



PREMIUM PRIVATE EVENT  
ROOM IN THE HEART OF  
DOWNTOWN DENVER

## LUNCH



### 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.*

## CLASSIC COLORADO

\$24.00 PER PERSON

### MIXED GREEN SALAD

*Served with assorted seasonal vegetables and agave balsamic vinaigrette*

### SEASONAL ASSORTED VEGETABLES

*Sautéed in white wine and olive oil*

### GARLIC WHIPPED POTATOES

### BUFFALOAF

*Colorado bison, caramelized onions, pecan-smoked bacon, topped with mushroom bison demi*

### GREEN CHILI CHICKEN

*Boulder organic chicken breasts marinated and grilled topped with Pueblo green chili white cheddar sauce, and served with cumin black beans and jasmine rice*

## SMOKER BUFFET

\$24.00 PER PERSON

### SOUTHWEST CAESAR

*Crisp romaine lettuce, pico de gallo, shredded white cheddar cheese, corn tortilla strips, chipotle caesar dressing*

### RANCH BEANS

*A mixture of assorted beans in a sweet and tangy smoked bacon sauce*

### CILANTRO JASMINE RICE

### SMOKED KIELBASA SAUSAGE

### SLOW ROASTED BEEF BRISKET

*With rum molasses bbq sauce*

### BONE IN MESQUITE CHICKEN LEGS AND THIGHS

## THE QUICK BITE

\$22.00 PER PERSON

### MIXED GREEN SALAD

*Served with assorted seasonal vegetables and agave balsamic vinaigrette*

#### CHOICE OF TWO SOUPS:

TOMATO BISQUE

PORK CHILI

VEGETARIAN GREEN CHILI

ROSEMARY HAM & WHITE BEAN

BEEF & BARLEY TRUFFLE

WILD MUSHROOM BISQUE

+ 2.00 LOBSTER BISQUE  
OR CLAM CHOWDER

*Have a favorite soup? Just ask!*

#### PLATTERS OF DELI MEATS:

ROASTED TURKEY BREAST

KUROBUTA HAM

+ 2.00 ROASTED BEEF  
OR ITALIAN MEATS

#### PLATTERS

*With lettuce, tomato, red onion,  
pickles, chips and bowls of dijon,  
yellow mustards and mayo*

BASKET OF ASSORTED BREADS  
*White, Wheat and Rye*

## COORS FIELD

\$22.00 PER PERSON

FRESH DILL POTATO SALAD

CRISP COLESLAW

HOUSE MADE POTATO CHIPS

1/4 LB GRILLED HOTDOGS  
*Served with all the fixings: relish,  
ketchup, mustards and chopped onions*

+ 2.00 SUB BRATWURSTS  
*Or ask about many other sausage options*

1/4 LB GRILLED ALL BEEF BURGERS  
*Served with cheese, lettuce, tomato,  
onion and pickles*

BOULDER ORGANIC  
GRILLED CHICKEN BREAST

BRIOCHE HOTDOG  
AND BURGER BUNS



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## GREEK LUNCH

\$22.00 PER PERSON

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### MIXED GREEN SALAD

*Served with assorted seasonal vegetables and lemon oregano vinaigrette*

### MARINATED CHERRY

### ROASTED RED PEPPER HUMMUS

### TOMATOES AND CUCUMBERS IN VINEGAR AND OIL

### CILANTRO CRÈME

### HOUSE PICKLED VEGETABLES

### WARM PITA AND FALAFEL

### MARINATED OLIVES AND JUMPING GOOD COLORADO GOAT FETA

### HERB GRILLED ORGANIC CHICKEN BREAST

+ 2.00 HERB GRILLED  
SIRLOIN STEAK

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## WELTON STREET TACO BAR

\$24.00 PER PERSON

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### CHORIZO BLACK BEANS

### CHOICE OF TWO:

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### CILANTRO RICE

### PORK CARNITAS

### PICO DE GALLO, TOMATILLO SALSA, ARBOL SALSA, CILANTRO LIME SOUR CREAM, COTIJA CHEESE, LIME WEDGES

### GRILLED SIRLOIN STEAK

### GRILLED ORGANIC CHICKEN BREAST

### WARM CORN TORTILLAS

+ 2.00 BLACKENED BAY SHRIMP



# DECONSTRUCTED SALAD BAR WITH SOUP

\$22.00 PER PERSON

A LARGE BOWL OF ASSORTED GREENS SERVED WITH CHOICE OF TWO DRESSINGS

ASSORTMENT OF RAW VEGETABLES  
*Cucumbers, cherry tomatoes, red onions, cauliflower, bell peppers, carrots, radish*

CHOICE OF FOUR PREMIUM TOPPINGS:

GOAT FETA

PEPPADEWS

POINT REYES BLUE CHEESE

CIPOLLINI ONIONS

CANDIED PECANS

ARTICHOKE HEARTS

CANDIED WALNUTS

MARINATED OLIVES

TOASTED PISTACHIOS

PECAN SMOKED BACON

SMOKED GOUDA CHEESE

CHOICE OF TWO PROTEINS:

CHOICE OF TWO SOUPS:

SLICED SIRLOIN STEAK

TOMATO BISQUE

GRILLED ALASKAN SALMON

PORK CHILI

BOULDER ORGANIC

VEGETARIAN GREEN CHILI

GRILLED CHICKEN BREAST

ROSEMARY HAM & WHITE BEAN

BLACKENED BAY SHRIMP

BEEF & BARLEY TRUFFLE

+ 2.00 SEARED AHI TUNA,  
SMOKED TROUT OR CRAB

WILD MUSHROOM BISQUE

+ 2.00 LOBSTER BISQUE  
OR CLAM CHOWDER

*Have a favorite soup? Just ask!*

## PHILLY CHEESE STEAK BAR

\$24.00 PER PERSON

CLASSIC MUSTARD POTATO SALAD

CREAMY PASTA SALAD

HOUSE MADE POTATO CHIPS

PICK TWO:

CLASSIC SLICED STEAK PHILLY

*With yellow onions and bell peppers*

COLORADO BISON PHILLY

*With Pueblo green chilies  
and yellow onions*

BOULDER ORGANIC CHICKEN

BLACKENED AND SEARED

*With bell peppers and yellow onions*

ASSORTED CHEESE PLATTER

*Cheddar, Muenster, Smoked Provolone,  
and Pepper Jack*

FRESH BAKED HOAGIE ROLLS

## NEW ENGLAND SEAFOOD BAKE

\$26.00 PER PERSON

CRISPY COLESLAW

ROASTED BABY RED POTATOES

*With malt vinegar*

HOUSE MADE POTATO CHIPS

GARLIC WHITE WINE MUSSELS

AND CRUSTY BREAD

CRAB STUFFED BAKED HADDOCK  
LEMON HERB CREAM

MINI CHILLED SHRIMP ROLLS,  
MAYO, CELERY AND HERBS

+ 8.00 FOR LOBSTER



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## PASTA BAR

\$22.00 PER PERSON

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CRISP CAESAR SALAD

+ 3.00 TOMATO HOUSE  
MADE MOZZARELLA SALAD  
*With fresh basil and  
aged balsamic reduction*

BUTTER TOASTED GARLIC  
PARMESAN BREAD

COLORADO BISON ITALIAN  
SAUSAGE, PENNE PASTA, SPICY  
MARINARA, ROASTED RED BELL  
PEPPERS, CIPOLLINI ONIONS

HERB SEARED ORGANIC CHICKEN  
BREASTS, BOWTIE PASTA, ARUGULA  
AND ARTICHOKE HEARTS; THREE  
CHEESE ROASTED GARLIC CREAM  
SAUCE

GRILLED CHILLED  
VEGETABLE PLATTER  
*Zucchini, yellow squash, red onions,  
portobello mushrooms, egg plant  
dressed with extra virgin olive oil  
and aged balsamic reduction*

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## SOUTHERN LUNCH

\$22.00 PER PERSON

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THICK SLICED TOMATOES,  
PICKLED ONIONS,  
PECAN-SMOKED BACON,  
BLUE CHEESE BUTTERMILK  
VINAIGRETTE

SLOW ROASTED PORK  
AND GREENS

ROASTED GARLIC  
WHIPPED MASHED POTATOES

BLACKENED BAY SHRIMP AND  
WHITE CHEDDAR GRITS

OVEN ROASTED LEMON THYME  
CHICKEN LEGS AND THIGHS  
WITH PAN GRAVY





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## STIR FRY LUNCH

\$24.00 PER PERSON

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MIXED GREENS, CABBAGE, RED  
ONIONS, RADISH, WONTONS,  
SESAME PEANUT VINAIGRETTE

PORK FRIED RICE,  
GINGER, GARLIC, RED CHILI,  
JASMINE RICE

SWEET CHILI  
CHICKEN AND PEPPERS  
*With fresh basil*

BEEF SIRLOIN AND CAULIFLOWER  
WITH STAR ANISE KOREAN BBQ

STEAMED VEGETABLES  
*With cilantro and rice wine vinegar*

+ 4.00 PORK POT STICKERS  
AND VEGETABLE SPRING ROLLS

