



PREMIUM PRIVATE EVENT  
ROOM IN THE HEART OF  
DOWNTOWN DENVER

## **Plated Dinner Menus for Parties of 25–50 People**

*Pre-order required two weeks prior to the event date.*

All menus include at least three courses, beginning with a chilled salad. Guests will pre-order their entree which is accompanied by family-style sides and completed with dessert.

## **Optional Appetizer Station Ready Upon Arrival**

Welcome your guests with a variety of our amazing platters to enjoy during the pre-dinner cocktail hour.

## **Vegetarian & Vegan Options**

We are happy to provide these options by request. Please see Hybrid Buffet Menu for options.

## **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**

No pre-ordering necessary with prix fixe menu. 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.

# Red Rocks Plated Dinner

THREE COURSES — \$75 PER PERSON

◆ CHOOSE ONE SALAD AND ONE DRESSING FROM BELOW ◆

## MIXED GREENS

*Crisp vegetables, choice of house balsamic vinaigrette or ranch*

## GREEK HEARTS OF ROMAINE

*Country olives, roasted peppers, heirloom tomatoes, cucumbers, goat feta, lemon-oregano vinaigrette*

## CAESAR HEARTS OF ROMAINE

*Croutons, parmesan, heirloom tomatoes, house caesar dressing*

## TOMATO AND MOZZARELLA SALAD

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

◆ CHOOSE THREE ENTRÉES FROM BELOW — PRE-ORDER REQUIRED ◆

## CHICKEN PICCATA

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

## GRILLED KING SALMON

*Choose either apricot jalapeño glaze or lemon nage*

## COLORADO STRIPED BASS

*A la plancha with saffron roasted tomato broth*

## SICILIAN PORK

*Center cut sliced tenderloin with balsamic peppers and onions*

## GREEN CHILI RUBBED NY STRIP

*Sliced medallions with horseradish cream*

◆ CHOOSE TWO FAMILY-STYLE SIDES — THIRD CHOICE +\$7 PER PERSON ◆

- Grilled asparagus with citrus emulsion
- Grilled vegetable medley
- Creamed spinach
- Garlic whipped potatoes
- Herb roasted baby red potatoes
- Au gratin potatoes

◆ DESSERT COURSE ◆

## CHOOSE ONE — PLATED OPTION

- Chocolate crème brûlée
- Raspberry lemon truffle
- NY cheesecake

## SHARED OPTION — STATION OR FAMILY STYLE

*Chef's choice assorted pastry bite platter*

# Pikes Peak Plated Dinner

THREE COURSES — \$100 PER PERSON

◆ CHOOSE ONE SALAD AND ONE DRESSING FROM BELOW ◆

*[Red Rocks Salad Items Also Available]*

## ROASTED BEET SALAD

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

## CRANBERRY MIXED GREEN SALAD

*Mixed greens, candied walnuts, red onions, goat cheese, dark balsamic dressing, and sun-dried cranberries*

◆ CHOOSE THREE ENTRÉES FROM BELOW — PRE-ORDER REQUIRED ◆

*[Red Rocks Entrée Items Also Available]*

## BONELESS FREE RANGE CHICKEN

*Half bird with citrus ver jus*

## BBQ FREE RANGE BABY LAMB CHOPS

*With black garlic aioli*

## GRILLED KING SALMON

*Dusted with fennel pollen and served with zinfandel reduction*

## PRIME CENTER CUT PETITE

### FILET OF BEEF

*Choose either blue cheese butter or garlic butter*

## GRILLED SWORDFISH

*With citrus maitre d'hotel butter*

## HERB RUBBED QUEEN CUT PRIME RIB OF BEEF

*With horseradish cream*

## ANCHO MARINATED PORK LOIN

*With grilled green garlic*

◆ CHOOSE TWO FAMILY-STYLE SIDES — THIRD CHOICE +\$7 PER PERSON ◆

- Grilled asparagus with citrus emulsion
- Grilled vegetable medley
- Creamed spinach
- Glazed brussels sprouts
- Garlic whipped potatoes
- Herb roasted baby red potatoes
- Au gratin potatoes
- Four cheese macaroni

◆ DESSERT COURSE ◆

## CHOOSE ONE — PLATED OPTION

- Warm apple tart
- Chocolate cake crème anglaise
- Chocolate crème brûlée
- Raspberry lemon truffle
- NY cheesecake

## SHARED OPTION — STATION OR FAMILY STYLE

*Chef's choice assorted pastry bite platter*

# Royal Gorge Plated Dinner

FOUR COURSES — \$125 PER PERSON

◆ CHOOSE ONE AMUSE BOUCHE FROM BELOW ◆

CRAB CAKE

*With celery root remoulade*

TRUFFLE FLAN

*With american hackleback caviar*

ARTICHOKE STRUDEL

*With wild mushroom demi glace*

CHEF'S CHOICE

*Let the the chef create something special  
for your guests*

SEARED TUNA

*With sesame soba*

◆ CHOOSE ONE SALAD AND ONE DRESSING FROM BELOW ◆

*[Red Rocks and Pikes Peak Salad Items Also Available]*

BLT WEDGE

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

BABY SPINACH SALAD

*Bleu cheese, almonds, red onion,  
maple dijon vinaigrette*

◆ CHOOSE THREE ENTRÉES FROM BELOW — PRE-ORDER REQUIRED ◆

*[Red Rocks and Pikes Peak Entrée Items Also Available]*

PANCETTA CHICKEN

*Stuffed with housemade boursin cheese,  
pancetta, and greens, served with wild  
mushroom demi glace*

BONE IN PORK CHOP

*With mojo demi glace*

CITRUS BASIL CRAB STUFFED SOLE

*With a white wine shallot sauce*

PRIME CENTER CUT FILET OF  
BEEF OR BISON

*With truffle demi glace*

SEARED PRIME TUNA

*With ancho citrus maitre d'hotel butter*

HERB RUBBED KING CUT

PRIME RIB OF BEEF OR BISON

*With horseradish cream*

◆ CHOOSE TWO FAMILY-STYLE SIDES — THIRD CHOICE +\$7 PER PERSON ◆

- Grilled asparagus with citrus emulsion
- Grilled vegetable medley
- Creamed spinach
- Roasted wild truffle mushrooms
- Glazed brussels sprouts
- Garlic whipped potatoes
- Herb roasted baby red potatoes
- Au gratin potatoes
- Four cheese macaroni
- Four cheese truffled potato ragout

◆ CHOOSE TWO DESSERT COURSES — SERVED TO EACH GUEST AS A DUO ◆

- Chocolate crème brûlée
- Raspberry lemon truffle
- Pecan blondie
- NY cheesecake
- Warm apple tart
- Chocolate cake crème anglaise