



MODERN**CATERING**

# 2023 Wedding Menu



Modern Catering

[www.moderncatering.com](http://www.moderncatering.com) | 720-299-7638

All events are subject to current production charge and applicable sales tax

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# Breakfast Buffets

Serve for dinner or brunch the day after.



## The Denver **\$16.50pp**

Chef Made Pastries & Muffins, Fresh Sliced Seasonal Fruit, Farm Fresh Cheddar Cheese Scrambled Eggs, Santa Fe Potatoes, Old Style Sausage and Honey Cured Bacon

Spice up your eggs!

- Spinach Florentine – Add \$1.50pp
- Ham, Onions and Peppers – Add \$2.50pp
- Bacon and Sausage – Add \$2.50pp

## The Pueblo **\$13.50pp**

Chef Made Pastries & Muffins, Fresh Sliced Seasonal Fruit, Breakfast Burrito with Farm Fresh Scrambled Eggs, Colorado Chorizo & Santa Fe Potatoes wrapped in a Flour Tortilla. Served with Colorado Salsa and Tomatillo

## The Lodo **\$13.50pp**

Chef Made Pastries & Muffins, Fresh Sliced Seasonal Fruit, Farm Fresh Eggs, Cheddar Cheese and a Sausage Patty on a Butter Croissant.

Served with Colorado Salsa and Tomatillo

## The Continental **\$12.50pp**

Chef Made Pastries & Muffins, Fresh Sliced Seasonal Fruit, Assorted Low-Fat Yogurt Cups

Add some flavor!

Sub Yogurt Cups for Fruit, Yogurt & Granola Parfaits  
Add \$2.00pp

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# Stations

To be paired with a buffet or 3 A la carte items. Chef attendant fee - \$75 per station.

## Belgian Waffle Station

**\$11.50pp**

Fresh Belgian Waffles Cooked On-Site, Real Maple Syrup, Strawberry, Blueberry and Apple Toppings  
Chocolate Syrup, Whipped Cream

## Omelet Station

**\$13.50pp**

Farm Fresh Eggs Cooked Just the Way You Like! Cheddar Cheese, Ham, Bacon, Sausage, Spinach, Tomatoes, Mushrooms,  
Onions, Bell Peppers, Colorado Salsa, Hot Sauce

## Crepes Station

**\$15.50pp**

Chef Made Crepes with Assorted Sweet Fillings. Crème Cheese, Strawberry, Blueberry, Apple

# A la Carte Items

**\*3 dozen minimum**

**Chef Made Pastries & Muffins - \$25.50dz\***

**Fresh Sliced Seasonal Fruit - \$3.50pp**

**Scrambled Eggs - \$3.50pp**

**Cheddar Cheese Scrambled Eggs - \$4.50pp**

**Spinach Florentine Scrambled Eggs - \$5.50pp**

**Ham, Onions and Peppers Scrambled Eggs - \$6.50pp**

**Bacon and Sausage Scramble Eggs - \$6.50pp**

**Santa Fe Potatoes - \$3.50pp**

**Old Style Sausage - \$5.50pp**

**Honey Cured Bacon - \$5.50pp**

**Fruit, Yogurt & Granola Parfaits - \$6.50pp**

**Assorted Low-Fat Yogurt Cups - \$3.50pp**

**Biscuits & Gravy - \$5.50pp**

**Pancakes & Maple Syrup - \$4.50pp**

**Assorted Bagels & Cream Cheese - \$30.50dz\***

**Donut Holes - \$21.50dz\***

**Breakfast Eggrolls - \$6.50pp**

**Breakfast Pockets - \$6.50pp**

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# Lunch Buffets

Serve for dinner or rehearsal.

## Food Truck Style Taco Buffet

**\$19.50pp**

Beer Marinated Chicken, Chipotle Spicy Beef, Lime Cilantro Rice, Cumin Black Beans, Grilled Mini Corn and Soft Flour Tortillas

**~Toppings~**

Cojito Cheese, Pico de Gallo, Colorado Salsa, Sour Cream, Fresh Lime

**Vegetarian Option** – Squash & Quinoa Stuffing

Add \$2.00pp

**Add Guacamole** - \$3.50pp



## Modern Fresh Buffet

**\$19.50pp**

**Grilled Chicken Breast**

Garlic Rosemary Marinate, Tomato Jus

**Herbed Wild Rice**

Olive Oil, Fresh Sage

**Braised Broccoli**

Black Pepper

**Baby Spinach & Kale Salad**

Sunflower Seeds, Cranberries, White Balsamic Vinaigrette

**Dinner Rolls**

Butter

## Build Your Own Pasta Buffet

**\$18.50pp**

Penne Pasta, Fettuccini Pasta, Marinara Sauce, Pesto Alfredo Sauce, Steamed Vegetables, Marinated Grilled Balsamic Chicken Breast

**Traditional Caesar Salad**

Croutons, Shaved Parmesan, Caesar Dressing

**Garlic Parmesan Knots**

Butter



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# Lunch Buffets

Serve for dinner or rehearsal.

## Build Your Own Burger Buffet

**\$18.50pp**

1/3 Pound Hamburgers and Cheeseburgers with Brioche Buns

**~Toppings~**

Leaf Lettuce, Vine-Ripe Tomatoes, Red Onions, Dill Pickle Slices, Crispy Onions, Bacon, Jalapenos, Ketchup, Mustard

**Kettle Chips**

**Mixed Green Salad**

Ranch and Balsamic Vinaigrette



## Build Your Own Deli Buffet

**\$18.50pp**

Sliced Roasted Turkey, Honey Ham, Sliced Roast Beef, Salami

Sliced Cheddar, Swiss, Pepper Jack

Assorted Deli Breads

**~Toppings~**

Red Leaf Lettuce, Vine-Ripe Tomatoes, Red Onions, Dill Pickle Slices,

Yellow & Dijon Mustard, Mayonnaise

**Red Bliss Potato Salad**

**Mixed Green Salad**

Ranch and Balsamic Vinaigrette

\*Over 50 guest we suggest pre-made sandwiches for faster service

## Boulder Ranch Chicken Tender Buffet

**\$17.50pp**

Ranch Style Breaded Crispy Tenders and Spicy Tenders

**~Sauces~**

Chipotle BBQ, Ranch, Honey Mustard

**Mixed Green Salad**

Ranch and Balsamic Vinaigrette

**Butter Mashed Potatoes**

**Biscuits**

Butter and Honey



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# Lunch Entrees

For buffet price includes your choice of 1 salad, 1 side and 1 dessert.  
Serve for dinner or rehearsal.

## Chipotle Orange Barbeque Chicken - \$18.50pp

Cilantro, Jicama Slaw

## Beef Enchiladas - \$18.50pp

Marinated Skirt Steak, Jack Cheese, Red Chile Wine Sauce

## Bacon Fontina Stuffed Chicken - \$19.50pp

Fresh Thyme, Tomatoes, Cream

## Shrimp Tacos - \$19.50pp

Lime Coleslaw, Pineapple Pico de Gallo

## Roasted Pork Loin - \$19.50pp

Fresh Herb, Apple Compote

## Grilled Salmon - \$21.50pp

Sautéed Spinach, Lemon Butter

## Roasted Vegetable Napoleon - \$19.50pp

Quinoa, Roasted Pepper Coulis

## Grilled Vegetable and Black Bean Enchiladas - \$17.50pp

Roasted Red Chile Sauce, Cotija

### Salads

Red Bliss Potato Salad  
Penne Pasta Salad  
Fresh Fruit Salad  
Mixed Green Salad  
Broccoli Coleslaw  
Chopped Wedge Salad  
Classic Caesar Salad  
Spinach and Kale Salad

### **Top Shelf – Add \$2.50pp**

Bacon Potato Salad  
Herbed Quinoa Salad  
Grilled Asparagus Salad  
Tomato Cucumber Salad

### Sides

Kettle Chips  
Butter Mashed Potatoes  
Wild Rice  
Mac & Cheese  
Seasonal Vegetable Medley  
Herb Roasted Red Potatoes  
Cilantro Lime Rice  
Cumin Black Beans

### **Top Shelf – Add \$2.50pp**

Sautéed Colorado Green Beans  
Yukon Gold Smashed Potatoes  
Roasted Brussels Stouts  
Jalapeño Mac & Cheese

### Desserts

Double Chocolate Brownies  
Assorted Jumbo Cookies  
Assorted Dessert Bars

Peanut Butter and Chocolate  
Rice Krispy Treats

### **Top Shelf – Add \$2.50pp**

Assorted Mini Cheesecakes  
Dark Chocolate Mousse

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# Boxed Lunches

## Sandwiches - \$14.50 each

Served on a brioche bun and includes homemade pasta salad, an apple and kettle chips.  
Add a cookie to each box for \$2.50 each. For Gluten Free cookie add \$3.50 each.

### **Colorado Turkey**

Smoked Turkey Breast, Midwestern Swiss Cheese, Avocado, Tomato, Lettuce, Red Onion, Herbed Cream Cheese

### **Horseradish Beef**

Sliced Roast Beef, Aged Cheddar, Tomato, Lettuce, Fried Onion Straws, Horseradish Sauce

### **The American Club**

Smoked Turkey Breast, Black Forest Ham, Honey Cured Bacon, Colby Jack Cheese, Avocado, Tomato, Lettuce, Mayonnaise

### **Pepper Jack Chicken**

Achiote Grilled Chicken, Pepper Jack Cheese, Tomato, Lettuce, Adobe Sauce

### **Arugula-Mozz**

Garden Arugula, Roma Tomatoes, Fresh Mozzarella, Basil Pesto Aioli

### **Boulder Veggie Wrap**

Grilled Squash, Cucumber, Avocado, Red Onion, Herbed Cream Cheese, Spinach Wrap

## Salads - \$14.50 each

Served with dressing on the side. Add a cookie to each box for \$2.50 each. For Gluten Free cookie add \$3.50 each.

### **Colorado Cobb**

Fresh Romaine, Marinated Grilled Chicken, Chopped Honey Cured Bacon, Blue Cheese, Avocado, Tomatoes Diced Eggs, Ranch

### **Rocky Mountain Super Food**

Kale and Spinach, White Quinoa, Chick Peas, Almonds, Dried Cranberries, White Balsamic Vinaigrette

### **Boulder Med**

Fresh Romaine, Feta Cheese, Kalamata Olives, Roasted Red Peppers, Sliced Banana Peppers, Grape Tomatoes, Balsamic Vinaigrette

### **Close to New Mexico**

Fresh Romaine, Achiote Grilled Chicken, Jack Cheese, Black Beans, Roasted Corn Salsa, Tequila-Lime Vinaigrette

### **Classic Caesar**

Fresh Romaine, Herbed Grilled Chicken, Chipped Parmesan, Garlic Croutons, House Caesar

### **Denver Urban Farmer**

Mixed Greens, Black Pepper Sirloin, Roasted Potatoes, Cucumber, Grape Tomatoes, Gorgonzola Dressing

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# Appetizer Stations

## Cold Displays

### **Local and Imported Cheese Display - \$6.50pp**

Organic Grapes, Candied Walnuts, Fresh Berries, Flatbreads and Assorted Crackers

### **Antipasta Display - \$7.50pp**

Italian Charcuterie, Artesian Chesses, Marinated Artichoke Hearts, Kalamata Olives

### **Organic Vegetable Crudit  - \$4.50pp**

Cucumber Ranch

### **Sliced Fresh Fruit Display - \$4.50pp**

Seasonal Fruit and Berries

### **Chip, Dip and Salsa Display - \$4.50pp**

Kettle Chips, Fried Tortillas, Pita Chips, Roasted Garlic Hummus, Colorado Salsa, House-made French Onion Dip

### **Cherry Wood Smoked Salmon - \$8.50pp**

Capers, Pickled Onions, Eggs, Tomatoes, Mini Bagels, Dill Cream Cheese



## Hot Displays

### **Baked Brie Encroute**

**\$175.00 per serving (serves 35 ppl)**

Baked Brie in Puff Pastry, Raspberry Jam, Candied Almonds, Flatbreads, Assorted Crackers

### **Fried Artichoke and Manchego Cheese Dip**

**\$175.00 per serving (serves 35 ppl)**

Handmade Flat Breads, Assorted Crackers

### **Ballpark Pretzel Bites**

**\$4.50pp**

Spicy Cheese Dip and Beer Mustard



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# Hors D'oeuvres

Passed or Station. Priced per dozen. Minimum of 3 dozen per item.

## Cold Selections

**Goat Cheese Stuffed Mushrooms - \$25.50**

Pistachio Crust, Truffle Vinaigrette

**Caprese Skewers - \$20.50**

Tomato, Mozzarella, Basil

**Seared Ahi Tuna - \$39.50**

Cumin Cream Cheese, Sesame Seaweed, Ponzu Sauce, Cucumber Slice

**Brie and Raspberry Tartlets - \$29.50**

Fresh Mint, Chantilly Sauce

**Grilled Watermelon Skewers - \$25.50**

Pistachio Dust, Balsamic Reduction

**BLT Fingerlings - \$27.50**

Mini Fingerling Potatoes, Honey Cured Bacon, Sun-dried Tomatoes, Micro Greens

**Drunken Crab Nachos - \$38.50**

Tequila Marinated Crab, Habanero Pico de Gallo

**White Truffle Deviled Eggs - \$36.50**

Micro Basil, White Truffle Vinaigrette

**Gazpacho Shooters - \$27.50**

Chive Cream

**Waldorf Chicken Canopy - \$31.50**

Candied Walnuts, Green Goddess Dressing

**Tequila Shrimp Shooters - \$38.50**

Spicy Cocktail Sauce, Horseradish

**Quinoa Tabouli Stuffed Endive - \$27.50**

Organic Endive, House Made Quinoa Tabouli, Candied Walnut

**Prosciutto Wrapped Asparagus - \$39.50**

Balsamic Drizzle

**Cured Salmon - \$26.50**

Dill Horseradish Cream Cheese, Toasted Baguette

**Stuffed Artichoke Hearts - \$34.50**

Boursin Cheese

**Quinoa Squash Cups - \$29.50**

Balsamic Drizzle



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# Hors D'oeuvres

Passed or Station. Priced per dozen. Minimum of 3 dozen per item.

## Hot Selections

**Gorgonzola Meatballs - \$30.50**

Red Wine Sauce, Fried Shallots

**Achiote Chicken Skewers - \$27.50**

Smoked Sea Salt, Cilantro Oil

**Bacon Wrapped Scallops - \$42.50**

Mornay Sauce, Chive Drizzle

**Pepper Jack Arancini - \$29.50**

Cilantro, Pepper Jack Cheese, Jalapeno Cream

**Vegetable Pot Stickers - \$25.50**

Ponzu Sauce

**Southwestern Chicken Eggrolls - \$25.50**

Chipotle Drizzle

**Jalapeno Bacon Wrapped Pork Tenderloin - \$40.50**

Cumquat Pico de Gallo

**Lump Crab Cakes - \$40.50**

Panko Crust, Remoulade

**Mini Beef Wellington - \$37.50**

Mushroom Duxelles, Bordelaise Sauce

**Mini Chile Rellenos - \$29.50**

Jack Cheese, Avocado Puree

**Ginger Chicken Satay - \$27.50**

Hoisin Scallion Marinade, Spicy Peanut Sauce

**Sriracha Beef Satay - \$30.50**

Ponzu Sauce

**Mini Street Tacos - \$30.50**

Beer Marinated Beef, Cotija Cheese

**Mini Shredded Chicken Tacos - \$29.50**

Shredded Cheddar, Green Chile Pico de Gallo

**Lamb Lollipop - \$40.50**

Cabernet Reduction, Mint



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# Dinner Entrees

For buffet, price includes your choice of 2 entrees (the higher priced item will be the price per person)  
1 salad, 2 side (See page 13) and assorted dinner rolls.  
Ask about family style and plated service.



**Bison Pot Roast - \$52.50pp**  
Pan Gravy, Baby Carrots

**Salmon Piccata - \$49.50pp**  
Lemon-Chive Butter Sauce

**Baked Cavatappi Pasta - \$26.50pp**  
Fresh Mozzarella, Grilled Vegetable,  
Tomato Basil Sauce

**BBQ Pulled Pork - \$26.50pp**  
Mini Buns, Chipotle Orange BBQ, Bourbon BBQ and  
Traditional BBQ on the Side

**Smoked Beef Brisket - \$33.50pp**  
Smoked Sea Salt BBQ Sauce

**Chipotle Orange BBQ Chicken - \$26.50pp**  
Cilantro, Jicama Slaw

**Filet of Beef 6 oz - \$50.50pp**  
**8 oz - \$60.50pp**  
Red Wine Reduction

## **Stuffed Chicken Selections \$27.50pp**

**Bacon Fontina**  
Fresh Thyme, Tomatoes, Cream

**Portobello Florentine**  
Spinach & Swiss Cream Sauce

**Artichoke Smoked Gouda**  
Sundried Tomato, Pesto Cream Sauce

**Roasted Cornish Game Hen - \$29.50pp**  
Pan Jus

**Braised Beef Short Ribs - \$48.50pp**  
Root Vegetable Ragout

**Crispy Chicken Marsala - \$29.50pp**  
Roasted Portobellos, Fresh Oregano

**Herb Crusted Pork Tenderloin - \$38.50pp**  
Peach Succotash

**Grilled Rosemary Chicken - \$26.50pp**  
Garlic Marinade, Tomato Au Jus

**Grilled Bistro Filet - \$33.50pp**  
Cabernet Demi Glaze

**Quinoa Salad Stuffed Tomato - \$33.50pp**  
White Quinoa Salad, Herb Vinaigrette

**Roasted Rotisserie Chicken - \$26.50pp**  
Traditional Fresh Herbs

**Garlic Rosemary Roast Beef - \$26.50pp**  
Au Jus

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# Dinner Salads and Sides

## Salads

### Top-Shelf – Add \$2.50pp

#### **Grilled Asparagus Salad**

Fennel, Chive, Lemon Vinaigrette

#### **Bibb Lettuce & Goat Cheese Salad**

Bibb Lettuce, Bacon, Goat Cheese,  
Lemon Vinaigrette

#### **Chef Chopped Salad**

Blue Cheese, Tomatoes, Salami, Black Olives, Herb  
Vinaigrette

#### **Chopped Steak House Style Wedge Salad**

Blue Cheese, Tomatoes, Ranch

#### **Traditional Caesar Salad**

Fresh Romaine, Garlic Croutons

#### **Mixed Green Salad**

Julienne Vegetables, Ranch and Balsamic Vinaigrette

#### **Broccoli Coleslaw**

Jicama, Goddess Dressing

#### **Baby Spinach and Kale Salad**

Sunflower Seeds, Cranberries, White Balsamic Vinaigrette

## Sides

#### **Sautéed Colorado Green Beans**

Smoked Bacon, Crispy Onions

#### **Honey Butter Colorado Corn**

Sage, Black Pepper (When in Season July - October)

#### **Chef's Seasonal Vegetable Medley**

#### **Herb Roasted Red Potatoes**

Fresh Thyme, Sea Salt

#### **Wild Rice**

#### **Jalapeño Mac & Cheese**

#### **Fried Cheddar Cauliflower**

#### **Butter Mashed Potatoes**

### Top-Shelf – Add \$2.50pp

#### **Roasted Brussels Sprouts**

Maple Syrup, Pancetta

#### **Baby Broccolini**

Parmesan Herb Crust

#### **Horseradish Mashed Potatoes**

Fresh Horseradish, Sour Cream

#### **Yukon Gold Smashed Potatoes**

Sour Cream, Chives

#### **Au Gratin Potatoes**

White Cheddar Crust

#### **Parsnip Puree**

Roasted Garlic Butter

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# Stations

## Carving

Includes dinner rolls and butter.

Chef attendant fee - \$75 per station.

Ask us about pairing a carving station with a buffet.

### **Garlic Rosemary Roasted Tenderloin - \$425.00**

(Serves up to 25ppl)

Au Jus, Horseradish Sauce

### **Roasted Prime Rib - \$505.00**

(Serves up to 30ppl)

Au Jus, Horseradish Sauce

### **Bourbon-Honey Glazed Ham - \$275.00**

(Serves up to 40ppl)

Rum Raisin Sauce

### **Deep Fried Turkey - \$275.00**

(Serves up to 30ppl)

Orange-Cranberry Marmalade

### **Herb Encrusted Pork Loin - \$275.00**

(Serves up to 25ppl)

Apple Jam, Spicy Mustard

### **Salmon En Croute, Scallop Mousse - \$395.00**

(Serves up to 20ppl)

Lemon-Chive Butter Sauce

### **Sesame Seared Ahi Tuna Loin - \$505.00**

(Serves up to 20ppl)

Ponzu Sauce, Napa Cabbage Slaw

### **Chevre Florentine in Puff Pastry - \$225.00**

(Serves up to 25ppl) - **Vegetarian**

Spinach, Red Pepper, Goat Cheese, Porcini Sauce



## Chef Attended

To be paired with multiple stations, buffet or 3 A la carte salads and sides.

Chef attendant fee - \$75 per station.

### **Pasta Station - \$16.50pp**

Selection of 3 Authentic Italian Pastas, Grilled Chicken, Baby Shrimp, Wild Mushrooms, Roma Tomatoes, Grilled Seasonal Vegetables, Parmesan, Olive Oil & Garlic, Pesto Alfredo, Italian Pomodoro, Parmesan Garlic Knots and Butter

### **Green Machine Salad Station - \$16.50pp**

Urban Blend of Salad Greens tossed in individual bowls, served in custom cups.  
Grape Tomatoes, Seedless Cucumbers, Grilled Mixed Vegetables, Shredded Carrot, Chopped Boiled Eggs, Blue Cheese, Cheddar Cheese, Bacon Bits, Diced Chicken, House Made White Balsamic Vinaigrette, Ranch, Gorgonzola Dressing, Dinner Rolls and Butter

### **Flaming Risotto Station - \$16.50pp**

Prosciutto, Kale & Cabernet, Wild Mushroom & Brandy, Summer Champagne  
Served with Toasted Baguettes and Grilled Flatbread, Parmesan Garlic Knots and Butter

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# Stations

## Self-Serve

To be paired with multiple stations, buffet or 3 A la carte salads and sides.

### **Mashed Potato Bar - \$12.50pp**

Roasted Garlic Mashed Potatoes, Shredded Cheddar Cheese, Chipped Parmesan, Bacon Bits, Green Onions, Whipped Butter

### **Gourmet Mac & Cheese - \$14.50pp**

Cavatappi Pasta in Smoked Gouda Cheese Sauce, Pepperjack, Cheddar Cheese, Grilled Marinated Chicken, Bacon Bits, Fire Roasted Green Chiles, Green Onions

### **Cheese Fondue - \$9.50pp**

Cheese Fondue with Broccoli, Celery, Baguette Slices, Pita Chips

### **Seafood - \$18.50pp**

5-7 pieces per person. Jumbo Shrimp Cocktail and Oyster Shooters on Ice. Cocktail Sauce, Meyer Lemon, Stone Ground Mustard Sauce, Tabasco

### **Mile High Pretzels - \$10.50pp**

Jumbo Handmade Pretzels, Spicy Beer Mustard, Green Chili Queso, Smooth Gouda Dip

### **Asian Fusion - \$17.50pp**

Spring Rolls, Beef and Chicken Satay, Crab Meat Wontons  
Sauces: Peanut, Spicy Mustard, Ponzu, Plum

### **Bruschetta Bar - \$9.50pp**

Roasted Tomato Bruschetta, Basil, Fresh Mozzarella, Flatbreads, Breadsticks, Assorted Toasted Crostini

## Tavern Slider Station

Priced per dozen. Minimum of 3 dozen per item.

### **Angus Beef - \$32.50**

Colby Jack Cheese, Dill Pickle Slices, Brioche Bun

### **Crab Cake - \$40.50**

Cajun Remoulade, Micro Greens, Brioche Bun

### **Grilled Portobello - \$31.50**

Pesto Mayo, Roasted Peppers, Arugula, Brioche Bun

### **Beef Tenderloin - \$44.50**

Horseradish Sauce, Crispy Onion, Brioche Bun

### **Grilled Chicken and Swiss - \$35.50**

Honey Dijon, Hardwood Smoked Bacon, Pretzel Bun

## Flatbread Station

12 slices each. Minimum of 3 flatbreads per option.

### **Margarita Flatbread - \$28.50**

Roma Tomatoes, Fresh Basil, Hand Pulled Mozzarella, Balsamic Glaze

### **Buffalo Chicken Flatbread - \$32.50**

Grilled Buffalo Chicken, Diced Tomatoes, Blue Cheese Sauce

### **Fig Flatbread - \$31.50**

Prosciutto de Parma, Shaved Fontina

### **Smoked Pepperoni Flatbread - \$30.50**

Mozzarella, Smoked Pepperoni

### **Gravlax Flatbread - \$35.50**

Smoked Salmon, Dill Cream, Fried Capers

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# Desserts

## Buffet

Your choice of 3 desserts for \$8.50pp

### **Mini Assorted Cheesecakes**

### **Chocolate Covered Strawberries**

White Chocolate Drizzle

### **Fresh Berries & Cream**

Colorado Grown, Vegan Whipped Cream

### **Mini Key Lime Pies**

Graham Cracker Crust

### **Bananas Foster Bread Pudding**

Cream Caramel, Burnt Sugar

### **Nutella Bread Pudding**

White Chocolate Dust, Raspberry Drizzle

### **Mini Dark Chocolate Mousse**

Kahlua, Fresh Cream, Edible Shell

### **Assorted French Macaroons**

### **Seasonal Fruit Tart**

### **Mini Berry Crisp**

### **Mini Crème Brûlée**

Fresh Vanilla Bean, Burnt Sugar

## By the Dozen

**Assorted Jumbo Cookies - \$32.50**

**Double Chocolate Brownies - \$32.50**

**Assorted Dessert Bars - \$34.50**

**Peanut Butter and Chocolate Rice Krispy Treats - \$28.50**

**Gluten Free Cookies - \$34.50**

## Stations

**To be paired with multiple stations or buffet. Chef attendant fee - \$75 per station.**

### **Ice Cream - \$8.50pp**

Vanilla Bean Ice Cream, Strawberry Topping, Hot Fudge, Caramel, Nuts, Sprinkles

### **Flaming Cherries Jubilee - \$11.50pp**

Brown Sugar and Cherries Flambeed by a chef on-site for a fiery action station! Served Over Vanilla Bean Ice Cream

### **Chocolate Fondue - \$8.50pp**

Assorted Fruit and Shortbread

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# Beverages

**Bottled Coke Products** - \$3.25 each

**Canned Izzes** - \$3.25 each

**Bottled Iced Tea and Lemonade** - \$3.25 each

**Bottled Water** - \$2.00 each

**Bottled Assorted Juices** - \$3.75 each

**Regular Coffee** - \$28.50 per gallon  
Assorted Creamers & Sweeteners

**Decaf Coffee** - \$28.50 per gallon  
Assorted Creamers & Sweeteners



## Stations

**All Necessary Disposable Cups, Stirrers and Napkins are included**



**Iced Tea, Lemonade & Water** - \$3.50pp  
Lemon Slices and Sweeteners

**Balckberry Iced Tea, Jalapeno Lemonade & Cucumber Water** - \$4.50pp

**Silver Canyon Coffee** - \$5.50pp  
Regular & Decaf, Assorted Creamers & Sweeteners

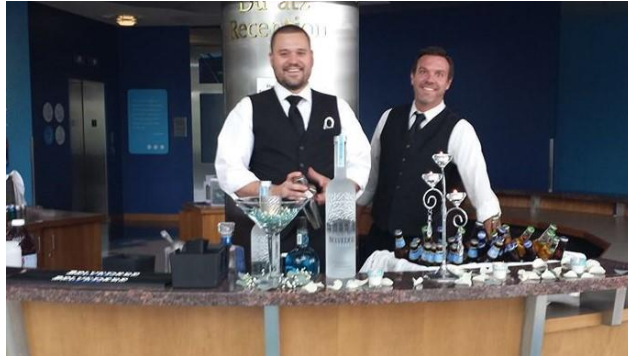
**Self Serve Barista** - \$7.50pp  
Regular and Decaf, Hot Chocolate, Hot Tea, Assorted Syrup, Vegan Whipped Cream & Chocolate Shavings

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All events are subject to current production charge and applicable sales tax

# Bartending



## **Beer and Wine Bar Setup**

**\$350.00**

Each bar serves up to 75 guests with a minimum of 4 hours. Includes Liquor Liability Insurance, Bar Tables, Linens, Beverage Bins, Ice Bucket, Ice, Spill Mat, Plastic Cups & Napkins.

\$50 for each additional hour over 4 hours.

\*Alcohol not Included

## **Full Bar Setup**

**\$550.00**

Each bar serves up to 75 guests with a 4 hour minimum. Includes Liquor Liability Insurance Bar Tables, Linens, Beverage Bins, Ice Bucket, Spill Mat, Ice, Plastic Cups, Straws, Stirrers & Napkins.

Garnishes: Lemons, Limes, Cherries, Green Olives

Mixers: Coke, Diet Coke, Sprite, Cranberry Juice, Orange Juice, Club Soda, Ginger Ale, Tonic

\$50 for each additional hour over 4 hours.

\*Alcohol not Included

Champagne Pour - \$3.00 per bottle

\*Champagne not included

Ask about signature cocktails

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# Staffing and Fees

## **Captian - 4 Hour Minimum**

\$45.00 per hour

## **Event Chef - 4 Hour Minimum**

\$45.00 per hour

## **Server - 4 Hour Minimum**

\$35.00 per hour

## **Bartender - 4 Hour Minimum**

\$40.00 per hour

## **Event Setup – Up to 100 Guests**

Tables, Chairs, Linens, Table Settings  
\$175.00

## **Event Breakdown – Up to 100 Guests**

Tables, Chairs, Linens, Table Settings  
\$175.00

## **Delivery Fees**

0 – 15 miles - \$35.00

16 – 35 miles - \$80.00

36 – 70 miles - \$160.00

71 – 105 miles - \$240.00



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