

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

ROASTED FIG
brulee', prosciutto, ricotta | gf

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

"CHICKEN AND WAFFLES"
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
creme, baby 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, pineapple
korean bbq, pickled serrano

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

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

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

**CANDIED BACON
CAPPED MELON**
cantaloupe, haba ero
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

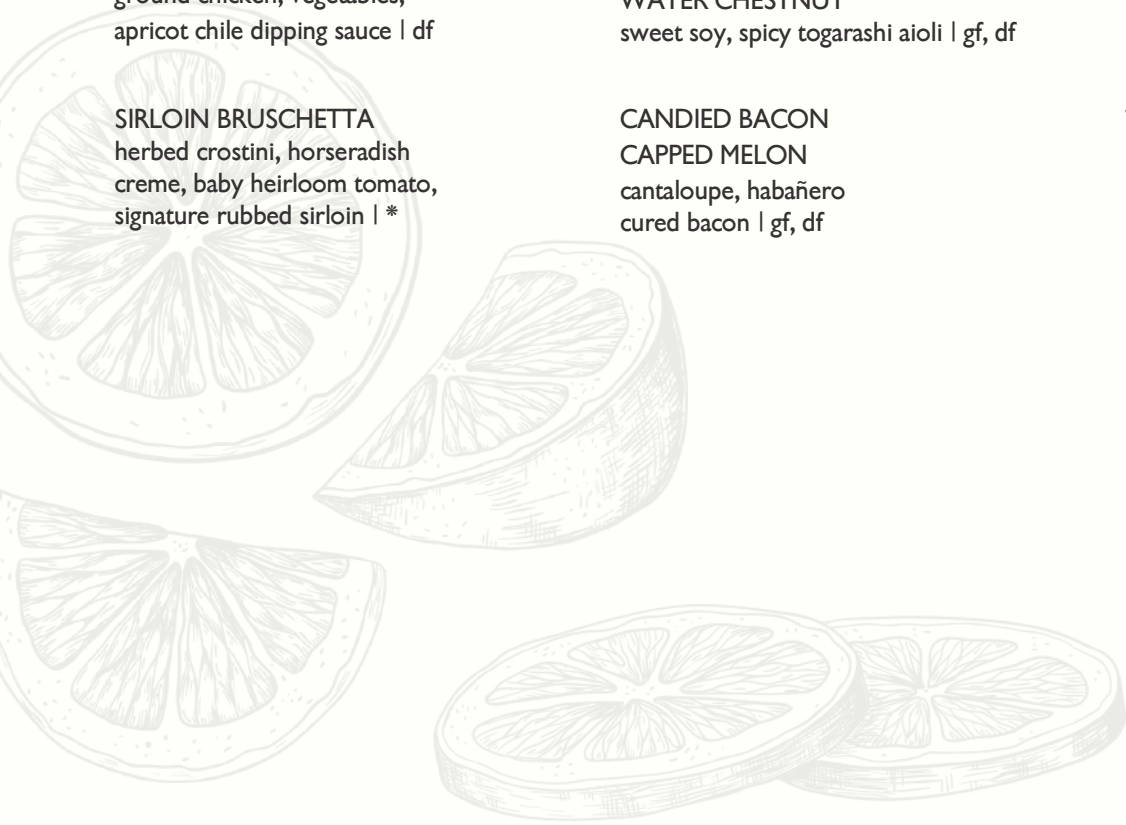
COLORADO BUFFALO SLIDER
bison, turmeric pickle,
mediterranean blueberry aioli | *

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

SALMON AGUA CHILE
tequila cured salmon, citrus,
jalapeño | gf, df, *

COLORADO TATER TOT
crème fraîche, fennel | 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

BOOM BOOM SHRIMP
sambal aioli, crispy tapioca
| df, gf, shell

DARJEELING VODKA CURED
GRAVLAX
cucumber round, dill crème fraîche,
sweet chile pearls | gf, *

COCONUT SHRIMP
peach mango serrano
marmalade | df, shell, *

TUNA CRISP
ahi, plantain, ancho creme | gf, *

CHILI CRAB TARTINE
naan, claw meat, lemon crème
fraîche | shell

LOX AND BAGEL CONE
everything spice, salmon roe, chive
crème fraîche | *

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

V - VEGETARIAN | VG - VEGAN

NORI WRAPPED TOFU
yuzu, miso, togarashi | vg

CRISPY CHILE RELLENO
roasted tomatillo salsa | v

SWEET CORN GAZPACHO
avocado brunoise, aleppo chile, basil
glass | vg, gf

JALAPEÑO POPPER MINI POTATO
cheddar, cream cheese, jalapeño | v, 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

ARTICHOKE GRATINÉE
gruyere, spinach, feta | v, gf

ROASTED ARTICHOKE HEART
tomato jam, pickled fennel | vg, gf

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

PETITE 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
guava pepper coulis, mint | vg, gf

POTATO BOMB
herbs, cheese | v, gf

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

MUSHROOM YAKITORI
sesame, king trumpet, tamari | vg, gf

POMEGRANATE
AVOCADO TOAST
pomegranate salsa, wildflower
honey, feta | v

SPRING PEA ARANCINI
mint, lemon | v

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SMALL BITE STATIONS

SMALL BITE STATIONS

SUSHI CART

CALIFORNIA MAKI
crab, 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

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

STROLLING CHEESE CART
brie, cheddar, gorgonzola, parmesan,
gouda, goat cheese, crackers, crostini,
honeycomb | v, gf

GRAZING STATION
cured meats, gourmet cheeses,
marinated harvest vegetables, olives,
dried fruits, selection of house dips
and spreads

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

BRUSCHETTA BAR

CAPRESE
tomato and fresh basil | vg, gf

TUSCAN
tuscan white bean dip | vg, gf

MEDITERRANEAN
honey lemon roasted carrot
and feta spread | v, gf

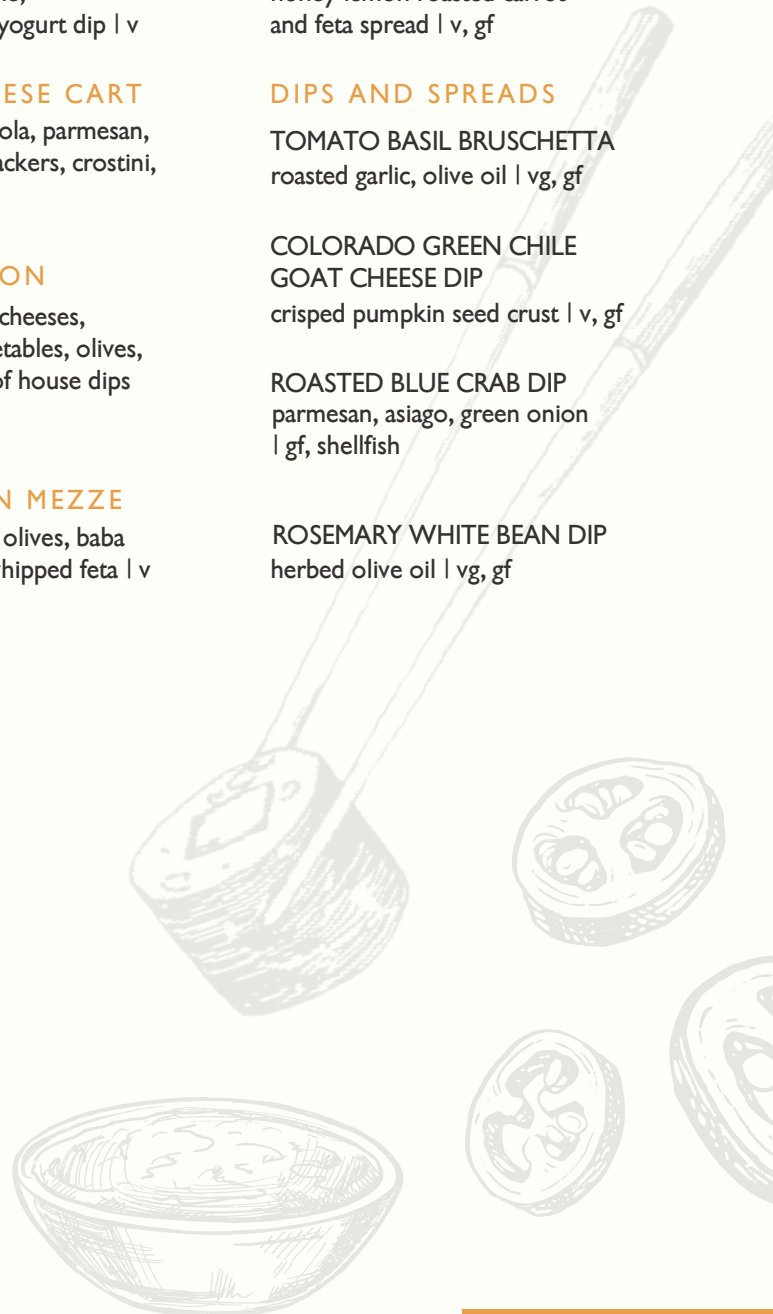
DIPS AND SPREADS

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, shellfish

ROSEMARY WHITE BEAN DIP
herbed olive oil | vg, gf



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STARTERS AND SALADS

STARTERS AND SALADS

ELEGANT START

TOMATO TARTE TATIN

romesco, tomato, chicory,
goat cheese | v

BABY BURRATA

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

LAVENDER RICOTTA

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

SWEET CORN GAZPACHO

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

SALADS

OCCASIONS GARDEN SALAD

tomato, cucumber, carrot, cabbage,
herb vinaigrette | vg, gf

ROASTED CORN SALAD

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

PALISADE PEACH SALAD

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

GARDEN GRAPE SALAD

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

HEIRLOOM GREENS

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

CHOPPED ITALIAN SALAD

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

SPLENDOR SALAD

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

MARKET TOMATO

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

SUMMER PICKLED SALAD

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

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ACCOMPANIMENTS

ACCOMPANIMENTS

VEGETABLES

GRILLED ASPARAGUS
smoked tomato vinaigrette,
lemon zest, sea salt | vg, gf

**BALSAMIC CARAMELIZED
BRUSSELS SPROUTS**
vg, gf

**SEARED GREEN BEANS
WITH MISO VINAIGRETTE**
chili garlic crunch | vg

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

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

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

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

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

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

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

GRAINS

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

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

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

POTATOES

ROSEMARY ROASTED POTATOES
olive oil, sea salt | vg, gf

**ROASTED DUCK FAT FINGERLING
POTATOES**
parsley, onion | gf, df

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ENTRÉES

ENTRÉES

BEEF

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

BISTRO SHORT RIBS
citrus herb demi glaze,
gremolata | gf, df

SMOKEHOUSE BRISKET
apricot chili glaze | gf, df

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

BARBECUE BEEF BRISKET
colorado whiskey barbecue
sauce | gf, df

GRILLED ACHIOTE SIRLOIN
corn chimichurri,
kombucha | gf, df

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

CHILI RUBBED FLANK
STEAK CARVERY
ancho chili rub, three herb chimichurri,
roasted red pepper aioli | 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 LOIN
carrot, fennel, mocha | gf

ORANGE CHIPOTLE PULLED PORK
gf, df

CARIBBEAN GRILLED PORK LOIN
coconut, pineapple, red chile | gf, df

MOJO MARINATED PORK
TENDERLOIN
citrus fennel salad, chipotle | gf, df

HOUSE SMOKED PORK LOIN
CARVERY
grilled palisade peach salsa | gf, df

ENTRÉES

POULTRY

GRILLED CHICKEN PAILLARDS
salsa verde, tomato, parsley | gf, df

HONEY BOURBON
CHIPOTLE GLAZED CHICKEN
gf, df

CRISPY COLORADO
FRIED CHICKEN
palisade peach barbecue sauce | gf

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
colorado honey vinaigrette,
caponata | 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, *

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

ROASTED BLACK COD
parsley lemon butter, dijon | gf

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

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

CREATE YOUR OWN

CHOOSE ONE

Salmon
Colorado Steelhead
Barramundi
Rainbow Trout
Black 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 demi, crispy
mushroom, basil | vg, gf

ROASTED ITALIAN 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

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

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

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

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

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





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STATIONS + SMALL PLATES

STATIONS

STROLLING SUSHI CART

CALIFORNIA MAKI

crab, 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

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

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,
green chile tortilla | 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

STROLLING CHEESE CART

brie, cheddar, gorgonzola,
parmesan, gouda, goat cheese,
crackers, crostini, honeycomb | 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 | 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 | gf, df, *

HAND TORCHED BRUSCHETTA

MUSHROOM MAGIC

brioche, mushroom duxelle,
bechamel base, topped with
prosciutto, asiago, finished with
arugula, pepper, salt

MEDITERRANEAN MEDLEY

baguette slice, artichoke hearts,
sundried tomatoes, feta, finished
with chopped mint, pepper, salt | v

MODERN CAPRESE

baguette slice, arugula pesto, tomato
jam, mozzarella, finished with
balsamic glaze, pepper, salt | v

STATIONS + SMALL PLATES

STATIONS

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

HAND PULLED MOZZARELLA

fresh mozzarella, heirloom tomatoes,
chili garlic, herbs, balsamic, roasted
corn, house focaccia | 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 creme | v, gf
stone ground mustard | vg, gf
potato salad | v, gf

STROMBOLI CARVERY

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

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

HEIRLOOM TOMATO CARVERY

mozzarella, crumbled bleu,
chiffonade basil, basil olive oil,
extra virgin olive oil, balsamic
glaze, cracked pepper, pink salt,
grilled ciabatta plank | v, gf

SMALL PLATES

TOGARASHI GRILLED WATERMELON
white soy sauce, avocado mango
relish, micro mint | vg, 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 | 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, basil oil, balsamic glaze | v

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



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DESSERTS



DESSERTS

PETITES

FRESH FRUIT TART

pastry cream, seasonal fruit | v

RED VELVET CUPCAKE

cream cheese frosting | v

LAVENDER BROWNIE

bittersweet chocolate, floral
lavender | v

CLASSIC CRÈME BRULÉE

vanilla custard | v, gf

VEGAN PEANUT BUTTER

CHOCOLATE BAR

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

EXOTIC FRUIT TARTLET

cinnamon caramel cremeux,
bananas, mango salsa | v

PETITE CHURRO

cinnamon caramel sauce | v

CHAMPAGNE CUPCAKE

amaretto cream filling, champagne
buttercream, white nonpareils | v

CITRUS CHEESECAKE

candied fruit garnish | v

PIÑA COLADA CUPCAKE

pineapple preserves, rum
crème, toasted macaroon
crumble | v

CHOCOLATE PEANUT BUTTER BROWNIE BITE

v, nuts

CARMELITA

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

NUTELLA TART

chocolate shell | v, gf, nuts

ALL THINGS CHOCOLATE 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, and
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

COLORADO HONEY PANNA COTTA

gingered mini biscotti | v, nuts

BANANA NUTELLA S'MORE SHOT

graham crisp, torched
marshmallow | v, nuts

LEMON POSSET

blackberry, florentine crisp | v, nuts

CHOCOLATE POT DE CRÈME SHOT

vanilla whipped cream rosette | v, gf

DESSERTS

PLATED

CRÈME BRULÉE
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

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

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

STATIONS

THE PIE SHOPPE

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

WARM TIN CUP COOKIES

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

LIQUID NITROGEN

fresh popcorn, choose 1 flavor | v, gf
lemon basil
summer peach
chocolate hazelnut
vanilla bean

DONUT HOLE STATION

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

AFFOGATO

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

FLAMBÉ BONUTS

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



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OCCASIONS

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

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

ROCKY MOUNTAIN PIZZETTA
grilled peach, goat cheese, basil,
peach barrel aged balsamic | v

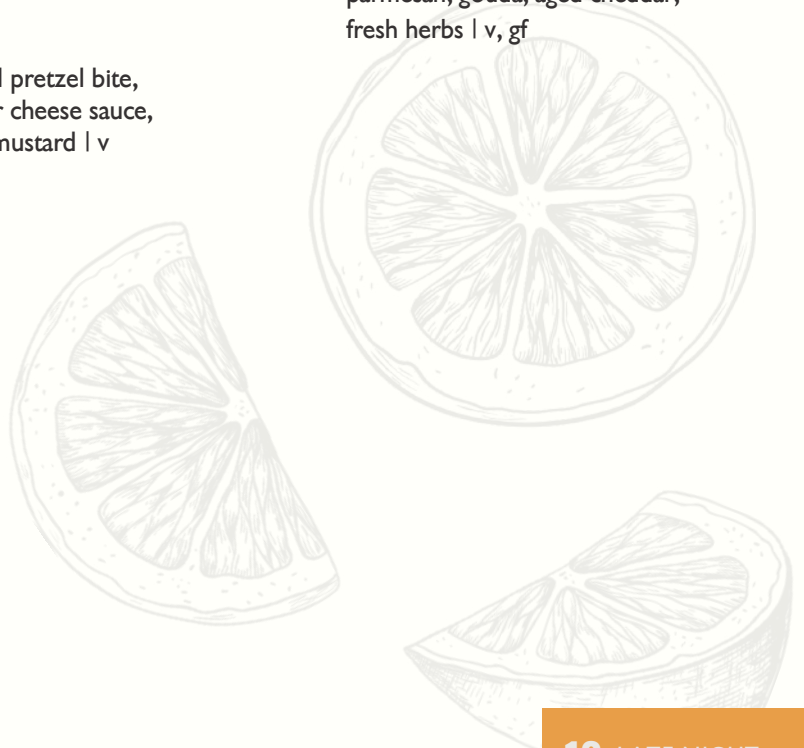
BRUSSELS SPROUTS PIZZETTA
gouda, ricotta, balsamic caramelized
onions, house sriracha, leeks | v

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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OCCASIONS

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