

EST 1970

OCCASIONS

CATERING



SEASONAL MENU
fall 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

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

PETITE LAMB LOLLIPOP
whole grain mustard marinade,
mint-balsamic gastrique | gf, df

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

SHORT RIB POLENTA SQUARE
set polenta, braised beef short rib,
gremolata | gf

**BACON WRAPPED MAC AND
CHEESE**
smoked gouda, white barbecue
sauce

FLANK STEAK SKEWER
rosemary chimichurri | gf

PULLED PORK SLIDER
hawaiian roll, barbecue sauce,
pickles

ELK TARTLET
goat cheese custard, bourbon
bacon onion relish

KOREAN BEEF SKEWER
gochujang glaze, scallions,
sesame | df

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, pepper
jack, pickled onion

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

BISON EMPANADA
saffron aioli

MINI DENVER CHEESEBURGER
american, special house burger sauce | *

BARBECUE BEEF BRISKET SLIDER
brussels slaw, colorado whiskey
barbecue sauce

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

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

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

CRANBERRY MEATBALL
cumin spiced cranberry jus | df

KOREAN MINI TACO
taro root shell, braised short rib,
korean bbq, asian slaw | gf, df

LAMB KOFTA
tzatziki, fresh mint | gf

PETITE WALDORF SALAD BITE
chicken salad, apple gelée, walnuts |
df, nuts

BEEF WELLINGTON MEATBALL
wild mushroom ragout

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

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

S E A

OYSTERS ROCKEFELLER

sautéed spinach, shallots, parmesan, breadcrumbs | shell

GRAPEFRUIT SALMON ROLL

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

LOX AND BAGEL CONE

everything spice, salmon, chive cream cheese | *

COLD WATER OYSTERS

mignonette pearls | gf, df, shell, *

PETITE CRAB CAKE

pickled onion, remoulade | df, shell, *

COCONUT SHRIMP

peach mango serrano marmalade | df, shell, *

SMOKED TROUT RANGOON

fromage fort, apricot chile sauce

SEARED SALMON CAKE

crisp exterior, lemon aioli, dill | gf

ASIAN PEAPOD SHRIMP

sesame crusted shrimp, sesame ginger glaze | gf, df, shell, *

CLASSIC SHRIMP COCKTAIL

house cocktail sauce, lemon wedges | gf, df, shell

TUNA WONTON

asian chili umami sauce, winter citrus, pickled scallions, wonton crisp | df

SHRIMP AND GRITS SPOON

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

LOX AND LATKE

petite potato pancake, lox twirl, crème fraîche | *

LOBSTER MAC AND CHEESE

three cheese cavatappi | shell, *

BACON WRAPPED SCALLOP

brown butter maple glaze, chives | gf, shell

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

V - VEGETARIAN | VG - VEGAN

HARVEST BURRATA SPOON

butternut squash, charred figs, blood orange, sherry vinegar reduction, evoo | v, gf

SEARED HALLOUMI BITE

hot honey, toasted pistachio | v, gf

CARAMELIZED ONION TARTLET

goat cheese, pomegranate, fennel | v

PAN SEARED GNOCCHI SPOON

gorgonzola cream, sage, crispy parmesan | v

SOUTHWEST CORN AND

POBLANO CHOWDER
chipotle crème fraîche | v, gf

TRUFFLE HONEY GRILLED CHEESE

fontina, dijonaise, black truffle honey | v

PETITE POTATO PAVE

aji amarillo aioli, basil spheres | vg, gf

MASALA ROASTED SQUASH SIP

butternut squash, mild indian masala | v, gf

BEET AND WHIPPED FETA CUBE

roasted beet square, orange zest, pistachio dust | v, gf, nuts

CRACKED PEPPER MACARON

blackberry-thyme whipped goat cheese | v, gf, nuts

CURRY ROASTED SWEET

POTATO SUSHI
sweet soy drizzle | vg, gf

BRUSSELS SPROUTS PIZZETTA

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

BUTTERNUT AND BLUE

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

CRISPY CHILE RELLENO

roasted tomatillo salsa | v

BUTTERNUT SQUASH ARANCINI

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

MULLED SANGRIA POACHED PEAR

whipped honey, gorgonzola, chive | v, gf

POTATO BOMB

crispy potato fritter, cheesy center, herbed crema | v, gf

BRIE AND LINGONBERRY KISS

wonton cup | v

TOMATO SOUP AND GRILLED CHEESE

roasted tomato basil bisque, mini grilled cheese coin | v

ROASTED ARTICHOKE HEART

tomato jam, pickled fennel | vg, gf

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SMALL BITE STATIONS

SMALL BITE STATIONS

SEAFOOD DISPLAY

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

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

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

SUSHI CART

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

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

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

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

CALIFORNIA MAKI ROLL
krab, avocado, cucumber, sriracha
aioli | gf, df, shell

SMOKED BROOK TROUT ROLL
avocado, pickled peach, 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

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

EMPANADA CART

BISON EMPANADA
saffron aioli

SANTA FE CHICKEN
spinach, cotija, roasted tomato salsa

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

BOLIVIAN BEEF
chimichurri aioli

MEATBALL SAMPLER

CRANBERRY MEATBALL
cumin-spiced cranberry jus | gf, df

SPICED LAMB MEATBALL
warm tomato jam | df

BEEF WELLINGTON MEATBALL
wild mushroom ragout

THAI CHICKEN MEATBALL
apricot chili dipping sauce | df

BOURBON GLAZED MEATBALL
beef, colorado whiskey | df

BOARDS

**CARVED HERB ROASTED
TURKEY PLATTER**
blackberry grain mustard, cranberry
apricot chutney, roasted garlic aioli,
cocktail rolls | gf, df, * (rolls have
gluten and dairy)

CARVED ANGUS BEEF PLATTER
hand carved angus beef, rosemary
chimichurri aioli, balsamic onion
marmalade, cocktail rolls | gf, df, *
(rolls have gluten and dairy)

PASTRY WRAPPED BRIE
triple cream brie, seasonal fruit
chutney, crackers and crostini | v

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

CARVED OLD FASHIONED HAM PLATTER
blackberry grain mustard, pineapple
laquer, cocktail rolls | gf, df (rolls have
gluten and dairy)

VEGETABLE CRUDITÉS DISPLAY
crisp vegetables, occasions'
hummus | v, gf

ANTIPASTO PLATTER
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

STARTERS AND SALADS

ELEGANT START

WINTER BURRATA

frisee, butternut squash, charred
figs, blood orange, sherry vinegar
reduction, toasted crostino, evoo | 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

malbec poached pear, crumbled blue
cheese, spiced pecans, herbed balsamic
vinaigrette | v, nuts

WINTER CITRUS SALAD

jewel toned citrus, tender baby
lettuces, pickled red onion, toasted
pepitas, crisp puffed amaranth,
bright orange blossom vinaigrette |
vg, gf

CHOPPED ITALIAN SALAD

romaine, cayenne white beans, grape
tomatoes, yellow pepper and cucumber
relish, herb vinaigrette | vg, gf

OCCASIONS GARDEN SALAD

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

WINTER CAESAR SALAD

heirloom greens, shaved parmesan,
ciabatta croutons, cracked black pepper
Caesar dressing | v

FALL HARVEST APPLE SALAD

mixed greens, honeycrisp apples, dried
cranberries, goat cheese, cider vinaigrette |
v, gf

GARDEN GRAPE SALAD

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

ROASTED CARROT AND QUINOA SALAD

leek, dried cranberry, chopped pecans,
cranberry maple vinaigrette | vg, gf, nuts

WINTER QUINOA SALAD

mixed greens, pomegranate,
broccolini, radish, dried berries, spicy
honey vinaigrette | v, gf

BUTTERLEAF AND BEET SALAD

bibb lettuce, roasted beets, blue
cheese, spiced walnuts, red onion,
champagne vinaigrette | v, gf, nuts

HEIRLOOM BEET MOSAIC SALAD

beet varieties, pistachio dust, fennel
salad, champagne pear vinaigrette |
vg, gf, nuts

KALE AND GREEN APPLE SALAD

kale ribbons, feta, walnuts, apple,
cider vinaigrette | v, gf, nuts

BREAD

HOUSE HERBED FOCACCIA BASKET

whipped butter, pink salt | v

ARTISAN BREAD BASKET

chef's gourmet assortment, whipped
butter | v

PARKER HOUSE ROLLS

maldon flaked sea salt | df, vg

CORN BREAD MUFFINS AND FRESH DINNER ROLLS

madhava honey butter | v

HOUSE BAKED BISTRO ROLLS

whipped butter | v

GLUTEN FREE BREAD BASKET

dinner rolls, whipped butter, pink salt | v, gf

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ACCOMPANIMENTS

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VEGETABLES

COFFEE BEAN ROASTED

CARROTS

frenched carrots, honey | v, gf, df

ROASTED ROOT VEGETABLES

seasonal root vegetables, murray river salt, seasonal herbs | vg, gf

SWEET AND SPICY BRUSSELS

SPROUTS

pepper jelly, apple and carrot, cotija | v, gf

CARMELIZED BRUSSELS AND

CARROTS

light balsamic glaze and fresh herbs | vg, gf

JULIENNE SEASONAL VEGETABLES

blood orange vinaigrette, zucchini, za'atar, carrots | vg, gf

ROASTED GARDEN VEGETABLES

chef's seasonal selection, fresh from the farm | vg, gf

VEGETABLE ORECHIETTE

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

ROASTED DELICATA SQUASH

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

SEARED GREEN BEANS

WITH MISO VINAIGRETTE

chili garlic crunch | vg

SAUTÉED BROCCOLINI

garlic, lemon zest, black pepper | vg, gf

STARCH

MASHED POTATOES

GASTRO PUB

brown butter, buttermilk, pepper | v, gf

CHOP HOUSE S'MASHED

roasted 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

PURPLE WHIPPED

roasted garlic, purple yams | v, gf

MAC AND CHEESE

CLASSIC THREE CHEESE

three cheese sauce, cavatappi | 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

OTHER

TARO PEA PUREE

cream, butter, spring peas | gf, v

MASHED WINTER SQUASH

bay leaf butter | v, gf

FALL HARVEST SWEET POTATO PUREE

sweet potato, seasonal squash, butter, cream | v, gf

ROASTED DUCK FAT FINGERLING POTATOES

parsley, caramelized onions | gf, df

ROSEMARY ROASTED POTATOES

olive oil, sea salt | vg, gf

PASTA

WILD MUSHROOM BOLOGNESE

campanelle pasta, san marzano tomatoes, sautéed wild mushrooms, parmesan | v

CAVATAPPI CARBONARA

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

RIGATONI PRIMAVERA

mezzi rigatoni, spinach, peppers, mushrooms, pesto cream sauce | v

GRAINS

ROASTED BUTTERNUT SQUASH RISOTTO

parmesan, shallots | v, gf

SWEET POTATO RISOTTO

roasted sweet potatoes, coconut cream, fresh herbs | vg, gf

WILD RICE PILAF

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

PARMESAN RISOTTO

white wine, parmesan, shallot | v, gf

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ENTRÉES

ENTRÉES

BEEF

PETITE BISTRO FILET
occasions bordelaise | gf

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

CLASSIC HERB ROASTED
SIRLOIN CARVERY
rosemary, sage, garlic, cracked
pepper, coarse salt, horseradish
crème | gf, *

BRAISED BEEF LASAGNA
herb ricotta, asiago tomato cream

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

CHILI RUBBED FLANK CARVERY
ancho chili rub, three herb
chimichurri, roasted red pepper aioli
| gf, df, *

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

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

PEPPERCORN CRUSTED
BEEF SIRLOIN
wild mushroom demi | gf, *

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

TRI TIP
red wine demi glace, chives | gf, df

CLASSIC HERB ROASTED
PRIME RIB
horseradish crème | gf, *

POULTRY

HONEY BOURBON CHIPOTLE
GLAZED CHICKEN | gf

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

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

HARD CIDER CHICKEN
rosemary apple dijon marinade, hard
cider velouté | gf

GOLDEN STUFFED CHICKEN
basil cream sauce | gf

MUSHROOM AND BRIE CHICKEN
chives, tarragon cream sauce | gf

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

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

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

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

ENTRÉES

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

SEA

ROASTED COD

parsley lemon butter, dijon | gf, *

WINTER SMOKED SALMON

chai, tarragon beurre blanc | gf

BUTTER ROASTED SHRIMP

truffle, lemon, asparagus | gf, *

PAN SEARED ROCKY

MOUNTAIN TROUT

cornmeal dust, mustard seed caviar,
chickpeas, swiss chard | gf, df

PAN SEARED MUSTARD

SALMON

stone ground mustard, herbs | gf, df

GRILLED LEMON SALMON

lemon vinaigrette | gf, df, *

VEGETARIAN + VEGAN

V - VEGETARIAN | VG - VEGAN

WILD MUSHROOM BOLOGNESE

campanelle pasta, san marzano
tomatoes, sautéed wild mushrooms,
parmesan | v

BUTTERNUT SQUASH LASAGNA

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

ROOT VEGETABLE TAGINE

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

FORAGER'S PIE

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

SWEET POTATO RISOTTO

roasted sweet potatoes, coconut
cream, fresh herbs | vg, gf

PASILLA RELLENA

cheesy grits, cumin crema, mushroom
| v, gf

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, nuts

CHEESE SHOPPE CAULIFLOWER

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



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STATIONS + SMALL PLATES

STATIONS

FONDUE

ALPINE FONDUE

gruyère fondue, brie & fontina fondue, artisan breads, roasted fingerling potatoes, seasonal vegetables, cornichons | v

CRAFTED COMFORT

TIN CUP POT PIES

CHICKEN POT PIE

rosemary roasted chicken, garden vegetables, house velouté, pie crust

FORAGER'S PIE

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

BEEF SHEPHERD'S PIE

braised beef, root vegetables, mashed potatoes | 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

SLIDER BAR

CRISPY CHICKEN SLIDER

house pickle, smoked paprika aioli

BABY BLACK BEAN SLIDER

guacamole, tomatillo salsa | v

MINI DENVER BURGER

american cheese, special house burger sauce | *

PULLED PORK SLIDER

hawaiian roll, barbecue sauce, pickles

BARBECUE BEEF BRISKET SLIDER

brussels slaw, colorado whiskey barbecue sauce | df

CHOPPING BLOCK

smoked beef brisket chopped at the station with sweet and tangy barbecue sauce, brussel slaw, fire roasted corn and green chili cake, topped with crispy shallots | df
vegan option | cauliflower "burnt ends"

CEDAR PLANK CARVERY

CEDAR PLANK SALMON

brown sugar glaze, horseradish creme, fennel fronds salad, mandarin orange | gf

STROLLING SUSHI CART

CALIFORNIA MAKI

krab, avocado, sriracha | gf, df, shell

CURRY ROASTED

SWEET POTATO ROLL

sweet soy drizzle | vg, gf

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, *

GRAPEFRUIT SALMON ROLL

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

SMOKED BROOK TROUT SUSHI

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

WOK THIS WAY

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

warm spinach and artichoke dip | v

PASTA LAB

campanelle pasta, guest choice of Calabrian chili arrabbiata or basil Asiago cream sauce, marinated tomatoes, whipped ricotta, toasted breadcrumbs, basil oil, parmesan | v

toppings:

fresh parmesan, cracked pepper, whipped ricotta, toasted breadcrumbs, basil oil

STATIONS + SMALL PLATES

STATIONS CONT'D

RAMEN-YA!

ramen noodles, chicken or creamy miso broth, hard-seared chicken thigh, chashu pork belly, bok choy, seasonal vegetables, black garlic ponzu, sriracha, lime

CACIO E PEPE

orechiette pasta, pecorino romano, parmesan, black pepper, served from parmesan cheese wheel | v

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

EMPANADA CART

BISON EMPANADA
saffron aioli

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

SMALL PLATE STATIONS

HARVEST CHICKEN
hard cider chicken, sweet potato
purée, pan sauce | gf

WINTER BURRATA
frisee, butternut squash,
charred figs, blood orange,
sherry vinegar reduction,
toasted crostino, evoo | v

GOAT CHEESE AND FIG
WELLINGTON SMALL PLATE
honey drizzle | v

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

BEEF SHEPHERD'S PIE
braised beef, root vegetables,
mashed potatoes | gf

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

CACIO E PEPE SMALL PLATE
orechiette pasta, pecorino romano,
parmesan, black pepper, served
from parmesan cheese wheel

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

SHORT RIB POLENTA
seared polenta, red wine
braised short rib, gremolata

CEDAR PLANK SALMON
brown sugar glaze, horseradish
creme, fennel fronds salad,
mandarin orange | gf

YAKITORI CHICKEN BROTH
BOWL
coconut rice, curried carrot-
ginger broth, winter citrus-fennel
salad, lemon vinaigrette | gf
vegan option: yakitori tofu | vg, gf

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

EST 1970

OCCASIONS

CATERING

DESSERTS

DESSERTS

PETITES



BUTTERSCOTCH BUDINO
chocolate cookie crumble | v

PUMPKIN SPICE CRONUT
crème anglaise | v

EARL GREY MADELEINE
half dipped in dark chocolate | v

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

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

FRESH FRUIT TART
pastry cream, seasonal fruit | v

LAVENDER BROWNIE
bittersweet chocolate, lavender
frosting | v

PETITE CHURRO
cinnamon caramel sauce | v

**ALL THINGS CHOCOLATE MINI
CUPCAKE**
chocolate cake, ganache filling,
chocolate butter cream, chocolate
pearls | v

TIRAMISU PARFAIT
mascarpone, lady fingers, espresso | v

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

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

PUMPKIN CHEESECAKE BITE
brown butter, pear | v

CLASSIC CRÈME BRULÉE
vanilla custard | v, gf

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

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

PISTACHIO CREAM TART
pistachio pastry cream, sweet tart
shell, toasted pistachios | v, nuts

**TOFFEE CHOCOLATE CHIP
COOKIE**
butter, brown sugar, heath bar, white
chocolate drizzle | v

CHAMPAGNE MINI CUPCAKE
amaretto cream filling, champagne
buttercream, white pearls | v

SWEET POTATO PIE TART
sweet potato filling, vegan
meringue | vg, gf

NUTELLA TART
chocolate shell | v, gf, nuts

CREAM PUFF
craqueline, vanilla cream | v

SWEET POTATO PIE
meringue | vg, gf

NUTELLA TART
chocolate shell | v, gf, nuts

STICKY TOFFEE PUDDING BITE
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

RED VELVET MINI CUPCAKE
cream cheese frosting | v

EXOTIC FRUIT TARTLET
crèmeux, bananas, mango salsa | v

BABY CITRUS CHEESECAKE
candied fruit garnish | v

PIÑA COLADA MINI CUPCAKE
pineapple preserves, rum crème,
toasted macaroon crumble | v

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

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

PUMPKIN MOUSSE
eggnog cream, chocolate | gf

LEMON POSSET
fresh blackberry | v

CIDER PANNA COTTA
vanilla, ginger cookie | v

GINGERBREAD COOKIE SHOT
eggnog | v

COLORADO HONEY PANNA COTTA
gingered mini biscotti | v, nuts

LIMONCELLO TIRAMISU PARFAIT
lemon-soaked ladyfingers, mascarpone
cream, lemon curd, lemon sugar dust | v

SHOTS

DESSERTS

PLATED

CRÈME BRULÉE

vanilla custard | v, gf

BUTTER CAKE

white chocolate ganache,
raspberry coulis | v

HOT CHOCOLATE PAVLOVA

peppermint whipped cream,
shaved chocolate, cocoa dust | v, gf

LEMON LAVENDER TRIO

lemon lavender shortbread cookie,
lemon posset, lavender brownie | v

CHOCOLATE POT DE CRÈME

vanilla whipped cream rosette | v, gf

OLIVE OIL CAKE

dairy-free cream cheese frosting,
warm spiced apple filling, bourbon
caramel sauce | gf, df

MAPLE ROASTED PEAR

pomegranate seeds, lemon crème | v,
gf, nuts

FRENCH BLACK FOREST CAKE

chocolate cake, sour cherry, chocolate
mousse, kirschwasser chantilly | v

WINTER PANNA COTTA

chocolate, beet gel, shiso | v, gf, nuts

PINEAPPLE RIGHT SIDE UP CAKE

rosemary simple syrup, chocolate,
pickled cherry relish | v

BERRIES AND CREAM

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

STATIONS

WINTER PAVLOVA

vanilla bean whipped cream,
pistachio cream, roasted cinnamon
apples, cranberry-orange compote,
winter citrus, pomegranate, shaved
dark chocolate, candied nuts, toasted
coconut, caramel sauce, spiced
chocolate sauce | v, gf, nuts

HOT CHOCOLATE PAVLOVA

peppermint whipped cream, shaved
chocolate, cocoa dust | v, gf

FUDGE CARVING

chef selection of rotating flavors

BARK BAR

handcrafted chocolate bark, oversized
slabs, miniature wooden mallets | v

midnight espresso | 72% dark
chocolate, espresso beans, cacao nibs,
flaky sea salt | vg, gf

salted caramel crunch | milk
chocolate, toffee bits, caramel drizzle,
flaky sea salt | v, gf

holiday peppermint | milk and white
chocolate swirl, peppermint candy | v,
gf

STROLLING TIRAMISU CART

traditional or limoncello tiramisu | v

TRADITIONAL TIRAMISU

espresso-soaked ladyfingers,
mascarpone cream, cocoa, dark
chocolate | v

LIMONCELLO TIRAMISU

lemon-soaked ladyfingers,
mascarpone cream, lemon curd,
lemon sugar dust | v

AFFOGATO

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

FLAMBÉ DONUTS

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

BROWN BUTTER APPLE COBBLER

vanilla bean ice cream | v

TART CHERRY CRISP

vanilla bean ice cream | v

LIQUID NITROGEN ICE CREAM

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

CHOCOLATE BREAD PUDDING FLAMBÉ

caramel sauce, bourbon | v

THE PIE SHOPPE

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

HOLIDAY PEPPERMINT

milk and white chocolate swirl,
peppermint candy | v, gf

DESSERTS

STATIONS CONTINUED..

SKILLET DESSERT BAR

vanilla bean ice cream | v

brown butter apple cobbler | vanilla bean ice cream | v

chocolate bourbon bread pudding | vanilla bean ice cream | v

tart cherry crisp | vanilla bean ice cream | 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

SALTED CARAMEL CRUNCH

milk chocolate, toffee bits, caramel drizzle, flaky sea salt | v, gf

CHOCOLATE BOURBON BREAD PUDDING

vanilla bean ice cream | v

WARM TIN CUP COOKIES

chocolate chip | v

oatmeal raisin | v

snickerdoodle | v

peanut butter | v



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OCCASIONS

CATERING

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, dijonaise, 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

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

BISON EMPANADA
saffron aioli

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

BARBECUE BEEF BRISKET SLIDER
brussels slaw, colorado whiskey
barbecue sauce

BABY BLACK BEAN SLIDER
guacamole, tomatillo salsa | v

MINI DENVER BURGER
american, special house burger
sauce | *

PULLED PORK SLIDER
hawaiian roll, barbecue sauce,
pickles

CRISPY CHICKEN SLIDER
house pickle, smoked paprika aioli

PRETZEL BAR

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

PIZZETTA BAR

PEPPERONI
pepperoni, mozzarella, tomato sauce

SAUSAGE AND FENNEL
sausage, caramelized onion, fontina,
arugula

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

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

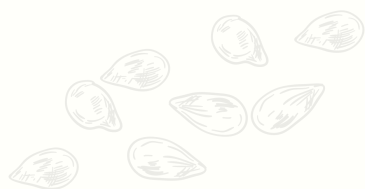
MARGHERITA
mozzarella, basil, tomato | v

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

MAC AND CHEESE CUPS

CLASSIC THREE CHEESE
cavatappi | v

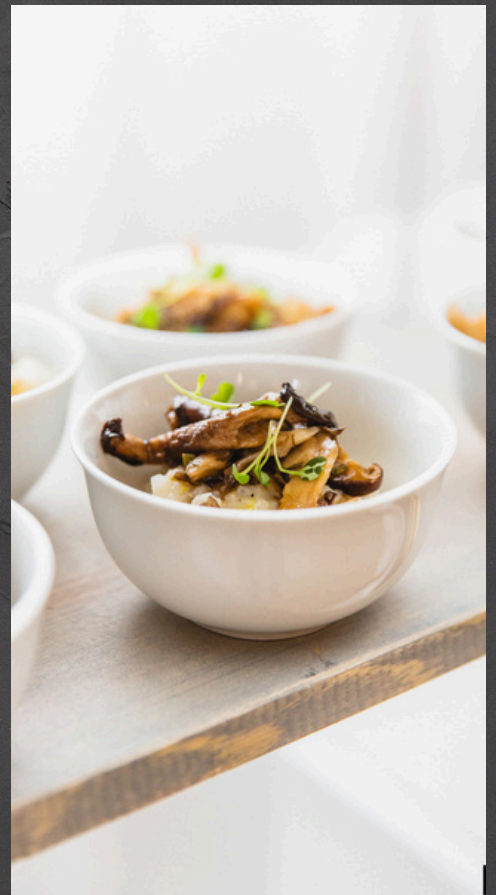
THE CHEESE SHOPPE CAULIFLOWER
cauliflower with house fromage fort,
parmesan, gouda, aged cheddar,
fresh herbs | v, gf



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