

EST 1970

# OCCASIONS

CATERING



SEASONAL MENU  
*Autumn and Winter*

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## GUIDE TO GOODNESS

v | vegetarian

vg | vegan

gf | gluten free

df | dairy free

nuts | contains nuts

shell | contains shellfish

Items marked with an asterisk (\*) may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.





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BUTLER PASSED  
HORS D'OEUVRE

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# H O R S D ' O E U V R E

## L A N D

**HARD CIDER CHICKEN SATAY**  
rosemary apple dijon marinade,  
local bourbon aioli | gf, df

**BOURBON GLAZED MEATBALL**  
beef, colorado whiskey | df

**MEATBALL SLIDER**  
wild mushroom-dijon cream,  
roasted tomato ragout

**CHEESEBURGER EGG ROLL**  
sriracha ketchup pipette

**LAMB CHOP SCOTTA DITA**  
basil, grain mustard, balsamic and  
garlic marinade | gf, df, \*

**PORK BAO BUN**  
bao bun, lemongrass pulled pork,  
jalapeño ginger aioli, asian slaw | df

**SWEDISH MEATBALL**  
lingonberry sauce

**ELK TARTLET**  
goat cheese custard, bourbon  
bacon onion relish

**CRISPY DUCK FLAUTA**  
tangerine sriracha aioli

**MINI CUBANO**  
smoked pork, ham, swiss, house  
pickle, mustard

**SPICED LAMB MEATBALL**  
warm tomato jam | gf, df

**BACON WRAPPED DATE**  
fromage fort, pistachio, curried  
sweet and sour glaze | gf, nuts

**SMOKED CHICKEN PIZZETTA**  
rosemary barbecue sauce,  
pepperjack, pickled onion

**SAUSAGE AND FENNEL PIZZETTA**  
sausage, caramelized onion, fontina,  
arugula

**LOADED POTATO**  
bacon, miso, cheddar, scallion,  
baby gold potato

**SWEET AND SPICY PORK BELLY**  
chile molasses glaze | gf, df

**LAMB TARTLET**  
mushroom, vino, pear,  
fennel, brown butter

**BEEF WELLINGTON MEATBALL**  
wild mushroom ragout | df

**LEMON HERB CHICKEN SATAY**  
panko parmesan crust, lemon  
drizzle, roasted garlic-chive crème

**MINI STEAK SANDWICH**  
rosemary chimichurri, balsamic onion  
marmalade, roasted garlic aioli | \*

**SPICY ELK SAUSAGE**  
smoked pineapple | gf, df



# HORS D'OEUVRE

## SEA

### PETITE CRAB CAKE

pickled onion, remoulade  
| df, shell, \*

### GRAPEFRUIT SALMON ROLL

cucumber, jicama, sweet  
soy | gf, df, \*

### COCONUT SHRIMP

peach mango serrano  
marmalade | df, shell, \*

### CRISPY TUNA WONTON

seared ahi, asian slaw, sweet soy,  
jalapeño ginger aioli, served on  
wonton crisp | \*

### SMOKED TROUT RANGOON

fromage fort, apricot  
chile sauce

### BOOM BOOM SHRIMP

sambal aioli, crispy tapioca  
| gf, df, shell, \*

### CLASSIC SHRIMP COCKTAIL

cocktail sauce, lemon  
wedges | gf, df, shellfish

### CHILI CRAB TARTINE

naan, claw meat, lemon crème  
fraîche | shell

### SCALLOP RUMAKI

bacon wrap, brown sugar caramel  
drizzle | gf, df, shell, \*

### SHRIMP AND GRITS SPOON

blackened shrimp, parmesan grits,  
rosemary barbeque sauce | gf, shell, \*

### LOX AND LATKE

petite potato pancake, lox  
twirl, crème fraîche | \*

## VEGETARIAN + VEGAN

V - VEGETARIAN | VG - VEGAN

### HARVEST BURRATA SPOON

roasted butternut squash, apple,  
hazelnut, sage, golden raisin, | v, gf

### FONDUE FRITTER

raclette, cornichon, dijon crème  
fraîche, scallion | v

### CARAMELIZED ONION TARTLET

goat cheese, pomegranate, fennel | v

### BROWN BUTTER GNOCCHI SPOON

gorgonzola, sage | v

### SOUTHWEST CORN AND POBLANO CHOWDER

chipotle crème fraîche | v, gf

### BRUSSELS SPROUTS PIZZETTA

gouda, ricotta, balsamic caramelized  
onions, house sriracha, leeks | v

### TOMATO SOUP AND GRILLED CHEESE

roasted tomato basil bisque,  
mini grilled cheese coin | v

### FIVE SPICE BEET ROLL

golden beets, pickled fennel,  
pineapple, sambal | vg, gf

### MASALA ROASTED SQUASH SIP

butternut squash, mild indian  
masala | v, gf

### ROASTED ARTICHOKE HEART

tomato jam, pickled fennel | vg, gf

### CRISPY CHILE RELLENO

roasted tomatillo salsa | v

### CURRY ROASTED SWEET POTATO SUSHI

sweet soy drizzle | vg, gf

### SMOKY SOUFFLÉ

smoked blue cheese, tomato jam,  
chive | v, gf

### BUTTERNUT AND BLUE CROSTINI

balsamic roasted butternut squash,  
walnuts, sage, blue cheese | v, nuts

### BUTTERNUT SQUASH ARANCINI

parmesan risotto fritter, butternut  
squash brunoise, sage pistou | v

### MULLED SANGRIA POACHED PEAR

whipped honey, gorgonzola,  
chive | v, gf

### POTATO BOMB

herbs, cheese | v, gf

### BRIE AND LINGONBERRY KISS

wonton cup | v

### TRUFFLE HONEY GRILLED CHEESE

fontina, dijonnaise, black  
truffle honey | v

### MUSHROOM YAKITORI

sesame, king trumpet, tamari | vg, gf

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SMALL BITE STATIONS

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# SMALL BITE STATIONS

## SUSHI CART

CALIFORNIA MAKI  
krab, avocado, sriracha | gf, df

GRAPEFRUIT SALMON ROLL  
cucumber, jicama, sweet soy | gf, df, \*

FIVE SPICE BEET ROLL  
golden beets, pickled fennel,  
pineapple sambal | vg, gf

SOUTHWEST SUSHI ROLL  
chili garlic aioli, jalapeño cream  
cheese, jicama, bell pepper | v, gf

CHILI TUNA ROLL  
togarashi, cucumber, bell pepper,  
chili garlic aioli | gf, df, \*

CURRY ROASTED SWEET  
POTATO ROLL  
sweet soy drizzle | v, gf

SMOKED BROOK TROUT SUSHI  
avocado, peach pickle, cucumber,  
sesame tempura, serrano agave  
aioli | df

## DIPS AND SPREADS

GOLDEN BEET HUMMUS  
harvest honey, lemon, tahini | v, gf

ROSEMARY WHITE BEAN DIP  
herbed olive oil | v, gf

COLORADO GREEN CHILE  
GOAT CHEESE DIP  
crisped pumpkin seed crust | v, gf

ROASTED BLUE CRAB DIP  
parmesan, asiago, green onion | gf,  
shell

RACLETTE FONDUE  
gruyere, chives, whole grain  
mustard | v, gf

WARM ARTICHOKE AND  
SPINACH DIP  
spinach, artichokes, roasted garlic | v, gf

## EMPANADA CART

BOLIVIAN BEEF  
chimichurri aioli

SANTA FE CHICKEN  
spinach, cotija, roasted tomato salsa

FUSION VEGETABLE  
potato, garden vegetable,  
smoked paprika, herb yogurt dip | v

## SEAFOOD DISPLAY

ICED SHRIMP DISPLAY  
jumbo shrimp, bloody mary cocktail  
sauce, lemon wedges | gf, df, shell, \*

COLD WATER OYSTERS  
creamy horseradish, mignonette,  
hot sauce | gf, df, shell, \*

TUNA POKE BOWL  
raw ahi, sticky rice, pineapple,  
cilantro, cucumber, shaved radish,  
thai red curry | gf, df, \*

## MEATBALL SAMPLER

BOURBON GLAZED BEEF MEATBALL  
colorado whiskey | df

SPICED LAMB MEATBALL  
warm tomato jam | gf, df

BEEF WELLINGTON MEATBALL  
wild mushroom ragout

SWEDISH MEATBALL  
lingonberry sauce

CHIPOTLE CHICKEN MEATBALL  
honey-chipotle glaze

# T A B L E   D I S P L A Y S

## HERB ROASTED TURKEY DISPLAY

sage white wine mustard, maple walnut cranberry sauce, roasted garlic aioli, cocktail roll | nuts

## ANGUS CARVERY DISPLAY

sliced angus beef, roasted garlic aioli, rosemary chimichurri, balsamic onion marmalade, cocktail rolls

## OLD FASHIONED HAM DISPLAY

cranberry grain mustard, balsamic cherry compote, cocktail rolls

## VEGETABLE CRUDITES DISPLAY

crisp vegetables, occasions hummus | vg, gf

## HARVEST VEGETABLE DISPLAY

seasonal roasted, grilled and marinated vegetables, house orange rosemary olives | vg, gf

## CHEESE MONGER

irish cheddar, stilton, camembert, cornichon, honeycomb, peppadew, crackers, fig spread | v

## PASTRY WRAPPED BRIE

brie wheel, winter fruit compote | v

## ANTIPASTO

chef's seasonal assortment: cured meats, gourmet cheeses, marinated vegetables, olives, dried fruits | gf

## MEDITERRANEAN MEZZE

dolmas, hummus, pita, olives, baba ganoush, peppadew, whipped feta | v



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**STARTERS AND SALADS**

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# STARTERS AND SALADS

## ELEGANT START

**TOMATO TARTE TATIN**  
romesco, tomato, chicory,  
goat cheese | v

**PETITE CHEESE PLATE**  
aged cheddar, pecorino, mustard,  
dried fruit, crostini, crackers | v

**CHARRED BOK CHOY**  
celery root crema, crispy phyllo,  
charred bok choy, yuzu marmalade | v

## SALADS

**ROQUEFORT PEAR**  
mixed greens, walnuts, colorado honey  
vinaigrette, watermelon radish | v, gf, nuts

**SQUASH PANZANELLA**  
arugula, seasonal squash, focaccia  
croutons, thyme vinaigrette | vg

**WINTER QUINOA SALAD**  
pomegranate, broccolini, radish, dried  
berries, spicy honey vinaigrette | v, gf

**OCCASIONS GARDEN SALAD**  
tomato, cucumber, carrot, cabbage,  
herb vinaigrette | vg, gf

**GARDEN GRAPE SALAD**  
radish, spiced walnuts, manchego,  
sherry vinaigrette | v, gf, nuts

**FARMHOUSE SALAD**  
kale, beet chip, smoked ricotta,  
blood orange | v, gf

**ANTIPASTO SALAD**  
romaine, olives, artichokes,  
pepperoncini, tomatoes, cucumber,  
feta, lemon oregano vinaigrette | v, gf

**KALE AND GREEN APPLE  
SALAD**  
kale ribbons, feta, walnuts, apple,  
cider vinaigrette | v, gf, nuts

**BISTRO CAESAR SALAD**  
smoked romaine, shaved parmesan,  
garlic herb crouton, preserved  
lemon, parmesan vinaigrette | v

**WINTER GRILLED ROMAINE**  
shredded radicchio, roasted baby  
tomato, smoked paprika crispy  
chickpeas, maple cranberry  
vinaigrette | vg, gf

**BUTTERLEAF AND BEET SALAD**  
bibb lettuce, roasted beets,  
blue cheese, spiced walnuts,  
red onion, champagne  
vinaigrette | v, gf, nuts

**ROASTED CARROT AND  
QUINOA SALAD**  
leek, dried cranberry, chopped  
pecan, cranberry maple  
vinaigrette | vg, gf, nuts

## BREAD

**ARTISAN BREAD BASKET**  
chef's gourmet assortment, whipped  
butter | v

**CLASSIC CHEESE STRAWS**  
crispy parmesan | v

**HOUSE BAKED BISTRO ROLLS**  
whipped butter | v

**HOUSE HERBED FOCACCIA  
BASKET**  
whipped butter, pink salt | v

**CORN BREAD MUFFINS AND  
FRESH DINNER ROLLS**  
madhava honey butter | v

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## ACCOMPANIMENTS

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# ACCOMPANIMENTS

## VEGETABLES

### COFFEE BEAN ROASTED CARROTS

heirloom carrots, honey | v, gf, df

### ROOT VEGETABLE TAGINE

roasted acorn squash, chickpeas,  
apricots, golden raisins | vg, gf

### FARMER'S MARKET VEGETABLE DISPLAY

seasonal selection of roasted, grilled  
and marinated vegetables, house  
orange rosemary olives | vg, gf

### BALSAMIC CARAMELIZED BRUSSELS SPROUTS

vg, gf

### JULIENNE SEASONAL VEGETABLES

orange vinaigrette, fine herbs | vg, gf

### FALL ROASTED HARVEST VEGETABLES

turnip, rutabaga, carrots,  
brussels | vg, gf

### ROASTED DELICATA SQUASH

brown butter, hazelnut, crispy  
sage | v, gf, nuts

### SEARED GREEN BEANS WITH MISO VINAIGRETTE

chili garlic crunch | vg

## STARCH

### MASHED POTATOES

#### GASTRO PUB

brown butter, buttermilk,  
pepper | v, gf

#### CHOPHOUSE

garlic, white cheddar,  
scallions | v, gf

#### PESTO WHIPPED

basil, pesto butter | v, gf

#### CHIPOTLE WHIPPED

adobo, chives | v, gf

#### OLIVE OIL WHIPPED

roasted garlic, basil | vg, gf

#### PURPLE POTATO

roasted garlic purple yams

### MAC AND CHEESE

#### CLASSIC THREE CHEESE

three cheese cavatappi | v

#### ITALIAN

mushrooms, roasted garlic, parmesan  
panko crust | v

#### SOUTHWEST

green chilies, cilantro, jalapeño | v

#### LOADED

sour cream cheddar sauce, bacon, scallions

#### CHEESE SHOPPE

fromage fort, parmesan, gouda,  
cheddar, herbs | v

### PASTA

#### PENNE PRIMAVERA

spinach, peppers, mushrooms, pesto  
cream sauce | v

#### CAVATAPPI CARBONARA

pancetta, garden peas, sweet red  
peppers, parmesan, egg

#### MUSHROOM WALNUT PASTA

orecchiette, sundried tomato,  
shiitake, greens, toasted walnuts,  
parmesan | v, nuts

#### SWEET POTATO ORZO

pumpkin seed pesto, roasted  
mushrooms, crispy kale | v

### GRAINS

#### BUTTERNUT SQUASH RISOTTO

parmesan, shallots | v, gf

#### WILD RICE PILAF

carrots, celery, onion, sea salt | vg, gf

#### PARMESAN RISOTTO

white wine, parmesan, shallot | v, gf

### OTHER

#### ROSEMARY ROASTED POTATOES

olive oil, sea salt | vg, gf

#### MASHED WINTER SQUASH

bay leaf butter | v, gf

#### ROASTED DUCK FAT

#### FINGERLING POTATOES

parsley, onion | gf, df

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ENTRÉES

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# ENTRÉES

## BEEF

CIDER BRAISED SHORT RIB  
plum relish, crispy shallots and  
garlic | gf, df

SIGNATURE RUB SIRLOIN  
occasions "magic powder,"  
colorado bourbon sauce | gf, df, \*

BRAISED BEEF LASAGNA  
herb ricotta, asiago tomato cream

CLASSIC HERB ROASTED  
PRIME RIB  
red horseradish aioli | gf, \*

PEPPERCORN CRUSTED  
BEEF SIRLOIN  
wild mushroom demi | gf, \*

BACON WRAPPED MEATLOAF  
peppercorn crust, maytag blue  
cheese butter, port wine  
reduction | gf, \*

FRENCH ONION SHORT RIBS  
red wine demi, thyme  
caramelized onions | gf, df

HERB CRUSTED BEEF  
TENDERLOIN CARVERY  
creamy horseradish, red wine demi | gf, \*

BLACK AND BLUE FILET MIGNON  
peppercorn crust, maytag blue  
cheese butter, port wine  
reduction | gf, \*

## CREATE YOUR OWN

### CHOOSE BEEF

Tri-Tip  
Flank  
Petite Beef  
Signature Sirloin  
Tenderloin

### CHOICE OF SAUCE

Red Wine Demi | gf  
Three Herb Chimichurri | vg, gf  
Colorado Bourbon Sauce | gf, df  
Asian Chili Umami Sauce | vg, gf  
Horseradish Crème | v, gf  
Whole Grain Mustard Demi | gf

### NOTE

Our chef will select  
seasonings to match your  
beef and sauce pairings

## PORK

SPICED PORK TENDERLOIN  
CARVERY  
cracked pepper mustard seed rub,  
sweet onion fig jam, lingonberry  
mostarda | gf, df

ROASTED PESTO PORK LOIN  
CARVERY  
basil pine nut pesto, roasted with  
rosemary jus | gf, nuts

COFFEE CRUSTED LOIN  
carrot, fennel, mocha | gf

# ENTRÉES

## POULTRY

**WOODLAND CHICKEN**  
wild rice and cranberry stuffing,  
herbed leek compote | gf, df

**COQ AU VIN**  
confit chicken, house pancetta, pickled  
onion, mushroom, red wine | gf

**CHICKEN SCAMPI**  
parmesan herb panko, tomatoes,  
garlic lemon basil beurre blanc

**HARD CIDER CHICKEN**  
chicken breast, rosemary, lemon,  
garlic | gf, df

**GOLDEN STUFFED CHICKEN**  
basil cream sauce | gf

**MUSHROOM AND BRIE  
CHICKEN ROULADE**  
chives, tarragon | gf

**BONELESS ROAST TURKEY**  
holiday spice brined, white wine  
mustard sauce | df, gf

**PAN ROASTED AIRLINE CHICKEN**  
leek and fennel ragout | gf

**HERBED TURKEY CARVERY**  
herb butter basted boneless roast,  
gingered cranberry compote,  
pomegranate grain mustard | gf, df

## SEA

**ROASTED SOLE**  
parsley lemon butter, dijon | gf

**PAN SEARED ROCKY  
MOUNTAIN TROUT**  
cornmeal dust, mustard seed caviar,  
chickpeas, swiss chard | gf, df

**WINTER SMOKED SALMON**  
chai, tarragon beurre blanc | gf

**PAN SEARED  
MUSTARD SALMON**  
stone ground mustard,  
herbs | gf, df

**BUTTER ROASTED SHRIMP**  
truffle, lemon, asparagus | gf, \*

## CREATE YOUR OWN

### CHOOSE FISH

Salmon  
Rocky Mountain Steelhead Trout  
Barramundi  
Rainbow Trout  
Black Cod  
Halibut

### CHOICE OF SAUCE

Tarragon Beurre Blanc | v, gf  
Stone Ground Mustard Gastrique | vg, gf  
Charred Tomato Chutney | vg, gf  
Three Herb Chimichurri | vg, gf  
Lemon Cream Sauce | v, gf

### NOTE

We are proud to feature  
fish selections approved by  
Seafood Watch

# ENTRÉES

## VEGETARIAN + VEGAN

V - VEGETARIAN | VG - VEGAN

### FORAGER'S PIE

wild mushroom, caramelized onion, garden peas, olive oil whipped yukon golds | vg, gf

### PASILLA RELLENA

cheesy grits, cumin crema, mushroom | v, gf

### CHEESE SHOPPE CAULIFLOWER

occasions five cheese sauce, asparagus tips, sundried tomato, crispy shallot, parmesan gratin | v, gf

### BUTTERNUT SQUASH LASAGNA

roasted butternut squash, asiago, toasted walnuts, crispy sage, balsamic brown butter sauce | v, nuts

### EGGPLANT GOAT CHEESE STACK

eggplant, tomato, basil oil, balsamic reduction | v, gf

### PORTOBELLO WELLINGTON

basil, baby spinach, toasted pine nuts, caramelized onion ragout, saffron rouille sauce | v, gf, nuts

### ROOT VEGETABLE TAGINE

roasted acorn squash, chickpeas, apricots, golden raisins | vg, gf

### CAULIFLOWER ALA PLANCHA

red pepper coulis, arugula pesto | vg, gf

### TOFU AND ROASTED VEGETABLE NAPOLEON

rosemary marinated tofu, roasted peppers, lemon basil pistou | vg, gf





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BISON TOMAHAWK  
STEAK CARVERY  
BISON TOMAHAWK  
STEAK CARVERY



STATIONS + SMALL PLATES

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# STATIONS

## STROLLING SUSHI CART

### CALIFORNIA MAKI

krab, avocado,  
sriracha | gf, df, shell

### GRAPEFRUIT SALMON ROLL

cucumber, jicama,  
sweet soy | gf, df, \*

### FIVE SPICE BEET ROLL

golden beets, pickled fennel,  
pineapple sambal | vg, gf

### SOUTHWEST SUSHI ROLL

chili garlic aioli, jalapeño cream  
cheese, jicama, bell pepper | v, gf

### CHILI TUNA ROLL

togarashi, cucumber, bell  
pepper, chili garlic aioli | gf, df, \*

### CURRY ROASTED SWEET POTATO ROLL

sweet soy drizzle | vg, gf

### SMOKED BROOK TROUT SUSHI

avocado, peach pickle, cucumber,  
sesame tempura, serrano agave aioli | df

## SLIDER BAR

### CRISPY CHICKEN SLIDER

house pickle, smoked  
paprika aioli

### BABY BLACK BEAN SLIDER

guacamole, tomatillo salsa | v

### CLASSIC ALL BEEF SLIDER

dill pickle remoulade | \*

### PULLED PORK SLIDER

house slaw, cheddar-green  
chile buttermilk biscuit

## APRÈS-SKI STATION

raclette fondue, elk bratwurst,  
cornichon, potato pancakes,  
applesauce

## STREET TACOS

### SMOKED BEEF BRISKET TACO

coffee lacquer, caramelized onions,  
salsa verde, queso fresco | gf

### CRISPY MAHI MAHI TACO

mango jicama relish, sriracha  
aioli | df

### FRIED AVOCADO TACO

corn fondue, pico de gallo,  
hibiscus tortilla | v

### CHICKEN TINGA TACO

chipotle, chicken thigh, oregano | gf, df

### TEQUILA PORK CARNITAS TACO

red chile tortilla, citrus, garlic | gf, df

### BRUSSELS SPROUTS TACO

jalapeño jelly, green apple, grated  
carrot, cotija | v, gf

## BEER GARDEN

knackwurst | gf, df  
jalapeño cheddar elk sausage | gf  
beer braised bratwurst | df

beer cheese sauce | v  
sauerkraut | vg, gf  
soft pretzels | v  
horseradish dijon crème | v, gf  
stone ground mustard | vg, gf  
potato salad | v, gf

## ASIAN FUSION

### VEGETARIAN LO MEIN

edamame beans, bamboo shoots,  
carrots, broccoli, water chestnuts,  
shiitake mushrooms, ginger teriyaki  
sauce | vg

### PORTOBELLO BAO BUN

steamed bao bun, hoisin marinated  
portobello, asian slaw, jalapeño  
ginger aioli | vg

### PORK BAO BUN

bao bun, lemongrass pulled pork,  
jalapeño ginger aioli, asian slaw | df

### VEGETARIAN EGG ROLL

asian vegetables, sweet 'n' sour | vg

### YAKITORI CHICKEN SATAY

asian chili umami sauce | gf, df

## HAND TORCHED BRUSCHETTA

### FRENCH ONION

roasted garlic aioli, braised white  
onions, melted brie | v

### FIG + GOAT CHEESE

goat cheese, fig jam, prosciutto

### SPINACH + ARTICHOKE

occasions signature spinach +  
artichoke dip | v

# STATIONS + SMALL PLATES

## STATIONS CONT'D

### EMPANADA CART

**BOLIVIAN BEEF EMPANADA**  
chimichurri aioli

**FUSION VEGETABLE EMPANADA**  
potato and vegetables, paprika,  
herb yogurt dip | v

**SANTA FE CHICKEN EMPANADA**  
spinach, cotija, roasted tomato salsa

### STROMBOLI CARVERY

meatball and mozzarella  
mixed vegetable and cheese | v  
marinara dipping sauce | v

### MAC AND CHEESE

**CLASSIC THREE CHEESE**  
cavatappi mac | v

**THE CHEESE SHOPPE CAULIFLOWER**  
cauliflower with house fromage fort,  
parmesan, gouda, aged cheddar,  
fresh herbs | v, gf

toppings:  
pancetta crumbles, sun dried  
tomatoes, parmesan ribbons,  
broccoli florets, grilled  
jalapeños

### TAPAS BAR

albondigas  
serrano ham | gf, df  
patatas bravas | vg, gf  
marinated olives | vg, gf  
queso a la plancha | v, gf  
pan con tomate | v

### HOT POT STATION

baby bok choy, enoki mushroom,  
bean sprout, roasted corn, radish,  
hardboiled egg, fried chili garlic,  
tamari | df, gf

**BROTH:** chicken, vegetable

**PROTEIN:** teriyaki chicken,  
signature sirloin\*, pork belly,  
shrimp, fried tofu

## SMALL PLATE STATIONS

**HOLIDAY TURKEY TASTING**  
turkey confit, cranberry two  
ways, potato chip | gf

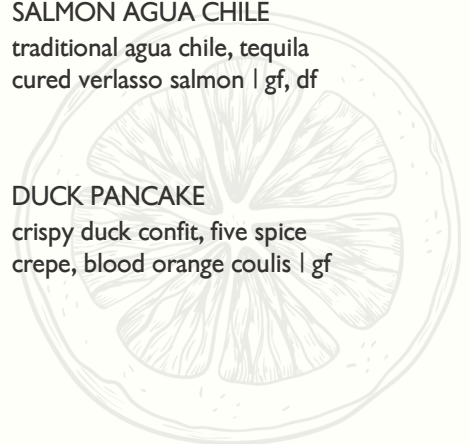
**RANCHERS PLATE**  
hand carved steak, charred creamed  
spinach, roasted garlic mashed  
potatoes | gf

**POMEGRANATE BRAISED BRISKET**  
cumin, cilantro, triple corn  
risotto | gf

**CHARRED BOK CHOY**  
celery root crema, crispy  
phyllo, charred bok choy,  
yuzu marmalade | v

**SALMON AGUA CHILE**  
traditional agua chile, tequila  
cured verlasso salmon | gf, df

**DUCK PANCAKE**  
crispy duck confit, five spice  
crepe, blood orange coulis | gf



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# OCCASIONS

CATERING



DESSERTS

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# DESSERTS

## PETITES



**BUTTERSCOTCH BUDINO**  
chocolate cookie crumble | v

**CHAI SPICED TRUFFLE**  
bittersweet chocolate, cacao nibs | v, gf

**PUMPKIN MOUSSE TARTLET**  
eggnog cream, chocolate | gf

**PUMPKIN SPICE CRONUT**  
cranberry glaze | v

**CARMELITA**  
coconut, caramel, oats,  
dark chocolate | vg, gf

**CARAMEL APPLE POP**  
salted caramel, white chocolate  
shell | v, gf

**PUMPKIN CHEESECAKE BITE**  
brown butter, pear | v

**CLASSIC CRÈME BRULEE**  
vanilla custard | v, gf

**PECAN PRALINE POP**  
chocolate, caramelized pecans | v, gf, nuts

**CHOCOLATE PEANUT  
BUTTER BROWNIE BITE**  
v, nuts

**SWEET POTATO PIE**  
meringue | vg, gf

**NUTELLA TART**  
chocolate shell | v, gf, nuts

**STICKY TOFFEE PUDDING TART**  
chocolate, figs | v

**CARROT CAKE WHOOPIE PIE**  
carrot ginger frosting | v

**VEGAN PEANUT BUTTER  
CHOCOLATE BAR**  
puffed millet, dark chocolate, peanut  
butter | vg, gf, nuts


## SHOTS

**TIRAMISU PARFAIT**  
mascarpone, lady fingers, espresso | v

**BANANA NUTELLA S'MORE SHOT**  
graham crisp, torched  
marshmallow | v, nuts

**CIDER PANNA COTTA**  
vanilla, ginger cookie | v

**GINGERBREAD COOKIE SHOT**  
eggnog | v



**CHOCOLATE POT DE CRÈME SHOT**  
vanilla whipped cream rosette | v, gf

# DESSERTS

## PLATED

**CRÈME BRULÉE**  
vanilla custard | v, gf

**CHOCOLATE POT DE CRÈME**  
vanilla whipped cream rosette | v, gf

**WINTER PANNA COTTA**  
chocolate, beet gel, shiso | v, gf, nuts

**BUTTER CAKE**  
cream cheese, caramelized  
sugar, mixed berry compote | v

**CHOCOLATE SIN CAKE**  
flourless chocolate cake, chocolate  
ganache, creme anglaise, raspberry  
coulis | v, gf

**PINEAPPLE RIGHT SIDE UP CAKE**  
rosemary simple syrup, chocolate,  
pickled cherry relish | v

## STATIONS

### THE PIE SHOPPE

apple | v  
spiced pumpkin | v  
chocolate bourbon pecan | v  
cherry | v  
lemon meringue | v

### WARM TIN CUP COOKIES

chocolate chip | v  
oatmeal raisin | v  
snickerdoodle | v  
peanut butter | v

### LIQUID NITROGEN

liquid nitrogen ice cream, fresh popcorn  
garnish, choose 2 flavors  
eggnog | v, gf  
chocolate hazelnut | vg, gf  
peppermint | vg, gf  
vanilla bean | vg, gf

### FUDGE CARVING

mint chocolate | v, gf  
salted caramel | v, gf  
pomegranate, orange &  
white chocolate | v, gf

### AFFOGATO

bourbon butterscotch ice cream,  
nitro cold brew, florentine lace,  
cacao nibs | v, nuts

### CHOCOLATE BREAD PUDDING FLAMBÉ

caramel sauce, bourbon | v



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# OCCASIONS

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LATE NIGHT SNACKS

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# LATE NIGHT

## PASSED SNACKS

CHEESEBURGER EGG ROLL  
sriracha ketchup pipette

TRUFFLE HONEY GRILLED CHEESE  
fontina, dijonaise, black truffle  
honey | v

PORK BAO BUN  
bao bun, lemongrass pulled pork,  
jalapeño ginger aioli, asian slaw | df

COLORADO GRILLED CHEESE  
goat cheese, green chile,  
sourdough | v

VEGETARIAN EGG ROLL  
asian vegetables, house sweet 'n'  
sour | vg

MINI BREAKFAST BURRITO  
eggs, potatoes, sautéed vegetables,  
green chile, cotija, queso fresco,  
red chile sauce | v

## TATER TOT'CHOS

TATER TOT NACHOS  
queso | v, gf  
pico de gallo | vg, gf  
green chile | v, gf  
buffalo sauce & blue cheese | v, gf  
pulled pork carnitas | gf, df  
ground beef | gf, df

## EMPANADA CART

BOLIVIAN BEEF  
chimichurri aioli

SANTA FE CHICKEN  
spinach, cotija, roasted tomato salsa

FUSION VEGETABLE  
potato, garden vegetable,  
smoked paprika, herb yogurt dip | v

## SLIDER BAR

CRISPY CHICKEN SLIDER  
house pickle, smoked paprika aioli

BABY BLACK BEAN SLIDER  
guacamole, tomatillo salsa | v

CLASSIC ALL BEEF SLIDER  
dill pickle remoulade | \*

PULLED PORK SLIDER  
house slaw, cheddar-green  
chile buttermilk biscuit

## PRETZEL BAR

CLASSIC  
sea salt crusted pretzel bite,  
spiked cheddar cheese sauce,  
honey creole mustard | v

## PIZETTE BAR

PEPPERONI PIZZA  
pepperoni, mozzarella, tomato sauce

SAUSAGE AND FENNEL PIZZETTA  
sausage, caramelized onion, fontina,  
arugula

TUSCAN PIZZETTA  
gorgonzola, mozzarella, poached  
pear, arugula pesto | v

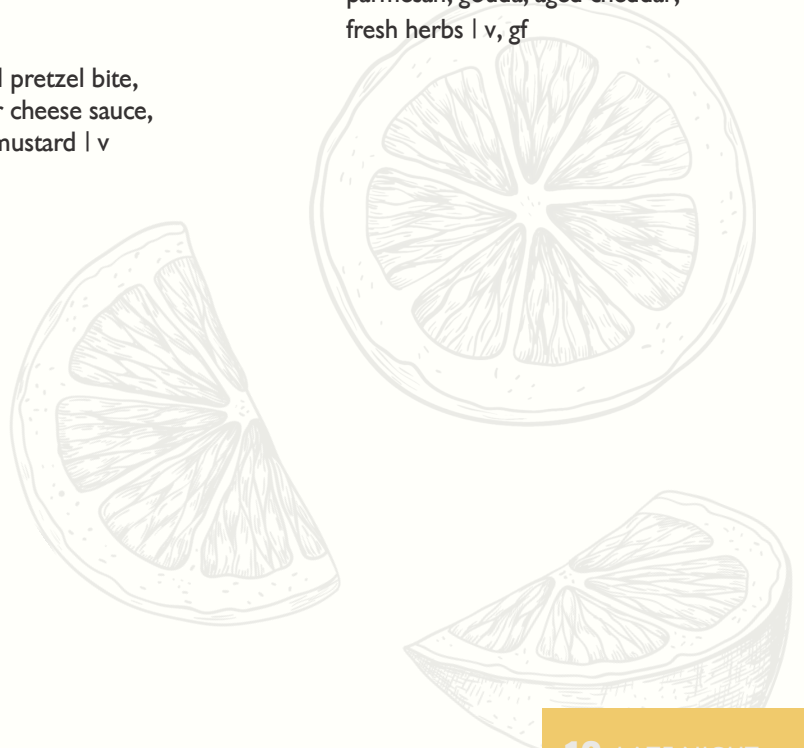
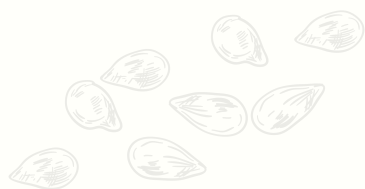
BRUSSELS SPROUTS PIZZETTA  
gouda, ricotta, balsamic caramelized  
onions, house sriracha, leeks | v

PIZZA MARGHERITA  
mozzarella, basil, tomato | v

## MAC AND CHEESE CUPS

CLASSIC THREE CHEESE  
cavatappi | v

THE CHEESE SHOPPE CAULIFLOWER  
cauliflower with house fromage fort,  
parmesan, gouda, aged cheddar,  
fresh herbs | v, gf

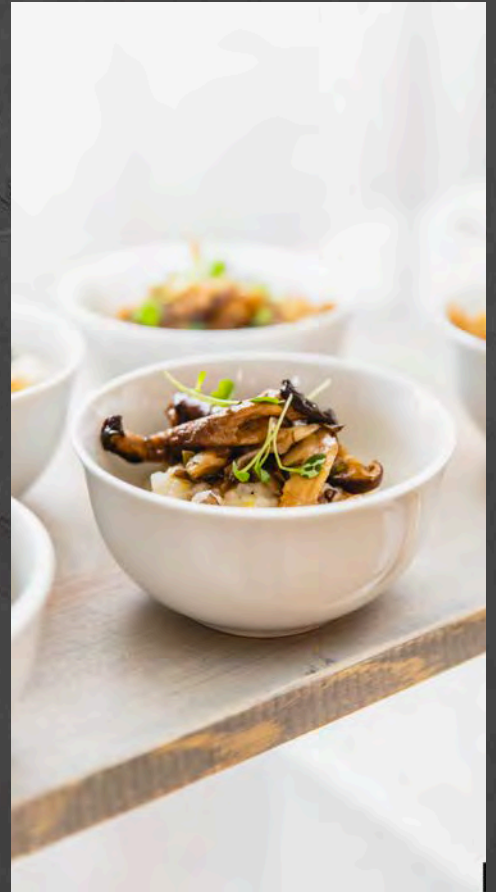




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