF

LEMON MERENGUE BARS

FERRERO SHOT GLASS | GF

VANILLA CREME BRÛLÉE | GF

CHOCOLATE MARQUISE | GF

VANILLA CREME BRÛLÉE | GF

SALTED CARAMEL CHOCOLATE MOUSSE | GF

PEANUT BUTTER CHOCOLATE MOUSSE | GF