



PREMIUM PRIVATE EVENT  
ROOM IN THE HEART OF  
DOWNTOWN DENVER

## Buffet Style Menus for Parties of 15 or More

All buffet menus include two courses. We start the group with a chilled plated salad once the cocktail period naturally comes to a close. Once guests are seated, the main course will be presented on our custom-built induction credenza and personally introduced by the chef.

## Add on Additional Courses

Welcome your guests with a variety of our amazing platters to enjoy during the pre-dinner cocktail hour. You may also add a shared dessert platter or plated desserts.

## Create a Custom Menu

We specialize in customization and are happy to create a menu for your event based on your group's preferences. Custom menus are premium priced.

## Dietary Restrictions

We are happy to accommodate most any dietary restrictions and can easily create a special plate for the guest(s). Please let your Event Coordinator know if there are dietary restrictions or known allergies in your group.

## Groups of 24 or Less

We are happy to customize a prix fixe menu with items from the menu at our full service restaurant, Appaloosa Grill. Lunch events start at \$35 per person. Dinner events start at \$75 per person.

ALL ITEMS GLUTEN-FREE unless otherwise noted  
[cg] = contains gluten

# First Course Options

◆ CHOOSE ONE PLATED SALAD ◆

## CAESAR HEARTS OF ROMAINE

*Croutons, parmesan, heirloom tomatoes, house caesar dressing [cg]*

## MIXED GREENS

*Crisp vegetables and house balsamic vinaigrette*

## TOMATO AND MOZZARELLA SALAD

*House made mozzarella, bell peppers, heirloom tomatoes, red onions, fresh basil, parmesan cheese, Italian vinaigrette*

## ROASTED BEET SALAD

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

## BLT WEDGE

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

## CRANBERRY MIXED GREEN SALAD

*Mixed greens, candied walnuts, red onions, goat cheese, house balsamic vinaigrette and sun dried cranberries*

# Buffet Style Sides

◆ INCLUDED WITH ALL BUFFETS ◆

BREAD AND BUTTER [cg]

◆ CHOOSE TWO ◆

SEASONAL VEGETABLE MEDLEY

HERB ROASTED BABY RED POTATOES

GARLIC WHIPPED POTATOES

◆ CHOOSE TWO UPGRADED SIDES ◆  
+\$5 PER PERSON

AU GRATIN POTATOES

FOUR CHEESE MACARONI AND CHEESE [cg]

GRILLED ASPARAGUS

GLAZED BRUSSELS SPROUTS

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# The LoDo Buffet

\$40 PER PERSON

◆ CHOOSE THREE ENTRÉES FROM BELOW ◆

## BASIL PESTO CHICKEN

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

## OVEN ROASTED ALASKAN COD

*Served with lobster brandy cream*

## APRICOT JALAPEÑO GLAZED SALMON

*Sustainable verlasso salmon, wild rice pilaf, roasted pepper, scallions*

## BRAISED BEEF PAPPARDELLE [cg]

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

## SMOKED PORK LOIN

*Citrus brined, agave peach chili glaze*

## SHRIMP AND GRITS

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

## CLASSIC CHICKEN PICCATA

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

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# The Larimer Square Buffet

\$50 PER PERSON

◆ CHOOSE THREE ENTRÉES FROM BELOW ◆

*[LoDo Buffet Entrées Also Available]*

## PAN SEARED TROUT

*White wine ver jus, citrus segments, fine herbs, truffle white bean ragout*

## CRAB CRUSTED SALMON

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

## GOAT CHEESE STUFFED CHICKEN

*Bone-in natural breast, stuffed with jumpin' good goat cheese, basil and roasted tomato, served with pan sauce*

## CHICKEN ANDOUILLE AND SHRIMP PAELLA

*Saffron rice and chipotle tomato broth*

## SICILIAN PORK TENDERLOIN

*Seasoned, roasted, and sliced heritage breed pork, cherry pepper, and onion vinaigrette*



## CHEF-MANNED CARVING STATION:

*[Maximum One Carving Station]*

*[\$100 Service Fee per Chef]*

## SLOW ROASTED HAM STATION

*With fig and port wine chutney, dijonnaise*

## HERB ROASTED TURKEY BREAST STATION

*With cranberry chutney*

## GREEN CHILE RUBBED NY STRIP STATION

*With horseradish cream*

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# The Mile High Buffet

\$60 PER PERSON

◆ CHOOSE THREE ENTRÉES FROM BELOW ◆

*[LoDo and Larimer Square Buffet Entrées Also Available]*

## PANCETTA CHICKEN

*Stuffed with house made boursin cheese, pancetta, greens, porcini demi*

## CHERRY STUFFED PORK LOIN

*Italian cherries, rosemary, goat cheese, white balsamic glaze*

## SEAFOOD RISOTTO

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

## CITRUS BASIL CRAB STUFFED SOLE

*Served with a white wine shallot sauce*



## CHEF-MANNED CARVING STATION:

*[Maximum One Carving Station]*

*[\$100 Service Fee per Chef]*

## WILD MUSHROOM DUSTED

## ANGUS TENDERLOIN STATION

*Warm port wine peppercorn demi and bleu cheese rémoulade*

## HERB RUBBED PRIME RIB OF BEEF STATION

*Slow roasted herb rubbed prime rib, horseradish sour cream*

- ◆ Substitute Bison (+\$5 per person)
- ◆ Add Bison — “Prime Rib of Two Beasts” (+\$8 per person)

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## Vegetarian and Vegan Menu Items

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

### TOMATO BASIL PENNE **V** [cg]

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

### PORTOBELLO NAPOLEON [cg]

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

### QUINOA STUFFED PEPPERS **V**

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

### VEGETABLE ENCHILADAS **V**

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

### BALSAMIC GRILL

*Assorted grilled marinated vegetables served with creamy artichoke risotto*

### OVEN ROASTED VEGETABLES AND GRITS

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

### MEDITERRANEAN GRILLED VEGETABLE TIAN **V**

*Marinated, grilled eggplant, zucchini, peppers, portobello mushrooms, roma tomatoes, red pepper hummus, country olive tapenade, baby arugula, balsamic reduction*

**V** Menu item is vegan or can be made vegan upon request

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## Dessert Bites

CHEF'S CHOICE — PASTRY BITE TRIO — \$4

◆ CHOOSE YOUR OWN HOUSE MADE PASTRY BITES — TOTAL TWO BITES PER GUEST ◆

*Choose Variety of Three — \$6 per person*

*Choose Variety of Four — \$7 per person*

MINI CREME BRULEE

CHEESECAKE

MINI BERRY TARTS

CARROT CAKE

GRANDMA'S PECAN SQUARES

FLOURLESS CHOCOLATE TORTES

RED VELVET CAKE

BROWNIE BITES

CHOCOLATE COVERED STRAWBERRIES

MINI WHOOPIE PIES

CANNOLI BITES

*vegan and gluten-free options available +\$2 per person*