



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 are available as additions or substitutions to tailor the event to your specific needs. Customization costs apply.

Classic Colorado

\$30 PER PERSON

MIXED GREEN SALAD [*+\$2 served plated instead of shared*]

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

Organic chicken breast marinated and grilled, topped with Pueblo green chili white cheddar sauce

Smoker Buffet

\$32 PER PERSON

SOUTHWEST CAESAR [*+\$2 served plated instead of shared*]

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

SPICY SOUTHWEST BISON SAUSAGE

SLOW-ROASTED BEEF BRISKET

With rum molasses barbecue sauce

BONE-IN MESQUITE CHICKEN

Served over green chile pan sauce

ALL ITEMS GLUTEN-FREE unless otherwise noted

[cg] = contains gluten

Greek Lunch

\$26 PER PERSON

MIXED GREEN SALAD

Served with assorted seasonal vegetables and lemon oregano vinaigrette

MARINATED CHERRY

TOMATOES AND CUCUMBERS

In vinegar and extra virgin olive oil

MARINATED OLIVES AND

JUMPING GOOD COLORADO

GOAT FETA

MARINATED CHERRY PEPPERS

ROASTED RED PEPPER HUMMUS

CILANTRO CRÈME

WARM PITA AND FALAFEL [cg]

LEMON-OREGANO GRILLED ORGANIC CHICKEN BREAST

◆ *Add Herb-Grilled Sirloin Steak*
(+\$6 per person)

◆ *Substitute Steak for Chicken*
(+\$3 per person)

Welton Street Taco Bar

\$28 PER PERSON

CHORIZO BLACK BEANS

CILANTRO RICE

PICO DE GALLO

TOMATILLO SALSA

ARBOL SALSA

CILANTRO LIME SOUR CREAM

COTIJA CHEESE

LIME WEDGES

WARM CORN TORTILLAS

◆ CHOOSE TWO ◆

PORK CARNITAS

GRILLED SIRLOIN STEAK

[\$3 per person]

GRILLED ORGANIC CHICKEN BREAST

VEGETARIAN TACOS

*Roasted potatoes and peppers
with grilled onions and charred corn*

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Slider Bar

\$33 PER PERSON

CLASSIC CAESAR HEARTS OF ROMAINE SALAD [*+\$2 served plated instead of shared*]
Croutons, parmesan, heirloom tomatoes, house caesar dressing

◆ CHOOSE THREE SLIDERS [cg] ◆

BEEF PATTY WITH SWISS
BISON PATTY WITH PEPPER JACK
BISON REUBEN
CHICKEN BURGER WITH
WHITE CHEDDAR
VEGGIE BURGER [*cheese optional*]
FRIED CHICKEN AND PICKLES

◆ CHOOSE TWO PICNIC LUNCH SIDES ◆

POTATO SALAD
POTATO CHIPS
VEGETABLE CHIPS
FRUIT SALAD
MACARONI SALAD [cg]
PASTA SALAD [cg]
HOUSE SNACK MIX [cg]

Wash Park Picnic

\$29 PER PERSON

◆ CHOOSE THREE SAMMIES [cg] ◆

HAM AND GRUYERE
ROAST BEEF AND CHEDDAR
TURKEY AND BRIE
CHICKEN SALAD
BEL PAESE AND SPICY
SOPPRESSATA
CHICKEN CAESAR WRAP
GRILLED VEGGIES AND TAPENADE

◆ CHOOSE TWO PICNIC LUNCH SIDES ◆

POTATO SALAD
POTATO CHIPS
VEGETABLE CHIPS
FRUIT SALAD
MACARONI SALAD [cg]
PASTA SALAD [cg]
HOUSE SNACK MIX [cg]

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Deconstructed Salad Bar with Sammies

\$26 PER PERSON – SALAD ONLY

\$33 PER PERSON – ADD SAMMIES

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

◆ CHOOSE FOUR PREMIUM TOPPINGS ◆

GOAT FETA

ROASTED BEETS

POINT REYES BLUE CHEESE

ARTICHOKE HEARTS

CANDIED PECANS

MARINATED OLIVES

SMOKED GOUDA CHEESE

PECAN-SMOKED BACON

ROASTED TOMATOES

MARINATED CHERRY PEPPERS

◆ CHOOSE TWO PROTEINS ◆

◆ CHOOSE TWO SAMMIES [+7] [cg] ◆

SLICED SIRLOIN STEAK

HAM AND GRUYERE

GRILLED ALASKAN SALMON

ROAST BEEF AND CHEDDAR

GRILLED CHICKEN BREAST

TURKEY AND BRIE

SHRIMP

CHICKEN SALAD

FALAFEL

BEL PAESE AND SPICY

SOPPRESSATA

SEARED AHI TUNA OR CRAB [+2]

CHICKEN CAESAR WRAP

GRILLED VEGGIES AND TAPENADE

◆ CHOOSE TWO DRESSINGS ◆

grapefruit agave balsamic

classic blue cheese

buttermilk ranch

lemon oregano

honey chipotle

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Pasta Bar [cg]

\$28 PER PERSON

CLASSIC CAESAR HEARTS OF ROMAINE SALAD [*+\$2 served plated instead of shared*]
Croutons, parmesan, heirloom tomatoes, house caesar dressing

COLORADO BISON ITALIAN
SAUSAGE AND PENNE PASTA
*Spicy marinara, roasted red bell peppers,
cipollini onions*

HERB-SEARED ORGANIC CHICKEN
BREASTS AND BOWTIE PASTA
*Three-cheese roasted garlic cream sauce,
arugula, artichoke hearts*

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

BUTTER TOASTED GARLIC
PARMESAN BREAD

SUBSTITUTES:

BEEF PAPPARDELLE [*+\$4*]
*Filet tips and brisket, mushrooms,
cipollini onion*

SHRIMP FARFALLE [*+\$4*]
*Grilled shrimp, bowtie pasta, roasted
peppers, pesto sauce*

Southern Lunch

\$32 PER PERSON

SOUTHERN SALAD [*+\$2 served plated instead of shared*]
*Thick sliced tomatoes, pickled onions, pecan-smoked bacon,
blue cheese buttermilk vinaigrette*

SLOW-ROASTED PORK AND GREENS
RED BEANS AND RICE

BLACKENED SHRIMP AND WHITE
CHEDDAR GRITS

OVEN-ROASTED LEMON THYME
BONE-IN CHICKEN WITH PAN
GRAVY

HOUSE-MADE JALAPEÑO-CHEDDAR
CORNBREAD [cg]

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