

FULL SERVICE CATERING MENU

PASSED + SMALL PLATES

Cheese and Charcuterie Board

With Dried and Fresh Fruits, Nuts, Olives and Cornichons

Grazing Boards

Based upon our signature Cheese and Charcuterie platters, we add our House Made Hummus and Artichoke Dip, Seasonal Crudité, Crackers and Sliced Baguette

Salad Bites

Crispy Endive, Fresh Herbs, Shaved Seasonal Vegetables and a House Shallot and Lemon Vinaigrette

Smoked Salmon Flatbreads

With Crème Fraîche, Shaved Radish and Herbs

Seared Halloumi

Drizzled with Honey and a House Made Hazelnut-Coriander Dukkah

Caviar Service

Zapp's Potato Chips topped with Crème Fraîche and Caviar

Bacon Wrapped Dates

With Tender Belly Bacon

Cured's Meatballs

With House Red Sauce and Parmigiano

Ham and Cheese Bites

Served on Brioche

Tenderbelly Pulled Pork Sliders

With Caraway Aioli and Cabbage

Soup Shooters

Rotating Seasonal Flavors

Fresh Maine Oysters
Raw on the Half Shell or Grilled

Devilish Eggs
Cured's take on the Classic

MEAT-CENTRIC MAINS

Rack of Lamb
From Buckner Family Ranch

Roasted Chicken
With Lemon and Herbs

Colorado Flank Steak
With House Chimichurri

Pulled Pork Shoulder
Slow Roasted with Aromatics

Steelhead Trout
Farm Raised in Colorado

VEGETARIAN MAINS

Stuffed Zucchini
With Brown Butter Quinoa

Cauliflower Steaks
With Moroccan Spices

Grilled Mushrooms
From our Friends at Hazel Dell

ON THE SIDE

Couscous
With Browned Butter

Roast Carrots
With Essex Sheep Milk Feta and Greens

Charred Cauliflower

With Sultanas and Pistachios

Cured Shaved Salad

*Oxford Gardens Greens with Seasonal Vegetables, Sunflower Seeds,
Chèvre, Sesame Mix and Shallot-Lemon Vinaigrette*

Anson Mills Grits

With Beecher's Cheddar

Apple Cider Slaw

Carrots + Red Cabbage with Apple Cider Vinaigrette

Cured's Infamous Macaroni + Cheese

Semolina Artisan Pasta with a Three Cheese Blend

Rancho Gordo Baked Beans

Enough Said!

Cacio e Peppe Farroto

A Farro "risotto" with Mascarpone, Parmigiano and Pepper

DESSERT

Cured's Dessert Board

House Made Cookies, Macarons, Dried and Fresh Fruit, Chocolate Bark and Sweet Treats

Coconut Tart

Topped with Seasonal Fruit

Pear or Apple Galette

Baked in an Heirloom Grain Crust

Earl Grey Panna Cotta

Topped with Fruit Preserves
