



TASTE OF Spring/Summer

We are on a journey to deliver food that is thoughtfully sourced and carefully served. From fresh local ingredients that reflect the season and the local flavors.

It is what your guests deserve.

CHEF & PARTNERS

CHEF'S PHILOSOPHY

"My philosophy can be summed up into 2 words - Inspiration and Evolution.

We are here to be inspired and inspire others. Inspiration is all around us, and it is up to the individual to notice what's going on around you. Once you have felt that inspiration, it is then up to the Chef to take that next step and evolve the idea into something tangible, something seen, and experienced."

HAYSTACK MOUNTAIN

Location: Longmont, Colorado

Partner: Jim Schott

Back in 1988, founder Jim Schott and his wife bought five goats (four does and a buck) and cultivated a modest 6-acre farmstead in Niwot, Colorado. Haystack Mountain lay in view just to the north, and after he'd made his first delicious chevre, Jim couldn't think of a better emblem for what he set out to build.

Products: Fresh Boulder Chevre with Assorted Flavors, Bloomy Rind, Monterey Jack and Aged Cheeses.

SAM'S PRODUCE, INC.

Location: Denver, Colorado

Partner: The Iannacito Family

Started in 1929 by Salvatore (Sam) Iannacito, working with local farmers and hauling a full line of produce and vegetables to the old City Market. Sam sold these fruits and vegetables from his wagon. Sam's son, Richard, started his own wholesale operation in Denargo Market specializing in tomatoes. The company incorporated in 1965.

Richard, with the help of his wife, Patricia, built a 30,000 square foot facility in 1982. The location is northeast of Denargo Market at 5105 Cook Street and has eight refrigeration rooms, each capable of holding two semi-loads.

Products: Tomatoes, Celery, Zucchini, Bell Peppers, Apples, Honeydew and Canteloupe.

BOULDER NATURAL MEATS

Location: Denver, Colorado

Partner:

Boulder Natural Meats is a Colorado owned and operated Poultry processing company in business since 1985. Customer focused and driven, they offer an Antibiotic-Free Poultry, for the Foodservice and Retail Industries.

Products: Anti-Biotic Free, Free Range, Air Chilled Chicken.

CHEF & PARTNERS

HICKMAN'S FAMILY FARMS

Location: Buckeye, Arizona

Partner: The Hickman Family

Hickman's Egg Ranch started in 1944. The beginnings are owed to Clint's grandmother, Nell Hickman. When the Hickman family settled in Glendale in 1944, Nell acquired a few hens so they could have fresh eggs for the family. Business was so good that in two years the flock had grown to 3,500 hens. From 1959 to 1969, Hickman's Egg Ranch grew to 100,000 laying hens on 10 acres. Having crossed the hurdle from a hobby to a viable business, Clint's grandparents lived to see their grandchildren actively engage productively in the family business over three generations.

Products: Eggs, eggs and more eggs in every form possible.

RICE FAMILY HONEY

Location: Greeley, Colorado

Partner: The Rice Family

L.R. Rice founded Rice's Lucky Clover Honey LLC, headquartered in Greeley, Colorado, in 1924. This women-owned, family operated company, now in its 5th generation, remains a leading producer of authentic, high quality, raw, and unfiltered honey.

Products: Nothing but 100% pure, local United States, raw and unfiltered honey.

CONTINENTAL BREAKFAST

SIGNATURE

A classic start to your day...

Selection of Juices
Seasonal Sliced Fresh Fruit Display
Selection of Freshly Baked Pastries, including
Gluten Free Options
Served with Butter and Local Preserves
Freshly Brewed Regular and Decaffeinated Coffee
and Assorted Tazo Teas

25.00 Per Guest

**CHEF'S FAVORITE SEASONAL INSPIRED
EGG DISH.** 5.00

HEALTHY BALANCE

Assorted True Organic Bottled Juices
Sliced Fresh Fruit Display
Freshly Baked Low Calorie Muffins with a Gluten
Free Option
Served with Butter and Local Preserves
Low Fat Greek Yogurt with Berries and House Made
Granola
Steel Cut Oatmeal with Raisins, Brown Sugar and
Dried Fruit
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas including Herbal and Green
Teas

36.00 Per Guest

CONTINENTAL ENHANCEMENTS

Enhance your Continental Breakfast with a hot
Breakfast Item or two.
The following selections are designed and priced
per Guest:

STEEL CUT OATMEAL

A Breakfast staple, served with a variety of Nuts,
Fresh Berries, Dried Fruits, Milk and Honey

9.00 Per Guest

DOUBLE DOZEN DONUT HOLES

Citrus Dusted Donut Holes & Powdered Sugar
Donut Holes with a Grapefruit & Mint Spritzer

7.50 Per Guest

BREAKFAST BURRITO

Scrambled Eggs, Black Beans and Cheddar
Cheese, all hand folded into a Flour Tortilla

8.00 Per Guest

BREAKFAST SANDWICH

Farmland Pork Sausage, Cheddar Cheese on an
English Muffin

8.50 Per Guest

CONTINENTAL BREAKFAST

DENVER HASH

Smoked Ham, Onions, Cheddar Cheese, Bell Peppers, Jalapenos, and Tomatoes

9.00 Per Guest

QUICHE LORRAINE

House made Crust, Cage Free Eggs, Ham and Swiss Cheese

9.00 Per Guest

VEGETABLE HASH

Sweet Potatoes, Veggie Sausage, Chipotle, Black Beans, Tomatoes, and Cilantro

9.00 Per Guest

BREAKFAST BUFFET

ALL AMERICAN

Freshly Squeezed Orange and Grapefruit Juice
Fresh Sliced Fruit Display
Assorted Freshly Baked Pastries Served with Butter
and local Preserves
Scrambled Cage Free Eggs
Applewood Smoked Bacon
Sausage Links
Breakfast Potatoes
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas

35.00 Per Guest

ANYDAY BRUNCH

Freshly Squeezed Orange and Grapefruit Juice
Fresh Sliced Fruit and Berries Display
Freshly Baked Pastries, Breads and Muffins, Served
with Butter and local Preserves
Assorted Bagels served with Smoked Salmon and
Chive Cream Cheese
Eggs Benedict with House Made Hollandaise
Applewood Smoked Bacon
Spinach and Gruyere Pastries
Waffles with a Peach Melba and Chantilly served
with Syrup
Brewed Regular and Decaffeinated Coffee and
Assorted of Tazo Teas

47.00 Per Guest

HEART HEALTHY

Freshly Squeezed Orange and Grapefruit Juice
Fresh Sliced Fruit and Berries
Whole Wheat and Multi-Grain Breads, Served with a
Variety of Jams and Preserves
Chia Parfait with Almond Milk, Coconut, and Fresh
Berries
Steel Cut Oatmeal with Raisins, Brown Sugar, Fresh
Fruit Chutney, & Whipped Cream
Scrambled Cage Free Egg Whites
Turkey Sausage Links
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas

38.00 Per Guest

BREAKS

SWEET & SALTY

Chocolate and Yogurt Covered Pretzels
Mixed Nut Display
Individual Bags of local Potato Chips
Chocolate covered Raisins
Yogurt Covered Peanuts
Brewed Regular and Decaffeinated Coffee and
Assorted of Tazo Teas

16.00 Per Guest

BALLPARK

Freshly Baked Pretzels, Served with Spicy Mustard.
Tri-colored Tortilla Chips with Cheddar Cheese
Sauce, Guacamole and Pico de Gallo.
Mini Corn Dogs
House Roasted Peanuts
Haagen Daz Ice Cream Bars
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas.

19.00 Per Guest

FROM THE GARDEN

Carrot, Orange, Ginger Juice Shooters
Kale, Spinach, Apple Juice Shooters
Whole Seasonal Fruits
Crudite with Baby Veggies and Hummus
Iced Tea Station with White, Green, and Black Tea
Berries, Mint, Basil, Candied Ginger, and Simple
Syrup

18.00 Per Guest

FIT & HEALTHY

Chia Parfait with Almond Milk, Coconut, and Fresh
Berries
Assorted Kind and Cliff Bars
Chef's Choice Infused Water
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas.

16.00 Per Guest

RETRO BREAK

Mini Grilled Cheese Sandwiches with Tomato Soup
Pimento Cheese Deviled Eggs
Mamas Meatloaf Sliders
Root Beer and Cream Soda
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas

21.00 Per Guest

BREAKS

ARABIAN NIGHTS

House made Hummus with Crudite
Assorted Dips and Chutneys with a Variety of
Flatbreads
Bowls of Dried Fruits and Mixed Nuts
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas

18.00 Per Guest

SOUTHEAST ASIAN

Filipino Lumpia with Two Dipping Sauces.
A Wonderful Array of Tropical Fruit.
An Assortment of Rustic Breads with Regional Jams
and Spreads.
Brewed Regular and Decaffeinated Coffee as well
as an Assortment of Tazo Teas.

17.00 Per Guest

VIVA MEXICO

Mango, Jicama, and Cucumber Salad
Nachos Burrachos with a Pineapple and Serrano
Salsa
Cinnamon Churros
Mexican Sodas and Horchata
Brewed Regular and Decaffeinated Coffee Assorted
Tazo Teas

22.00 Per Guest

A LA CARTE & PACKAGES

COFFEE & MORE

Assorted Soft Drinks
Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee
A Selection of Tazo Teas, Served with Lemon
Wedges and Local Honey
*Served at Three Scheduled breaks of Your
Choosing.

25.00 Per Guest

COFFEE, DECAF, AND HOT TEA

Freshly Brewed Regular and Decaffeinated Coffee
A Selection of Tazo Teas, Served with Lemon
Wedges and Local Honey

80.00 Per Gallon

SOFT DRINKS & BOTTLED WATER

Regular, Diet and Decaffeinated Pepsi Branded
Products and Aquafina Bottled Water.

4.50 Each

CHILLED JUICE DISPLAY

Orange, Grapefruit and Cranberry.

35.00 Per Pitcher

BOTTLED JUICES

Individual Bottles of Orange, Apple, Grapefruit and
Cranberry.

5.00 Each

ASSORTED COOKIES

Peanut Butter, Sugar, and/or Chocolate Chunk.

51.00 Per Dozen

BROWNIES & MORE

Chocolate Brownies, Pecan Brownies, and Lemon
Bars

54.00 Per Dozen

ASSORTED ENERGY BARS

To include the following: Kind & Cliff Bars

45.00 Per Dozen

HAYSTACK CHEESE DISPLAY

A Delightful Local Cheese Presentation, Served with
a selection of Chutneys, Crackers, Lavosh, and
Rustic Breads.

18.00 Per Guest

PUSHPOPS AND MORE

Pushpops, Frozen Fruit Bars, and Ice Cream
Novelties

45.00 Per Dozen

CANDY BARS GALORE

Reeses Peanut Butter Cups, Reeses Crunch Bar,
Kit Kat, Hershey's Plain and Almond Bars

35.00 Per Dozen

A LA CARTE & PACKAGES

ICED TEA

Freshly Brewed Iced Tea.

60.00 Per Gallon

LEMONADE

Fresh Lemonade

60.00 Per Gallon

OLD FASHION SODA'S

Root Beer and Cream Soda

6.00 Per Each

RED BULL

Sugar and Sugar Free Red Bulls

6.50 Per Each

INFUSED WATER

Chef's Choice Infused Water

32.00 Per Gallon

ENHANCE YOUR ICED TEA OR LEMONADE STATION

Strawberries, Blueberries, Mint, Thyme, Basil, and 2
Flavored Syrups

5.00 Per Person

HOUSE MADE HUMMUS

Served with Bagel and Pita Chips and Chef's Choice
of Crudite

9.00 Per Guest

MIXED NUTS

Chef's Choice of Mixed Salted Nuts

27.00 Per Pound

ASSORTED BAGELS

Served with Roasted Red Pepper, Berry, and Plain
Cream Cheese

42.00 Per Dozen

DOUBLE DOZEN DONUT HOLES

Citrus Dusted Donut Holes and Powdered Sugar
Donut Holes

35.00 Per Order

WHOLE FRUIT BASKET

Chef's Seasonal Selections.

44.00 Per Dozen

SLICED SEASONAL FRUIT

Chef's Choice of Sliced Seasonal Fruit

9.00 Per Person

A LA CARTE & PACKAGES

FRESHLY BAKED PASTRIES

Assortment of Pastries Including a Gluten Free
Option

41.00 Per Dozen

PLATED LUNCHES

CHEF'S PLATED CREATIONS

All Plated Entrees are served with a Warm Bread Display as well as Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas.

MAIN COURSE

Please choose from the following:

- FLAT IRON STEAK** 38.00
Herb Marinated, Served with Roasted Tri-Color Cauliflower, Cheddar Mashed Potatoes and topped with a Sundried Tomato Butter
- STUFFED BELL PEPPER** 34.00
Assorted Vegetables and Tabbouleh served with Chef's Choice Sides
- PAN ROASTED CHICKEN** 34.00
Served with Wild Mushrooms, Roasted Cipollini Onions accompanied by Au Jus
- DIJON CRUSTED SALMON** 35.00
Served with White Bean and Cauliflower Puree, Wilted Kale and a Bacon Vinaigrette Drizzle
- SUMMER VEGETABLE WELLINGTON** 32.00
Squash, Zucchini, Roasted Yellow Pepper, Pesto, and Goat Cheese served with Roasted Tomato Coulis and Asparagus

SALAD ENTREE

Looking for a lighter lunch option, look no further. Your selection comes with Bread & Butter service, choice of Dessert, and Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas.

- MANDARIN CHICKEN SALAD** 32.00
with Napa Cabbage, Shiitake Mushrooms, Sweet Peppers, Carrots, Snow Peas, and Cucumber with Sesame Vinaigrette and Peanut Dressing
- CRISPY RANCH CHICKEN SALAD** 33.00
with Tomato, Bacon, Hard Boiled Eggs, Cheddar Cheese, and Crispy Onions with Buttermilk Ranch
- BLT SALAD** 30.00
Bib Lettuce, Bacon, Tomato, and Bleu Cheese with Green Goddess Dressing

PLATED LUNCHESES

DESSERTS

Please choose one from the following:

CITRUS TART

with a Fresh Berry Compote

CHEESECAKE

with a Lemon Curd

PEACH COBBLER

with Chantilly

FLOURLESS CHOCOLATE CAKE

with a Vanilla Drizzle

BEGINNERS

Please choose one from the following:

SEASONAL VEGETABLE MINESTRONE

POTATO AND LEAK SOUP

Classic Creamy Soup Garnished with Garlic Croutons

SEAFOOD BISQUE

Chef's Choice of Seafood with a Sherry Finish

YELLOW TOMATO GAZPACHO

with White Bean Relish

BIBB SALAD

Topped with Strawberries and Cucumbers with a Buttermilk Ranch

CLASSIC CEASAR SALAD

Shaved Parmesan and Garlic-Anchovy Dressing

BUFFET LUNCHES

BACKYARD BBQ

Fresh Field Greens with a Selection of Dressings
Smoked Bacon and Chive Potato Salad
Carolina Vinegar Slaw
Texas Smoked Brisket
BBQ Pulled Pork
Black Bean Veggie Burgers
Pickles & Pickled Veggies
Waffle Fries
Annie's Apple Cobbler
Brewed Regular and Decaffeinated Coffee and
Assorted of Tazo Teas

48.00 Per Guest

HEALTHY CHOICES BUFFET

Enjoy Healthy Options To Keep Your Mind Fresh
and Engaged

Mulligatawny Soup
Fresh Seasonal Greens with Oil & Vinegar
Brussels Sprout, Apple, and Ginger Salad
Steamed Salmon with Garlic-Dijon Broth
Jamaican Jerk Spiced Grilled Chicken
Oven Roasted Tri-Color Cauliflower with Tomato
Butter
Grilled Asparagus
Brown Rice with Pine Nuts and Baby Vegetables
Dark Chocolate and Cherry Mousse
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas

44.00 Per Person

BUFFET LUNCHES

AROUND THE WORLD

Market Seafood Chowder
Grilled Endive with Toasted Hazelnuts, Sherry
Vinaigrette and Crispy Prosciutto
Quinoa Salad with Citrus Vinaigrette, Heirloom
Tomatoes, Mint and Cilantro
Asian Marinated Flat Iron Steak
Grilled Snapper, Shishito Peppers and Yuzu
Vinaigrette
Coconut Rice Pilaf
Grilled Asparagus
Crème Puffs, Chocolate Tarts and an Assortment of
Fresh Baked Cookies
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas

50.00 Per Guest

TOUR OF ASIA

Crispy Vegetable Spring Rolls
Filipino Kinilaw (Marinated Fish Salad with Chile,
Coconut and Lime)
Thai Green Papaya Salad with Peanuts, Tamarind
and Lime
Kung Pao Beef
Filipino Chicken and Garlic Adobo
Steamed Jasmine Rice
Wok Fried Noodles
Thai Sticky Rice Pudding
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas

52.00 Per Guest

BUFFET LUNCHES

TOUR OF ITALY

Selection of Imported Italian Meats
Artisan Cheese Display with Flatbreads and
Assorted Local Jams
Marinated Artichokes, Roasted Peppers and
Imported Olives
Chicken with Olives, Capers, Lemon and Fresh
Herbs
Spinach and Sun-Dried Tomato Lasagna
Toasted Chicken Ravioli with Red Pepper Pesto
Variety of Petit Fors and Chocolate Truffles
Brewed Regular and Decaffeinated Coffee as well
as an Assortment of Tazo Teas

45.00 Per Guest

BOX LUNCH

Please select any Combination of (3) Sandwich or
Salad Options from the following:

Black Forest Ham and Aged Cheddar Cheese on
Ciabatta

Roasted Beef Sirloin and Pepper Jack Cheese on
Marbled Rye

Thinly Sliced Smoked Turkey Breast with Swiss
Cheese on Focaccia

BLCT: Bacon, Bibb Lettuce, Cheddar Cheese and
Tomato on Sourdough

Tomato Caprese Sandwich, Layered with Ripe
Roma Tomatoes, Pesto Spread, Smoked Mozzarella
on Rustic Italian Bread

Chicken Caesar Salad: Romaine Lettuce, Grilled
Chicken Breast, Croutons, Tomato, Olives and
Cucumber with Classic Caesar Dressing

Traditional Cobb Salad: Romaine, Grilled Chicken,
Tomato, Egg, Bacon, Cucumber and Bleu Cheese
Crumbles with Creamy Ranch Dressing

BUFFET LUNCHES

MEXICAN BUFFET

Chicken Tortilla Soup with Cilantro and Avocado
Southwest Ceasar
Jicama and Mango Salad with Lime
Barbacoa Beef
Crispy Pork Carnitas
Fajita Onions and Peppers
Corn and Flour Tortillas
Pico de Gallo, Lettuce, Tomaotes, Shredded
Cheese and Sour Cream
Mexican Rice
Slow Cooked Black Beans and Cilantro
Stuffed Churros
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas

46.00 Per Person

Selection of Individual Bags of local Potato Chips
Fresh Whole Fruit
Chocolate Chip Cookie
Choice of Soft Drink or Bottled Water

33.00 Per Guest

HORS D'OEUVRES

HOT HORS D'OEUVRES

5.00 Per Piece

LUMPIA

Filipino Spring Roll

VIETNAMESE MEATBALLS

Served with Ponzu Sauce

STUFFED PEPPERS

Lump Crab stuffed Sweet Peppers

VIETNAMESE SPRING ROLL

Hand Rolled with Shrimp and Served with a Yuzu Dipping Sauce

SPANAKOPITA

Spinach, Artichoke and Parmesan

MINI MARYLAND CRAB CAKE

Served with a R'emoulade Sauce

CHICKEN & GREEN CHILE EMPANADA

THAI CHICKEN SATAY

with a Sweet Chili Sauce

COCONUT SAMOSA

CHILLED HORS D'OEUVRES

4.75 Per Piece

CHEESE PUFFS

Filled with Gougere and Gruyere

POKE

Sushi Grade Ahi Tuna with Cucumber and Wasabi

TAPENADE

House made Olive Paste on Grilled Ciabatta

CROSTINI

Topped with Wild Mushroom and Goat Cheese

SMOKED TROUT CROSTINI

with Lemon and Dill Cream Chesse

BEEF CARPACCIO

Served with Bleu Cheese and Pear Jam

CAPRESE

Mini Tomatoes with Micro Basil and Pesto

SHRIMP COCKTAIL

Served with a Spicy Cocktail Sauce

CANAPES

Topped with Smoked Salmon

PRESENTATION STATIONS

TIJUANA TACO CART

Barbacoa, Al Pastor, Carne Asada
Assorted Freshly Cut Vegetables, Served with our
House Made Salsa and Guacamole

17.00 Per Guest

PASTA TO ORDER

Ravioli, Gnocchi or a Pasta of Your Choice.
Our chef will prepare your favorite Pasta Dish or
Select Chef's Fra Diavolo or Pomodoro Sauce
Served with Assorted Cheeses

* Chef Attendant Required

15.00 Per Guest

GRILLED CHICKEN 5.00

SHRIMP 8.00

DIPS & SPREADS

House made Hummus, Artichoke and Spinach Dip
Siete Layer Dip Displayed with an Array of
Flatbreads, Pita Chips and Tortilla Chips.

14.00 Per Guest

CRUDITE STATION

Fresh Seasonal Vegetables Presented with an
Assortment of Dips, Flatbreads, Crackers and
Lavosh.

13.00 Per Guest

ARTISANAL CHARCUTERIE

Local and House Made Salumi and Salami and
Prosciutto

Marinated Artichokes, Peppers, Green Olive
Tapenade, Cornichons, Figs

Moutarde with an Assortment of Crackers and
Flatbreads

18.00 Per Guest

TOTS GALORE

Truffled Tater Tots

Sweet Potato Tots

Bacon Bits, Pico de Gallo, Jalapenos, and Chopped
Onions

Vindaloo Sauce and BBQ Sauce

20.00 Per Guest

PRESENTATION STATIONS

DESSERT STATION

Lemon Tarts
Chocolate Cake
NY Cheesecake
Brewed Regular and Decaffeinated Coffee and
Assorted Tazo Teas

18.00 Per Person

BRUSCHETTA STATION

Tomato and Basil Bruschetta
Olive Tapenade
Tomato and Feta Tapenade
Zucchini and Eggplant Tapenade
Crispy Ciabatta and Flat Breads

18.00 Per Person

CARVING STATIONS

SLOW ROASTED ROSEMARY INFUSED TURKEY BREAST

Presented with a Cranberry and Walnut Salad, Roasted Sweet Potatoes with a Marshmallow Fluff and a Turkey Jus.

Served with Assorted Rolls

*Chef Attendant

525.00 Per 50 Guests

SMOKED PORK LOIN

Mesquite Smoked and Slow Cooked to Perfection
Accompanied by Roasted Corn and Black Bean Salad

Herb Whipped Potatoes with a Chipotle Demi

Served with Assorted Rolls

*Chef Attendant

550.00 Per 40 Guests

HERB CRUSTED PRIME RIB

Served with Grilled Caesar Salad with Shaved Parmesan

Roasted Fingerling Potatoes

Served with Fresh Horseradish and Gravy

Assorted Rolls

*Chef Attendant

625.00 Per 25 Guests

MAPLE AND BROWN SUGAR GLAZED HAM

Tomato and Mozzarella Salad

Herb Roasted Fingerling Potatoes, Served with a Mustard Sauce

Assorted Rolls

*Chef Attendant

525.00 Per 50 Guests

HERB ROASTED LEG OF LAMB

Tabbouleh Salad, Spicy Roasted Squash and a Mint Chimicurri.

*Chef Attendant

375.00 Per 25 Guests

OVEN ROASTED SALMON

Dijon Crusted

Served with Lemon Broccolini, Purple Barley Risotto and a Bacon Dressing

*Chef Attendant

325.00 Per 15 Guests

RECEPTION PACKAGES

SPORTS FANATIC

A Variety of Beef, Chicken, and Bison Silders
Nathan's Famous Hot Dogs
Spicy Chicken Wings
Crispy French and Sweet Potato Fries
Cracker Jacks & Honey Roasted Peanuts

27.00 Per Guest

TASTE OF THE WEST

Ask us about the matching Beer Pairing!

Buffalo meatballs
An Assortment of Empanadas and Tostadas
Display of Local Artisanal Cheese and Charcuterie.

30.00 Per Guest

MOUNTAIN MAN

Crudites Display accompanied by a Variety of Dips
and Spreads
Selection of Vegetarian Empanadas and Tostadas
Local Artisanal Cheeses Display with Fresh Baked
Breads.

Selection of Passed Hors D'Oeuvres:
Mini Grilled Chicken Sandwiches
Elk Sliders
Lamb Lollipops

42.00 Per Guest

DUELING CEVICHE

Filipino Kinilaw
Traditional Ceviche
Hawaian Ahi Tuna Poke
Served with Wonton Chips, Nachos Burrachos, and
Nita Crisps

30.00 Per Person

PERSONAL PREFERENCE

FOUR COURSE DINNER

The Meeting Planner Chooses the Appetizer and Salad in Advance.

A Custom Printed Menu Featuring the Entrée Options is Provided for Your Guests at each Place Setting.

Our Professional Service Staff Takes Your Guests' Order as They are Seated.

Coffee and Bread Service is Included with All Dinners

Please Allow for a 2 Hour Dining Experience.

For Groups Of 60 Attendees or Less.

95.00 Per Guest

SALAD CHOICES

Black and Blue Salad with Blue Cheese, Blackberries, Cherry Tomatoes, and a Black Berry Balsamic Vinaigrette

Spinach with Strawberries, Goat Cheese, Crispy Onions in a Citrus Agave Vinaigrette

Quinoa Tabbouleh with Pomegranate, Mint, Dried Figs in an Apricot Vinaigrette

Wedge Salad with Diced Tomatoes, Diced Cucumbers, Blue Cheese Crumbles and a Cucumber Ranch

PERSONAL PREFERENCE

APPETIZER SELECTION

Herb Oiled Grilled Shrimp Cocktail with Pineapple and Tomato Relish with a Chipotle Cocktail Sauce and Poblano Cream Sauce

Maryland Crab Cake with Dijon Cream Sauce

Pan Fried Pork Belly, Watermelon Reduction and Pickled Cauliflower

Summer Vegetable Ratatouille Tartlet with Arugula Pesto and Goat Cheese Crumble

FINISHING TOUCHES

Specifically Designed by Our Chef For You and Your Attendees, Your Dessert Will Enhance Your Meal and Event.

Chef's Choice Of Dessert.

MAIN COURSE OPTIONS

Grilled Filet Mignon with Black Garlic Demi-Glace and Cheddar & Chive Twice Baked Potato and Buttered Brocolini

Oven Roasted Colorado Lamb Chops with Ratatouille and Soft Polenta

Pesto Marinated Grilled Salmon with Squash Noodles a White Bean Hummus and Lemon Basil Vinaigrette

Oregano Rubbed Chicken Breast with Indian Biryani Rice, Roasted Romanesca with a Pineapple Beurre Blanc

Smoked NY Strip with a Poblano Corn Hash, Grilled Asparagus and a Tomato Tarragon Butter

PLATED DINNERS

PLATED THREE-COURSE DINNER

All Plated Entrees are served with a Warm Bread Display as well as Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas.

SALADS

Please choose ONE from the following:

FIELD GREEN SALAD

Bleu Cheese, Cranberries, Toasted Walnuts and Sherry Vinaigrette.

CAPRESE SALAD

Fresh Mozzarella, Lump Crab, Colorado Peach Preserves, Heirloom Tomatoes with a Tarragon Pesto.

WEDGE SALAD

Diced Tomatoes, Diced Cucumbers, Blue Cheese Crumbles and a Cucumber Ranch.

CLASSIC CEASAR SALAD

Romaine, Parmesan Sided with Chef's Classic Caesar Dressing.

ENTREÉS

Please choose up to THREE from the following:

STUFFED CHICKEN BREAST 59.00

Roasted Peppers, Goat Cheese and Pistachio with Roasted Fingerling Potatoes and Lemon Broccoli

PAN FRIED PACIFIC COD 64.00

Lemon Herb Crumble with Purple Barley Risotto and Roasted Tri-Color Cauliflower

GRILLED 8OZ SIRLOIN 65.00

Truffle Mashed Potatoes, Grilled Asparagus and Smoked Onion Rings

STUFFED PEPPER (VEGAN / VEGETARIAN) 50.00

Assorted Vegetables and Tabbouleh Stuffed Bell Pepper with Grilled Asparagus and Garlic Mashed Potatoes

CLASSIC SURF & TURF 82.00

Crab Cakes and 6oz Sirloin with Almond Rice and Lemon Spiked Brussel Sprouts

PLATED DINNERS

DESSERTS

Please choose ONE from the following:

PENACATTA

with a Strawberry Chantilly and Strawberry & Mint Compote

MILE HIGH APPLE PIE

with Fresh Whipped Cream

CHOCOLATE MOUSSE

Infused with Black Pepper, Popcorn and Flavors of Orange

FLOURLESS CHOCOLATE CAKE (GF)

with a Vanilla Sauce

DINNER BUFFET

SEA & LAND

Chef's Choice Charcuterie and Cheese Display
Selection of Marinated Greek Olives and Artichokes
Baby Spinach Salad with Heirloom Tomatoes, Bell Peppers, Mandarin Oranges, Pancetta Crisps, Lemon-Thyme Vinaigrette
Quinoa Tabbouleh Salad with Cucumber, Mint and Lemon
Chimichurri Marinated Tenderloin of Beef with Parmesan Roasted Broccoli
Oven Roasted Salmon with Garlic Spinach, Heirloom Tomatoes, and Squash
Garlic Roasted Thai Eggplant
Assortment of Key Lime Tarts, Truffles, and Petit Fors
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas

65.00 Per Guest

ARABIAN NIGHTS

Assorted Flavors of Hummus with Breads, Olive Oils and Preserved Lemons
Lebanese Lentil Salad with Harissa
Falafel with Minted Yogurt
Tabbouleh with Cucumber, Mint and Lemon
Lamb Lollipops with Apricot Salsa
Piri Piri Spiced Snapper
Gulab Jamun
Assorted Mini Dessert
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas

65.00 Per Guest

DINNER BUFFET

FROM THE SEA

Sauteed Mussels and Clams with White Wine,
Garlic, and Parsley
Mini Crab Cakes with Remoulade
Honey Smoked Salmon, Mini Bagels, Lemon Dill
Creme Fraiche
Romaine with Strawberries, Almonds, Cucumbers,
Heirloom Tomato, and a Pesto Vinaigrette
Pan Fried Colorado Trout with Lemon Beurre Blanc
Steamed Wahoo, Asian Vegetables, Lotus, Yuzu
Vinaigrette
Summer Vegetable Cassoulet
Cashew and Chive Jasmine Rice
Boston Creme Tarts, Creme Puffs, and Truffles
Freshly Brewed Regular and Decaffeinated Coffee
and Assorted Tazo Teas

70.00 Per Guest

COLORADO BUFFET

Mini Crab Cakes with Remoulade Sauce
Marinated Olives, Artichokes and Artisanal Cheeses
Field Green Salad with Tomatoes, Cucumbers,
Carrots, and Two Dressings
Pan Fried Colorado Trout, Fried Parsley, Lemon and
Capers
Grilled Sirloin, Smoked Onion Rings
Tandoori Spiced Roasted Cauliflower
Cashew Jasmine Rice
Lemon Meringue Tartlets, Chocolate Tartlets, Dates
and Figs
Freshly Brewed Regular and Decaffeinated Coffee
and Assorted Tazo Teas

65.00 Per Guest

ALTERNATIVE OPTIONS

HEALTHY ENTREE OPTIONS

Health Conscious Alternatives Developed by our Culinary Team are Sure to Satisfy. Enjoy During Your Lunch or Dinner with Portions Appropriately Sized. If There's a Dish You Had in Mind and Don't See It Here, Let Us Create It for You.

Pricing will vary based upon selected Meal Period.

GRILLED SALMON

Served with Curried Jasmine Rice, Oven Roasted Baby Vegetables with Chive Butter, and a Dill Yogurt Sauce

59.00 Per Guest

CHICKEN PROVENCALE

Baked Chicken Breast Rubbed with Herbs de Provence over a Warm Kale-Quinoa Salad.

59.00 Per Guest

CREAMY PASTA

A Middle Eastern Inspired Yogurt Sauce with Pasta, Shrimp, Asparagus, Peas and Red Bell Pepper.

59.00 Per Guest

PISTACHIO CRUSTED SNAPPER

with Grilled Asparagus, Roasted Tomato and Stewed Summer Greens

64.00 Per Guest

MEDITERRANEAN CHICKEN

Tomatoes, Spinach, Kalamata Olives and Capers Tossed in Extra Virgin Olive Oil over Orzo Pasta.

60.00 Per Guest

GRILLED KEY LIME SHRIMP

with Roasted Shallots, Cilantro, White Wine, Garlic Butter, and Whole Wheat Pasta

62.00 Per Guest

ASIAN MARINATED LONDON BROIL

with Lavender Roasted Potatoes, Steamed Baby Carrots with Tops, in a Garlic Demi

64.00 Per Guest

SIGNATURE WINE SERIES

FEATURED SEASONAL WINES - PARDUCCI

CHARDONNAY, CALIFORNIA	40.00
PINOT GRIS, CALIFORNIA	40.00
CABERNET SAUVIGNON, CALIFORNIA	40.00
PINOT NOIR, CALIFORNIA	40.00

COLORADO CRAFT BEER TASTING

According to the Brewers Association, Colorado was 3rd in the nation with 235 craft breweries in 2014. Therefore, consider showcasing some of Colorado's best beers at your next event.

Enjoy a sampling of 4 Colorado craft beers such as Great Divide Brewing Company's Denver Pale Ale, Odell Brewing Company's 90 Shilling or Oskar Blues Brewery's Mama's Little Yella Pils just to name a few.

9.00 Per Person - Per Hour

HYATT SIGNATURE WINE SERIES, CANVAS BY MICHAEL MONDAVI

PINOT GRIGIO, VENETO, ITALY	38.00
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.	
CHARDONNAY, CALIFORNIA	38.00
Freshness and richness of pure fruit woven beautifully with subtle toasty oak.	
PINOT NOIR, CALIFORNIA	38.00
Aromas of vivid red fruit with hints of spice that complement the lithe texture.	
MERLOT, CALIFORNIA	38.00
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.	
CABERNET SAUVIGNON, CALIFORNIA	38.00
Subtle hints of oak and spice married with lively tannins.	

RED AND WHITE WINES

CHAMPAGNE/SPARKLING WINE/PROSECCO

SEGURA VIUDAS, SPARKLING WINE, BRUT 35.00
 Cava, Spain
 Aromas of white fruit and citrus, along with tropical and light floral notes. The exquisite, complex palate includes notes of lime and pineapple, with balanced acidity. It is refreshing and smooth on the finish.

VILLA SANDI, PROSECCO IL FRESCO 38.00
 Treviso, Italy
 The aroma is fruity and flowery with hints of ripe golden apple and small mountain flowers. The dry, fresh and flavorsome sensation on the palate is followed by a fruity and harmonious aftertaste.

WHITES

THE SEEKER, PINOT GRIGIO 38.00
 Veneto, Italy
 Delicate aromas and a dry, crisp, vibrant texture featuring apple, pear and peach fruit with hints of white flowers and almonds.

KIM CRAWFORD, SAUVIGNON BLANC 42.00
 Marlborough, New Zealand
 Light straw with yellow and green hues. Citrus and tropical fruits backed by characteristic herbaceous notes resulting in an exuberant wine brimming with juicy acidity and fruit sweetness. The finish is fresh, zesty and lingering.

SONOMA CUTRER, CHARDONNAY 53.00
 Russian River Ranches, California
 Very aromatic, fruit forward with bright acidity balanced by a long focused finish and a light mid-palate creaminess. Crisp and zesty flavors of lemon drop, green apple, white peach and lychee are accented with a nice barrel spice and persistent lime.

REDS

LA CREMA, PINOT NOIR 60.00
 Sonoma Coast, California
 Cherry pie, cocoa and black tea aromas. Pomegranate, plum and orange zest flavors. All in all, a broad, concentrated and lingering wine.

RODNEY STRONG VINEYARDS, CABERNET SAUVIGNON 42.00
 Sonoma Country, California
 Rich with dark cherry, plum and baking spices. The delicious fruit is accompanied by crushed violet and black pepper notes. The palate has medium tannins, lingering spicy oak flavors and a lush finish.

OBERON, CABERNET SAUVIGNON 57.00
 Napa County, California
 A concentrated wine showing vibrant jammy red cherry, candied blackberry and spice flavors with a hint of coffee and lingering dark chocolate notes on the finish.

HAND CRAFTED COCKTAILS

BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

SWEET ARNOLD 12.00

Bacardi Superior rum and raspberry puree with iced tea and lemonade

GRAPEFRUIT DELIGHT 12.00

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

ISLAND SPLASH 12.00

Tito's Handmade vodka with pineapple, St-Germain liqueur, fresh lime juice and agave nectar

MOCKINGBIRD GINGER 12.00

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

BAR PACKAGES

SIGNATURE HOST-SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

FIRST HOUR	18.00
SECOND HOUR	12.00
EACH ADDITIONAL HOUR	9.00

PREMIUM HOST-SPONSORED BAR PER PERSON

This package includes a Full Bar set up and is priced per guest utilizing upgraded spirits and wine. Charges are realized on an hourly basis and based on the guarantee or actual attendance, if higher.

FIRST HOUR	21.00
SECOND HOUR	14.00
EACH ADDITIONAL HOUR	11.00

PREMIUM HOST-SPONSORED BAR PER DRINK

This package includes a Full Bar setup with upgraded spirits and wine with charges based on the actual number of drinks consumed and paid for by the hosting organization.

PREMIUM COCKTAILS	9.00
DOMESTIC BEER	5.00
PREMIUM AND IMPORTED BEER	6.00
FEATURED SEASONAL WINE	9.00
MINERAL WATER/JUICES	4.50
SOFT DRINKS	4.50
CORDIALS	10.00
SPARKLING WINE	8.00

BAR PACKAGES

SIGNATURE HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package with charges based on the actual number of drinks consumed and paid for by the hosting organization.

SIGNATURE COCKTAILS	8.00
DOMESTIC BEER	5.00
PREMIUM AND IMPORTED BEER	6.00
CANVAS WINES	8.00
MINERAL WATER/JUICES	4.50
SOFT DRINKS	4.50
CORDIALS	10.00
SPARKLING WINE	8.00

SIGNATURE CASH BAR

This Full Bar setup is available on a cash basis to your guests.

SIGNATURE COCKTAILS	9.00
DOMESTIC BEER	6.00
PREMIUM AND IMPORTED BEER	7.00
CANVAS WINES	9.00
MINERAL WATER/JUICES	5.00
SOFT DRINKS	5.00
CORDIALS	11.00
SPARKLING WINE	9.00

PREMIUM CASH BAR

This Full Bar setup featuring upgraded spirits and wine is available on a cash basis to your guests.

SIGNATURE COCKTAILS	10.00
DOMESTIC BEER	6.00
PREMIUM AND IMPORTED BEER	7.00
FEATURED SEASONAL WINE	10.00
MINERAL WATER/JUICES	5.00
SOFT DRINKS	5.00
CORDIALS	11.00
SPARKLING WINE	9.00