



CATERING MENU



GRAND JUNCTION

CONVENTION CENTER

159 MAIN STREET | 970-263-5700 | INFO@GRANDJUNCTIONEVENTS.COM | GRANDJUNCTIONEVENTS.COM

BREAKFAST

SELECTIONS FROM THESE MENUS ARE PRESENTED BUFFET STYLE. SERVICES INCLUDES FRESH BREWED MOUNTAIN TOWN COFFEE (8 FLUID OZ.), FRESH BREWED MOUNTAIN TOWN DECAFFEINATED COFFEE (8 FLUID OZ.), CHILLED ORANGE JUICE (8 FLUID OZ.), CHILLED APPLE JUICE (4 FLUID OZ.), CHILLED CRANBERRY JUICE (4 FLUID OZ.) AND SHANGRI LA HERBAL AND NON-HERBAL TEAS (8 FLUID OZ.) WITH HOT WATER ARE INCLUDED. A MINIMUM OF 25 GUESTS REQUIRED, ADDITIONAL CHARGES WILL BE APPLIED FOR GROUPS LESS THAN 25 GUESTS. BREAKFAST BUFFET SERVICES ARE LIMITED TO 1 ½ HOUR SERVICE TIME, EXTENDED THE SERVICE TIME WILL RESULT IN ADDITIONAL CHARGES.

CONTINENTAL

SEASONAL FRESH SLICED FRUIT DISPLAY WITH HONEY YOGURT SAUCE, CREAM CHEESE, BUTTER AND ASSORTED PRESERVES

CHOOSE TWO:

MINI SCONES
MINI CROISSANTS
COFFEE CAKE

ASSORTED MINI MUFFINS
CINNAMON ROLLS
ASSORTED DANISH

BREAKFAST BUFFET - \$16/PERSON

SEASONAL FRESH SLICED FRUIT DISPLAY WITH HONEY YOGURT SAUCE, CREAM CHEESE, BUTTER AND ASSORTED PRESERVES

CHOOSE TWO:

MINI SCONES
MINI CROISSANTS
COFFEE CAKE

ASSORTED MINI MUFFINS
CINNAMON ROLLS
ASSORTED DANISH

CHOOSE ONE:

SCRAMBLED EGGS
FLORENTINE FRITTATA
SCRAMBLED EGG WHITE WITH HERBS 

SCRAMBELED EGGS WITH CHEDDAR JACK CHEESE
SAUSAGE AND CREMINI MUSHROOM FREITTATA


CHOOSE ONE:

HASH BROWN POTATOES
CHORIZO AND GREEN CHILI HASH

HOME FRY BREAKFAST POTATOES
HASH BROWN CASSEROLE

CHOOSE TWO:

APPLEWOOD SMOKED BACON
BREAKFAST HAM STEAK
TURKEY BACON 

BREAKFAST SAUSAGE LINK
BREAKFAST TURKEY SAUSAGE LINK 

ADDITIONAL BREAKFAST OPTIONS:

PANCAKES OR THICK CUT FRENCH TOAST SERVED WITH WARM MAPLE SYRUP AND BUTTER

FREASH BAKED BUTTERMILK BISCUITS AND BLACK PEPPER COUNTRY GRAVY

JEFE'S PUEBLO GREEN CHILI SERVED WITH FLOUR TORTILLA AND CHEDDAR JACK CHEESE


BELGIAN WAFFLE STATION SERVED WITH WARM MAPLE SYRUP, FREASH SEASONAL BERRIES, WHIPPED CREAM AND BUTTER*

CHEF ATTENDED OMELET STATION WITH ASSORTED TOPPINGS*

STARTERS

INDIVIDUAL ASSORTED YOUGHURTS (V&GF)

INDIVIUAL YOGURT PARFAIT WITH FRESH BERRIES AND GRANOLA (V&GF)

SEASONAL FRESH SLICED FRUIT DISPLAY WITH HONEY YOGURT SAUCE (V&GF) 
SMALL 15 - 25 GUESTS
MEDIUM 26 - 50 GUESTS
LARGE 51 - 75 GUESTS

HARDBOILED EGGS (V&GF)

*ONE CHEF ATTENDANT NEEDED PER 75 GUESTS; EACH ADDITIONAL CHEF ATTENDANTS WILL INCUR ADDITIONAL \$70/HR PER CHEF CHARGE.

2020 CATERING MENU - 20% SERVICE FEE ON ALL FOOD AND BEVERAGE. PRICES SUBJECT TO CHANGE. 25 PERSON MINIMUM ON ALL PER PERSON ORDERS, ADDITIONAL CHARGES WILL APPLY TO GROUPS UNDER 25 GUESTS. ALL STEAKS COOKED TO MEDIUM (135°F - 140°F). CONSUMING UNDER COOKED OR RAW MEAT MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

BREAKFAST - A LA CARTE

SELECTIONS FROM THE A LA CARTE MENU ARE PRESENTED BUFFET STYLE, WAIT STAFF AVAILABLE UPON REQUEST AT AN ADDITIONAL CHARGE.

FROM THE BAKERY

FRESHLY BAKED MINI MUFFINS (V)

ASSORTMENT OF:

BLUEBERRY STREUSEL
CINNAMON APPLE
BANANA NUT

DOUBLE CHOCOLATE CHUNK
LEMON POPPY SEED

COFFEE CAKES (V)

ASSORTMENT OF:

DOUBLE CINNAMON WALNUT STREUSEL
CARAMEL APPLE STREUSEL

PEACHES AND CREAM CHEESE
BLUEBERRY, LEMON AND CREAM CHEESE

DANISH (V)

ASSORTMENT OF:

CINNAMON SWIRL
RASPBERRY CROWN
APPLE CORNET

VANILLA CROWN
MAPLE PECAN BEAR CLAW

MINI SCONES (V)

ASSORTMENT OF:

BLUEBERRY
CINNAMON APPLE

RASPBERRY WHITE CHOCOLATE

CINNAMON ROLLS WITH ORANGE GLAZE (V)

CARAMEL AND PECAN STICKY BUNS

ASSORTED BAGELS WITH CREAM CHEESE, BUTTER & PRESERVES (V)

FRESH BAKED BUTTERMILK BISCUITS WITH BUTTER, HONEY AND PRESERVES (V)

BREAKFAST SANDWICHES

CHOOSE ONE:

TOASTED ENGLISH MUFFIN
EVERYTHING BAGEL

FRESH BAKED BUTTERMILK BISCUIT

CHOOSE ONE:

SCRAMBLED EGGS
SCRAMBLED EGG WHITES WITH HERBS 

SCRAMBLED EGGS WITH CHEDDAR JACK CHEESE

CHOOSE ONE:

PORK SAUSAGE PATTY
BLACK FOREST HAM

APPLEWOOD SMOKED BACON
TURKEY BACON 

BREAKFAST CHIMICHANGA

ACCOMPANIED BY SOUR CREAM, HOUSE MADE SALSA AND GUACAMOLE

CHOOSE ONE:

FLOUR TORTILLA

WHOLE WHEAT TORTILLA


CHOOSE ONE:

SCRAMBLED EGGS
SCRAMBLED EGG WHITES WITH HERBS 

SCRAMBLED EGGS WITH CHEDDAR JACK CHEESE

CHOOSE ONE:

APPLEWOOD SMOKED BACON
TURKEY BACON 
HAM

BREAKFAST SAUSAGE
CHORIZO SAUSAGE
TURKEY BREAKFAST SAUSAGE 

CHOOSE ONE:

HASH BROWN POTATOES

HOME FRY BREAKFAST POTATOES

OATMEAL BAR (V&GF)

STEEL CUT OATMEAL

CHOOSE SIX:

FRESH STRAWBERRIES
PEACHES
RAISINS
BROWN SUGAR
MAPLE SYRUP
WHOLE MILK

CINNAMON ROASTED FUJI APPLES
SLICED BANANA
DRIED CRANBERRIES
HONEY
GROUND CINNAMON

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BEVERAGES

ALL DAY BEVERAGE SERVICE (8HR MAX)

FRESH BREWED MOUNTAIN TOWN REGULAR AND DECAF COFFEE, SHANGRI LA HERBAL AND NON-HERBAL TEAS WITH HOT WATER, FRESHLY BREWED ICED TEA, SOFT DRINKS AND BOTTLED WATER.

HOT BEVERAGES 16 SERVINGS PER GALLON

MOUNTAIN TOWN REGULAR COFFEE	PRICED PER 1.5 GALLONS
MOUNTAIN TOWN DECAFFEINATED COFFEE	PRICED PER 1.5 GALLONS
SHANGRI LA HERBAL/NON-HERBAL HOT TEA	PRICED PER GALLON
HOT CHOCOLATE	PRICED PER GALLON
HOT APPLE CIDER	PRICED PER GALLON

COLD BEVERAGES 16 SERVINGS PER GALLON

ORANGE JUICE	PRICED PER GALLON
CRANBERRY JUICE	PRICED PER GALLON
APPLE JUICE	PRICED PER GALLON
BREWED UNSWEETENED ICED TEA	PRICED PER GALLON
HOMESTYLE LEMONADE	PRICED PER GALLON
ROASTED PALISADE* PEACH LEMONADE	PRICED PER GALLON
STRAWBERRY LEMONADE	PRICED PER GALLON
ICE WATER SERVICE	PRICED PER GALLON
ICE WATER SERVICE WITH LEMONS AND LIMES	PRICED PER GALLON
BOTTLED WATER	PRICED PER EACH
20 OZ. SOFT DRINKS PEPSI, DIET PEPSI, SIERRA MIST, MT. DEW, DR. PEPPER AND MUG ROOT BEER	PRICED PER EACH

GRAB & GO BREAKS

GRANOLA BARS	PRICED PER EACH
FRESH WHOLE FRUIT 🍌	PRICED PER EACH
ASSORTED INDIVIDUAL LOW-FAT YOGURTS (MINIMUM ORDER OF TWO DOZEN) 🍌	PRICED PER EACH
ASSORTED CANDY BARS	PRICED PER EACH
ASSORTED KETTLE CHIPS	PRICED PER EACH
MOZZARELLA STRING CHEESE	PRICED PER EACH

THEMED BREAKS

THEMED BREAK SERVICE IS LIMITED TO ONE (1) HOUR. A MINIMUM OF 25 GUESTS REQUIRED, ADDITIONAL CHARGES WILL BE APPLIED FOR GROUPS LESS THAN 25 GUESTS.

FRUIT & VEGGIES (V&GF) 🍌

FRESH SLICED SEASONAL FRUIT DISPLAY SERVED WITH HONEY YOGURT DIPPING SAUCE AND FARM FRESH CRUDITÉ DISPLAY SERVED WITH HOUSE MADE HUMMUS AND RANCH DRESSING

BUILD YOUR OWN TRAIL MIX (VG&GF) 🍌

ASSORTMENT OF NUTS, HOUSE MADE GRANOLA, DRIED FRUITS AND CANDIES TO BUILD YOUR PERFECT TRAIL MIX

DIPS & DUNKS (V)

CHEF JEFE'S PUEBLO GREEN CHILI AND ARTICHOKE HEART DIP, HOUSE MADE SALSA, FRENCH ONION DIP, HOUSE MADE HUMMUS, HOUSE MADE POTATO CHIPS, TORTILLA CHIPS AND PITA BREAD

NACHO BAR (GF)

TORTILLA CHIPS, CHILI CON QUESO SAUCE, SAUTÉED GROUND BEEF, HOUSE MADE VEGETARIAN REFRIED BEANS, SOUR CREAM, GUACAMOLE, HOUSE SALSA, DICED TOMATO, BLACK OLIVE AND GREEN ONION

SUPLIZIO FIELD

BAVARIAN SOFT PRETZEL SERVED WITH BEER CHEESE SAUCE, NATHAN'S FAMOUS MINI HOT DOGS SERVED WITH KETCHUP, YELLOW MUSTARD, PICKLE RELISH AND CRACKER JACKS

SWEET TOOTH (V)

FRESHLY BAKED COOKIES, HOUSE MADE BROWNIES, SUE'S DESSERT BARS AND GIGI'S TRUFFLES

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BREAKS - A LA CARTE

SWEETS

FRESH BAKED COOKIES (V)

ASSORTMENT OF:
CHOCOLATE CHIP
PEANUT BUTTER
CARNIVAL

WHITE CHOCOLATE MACADAMIA NUT
BLUEBERRY, CRANBERRY AND WHITE CHOCOLATE
OATMEAL RAISIN

CHOCOLATE FUDGE BROWNIES (V)

SUE'S DESSERT BARS (V)

GIGI'S TRUFFLES (V)

FRESHLY BAKED GOURMET CUPCAKES (V)-CHEF'S CHOICE FLAVORS

BISCOTTI (V&GF)

WHITE AND DARK CHOCOLATE DIPPED

CHOCOLATE DIPPED STRAWBERRIES (VG&GF)

WHITE AND DARK CHOCOLATE DIPPED

INDIVIDUAL ICE CREAM BARS (V&GF)

CHOOSE ONE FLAVOR PER DOZEN:

CHOCO TACO
CHOCOLATE COATED VANILLA
STRAWBERRY SHORTCAKE

REESE'S PEANUT BUTTER CUP
HEATH BAR

FROZEN POPSICLE (VG&GF)

ASSORTMENT OF:

ORANGE
LEMON

CHERRY

SAVORY

SEASONAL FRESH SLICED FRUIT DISPLAY WITH HONEY YOGURT SAUCE (V&GF) 🍌

SMALL 15 - 25 GUESTS
MEDIUM 26 - 50 GUESTS
LARGE 51 - 75 GUESTS

FARM FRESH VEGETABLE CREDUITE WITH RANCH DRESSING (V&GF) 🍌

SMALL 15 - 25 GUESTS
MEDIUM 26 - 50 GUESTS
LARGE 51 - 75 GUESTS

CUBED CHEESE DISPLAY WITH ENTERTAINMENT CRACKERS (V&GF)

SMALL 15 - 25 GUESTS
MEDIUM 26 - 50 GUESTS
LARGE 51 - 75 GUESTS

CHEF'S GOURMET CHEESE DISPLAY WITH ENTERTAINMENT CRACKERS, CROSTINI AND APPROPRIATE CONDIMENTS (V&GF)

SMALL 15 - 25 GUESTS
MEDIUM 26 - 50 GUESTS
LARGE 51 - 75 GUESTS

BAVARIAN SOFT PRETZEL WITH BEER CHEESE SAUCE AND SPICY BROWN MUSTARD (V)

HOUSE MADE SALSA WITH TORTILLA CHIPS (VG&GF) 🍌

FRENCH ONION DIP WITH HOUSE MADE POTATO CHIPS (V)

CLASSIC HUMMUS WITH PITA BREAD (VG&GF) 🍌

GARDETTO'S (V)

DELUXE MIXED NUTS (V&GF)

FRESHLY POPPED POPCORN* (V&GF)

*TOPPINGS AVAILABLE FOR AN ADDITIONAL CHARGE

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PREMIUM SALADS*

ALL SALADS ARE SERVED WITH FRESHLY BAKED GARLIC BREADSTICKS, HOUSE MADE FUDGE BROWNIE AND BOTTLED SODA OR WATER. HIGH QUALITY PLASTIC SERVICEWARE IS INCLUDED IN PRICE. CHINA AND WAITED SERVICE ARE AVAILABLE UPON REQUEST, ADDITIONAL CHARGES APPLY. **MAXIMUM OF TWO SELECTIONS WITH SAME SIDE SELECTIONS, SUBJECT TO HIGHER PRICED MENU ITEM.**

CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH SHAVED PARMESAN CHEESE, GARLIC AND PARMESAN CROUTONS SERVED WITH HOUSE MADE CAESAR DRESSING
ADD GRILLED CHICKEN BREAST
ADD PAN SEARED FRESH SALMON

COBB SALAD (GF)

HICKORY SMOKED TURKEY BREAST, BACON BITS, HARD BOILED EGG, GORGONZOLA CHEESE, AVOCADO, GRAPE TOMATO AND PICKLED RED ONION SERVED OVER A BED OF MIXED GREENS WITH HOUSE MADE RANCH DRESSING

SOUTHWEST SALAD (V&GF)

GRILLED CORN, BLACK BEANS, PICO DE GALLO, QUESO FRESCO AND CRISPY CORN TORTILLA STRIPS SERVED OVER A BED OF MIXED GREENS WITH CHIPOTLE RANCH DRESSINGS
ADD GRILLED CHICKEN BREAST
ADD SAUTÉED SHRIMP

CHINESE CHICKEN SALAD

TERIYAKI GRILLED CHICKEN THIGH, GREEN CABBAGE, RED CABBAGE, CARROTS, RED BELL PEPPER, EDAMAME, CILANTRO, SCALLION AND ALMONDS TOPPED WITH CRISPY WONTON STRIPS AND SESAME SEEDS SERVED WITH SESAME-GINGER DRESSING

ANTI-PASTO SALAD (GF)

CAPICOLA HOT HAM, GENOA SALAMI, PEPPERONI AND PROVOLONE CHEESE SERVED OVER A BED OF MIXED GREENS WITH GRAPE TOMATO, CUCUMBER, BLACK OLIVE AND PEPPERONCINI PEPPER TOPPED WITH SHAVED PARMESAN CHEESE SERVED WITH HONEY-BALSAMIC VINAIGRETTE

TRUST US VEGAN/VEGETARIAN SALAD (V&VG)

LET OUR CULINARY TEAM PUT TOGETHER A BEAUTIFUL SEASONAL SALAD FOR VEGAN AND VEGETARIAN GUESTS

PREMIUM SANDWICHES*

ALL BOX LUNCHES ARE SERVED WITH HIGH QUALITY PLASTIC SERVICEWARE INCLUDED IN THE PRICE. CHINA, WAITED SERVICE AND GLUTEN FRIENDLY OPTIONS ARE ALSO AVAILABLE UPON REQUEST, ADDITIONAL \$1.50/PERSON APPLY. **MAXIMUM OF TWO SELECTIONS WITH SAME SIDE SELECTIONS, SUBJECT TO HIGHER PRICED MENU ITEM.**

HAM AND CHEDDAR

FRESH BAKED HOAGIE ROLL STACKED WITH BLACK FOREST HAM, WHITE CHEDDAR CHEESE, GREEN LEAF LETTUCE AND TOMATO

TURKEY AND SWISS

FRESHLY BAKED HOAGIE ROLL STACKED WITH HICKORY SMOKED TURKEY BREAST, SWISS CHEESE, GREEN LEAF LETTUCE AND TOMATO

ITALIAN STALLION

FRESHLY BAKED BAGUETTE STACKED WITH CAPICOLA HOT HAM, GENOA SALAMI, PEPPERONI AND PROVOLONE CHEESE SMOTHERED WITH CHERRY PEPPER RELISH

EL POLLO LOCO WRAP

SOUTHWEST GRILLED DICED CHICKEN THIGH, CRISP ROMAINE LETTUCE, GRILLED CORN, CILANTRO, COTIJA CHEESE AND PICO DE GALLO TOSSED WITH CHIPOTLE RANCH DRESSING WRAPPED IN A FLOUR TORTILLA

BBQ CHICKEN SANDWICH

HONEY BBQ GLAZED CHICKEN THIGH, SMOKED CHEDDAR CHEESE, APPLEWOOD SMOKED BACON, GREEN LEAF LETTUCE AND TOMATO SERVED ON TOASTED BRIOCHE BUN

CHICKEN WALDORF PITA

ROASTED CHICKEN, GRANNY SMITH APPLE, CELERY, WALNUTS AND DRIED CRANBERRIES TOSSED WITH HONEY-LEMON DRESSING STUFFED INTO A PITA POCKET WITH GREEN LEAF LETTUCE AND TOMATO

CAPRESE SANDWICH (V)

TOMATO, FRESH MOZZARELLA AND FRESH BASIL DRIZZLED WITH BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL SERVED ON A FRESHLY BAKED BAGUETTE

ULTIMATE VEGETAIAN PITA** (V)

PITA BREAD SPREAD WITH HOUSE MADE HUMMUS STACKED WITH BABY GREENS, GRILLED PORTABELLA MUSHROOMS, TOMATO AND PICKLED CARROTS DRIZZLED WITH TZATZIKI SAUCE

CHOOSE ONE:

BAG OF KETTLE CHIPS
TOMATO AND CUCUMBER SALAD
MEXICAN STREET SLAW
MEDITERRANEAN SALAD

SOUTHERN POTATO SALAD
PROVENCAL PASTA SALAD
STREET CORN SALAD

CHOOSE ONE:

FRESHLY BAKED COOKIE
LEMON DELIGHT FRESH FRUIT SALAD

HOUSE MADE BROWNIE

*MINIMUM OF 12 GUESTS REQUIRED. MAX OF 120 GUESTS.

**THESE SELECTIONS CAN BE MADE VEGAN (VG) UPON REQUEST

2020 CATERING MENU - 20% SERVICE FEE ON ALL FOOD AND BEVERAGE. PRICES SUBJECT TO CHANGE.

SIGNATURE SERVED - LUNCH & DINNER

ALL SERVED MEALS INCLUDE A CHOICE OF SALAD, FRESHLY BAKED DINNER ROLLS, BUTTER AND CHOICE OF DESSERT, ICED WATER SERVICE FRESH BREWED MOUNTAIN TOWN COFFEE (8 FLUID OZ.), FRESH BREWED MOUNTAIN TOWN DECAFFEINATED COFFEE (8 FLUID OZ.) AND FRESHLY BREWED SHANGRI LA ICED TEA (8 FLUID OZ.). SIGNATURE SERVED SERVICES ARE LIMITED TO 1 ½ HOUR SERVICE TIME, EXTENDED THE SERVICE TIME WILL RESULT IN ADDITIONAL CHARGES.

CHICKEN

CHICKEN MILANO (GF)

ITALIAN GRILLED SIX (6) OUNCE CHICKEN BREAST TOPPED WITH ROASTED GARLIC CREAM SAUCE, SAUTÉED CREMINI MUSHROOMS AND SUN-DRIED TOMATO SERVED OVER ROASTED GARLIC MASHED POTATOES AND SAUTÉED TUSCAN GREEN BEAN MEDLEY

CHEF JEFE'S SOUTHWEST CHICKEN (GF)

SOUTHWEST SPICED RUBBED GRILLED CHICKEN BREAST TOPPED WITH CHILI CON QUESO SAUCE AND FRESH PICO DE GALLO SERVED OVER REFRIED BLACK BEANS AND CALABACITAS VEGETABLE SPRINKLED WITH COTIJA CHEESE

PINEAPPLE CHICKEN

TERIYAKI GLAZED SIX (6) OUNCE CHICKEN BREAST TOPPED WITH GRILLED PINEAPPLE WITH MANGO SALSA, SESAME SEEDS AND SCALLIONS SERVED OVER STIR FRY VEGETABLES AND STEAMED JASMINE RICE

DEVILED CHICKEN (GF)

SMOKED PAPRIKA RUBBED PAN ROASTED EIGHT (8) OUNCE AIRLINE CHICKEN BREAST SERVED OVER WHOLE GRAIN MUSTARD SUPREME SAUCE ACCOMPANIED BY POTATOES AU GRATIN AND SEA SALT ROASTED BROCCOLI

WILD MUSHROOM MARSALA CHICKEN

LIGHTLY DREDGED SAUTÉED SIX (6) OUNCE CHICKEN BREAST TOPPED WITH SWEET MARSALA SAUCE FILLED WITH ASSORTMENT OF WILD MUSHROOMS SERVED WITH ROSEMARY AND GARLIC ROASTED BABY POTATOES AND TUSCAN SQUASH MEDLEY

NEW ORLEANS CHICKEN

BLACKENED RUBBED PAN SEARED CHICKEN BREAST TOPPED WITH MORNAY SAUCE, GRILLED CORN SALAD AND SCALLIONS SERVED OVER ANDOUILLE RED BEANS AND RICE

CHICKEN CORDON BLEU

CHICKEN BREAST STUFFED WITH BLACK FOREST HAM AND GRUYERE CHEESE COATED IN SEASONED PANKO BREADCRUMBS, THEN BAKED TO GOLDEN BROWN SERVED OVER HOMESTYLE MASHED YUKON GOLD POTATOES AND ROASTED ASPARAGUS

CHAMPAGNE CHICKEN (GF)

PAN ROASTED EIGHT (8) OUNCE AIRLINE CHICKEN BREAST SERVED OVER CHAMPAGNE CREAM SAUCE WITH CRIMINI MUSHROOMS, SHALLOTS AND TARRAGON SERVED OVEN ROASTED GARLIC MASHED POTATOES AND GARLIC SAUTÉED GREEN

BEEF AND PORK

FILET MIGNON*

CERTIFIED ANGUS BEEF GRILLED SIX (6) OUNCE TENDERLOIN STEAK WRAPPED WITH BACON SERVED OVER BRANDY-PEPPERCORN DEMI-GLACE ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES AND ROASTED ASPARAGUS

STEAKHOUSE SIRLOIN*

CERTIFIED ANGUS BEEF GRILLED EIGHT (8) OUNCE SIRLOIN STEAK SERVED OVER HOUSE STEAK SAUCE TOPPED WITH CRISPY ONION STRAWS ACCOMPANIED BY GARLIC AND HERB ROASTED BABY POTATOES AND GARLIC SAUTÉED GREEN BEANS

BEER BRAISED BEEF BRISKET (GF)*

PALE ALE BRAISED BEEF CHUCK TOPPED WITH ROSEMARY-THYME PAN SAUCE ACCOMPANIED BY HONEY ROASTED BABY CARROTS AND ROASTED GARLIC MASHED POTATOES GARNISHED WITH GREEN ONIONS

BEEF BOURGUINON*

RED WINE AND MIREPOIX BRAISED BEEF CHUCK TOPPED WITH ROSEMARY PAN SAUCE WITH ROASTED CREMINI MUSHROOMS, PEARL ONION AND BABY CARROTS SERVED OVER GARLIC AND HERB ROASTED BABY POTATOES GARNISHED WITH MICRO GREENS

COLORADO TRI-TIP (GF)*

CHEF'S SOUTHWEST SPIN ON SANTA MARIA STYLE TRI-TIP MEAL SOUTHWEST SPICE RUBBED GRILL ROASTED SIRLOIN TRI-TIP TOPPED WITH PICO DE GALLO SERVED OVER RANCH STYLE BLACK BEANS AND CALABACITAS VEGETABLES GARNISHED WITH COTIJA CHEESE

PALISADE PACH PORK CHOP (GF)

MAPLE BRINED GRILLED EIGHT (8) OUNCE PORK CHOP TOPPED WITH PALISADE PEACH CHUTNEY SERVED OVER CRANBERRY WILD RICE PILAF AND OLATHE SWEET CORN O'BRIEN GARNISHED WITH MICRO GREENS

SOUTHERN FRIED PORK CHOP

TWO (2) FOUR (4) OUNCE BUTTERMILK AND HOT SAUCE MARINATED PORK CHOPS BREADED AND FRIED TO GOLDEN BROWN PERFECTION TOPPED WITH BLACK PEPPER CREAM GRAVY SERVED WITH HOMESTYLE YUKON GOLD MASHED POTATOES AND SOUTHERN STYLE GREEN BEANS GARNISHED WITH GREEN ONION

TUSCAN ROASTED PORK TENDERLOIN (GF)

GARLIC AND HERB ROASTED PORK TENDERLOIN MEDALLIONS TOPPED WITH TOMATO-BASIL BRUSCHETTA DRIZZLED WITH BALSAMIC GLAZE SERVED OVER BUTTERNUT SQUASH PUREE ACCOMPANIED BY SEA SALT ROASTED BROCCOLI GARNISHED WITH MICRO GREENS

*PRICE SUBJECT TO CHANGE BASED ON MARKET AVAILABILITY. PLEASE CONSULT EVENT MANAGER FOR MARKET PRICE.

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SEAFOOD

HERB CRUSTED SALMON*

HORSERADISH, PARMESAN AND PANKO CRUSTED SIX (6) OUNCE FRESH SALMON FILET SERVED OVER BEURRE BLANC AND BUTTERNUT SQUASH PUREE ACCOMPANIED BY ROASTED ASPARAGUS

BRONZINO PROVENCAL* (GF)

CITRUS, BLACK PEPPER AND GINGER MARINATED PAN SEARED BRONZINO FARMED SEA BASS TOPPED WITH ZUCCHINI PROVENCAL ACCOMPANIED BY WILD RICE PILAF AND GARLIC SAUTÉED GREEN BEANS

SHRIMP AND GRITS (GF)

BLACKENED SAUTÉED SHRIMP SERVED ON BED OF CREAMY STONE GROUND GRITS AND CAJUN SUCCOTASH GARNISHED WITH CHEDDAR JACK CHEESE AND GREEN ONIONS

DUET PLATES

SURF AND TURF*

CERTIFIED ANGUS BEEF PETIT FOUR (4) OUNCE TENDERLOIN STEAK STACKED WITH HOUSE MADE PAN SEARED CRAB CAKE SERVED OVER BORDELAISE SAUCE AND TOPPED WITH WHOLE GRAIN MUSTARD AIOLI ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES AND ROASTED ASPARAGUS GARNISHED WITH MICRO GREENS

ITALIAN DUET

LIGHTLY DREGDED SAUTÉED FOUR (4) OUNCE CHICKEN BREAST TOPPED WITH SWEET MARSALA SAUCE FILLED WITH ASSORTMENT OF WILD MUSHROOMS PAIRED WITH STRACOTTO (ITALIAN STYLE POT ROAST) WITH TOMATO PAN SAUCE TOPPED WITH SHAVED PARMESAN CHEESE SERVED OVER CREAMY PARMESAN POLENTA AND SAUTÉED SPINACH WITH ONION AND SUN-DRIED TOMATOES

SOUTHWEST DUET (GF)

SOUTHWEST SPICE RUBBED AND GRILLED FOUR (4) OUNCE CHICKEN BREAST TOPPED WITH CHILI CON QUESO AND PICO DE GALLO PAIRED WITH SOUTHWEST SPICE RUBBED GRILL ROASTED SIRLOIN TRI-TIP TOPPED WITH PICO DE GALLO SERVED OVER REFRIED BLACK BEANS AND CALABACITAS VEGETABLE SPRINKLED WITH COTIJA CHEESE

VEGETARIAN

RIBOLLITA** (GF)

TUSCAN STYLE WHITE BEAN STEW WITH ONION, CARROT, FENNEL, TOMATO, KALE AND ITALIAN HERBS SERVED OVER CREAMY POLENTA GARNISHED WITH SHAVED PARMESAN CHEESE AND ITALIAN PARSLEY

MUSHROOM STRUDEL

CRIMINI MUSHROOM, SPINACH, ONION, RED BELL PEPPER, TOFU, CREAM CHEESE AND WHITE CHEDDAR FILLING WRAPPED IN PUFF PASTRY TOPPED WITH POPPYSEEDS, FENNEL SEED AND SESAME SEEDS SERVED OVER MORNAY SAUCE AND GARLIC ROASTED BRUSSELS SPROUTS

STUFFED POBLANO PEPPER** (GF)

OVEN ROASTED POBLANO PEPPER STUFFED WITH RICE, ZUCCHINI, CORN, ONION, GARLIC, CILANTRO, HOUSE SALSA AND MEXICAN SPICES SERVED OVER REFRIED BLACK BEANS TOPPED WITH CREMA, QUESO FRESCO AND PICO DE GALLO

PEANUT VEGETABLE CURRY (VG&GF)

A FRAGRANT COCONUT AND CURRY BROTH WITH PEANUT BUTTER, LIME, GINGER AND CHILI SAUCE FILLED WITH TOFU, BROCCOLI, RED BELL PEPPER AND SNAP PEAS SERVED WITH JASMINE RICE GARNISHED WITH CILANTRO AND PEANUTS

BUFFALO CAULIFLOWER

BUTTERMILK MARINATED FRIED CAULIFLOWER DRIZZLED WITH BUFFALO SAUCE SERVED OVER HOMESTYLE YUKON GOLD MASHED POTATOES AND HONEY ROASTED BABY CARROTS GARNISHED WITH GORGONZOLA CHEESE AND SCALLIONS

PASTA DISHES

CHICKEN ALFREDO***

BLACKENED SPICE RUBBED PAN SEARED CHICKEN BREAST SERVED OVER CREAMY PARMESAN ALFREDO SAUCE TOSSED WITH LINGUINI NOODLES AND SUN-DRIED TOMATO GARNISHED WITH SHAVED PARMESAN CHEESE AND ITALIAN PARSLEY

PESTO CAVATAPPI

CAVATAPPI NOODLES TOSSED WITH HOUSE ARUGULA-BASIL PESTO SAUCE, CREMINI MUSHROOM AND SUN-DRIED TOMATOES GARNISHED WITH SHAVED PARMESAN CHEESE AND ITALIAN PARSLEY

ADD GRILLED CHICKEN BREAST

ADD PULLED PORK

CAPRESE MAC AND CHEESE

CAVATAPPI NOODLES TOSSED WITH FOUR CHEESE AND ARUGULA PESTO SAUCE FILLED WITH GRAPE TOMATO TOPPED WITH GARLIC AND PARMESAN PANKO BREADCRUMBS

MONGOLIAN BEEF RAMEN**

RAMEN NOODLES TOSSED WITH SESAME AND GINGER STIR FRY SAUCE FILLED WITH SIRLOIN STEAK STRIPS, BROCCOLI, RED BELL PEPPER, RED ONION AND CARROTS GARNISHED WITH SCALLIONS AND SESAME SEEDS

ITALIAN SAUSAGE LASANGNA***

LAYERS OF EGG NOODLES, HOUSE MADE MARINARA, SPICY ITALIAN SAUSAGE, RICOTTA AND PARSLEY FILLING, MOZZARELLA AND PARMESAN CHEESE TOPPED WITH MELTED MOZZARELLA CHEESE SERVED OVER HOUSE MADE MARINARA SAUCE GARNISHED WITH SHAVED PARMESAN CHEESE AND ITALIAN PARSLEY

BEEF STROGANOFF

THICK CUT EGG NOODLES TOSSED WITH STROGANOFF SAUCE FILLED WITH SIRLOIN STEAK, CREMINI MUSHROOMS, GREEN PEAS AND SHALLOTS SCENTED WITH ROSEMARY AND DILL GARNISHED WITH ITALIAN PARSLEY

*PRICE SUBJECT TO CHANGE BASED ON MARKET AVAILABILITY. PLEASE CONSULT EVENT MANAGER FOR CURRENT MARKET PRICE.

**THESE SELECTIONS CAN BE MADE VEGAN (VG) UPON REQUEST

***THESE SELECTIONS CAN BE MADE VEGETARIAN (V) UPON REQUEST

2020 CATERING MENU - 20% SERVICE FEE ON ALL FOOD AND BEVERAGE. PRICES SUBJECT TO CHANGE. 25 PERSON MINIMUM ON ALL PER PERSON ORDERS, ADDITIONAL CHARGES WILL APPLY TO GROUPS UNDER 25 GUESTS. ALL STEAKS COOKED TO MEDIUM (135°F - 140°F). CONSUMING UNDER COOKED OR RAW MEAT MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

SALAD SELECTION

CHOOSE ONE:

HOUSE SALAD (v)

MIXED GREENS, GRAPE TOMATO, CUCUMBER, PICKLED RED ONION AND GARLIC AND PARMESAN CROUTONS SERVED WITH RANCH DRESSING AND HOUSE VINAIGRETTE

CAESAR SALAD

CRISP ROMAINE LETTUCE TOPPED WITH SHAVED PARMESAN CHEESE AND GARLIC AND PARMESAN CROUTONS SERVED WITH HOUSE CAESAR DRESSING

WEDGE SALAD (GF)

WEDGE OF CRISP ICEBERG LETTUCE TOPPED WITH HOUSE BLEU CHEESE DRESSING, DICED TOMATO, BACON BITS AND SCALLIONS

CRANBERRY DELIGHT SALAD (v)

MIXED GREENS, DRIED CRANBERRIES, JULIENNE CARROTS, PICKLED RED ONION, ASIAGO CHEESE AND CROUTONS SERVED WITH HONEY MUSTARD DRESSING

ADDITIONAL SALAD OPTIONS:

CAPRESE STACK

FRESH MOZZARELLA, ROMA TOMATO AND FRESH BASIL GARNISHED WITH BALSAMIC GLAZE, CRACKED BLACK PEPPER AND EXTRA VIRGIN OLIVE OIL

STREET CORN SALAD

GRILLED CORN TOSSED WITH CHIPOTLE AND LIME DRESSING GARNISHED WITH COTIJA CHEESE, CILANTRO AND CRISPY TORTILLA STRIPS

BERRY GOOD SALAD

MIXED GREENS TOPPED WITH FRESH SEASONAL BERRIES, PICKLED RED ONION AND GORGONZOLA CHEESE SERVED WITH BERRY GOOD VINAIGRETTE

GREEK TOMATO AND CUCUMBER SALAD

HEIRLOOM CHERRY TOMATO, CUCUMBER, BELL PEPPER, RED ONION AND KALAMATA OLIVES TOSSED WITH LEMON-OREGANO VINAIGRETTE SERVED OVER A CHUNK OF FETA CHEESE DRIZZLED WITH BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL

STRAWBERRY FIELDS SALAD (GF)

MIXED GREENS, FRESH STRAWBERRIES, PICKLED RED ONION, CANDIED WALNUTS AND GORGONZOLA CHEESE SERVED WITH BERRY GOOD VINAIGRETTE

PALISADE PEACH SALAD (SEASONAL)

GRILLED PALISADE PEACHES, GOAT CHEESE, ARUGULA AND CANDIED WALNUTS DRIZZLED WITH BALSAMIC GLAZE

SEASONAL SALAD (SEASONAL)

OUR CULINARY TEAM WILL CRAFT A BEAUTIFUL SALAD USING SEASONAL FRESH FRUITS AND VEGETABLES TO LEAVE YOUR GUESTS WITH A UNIQUE EXPERIENCE

RANCH DRESSING AVAILABLE UPON REQUEST

DESSERT

CHOOSE ONE:

NEW YORK CHEESECAKE (V)

SERVED WITH STRAWBERRY SAUCE, FRESH STRAWBERRY AND WHIPPED CREAM

CHOCOLATE FUDGE CAKE (V)

SERVED WITH BAILEY'S CHOCOLATE SAUCE AND WHIPPED CREAM

SUE'S CARROT CAKE (V)

SERVED WITH SALTED CARAMEL SAUCE AND WHIPPED CREAM

AMERICAN APPLE PIE (V)

SERVED WITH SALTED CARAMEL SAUCE AND WHIPPED CREAM

PEACHES AND CREAM BREAD PUDDING (V)

SERVED WITH BLACKBERRY SAUCE AND WHIPPED CREAM

ADDITIONAL DESSERT OPTIONS:

SEASONAL FRUIT TART (V)

SEASONAL FRUIT AND BERRIES WITH GLAZE ON TOP OF PASTRY CREAM SERVED IN TART SHELL GARNISHED WITH RASPBERRY SAUCE AND WHIPPED CREAM

COCONUT PANNA COTTA (V)

COCONUT FLAVORED PANNA COTTA TOPPED WITH MANGO AND KIWI GARNISHED WITH RASPBERRY SAUCE AND WHIPPED CREAM

LEMON MERINGUE TART (V)

INDIVIDUAL LEMON MERINGUE TART TOPPED WITH BRULEED MERINGUE GARNISHED WITH BLACKBERRY SAUCE AND WHIPPED CREAM

PEANUT BUTTER AND CHOCOLATE TART (V)

INDIVIDUAL TART SHELL FILLED WITH PEANUT BUTTER MOUSSE TOPPED WITH CHOCOLATE GANACHE SPRINKLED WITH PEANUTS SERVED OVER SALTED CARAMEL SAUCE AND WHIPPED CREAM

CHOCOLATE DECADENCE CAKE (V & GF)

RICH FLOURLESS CHOCOLATE CAKE DUSTED WITH POWDERED SUGAR GARNISHED WITH FRESH BERRIES, RASPBERRY SAUCE AND WHIPPED CREAM

TRIPLE CHOCOLATE MOUSSE CAKE (V)

LAYER OF CHOCOLATE CAKE, MILK CHOCOLATE MOUSSE AND WHITE CHOCOLATE MOUSSE DUSTED WITH COCOA POWDER GARNISHED WITH WHIPPED CREAM, RASPBERRY AND CHOCOLATE GARNISH

SPECIALTY BUFFETS - LUNCH & DINNER

SELECTIONS FROM THESE MENUS ARE PRESENTED BUFFET STYLE. SERVICES INCLUDES FRESH BREWED MOUNTAIN TOWN COFFEE (8 FLUID OZ.), FRESH BREWED MOUNTAIN TOWN DECAFFEINATED COFFEE (8 FLUID OZ.), AND SHANGRI LA FRESHLY BREWED ICED TEA (8 FLUID OZ.) AND ICED WATER SERVICE ARE INCLUDED. A MINIMUM OF 25 GUESTS REQUIRED, ADDITIONAL CHARGES WILL BE APPLIED FOR GROUPS LESS THAN 25 GUESTS. SPECIALTY BUFFET SERVICES ARE LIMITED TO 1 ½ HOUR SERVICE TIME, EXTENDED THE SERVICE TIME WILL RESULT IN ADDITIONAL CHARGES.

DELI COUNTER

DELI MEAT TRAY TO INCLUDE:

HICKORY SMOKED TURKEY BREAST, BLACK FOREST HAM, MEDIUM ROAST BEEF AND GENOA SALAMI. SLICED CHEESE TRAY TO INCLUDE: SMOKED CHEDDAR, SWISS CHEESE AND PEPPER JACK CHEESE. RELISH TRAY TO INCLUDE: GREEN LEAF LETTUCE, TOMATO, RED ONION AND DILL PICKLE SPEAR, FRESHLY BAKED HOAGIE ROLLS AND WHOLE WHEAT TORTILLA MAYONNAISE, YELLOW MUSTARD AND SPICY BROWN MUSTARD AND HOUSE POTATO CHIPS

CHOOSE TWO:

SOUTHERN POTATO SALAD
PROVENCAL PASTA SALAD
LEMON DELIGHT FRESH FRUIT SALAD
HOUSE SALAD WITH HOUSE VINAIGRETTE AND RANCH DRESSING

MEXICAN COLESLAW
ORZO PASTA SALAD
STREET CORN SALAD

CHOOSE ONE:

HOUSE MADE BROWNIES
SUE'S DESSERT BARS

FRESHLY BAKED COOKIES

ADD TUNA SALAD, EGG SALAD OR CHICKEN SALAD
ADD SOUP DU JOUR WITH CRACKERS

SMOKEHOUSE BBQ

CREAMY CELERY SEED COLESLAW, SOUTHERN POTATO SALAD, FRESHLY BAKED CORNBREAD MUFFINS WITH HONEY BUTTER, RANCHERO STYLE BAKED BEANS AND FOUR CHEESE MACARONI AND CHEESE

CHOOSE TWO:

HOUSE MADE SLOW BRAISED PULLED PORK
MEMPHIS DRY RUBBED ST. LOUIS STYLE PORK RIBS
SMOKED SAUSAGE

HONEY BBQ GLAZED CHICKEN THIGH AND DRUMSTICK
SMOKED BEEF BRISKET
SERVED WITH ASSORTMENT OF HOUSE MADE BBQ SAUCES

CHOOSE ONE:

FRESHLY BAKED COOKIES

HOUSE MADE BROWNIES

CHOOSE ONE:

SEASONAL FRUIT CRISP

SEASONAL FRUIT COBBLER

ADD FRESH CORN ON THE COBB (SEASONAL AVAILABILITY)

MOMBO ITALINALO

FRESHLY BAKED GARLIC BREADSTICKS, PARMESAN CHEESE AND RED PEPPER FLAKES AND MINI CANNOLI FILLED WITH HOUSE MADE SWEET RICOTTA FILLING

CHOOSE ONE:

HOUSE SALAD WITH HOUSE VINAIGRETTE AND RANCH DRESSING
VEGETABLE MINISTRONE SOUP

CAESAR SALAD WITH HOUSE CAESAR DRESSING
SAUSAGE AND KALE SOUP

CHOOSE TWO:

PENE TOSSED WITH HOUSE MARINARA SAUCE
PENE TOSSED WITH HOUSE BOLOGNESE SAUCE
CACIA E PEPE

FETTUCCHINE ALFREDO
CAVATAPPI TOSSED WITH BASIL PESTO CREAM SAUCE, CREMINI MUSHROOMS & SUN DRIED TOMATOES
GNOCCHI WITH ITALIAN SAUSAGE AND SPINACH

CHOOSE ONE:

ITALIAN SAUSAGE WITH SAUTÉED BELL PEPPER AND ONIONS
ITALIAN MARINATED GRILLED CHICKEN BREAST

ITALIAN MEATBALLS

ADDITIONAL MEAT SELECTION

CHINESE TAKE-OUT

VEGETABLE SPRING ROLL WITH SWEET CHILI SAUCE, PAN STEAMED SESAME PORK POT STICKERS SERVED WITH SOY-GINGER DIPPING SAUCE, CRAB RANGOON WITH SWEET & SOUR SAUCE AND FORTUNE COOKIE

CHOOSE TWO:

ZESTY ORANGE CHICKEN
SWEET & SOUR PORK
TOFU & VEGETABLE STIR FRY

BEEF & BROCCOLI
SHRIMP PAD THAI

CHOOSE ONE:

STEAMED WHITE RICE

FRIED RICE WITH SCRAMBLED EGG

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TACO FIESTA

STREET CORN SALAD, VEGETARIAN REFRIED BEANS, VEGETARIAN SPANISH RICE, WARM FLOUR TORTILLAS AND TACO SHELLS, HOUSE MADE GUACAMOLE, HOUSE SALSA, SOUR CREAM, SHREDDED LETTUCE, DICED TOMATO, QUESO FRESCO AND CHEDDAR JACK CHEESE AND HOUSE MADE BROWNIES

CHOOSE ONE:

GROUND BEEF
PORK CARNITAS
BEEF BARBACOA

CHICKEN TINGA
CARNE ASADA

ADDITIONAL MEAT SELECTION

SOUP, SALAD AND HALF SANDWICH

SERVED WITH HOUSE MADE POTATO CHIPS, FRESHLY BAKED COOKIES AND HOUSE MADE BROWNIES

CHOOSE TWO:

TOMATO – BASIL BISQUE (V&GF)
BROCCOLI & CHEESE SOUP (V)
CHICKEN TORTILLA SOUP (GF)
VEGAN CARROT CURRY SOUP (V, GF & DF)

CORN CHOWDER (V)
VEGETARIAN MINSTRONE (V)
SAUSAGE AND KALE SOUP (GF)
LOADED BAKED POTATO SOUP

CHOOSE TWO:

CAESAR SALAD
SOUTHERN POTATO SALAD
PROVENCAL PASTA SALAD
STREET CORN SALAD

HOUSE SALAD WITH DRESSINGS
TOMATO AND CUCUMBER SALAD
MEXICAN SLAW
LEMON DELIGHT FRESH FRUIT SALAD

CHOOSE TWO:

HAM AND CHEDDAR

FRESH BAKED HOAGIE ROLL STACKED WITH BLACK FOREST HAM, WHITE CHEDDAR CHEESE, GREEN LEAF LETTUCE AND TOMATO

TURKEY AND SWISS

FRESHLY BAKED HOAGIE ROLL STACKED WITH HICKORY SMOKED TURKEY BREAST, SWISS CHEESE, GREEN LEAF LETTUCE AND TOMATO

ITALIAN STALLION

FRESHLY BAKED BAGUETTE STACKED WITH CAPICOLA HOT HAM, GENOA SALAMI, PEPPERONI AND PROVOLONE CHEESE SMOTHERED WITH CHERRY PEPPER RELISH

EL POLLO LOCO WRAP

SOUTHWEST GRILLED DICED CHICKEN THIGH, CRISP ROMAINE LETTUCE, GRILLED CORN, CILANTRO, COTIJA CHEESE AND PICO DE GALLO TOSSED WITH CHIPOTLE RANCH DRESSING WRAPPED IN A FLOUR TORTILLA

BBQ CHICKEN SANDWICH

HONEY BBQ GLAZED CHICKEN THIGH, SMOKED CHEDDAR CHEESE, APPLEWOOD SMOKED BACON, GREEN LEAF LETTUCE AND TOMATO SERVED ON TOASTED BRIOCHE BUN

CHICKEN WALDORF PITA

ROASTED CHICKEN, GRANNY SMITH APPLE, CELERY, WALNUTS AND DRIED CRANBERRIES TOSSED WITH GREEK YOGURT CITRUS DRSSING STUFFED INTO A PITA POCKET WITH GREEN LEAF LETTUCE AND TOMATO

CAPRESE SANDWICH (V)

TOMATO, FRESH MOZZARELLA AND FRESH BASIL DRIZZLED WITH BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL SERVED ON A FRESHLY BAKED BAGUETTE

ULTIMATE VEGETAIAN PITA* (V)

PITA BREAD SPREAD WITH HOUSE MADE HUMMUS STACKED WITH BABY GREENS, GRILLED PORTABELLA MUSHROOMS, TOMATO AND PICKLED CARROTS DRIZZLED WITH TZATZIKI SAUCE

GLUTEN FREE OPTIONS

+\$1.50/PERSON

EXTRAVAGENT BUFFETS - LUNCH & DINNER

SELECTIONS FROM THESE MENUS ARE PRESENTED BUFFET STYLE. SERVICES INCLUDES FRESH BREWED MOUNTAIN TOWN COFFEE (8 FLUID OZ.), FRESH BREWED MOUNTAIN TOWN DECAFFEINATED COFFEE (8 FLUID OZ.), AND FRESHLY BREWED ICED TEA (8 FLUID OZ.) AND ICED WATER SERVICE ARE INCLUDED. EXTRAVAGENT BUFFET SERVICES ARE LIMITED TO 1 ½ HOUR SERVICE TIME, EXTENDED SERVICE TIME WILL RESULT IN ADDITIONAL CHARGES.

SOUTHWEST HARVEST

SERVED WITH FRESHLY BAKED GREEN CHILI AND CHEDDAR CORNBREAD MUFFINS SERVED WITH HONEY BUTTER AND AN ASSORTMENT OF MEXICAN INSPIRED DESSERTS

STREET CORN SALAD

MIXED GREENS TOPPED WITH GRILLED CORN TOSSED WITH CHIPOTLE AND LIME DRESSING GARNISHED WITH COTIJA CHEESE, CILANTRO AND CRISPY TORTILLA STRIPS SERVED WITH CHIPOTLE RANCH DRESSING

CHEF JEFF'S SOUTHWEST CHICKEN

SOUTHWEST SPICE RUBBED GRILLED CHICKEN BREAST TOPPED WITH CHILI CON QUESO SAUCE AND FRESH PICO DE GALLO

GREEN CHILI BRAISED PORK ENCHILADAS

SLOW BRAISED PORK IN PUEBLO GREEN CHILI SAUCE WRAPPED IN CORN TORTILLA AND SMOTHERED WITH PUEBLO GREEN CHILI THEN BAKED TO PERFECTION AND TOPPED WITH QUESO FRESCO AND FRESH PICO DE GALLO

SPINACH AND MUSHROOM ENCHILADAS (V)

SAUTÉED SPINACH AND CREMINI MUSHROOMS AND MOZZARELLA CHEESE WRAPPED IN CORN TORTILLA SMOTHERED WITH CHILI CON QUESO AND BAKED TO PERFECTION THEN TOPPED WITH FRESH PICO DE GALLO

CALABACITAS VEGETABLES (V)

SAUTÉED ZUCCHINI, CORN, RED BELL PEPPER, SWEET ONION AND JALAPENO GARNISHED WITH CILANTRO

VEGETARIAN SPANISH RICE

2020 CATERING MENU - 20% SERVICE FEE ON ALL FOOD AND BEVERAGE. PRICES SUBJECT TO CHANGE. 25 PERSON MINIMUM ON ALL PER PERSON ORDERS, ADDITIONAL CHARGES WILL APPLY TO GROUPS UNDER 25 GUESTS. ALL STEAKS COOKED TO MEDIUM (135°F - 140°F). CONSUMING UNDER COOKED OR RAW MEAT MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

TOUR OF PALISADE

FRESHLY BAKED DINNER ROLLS AND BUTTER AND AN ASSORTMENT OF PALISADE INSPIRED DESSERTS

CHOOSE ONE SALAD:

PALISADE PEACH SALAD

PEACHES (FRESH WHEN AVAILABLE), GOAT CHEESE, ARUGULA AND CANDIED WALNUTS DRIZZLED WITH BALSAMIC GLAZE

BERRY GOOD SALAD

MIXED GREENS TOPPED WITH FRESH SEASONAL BERRIES, PICKLED RED ONION AND GORGONZOLA CHEESE SERVED WITH BERRY GOOD VINAIGRETTE

PALISADE PEACH PORK CHOP

MAPLE BRINED OVEN ROASTED PORK LOIN SLICE INTO MEDALLIONS AND TOPPED WITH PALISADE PEACH CHUTNEY GARNISHED WITH MICRO GREENS

WILD MUSHROOM CHICKEN MARSALA

LIGHTLY DREDGED SAUTÉED CHICKEN BREAST TOPPED WITH SWEET MARSALA SAUCE FILLED WITH ASSORTMENT OF WILD MUSHROOMS

MUSHROOM STRUDEL (V)

CRIMINI MUSHROOM, SPINACH, ONION, RED BELL PEPPER, TOFU, CREAM CHEESE AND WHITE CHEDDAR FILLING WRAPPED IN PUFF PASTRY TOPPED WITH POPPYSEEDS, FENNEL SEED AND SESAME SEEDS

HONEY ROASTED BABY CARROTS

BABY CARROTS TOSSED WITH HONEY, LEMON, THYME AND BLACK PEPPER THEN OVEN ROASTED TO CARAMELIZED PERFECTION

GARLIC AND HERB ROASTED BABY POTATOES

MIX OF BABY RED AND YELLOW POTATOES TOSSED WITH GARLIC, ROSEMARY AND BLACK PEPPER THEN OVEN ROASTED TO PERFECTION

THE BREWERY

SERVED WITH FRESHLY BAKED DINNER ROLLS AND BUTTER AND AN ASSORTMENT OF CHOCOLATY DESSERTS

HOUSE SALAD

MIXED GREENS, GRAPE TOMATO, CUCUMBER, PICKLED RED ONION AND GARLIC AND PARMESAN CROUTONS SERVED WITH RANCH DRESSING AND HOUSE VINAIGRETTE

BEER BRAISED BEEF BRISKET

PALE ALE BRAISED BEEF CHUCK TOPPED WITH ROSEMARY-THYME PAN SAUCE GARNISHED WITH SCALLIONS

DIRTY HIPPIE CHICKEN

DIRTY HIPPIE BRAISED CHICKEN THIGH AND LEG SERVED WITH PAN SAUCE FILLED WITH SHITAKE MUSHROOMS

CHIPOTLE STOUT ENCHILADAS (V)

RANCHERO STYLE BLACK BEANS, GRILLED CORN AND CHEDDAR JACK CHEESE WRAPPED IN CORN TORTILLA SMOTHERED WITH CHIPOTLE AND STOUT RED CHILI SAUCE AND BAKED TO PERFECTION THEN TOPPED WITH QUESO FRESCO AND FRESH PICO DE GALLO

SMOKED CHEDDAR MASHED POTATOES

SKIN-ON YUKON GOLD MASHED POTATOES MIXED WITH SMOKED CHEDDAR CHEESE

BACON AND BEER BRAISED BRUSSELS SPROUTS

BRUSSELS SPROUTS, BACON AND SHALLOTS BRAISED WITH PALE ALE

GRAND VALLEY

SERVED WITH FRESHLY BAKED DINNER ROLLS AND BUTTER AND AN ASSORTMENT OF GRAND VALLEY INSPIRED DESSERTS

WEDGE SALAD

WEDGE OF CRISP ICEBERG LETTUCE TOPPED WITH HOUSE BLEU CHEESE DRESSING, DICED TOMATO, BACON BITS AND SCALLIONS

HORSERADISH CRUSTED PRIME RIB CARVING STATION

CHEF ATTENDED CARVING STATION WITH HORSERADISH, GARLIC, HERB AND SALT CRUSTED CERTIFIED ANGUS BEEF RIBEYE OVEN ROASTED TO MEDIUM DONENESS SERVED WITH AU JUS, HORSERADISH SAUCE AND FRESH HORSERADISH

DEVILED CHICKEN

SMOKED PAPRIKA RUBBED GRILLED CHICKEN BREAST TOPPED WITH WHOLE GRAIN MUSTARD SUPREME SAUCE GARNISHED WITH MICRO GREENS

SALMON BUERRE BLANC

PAN SEARED FRESH SALMON FILET TOPPED WITH BUERRE BLANC SAUCE GARNISHED WITH MICRO GREENS

ROASTED GARLIC MASHED POTATOES

SKIN-ON YUKON GOLD MASHED POTATOES SEASONED WITH ROASTED GARLIC

GRILLED ASPARAGUS

BUILD YOUR OWN - LUNCH & DINNER BUFFET

SELECTIONS FROM THESE MENUS ARE PRESENTED BUFFET STYLE. SERVICES INCLUDES FRESH BREWED MOUNTAIN TOWN COFFEE (8 FLUID OZ.), FRESH BREWED MOUNTAIN TOWN DECAFFEINATED COFFEE (8 FLUID OZ.), AND FRESHLY BREWED SHANGRI LA ICED TEA (8 FLUID OZ.) AND ICED WATER SERVICE ARE INCLUDED. BUILD YOUR OWN BUFFET SERVICES ARE LIMITED TO 1 ½ HOUR SERVICE TIME, EXTENDED SERVICE TIME WILL RESULT IN ADDITIONAL CHARGES.

ONE ENTRÉE SELECTION

TWO ENTRÉE SELECTION

THREE ENTRÉE SELECTION

EACH ENTRÉE SELECTION INCULDES FRESHLY BAKED DINNER ROLLS AND BUTTER

SALADS

CHOOSE ONE:

HOUSE SALAD WITH HOUSE VINAIGRETTE AND RANCH DRESSING

CAESAR SALAD WITH HOUSE MADE CAESAR DRESSING

WEDGE SALAD WITH HOUSE MADE BLEU CHEESE DRESSING

CHICKEN ENTREES

CHICKEN MILANO (GF)

ITALIAN GRILLED CHICKEN BREAST TOPPED WITH ROASTED GARLIC CREAM SAUCE, SAUTÉED CREMINI MUSHROOMS AND SUN-DRIED TOMATO

NEW ORLEANS CHICKEN

BLACKENED RUBBED PAN SEARED CHICKEN BREAST TOPPED WITH MORNAY SAUCE AND SCALLIONS

PINEAPPLE CHICKEN

TERIYAKI GLAZED SIX (6) OUNCE CHICKEN BREAST TOPPED WITH GRILLED PINEAPPLE AND MANGO SALSA, SESAME SEEDS AND SCALLIONS

CHICKEN FRIED CHICKEN

BUTTERMILK AND HOT SAUCE MARINATED BATTERED CHICKEN BREAST FRIED TO GOLDEN PERFECTION AND SERVED WITH BLACK PEPPER CREAM GRAVY

BEEF ENTREES

BEEF BOURGUINON

RED WINE AND MIREPOIX BRAISED BEEF CHUCK TOPPED WITH ROSEMARY PAN SAUCE WITH ROASTED CREMINI MUSHROOMS, PEARL ONION, BABY CARROTS AND BABY RED POTATOES

COLORADO TRI-TIP (GF)

CHEF'S SOUTHWEST SPIN ON SANTA MARIA STYLE TRI-TIP MEAL SOUTHWEST SPICE RUBBED GRILL ROASTED SIRLOIN TRI-TIP TOPPED WITH PICO DE GALLO AND QUESO FRESCO

BLACK AND BLEU SIRLOIN*

BLACKENED RUBBED GRILLED SIRLOIN STEAK TOPPED WITH GORGONZOLA CREAM SAUCE AND CRISPY ONION STRAWS

STRACOTTO (GF)

BEEF CHUCK ROLL BRAISED WITH ITALIAN FLAVORS OF TOMATO, RED WINE, AROMATICS AND HERB LIGHTLY PULLED AND SERVED IN PAN SAUCE

PORK ENTREES

TUSCAN ROASTED PORK TENDERLOIN (GF)

GARLIC AND HERB ROASTED PORK TENDERLOIN MEDALLIONS TOPPED WITH TOMATO-BASIL BRUSCHETTA DRIZZLED WITH BALSAMIC GLAZE

KOREAN GRILLED PORK CHOP

KOREAN MARINATED GRILLED PORK CHOP SERVED WITH GRILLED PINEAPPLE SALSA

SEAFOOD ENTREES

SALMON BUERRE BLANC (GF)

PAN SEARED FRESH SALMON FILET TOPPED WITH BUERRE BLANC SAUCE GARNISHED WITH MICRO GREENS

HORSERADISH AND PARMESAN CRUSTED TILAPIA

TILAPIA FILET CRUSTED WITH HORSERADISH, PARMESAN AND PANKO BREADING SERVED OVER DIJON CREAM SAUCE

LEMON GARLIC SHRIMP SKEWER (GF)

ARGENTINE RED SHRIMP ROASTED WITH LEMON AND GARLIC BUTTER SAUCE

VEGETARIAN ENTREES

RIBOLLITA (GF)

TUSCAN STYLE WHITE BEAN STEW WITH ONION, CARROT, FENNEL, TOMATO, KALE AND ITALIAN HERBS

PEANUT VEGETABLE CURRY

A FRAGRANT COCONUT AND CURRY BROTH WITH PEANUT BUTTER, LIME, GINGER AND CHILI SAUCE FILLED WITH TOFU, BROCCOLI, RED BELL PEPPER AND SNAP PEAS

*CAN BE MADE GLUTEN FRIENDLY

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SIDES

CHOOSE ONE VEGETABLE:

CALABACITAS VEGETABLES
SEA SALT ROASTED BROCCOLI
GARLIC SAUTÉED GREEN BEANS
TUSCAN SQUASH MEDLEY

CAJUN SUCCOTASH
CORN O'BRIEN
CHEF'S SEASONAL VEGETABLE MEDLEY

HONEY ROASTED BABY CARROTS
GARLIC ROASTED BROCCOLINI
ROASTED ASPARAGUS

CHOOSE ON STARCH:

ROASTED GARLIC MASHED POTATOES
GARLIC AND HERB ROASTED BABY POTATOES
CREAMY PARMESAN POLENTA
ORZO WITH PARMESAN AND GREEN PEAS

SMOKED CHEDDAR MASHED POTATOES
WILD RICE PILAF
VEGETARIAN RED BEANS AND RICE

PARMESAN POTATOES AU GRATIN

DESSERT

CHOOSE TWO:

NEW YORK CHEESECAKE (V)

SERVED WITH STRAWBERRY SAUCE, FRESH STRAWBERRY AND WHIPPED CREAM

CHOCOLATE FUDGE CAKE (V)

SERVED WITH BAILEY'S CHOCOLATE SAUCE AND WHIPPED CREAM

SUE'S CARROT CAKE (V)

SERVED WITH SALTED CARAMEL SAUCE AND WHIPPED CREAM

AMERICAN APPLE PIE (V)

SERVED WITH SALTED CARAMEL SAUCE AND WHIPPED CREAM

PEACHES AND CREAM BREAD PUDDING (V)

SERVED WITH BLACKBERRY SAUCE AND WHIPPED CREAM

SEASONAL FRUIT CRISP OR COBBLER

SERVED WITH WHIPPED CREAM

ADDITIONAL OPTIONS

SEASONAL FRUIT TART (V)

SEASONAL FRUIT AND BERRIES WITH GLAZE ON TOP OF PASTRY CREAM SERVED IN TART SHELL GARNISHED WITH RASPBERRY SAUCE AND WHIPPED CREAM

COCONUT PANNA COTTA (V)

COCONUT FLAVORED PANNA COTTA TOPPED WITH MANGO AND KIWI GARNISHED WITH RASPBERRY SAUCE AND WHIPPED CREAM

LEMON MERINGUE TART (V)

INDIVIDUAL LEMON MERINGUE TART TOPPED WITH BRULEED MERINGUE GARNISHED WITH BLACKBERRY SAUCE AND WHIPPED CREAM

PEANUT BUTTER AND CHOCOLATE TART (V)

INDIVIDUAL TART SHELL FILLED WITH PEANUT BUTTER MOUSSE TOPPED WITH GANACHE SPRINKLED WITH PEANUTS SERVED OVER SALTED CARAMEL SAUCE AND WHIPPED CREAM

CHOCOLATE DECADENCE CAKE (V&GF)

RICH FLOURLESS CHOCOLATE CAKE DUSTED WITH POWDERED SUGAR GARNISHED WITH FRESH BERRIES, RASPBERRY SAUCE AND WHIPPED CREAM

TRIPLE CHOCOLATE MOUSSE CAKE (V)

LAYER OF CHOCOLATE CAKE, MILK CHOCOLATE MOUSSE AND WHITE CHOCOLATE MOUSSE DUSTED WITH COCOA POWDER GARNISHED WITH WHIPPED CREAM, RASPBERRY AND CHOCOLATE GARNISH

HOT HORS D'OEUVRES

BUTLER STYLE SERVICE IS AVAILABLE UPON REQUEST, ADDITIONAL CHARGES WILL APPLY.
50 PIECES PER ORDER

VEGETABLE SPRING ROLLS (V&VG)

VEGETABLE SPRING ROLLS SERVED WITH SWEET CHILI SAUCE

PORK POT STICKERS

PAN SEARED AND STEAMED PORK POT STICKERS SERVED WITH SOY AND GINGER DIPPING SAUCE

CRAB RANGOONS

BAKED CRAB AND CREAM CHEESE STUFFED WONTON WRAPPER SERVED WITH HOUSE SWEET AND SOUR SAUCE

ITALIAN SAUSAGE STUFFED MUSHROOM (GF)

CREMINI MUSHROOM STUFFED WITH SPICY ITALIAN SAUSAGE TOPPED WITH PARMESAN CHEESE

CRAB STUFFED MUSHROOM

CREMINI MUSHROOM STUFFED WITH CRAB AND BOURSIN CHEESE TOPPED WITH PARMESAN PANKO BREADCRUMBS

HONEY BBQ MEATBALLS

BEEF AND PORK MEATBALL TOSSED WITH HONEY BBQ SAUCE

FIRECRACKER CHICKEN MEATBALLS

CHICKEN MEATBALL TOSSED WITH SWEET, SPICY AND TANGY FIRECRACKER SAUCE GARNISHED WITH SESAME SEEDS

GREEN CHILI MEATBALLS

PORK MEATBALL TOSSED WITH PUEBLO GREEN CHILI SAUCE GARNISHED WITH COTIJA CHEESE AND PICO DE GALLO

MINI CAJUN CRAB CAKES

PAN SEARED HOUSE MADE MINIATURE CRAB CAKES TOPPED WITH CAJUN REMOULADE GARNISHED WITH SCALLIONS

BEEF BULGOGI

KOREAN MARINATED BEEF SKEWER WITH BELL PEPPER AND RED ONION GARNISHED WITH SESAME SEEDS AND SCALLIONS

BACON WRAPPED JALAPENO POPPER*

SMOKED CHEDDAR AND CREAM CHEESE STUFFED JALAPENO WRAPPED WITH BACON AND BAKED TO PERFECTION DRIZZLED WITH TERIYAKI SAUCE

BLISTERED SHISHITO PEPPERS* (V)

GRILLED SHISHITO PEPPER TOSSED WITH TOGARASHI SPICE SERVED WITH TERIYAKI SAUCE

HONEY GARLIC CHICKEN SKEWERS

HONEY, GARLIC, GINGER AND SOY SAUCE MARINATED CHICKEN SKEWER GARNISHED WITH SESAME SEED AND SCALLIONS

ARGENTINIAN EMPANADA

FLAKY EMPANADA DOUGH FILLED WITH GROUND BEEF, ONION, BELL PEPPER, RAISINS, GREEN OLIVES AND SPICES BAKED TO CRISPY GOLDEN BROWN

DEVILS ON HORSEBACK

DATE STUFFED WITH GORGONZOLA CHEESE WRAPPED IN APPLEWOOD SMOKED BACON AND BAKED TO PERFECTION

VEGETABLE SAMOSA (V&VG)

TRADITIONAL POTATO AND GREEN PEA FILLING WITH CURRY SPICES WRAPPED IN SAMOSA DOUGH AND BAKED TO CRISPY PERFECTION SERVED WITH MANGO CHUTNEY

CAJUN SHRIMP AND SAUSAGE SKEWER

BLACKENED SPICE RUBBED SHRIMP AND ANDOUILLE SAUSAGE SKEWER SERVED WITH SRIRACHA AIOLI

MINI QUICHE DU JOUR (GF)

HOUSE MADE CRUSTLESS MINIATURE QUICHE
CHOICE OF: MEAT OR VEGETARIAN SELECTION

COLD HORS D'OEUVRES

BUTLER STYLE SERVICE IS AVAILABLE UPON REQUEST, ADDITIONAL CHARGES WILL APPLY.
50 PIECES PER ORDER

GREEN CHILI PINWHEELS (V)

RED CHILI TORTILLA FILLED WITH SOUTHWEST SPICED GREEN CHILI AND GOAT CHEESE FILLING

SHRIMP COCKTAIL*

POACHED ARGENTINIAN RED SHRIMP SERVED WITH GRILLED CITRUS COCKTAIL SAUCE

*CAN BE MADE GLUTEN FRIENDLY

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TOMATO AND BASIL BRUSCHETTA (V)

TOMATO, RED ONION, KALAMATA OLIVE, GARLIC AND FRESH BASIL SALAD SERVED ON TOP OF FRESH MOZZARELLA CHEESE AND GARLIC CROSTINI DRIZZLED WITH BALSAMIC GLAZE

ANTI-PASTO SKEWER (V&GF)

GRAPE TOMATO, CUCUMBER, MARINATED FRESH MOZZARELLA, ARTICHOKE HEART AND KALAMATA OLIVE DRIZZLED WITH BALSAMIC GLAZE

SMOKED PAPRIKA ROASTED SHRIMP (GF)

SMOKED PAPRIKA AND GARLIC ROASTED JUMBO SHRIMP SERVED WITH GRILLED CITRUS TARTAR SAUCE

BUFFALO DEVILED EGGS (V&GF)

HARD BOILED EGG FILLED WITH BLEND OF EGG YOLK, MAYONNAISE, SOUR CREAM, HOT SAUCE AND CELERY GARNISHED WITH GORGONZOLA CHEESE AND SCALLIONS

PROSCIUTTO WRAPPED ASPARAGUS (GF)

LARGE ASPARAGUS WRAPPED WITH PROSCIUTTO DRIZZLED WITH CITRUS VINAIGRETTE

POLENTA SPOON (V&GF)

CREAMY PARMESAN POLENTA SERVED IN DISPOSABLE SPOON TOPPED WITH GOAT CHEESE, SUN-DRIED TOMATO AND HOUSE ARUGULA PESTO

WILD MUSHROOM BRUSCHETTA (V)

SAUTÉED WILD MUSHROOMS WITH ROSEMARY DEGLAZED WITH SHERRY WINE SERVED ON TOP OF GOAT AND CREAM CHEESE SPREAD, AND GARLIC CROSTINI GARNISHED WITH MICRO GREENS

POTATO LATKES (V)

PAN SEARED MINI POTATO LATKES TOPPED WITH CRÈME FRAICHE AND CHIVES

CAPRESE BROCHETTE (V&GF)

CHERRY TOMATO, FRESH MOZZARELLA AND BASIL SKEWER DRIZZLED WITH BALSAMIC GLAZE

PROSCIUTTO ROLLUP (GF)

PROSCIUTTO ROLLED UP WITH BRIE CHEESE AND ORANGE MARMALADE

WATERMELON SKEWER (V&GF)

WATERMELON, FETA CHEESE, GRAPE TOMATO AND FRESH MINT SKEWER DRIZZLED WITH HONEY AND CRACKED BLACK PEPPER

PIMENTO BRUSCHETTA

HOUSE MADE PIMENTO CHEESE SPREAD SERVED ON GARLIC CROSTINI TOPPED WITH BLACK PEPPER BACON AND SMOKY TOMATO JAM

TUNA POKE SPOON

AHI TUNA TOSSED WITH JALAPENO, GREEN ONION AND SHALLOT IN SOY AND SESAME DRESSING SERVED IN DISPOSABLE SPOON GARNISHED WITH SRIRACHA AIOLI, SESAME SEEDS AND CILANTRO

SPICY CRAB CUCUMBER CUP (GF)

CRAB MEAT TOSSED WITH SRIRACHA AIOLI SERVED IN CUCUMBER CUP GARNISHED WITH SESAME SEEDS AND SCALLIONS

HUMMUS BRUSCHETTA (V)

HOUSE MADE HUMMUS SERVED ON GARLIC CROSTINI TOPPED WITH ROASTED RED PEPPER AND KALAMATA OLIVES

PARTY STARTERS

SERVES 50 GUESTS**FRESH SLICED FRUIT DISPLAY**

FRESH SLICED WATERMELON, HONEYDEW, CANTALOUPE AND PINEAPPLE GARNISHED WITH STRAWBERRIES AND GRAPES SERVED WITH HONEY YOGURT DIPPING SAUCE

FARM FRESH CRUDITE DISPLAY

HEIRLOOM CHERRY TOMATO, CUCUMBER, BABY CARROTS, TRI COLOR CAULIFLOWER, BROCCOLI, GRILLED ASPARAGUS, SUGAR SNAP PEAS AND WATERMELON RADISH SERVED WITH RANCH DRESSING

ANTI-PASTO PLATTER

PEPPERONI, GENOA SALAMI, CAPICOLA HOT HAM, SMOKED PROVOLONE CHEESE, FRESH MOZZARELLA, GRILLED FRESH VEGETABLES, MARINATED ARTICHOKE HEARTS, OLIVES AND CHERRY PEPPER SERVED WITH GARLIC CROSTINI

CHARCUTERIE PLATTER

MORTADELLA, PROSCIUTTO, GENOA SALAMI, BRIE CHEESE, MANCHEGO AND SMOKED GOUDA SERVED WITH PICKLED ACCOMPANIMENTS, OLIVES, ALMONDS AND CRACKERS

MEDITERRANEAN MEZZE PLATTER (V)

HOUSE MADE HUMMUS AND TZATZIKI SAUCE SERVED WITH PITA BREAD, STUFFED GRAPE LEAVES, MARINATED OLIVES, MARINATED ARTICHOKE HEARTS, SUN-DRIED TOMATO, HEIRLOOM CHERRY TOMATO, CUCUMBER AND RADISH

DOMESTIC CHEESE DISPLAY

ASSORTMENT OF CUBED DOMESTIC CHEESE SERVED WITH ENTERTAINMENT CRACKERS

CHEF'S CHEESE BOARD DISPLAY

AN ASSORTMENT OF GOURMET CHEESES SERVED WITH CHEESE APPROPRIATE ACCOMPANIMENTS, ENTERTAINMENT CRACKERS AND GARLIC CROSTINI

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GREEN CHILI-ARTICHOKE HEART DIP

CHILI CON QUESO STYLE CHEESE SAUCE FILLED WITH PUEBLO GREEN CHILIES AND ARTICHOKE HEARTS SERVED WITH TORTILLA CHIPS AND GARLIC CROSTINI

HOUSE MADE GUACAMOLE

SERVED WITH TORTILLA CHIPS

HOUSE SALSA

SERVED WITH TORTILLA CHIPS

FRESH PICO DE GALLO

SERVED WITH TORTILLA CHIPS

HUMMUS

SERVED WITH PITA BREAD WEDGES

FRENCH ONION

SERVED WITH HOUSEMADE POTATO CHIPS

SWEET TOOTH

CHEF'S SELECTION MAY INCLUDE: FRESH FRUIT TARTS, LEMON MERINGUE TART, CHOCOLATE AND PEANUT BUTTER TART, STRAWBERRY SHORTCAKE, MOUSSE CUPS, DESSERT SHOOTERS, TRUFFLES, CHOCOLATE DIPPED STRAWBERRIES, MINIATURE CUPCAKES AND MINIATURE BROWNIE BITES

SPECIALTY STATIONS

EACH STATION MUST BE ORDERED FOR THE TOTAL NUMBER OF GUESTS IN ATTENDANCE. THERE IS A \$70 PER HOUR FEE PER CHEF ATTENDED STATION, ONE STATION FOR EVERY 75 GUEST REQUIRED. MULTIPLE STATIONS CAN BE PUT TOGETHER WHEN CREATING CUSTOM BUFFETS FOR SPECIAL EVENTS.

IT'S A WING-DING*

SIX JUMBO WINGS PER SERVING, SERVED WITH CELERY STICKS, CARROT STICKS, BLUE CHEESE DRESSING, RANCH DRESSING AND HOUSE POTATO CHIPS

CHOOSE TWO:

BUFFALO

GARLIC AND PARMESAN

BEER BATTERED BONELESS

HONEY BBQ

TERIYAKI

GOURMET SLIDER BAR**

TWO SLIDERS PER SERVING, WITH SKIN ON FRENCH FRIES AND JEFE'S FRY SAUCE

CHOOSE TWO:

ALL AMERICAN

HOUSE MADE PAN SEARED BEEF PATTY TOPPED WITH AMERICAN CHEESE, CHOPPED ONION AND HOUSE MADE PICKLES SERVED ON SESAME SEED BRIOCHE SLIDER BUN WITH KETCHUP AND MUSTARD

GREEN CHILI

HOUSE MADE PAN SEARED BEEF PATTY TOPPED WITH PEPPER JACK CHEESE, GREEN CHILI AND ONION JAM AND FRESH PICO DE GALLO SERVED ON BRIOCHE SLIDER BUN WITH HOUSE MADE GUACAMOLE

BLACK AND BLEU

HOUSE MADE PAN SEARED BEEF PATTY TOPPED WITH GORGONZOLA CHEESE, APPLEWOOD SMOKED BACON AND CRISPY ONION STRAWS SERVED ON BRIOCHE SLIDER BUN WITH ROASTED GARLIC AIOLI

PULLED PORK

SLOW BRAISED PULLED PORK TOSSED WITH HONEY BBQ SAUCE TOPPED WITH CREAMY CELERY SEED COLESLAW AND HOUSE MADE PICKLES SERVED ON SESAME SEED BRIOCHE SLIDER BUN

SOUTHWEST HOT CHICKEN

BUTTERMILK AND CHIPOTLE MARINATED FRIED CHICKEN THIGH DIPPED IN SOUTHWEST HOT SAUCE TOPPED WITH HOUSE MADE PICKLES AND PICKLED RED ONION SERVED ON SESAME SEED BRIOCHE SLIDER BUN WITH MEXICAN SLAW

CHICKEN BAHN MI

KOREAN MARINATED GRILLED CHICKEN THIGH TOPPED WITH PICKLED CARROTS, CILANTRO, CUCUMBER AND JALAPENO SERVED ON POPPY SEED BRIOCHE SLIDER BUN WITH SRIRACHA AIOLI

CAPRESE PORTABELLA

BALSAMIC VINEGAR MARINATED GRILLED PORTABELLA MUSHROOM TOPPED WITH FRESH MOZZARELLA CHEESE, TOMATO AND FRESH BASIL SERVED ON BRIOCHE SLIDER BUN WITH HOUSE ARUGULA PESTO SAUCE

*CHEF ATTENDANT OPTIONAL, \$70 PER HOUR FEE PER CHEF ATTENDED STATION, ONE STATION FOR EVERY 75 GUEST REQUIRED.

** CHEF ATTENDANT REQUIRED, \$70 PER HOUR FEE PER CHEF ATTENDED STATION, ONE STATION FOR EVERY 75 GUEST REQUIRED.

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STREET TACOS*

THREE TACOS PER SERVING, WITH MINI WHITE CORN TORTILLA, MINI FLOUR TORTILLA, HOUSE SALSA, TOMATILLO SALSA, FRESH PICO DE GALLO, PICKLED RED ONION, COTIJA CHEESE AND LIME WEDGES.

CHOOSE TWO:

CARNITAS

SLOW BRAISED SHREDDED PORK SHOULDER WITH FLAVORS OF OREGANO, CUMIN, CITRUS AND MEXICAN LAGER STYLE BEER

CARNE ASADA

GRILLED CITRUS MOJO MARINATED SKIRT STEAK

GRILLED CHICKEN

SOUTHWEST SPICE RUBBED GRILLED CHICKEN THIGH

BARBACOA

SLOW BRAISED BEEF CHUCK ROAST WITH FLAVORS OF LIME, CHILIES, OREGANO AND CUMIN

ROASTED CAULIFLOWER

SOUTHWEST SPICE RUBBED OVEN ROASTED CHOPPED CAULIFLOWER

MASHED POTATO BAR*

MASHED HOMESTYLE YUKON GOLD AND SWEET POTATOES WITH BEER CHEESE SAUCE, BLACK PEPPER CREAM GRAVY, WHIPPED BUTTER AND SOUR CREAM.

CHOOSE FIVE:

SCALLIONS

CHEDDAR JACK CHEESE

CARAMELIZED ONION

PARMESAN CHEESE

PUEBLO GREEN CHILIES

CRUMBLLED BACON

GORGONZOLA CHEESE

CRISPY ONION STRAWS

TOASTED PECANS

HORSERADISH SAUCE

GUACAMOLE BAR**

FRESHLY MADE GUACAMOLE BY A CULINARY ATTENDANT SERVED WITH TORTILLA CHIPS

FILLER INCLUDES:

PICO DE GALLO

CORN

STRAWBERRY

JALAPENO

CILANTRO

CUMIN

BLACK BEANS

PINEAPPLE

MANGO

PUEBLO GREEN CHILIES

COTIJA CHEESE

CARVING STATIONS**

ALL CARVING STATIONS COME WITH FRESHLY BAKED DINNER ROLLS AND BUTTER. THERE IS A \$70 PER HOUR FEE PER CHEF ATTENDED STATION, ONE STATION FOR EVERY 75 GUEST REQUIRED.

ROAST TURKEY

4 OZ SERVINGS OF OVEN ROASTED TURKEY ROULADE SERVED WITH SAGE TURKEY GRAVY AND HOUSE MADE CRANBERRY SAUCE

PEPPERCORN CRUSTED BEEF TENDERLOIN

3 OZ SERVINGS OF FRESH CRACKED PEPPERCORN MEDLEY CRUSTED BEEF TENDERLOIN COOK TO MEDIUM DONENESS SERVED WITH ROSEMARY AU JUS, HORSERADISH SAUCE AND FRESH HORSERADISH

TUSCAN ROASTED PORK LOIN

4 OZ SERVINGS OF GARLIC AND HERB CRUSTED SLOW ROASTED PORK LOIN SERVED WITH HOUSE MADE APPLESAUCE

BROWN SUGAR GLAZED PIT HAM

4 OZ SLOW ROASTED BROWN SUGAR GLAZED BONE-IN PIT HAM SERVED WITH HONEY MUSTARD SAUCE

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