



CATERING
MEEITU

BREAKFAST

CONTINENTAL BREAKFAST

Fresh Brewed Coffee, Assorted Teas
Orange and Cranberry Juices
Seasonal Fruit Salad, Berry Yogurt
Boulder Breadworks Breakfast Pastries

BREAKFAST SANDWICHES

Sausage and Egg Soft Pretzel Roll, Cheddar Cheese
Bacon and Egg Croissant, Swiss Cheese
Egg and Potato Breakfast Burrito, Pepper Jack Cheese

BUILD YOUR OWN BREAKFAST

CHOICE OF 3

Scrambled Eggs, Shredded Cheese served on the Side
Ham and Cheese Quiche
Pork Sausage
Bacon
French Toast Sticks, Maple Syrup
Oatmeal, served with Brown Sugar and Mixed Berries
Assorted Cereals
Assorted Breakfast Pastries
Seasonal Fruit Salad



BREAKS

FRUIT & NIBBLES

Seasonal Whole Fruit
Yogurt Covered Pretzels
Chocolate Covered Cranberries
Chef's Signature Trail Mix

ARENA BITES

Soft Pretzel Bites, Beer Cheese Dip
Fresh Popcorn
Roasted Peanuts
M&Ms
Seasonal Fruit Salad

BUILD YOUR OWN GRANOLA BAR

Greek Yogurt
Seasonal Berries
Almond Granola
Toasted Sunflower Seeds
Local Honey
Fruit Compote

COOKIES & BROWNIES

Assortment of:
Chocolate Chip Cookies
Peanut Butter Cookies
Snickerdoodle
Dark Chocolate Brownies
Vanilla Blondies

MINI CUPCAKE BAR

Selection of Artisanal Cupcakes
Chocolate Milk
Whole and Low-Fat Milk

A LA CARTE SNACKS

GARDEN FRESH CRUDITÉS

Seasonal Vegetables
Smoked Paprika Hummus
Homemade Buttermilk Ranch Dressing

SEASONAL SLICED FRUIT

Honeydew
Watermelon
Pineapple
Cantaloupe
Berry Garnish
Yogurt Dip

CHIPS & SALSA

Corn Tortilla Chips
Salsa Asada
Guacamole



BOXED LUNCH

SELECT ENTREE

CAPRESE CIABATTA

Fresh Mozzarella, Plum Tomatoes, Fresh Basil, Kalamata Olives, And Basil Aioli

SMOKED TURKEY SANDWICH

Smoked Turkey with Cheddar Cheese, Dijon Aioli, Beef Steak Tomato,
And Lettuce on Sourdough

GRILLED CHICKEN BREAST SALAD

Grilled Chicken, Field Greens, Grape Tomatoes, Red Onion, Cucumber,
Balsamic Vinaigrette

SUPERFOOD SALAD

Red and White Quinoa, Edamame, Broccoli Rabe, Cranberries,
Toasted Almonds, Cotija Cheese, Lime Vinaigrette

CHOOSE TWO SIDES

Field Greens Salad

Macaroni Salad

Potato Salad

BBQ Chips

Kettle Chips

Seasonal Local Whole Fruit

CHOOSE A DESSERT

Fudge Brownie

Chocolate Chip Cookie

Fresh Fruit Cup

LUNCH BUFFETS

DELICATESSEN

SALADS

FARFALLE PASTA SALAD

Roasted Tomatoes, Basil Pesto, Kalamata Olives

GREEN BEAN SALAD

Grain Mustard Vinaigrette, Smoked Bacon, Toasted Almonds

SPINACH AND BLONDE FRISSEE

Candied Walnuts, Focaccia Croutons, Dried Cranberries
Balsamic Vinaigrette

SANDWICHES & WRAPS

ITALIAN HOAGIE

Spicy Salami, Prosciutto, Provolone, Roma Tomatoes

WARM ROAST BEEF SANDWICH

Caramelized Onions, Munster Cheese

SMOKED TURKEY AND BRIE PANINI

Ciabatta, Fig Aioli

WHOLE WHEAT VEGETABLE WRAP

Hummus Spread, Arugula, Roasted Squash and Zucchini

DESSERTS

LEMON BLUEBERRY BARS

CHOCOLATE CHIP COOKIES

FRUIT SALAD



LUNCH BUFFETS

MODERN BRASSERIE

SALADS

BROCCOLI AND CABBAGE SLAW

Cashew Crunch, Fuji Apple

FINGERLING POTATO SALAD

Chesapeake Crab, Fennel Pollen

SEASONAL GREENS

Cherry Tomatoes, English Cucumber, Vidalia Onions, Shaved Carrots, Elderflower Vinaigrette

ENTREÉS & SIDES

BUSY BEE HONEY GLAZED ROTISSERIE CHICKEN

SEARED ATLANTIC SALMON

Sauce Vierge

VEGAN SWEET CORN AND POTATO SUCCOTASH

ORECCHIETTE PASTA

Locally Grown Mushrooms, Edamame

DESSERTS

CHOCOLATE MOUSSE SHOT GLASS

NY CHEESECAKE

SNICKERDOODLE COOKIES



LUNCH BUFFETS

THE ITALIAN

SALADS

BROCCOLI AND GRAPE TOMATO SALAD

Pine Nut and Arugula Pesto, Aged Balsamic

FARRO AND GRILLED VEGETABLES

Ricotta Salata, Rosemary and Thyme

CHOPPED ROMAINE HEARTS

Shaved Parmesan, Whole Wheat Croutons
Artichoke Hearts, Citrus and Garlic Dressing

ENTREÉS & SIDES

HERB MARINATED CHICKEN SCALLOPINI

Marinara Sauce

COLD SMOKED PORK RACK

Olive Crust, Lemon and Parsley Gremolata

OLIVE ROASTED SEASONAL VEGETABLES

ORZO PASTA RISOTTO

Rock Shrimp, Pecorino, Cream and Pinot Grigio Reduction

ASSORTED FOCACCIA BREADS

DESSERTS

ESPRESSO TIRAMISU

VANILLA PANNA COTTA

ASSORTED CANNOLI



PASSED HORS D'OEUVRES RECEPTION

ITEMS ORDERED IN 25 PIECE INCREMENTS.

CHILLED SELECTION

FISH & SEAFOOD

Poached Jumbo Shrimp, Bloody Mary Pipette
Lobster Enchilada, Marinated Mango
Rock Shrimp and Citrus Ceviche, Avocado Crema
Ahi Tuna Poke, Sesame Cone, Macadamia

MEAT & POULTRY

Smoked Chicken, Curry Spice, Mint Yogurt
Serrano Ham and Tomato Quince Bocadito, Manchego Cheese
Smoked Tenderloin en Croute, Truffled Mushrooms
Duck Summer Roll, Tamarind Glaze

VEGETARIAN

Olive and Artichoke Crostini, Tomato Jam, Manchego Cheese
Vegetarian Summer Roll, Glass Noodles, Thai Basil, Sweet Chili
Naan Crisp, Paneer, Caponata
Bocconici and Tomato Skewer, Aged Balsamic

HOT SELECTION

FISH & SEAFOOD

Lobster and Corn Spring Roll
Paella Bite
Classic Mini Crab Cakes, Caper Parsley Aioli
Thai Scallop Tart

MEAT & POULTRY

Chicken and Cheese Empanada
Sesame Chicken Spring Roll
Coney Island Frank in Blanket, Yellow Mustard
Mini Cheeseburger Sliders
Short Rib and Stilton Tart

VEGETARIAN

Mini Potato Croquettes, White Truffle Oil
Corn and Edamame Quesadilla
Artichoke Croquettes Stuffed with Goat Cheese
Thai Curry Samosa Triangle
Mushroom Arancini

DISPLAYS

ANTIPASTO

Salami, Prosciutto, Tuscan Olives, Varricchio Provolone
Marinated Artichoke Hearts with Roasted Red Peppers
Roasted Fennel, Red Endive, Olive Oil, Fresh Herbs and Crushed Red Pepper
Roasted Eggplant, Asparagus and Radicchio, Garlic Herb Vinaigrette
Breadsticks and French Bread

ARTISANAL CHEESE DISPLAY

American Cheeses (Selection of 4)
House Made Fruit Compotes
Crackers, Sliced French Bread

CHIPS & SALSA

White Bean Hummus
Roasted Tomato and Eggplant Salad
Spinach, Artichoke and Feta Spread
Tabbouleh Salad
Kalamata, Cucumber, Red Pepper
Toasted Pita



ACTION STATIONS

FINE HERB CRUSTED ATLANTIC SALMON

Lemon Zest, Roasted Fingerling Potatoes, Citrus Dill Aioli

BROILED MISO GLAZED SEABASS

Jasmine Rice, Bok Choy, Ginger Shoyu, Jasmine Rice

ORGANIC ROTISSERIE CHICKEN

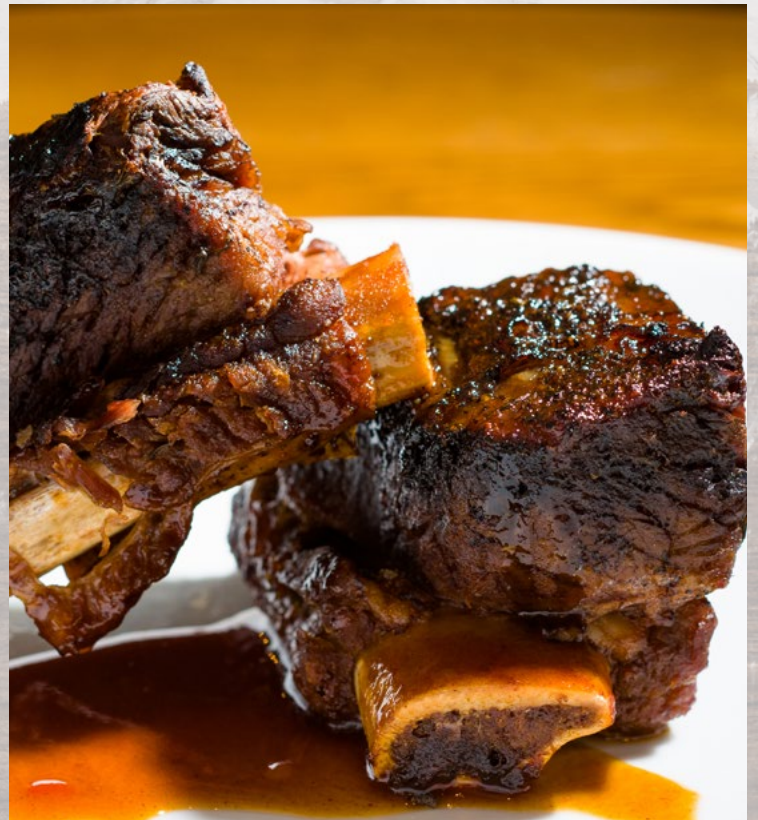
House Pickles

TOMATO BRAISED SHORT RIB

St. André Polenta, Tri Color Carrots Peas, Natural Jus

PORCINI DUSTED STRIPLOIN

Mashed Potato, Wild Mushroom Ragout, Port Wine Reduction



PLATED DINNER

APPETIZER SALADS

SEASONAL MESCLUN GREENS

Oven Roasted Tomato, Cucumber, Radishes,
Toasted Hazelnuts and Cherries
Balsamic Vinaigrette

QUINOA AND BARLEY

Fresh Spinach, Pistachios, Apricots
Cumin Orange Vinaigrette

SPINACH, KALE, AND RED ENDIVE SALAD

Shaved Drunken Goat Cheese, Pomegranate
Pickled Mustard Seeds, Bacon Lardons, Chives
Champagne Vinaigrette



PLATED DINNER

DINNER ENTREÉS POULTRY

PAN SEARED CHICKEN SUPREME

Roasted Oyster Mushrooms
Bean Medley, Butter Mashed Potato
Rosemary Chicken Jus

TOMATO STUFFED CHICKEN BALLOTINE

Swiss Chard
Lemon Farro
Lemon Thyme Chicken Jus

DINNER ENTREÉS BEEF

COLORADO STOUT BRAISED BEEF SHORT RIB

Potato Gratin
Crispy Brussel Sprouts and Mushrooms
Pinot Noir Demi-Glace

TOMATO BRAISED BEEF SHORT RIB

Manchego Polenta
Heirloom Carrots
Natural Jus

HERB ROASTED BEEF TENDERLOIN

Cauliflower Puree
Asparagus
Roasted Tomatoes
Green Peppercorn

PLATED DINNER

DINNER ENTREÉS

LAMB

HERB CRUSTED LOIN OF COLORADO LAMB

Gruyere Potato Gratin
Two Color Bean Medley
Port Lamb Jus

RACK OF COLORADO LAMB

Asiago Polenta
Baby Squash
Chorizo Infused Rioja Demi-Glace

DINNER ENTREÉS

FISH

TOGARASHI DUSTED SALMON

Shiitake Mushrooms
Snow Pea Risotto
Verjus Beurre Blanc

PANKO AND LEMON CRUSTED COD

Braised Mustard Greens
Parsnip Puree
Pickled Red Onions



PLATED DINNER

DESSERT

COFFEE AND TEAS SERVED WITH DESSERT

NY CHEESECAKE

Berry Compote, Chantilly Cream

BLACK FOREST PARFAIT

Marinated Cherries, Chocolate Shavings, Creame

HAZELNUT TOFFEE TART

Chocolate Genoise, Hazelnut Mousse

LEMON TART

Shortbread Crust, Lemon Curd, Citrus Glaze



WEDDING PACKAGE

SELECT 5 (25 PIECES MINIMUM PER SELECTION, ADDITIONAL NEED TO BE ORDERED IN 25-PIECE INCREMENTS)

PASSED HORS D'OEUVRES

CHILLED SELECTIONS

FISH AND SEAFOOD

Poached Jumbo Shrimp, Bloody Mary Pipette

Lobster Enchilada, Marinated Mango

Rock Shrimp and Citrus Ceviche, Avocado Crema

Ahi Tuna Poke, Sesame Cone, Macadamia

MEAT AND POULTRY

Smoked Chicken, Curry Spice, Mint Yogurt

Serrano Ham and Tomato Quince Bocadito, Manchego Cheese

Smoked Tenderloin en Croute, Truffled Mushrooms

Duck Summer Roll, Tamarind Glaze

VEGETARIAN

Olive and Artichoke Crostini, Tomato Jam, Manchego Cheese

Vegetarian Summer Roll, Glass Noodles, Thai Basil, Sweet Chili

Naan Crisp, Paneer, Caponata

Bocconici and Tomato Skewer, Aged Balsamic

HOT SELECTIONS

FISH AND SEAFOOD

Lobster and Corn Spring Roll

Paella Bite

Classic Mini Crab Cakes, Caper Parsley Aioli

Thai Scallop Tart

MEAT AND POULTRY

Chicken and Cheese Empanada

Sesame Chicken Spring Roll

Coney Island Frank in Blanket, Yellow Mustard

Mini Cheeseburger Sliders

Short Rib and Stilton Tart

VEGETARIAN

Mini Potato Croquettes, White Truffle Oil

Corn and Edamame Quesadilla

Artichoke Croquettes Stuffed with Goat Cheese

Thai Curry Samosa Triangle

Mushroom Arancini

WEDDING PACKAGE

DISPLAYS (SELECT 2)

ANTIPASTO

Salami, Prosciutto, Tuscan Olives, Varricchio Provolone
Marinated Artichoke Hearts with Roasted Red Peppers
Roasted Fennel, Red Endive, Olive Oil, Fresh Herbs and Crushed Red Pepper
Roasted Eggplant, Asparagus and Radicchio, Garlic Herb Vinaigrette
Breadsticks and French Bread

ARTISANAL CHEESE DISPLAY

American Cheeses (Includes Selection of 4)
House Made Fruit Compotes
Crackers, Sliced French Bread

MEZZE

White Bean Hummus
Roasted Tomato and Eggplant Salad
Spinach, Artichoke and Feta Spread
Tabbouleh Salad
Kalamata, Cucumber, Red Pepper
Toasted Pita



WEDDING PACKAGE

PLATED DINNER (SELECT 1 OF EACH CATEGORY)

APPETIZER SALADS

SEASONAL MESCLUN GREENS

Oven Roasted Tomato
Cucumber
Radishes
Toasted Hazelnuts
Cherries
Balsamic Vinaigrette

QUINOA AND BARLEY

Fresh Spinach
Pistachios
Apricots
Cumin
Orange Vinaigrette

SPINACH, KALE AND RED ENDIVE SALAD

Shaved Drunken Goat Cheese
Pomegranate
Pickled Mustard Seeds
Bacon Lardons
Chives
Champagne Vinaigrette



WEDDING PACKAGE

DINNER ENTREÉS - POULTRY

PAN SEARED CHICKEN SUPREME

Roasted Oyster Mushrooms

Bean Medley

Butter Mashed Potato

Rosemary Chicken Jus

TOMATO STUFFED CHICKEN BALLOTINE

Swiss Chard

Lemon Farro

Lemon Thyme

Chicken Jus

DINNER ENTREÉS - BEEF

COLORADO STOUT BRAISED BEEF SHORT RIB

Potato Gratin

Crispy Brussel Sprouts and Mushrooms

Pinot Noir Demi-Glace

TOMATO BRAISED BEEF SHORT RIB

Manchego Polenta

Heirloom Carrots

Natural Jus

HERB ROASTED BEEF TENDERLOIN

Cauliflower Puree

Asparagus

Roasted Tomatoes

Green Peppercorn



WEDDING PACKAGE

DINNER ENTREÉS - LAMB

HERB CRUSTED LOIN OF COLORADO LAMB

Gruyere Potato Gratin

Two Color Bean Medley

Port Lamb Jus

RACK OF COLORADO LAMB

Asiago Polenta

Baby Squash

Chorizo Infused Rioja Demi-Glace

DINNER ENTREÉS - FISH

TOGARASHI DUSTED SALMON

Shiitake Mushrooms

Snow Pea Risotto

Verjus Beurre Blanc

PANKO AND LEMON CRUSTED COD

Braised Mustard Greens

Parsnip Puree

Pickled Red Onions

DESSERTS - SERVED WITH TEA AND COFFEE

NY CHEESECAKE

Berry Compote

Chantilly Cream

HAZLENUT TOFFEE TART

Chocolate Genoise

Hazlenut Mousse

LEMON TART

Shortbread Crust

Lemon Curd

Citrus Glaze

ELOPEMENT PACKAGE

SELECT 5 (25 PIECES MINIMUM PER SELECTION, ADDITIONAL NEED TO BE ORDERED IN 25-PIECE INCREMENTS)

PASSED HORS D'OEUVRES

CHILLED SELECTIONS

FISH AND SEAFOOD

Poached Jumbo Shrimp, Bloody Mary Pipette
Lobster Enchilada, Marinated Mango
Rock Shrimp and Citrus Ceviche, Avocado Crema
Ahi Tuna Poke, Sesame Cone, Macadamia

MEAT AND POULTRY

Smoked Chicken, Curry Spice, Mint Yogurt
Serrano Ham and Tomato Quince Bocadito, Manchego Cheese
Smoked Tenderloin en Croute, Truffled Mushrooms
Duck Summer Roll, Tamarind Glaze

VEGETARIAN

Olive and Artichoke Crostini, Tomato Jam, Manchego Cheese
Vegetarian Summer Roll, Glass Noodles, Thai Basil, Sweet Chili
Naan Crisp, Paneer, Caponata
Bocconici and Tomato Skewer, Aged Balsamic

HOT SELECTIONS

FISH AND SEAFOOD

Lobster and Corn Spring Roll
Paella Bite
Classic Mini Crab Cakes, Caper Parsley Aioli
Thai Scallop Tart

MEAT AND POULTRY

Chicken and Cheese Empanada
Sesame Chicken Spring Roll
Coney Island Frank in Blanket, Yellow Mustard
Mini Cheeseburger Sliders
Short Rib and Stilton Tart

VEGETARIAN

Mini Potato Croquettes, White Truffle Oil
Corn and Edamame Quesadilla
Artichoke Croquettes Stuffed with Goat Cheese
Thai Curry Samosa Triangle
Mushroom Arancini

ELOPEMENT PACKAGE

DISPLAYS (SELECT 1)

ANTIPASTO

Salami, Prosciutto, Tuscan Olives, Varricchio Provolone
Marinated Artichoke Hearts with Roasted Red Peppers
Roasted Fennel, Red Endive, Olive Oil, Fresh Herbs and Crushed Red Pepper
Roasted Eggplant, Asparagus and Radicchio, Garlic Herb Vinaigrette
Breadsticks and French Bread

ARTISANAL CHEESE DISPLAY

American Cheeses (Selection of 4)
House Made Fruit Compotes
Crackers, Sliced French Bread

MEZZE

White Bean Hummus
Roasted Tomato and Eggplant Salad
Spinach, Artichoke and Feta Spread
Tabbouleh Salad
Kalamata, Cucumber, Red Pepper
Toasted Pita

ACTION STATIONS (SELECT 1)

FINE HERB CRUSTED ATLANTIC SALMON

Lemon Zest, Roasted Fingerling Potatoes, Citrus Dill Aioli

BROILED MISO GLAZED SEABASS

Jasmine Rice, Bok Choy, Ginger Shoyu

ORGANIC ROTISSERIE CHICKEN

Farro Risotto, House Pickles

TOMATO BRAISED SHORT RIB

St. André Polenta, Tri Color Carrots, Natural Jus

PORCINI DUSTED STRIPLOIN

Mashed Potato, Wild Mushroom Ragout, Port Wine Reduction

BEVERAGE MENU

STAFFING: ONE BARTENDER FOR EVERY 75 GUESTS

PACKAGED BAR | *priced per hour*
Set price per person for a predetermined number of hours for cans/bottles of Traditional Brands.

CASH BAR | *priced per drink*
Guest pays for their own drinks.

Mixed Drinks
Imported Beer
Domestic Beer
Wine by the Glass
Soft Drinks & Water

HOSTED BAR | *priced per drink*
Drinks charged on a consumption basis

Mixed Drinks
Imported Beer
Domestic Beer
Wine by the Glass
Soft Drinks & Water

TRADITIONAL BRANDS

**Brands & varietals subject to change based on availability.*

SPIRITS

Finlandia Vodka, Bacardi Rum, Seagram's Gin, Jim Beam Bourbon Whiskey, Seagram's Whiskey, Jose Cuervo Gold

WINE

The Paring Chardonnay & Sauvignon Blanc, Scarpetta Prosecco

BEER

Coors Light, Bud Light, Coors Banquet, Odell IPA, Odell 90 Shilling Ale, Shock Top, White Claw Black Cherry, White Claw Mango Odoul's Non-Alcoholic

PREMIUM SELECTIONS AVAILABLE
SUBSTITUTE ANY TRADITIONAL BRANDS WITH THE ITEMS LISTED BELOW.

BEER | Varieties available per customer request

VODKA | Absolut, Tito's Vodka, Grey Goose

GIN | Beefeater, Tanqueray, Bombay Sapphire

RUM | Captain Morgan Spiced, Breckenridge Spiced

BOURBON & RYE | Jack Daniels, Maker's Mark, Crown Royal

SCOTCH | Dewar's White Label 12 Year

TEQUILA | Casa Mexico, Patron Silver

CHARDONNAY | The Hilt

PINOT NOIR | The Hilt

CABERNET SAUVIGNON | Mt. Veeder

SAUVIGNON BLANC | Ladoucette

MERLOT | Duckhorn Vineyards

ZINFANDEL | Decoy

CHAMPAGNE | Veuve Clicquot "Yellow Label" Brut

Brands and varietals subject to change based on availability