



**\$85.00 PER PERSON - DINNER**

**ASSORTED HORS D'OEUVRES**

tomato, mozzarella, basil bruschetta  
giant calamari – flash fried with spicy chili sauce  
eggplant rollatini – herbed ricotta cheese, pesto, marinara  
& balsamic reduction

**PANZANELLA SALAD –**

heirloom tomatoes, cucumber, red onion, fresh mozzarella, kale,  
grilled focaccia, red wine vinaigrette

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**GRILLED SALMON –**

cauliflower leek purée, shaved brussel sprouts  
& roasted red pepper coulis

or

**PEPPER-SEARED BEEF TENDERLOIN –**

creamy gorgonzola greens (red onion, Napa cabbage, bacon),  
truffled potato croquette & demi

or

**COLORADO NATURAL FREE-RANGE CHICKEN PICCATA –**  
roasted corn polenta, asparagus, lemon caper artichoke sauce

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**FLOURLESS CHOCOLATE TORTE**

or

**GODIVA WHITE CHOCOLATE TIRAMISU**