



BREAKFAST OF THE DAY

Our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! All prices noted are for the designated day only, if chosen on an alternate day, price will be \$10 more per guest. Specialty dietary restriction meals will incur a \$5 additional charge for that specialty meal only. Additional protein add-on is \$8 per person. To add gluten free bread to the buffet, it is an additional \$8 per serving. Groups under 15 guests will incur an additional \$150 flat charge.

ALL AMERICAN BREAKFAST - MONDAY

Sliced Pineapple and Strawberries (GF, VEGAN)

Seasonal Muffins (VEG, NF)

Yogurt Parfaits: Greek Style Yogurt, House Granola, Seasonal Fruit and Local Honey (GF, VEG)

Cage Free Scrambled Eggs (GF, VEG)

Hash Brown Potatoes (GF, VEGAN)

Choice of Protein Side:
Applewood Smoked Bacon (GF) Pork Sausage (GF) Chicken Sausage (GF)

Thyme, Blueberry & Lemon Infused Water

Selection of Juices to Include Orange Juice

Local Boulder Ozo Regular and Decaffeinated Coffee + Two Leaves and a Bud Tea

\$46 Per Guest

CHORIZO HIGH BREAKFAST - WED & SUN

Sliced Honeydew and Blackberries (GF, VEGAN)

Orejas (VEG, NF)

Coconut Overnight Oats (VEGAN)

Build Your Own Breakfast Bowl
Cage Free Scrambled Eggs (GF) Chorizo Home Style Potatoes (VEGAN) Black Beans (VEGAN) Roasted Mushrooms (VEGAN)

ROCKY MOUNTAIN SUNRISE - TUES & SAT

Sliced Cantaloupe and Grapes (GF, VEGAN)

Croissant and Pain Au Chocolate (VEG, NF)

Muesli with Dried Fruits

Denver Scramble- Parisian Ham, Onion, Bell Pepper and Aged Cheddar (GF)

Home Style Crispy Potatoes (VEGAN)

Strawberry-Basil Infused Water

Selection of Chilled Juices to Include Orange Juice

Local Boulder Ozo Regular and Decaffeinated Coffee + Two Leaves and a Bud Tea

\$46 Per Guest

BURRITO COUNTRY BREAKFAST - THURSDAY

Sliced Watermelon with Tajin on side (GF, VEGAN)

Seasonal Fruit Empanadas (VEG, NF)

Mexican Rice Pudding (GF, VEG, NF)

Patatas Bravas with Roasted Peppers and Onions (VEGAN)

Choice of Two Local Breakfast Burrito:

Fire Roasted Peppers (VEGAN) Onion (VEGAN) Pico de Gallo (VEGAN) Jack and Cheddar Cheese (VEG) Salsa Verde (VEGAN)

Cactus Flower Infused Water

Selection of Chilled Juices to Include Orange Juice

Local Boulder Ozo Regular and Decaffeinated Coffee + Two Leaves and a Bud Tea

\$46 Per Guest

Chicken Chorizo, Potato, Egg, Cheese and Green Chile Bacon, Potato, Egg, Cheese and Green Chile Black Bean, Potato, Egg, Cheese and Green Chile (VEG) Vegan- Plant Based Just Egg, Violife Cheese, Potato and Green Chile (VEGAN) *All burritos served with side of house-made hot sauce

Orange-Mint Infused Water

Selection of Chilled Juices to Include Orange Juice

Local Boulder Ozo Regular and Decaffeinated Coffee + Two Leaves and a Bud Tea

\$46 Per Guest

COLORADO COMFORT BREAKFAST - FRIDAY

Slice Cantaloupe and Blackberries (GF, VEGAN)

Coffee Cake (VEG, NF)

Oatmeal with Brown Sugar and Raisins (GF, VEGAN, NF)

Hash Brown Potatoes (GF, VEGAN)

Spinach and Gruyere Quiche (VEG)

Corn, Tomato and Poblano Egg White Frittata (GF, VEG)

Rosemary-Grapefruit Infused Water

Selection of Chilled Juices to Include Orange Juice

Local Boulder Ozo Regular and Decaffeinated Coffee + Two Leaves and a Bud Tea

\$46 Per Guest

CONTINENTAL - ANY DAY

Local and Seasonally Inspired Sliced Fruit (GF, VEGAN)

Fresh Chef's Choice Pastries (VEG, NF)

Yogurt Parfaits: Greek Style Yogurt, House Granola, Seasonal Fruit and Local Honey (GF, VEG)

Rosemary-Lemon Infused Water

Selection of Chilled Juices to Include Orange Juice

Local Boulder Ozo Regular and Decaffeinated Coffee + Two Leaves and a Bud Tea

\$36 Per Guest

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.

BREAKFAST ENHANCEMENTS

Enhance your Breakfast of the Day with a little something more.

FARMHOUSE

Cage Free Scrambled Eggs (GF) Applewood Smoked Bacon (GF) Chicken Sausage (GF)

\$15 Guest

SOW YOUR OATS

Seasonal Berries Toasted Coconut Flakes Toasted Almonds Brown Sugar Raisins (GF, VEGAN)

\$11 Guest

HOT OFF THE GRIDDLE

Buttermilk Pancakes or French Toast Fruit Compote Whipped Cream Local Maple Syrup (VEG, NF)

\$12 One Option

TOASTER STATION

Assorted Bagels, Toast and English Muffins Seasonal Fruit Compote Salted Butter Almond Butter (VEG; GF BREAD AVAIL. UPON REQUEST)

\$16 *Two Option*

TOFU SCRAMBLE

Spinach Sundried Tomato Mushroom (VEGAN)

\$10 *Guest*

BUILD YOUR OWN YOGURT PARFAIT

Greek Yogurt Seasonal Fruit Compote Assorted Berries House Made Granola Honey (GF, VEG)

\$10 *Guest*

BAGEL BAR

Assorted Bagels Sliced Red Onion Sliced Tomato Capers Smoked Salmon Chive Cream Cheese (VEG AVAIL.)

\$14 *Guest*

\$11 *Guest*

CHOICE OF BREAKFAST BURRITO

Chicken Chorizo, Potato, Egg, Cheese and Green Chile Bacon, Potato, Egg, Cheese and Green Chile Black Bean, Potato, Egg, Cheese and Green Chile (VEG) Plant Based Just Egg, Violife Cheese, Potato and Green Chile (VEGAN)

\$15 *Guest*

ASSORTED COLD CEREAL

2% Milk Skim Milk Almond Milk (VEG)

\$10 *Guest*

EURO-STYLE PLATTER

Prosciutto French Ham Salami Swiss Cheese Brie Cornichons Whole Grain Mustard Salted Butter Toasted Baguette (VEG AVAIL.; GF CRACKERS UPON REQUEST)

\$20 *Guest*

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.

BREAKFAST TO GO

When your group is headed out, let us take care of their breakfast to-go.

BREAKFAST TO-GO

Individual Greek Yogurt (GF, VEG)

Whole Fruit - Apples and Bananas (GF, VEGAN)

Choice of Burrito

Chicken Chorizo, Potato, Egg, Cheese and Green Chile Bacon, Potato, Egg, Cheese and Green Chile Black Bean, Potato, Egg, Cheese and Green Chile (VEG) Vegan- Plant Based Just Egg, Violife Cheese, Potato and Green Chile (VEGAN)

Bottled Juice

Rain Water

\$42 *Per Person*

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.



BREAKS

Our breaks are designed to make planning your event easy. Our Chef has curated menus to provide variety for your group's mid-morning or afternoon snack!

ENERGIZER BREAK

Prepackaged Nuts (VEGAN)

Prepackaged Energy Bars (VEG)

Energy Drinks

\$20 Per Guest

PERSONAL PREFERENCE BREAK

Let your guests choose what they want for their break! At the start of your meeting we'll provide menu cards for each guest to make their selection from and by their break time, their personalized snack will be waiting just for them!

Seasonal Fresh and Marinated Crudite with Hummus (GF, VEGAN)

Imported Cheese and Charcuterie with Crackers (VEG; GF Crackers Upon Request)

Greek Style Yogurt, House Granola, Seasonal Fruit and Local Honey (GF, VEG)

\$18 Per Guest

CONFLUENCE PARK BREAK

Sliced Seasonal Fruit (GF, VEGAN)

Raw Vegetable Crudite (GF, VEGAN)

Hummus (GF, VEGAN)

Hazelnut Butter (GF, VEG)

Pretzels (VEGAN)

\$20 Per Guest

EUROPEAN BREAK

Domestic & International Cheeses (GF, VEG)

Pickled Vegetables, Mixed Olives, Whole Grain Mustard, Seasonal Dried Fruits + Nuts (GF, VEGAN)

Assorted Breads and Crackers (VEG; GF Upon Request)

\$25 Per Guest

AT THE FAIR BREAK

Funnel Fries with Chocolate Sauce (VEG)

Kettlecorn (GF)

Fried Pickles (VEG)

DIP BREAK

French Onion Dip (GF, VEG) |

Roasted Red Pepper Hummus (GF, VEGAN)

Smoked Chicken + Roasted Corn Dip (GF)

Mini Corndogs with Whole Grain Mustard

\$25 Per Guest

BALLPARK BREAK

Crackerjacks (GF, VEG)

Nachos, Cheese Sauce, and Jalapenos (GF, VEG)

Bison Slider with American Cheese, Special Sauce, and Pickles (DF upon request)

Individual Ice Cream (VEG)

\$30 Per Guest

Vegetable Crudite (GF, VEGAN)

Housemade Potato Chips (GF, VEGAN) and Pita Chips (VEG)

\$20 Per Guest

MILE HIGH BREAK

Housemade Trail Mix (VEG)

Jerkey (DF,GF)

Prepackaged Granola Bars (VEG)

Apple Wedges with Almond Butter (GF, VEGAN)

\$25 Per Guest

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.

A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

Plain and Chocolate Croissants (VEG, NF) | \$72 Per Dozen

Seasonal Muffins (VEG, NF) | \$72 Per Dozen

Bagels and Cream Cheese (VEG, NF) | \$72 Per Dozen

Orejas (VEG, NF) | \$72 Per Dozen

Seasonal Scones and Jam (VEG, NF) | \$72 Per Dozen

Assorted Cookies (VEG, NF) | \$72 Per Dozen

Brownies (VEG) | \$72 Per Dozen

Seasonal Cupcakes (VEG, NF) | \$72 Per Dozen

Mini Cheesecakes (VEG, NF) | \$72 Per Dozen

SNACKS

Whole Fruit - Apples and Bananas (GF, VEGAN) | \$3 Each

Individual Bags of Popcorn (GF, VEG) | \$4 Each

Individual Bags of Pretzels (VEGAN) | \$4 Each

Individual Bags of Assorted Chips (VEG, GF, VEGAN AVAIL.) | \$5 Each

Individual Bags of Trail Mix with Nuts (VEG) | \$7 Each

Prepackaged Energy Bars (VEG) | \$6 Each

Assorted Candy Bars (VEG) | \$5 Each

Individual Housemade Parfaits: Greek Style Yogurt, House Granola, Seasonal Fruit and Local Honey (VEG) | \$7 Each

Sliced Seasonally Inspired Sliced Fruit (Serves 25) (GF, VEGAN) | \$200 Per Display

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.

A LA CARTE BEVERAGES

A variety of non-alcoholic libations are available throughout the day.

HOT BEVERAGES

Local Boulder Ozo Regular and Decaffeinated Coffee | \$110 Per Gallon

Local Boulder Two Leaves and a Bud Tea | \$110 Per Gallon

Hot Chocolate With Peppermint and Chocolate Shavings | \$120 Per Gallon

SOFT DRINKS

Assorted Sodas | \$8 Each

STILL WATER & SPARKLING WATER

Rain Water | \$7 Each

Assorted Flavors of Sparkling Water | \$8 Each

SPECIALTY BOTTLED BEVERAGES

Cold Brew Coffee | \$8 Each

Iced Teas | \$8 Each

Smoothies | \$8 Each

Lemonade | \$8 Each

Fresh Pressed Juices | \$8 Each
Orange, Cranberry, Grapefruit

Energy Drinks | \$9 Each
Phocus, Red Bull

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.

NON-ALCOHOLIC BEVERAGE PACKAGES

HALF DAY PACKAGE BREAK (4 HOURS OF SERVICE)

Local Boulder Ozo Regular and Decaffeinated Coffee + Two Leaves and a Bud Tea

Assorted Flavored Sparkling Waters + Still Rain Water

Assorted Coke Products

Cold Brew Coffee

Energy Drinks

\$27 Per Person

ALL DAY BEVERAGE PACKAGE (8 HOURS OF SERVICE)

Local Boulder Ozo Regular and Decaffeinated Coffee + Two Leaves and a Bud Tea

Assorted Flavored Sparkling Waters + Still Rain Water

Assorted Coke Products

Cold Brew Coffee

Energy Drinks

\$47 Per Guest

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.



LUNCH OF THE DAY

Our lunch of the day is designed to make planning your event easy - and it's the sustainable choice, too! All prices noted are for the designated day only, if chosen on an alternate day, price will be \$10 more per guest. Specialty dietary restriction meals will incur a \$5 additional charge for that specialty meal only. To add gluten free bread to the buffet, it is an additional \$8 per serving. Groups under 15 guests will incur an additional \$150 flat charge. Let your Event Planning Manager know if you'd like to substitute or add a vegan/vegetarian entree.

AMERICAN WEST BUFFET - MONDAY

SALAD

MOUNTAIN COBB Romaine, Tomato, Fire Roasted Corn, Bacon, BBQ Peanuts, Bleu Cheese, Avocado-Jalapeno Ranch (GF)

SOUP

BISON CHILI (GF)

ENTREE

GRILLED FLANK STEAK Red Pepper Chimichurri, Roasted Pearl Onions (GF, DF) ROASTED CHICKEN Honey-Chipotle Glaze, Blistered Shishito Peppers (GF, DF)

SIDES

GREEN CHILI MAC AND CHEESE (VEG) ROASTED BROCCOLINI (VEGAN)

DESSERT

SEASONAL PIONEER COBBLER (VEG, NF)

\$72 Per Person

UNION SUBSTATION - WEDNESDAYS + SUNDAYS

SALAD

BABY KALE AND QUINOA Chickpeas, Blueberries, Goat Cheese, Citrus-Dijon Vinaigrette (GF, VEG)

SOUPS

TOMATO BISQUE Chive Oil, Fresh Basil (GF, VEGAN)

ENTREE

TURKEY CLUB Bacon, Smashed Avocado, Tomato, Havarti, Butter Lettuce, Country Bread BISON PASTRAMI Caramelized Onion, Horseradish, Aged Cheddar, Shredded Lettuce, Tomato, Sourdough Baguette FALAFEL WRAP Carrot, Tomato, Cucumber, Spinach, Red Pepper Hummus (VEGAN)

TACO BUFFET - TUESDAYS + SATURDAYS

SALAD

SOUTHWEST CAESAR SALAD Romaine, Tomato, Roasted Corn, Black Beans, Corn Tortilla Strips, Cotija, Chipotle Caesar Dressing (GF)

SOUP

CHICKEN TORTILLA SOUP

PROTEINS

CARNE ASADA Salsa Verde, Cilantro, Red Onion (GF, DF) CITRUS MARINATED MAHI MAHI Pineapple Pico de Gallo (GF, DF)

TOPPINGS AND SIDES

CILANTRO RICE SHREDDED LETTUCE LIME COTIJA CHEESE FLOUR AND CORN TORTILLAS SALSA ROJA AND CREMA

DESSERT

TRES LECHES CAKE (VEG, NF)

\$72 Per Person

LOVE OF MASALA - THURSDAY

SALAD

KAKDI KOSHIMBIR SALAD Cucumber, Mint, Cilantro, Peanuts, Red Onion, Arugula, Spicy Peanut Dressing (GF, VEGAN)

SOUP

GOLDEN CURRY AND LENTIL (GF, VEGAN)

ENTREES

BUTTERED CHICKEN (GF) BEEF MASALA (GF)

SIDES

SAFFRON RICE (GF, VEGAN) STEWED CARROTS AND CHICKPEAS (GF, VEGAN) GRILLED NAAN (VEG)

SIDES
LOCAL BOULDER CHIPS (GF, VEGAN)

DESSERT
CHEF'S CHOICE COOKIES (VEG, NF)

\$72 *Per Person*

EAST MEETS WEST - FRIDAY

STARTER
VEGETARIAN EGGROLLS Sweet Chile Sauce

SALAD
BROCCOLI AND CABBAGE SALAD Carrot, Edamame, Red Onion,
Crispy Wonton Strips, Cilantro, Ginger-Sesame Vinaigrette
(VEGAN)

ENTREE
GENERAL TSO'S CHICKEN Furikake (DF) MISO GLAZED
SALMON Green Onion (DF, GF)

SIDES
ROASTED BROCCOLI (GF, VEGAN) FRIED RICE (GF, VEGAN)

DESSERT
GREEN TEA MOUSSE CAKE (VEG, NF, GF)

\$72 *Per Person*

BUILD YOUR OWN PROTEIN SALAD - ANYDAY

SOUP
CHICKEN AND WILD RICE

GREENS
ROMAINE BIBB LETTUCE SPRING MIX

PROTEINS
GRILLED CHICKEN BREAST SEARED SALMON

TOPPINGS
HARD BOILED EGG RED ONION SHREDDED PARMESAN SHREDDED CHEDDAR DICED TOMATO SHREDDED CARROT CUCUMBER
CROUTONS

DRESSINGS
CREAMY RANCH DIJON VINAIGRETTE CLASSIC CAESAR

DESSERT
CHEF'S CHOICE DESSERT

\$65 *Per Guest*

DESSERT
RASGULLA CHEESECAKE (VEG)

\$72 *Per Person*

DELICATESSEN BUFFET - ANYDAY

SALAD
CLASSIC CAESAR Romaine Hearts, Parmesan Cheese, Herbed
Crouton

SOUP
MINISTRONE

BUILD YOUR OWN SANDWICH
LOCAL ARTISAN BREADS BOAR'S HEAD MEATS Smoked Turkey,
Salami, Roast Beef, Parisian Ham CHEESES Aged Cheddar,
Provolone, Swiss TOPPINGS Lettuce, Tomato, Onion,
Mayonnaise, Dijon, Oil, Vinegar

SIDES
LOCAL BOULDER CHIPS (GF, VEGAN)

DESSERT
BROWNIES (VEG, NF)

\$65 *Per Person*

GRAB 'N GO LUNCH

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

TO-GO OPTIONS (CLIENT TO CHOOSE 2 OR 3 ENTREES)

Each lunch comes with an entree, seasonal whole fruit, local chips, chef's choice cookie, and choice of still water, sparkling water, or soda beverage.

\$50 Per Guest, Two Entree Options

\$55 Per Guest, Three Entree Options

CHICKEN SANDWICH

Lettuce, Tomato, Swiss, Dijon Aioli, Brioche Bun

FALAFEL WRAP

Carrot, Tomato, Cucumber, Spinach, Red Pepper Hummus

BABY KALE AND QUINOA SALAD

Chickpeas, Blueberries, Goat Cheese, Citrus-Dijon Vinaigrette

TURKEY CLUB SANDWICH

Bacon, Smashed Avocado, Tomato, Havarti, Butter Lettuce, Country Bread

ITALIAN SANDWICH

Salami, Ham, Fresh Mozzarella, Red Onion, Tomato, Shredded Lettuce, Oil & Vinegar, French Baguette

CHICKEN CAESAR SALAD

Romaine, Shaved Parmesan, Seasoned Croutons, Caesar Dressing

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.



BUFFET DINNER

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. Specialty dietary restriction meals will incur a \$5 additional charge for that specialty meal only. To add gluten free bread to the buffet, it is an additional \$8 per serving. Groups under 15 guests will incur an additional \$150 flat charge. All dinners include an Assortment of Bread, Coffee & Tea Service.

UNION STATION DINNER BUFFET

Include an Assortment of Bread, Coffee & Tea Service.

Mixed Greens, Heirloom Grape Tomatoes, Fresh Mozzarella, Aged Balsamic Vinegar, Olive Oil (GF, VEGAN upon request)

Roasted Chicken with Red Pepper Chimichurri Sauce

Seasonal Seared White Fish with Tomato Garlic Broth

Carved Flank Steak, Local Mushroom Ragout, Merlot Butter (GF)

Roasted Fingering Potatoes with Fried Rosemary (GF, VEGAN)

Charred Broccoli with Lemon and Parmesan (GF)

Grilled Bread (VEG)

Chef's Choice Dessert (VEG, NF)

\$100 Per Guest

LODO DINNER BUFFET

Include an Assortment of Bread, Coffee & Tea Service.

Baby Gem Wedge Salad, Stilton Blue Cheese, Pickled Shallots, Aged Serrano Ham Crisps, Garlic Breadcrumbs (GF; VEGAN upon request)

Duck Confit Gnocchi, Burgundy Wine Sauce, Pickled Celery, Onion, and Carrot

Pistachio-Crusted Scottish Salmon Filet (DF, GF)

Roasted Broccolini (VEGAN)

Cous-Cous Risotto

Chef's Choice Dessert (VEG, NF)

\$95 Per Guest

KOREAN BBQ BUFFET

Seoul Salad, Butter Lettuce, Bean Sprouts, Scallion, Sweet and Spicy Dressing (GF, VEGAN)

Korean Pickles and Kimchi (DF, GF, VEGAN)

Korean Fried Chicken with Gochujang Honey (DF, GF)

Beef Brisket with Gochujang Brisket Sauce

PIKES PEAK DINNER BUFFET

Include an Assortment of Bread, Coffee & Tea Service.

Roasted Butternut Squash Salad, Toasted Pumpkin Seeds, Feta Cheese, Aged Sherry Maple Reduction (GF; DF Upon Request)

Buttermilk-Brined Roast Turkey with Sage Jus

Bourbon-Braised Short-Ribs, Baby Carrots, and Crispy Onions

Porcini And Shallot Bread Pudding

Crispy Brussels Sprouts, Cotija, Fig Jam (VEG)

Chef's Choice Dessert

\$95 Per Guest

A DAY IN MEXICO

Served with flour and corn tortillas.

SOUTHWEST CAESAR SALAD Romaine, Tomato, Roasted Corn, Black Beans, Corn Tortilla Strips, Cotija, Chipotle Caesar Dressing

Fresh Tortilla Chips with Roja and Verde Salsas (GF, VEGAN)

Mayan Hummus (VEGAN)

Braised Lamb Barbacoa in Banana Leaf, Cabbage, Cilantro, Onion, and Lime

Chile Relleno con Queso, Smoked Tomato Sauce (GF, VEG)

Chicken Mole Negro with Toasted Sesame (DF, GF)

Mexican Street Corn (GF, VEG)

Cilantro Lime Rice (GF, VEGAN)

Chef's Choice Dessert (VEG, NF)

\$105 Per Guest

Pork Belly with Korean BBQ Sauce

Kimchi Fried Rice (GF)

Bok Choy (GF, VEGAN)

Chef's Choice Dessert (VEG, NF)

\$105 Per Guest

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.



HORS D'OEUVRES

Mouth-watering appetizers are best served during a reception prior to dinner. Our appetizers range from one bite to three bites per serving. We offer a variety of cold and hot options for your attendees to enjoy. We require a minimum order of twenty-four (24) pieces per selection. We recommend 3-4 hors d'oeuvres for a light reception, 5-7 for a medium reception, and 8-10 for a heavy reception (in place of dinner meal).

COLD SELECTIONS

Steak Tartare Crostini, Crispy Caper, Smoked Aioli, Micro Arugula | \$7 Per Piece

Bison Tartar in Puffed Pastry Spoon, Dijonnaise, Fried Garlic | \$7 Per Piece

BLT Deviled Eggs (GF) | \$6 Per Piece

Pork Pate on Grilled Bread with Pistachio | \$7 Per Piece

Cured Salmon Deviled Eggs, Caper, Red Onion, Creme Fraiche, Dill (Gf) | \$7 Per Piece

Shrimp Cocktail with Blood Mary Sauce (GF, DF) | \$7 Per Piece

Miniature Lobster Rolls with Celery & Radish | \$8 Per Piece

Oysters on the Half Shell, Tequila Mignonette, Watercress (GF, DF) | \$8 Per Piece

Grilled Ratatouille Skewer with Balsamic Reduction, Basil (GF, VEGAN) | \$6 Per Piece

WARM SELECTIONS

Grilled Shrimp and Artichoke with Lemon (DF, GF) | \$7 Per Piece

Spanakopita with Tzatziki (VEG) | \$7 Per Piece

Bacon Wrapped Scallop (DF, GF) | \$8 Per Piece

Beef en Crouete with Red Wine Reduction | \$8 Per Piece

Smoked Gouda Arancini with Warm Tomato Vinaigrette | \$6 Per Piece

Fried Green Tomato with Crab Ravigote | \$7 Per Piece

Duck, Bacon and Corn Wonton with Tamari Dipping Sauce | \$8 Per Piece

Crab Rangoon with Sweet Chile Sauce | \$8 Per Piece

Shrimp Shumai with Sweet Soy Sauce (DF) | \$7 Per Piece

Edamame Pot Stickers, Cabbage, Carrot, Scallion, Ginger-Soy

Antipasta Skewer - Artichoke, Sundried Tomatoes, Mozzarella, Olives, Fig-Balsamic Reduction (Gf) | \$7 Per Piece

Peach and Goat Cheese Tarts, Chervil (VEG) | \$7 Per Piece

Heirloom Tomato, Marinated Mozzarella, Sunflower Pesto (GF, VEG) | \$7 Per Piece

Marinated Grilled Vegetables, Chimichurri (GF, VEGAN) | \$7 Per Piece

Dipping Sauce (VEGAN) | \$8 Per Piece

Caribbean Risotto Cake with Spicy Coconut Cream (VEGAN) | \$8 Per Piece

Wild Mushroom Phyllo Triangles with Parmesan (VEG) | \$8 Per Piece

Artichoke Beignet, Cream Cheese, Parmesan, Tomato-Basil Jam (VEG) | \$8 Per Piece

Chicken Provencale, Fig and Tomato, Garlic-Wine Butter (GF) | \$8 Per Piece

Grilled Chicken Skewers, Tomatillo-Lime, Micro Cilantro (DF, GF) | \$8 Per Piece

Brazilian Steakhouse Skewer | \$8 Per Piece
Tender beef marinated in garlic, lime juice, and chipotle peppers, complemented with smokey poblano, red bell pepper, and sweet onion.

Beef and Mushroom Ragout in Puffed Pastry Spoon | \$8 Per Piece

Szechuan Beef Satay with Curry Yogurt (GF) | \$8 Per Piece

Achiote-Braised Pork Tostada, Black Beans, Cotija, Curtido, Micro Radish (GF) | \$8 Per Piece

Pork Belly-Wrapped Candied Apples (DF, GF) | \$8 Per Piece

Shrimp and Grits, Tasso Ham Gravy, Scallion (GF) | \$8 Per Piece

Malaysian Whole Shrimp, Leeks, Cilantro, Sweet Chile Coconut Cream (DF) | \$8 Per Piece

Maryland Crab Cakes with Cajun Aioli, Peppers, Onions, Chimichurri | \$8 Per Piece

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.

PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. All stations are displayed and can be elevated by adding a culinary attendant for \$150 per attendant based on (2) hours of service.

RAMEN AND PHO STATION

BROTHS

Beef Pho (GF, DF) -Traditional Pork Tonkatsu Ramen (DF) - Creamy with Soy and Mirin Thai Sriracha (VEGAN) -Ramen

NOODLES

Rice Vermicelli (GF, VEGAN) Ramen Udon (VEGAN)

PROTEINS

MARKET STREET SALAD STATION

Add chicken, shrimp, or salmon for an additional \$10/person

GREENS (GF, VEGAN)

Spring Mix Romaine Spinach and Arugula Mix

VEGGIES (GF, VEGAN)

Cucumber Local Heirloom Tomatoes, Marinated Olives, Shredded Carrots

Shaved Brisket (GF, DF) Braised Pork Belly (GF, DF) Fried Tofu (GF, VEGAN)

TOPPINGS

Furikake Seasoning (Gf, Vegan) Chili Onion Crisp (GF, VEGAN)
Bean Sprouts (GF, VEGAN) Cilantro (GF, VEGAN) Scallion (GF, VEGAN) Mushroom (GF, VEGAN) Thai Basil (GF, VEGAN)

\$55 Per Guest

16TH STREET TACO STATION

Add guacamole for an additional \$2/person.

PROTEINS (CHOICE OF TWO)

Ancho-Lime Roasted Chicken (GF, DF) Beef Barbacoa (GF, DF)
Chorizo-Spiced Mahi (GF, DF) Mushroom Al Pastor W/ Pineapple (GF, VEGAN)

TOPPINGS + SIDES

Salsa Verde (GF, VEGAN) Salsa Rojo (GF, VEGAN) Cotija (GF)
Pickled Jalapeno (GF, VEGAN) Onion and Cilantro (GF, VEGAN)
Flour (VEGAN) And Corn Tortillas (GF, VEGAN)

\$30 Per Guest

FRUIT DE MER RAW BAR

SEAFOOD ON ICE

Jumbo Shrimp (DF, GF) Oysters on the Half-Shell (DF, GF) Crab Claw (DF, GF)

CONDIMENTS

Lemon Wedges (GF, VEGAN) Cocktail Sauce, Remoulade (GF)
Tabasco Sauce (GF, VEGAN) Lime Mignonette (GF, VEGAN)

\$40 Per Person

POPCORN STATION

Popcorn Shrimp with Dynamite Sauce

Popcorn Chicken with Bleu Cheese

Popcorn Cauliflower with Buffalo Sauce

\$30 Per Guest

CHEESES (GF)

Stilton Blue Parmesan Cheddar-Jack

PROTEINS (GF, DF)

Bacon Hardboiled Egg

DRESSINGS

Aged Balsamic (Gf, Vegan) Berry Vinaigrette (GF, VEGAN)
Herbed Buttermilk (GF)

TOPPINGS

Croutons (GF Upon Request) Sunflower Seeds (GF, VEGAN)
Toasted Almonds (GF, VEGAN)

\$40 Per Guest

PASTA STATION

Served with garlic bread, shaved parmesan, and crushed red pepper.

PASTAS (GF, VEGAN)

Penne Cavatappi Lentil Penne

VEGGIES (GF, VEGAN)

Peas Bell Pepper Spinach Sweet Onion Roasted Garlic Chili
Flakes Shaved Parmesan

PROTEINS

Chicken Shrimp Italian Sausage

SAUCES

Vegetable Marinara (GF, VEGAN) Garlic-Asiago Cream (GF, VEG)
Foccacia

\$55 Per Guest

BAO BUN STATION

PROTEINS (CHOICE OF TWO)

Korean Shortrib (DF, GF) Sesame Cauliflower (GF, VEGAN)
Sweet Soy Pork Belly (DF)

TOPPINGS

Cilantro (GF, VEGAN) Pickles (GF, VEGAN) Scallions (GF, VEGAN)
Asian Slaw (GF, VEGAN) Jalapenos (GF, VEGAN)

\$30 Per Guest

SLIDER STATION

SIDE

Boulder Chips

SLIDERS (CHOOSE TWO)

BBQ Pulled Pork with Sweet Pepper Slaw Bison Slider with
American Cheese, Special Sauce, Pickes Lump Crab Cake with
Sriracha Broccoli Slaw Herbed Falafel with Arugula, Red Onion
and Beet Hummus Crispy Buffalo Chicken with Blue Cheese

Aioli

\$30 Per Guest

CHEESE + CHARCUTERIE BOARD

Artisan Crackers (GF and VEGAN Upon Request)

Domestic and International Meats and Cheeses (GF)

Mixed Olives (GF, VEGAN) Dried Fruit and Nuts (GF, VEGAN)

Whole Grain Mustard (GF, VEGAN) Seasonal Jam

\$45 Per Guest

VEGETABLE DISPLAY

Assorted Raw, Marinated and Grilled Seasonal Vegetables (GF, VEGAN)

Smoked Pepper Hummus Dip (GF, VEGAN)

\$20 Per Guest

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides.

SELECTION OF MEAT

All carving stations include two sides, an assortment of fresh rolls and butter. Chef attendant required at \$150 per attendant for up to two hours. A minimum of 25 servings required.

Bone-In Roasted Pork-Loin | \$40 Per Guest
Caramelized Peach Reduction (GF,DF)

Colorado Bison Strip Loin | \$45 Per Guest
Herbs De Provence, Natural Jus

Scottish Salmon | \$40 Per Guest
Roasted Garlic, Lemon, Capers and Extra Virgin Olive Oil (GF, DF)

Mushroom-Crusted Filet Mignon | \$50 Per Guest - Certified Angus | \$60 Price Guest - Prime Rib
Merlot-Thyme Glaze (GF)

Roasted Leg of Lamb | \$40 Per Guest
Za'atar and Dried Fruit (GF, DF)

SIDES (CHOOSE TWO)

Wilted Greens with Lemon and Fried Garlic (GF, VEGAN)

Olive Oil Confit Baby Potatoes with Roasted Garlic and Scallion (GF)

Local Heirloom Baby Carrots with Rosemary Honey (GF)

Colorado Mushroom Risotto with Brie and Chervil (GF)

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.

SWEET SPOT

Group may choose up to (3) desserts for the sweet station. Each individual dessert must have a (2) dozen order minimum. Therefore, if group would like (3) desserts displayed, the minimum total order would have (6) dozen total, (2) dozen per each individual dessert item.

CLIENT CHOOSE UP TO 3 PER DISPLAY

Minimum order of each item: 2 dozen ASSORTED MACARONS Gluten Free SEASONAL GALETTE BLACK + WHITE MINI

CUPCAKES COCONUT BROWN SUGAR PANNA COTTA Gluten Free, Dairy Free HONEY PISTACHIO CREAM PUFFS STRAWBERRY BAVAROIS Gluten Free MOLASSES TORTE SEASONAL SHORTCAKE CHOCOLATE GANACHE BITES Gluten Free, Dairy Free MATTIE'S FRENCH SILK MOUSSE Gluten Free KATE FULTON'S RED VELVET CHEESECAKE CORTEZE'S CHOCOLATE WHISKY TART

\$72 Per Dozen

Prices are subject to 25% taxable service charge and current Denver tax of 8%. Menu pricing and selection may change based on availability and market conditions.



FULTON'S BAR

*Seasonally Featured Wines from May-September. We are excited to share with you the best of California wine this summer! Should you wish to replace this wine with an alternative, let us know, but we think you'll like it too! Card Bars (formerly Cash Bars) are \$1 more per drink and include 25% service charge and 8% tax on every transaction. Specialty Cocktails are \$2 more per drink than the spirit rate.

FULTON'S TIER ON CONSUMPTION

BEER Coors Banquet Pacifico Great Divide Denver Pale Ale Juice Drop IPA Odell Lugene Stout Athletic Run Wild (N/A)
 WINE Prince de Lise Brut *Angeline Vineyards Chardonnay Tribute Sauvignon Blanc *Angeline Vineyards Rose of Pinot Noir *Angeline Vineyards Cabernet Sauvignon SPIRITS Smirnoff Vodka Beefeater Gin Ten to One Rum Jim Beam Bourbon Whiskey Rittenhouse Rye Cazadores Blanco Tequila Dewar's White Scotch Whiskey Cointreau Ritual Zero (N/A)

\$9 Beer

\$14 Wine

\$15 Spirits

\$17 Specialty Cocktails

HOURLY PER PERSON

\$29 Per First Hour

\$43 Per First Two Hours

\$12 Per Additional Hour

Cash bar prices and specialty cocktails increase by \$1 each. Each bartender is \$300.00 for up to (5) hours of service.

CORTEZE'S BAR

*Seasonally Featured Wines from May-September. We are excited to share with you the best of California wine this summer! Should you wish to replace this wine with an alternative, let us know, but we think you'll like it too! Card Bars (formerly Cash Bars) are \$1 more per drink and include 25% service charge and 8% tax on every transaction. Specialty Cocktails are \$2 more per drink than the spirit rate.

CORTEZE'S TIER ON CONSUMPTION

BEER Coors Banquet Pacifico Great Divide Denver Pale Ale
Juice Drop IPA Odell Lugene Stout Athletic Run Wild (N/A)
WINE Mionetto Prosecco Emmolo Sauvignon Blanc *Angeline
Vineyards Chardonnay McBride Sisters Red Blend *Angeline
Vineyards Rose of Pinot Noir *Angeline Vineyards Cabernet
Sauvignon SPIRITS Ketel One Vodka Bombay Sapphire Gin
Plantation 3 Star Rum Woodford Reserve Whiskey Lot 40 Rye
Olmecca Altos Blanco Tequila Aberlour 12 Scotch Whiskey
Cointreau Ritual Zero (N/A)

\$9 Beer

\$16 Wine

\$17 Spirits

\$19 Specialty Cocktails

Cash bar prices and specialty cocktails increase by \$1 each. Each bartender is \$300.00 for up to (5) hours of service.

SILKS' BAR

*Seasonally Featured Wines from May-September. We are excited to share with you the best of California wine this summer! Should you wish to replace this wine with an alternative, let us know, but we think you'll like it too! Card Bars (formerly Cash Bars) are \$1 more per drink and include 25% service charge and 8% tax on every transaction.

SILKS' TIER ON CONSUMPTION

BEER Coors Banquet Pacifico Great Divide Denver Pale Ale
Juice Drop IPA Odell Lugene Stout Athletic Run Wild (N/A)
WINE Moet Chandon Brut Santi Pinot Grigio *Angeline
Vineyards Chardonnay *Angeline Vineyards Rose of Pinot Noir
*Angeline Vineyards Cabernet Sauvignon SPIRITS Absolut Elyx
Vodka Sipsmith Gin Banks 5 Island Rum Oban Whisky Laws
Secale Rye Makers Mark 46 Bourbon Glenfiddich 12 Scotch
Espolon Blanco Tequila Cointreau Ritual Zero (N/A)

\$9 Beer

\$18 Wine

\$19 Spirits

\$21 Specialty Cocktails

Cash bar prices and specialty cocktails increase by \$1 each. Each bartender is \$300.00 for up to (5) hours of service.

BEER AND WINE

*Seasonally Featured Wines from May-September. We are excited to share with you the best of California wine this summer! Should you wish to replace this wine with an alternative, let us know, but we think you'll like it too! Card Bars (formerly Cash Bars) are \$1 more per drink and include 25% service charge and 8% tax on every transaction.

BEER

BEER Coors Banquet Pacifico Great Divide Denver Pale Ale
Juice Drop IPA Odell Lugene Stout Athletic Run Wild (N/A)

\$9 Each

HOURLY PER PERSON

\$33 Per First Hour

\$49 Per First Two Hours

\$14 Per Additional Hour

HOURLY PER PERSON

\$37 Per First Hour

\$55 Per First Two Hours

\$16 Per Additional Hour

FULTON'S WINE

WINE Jean-Louis Cuvee Brut *Angeline Vineyards Chardonnay
Tribute Sauvignon Blanc *Angeline Vineyards Rose of Pinot
Noir *Angeline Vineyards Cabernet Sauvignon

\$14 *By The Glass*

Cash bar prices and specialty cocktails increase by \$1 each. Each bartender is \$300.00 for up to (5) hours of service.

BAR ENHANCEMENTS

Pricing Based On Two (2) Hours of Service

BLOODY MARY BAR

Smirnoff Vodka, Homemade Bloody Mary Mix, Local Hot Sauce, Olives, Pickles, Celery, Cheese, Bacon

\$40 *Per Person*

MIMOSA BAR

Mionetto Prosecco, Orange Juice, Grapefruit Juice, and Cranberry Juice

\$28 *Per Person*

MOCKTAILS

Equal To Spirit Cost POMELO SUNSET Ritual Zero Tequila, Grapefruit, Lime, Honey, Bitters, Soda COCONUT LIME REFRESHER Ritual Zero Rum, Coconut Water, Lime, Agave, Mint, Soda ROSEMARY GRAPEFRUIT FIZZ Ritual Zero Gin, Grapefruit, Lemon, Honey, Rosemary, Soda

RECOMMENDED COCKTAILS

\$2 Above Spirit Cost NEGRONI Gin, Vermouth, Campari DIRTY MARTINI Gin Vermouth, Olive DAIQUIRI Rum, Citrus, Simple Syrup FRENCH 75 Gin, Champagne, Lemon, Simple Syrup MOSCOW MULE Vodka, Ginger Beer, Lime BOULEVARDIER Whiskey, Vermouth, Campari GIMLET Gin, Lime, Cordial APEROL SPRITZ Prosecco, Bitters, Soda OLD FASHIONED Whiskey, Bitters, Sugar MANHATTAN Whiskey, Sweet Vermouth, Bitters RANCH WATER Tequila, Lime Juice, Soda

Cash bar prices and specialty cocktails increase by \$1 each. Each bartender is \$300.00 for up to (5) hours of service.



HOLIDAY MENU

Valid for events taking place within 11.1.24-1.31.25.

HOLIDAY DINNER BUFFET

HORS D'OEUVRES (CHOICE OF TWO)

Bacon Wrapped Chorizo Stuffed Dates - Sherry and Local Honey Gastrique Beef Wellington Bites - Red Wine Glaze Pear & Brie En Croute - Balsamic and Fig Jam Wild Mushroom Tart - Basil Pesto

SOUP OR SALAD (CHOICE OF TWO)

ARUGULA WITH ROASTED SQUASH, Candied Pecans, Dried Cranberries and Goat Cheese with Sherry Maple Vinaigrette KALE-

RADICCHIO SALAD Fennel, Roasted Apple, Pepitas, Bloomed Raisins with Spiced Pumpkin Vinaigrette CURRIED PUMPKING
BISQUE Candied Pecans, Maple, White Balsamic Reduction LOCAL CREAM OF WILD MUSHROOM Croutons, Parmesan

ENTREES (CHOICE OF TWO)

HERB BRINED PORK LOIN with Apple Brandy Glaze SAGE ROASTED TURKEY BREAST with Brown Butter Jus ROASTED CHICKEN
with Fresh Herbs, Roasted Garlic and Chicken Jus WHOLE ROASTED FILET OF SALMON with Toasted Pistachio Butter and
Chives WHOLE ROASTED BEEF TENDERLOIN with Cognac-Pepper Gravy and Mushroom Ragout

SIDES

BRAISED BRUSSEL SPROUTS Bacon Jam, Fresh Herbs and Cotija ROASTED BABY POTATOES with Herb Oil, Parmesan and Sea
Salt FRENCH DINNER ROLLS with Whipped Garlic Butter

DESSERTS

Pumpkin Mousse Cake Gingerbread Cookies

\$110 *Guest*

All pricing is before 25% service charge and 8% tax.