



Buffet Style Appetizer & Dessert Bite Menus



Contained herein are the Wright Room's selections of platters for buffet style appetizers and desserts.

These menu items are ideal for a cocktail event where the guests are mingling, or to add as an appetizer course for your sit-down dinner.

Portion Sizing

These platters are designed to serve approximately 25 people for light appetizer style events. To create a heavy appetizer style event, we recommend adding more platters (of the same appetizer or a differing variety) and/or adding on some stations and hearty platters.

The Stations and Hearty Platters options are not entrée sized portions. Rather, there are 3 oz. portions intended to increase an event to a heavy appetizer style event (meaning not quite a meal). An average restaurant portion of a main course entrée/protein, excluding sides, is 6-10 oz. To make your appetizer event closer to a meal level, you will want to offer several platters and/or many options.

Adding an Appetizer Course to Your Dinner Event

Additionally, you can add platters for an appetizer course for your dinner event.

Light Appetizer Platters

50 PIECES EACH | 2 BITES PER PERSON FOR 25 PEOPLE

CRUDITÉS \$65

Carrot sticks, celery sticks, broccoli, cauliflower, etc., with blue cheese and ranch dip

HUMMUS & COUNTRY

MIXED OLIVES \$85

Roasted red pepper and basil flavored hummus, seasoned olives, with pita chips

DOMESTIC CHEESE BOARD \$115

With assorted crackers and fruit

IMPORTED CHEESE BOARD \$135

With assorted crackers and fresh fruit

BAKED BRIE \$90

French double cream brie cheese baked in light puff pastry, stuffed with toasted almond pesto

SHRIMP CEVICHE \$115

Diced shrimp citrus ceviche tossed with bell peppers, tomatoes, red onions, cilantro, served with guacamole and fresh corn chips

ALL NATURAL CHICKEN OR

KOBE BEEF SKEWERS \$85 / \$95

Served over Chinese salad with spicy soy and sweet chili basil dipping sauces

TOMATO CAPRESE CROSTINI \$85

Toasted ciabatta crostini brushed with pesto topped with sliced organic tomato, house made mozzarella, and basil leaf drizzled with balsamic reduction and extra virgin olive oil

THREE CHEESE ARTICHOKE DIP \$125

Artichoke hearts mixed with parmesan, mozzarella, and fontina cheese served warm with crisp veggies and crusty bread

SHAVED PRIME RIB CROSTINI \$100

Chilled rare shaved prime rib served on a garlic crostini with horseradish cream, and green onions

SWEET ITALIAN SAUSAGE

PUFF PASTRY \$85

Sweet Italian sausage layered with caramelized onions and wrapped in light puff pastry

CALIFORNIA ROLLS \$90

Crabmeat, avocado, cucumber & rice roll, with wasabi, pickled ginger, soy sauce

HONEY SMOKED

SALMON TOSTADA \$140

Colorado honey smoked salmon flaked over a crisp corn tortilla topped with cilantro sour cream, feta cheese, guacamole, and pico de gallo

APPLEWOOD SCALLOPS \$125

Bay scallops wrapped in applewood bacon, oven roasted and served with a herb citrus beurre blanc

GREEK CHICKEN FLATBREAD \$110

Warm grilled pita topped with red pepper hummus, herb balsamic marinated chicken breast, country olives, feta cheese, and chopped herbs

CHILLED SHRIMP COCKTAIL \$125
Chilled jumbo shrimp served with cocktail sauce and lemon wedges

THE ASIAN PLATTER \$110
Mini vegetable spring rolls & ginger pork pot stickers, with soy dipping sauce and sweet chili dipping sauce

LAMB CHOPS \$175
Colorado lamb chops served warm with almond mint pesto and red pepper aioli

SMOKED SALMON & TROUT \$125
Nova Scotia smoked salmon, hickory smoked trout served with capers, red onions, hard boiled eggs, dill sour cream, crostini, and toast points

CUBAN PORK EMPANADAS \$125
Flaky pastry dough filled with cilantro lime roasted pork, queso fresco served with black bean puree, and cilantro sour cream

SEAFOOD CEVICHE TOSTADA \$125
Shrimp, white fish, crab, citrus, chili, cilantro crème fresh, crisp corn tortilla

SEARED TUNA TACOS \$125
Chipotle seared tuna, Mexican slaw, and tomatillo salsa

SMOKED SALMON FLAT BREAD \$115
Scottish lox, dill cream fresh, red onion, fried capers

JALAPEÑO SHRIMP ROLL \$125
Shrimp, cream cheese, cucumber, jalapeño sushi roll, served with pickled ginger, soy and wasabi

MINI CRAB CAKES \$165
Lump crab, pickled cucumbers, tomatoes, jalapeño aioli

SPICY TUNA ROLLS \$100
Sriracha and scallion marinated tuna, cucumber roll, with wasabi, pickled ginger, soy sauce

DUCK QUESADILLA \$115
Apple rosemary pulled duck, red onions, goat cheese

WASABI GLAZED TUNA \$110
Seared tuna, cucumbers, green onions, pickled ginger, served atop wonton crisps

GREEN PEPPERCORN AND BRANDY ELK MEATBALLS \$105
Savory hand rolled meatballs served in a creamy mild green peppercorn and brandy sauce

ANTIPASTI \$125
Pesto marinated artichoke hearts, Genoa salami, marinated mozzarella, provolone, prosciutto stuffed baby peppers, queen olives, capicola, fresh tomato & basil bruschetta, garlic rubbed crostini

PEPPADEW GOAT CHEESE CRISPS \$95
Herb whipped goat cheese with peppadews served in crispy phyllo cups

ORANGE GINGER DUCK CREPE \$120
Duck confit, green onions, hoisin glaze

LOBSTER BRUSCHETTA \$145
Diced Maine lobster, tomatoes, red onion, basil, white balsamic

Stations & Hearty Platters

3 OZ. PORTIONS PER PERSON FOR 25 PEOPLE

SMOKED CHICKEN PENNE **\$110**

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

ITALIAN ROASTED VEGETABLE PASTA **\$100**

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

LEMON BASIL SHRIMP FARFALLE **\$120**

Bay shrimp tossed with baby spinach, roasted peppers, farfalle pasta in a lemon basil cream sauce

CHILLED GRILLED SALMON & KALE SALAD **\$125**

Hearty tossed kale salad with country olives, toasted almonds, feta cheese, sun dried cherries, red onions, and a roasted red pepper vinaigrette served with pesto rubbed grilled salmon

FIVE SPICE RUBBED PORK LOIN **\$130**

Soy ponzu aioli, rice wine pickles

CHIMICHURRI RUBBED FLANK STEAK **\$195**

Smoked tomato salsa, mini flour tortillas

GARLIC HERB SLOW ROASTED LEG OF LAMB **\$195**

Olive peppadew tapenade, mint cucumber yogurt

BBQ GLAZED SLICED PORK LOIN OR BEEF BRISKET **\$130**

Sliced tender beef brisket or pork loin glazed in a house made apple maple barbeque sauce, with mini rolls

CARVED HAM AND/OR TURKEY STATION **\$185 /\$320**

Carved herb roasted turkey breast with pesto mayonnaise, cranberry chutney, with mini rolls AND/OR Carved slow roasted pit ham, fig & port wine chutney, dijonnaise sauce, mini rolls

CHEF MANNED ANAHEIM CHILI RUBBED NEW YORK STRIP **\$240**

*(\$7.95 per person for groups 50+)
Creamy horseradish sour cream, mini rolls*

CHEF MANNED CARVED TENDERLOIN **\$350**

*(\$9.95 per person for groups of 50+)
Hand carved beef tenderloin, mini rolls, horseradish cream sauce, and dijonnaise sauce*



Something Sweet Platters

EACH PLATTER SERVES APPROXIMATELY 30 PEOPLE

ASSORTED PASTRY BITES

\$125 (90 PIECES)

*Vanilla cheese cakes, decadent
chocolate cakes, pecan squares, white
chocolate cream cheese carrot cakes*

(AVERAGE SIZE OF CAKE BITES 1 SQUARE INCH)

CHOCOLATE CHUNK

BROWNIE PLATTER

\$60 (60 PIECES)

*Rich melt in your mouth chocolate
brownies*

CHOCOLATE DIPPED STRAWBERRIES

\$90 (60 PIECES)

*Dark or milk chocolate hand dipped
strawberries*

LARGE COOKIE PLATTER

\$80 (90 COUNT)

*Assortment of large white chocolate
macadamia nut cookies, oatmeal raisin
cookies, and chocolate chip cookies*

