

Your Wedding Story Starts Here...





# Let's get this party started!

## TABLE DISPLAY

### Charcuterie

Domestic and Imported Meats & Cheeses, Roasted Nuts, Farm Fruits,  
Mint Honey, Spicy Mustard with Assorted Breads & Crackers

### Mezze Board

Marinated Feta, Creamy Tzatziki, Baba Ghanoush, Tabbouleh, Cucumber Chips, Rainbow Carrots,  
Bell Peppers, Mixed Olives, Chickpea Hummus & Pita Pieces (VEG)

### Farm Fresh Vegetable Crudité

Seasonal Raw and House Pickled with Monika's Spicy Ranch for Dipping

## PASSED BITES

Hot Honey Fried Chicken Slider with Pimento Cheese

Cajun Shrimp & Grit Bites (GF)

Sweet Bourbon BBQ Meatballs

Ceviche Tostada (GF)

Spiced Man Candy Bacon (GF)

Steak & Polenta Rounds with Chimichurri (GF)

Havarti Pastry Tart with Fig Jam (VEG)

Poke Wonton Nacho

Baby Lobster Rolls

Artichoke & Jalapeno Tarts (VEG)

Chicken Skewer (GF)

Flavors: Spicy Buffalo & Blue Cheese, Honey Sriracha,  
Herbed Dijon, Spicy Pineapple Cilantro, Gingered Teriyaki, Peruvian



# The Aspen Menu

FLANK STEAK PINWHEELS

with Pesto, Roasted Red Peppers, & Asiago Cheese

BASIL CHICKEN SALTIMBOCCA with ROASTED CHERRY TOMATOES (GF)

CRISPY GARLIC SMASHED POTATOES (VEG,GF)

GRILLED SQUASH MEDELY (VEG,GF)

SIMPLE ITALIAN SALAD OF ARUGULA, ENDIVE,  
RADICCHIO, LEMON, SEA SALT & OLIVE OIL (VEG,GF)

FOCACCIA SQUARES with HERBED OIL (VEG)

server attended buffet or family style

vegan & vegetarian options available upon request



# The Vail Menu

HERB CRUSTED BEEF MEDALLIONS (GF)

CREAMY CHICKEN FRANCAISE

TRUFFLE KISSED BABY POTATOES (VEG,GF)

FLASH FRIED ASPARAGUS SPEARS (VEG,GF)

BABY LETTUCE SALAD with GOAT CHEESE, BLACKBERRIES,  
ROASTED PECANS, & MARIONBERRY VINAIGRETTE (VEG,GF)

BREAD FLIGHT w/ PETITE BUTTER BALLS (VEG)

server attended buffet or family style

vegan & vegetarian options available upon request

# The Frisco Menu

BRAISED SHORT RIBS with ROSEMARY DEMI GLACE

CRISPY COLORADO TROUT with WHITE WINE & CAPER BUTTER

RED SKIN MASHERS (VEG,GF)

COLORFUL GRILLED VEGETABLES (VEG,GF)

SPRING MIX with DATES, BLUE CHEESE,  
CUBED BUTTERNUT & CHAMPAGNE VINAIGRETTE (VEG,GF)

ARTISAN ROLLS WITH CREAMY BUTTER BALLS (VEG)

server attended buffet or family style

vegan & vegetarian options available upon request



# The Stations

## FANCY MAC N' CHEESE

SPIRALED PASTA WITH HOUSE MADE 3 CHEESE SAUCE AND  
TOPPINGS: CHIPOTLE CHICKEN, GARLICKY BREAD CRUMBS, CRISP BACON PIECES,  
ROASTED BROCCOLI, DICED PEPPERS, CRISP SHOE STRING ONIONS

## THE TOASTY PANINI BAR

GRILLED CHEESE WITH BRIE, PROSCIUTTO & HONEY  
CAPRESE MOZZARELLA WITH ROMA TOMATO AND FRESH BASIL PESTO  
TRUFFLED MUSHROOMS GOUDA MELT with BRAISED BRISKET AND RED ONION JAM

## THE BAO STATION

PORK BELLY with PICKLED VEGETABLES  
KOREAN FRIED CHICKEN  
JACK FRUIT with SPICY CUCUMBER

## STREET TACO STATION

CHICKEN with CHIPOTLE LIME CREMA  
SAUCY BARBACOA  
SPICY SHRIMP CEVICHE





# Late Night Snacks

SOFT PRETZEL BITES WITH PALE ALE CHEDDAR FONDUE

GOURMET POPCORN TRIO

ROSEMARY PARM, CARAMEL ALMOND, WHITE CHEDDAR

INDIVIDUAL CHARCUTERIE CUPS

CHOCOLATE CHIP CANNOLI CONES

S'MORES BAR

# Signature Mocktails

PINEAPPLE COCONUT FIZZ

WATERMELON MINT SPRITZER

SUMMERTIME SANGRIA

*Silver Spoons*

CATERING & EVENTS