

# SAMPLE BUSINESS HAPPY HOUR

## Staffed Catering Menu

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### PASSED + SMALL PLATES

Artisanal Cheese and Charcuterie Board

Inclusive of dried fruit, freshly baked baguette, mixed olives and marcona almonds

Olive Oil Crostini with House Ricotta, Oxford Gardens Pea Shoots, Lemon  
and Cure Organic Farm Chive Blossom

Artichoke Dip with Rainbow Carrot Crudites

Roast Beet Skewers with Essex Feta, Oxford Gardens Mint and Ritrovo Balsamic

Prosciutto Crisps with Sweet Pea Pesto, Green Garlic Gremolata and Preserved Lemon

### BEVERAGES

Domanda Prosecco, Begude Pinot Noir + Chardonnay, Magellan Rose

### COLORADO CRAFT BEERS

Assorted cans and bottles of local beers

### NON ALCOHOLIC BEVERAGES

San Pellegrino, Spindrift Seltzers and Infused Water

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\$35 per person estimate (F&B only) \*not inclusive of taxes, fees, gratuity or staffing.