



Winter Menu

Silver Spoons

CATERING & EVENTS

2021

Buffet Selections



Ruby Hill

PEPPER CRUSTED BEEF MEDALLIONS IN A
MADEIRA CREAM SAUCE
DARK 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

Cherry Creek

BRAISED SHORT RIBS W/
MERLOT RAGU SAUCE
FRENCH ONION GRUYERE CHICKEN
PORTOBELLO WILD RICE & SHAVED PARM
FRENCH GREEN BEANS W/ CANDIED
WALNUTS
MIXED GREENS WITH POMEGRANATE SEEDS,
WATERMELON RADISHES & RED ONION
RUSTIC ROLLS WITH SWEET CREAM BUTTER

Wellschire

GRILLED FLANK W/ WILD MUSHROOM CREAM
SAUCE
CAPRESE CHICKEN W/ CHIFFONADE BASIL
GRILLED ZUCCHINI WITH GARLIC
ROSEMARY ROASTED FINGERLING POTATOES
CITRUS FENNEL SALAD W/ HONEY LEMON
VINAGRETTE
FOCCACCIA & CIABBATA WITH SWEET CREAM
BUTTER



Cherry Hills Hors d'Oeuvres Display

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

STUFFED BABY BELLA W/ SWEET ITALIAN SAUSAGE, 3
CHEESES, AND FRESH HERBS

SPICED CANDIED BACON

GRILLED VEGETABLE FLATBREAD

SMOKED GOUDA ARANCINI W/ ARRABIATA SAUCE

\$31



Chef Suggested Add On

BOURBON APRICOT BBQ MEATBALLS

RICOTTA CROSTINI BITES

TRADITIONAL SHRIMP COCKTAIL DISPLAY

HERBED DIJON CHICKEN SKEWERS



Wash Park Small Bites Display

CURATED LOCAL AND IMPORTED CHEESE &
FRESH FRUIT DISPLAY

CRUDITE BOARD WITH BLUE CHEESE CREAM

STEAK BRUSCHETTA BITES

ORANGE BOURBON BBQ CHICKEN SKEWERS

SMOKED SALMON FLATBREAD



ARTICHOKE AND JALAPENO PHYLLO CUPS

CROSTINI TRIO

STRAWBERRIES RICOTTA AND AGED BALSAMIC

HOUSE BACON JAM AND RICOTTA

ROASTED GRAPE TOMATOES WITH FETA CHEESE

\$37



Popular Hors d'Oeuvres



Cold

SHRIMP DEVILED EGGS

HERBED DJION CHICKEN SKEWERS

CAPRESE PHYLLO CUPS

TRADITIONAL SHRIMP COCKTAIL

GUACAMOLE SWEET POTATO TOASTS

CROSTINI TRIO

STRAWBERRIES RICOTTA AND AGED BALSAMIC

HOUSE BACON JAM AND RICOTTA

ROASTED GRAPE TOMATOES WITH FETA CHEESE

Hot

BOURBON APRICOT BBQ MEATBALLS

SMOKED GOUDA ARANCINI W/ ARRABIATA SAUCE

LOADED POTATO BITES

BRAISED SHORT RIB RAVIOLI WITH TRUFFLE OIL

FILET MIGNON EMPANADA

PEPPERONCINI BEEF SLIDER

NEW ENGLAND CRAB CAKES

SMOKED SALMON FLATBREAD

\$3—5 PER



Stations



Ravioli Bar

\$9.95

COLORFUL STUFFED PASTAS
GUEST CHOICE OF TOPPINGS:
PESTO, ALFREDO, SPICY AR-
RABITA, SHAVED PARMESAN,
SWEET ITALIAN SAUSAGE,
CRISP PANCETTA PIECES,
FRESH SPINACH, AND SUN
DRIED TOMATOES

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 THREE SAUCE

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!

HOISIN BLACKBERRY, HORSERADISH,
GARLIC AOILI, CLASSIC ROSEMARY PESTO,
POMEGRANITE CHIMICHURRI, ROASTED



Desserts & Drinks

Cannoli Bar

FILLING- TRADITIONAL, PISTACHIO, PEPPERMINT

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

Assorted Dessert Shooters

WHITE CHOCOLATE & CHERRY BREAD PUDDING, SALTED CARAMEL CHOCOLATE MOUSSE, RASPBERRY TRIFLE

Holiday Cookie Extravaganza

A BEAUTIFUL DISPLAY OF HOLIDAY COOKIES FROM AROUND THE WORLD

Smores Bar

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

Signature Mocktails

HONEY BLACKBERRY MINT MOCKTAILS

WINTER SANGRIA

CRANBERRY APPLE PUNCH

CHERRY LIMEADE PUNCH



Ready To Book The Party?

Give us a Call !

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