



Winter Menu

2022-2023

Buffet Selections



Ruby Hill

- BEEF MEDALLIONS AU POIVRE CREAM SAUCE
- ROSEMARY CHERRY BALSAMIC CHICKEN
- ROASTED RAINBOW CARROTS AND SHAVED FENNEL
- SHALLOT INFUSED MASHED POTATOES
- WINTER GREENS WITH ORANGE SEGMENTS, TART CHERRIES & PINE NUTS
- RUSTIC ROLLS WITH SWEET CREAM BUTTER

\$58

Cherry Creek

- WINE BRAISED SHORT RIBS
- FRENCH ONION GRUYERE CHICKEN
- PORTOBELLO WILD RICE & SHAVED PARM
- FRENCH GREEN BEANS W/ CANDIED ALMONDS
- MIXED GREENS WITH POMEGRANATE SEEDS, WATERMELON RADISH & RED ONION
- RUSTIC ROLLS WITH SWEET CREAM BUTTER

\$60

Wellschire

- SLICED FLANK with CIPOLLINI ONIONS, WILD MUSHROOMS and FIG ESSENCE
- CAPRESE CHICKEN W/ CHIFFONADE BASIL
- GRILLED ZUCCHINI WITH GARLIC
- ROSEMARY ROASTED FINGERLING POTATOES
- CITRUS FENNEL SALAD W/ HONEY LEMON VINAIGRETTE
- FOCCACIA & CIABBATA WITH SWEET CREAM BUTTER

\$57



Cherry Hills Hors d'Oeuvres Display

CHARCUTERIE BOARD- ASSORTED CURED MEATS,
PICKLES, & OLIVES, CURATED LOCAL AND IMPORTED
CHEESE & FRUITS

SWEET BASIL BRUSCHETTA ON CROSTINI

SPICED CANDIED BACON

TRUFFLED POTATO & GOUDA FLATBREAD

SMOKED GOUDA ARANCINI W/ ARRABIATA SAUCE

\$31

Silver Spoons

CATERING & EVENTS

Chef Suggested Add On

BOURBON APRICOT BBQ MEATBALLS

RICOTTA CROSTINI BITES

TRADITIONAL SHRIMP COCKTAIL DISPLAY

PB&J THAI CHICKEN SKEWERS



Wash Park Small Bites Display

Silver Spoons

CATERING & EVENTS

CURATED LOCAL AND IMPORTED CHEESE &
FRESH FRUIT DISPLAY

CRUDITE BOARD WITH WHITE BEAN HUMMUS

STEAK & POLENTA ROUNDS WITH CHIMICHURRI

ORANGE BOURBON BBQ CHICKEN SKEWERS

SMOKED SALMON CUCUMBER CUPS

ARTICHOKE AND JALAPENO PHYLLO CUPS

CROSTINI TRIO

STRAWBERRIES RICOTTA AND AGED BALSAMIC

HOUSE BACON JAM AND RICOTTA

JALAPENO & CHEDDAR

\$37



Popular A La Carte Hors d'Oeuvres



TRADITIONAL SHRIMP COCKTAIL
SHRIMP & AVOCADO CUCUMBER CUPS
ANTIPASTO SKEWERS
NEW ENGLAND CRAB CAKES
TRUFFLED POTATO & GOUDA FLATBREAD
CROSTINI TRIO
STRAWBERRIES RICOTTA AND AGED BALSAMIC
HOUSE BACON JAM AND RICOTTA
JALAPENO & CHEDDAR

BOURBON APRICOT BBQ MEATBALLS
SMOKED GOUDA ARANCINI W/ ARRABIATA SAUCE
PETITE LOADED POTATO BITES
PB&J THAI CHICKEN SKEWERS
FILET MIGNON & FETA EMPANADAS
HERBED CHEESE & FRUIT PRESERVES TARTS
PEPPERONCINI BEEF SLIDERS

\$3-6 PER



Appetizer Stations



Fancy Mac n Cheese

\$9.95

CAVATAPI PASTA WITH HOUSE-MADE 3 CHEESE SAUCE

TOPPINGS: CHIPOTLE CHICKEN, GARLICKY BREAD-CRUMBS, CRISP BACON PIECES, ROASTED BROCCOLI, DICED PEPPERS, CRISP SHOESTRING ONIONS

Toasty Bar

\$8.95

PRESSED PANINI TRIO:

GRILLED CHEESE WITH BRIE, PROSCIUTTO, AND HONEY

CAPRESE MOZZARELLA WITH ROMA TOMATO AND FRESH BASIL PESTO

TRUFFLED MUSHROOMS GOUDA MELT WITH BRAISED BEEF AND RED ONION JAM

Party Carvery

Market Pricing

CHOICE OF TWO MEATS

FLANK STEAK

BEEF MEDALLIONS

PORK TENDERLOIN

HERBED TURKEY ROAST

COLORADO LEG OF LAMB

CHOICE OF TWO SAUCES

HOISIN BLACKBERRY, HORSERADISH, GARLIC AOILI, POMEGRANITE CHIMICHURRI,

THIS IS A BRIEF SELECTION OF OFFERING, IF STATIONS ARE WHAT YOU HAD IN MIND FOR YOUR EVENT PLEASE GIVE TELL US TO CUSTOMIZE YOUR MENU!



Desserts

Oh Holy Cannoli Bar

FILLING- TRADITIONAL, PISTACHIO, PEPPERMINT

TOPPINGS- CHOCOLATE CHIPS, WHIPPED CREAM, COCONUT SHAVINGS, WHITE & DARK CHOCOLATE SYRUP

Assorted Pancetta Shooters

SALTED CARAMEL& CHOCOLATE, AND WINTER BERRY COMPOTE

Holiday Cookie Extravaganza

A BEAUTIFUL DISPLAY OF HOLIDAY COOKIES FROM AROUND THE WORLD

S'mores Bar

A FUN ASSORTMENT OF YOUR FAVORITE MINI CANDY BARS, GRAHAM & CHOCOLATE GRAHAM CRACKERS, FLUFFY MARSHMALLOWS & STICKS FOR ROASTING



Ready To Book The Party?

Give us a Call!

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