

SAMPLE WINTER DINNER

Winter Full Service Staffed Catering Menu

PASSED + SMALL PLATES

Artisanal Cheese and Charcuterie Board

With dried fruit, freshly baked baguette, mixed olives and marcona almonds

Olive Oil Crostini with Lemon Artichoke Dip, Parm-Reg and Pine Nuts

Rancho Gordo Heirloom Bean Hummus with Rainbow Carrot Crudites

Endive Cups with Herbed Chicken Salad

MAIN DISHES

Roast Rack of Boulder Lamb with Mint and Pistachio Pistou

Roast Boulder Natural Pasture Raised Chicken Breasts and Thighs:
with Confit Garlic, Lemon and Fines Herbs

ON THE SIDE

Roast Organic Brussels Sprouts with Tender Belly Bacon
and Housemade Pickled Mustard Seeds

Anson Mills Heirloom Corn Grits with Housemade Pumpkin Butter,
Roast Winter Squash and Pepitas(V)

SALAD

Organic Frisee with Deglet Noor Dates, Toasted Pistachios,
Chèvre and Lemon Vinaigrette (V)

DESSERT

Cocoa Dusted Chocolate Covered Almonds, Dried Fruit, Lavender Butter Cookies
and Boxcar Brownies (gf)

WINE

Gillibert Cava, Petit Paysan Chardonnay, Lorenza Rose, Folk Machine Pinot Noir

COLORADO CRAFT BEERS

Assorted cans and bottles of local beers

NON ALCOHOLIC BEVERAGES

San Pellegrino, Spindrift Seltzers and Infused Water

\$80 per person estimate (F&B only) *not inclusive of taxes, fees, gratuity or staffing.

WINTER HAPPY HOUR

Staffed Catering Menu

PASSED + SMALL PLATES

Artisanal Cheese and Charcuterie Board

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

Olive Oil Crostini with Whipped Chevre, Roast Carrot Pesto, Chervil

Artichoke Dip with Rainbow Carrot Crudites

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

Prosciutto Cups with Kabocha Custard and Treat Spiced Pecans

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

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

SAMPLE WINTER DROP-OFF MENU

Full Meal for Drop-Off

APPETIZER

Cheese and Charcuterie Board

With dried fruits, Marcona Almonds, Cured's House Olive Blend and Nita Crisp Crackers

SALAD

Oxford Gardens Arugula with Currants, Toasted Pistachios,
Shaved Pecorino and Lemon Vinaigrette (V)

MAIN DISHES

Chicken Medallions: with Walnut Arugula Pesto

Grilled Colorado Grass Fed Flank Steak with Cumin and Pomegranate

ON THE SIDE

Roast Oxford Gardens Carrots with Caraway, Olive Oil and Dijon (V)

DESSERT

Artisan Dessert Board

Cocoa Dusted Chocolate Covered Almonds, Dried Fruit, Lavender Butter Cookies
and Boxcar Brownies (gf)

WINE

Gillabert Cava, Petit Paysan Chardonnay, Lorenza Rose, Folk Machine Pinot Noir

COLORADO CRAFT BEERS

Assorted cans and bottles of local beers

NON ALCOHOLIC BEVERAGES

San Pellegrino, Spindrift Seltzers and Infused Water

\$65 per person estimate (F&B only) *not inclusive of taxes, fees, gratuity or staffing.