

EST 1970

OCCASIONS

CATERING



SEASONAL MENU
Spring and Summer

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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

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

L A N D

BOURBON GLAZED MEATBALL
beef, colorado whiskey | df

BASIL PARMESAN CHICKEN SATAY
lemon roasted garlic dipping sauce | gf

MINI CUBANO
pork shoulder, ham, swiss, house pickle, mustard

“CHICKEN AND WAFFLE” CONE
savory waffle cone, serrano aioli, pickled celery

FRANK IN A BLANKET
sesame crusted pastry, honey dijon dipping sauce | df

THAI CHICKEN MEATBALL
ground chicken, vegetables, apricot chile dipping sauce | df

SIRLOIN BRUSCHETTA
herbed crostini, horseradish crème, heirloom tomato, signature rubbed sirloin | *

BOLIVIAN BEEF EMPANADA
chimichurri aioli

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

SPICY ELK SAUSAGE
smoked pineapple | gf, df

KALUA PORK PIZZETTA
roasted pork, smoked pineapple, korean bbq, pickled serrano

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

BIRRIA FLATBREAD
red chile consommé, naan, cilantro, onion, cotija

BACON WRAPPED WATER CHESTNUT
sweet soy, spicy togarashi aioli | gf, df

CANDIED BACON CAPPED MELON
cantaloupe, habañero cured bacon | gf, df

JERK CHICKEN SKEWER
thigh, caribbean bbq | gf, df

CHEESEBURGER EGG ROLL
sriracha ketchup pipette

SANTA FE CHICKEN EMPANADA
spinach, cotija, roasted tomato salsa

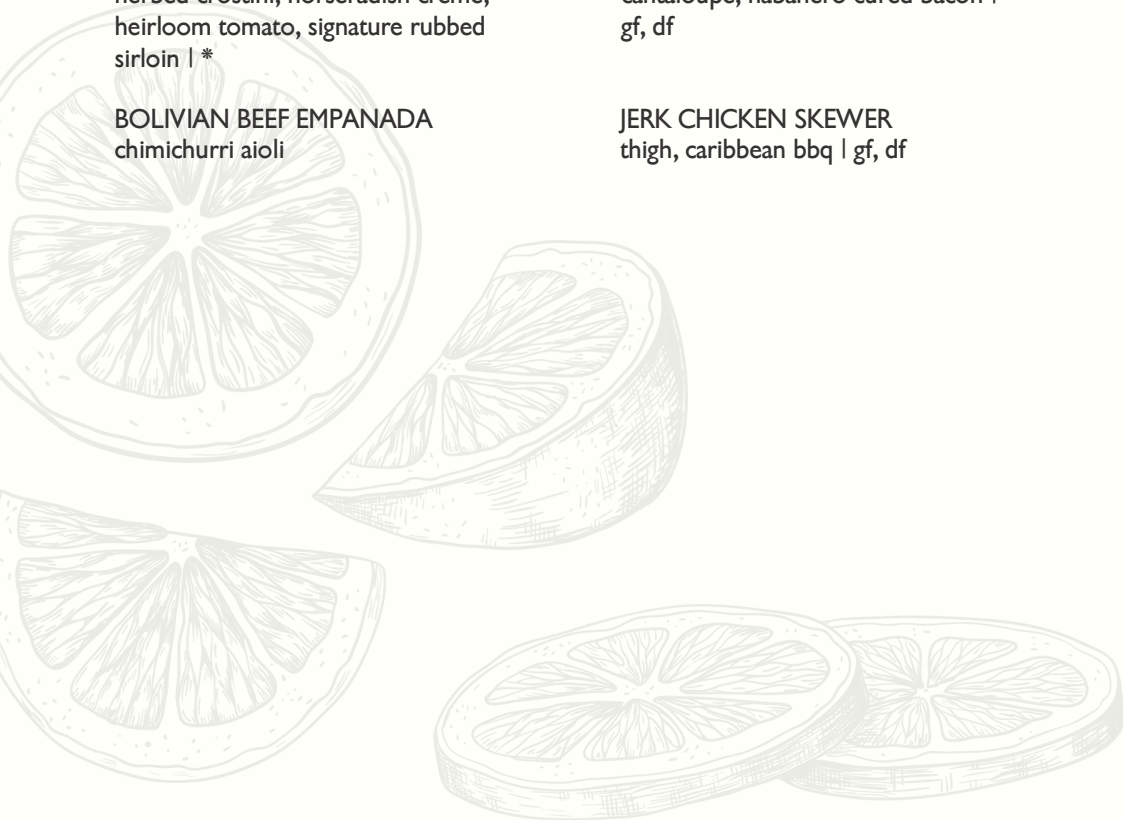
COLORADO BUFFALO SLIDER
bison, turmeric pickle, mediterranean blueberry aioli | *

ITALIAN DEVEILED EGG
deveiled egg, basil, prosciutto | gf, df

BBQ PULLED PORK CHIP
sweet potato chip, southern slaw | gf, df

BACON WRAPPED MAC AND CHEESE
smoked gouda, white barbecue sauce

TANDOORI CHICKEN CONE
coconut pesto, mango chutney



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

S E A

TUNA CRISP

ahi, avocado, ancho crème, plantain
chip | gf, *

PETITE CRAB CAKE

pickled onion, remoulade | df, shell, *

SHRIMP AND GRITS SPOON

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

SMOKED TROUT RANGOON

fromage fort, apricot chile sauce

TRUFFLE ROASTED SHRIMP

asparagus, lemon | gf

DARJEELING VODKA CURED

GRAVLAX

cucumber round, dill crème fraîche,
sweet chile pearls | gf, *

COCONUT SHRIMP

peach mango serrano marmalade |
df, shell, *

LOX AND BAGEL CONE

everything spice, salmon, chive cream
cheese | *

V E G E T A R I A N + V E G A N

V - VEGETARIAN | VG - VEGAN

JALAPEÑO POPPER MINI POTATO

cheddar, cream cheese, jalapeño | v, gf

CRISPY CHILE RELLENO

roasted tomatillo salsa | v

SWEET CORN GAZPACHO

avocado crema, aleppo chile | vg, gf

TOMATO SOUP AND GRILLED CHEESE

roasted tomato basil bisque, mini
grilled cheese coin | v

VEGETARIAN EGG ROLL

asian vegetables, house
sweet 'n' sour | v

FUSION VEGETABLE EMPANADA

potato and vegetables, paprika, herb
yogurt dip | v

ROASTED ARTICHOKE HEART

tomato jam, pickled fennel | vg, gf

TRUFFLED DEVILED EGG

balsamic pearls | v, gf, df

ROCKY MOUNTAIN PIZZETTA

grilled peach, goat cheese, basil, peach
barrel aged balsamic | v

CURRY ROASTED SWEET

POTATO SUSHI ROLL

sweet soy drizzle | vg, gf

WATERMELON CUBE

red wine vinegar reduction, pickled
heirloom cherry tomato, basil | vg, gf

POTATO BOMB

herbs, cheese | v, gf

BURRATA SPOON

heirloom tomato, arugula pesto,
balsamic pearls | v, gf

POMEGRANATE AVOCADO TOAST

pomegranate salsa, wildflower
honey, feta | v

SPRING PEA ARANCINI

mint, lemon garlic aioli | v

ARTICHOKE GRATINÉE

gruyere, spinach, feta | v, gf

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SMALL BITE STATIONS

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SUSHI CART

CALIFORNIA MAKI ROLL

krab, avocado, cucumber, sriracha aioli
| gf, df, shell

GRAPEFRUIT SALMON ROLL

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

SOUTHWEST 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 ROLL

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

STROLLING CHEESE CART

brie, irish cheddar, gorgonzola,
smoked gouda, goat cheese,
manchego, honeycomb, chef's
accompaniments | v,

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

GRAZING STATION

cured meats, gourmet cheeses,
marinated seasonal vegetables,
olives, dried fruits, selection of
house dips and spreads, crackers and
crostini

MEDITERRANEAN MEZZE

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

BRUSCHETTA BAR

CAPRESE

tomato and fresh basil | vg, gf

TUSCAN

rosemary white bean dip | vg, gf

MEDITERRANEAN

honey lemon roasted carrot and feta
spread | v, gf

DIPS AND SPREADS

TOMATO BASIL BRUSCHETTA

roasted garlic, olive oil | vg, gf

COLORADO GREEN CHILE GOAT CHEESE DIP

crisped pumpkin seed crust | v, gf

ROASTED BLUE CRAB DIP

parmesan, asiago, green onion | gf,
shell

ROSEMARY WHITE BEAN DIP

herbed olive oil | vg, gf



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STARTERS AND SALADS

STARTERS AND SALADS

ELEGANT START

PRESSED WATERMELON WEDGE

red wine vinegar reduction, pickled heirloom tomato, goat cheese, basil | v, gf

BABY BURRATA

grilled ciabatta, baby heirloom tomatoes, arugula, basil oil, balsamic glaze | v

LAVENDER RICOTTA

ricotta, buttermilk crackers, grilled peach, arugula, tomato | v

PETITE CHEESE PLATE

aged cheddar, manchego, mustard, dried fruit, crostini, crackers | v

TOMATO TARTE TATIN

romesco, tomato, frisée, goat cheese | v

CHARRED BOK CHOY

celery root crema, crispy phyllo, charred bok choy, yuzu marmalade | v

SWEET CORN GAZPACHO

avocado brunoise, alepo chile, basil glass | vg, gf

SALADS

OCCASIONS GARDEN SALAD

tomato, cucumber, carrot, purple cabbage, herb vinaigrette | v, gf

ROASTED CORN SALAD

mixed greens, queso fresco, heirloom tomato, chili roasted pistachios, cilantro lime vinaigrette | v, gf, nuts

PALISADE PEACH SALAD

field greens, palisade peaches, farmer's cheese, candied almonds, champagne vinaigrette | v, gf, nuts

GARDEN GRAPE SALAD

radish, spiced walnuts, manchego, sherry red grape vinaigrette | v, gf, nuts

MARKET TOMATO SALAD

heirloom tomato, fennel, arugula, jalapeño honey vinaigrette, ricotta salata | v, gf

CHOPPED ITALIAN SALAD

romaine, smoked paprika white beans, grape tomatoes, yellow pepper and cucumber relish, caramelized fennel vinaigrette | vg, gf

SPLENDOR SALAD

strawberries, dried cranberries, candied walnuts, gorgonzola, pear vinaigrette | v, gf, nuts

HEIRLOOM GREENS SALAD

toasted pistachios, heirloom tomato, sherry red grape vinaigrette, gorgonzola | v, gf, nuts

SUMMER PICKLED SALAD

hot house greens, tempura asparagus, raspberry compressed cucumber, pickled carrot, feta, cranberry maple vinaigrette | v, gf

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ACCOMPANIMENTS

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VEGETABLES

GRILLED ASPARAGUS
lemon zest, sea salt | vg, gf

FARMER'S MARKET VEGETABLE
DISPLAY
seasonal selection of roasted,
grilled and marinated vegetables,
house olives | vg, gf

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
chipotle in adobo, chives | v, gf

OLIVE OIL WHIPPED
roasted garlic, basil | vg, gf

GRAINS

WILD RICE PILAF
carrots, celery, onion, sea salt | vg, gf

TRIPLE CORN RISOTTO
leeks, baby tomato, cotija | v, gf

PARMESAN RISOTTO
white wine, parmesan, shallot | v, gf

BALSAMIC CARAMELIZED BRUSSELS
SPROUTS
vg, gf

SUMMER ROASTED GARDEN
VEGETABLES
red pepper, yellow squash, zucchini,
cauliflower, red onion | vg, gf

STARCH

MAC AND CHEESE

CLASSIC MAC AND CHEESE
three cheese sauce, cavatappi | v

ITALIAN
mushrooms, roasted garlic, parmesan
panko crust | v

SOUTHWEST
green chilies, cilantro, jalapeño | v

LOADED
sour cream cheddar sauce, crispy
bacon, scallions

CHEESE SHOPPE
fromage fort, parmesan, gouda, cheddar,
herbs | v
*gluten free cauliflower substitution available

ROASTED POTATOES

ROSEMARY POTATOES
olive oil, sea salt | vg, gf

DUCK FAT FINGERLING POTATOES
parsley, caramelized onion | gf, df

SEARED GREEN BEANS
WITH MISO VINAIGRETTE
chili garlic crunch | vg, gf

ZUCCHINI AND YELLOW SQUASH
roasted grape tomatoes, roasted garlic,
black lava salt | vg, gf

PASTA

PENNE PRIMAVERA
spinach, peppers, mushrooms, pesto
cream sauce | v

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

SUMMER FARFALLE
broccoli, yellow squash, roasted garlic
vinaigrette | vg

SPRING VEGETABLE ORECCHIETTE
roasted peppers, english peas, roasted
garlic, mushrooms, basil and asiago
cream | v

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ENTRÉES

ENTRÉES

BEEF

FRENCH ONION SHORT RIBS

red wine demi, thyme
caramelized onions | gf, df

SIGNATURE RUB SIRLOIN

occasions “magic powder,”
colorado bourbon sauce | gf, df *

BLACK AND BLUE FILET MIGNON

peppercorn crust, maytag blue
cheese butter, port wine
reduction | gf, *

BISTRO SHORT RIBS

gremolata, citrus herb demi glace | gf,
df

BARBECUE BEEF BRISKET

colorado whiskey barbecue
sauce | gf, df

CHILI RUBBED FLANK STEAK CARVERY

ancho chili rub, three herb
chimichurri, roasted red pepper aioli |
gf, df, *

SMOKEHOUSE BRISKET

apricot chili glaze | gf, df

GRILLED ACHIOTE SIRLOIN

corn chimichurri, kombucha | gf, df *

CREATE YOUR OWN

CHOOSE ONE

Tri-Tip

Flank

Petite Beef

Signature Sirloin

Tenderloin

CHOICE OF SAUCE

Colorado Bourbon Sauce | gf, df

Three Herb Chimichurri | vg, gf

Red Wine Demi | gf

Horseradish Crème | v, gf

Whole Grain Mustard Demi | gf

Asian Chili Umami Sauce | vg, gf

NOTE

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

PORK

COFFEE CRUSTED PORK LOIN

carrot, fennel, mocha | gf

MOJO MARINATED PORK LOIN CARVERY

spicy sweet citrus sauce | gf, df

ORANGE CHIPOTLE PULLED PORK

gf, df

HOUSE SMOKED PORK LOIN CARVERY

grilled palisade peach chutney | gf, df

CARIBBEAN GRILLED PORK LOIN

coconut, pineapple, red chile | gf, df

ENTRÉES

POULTRY

CRISPY FRIED CHICKEN
thigh, occasions' spice blend, grilled
palisade peach chutney | gf

HONEY BOURBON CHIPOTLE
GLAZED CHICKEN
gf, df

GRILLED CHICKEN PAILLARDS
basil salsa verde, heirloom tomato salad
| gf, df

PAN ROASTED AIRLINE CHICKEN
leek and fennel ragout | gf

WESTERN SLOPE CHICKEN
green chile relish, charred corn,
brown butter | gf

BASIL AND SMOKED PAPRIKA
CHICKEN
vegetable caponata, colorado honey
vinaigrette | gf, df

GREEN CHILE GOAT CHEESE CHICKEN
sofrito, cilantro, toasted pepitas | gf

PLANTAIN CRUSTED CHICKEN
jerk spices, cucumber and pickled
red onion salad | gf, df

PAN ROASTED CHICKEN SCAMPI
parmesan herb panko, chopped
tomatoes, garlic lemon basil beurre
blanc

SEA

GRILLED LEMON SALMON
lemon vinaigrette | gf, df, *

PAN ROASTED BARRAMUNDI
curried pea puree, mint, truffle, chili
oil | gf, df

BUTTER ROASTED SHRIMP
truffle, lemon, asparagus | gf, shell

ORANGE BROWN SUGAR SMOKED
SALMON
mango serrano relish | gf, df, *

ROASTED COD
parsley lemon butter, dijon | gf *

CREATE YOUR OWN

CHOOSE ONE

Salmon
Colorado Steelhead
Rainbow Trout
Cod
Halibut

CHOICE OF SAUCE

Tarragon Beurre Blanc | v, gf
Stone Ground Mustard Gastrique | vg, gf
Charred Tomato Chutney | v, gf
Three Herb Chimichuri | vg, gf
Mango-Serrano Relish | vg, gf

NOTE

we are proud to feature fish
selections approved by
Seafood Watch

ENTRÉES

VEGETARIAN + VEGAN

V - VEGETARIAN | VG - VEGAN

CAULIFLOWER ALA PLANCHA
red pepper coulis, arugula pesto | vg, gf

CHARRED CABBAGE CHOW FUN
carrot ginger purée, crispy mushroom, snap pea, basil | vg, gf

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

EGGPLANT GOAT CHEESE STACK
eggplant, tomato, basil oil, balsamic reduction | v, gf

FORAGER'S PIE
wild mushroom, caramelized onion, garden peas, olive oil whipped yukon golds | vg, gf

PORTOBELLO WELLINGTON
basil, baby spinach, toasted pine nuts, caramelized onion ragout, saffron rouille. frizzled shallot | v, gf, nuts

STUFFED POBLANO CHILE
quinoa, charred corn, smoky sofrito, plantain | vg, gf

SPRING VEGETABLE RISOTTO
wild mushroom, peas, asparagus | vg, gf

SWEET POTATO AND BLACK BEAN ENCHILADA
queso fresco, red chile sauce, avocado, mexican crema | v, gf



EST 1970

OCCASIONS

CATERING

STATIONS + SMALL PLATES

STATIONS

STROLLING SUSHI CART

CALIFORNIA MAKI ROLL

krab, avocado, cucumber, sriracha aioli | gf, df, shell

GRAPEFRUIT SALMON ROLL

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

SOUTHWEST 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 ROLL

avocado, pickled peach, 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

MAC AND CHEESE

CLASSIC MAC AND CHEESE

three cheese sauce, cavatappi | v

THE CHEESE SHOPPE CAULIFLOWER

cauliflower with house fromage fort, parmesan, gouda, aged cheddar, fresh herbs | v, gf

toppings: pancetta crumbles, sundried tomatoes, frizzled shallots parmesan ribbons, fermented fresno hot sauce, grilled jalapeños

STREET TACOS

SMOKED BEEF BRISKET

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

CRISPY MAHI MAHI

mango jicama relish, sriracha aioli | df

FRIED AVOCADO

corn fondue, pico de gallo | v

CHICKEN TINGA

chicken thigh, chipotle, oregano | gf, df

TEQUILA PORK CARNITAS

citrus, garlic, pico de gallo, lime crema | gf, df

SEARED BRUSSELS SPROUTS

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

STROLLING CHEESE CART

brie, irish cheddar, gorgonzola, smoked gouda, goat cheese, manchego, honeycomb, chef's accompaniments | v, gf

ASIAN FUSION

OCCASIONS' LO MEIN

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

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

VEGETABLE EGG ROLL

asian vegetables, sweet 'n' sour | v

YAKITORI CHICKEN SATAY

asian chili umami sauce | gf, df

TUNA POKE BOWL

seared ahi, sticky rice, pineapple, cilantro, cucumber, shaved radish, thai red curry, sweet soy | gf, df, *

HAND TORCHED BRUSCHETTA

MUSHROOM AND ASIAGO

mushroom duxelle, asiago bechamel prosciutto, asiago, arugula

MEDITERRANEAN

artichoke, roasted pepper, tomato, whipped feta, pickled onion | v

MODERN CAPRESE

fresh mozzarella, arugula pesto, tomato jam, fresh basil | v

STATIONS + SMALL PLATES

STATIONS

EMPANADA CART

BOLIVIAN BEEF EMPANADA
chimichurri aioli

SANTA FE CHICKEN EMPANADA
spinach, cotija, roasted tomato salsa

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

HAND PULLED MOZZARELLA

fresh mozzarella, heirloom tomatoes,
chili garlic, herbs, balsamic, roasted
corn, house focaccia | v

BEER GARDEN

polish sausage | gf, df
jalapeño cheddar elk sausage | gf
beer braised bratwurst | df
beer cheese sauce | v
sauerkraut | vg, gf
soft pretzel bites | v
horseradish dijon creme | v, gf
stone ground mustard | vg, gf
potato salad | v, gf

STROMBOLI STATION

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

HEIRLOOM TOMATO CARVERY

mozzarella, crumbled bleu,
chiffonade basil, basil oil, evoo,
balsamic glaze, cracked pepper,
pink salt, grilled ciabatta | v, gf

SMALL PLATES

PRESSED WATERMELON WEDGE
red wine vinaigrette reduction, sweet
pickled heirloom tomatoes, goat
cheese, basil | v, gf

MARGARITA TUNA BOWL
seared ahi, avocado, pico de gallo, lime
juice, plantain rusk, ancho crème | gf,
*

TUNA POKE BOWL
seared ahi, sticky rice, pineapple,
cilantro, cucumber, shaved radish, thai
red curry, sweet soy | gf, df, *

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

SPRING CHICKEN
ginger, carrot, caraway, pickled onion
| gf, df

COLORADO BISON
blackberry beet demi glaze, sweet
basil polenta cake, heirloom tomato |
gf, *

RAINBOW CRUDITE CONE
select garden dippables,
mediterranean carrot dip, harissa
hummus, golden beet hummus | v, gf

BLUE RIVER CAST IRON TROUT
AND GRITS
rocky mountain trout, green chile
grits, charred olathe sweet corn,
lime crema | gf

LAVENDER RICOTTA
ricotta, buttermilk crackers, grilled
peach, arugula, tomato | v

BABY BURRATA
grilled ciabatta, baby heirloom
tomatoes, arugula, basil oil, balsamic
glaze | v

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

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DESSERTS



DESSERTS

PETITES

FRESH FRUIT TART

pastry cream, seasonal fruit | v

RED VELVET MINI CUPCAKE

cream cheese frosting | v

LAVENDER BROWNIE

bittersweet chocolate, lavender frosting | v

CLASSIC CRÈME BRÛLÉE

vanilla custard | v, gf

VEGAN PEANUT BUTTER

CHOCOLATE BAR

puffed millet, dark chocolate, peanut butter | vg, gf, nuts

EXOTIC FRUIT TARTLET

crèmeux, bananas, mango salsa | v

PETITE CHURRO

cinnamon caramel sauce | v

CHAMPAGNE MINI CUPCAKE

amaretto cream filling, champagne buttercream, white pearls | v

BABY CITRUS CHEESECAKE

candied fruit garnish | v

PIÑA COLADA MINI CUPCAKE

pineapple preserves, rum crème, toasted macaroon crumble | v

CHOCOLATE PEANUT BUTTER

BROWNIE BITE

v, nuts

CARMELITA

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

NUTELLA TART

chocolate shell | v, gf, nuts

ALL THINGS CHOCOLATE MINI CUPCAKE

chocolate cake, ganache filling, chocolate butter cream, chocolate pearls | v

CREAM PUFF

craqueline, vanilla cream | v

ASSORTED MACARONS

chef selection of chocolate, vanilla, raspberry, coffee, pistachio, lemon | v, gf, nuts

SHOTS

TIRAMISU PARFAIT

mascarpone, lady fingers, espresso | v

BERRIES AND CREAM

strawberry rhubarb compote, vanilla whipped goat cheese, almond crumble, balsamic, basil | v, gf, nuts

COLORADO HONEY PANNA COTTA

gingered mini biscotti | v, nuts

BANANA NUTELLA S'MORE

graham crisp, torched marshmallow | v, nuts

LEMON POSSET

resh blackberry | v

CHOCOLATE POT DE CRÈME

vanilla whipped cream rosette | v, gf

DESSERTS

PLATED

CLASSIC CRÈME BRÛLÉE
vanilla custard | v, gf

LEMON LAVENDER TRIO
lemon lavender shortbread cookie,
lemon posset, lavender brownie | v

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

BERRIES AND CREAM
strawberry rhubarb compote, vanilla
whipped goat cheese, almond
crumble, balsamic, basil | v, gf, nuts

FRENCH BLACK FOREST CAKE
chocolate cake, sour cherry, chocolate
mousse, kirschwasser chantilly | v

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

STATIONS

SUMMER PIE SHOPPE

apple | v
palisade peach | v
chocolate bourbon pecan | v, nuts
cherry | v

DONUT HOLE STATION

donut holes, chocolate sauce,
butterscotch ganache, fruity pebbles,
chopped nuts, candied bacon,
crunchy chocolate pearls, rainbow
sprinkles, whipped cream | v, nuts

AFFOGATO

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

WARM TIN CUP COOKIES

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

COOKIES HACKS |

whipped cream, caramel
drizzle, rainbow
sprinkles, curled
chocolate shavings

SUMMER LIQUID NITROGEN ICE CREAM

lemon basil | v, gf
summer peach | v, gf
chocolate hazelnut | v, gf, nuts
vanilla bean | v, gf

FLAMBÉ BONUTS

banana, rum, butter, brown
sugar, biscuit donut | v



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CATERING

EGG
ROLL



LATE NIGHT SNACKS

L A T E N I G H T

PASSED SNACKS

CHEESEBURGER EGG ROLL
sriracha ketchup pipette

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

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

GREEN CHILE GRILLED CHEESE
goat cheese, green chile,
arugula sourdough | v

VEGETABLE EGG ROLL
asian vegetables, house sweet 'n'
sour | v

MINI BREAKFAST BURRITO
eggs, potatoes, calabacitas, roasted
pablanos, cheddar-jack, red chile
sauce | v

TATER TOT'CHOS

TATER TOT NACHOS
queso | v, gf
pico de gallo | vg, gf
green chile | vg, gf
pulled pork carnitas | gf, df
ground beef | gf, df
chipotle crema | 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

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 bites, spiked
cheddar cheese sauce, honey creole
mustard | v

PIZETTE BAR

PEPPERONI
pepperoni, mozzarella, tomato sauce

SAUSAGE AND FENNEL
italian sausage, caramelized onion,
fontina, arugula pesto

ROCKY MOUNTAIN
grilled peach, goat cheese, basil,
balsamic | v

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

MARGHERITA
mozzarella, basil, tomato | v

MAC AND CHEESE CUPS

CLASSIC MAC AND CHEESE CUPS
three cheese sauce, cavatappi | v

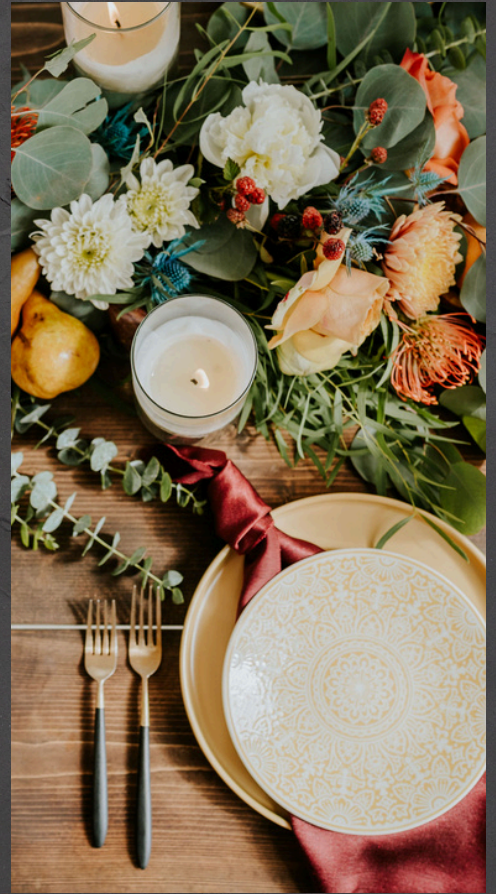
THE CHEESE SHOPPE CAULIFLOWER CUPS
"cauli" mac, fromage fort, parmesan,
gouda, aged cheddar, fresh herbs | v, gf



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