



PREMIUM PRIVATE EVENT  
ROOM IN THE HEART OF  
DOWNTOWN DENVER

## BUFFET STYLE APPETIZER & DESSERT BITE MENUS

These menu items are ideal for a cocktailing 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

2 PIECES PER PERSON [UP TO 24 PEOPLE]  
PER PERSON PRICE APPLIES TO 25 OR MORE

### CRUDITÉS \$75

[+\$3 per person]

Carrot sticks, celery sticks, broccoli, cauliflower, and seasonal options, with blue cheese and ranch dip

### HUMMUS AND COUNTRY MIXED OLIVES [cg] \$100

[+\$4 per person]

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

### CHEESE BOARD \$125

[+\$5 per person]

With assorted crackers and fruit

### BAKED GOAT CHEESE \$125

[+\$5 per person]

Jumpin' good goat cheese, cream cheese, jalapeño jelly, roasted garlic, lavash crackers, charred green onion oil

### BEEF SKEWERS \$175

[+\$7 per person]

Marinated & grilled wagyu beef with hoisin dipping sauce

### THAI CHICKEN SKEWERS \$150

[+\$6 per person]

Curry marinated breast served with dipping sauce

### VEGGIE CROSTINI TRIO [cg] \$125

[+\$5 per person]

- ♦ Tomato and buffalo mozzarella with basil
- ♦ Mushroom and goat cheese
- ♦ Marinated olives and roasted tomatoes

### THREE CHEESE ARTICHOKE DIP

\$125 [+\$5 per person]

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

### SHAVED PRIME RIB CROSTINI [cg]

\$150 [+\$6 per person]

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

### BISON SAUSAGE PUFF PASTRY [cg]

\$150 [+\$6 per person]

Spicy southwest sausage wrapped in flaky pastry and brushed with mustard seeds, side of house dijon

### HONEY SMOKED SALMON TOSTADA

\$175 [+\$7 per person]

Smoked pacific cedar plank salmon, jalapeño jelly, feta, pickled cucumber, bite sized house tostada

### APPLEWOOD SCALLOPS \$175

[+\$7 per person]

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

### GREEK CHICKEN FLATBREAD [cg]

\$150 [+\$6 per person]

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

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ALL ITEMS GLUTEN-FREE unless otherwise noted

[cg] = contains gluten

**CHILLED SHRIMP COCKTAIL \$175**  
[+\$7 per person]

Chilled jumbo shrimp served with cocktail sauce and lemon wedges

**LAMB CHOPS \$200** [+\$8 per person]

Grilled, bone-in chops brushed with tamarind barbecue sauce

**SMOKED SALMON AND TROUT \$175**  
[+\$7 per person]

Nova Scotia smoked salmon, hickory smoked trout served with capers, red onions, hard boiled eggs, dill sour cream, crostini, and toast points

**MINI CRAB CAKES [cg] \$200**  
[+\$8 per person]

Maryland style crab cakes with green chile aioli

**DUCK QUESADILLA [cg] \$150**  
[+\$6 per person]

Apple rosemary pulled duck, red onions, goat cheese

**WASABI GLAZED TUNA [cg] \$175**  
[+\$7 per person]

Seared tuna, cucumbers, green onions, pickled ginger, served atop wonton crisps

**GREEN PEPPERCORN AND BRANDY ELK MEATBALLS \$150**  
[+\$6 per person]

Savory hand rolled meatballs served in a creamy mild green peppercorn and brandy sauce

**GREEK SALAD BITES \$125**  
[+\$5 per person]

The classic served in an endive cup

**PANKO FRIED SHRIMP LOLLIPOPS \$175** [+\$7 per person]

Served with jalapeño jelly

**ANTIPASTI \$125** [+\$5 per person]

Pesto marinated artichoke hearts, genoa salami, marinated mozzarella, provolone, prosciutto stuffed baby peppers, queen olives, capicola, fresh tomato and basil bruschetta, garlic-rubbed crostini

**PEPPADEW GOAT CHEESE CRISPS [cg] \$100** [+\$4 per person]

Herb whipped goat cheese with peppadews served in crispy phyllo cups

**MINI MAINE LOBSTER ROLLS [cg] \$250** [+\$10 per roll] [1 per person]

Wild caught tail, knuckle and claw meat served on a butter toasted east coast roll with lemon and parsley

**GRILLED CHILLED VEGETABLE PLATTER \$150** [+\$6 per person]

Zucchini, yellow squash, red onions, portobello mushrooms, and eggplant dressed with extra virgin olive oil and aged balsamic reduction

**BISON MEATBALLS \$175**  
[+\$7 per person]

Served with peperonata sauce and buffalo mozzarella

**MUSHROOM PALMIERS [cg] \$125**  
[+\$5 per person]

Puff pastry spirals with wild mushroom filling

**FALAFEL BITES \$125**  
[+\$5 per person]

Chickpea and fava ball topped with cucumber-yogurt-dill sauce

**TRUFFLED CHICKEN \$150**  
[+\$6 per person]

Truffled chicken salad on mini English muffins

# Hearty Platters

3 OUNCES PER PERSON [UP TO 24 PEOPLE]  
PER PERSON PRICE APPLIES TO 25 OR MORE

## SMOKED CHICKEN PENNE [cg] \$200

[+\$8 per person]

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 [cg] \$150

[+\$6 per person]

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

## LEMON-BASIL SHRIMP FARFALLE

[cg] \$225 [+\$9 per person]

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

## CHILLED GRILLED SALMON AND KALE SALAD \$225

[+\$9 per person]

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

## CHIMICHURRI-RUBBED FLANK STEAK \$250

[+\$10 per person]

Smoked tomato salsa, mini flour tortillas

## GARLIC HERB SLOW-ROASTED LEG OF LAMB \$250 [+\$10 per person]

Olive-peppadew tapenade, mint-cucumber yogurt

## BBQ GLAZED SLICED PORK LOIN OR BEEF BRISKET \$200

[+\$8 per person]

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

## GRILLED CHICKEN TABBOULEH SALAD \$200

[+\$8 per person]

Breast meat, tomato, parsley, bulgur wheat, house spice blend with green goddess dressing

## BASIL PESTO CHICKEN \$200

[+\$8 per person]

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

## CLASSIC CHICKEN PICCATA \$225

[+\$9 per person]

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

## SICILIAN PORK TENDERLOIN \$225

[+\$9 per person]

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

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# Chef-Manned Carving Stations

3 OUNCES PER PERSON [MINIMUM 20 PEOPLE]

PRICED PER PERSON ONLY



## CHEF-MANNED CARVING STATION:

*[Maximum One Carving Station]*

*[\$100 Chef Fee]*

### GREEN CHILE RUBBED NEW YORK STRIP STATION

*[\$14 per person]*

*With horseradish cream*

### HERB RUBBED PRIME RIB OF BEEF STATION

*[\$17 per person]*

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

♦ *Substitute Bison (+\$3 per person)*

♦ *Add Bison — “Prime Rib of Two Beasts” (+\$6 per person)*

### WILD MUSHROOM DUSTED

### ANGUS TENDERLOIN STATION

*[\$19 per person]*

*Warm port wine peppercorn demi and blue cheese rémoulade*

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# Vegetarian and Vegan Menu Items

THE ITEMS LISTED BELOW ARE VEGETARIAN AND VEGAN OPTIONS

MINIMUM 20 PEOPLE [+*\$7 per person*]

## 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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# Something Sweet Platters

PRICED PER PERSON ONLY — MINIMUM 20 GUESTS

CHEF'S CHOICE — PASTRY BITE TRIO [cg]

[+\$6 per person]

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

*Choose One — \$5 per person*

*Choose Two — \$7 per person*

*Choose Three — \$9 per person*

MINI CREME BRÛLÉE

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*