



The 2024  
Wedding Season

*Your Wedding Story Starts Here...*



# Lets get this party started!

## TABLE DISPLAYS

### Charcuterie Board

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 Board

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

## PASSED APPETIZERS

Apricot Bourbon BBQ Meatballs

Petite Ceviche Tostada (GF)

Steak & Polenta Rounds with Chimichurri (GF)

Caprese Skewers (GF, VEG)

Bacon Wrapped Dates & Goat Cheese (GF)

Pastry Tart with Fig Jam (VEG)

Artichoke & Jalapeno Tarts (VEG)

Apple Cider Summer Sausage Bites (GF)

Spiced Man Candy Bacon (GF)

Whipped Goat Cheese, Thyme, & Colorful Preserves (VEG)

Poke Wonton Nacho

Baby Crab Rolls

Chicken Skewer (GF)

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

# The Frigco Menu

FLANK STEAK PINWHEELS  
with Pesto, Roasted Red Peppers, & Parmesan Cheese (GF)

CAPRESE CHICKEN (GF)

CRISPY GARLIC SMASHED POTATOES (VEG, GF)

GRILLED SQUASH MEDLEY (VEG, GF)

SIMPLE ITALIAN SALAD OF CHOPPED ROMAINE,  
PARMESAN, 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)

MARRY ME CHICKEN (GF)

TRUFFLE KISSED BABY POTATOES (VEG,GF)

FLASH FRIED ASPARAGUS SPEARS (VEG,GF)

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

BREAD FLIGHT with PETITE BUTTER BALLS (VEG)

server attended buffet or family style

vegan & vegetarian options available upon request

# *The Aspen Menu*

BRAISED SHORT RIBS with RED WINE DEMI GLACE

MACADAMIA CRUSTED SALMON FILET  
with PINEAPPLE BUTTER

RAINBOW CONFETTI BASMATI RICE (VEG, GF)

COLORADO GRILLED VEGETABLES (VEG, GF)

SPRING MIX with PEARS, BLUE CHEESE &  
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

Fill It ♥ Top It ♥ Eat It

## BYO FANCY MAC N' CHEESE

CAVATAPPI PASTA

HOUSE MADE 3 CHEESE SAUCE

TOPPINGS: CHIPOTLE CHICKEN, GARLICKY BREADCRUMBS, CRISP BACON PIECES,  
ROASTED BROCCOLI, DICED PEPPERS, CRISP SHOESTRING ONIONS

## STREET TACO STATION

CHIPOTLE CHICKEN

SAUCY BARBACOA

ANCHO- ORANGE PULLED PORK

SERVED WITH AN ASSORTMENT OF FRESH SALSA

## MEXICAN STREET CORN

GRILLED SWEET CORN

TOPPINGS: COTIJA CHEESE, CHEDDAR CHEESE, PICKLED JALAPENOS,  
CILANTRO, FRESH LIMES, PICANTE SAUCE, AND SOUTHWESTERN AIOLI

## CHILI BAR

BEEFY RED BEAN CHILI (GF)

*2022 1ST PLACE WINNER CHILI, BREWS, & BOOZE*

ROCKY PEAK PORK GREEN CHILE (GF)

THREE BEAN CHILI (VEGAN)

TOPPINGS: FRITOS, SOUR CREAM, CHEDDAR CHEESE, SCALLIONS, CORN BREAD OR  
FLOUR TORTILLAS

## 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



*Late Night Snacks*

SOFT PRETZEL BITES & 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