CATERING
MENU
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

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, Cream

HAZELNUT TOFFEE TART
Chocolate Genoise, Hazelnut Mousse

LEMON TART
Shortbread Crust, Lemon Curd, Citrus Glaze
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
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 CRUS TED ATLANTIC SALMON
Lemon Zest, Roasted Fingerling Potatoes, Citrus Dill Aioli

BROILED MISO GLAZED SEA BASS
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 STRI PLOIN
Mashed Potato, Wild Mushroom Ragout, Port Wine Reduction
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.

SPRITS
- 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