



PREMIUM PRIVATE EVENT
ROOM IN THE HEART OF
DOWNTOWN DENVER

Create a Custom Menu

Appaloosa Grill is happy to create a custom menu for your event based on your group's preferences, dietary restrictions, etc. Any of the food items from our group menus or regular menu are available as additions or substitutions to tailor the event to your specific needs.

Buffet Style Menus

All hybrid dinners are two courses with optional appetizers & desserts (see appetizer menu). We start the group with a chilled plated salad once the cocktail / appetizer period naturally comes to a close. Once seated the main course will be presented on our custom built induction credenza & personally introduced by the chef.

Add on Additional Courses

You may choose to appetizer platters ready upon arrival for your guests which are priced a la carte per platter. You may also add a shared dessert platter for \$3/ person.

A plated dessert course may be added to any menu for \$6 a person for one choice (\$1 extra per person for each additional dessert menu choice). These desserts are chosen from the house dessert section which is ever changing.

In addition, you can add on appetizer courses using our appetizer platter menus, or by adding appetizers from our regular or happy hour menus.

Plated Dinners of 20 or less

If your party is 20 people or less we are happy to allow a plated dinner for your group. These menus are typically prefixed and created from the Appaloosa Grill Dinner or Lunch Menus. Full menus also available.

Vegetarian & Vegan Menu Items

The items listed below are the vegetarian and vegan options available from our menus. You may add or substitute any of our vegetarian or vegan entrées for those in any of the suggested menus, at no additional cost beyond those specified in the menus.

We are happy to accommodate any dietary restrictions, from gluten free to dairy free. If there are other dietary restrictions for guests in your group, we can easily create either a custom buffet option or a special plate for the guest(s) with the dietary restriction. Please let the Event Coordinator know, as soon as possible, if there are dietary restrictions in your group.

TOMATO BASIL PENNE

Robust slow-cooked tomato sauce tossed with penne pasta, basil, zucchini, squash, roasted mushrooms and house mozzarella cheese

❖ *Cheese can be omitted*

PORTOBELLO NAPOLEON

Mushroom lasagna layered with herb whipped ricotta, roasted garlic alfredo and arugula

QUINOA STUFFED PEPPERS

Bell peppers stuffed with toasted quinoa pilaf, garlic greens, and truffle butter

❖ *truffle butter can be omitted*

VEGETABLE ENCHILADAS ❖

Red peppers, poblano peppers, tomatillos, onions, garlic, cotija covered in chipotle tomato sauce served with saffron rice & pico de gallo

BALSAMIC GRILL

Assorted grilled marinated vegetables served with creamy artichoke risotto

MEDITERRANEAN RAGOUT ❖

Slow simmered tomatoes, artichoke hearts, mixed country olives, roasted garlic, pickled peppers, zucchini, basil and olive oil served with roasted red potatoes

OVEN ROASTED VEGETABLES & GRITS

Creamy Colorado goat cheese grits, beets, tomatoes, turnips, swiss chard, roasted garlic, white balsamic reduction, fresh thyme

❖ *Menu item is vegan or can be made vegan upon request.*

The Lodo Buffet

\$27.75 PER PERSON (2 ENTRÉES) | \$30.75 PER PERSON (3 ENTRÉES)

◆ PICK ONE SALAD OPTION FROM BELOW ◆

CAESAR SALAD

*With herb croutons, cherry tomatoes
and parmesan cheese*

ROASTED BEET SALAD

*Bitter greens, candied pecans, goat
cheese, balsamic vinaigrette*

◆ PICK 2 OR 3 ENTRÉES FROM BELOW ◆

CHICKEN PICCATA

White wine caper sauce

OVEN ROASTED ALASKAN COD

*Fine herb crust, roasted red pepper broth,
basil oil, toasted pistachios*

BAKED 4 CHEESE PENNE PASTA

*With grilled sweet Italian sausage,
peppers and marinara*

SHRIMP & GRITS

*White cheddar grits, bay shrimp,
cherry tomatoes, bell peppers, pecan
smoked bacon, green onions topped
with blackened lemon butter*

CUBAN ROASTED PORK

*Slow roasted cuban spiced pork, mojo
demi glaze, grilled peppers & onions
served with mango steam rice & cilantro*

◆ INCLUDED SIDES ◆

◆ DESSERT & COFFEE SERVICE ◆

SEASONAL VEGETABLE MEDLEY

DESSERT MAY BE ADDED
FOR \$3/PERSON

HERB ROASTED BABY RED POTATOES

TABLE SIDE COFFEE SERVICE
INCLUDED

The Mount Everest Buffet

\$32.75 PER PERSON (2 ENTRÉES) | \$35.75 PER PERSON (3 ENTRÉES)

◆ PICK ONE SALAD OPTION FROM BELOW ◆

CAESAR SALAD

*With herb croutons, cherry tomatoes
and parmesan cheese*

ASIAN SPINACH SALAD

*Baby spinach, wasabi peas, nori, carrots,
celery, cucumbers, sesame soy dressing*

BITTER SWEET MIXED GREENS

Assorted dressings and crisp vegetables

◆ PICK 2 OR 3 ENTRÉES FROM BELOW ◆

BASIL PESTO CHICKEN

*Pan seared chicken breast topped
toasted almond pesto cream,
mozzarella, and balsamic reduction*

APRICOT JALAPEÑO GLAZED

GRILLED ORGANIC IRISH SALMON
With toasted almond pilaf, micro rainbow

SHRIMP & ITALIAN

SAUSAGE PENNE

*Penne pasta tossed with crispy
italian sausage, shrimp, goat cheese,
and roasted peppers*

GREEN CHILI CHICKEN & CHORIZO

*Sautéed chicken cutlets, organic green chili
and house made chorizo cheddar sauce
served with cilantro lime rice & pico de gallo*

◆ INCLUDED SIDES ◆

ROASTED GARLIC

WHIPPED POTATOES

SEASONAL VEGETABLE MEDLEY

◆ DESSERT & COFFEE SERVICE ◆

DESSERT MAY BE ADDED

FOR \$3/PERSON

TABLE SIDE COFFEE SERVICE

INCLUDED

The Larimer Square Buffet

\$36.75 PER PERSON (2 ENTRÉES) | \$39.75 PER PERSON (3 ENTRÉES)

◆ PICK ONE SALAD OPTION FROM BELOW ◆

CAESAR SALAD

*With herb croutons, cherry tomatoes
and parmesan cheese*

ROMAINE WEDGE

*Cherry tomatoes, gorgonzola crumbles,
red onion, bacon, balsamic vinaigrette*

BITTER SWEET MIXED GREENS

Assorted dressings and crisp vegetables

◆ PICK 2 OR 3 ENTRÉES FROM BELOW ◆

SEARED AHI

*Wasabi pea crust, ginger mango rice,
miso yuzu glaze*

BRAISED BEEF PAPPARDELLE

*Tender brisket, roasted mushrooms,
arugula, cherry tomatoes, basil, truffle
parmesan cream, pine nuts*

SMOKED PORK LOIN

Citrus brined, agave peach chili glaze

CHICKEN ANDOUILLE & SHRIMP PAELLA

Saffron rice and chipotle tomato broth

◆ INCLUDED SIDES ◆

ROASTED GARLIC

WHIPPED POTATOES

SEASONAL VEGETABLE MEDLEY

◆ DESSERT & COFFEE SERVICE ◆

DESSERT MAY BE ADDED
FOR \$3/PERSON

TABLE SIDE COFFEE SERVICE
INCLUDED

The Capitol Hill Buffet

\$39.50 PER PERSON (2 ENTRÉES) | \$42.50 PER PERSON (3 ENTRÉES)

◆ PICK ONE SALAD OPTION FROM BELOW ◆

CRANBERRY MIX GREEN SALAD

Mix greens, candied walnuts, red onions, goat cheese, dark balsamic dressing & sun dried cranberries

SPINACH MANDARIN SALAD

Toasted almond, red onions, gorgonzola crumbles and poppy seed vinaigrette

◆ PICK 2 OR 3 ENTRÉES FROM BELOW ◆

CITRUS BASIL CRAB

STUFFED SOLE

Served with a white wine shallot sauce

CAJUN CHICKEN

TRI COLOR FUSILLI

Charred jalapeño cream, cherry tomatoes, parsley, green onion, roasted cauliflower

WILD BOAR RAGOUT

Farfalle pasta, cipollini onions, basil, pancetta, zucchini, parmesan, rustic tomato sauce

ANAHEIM CHILI RUBBED

NEW YORK STRIP

Horseradish cream, au jus

◆ INCLUDED SIDES ◆

SEASONAL VEGETABLE MEDLEY

BACON HERB WHIPPED POTATOES

◆ DESSERT & COFFEE SERVICE ◆

DESSERT MAY BE ADDED
FOR \$3/PERSON

TABLE SIDE COFFEE SERVICE
INCLUDED

The Pikes Peak Buffet

\$44.50 PER PERSON (2 ENTRÉES) | \$47.50 PER PERSON (3 ENTRÉES)

◆ PICK ONE SALAD OPTION FROM BELOW ◆

CRANBERRY MIX GREEN SALAD

Mix greens, candied walnuts, red onions, goat cheese, dark balsamic dressing & sun dried cranberries

GREEK VEGETABLE SALAD

Cucumbers, bell peppers, country olives, tomatoes, red onions, feta cheese, and zesty vinaigrette

BABY SPINACH SALAD

With bleu cheese, almonds, red onion, and maple Dijon vinaigrette

◆ PICK 2 OR 3 ENTRÉES FROM BELOW ◆

PANCETTA CHICKEN

Stuffed with house made boursin cheese, pancetta, greens - served with porcini demi

PAN SEARED SEA BASS

Warm couscous salad, arugula pesto, citrus butter

SEAFOOD RISOTTO

Oven roasted shrimp and scallops, oven roasted yellow tomato beurre blanc - served with artichoke risotto

HERB RUBBED PRIME RIB

Au jus and creamy horseradish

CHERRY STUFFED PORK LOIN

Italian cherries, rosemary, goat cheese, white balsamic glaze

◆ INCLUDED SIDES ◆

FOUR CHEESE TRUFFLE

POTATO RAGOUT

HONEY SPICED CARROTS

GRILLED ASPARAGUS

◆ DESSERT & COFFEE SERVICE ◆

DESSERT MAY BE ADDED

FOR \$3/PERSON

TABLE SIDE COFFEE SERVICE

INCLUDED

The Crystal Level Dinner Buffet

\$36 PER PERSON (2 ENTRÉES) | \$39 PER PERSON (3 ENTRÉES)

◆ PICK ONE SALAD OPTION FROM BELOW ◆

ORGANIC MIXED GREENS

*With assorted house made dressings
& toppings*

STRAWBERRY BALSAMIC SALAD

*Baby spinach, red onions, fresh
mozzarella, toasted almonds*

CAESAR SALAD

*Crisp romaine lettuce with our delicious
caesar dressing, herbed croutons, cherry
tomatoes and grated parmesan*

Each option includes warm country style

ciabatta bread with butter & pesto dipping oil

◆ PICK 2 OR 3 ENTRÉES FROM BELOW ◆

ITALIAN ROASTED ARTICHOKE PASTA

*Penne pasta with roasted fresh peppers,
tomato, garlic, tender artichoke hearts,
parmesan cheese, tossed in extra virgin
olive oil with fresh basil*

CLASSIC CHICKEN PICCATA

*Boneless chicken breasts in a white
wine sauce with lemon and capers*

GRILLED ORGANIC IRISH SALMON

*Lemon-honey drizzle, toasted almonds
and sliced scallions*

POMEGRANATE CHICKEN & SHRIMP

*Sautéed chicken and shrimp, bell peppers,
pomegranate butter and ginger rice*

◆ INCLUDED SIDES ◆

ROASTED GARLIC

WHIPPED POTATOES

◆ DESSERT & COFFEE SERVICE ◆

DESSERT MAY BE ADDED

FOR \$3/PERSON

SEASONAL VEGETABLE MEDLEY

TABLE SIDE COFFEE SERVICE

INCLUDED

The Silver Level Dinner Buffet

\$38 PER PERSON (2 ENTRÉES) | \$41 PER PERSON (3 ENTRÉES)

◆ MINIMUM OF 20 PEOPLE ◆

◆ PICK ONE SALAD OPTION FROM BELOW ◆

ELEGANT FRESH MIXED GREENS

*With assorted house made dressings
& toppings*

CAESAR SALADS

*Crisp romaine lettuce with our delicious
caesar dressing, herbed croutons, cherry
tomatoes and grated parmesan*

ITALIAN MOZZARELLA SALAD

*Fresh mozzarella, bell peppers, ripe
tomatoes, red onions, fresh basil,
parmesan cheese, tossed in a zesty
italian vinaigrette*

***Each option includes warm country style
ciabatta bread with butter & pesto dipping oil***

◆ PICK 2 OR 3 ENTRÉES FROM BELOW ◆

SMOKED CHICKEN PENNE

*House smoked chicken breast, penne
pasta, mushrooms, cherry tomatoes
tossed in a tomato saffron cream topped
with parmesan cheese and fresh basil*

OVEN ROASTED HERB RUBBED COD

Served with lobster brandy cream

GORGONZOLA CIPOLLINI CHICKEN

*Chicken roulade, gorgonzola, cipollini
onions, port wine reduction*

BOURBON BRINED

PORK TENDERLOIN

*Molasses sherry glaze, Colorado
goat cheese*

PAN SEARED TROUT

*Toasted hazelnut butter, citrus segments,
fine herbs, truffle white bean ragout*

CHEF MANNED CARVING STATION:

ANAHEIM CHILI RUBBED

NEW YORK STRIP

*Peppercorn au jus, creamy horseradish
sour cream*

◆ INCLUDED SIDES ◆

ROASTED GARLIC

WHIPPED POTATOES

SEASONAL VEGETABLE MEDLEY

◆ DESSERT & COFFEE SERVICE ◆

DESSERT MAY BE ADDED

FOR \$3/PERSON

TABLE SIDE COFFEE SERVICE

INCLUDED

The Gold Level Dinner Buffet

\$47 PER PERSON (2 ENTRÉES) | \$50 PER PERSON (3 ENTRÉES)

◆ MINIMUM OF 20 PEOPLE ◆

◆ PICK ONE SALAD OPTION FROM BELOW ◆

ORGANIC MIXED GREENS

*With assorted house made dressings
& toppings*

CAESAR SALAD

*Crisp romaine lettuce with our delicious
Caesar dressing, herbed croutons, cherry
tomatoes and grated Parmesan*

GREEK SALAD

*Mixed country olives with ripe tomatoes,
feta cheese, red onions, cucumbers, tossed
in a greek vinaigrette*

Each option includes warm country style

ciabatta bread with butter & pesto dipping oil

◆ PICK 2 OR 3 ENTRÉES FROM BELOW ◆

PASTA COLORADO

*Penne pasta, organic green chili, oven
roasted tomatoes, cilantro, goat feta,
fresh oregano and pine nuts*

CRAB CRUSTED IRISH SALMON

*Organic salmon, dungeness crab crust,
rosemary-lemon saffron sauce*

SEAFOOD & SAUSAGE PAELLA

*Shrimp, scallop, sausage, bell peppers,
saffron rice and tomato chipotle broth*

ROASTED AIRLINE CHICKEN

*Roasted chicken breasts, herb-white wine
pan sauce, beet poached grilled turnips*

BLACK PEPPER AHI

*Seared rare tuna, roasted potatoes,
smoked mushrooms, cherry tomato demi,
crispy potato strings*

CHEF MANNED CARVING STATION:

HERB RUBBED PRIME RIB

*Slow roasted herb rubbed prime rib,
au jus and horseradish sour cream*

◆ INCLUDED SIDES ◆

ROASTED GARLIC

WHIPPED POTATOES

SEASONAL VEGETABLE MEDLEY

◆ DESSERT & COFFEE SERVICE ◆

DESSERT MAY BE ADDED

FOR \$3/PERSON

TABLE SIDE COFFEE SERVICE

INCLUDED

The Platinum Level Dinner Buffet

\$48 PER PERSON (2 ENTRÉES) | \$51 PER PERSON (3 ENTRÉES)

◆ MINIMUM OF 20 PEOPLE ◆

◆ PICK ONE SALAD OPTION FROM BELOW ◆

CAESAR SALAD

Crisp romaine lettuce with our delicious Caesar dressing, herbed croutons, cherry tomatoes and grated Parmesan

GREEK SALAD

Mixed country olives with ripe tomatoes, feta cheese, red onions, cucumbers, tossed in a greek vinaigrette

ORGANIC MIXED GREENS

With assorted house made dressings & toppings

Each option includes warm country style

ciabatta bread with butter & pesto dipping oil

◆ PICK 2 OR 3 ENTRÉES FROM BELOW ◆

HOUSE MADE AGNOLOTTI

Black garlic mascarpone stuffed pasta, blue cheese cream, roasted red peppers, cipollini onions, toasted almonds

CUBAN CHICKEN

Lime pork, queso fresco and poblano stuffed chicken served with a sweet and spicy black bean puree and a cilantro cream sauce

CRAB ENCRUSTED RED

SNAPPER FILLET

Lump crab crust topped with smoked tomatillo chimichurri and pico de gallo

THAI SCALLOPS

Green curry lemongrass broth, bell peppers, apples, steamed rice

SHRIMP & SCALLOP FARFALLE

Shrimp, scallops, baby tomatoes, lemon thyme cream and herb purée

CHEF MANNED CARVING STATION:

WILD MUSHROOM DUSTED

ANGUS TENDERLOIN

Warm port wine peppercorn demi & blue cheese rémoulade

◆ INCLUDED SIDES ◆

ROASTED GARLIC

WHIPPED POTATOES

◆ DESSERT & COFFEE SERVICE ◆

DESSERT MAY BE ADDED

FOR \$3/PERSON

SEASONAL VEGETABLE MEDLEY

TABLE SIDE COFFEE SERVICE

INCLUDED



Dessert Bites

◆ Pick 3 for \$3 per person add a fourth for a \$1 ◆

CHOCOLATE TORTE SQUARES
CHEESECAKE
MINI BERRY TARTS

PECAN SQUARES
CARROT CAKE
MINI CRÈME BRÛLÉE

CHOCOLATE DIPPED
STRAWBERRIES PLATTER
\$3/PERSON

COOKIE PLATTER
\$2/PERSON

CUSTOM CAKE?
LET'S TALK

