



CATERING MENU

Event Information

SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

PALM OIL

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

DIVERSITY-OWNED VENDORS

We celebrate the things that make each one of us different, and work to support the local communities that we partner with.

Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

MINIMUMS & MENUS

A Food & Beverage Minimum will be required to book a private event. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at Denver Zoo.

Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

FOOD GUARANTEES

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

LIQUOR & FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. As a standard, all buffets are served for a 2-hour period unless otherwise denoted, but may be extended on advance request. Please see your Sales Manager for pricing. SSA Group, LLC. holds the Liquor License at Denver Zoo, therefore, liquor, beer, and wine may not be brought into the zoo from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date. A deposit equal to 50% is due at the time of signing the contract. Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Client must give SSA Group, LLC. written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC. in the event of cancellation.

Rise & Shine Breakfast

THE CONTINENTAL  **\$17**
Assorted Breakfast Pastries, Fresh Fruit, Muffins & Scones

COMPLETE BREAKFAST **\$24**
Assorted Muffins  , Fresh Fruit   , Scrambled Eggs, Seasoned Breakfast Potatoes  

CHOICE OF:
• Crispy Bacon  OR
Sausage Links 

DETAILS:

- Service for up to 2 Hours
- Requires a Minimum Order of 25 Guests
- Prices are per person

INCLUDES:

- Assorted Herbal Teas & Coffee
- Iced Water
- Orange Juice
- Eco-Friendly Compostable Tableware

BUILD YOUR OWN

WAFFLE BAR **\$20**
Belgian Waffles  , Butter & Maple Syrup, Assorted Preserves, Candied Pecans, Fresh Berries, Whipped Cream

CHOICE OF:
• Crispy Bacon  OR Sausage Links 

BREAKFAST TACOS **\$22**
Warm Flour Tortillas, Scrambled Eggs, Chorizo, Crumbled Bacon, Cheddar Cheese, Salsa Fresca

SERVED WITH:
• Seasoned Breakfast Potatoes  
• Green Chili 

ADD-ONS

Minimum food quantity order must match the guest guarantee. Prices are per person.

Apple Juice OR Cranberry Juice	\$3
Assorted Breakfast Pastries	\$4
Assorted Mini Quiches	\$5
Breakfast Burritos <i>Meat or Veggie</i>	\$6
Corn Tortillas	\$2
Crispy Bacon	\$5
Fresh Fruit	\$3
Sausage Links	\$5
Scrambled Eggs	\$4
Waffles <i>Served with Butter and Syrup</i>	\$5
Yogurt <i>Served with Crunchy Granola</i>	\$4

BRUNCH BARS

(1) BARTENDER REQUIRED PER 100 GUESTS
TO ENJOY BOTH BARS ADD \$4 PER

BLOODY MARY BAR
(2) HOURS HOSTED **\$16 PER**
(3) HOURS HOSTED **\$19 PER**

Vodka, Bloody Mary Mix, Celery, Pepperoncini Peppers, Green Olives, Tabasco, Celery Salt, Lemons & Limes

MIMOSA BAR
(2) HOURS HOSTED **\$16 PER**
(3) HOURS HOSTED **\$19 PER**

Prosecco, Oranges, Raspberries, Assorted Juice Mixers

BARTENDER FEES

\$175 PER BARTENDER FOR (2) HOURS
\$225 PER BARTENDER FOR (3) HOURS

Vegetarian options are available as protein substitutes upon request. Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 22% service charge (where applicable) and sales tax.

Bistro Lunch

DETAILS:

- For groups of 25-75 guests. For groups of 76 or larger, please inquire for additional menus
- Prices are per person
- Requires a minimum order of 25 guests

BOXED LUNCHES

\$22

EACH GROUP TO SELECT UP TO TWO (2) OPTIONS FROM EITHER SALAD, SANDWICH -OR- WRAP OFFERINGS

One (1) menu selection per guest. Pre-selected final food quantities given in advance.

DETAILS:

- Drop-off service
- Served in eco-friendly compostable tableware

INCLUDES:

- Chocolate Chip Cookies
- Kettle Chips
- Bottled Water

GRAINS & GREENS

\$26

SELECT UP TO FOUR (4) OPTIONS TOTAL PER EVENT USING A COMBINATION OF SALAD AND SANDWICH/WRAP OFFERINGS

DETAILS:

- Service for up to 2-hours
- Served in eco-friendly compostable tableware

INCLUDES:

- Chocolate Chip Cookies
- Kettle Chips
- Iced Water
- Infused Water

SALADS

CLASSIC CAESAR

Romaine, Croutons, Sun-Dried Tomato, Shaved Parmesan, Caesar Dressing

COBB ^{GF}

Chopped Romaine, Crispy Bacon, Diced Chicken, Cherry Tomatoes, Diced Avocado, Gorgonzola, Red Wine Vinaigrette

KALE ^V ^{GF}

Shaved Kale, Crispy Chickpeas, Roasted Cherry Tomatoes, Shaved Parmesan, Sliced Artichoke Hearts, Charred Herb Vinaigrette

WHOLE GRAIN SALAD ^{VG}

Blended Red & White Quinoa, Farro, Shredded Kale, Blueberries, Diced Seasonal Vegetables, White Balsamic-Basil Vinaigrette

SANDWICHES

HAM & BRIE

Arugula, Pickled Red Onions, Smoked Ham, Sliced Brie Cheese, Champagne Mustard, Thin Baguette

PORCHETTA

Arugula, Fresh Mozzarella, Pesto, Pickled Red Onion, Roasted Sliced Porchetta, Garlic Aioli, Rustic Baguette

ROASTED TURKEY

Aged Cheddar Cheese, Apple Chutney, Pickled Red Onion, Red Leaf Lettuce, Dijonnaise, Multigrain Ciabatta

ROAST BEEF

Aged Cheddar Cheese, Charred Red Onion, Mixed Greens, Horseradish Herb Sauce, Onion Kaiser

ITALIAN SUB

Fresh Mozzarella, Ham, Salami, Pickled Red Onion, Shaved Lettuce, Red Wine Vinaigrette, French Baguette

CHARRED EGGPLANT
CAPRESE ^V

Fresh Mozzarella, Greens, Heirloom Tomatoes, Red Onion, Balsamic Reduction, Ciabatta

WRAPS

B.L.T.

Crispy Bacon, Heirloom Tomatoes, Shaved Lettuce, Dijon Aioli, Ranch Dressing, Wheat Wrap

CHARRED SEASONAL VEGETABLE ^V

Greens, Hummus, Sun-Dried Tomatoes, Charred Herb Vinaigrette, Wheat Wrap

CURRIED CHICKEN SALAD

Mixed Greens, Sliced Apples, Tarragon Aioli, Wheat Wrap

TUSCAN GRILLED CHICKEN

Arugula, Feta Cheese, Pickled Red Onion, Sun-Dried Tomatoes, Roasted Garlic & Basil Aioli, Wheat Wrap

BISTRO LUNCH ADD-ONS

Prices are per person

Additional Salad Selection _____	\$6	Iced Tea _____	\$4
Additional Sandwich -Or- Wrap Selection _____	\$8	Assorted Canned Coke Products _____	\$4
Fresh Rolls & Butter _____	\$2	Bottled Water _____	\$4
Assorted Dessert Bars _____	\$5	Lemonade _____	\$4
Fudge Brownies _____	\$4		

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

DIETARY INFORMATION: ^V Vegetarian ^{VG} Vegan ^{GF} Gluten-Free

Make it a Picnic

DETAILS: <ul style="list-style-type: none"> • Service for up to (2) hours • Requires a minimum order of 25 guests • Prices are per person 	INCLUDES: <ul style="list-style-type: none"> • Choice of (2) sides • Kettle Chips • Chocolate Chip Cookies • Iced Water • Lemonade
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BALL PARK \$22

SERVED WITH:
 Beef Chili, Buns, Chopped Onion, Hot Peppers, Shredded Cheddar, Sauerkraut, Classic Condiments

ALL-BEEF HOT DOGS GF

GRILLED BRATWURST GF

CLASSIC AMERICAN \$24

SERVED WITH:
 Buns, American Cheese, Lettuce, Onion, Pickles, Sliced Tomatoes, Classic Condiments

ALL-BEEF HOT DOGS GF

GRILLED HAMBURGER GF

SMOKEHOUSE \$28

SERVED WITH:
 Bbq Sauce, Onion, Pickles, Cornbread Muffins

CHOICE OF (2) HARDWOOD-SMOKED MEATS:

- **SLICED BEEF BRISKET** GF
- **SMOKED PULLED PORK** GF
- **DRY RUBBED BONE-IN CHICKEN** GF
- **SMOKED SAUSAGE LINKS** GF

SIDES

Select (2):

- Bbq Baked Beans GF
- Coleslaw V GF
- Corn-On-The-Cob V GF
- Creamy Potato Salad V GF
- Pasta Salad V
Additional \$3 Per Person
- Roasted Seasonal Vegetables V GF
Additional \$3 Per Person
- Mac N' Cheese V
Additional \$5 Per Person

ADD-ONS

Food quantities must match guest guarantee. Prices are per person.

Assorted Dessert Bars _____	\$5
Iced Tea _____	\$4
Assorted Coke Products _____	\$4
Dippin' Dots _____	\$6
<i>Cookies N' Cream, Rainbow Ice</i>	
Fudge Brownies _____	\$4
Ice Cream Novelties _____	\$4
Sliced Watermelon _____	\$4
<i>Available Seasonally</i>	
Veggie Burger _____	\$5
Gluten Free Buns _____	\$3

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Hot Lunch Buffets

ZOO-B-QUE

SERVED WITH:

Corn Bread **V**, Mac N' Cheese **V**, Corn-On-The-Cob **V**,
Vinegar Slaw **V GF**, Vanilla Pound Cake & Macerated
Seasonal Fruit **V**

CHOICE OF:

SMOKED BRISKET **GF -OR-
SMOKED PULLED PORK **GF****

STREET TACO

SERVED WITH:

Warm Corn & Flour Tortillas, Cilantro-Lime Rice,
Refried Black Beans, Southwest Chopped Salad **GF V**, Churros

INCLUDES:

Lime Wedges, Salsa Fresca & Verde, Shredded Cabbage,
Sliced Onion, Sour Cream, Queso Fresco

CHOICE OF (2) PROTEINS:

HONEY CHIPOTLE CHICKEN **GF**

SLOW-ROASTED PORK CARNITAS **GF**

QUINOA "CHORIZO" **VG**

ASIAN

SERVED WITH:

Kung Pao Vegetables **V**, Steamed Rice **VG GF**, Chinese Donuts With
Strawberry Sauce **V**

SOBA NOODLE SALAD **V**

HOISIN GRILLED TOFU **VG**

SWEET CHILI CHICKEN BREAST **GF**

\$28

ITALIAN

\$24

DETAILS:

- Service for up to (2) hours
- Requires a minimum order of 25 guests
- Prices are per person

INCLUDES:

- Iced Water
- Infused Water
- Eco-friendly compostable tableware

SERVED WITH:

Lemon Broccoli & Sweet Peppers **V GF**,
Garlic Herb Focaccia **V**, Cannoli **V**

CLASSIC CAESAR

Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing

CHICKEN CAPRESE **GF**

Marinated & Seared Chicken Breast, Oven Roasted Cherry Tomatoes,
Toasted Pine Nuts, White Wine Basil Sauce

ORECCHIETTE PASTA **V**

Cremini Mushrooms, Spinach, Roasted Garlic Cream Parmesan Sauce

\$28

MEDITERRANEAN

\$26

SERVED WITH:

Roasted Red Pepper Hummus **V GF**, Tzatziki Sauce **V GF**, Pita Bread **V**,
Traditional Baklava **V**

CUCUMBER SALAD **V GF**

LEMON ARTICHOKE COUSCOUS SALAD **V**

ZA'ATAR SPICED GRILLED CHICKEN **GF**

CRISPY FALAFEL **VG**

\$28

SOUTHERN COMFORT

\$28

SERVED WITH:

Dirty Rice, Stewed Tomatoes, Sweet & Sour Collards,
Buttermilk Biscuits, Bananas Foster Bread Pudding

CHOPPED GREEN SALAD **V**

Mixed Greens, Carrot, Tomato, Buttermilk Herb Dressing

BLACKENED CATFISH

FRIED CHICKEN

SAUSAGE GUMBO

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Snacks & Beverages

Break Time

DETAILS:

- Prices are per person

NON-ALCOHOLIC BEVERAGE PACKAGES

Half-Day Service for up to (4) Hours

Full Day Service for up to (8) Hours

INFUSED AQUA FRESCA

Select (2):

Citrus, Cucumber-Mint, Very Berry

Half-Day \$3 | Full Day \$5

ASSORTED COKE PRODUCTS

Assorted Canned Coke Sodas, Iced Water

Half-Day \$7 | Full Day \$14

COFFEE & HOT TEA PACKAGE

Regular Coffee, Hot Herbal Teas, Filtered Water

Decaf Coffee Available Upon Request

Half-Day \$6 | Full Day \$10

COMPLETE BEVERAGE PACKAGE

Regular Coffee, Hot Herbal Teas, Filtered Water, Assorted Canned Sodas, Iced Tea

Decaf Coffee Available Upon Request

Half-Day \$12 | Full Day \$18

SNACK BOARDS

Service for up to 2 Hours

Requires a Minimum Order of 25 Guests

Includes eco-friendly compostable tableware

CHIPS & DIP \$8

House-Made Kettle Chips

SERVED WITH

Bread & Butter Pickles, French Onion Dip

VEGETABLE CRUDITÉ ^V ^{GF} \$8

Seasonal Farm Vegetables

SERVED WITH

Buttermilk Ranch, Fresh Hummus

ARTISANAL CHEESE DISPLAY ^V \$12

Chef's Selection Of Domestic & Imported Cheeses

SERVED WITH

Assorted Crackers, Nuts, Seasonal & Dried Fruits

CHARCUTERIE BOARD \$18

Chef's Selection Of Dried & Cured Meats

SERVED WITH

Pickled Vegetables, Whole Grain Mustard, Assorted Crackers, Grilled Bread

BUILD-YOUR-OWN TRAIL MIX BAR \$6

Selections of Granola, Dried Fruit, Candies and Nuts

HUMMUS BOARD ^V \$6

Marinated Vegetables & Olives

SERVED WITH

Traditional & Roasted Red Pepper Hummus, Crackers & Toasted Pita

SOMETHING SWEET \$6

Selection of Fresh Cookies, Fudge Brownies, and Seasonal Dessert Bars

ADD-ONS

Prices are per person

Assorted Coke Products	\$4	Classic Trail Mix	\$3	Add Kettle Corn	\$6
Bottled Water	\$4	Cookies	\$4	Add Cotton Candy	\$5
Lemonade	\$4	Fudge Brownies	\$4	Assorted Dessert Bars	\$5
Kettle Chips	\$3	Granola Bars	\$3	Seasonal Sliced Fruit	\$4
Whole Fruit	\$2	Popcorn	\$5		

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EVENING MENU

Appetizer Reception

DETAILS:

- Pricing is per person
- Tray-passed services for up to (1) hour
- Stationed service for up to (1.5) hours
- 1 passer required per 50 guests
- Additional passer fee of \$75 per one passer
- Food quantities must match guest guarantee
- Served on eco-friendly compostable tableware
- Upgrade to House China, \$8 per person

TIER ONE
\$3 PASSED | \$6 STATIONED
per selection
FALAFEL BITE **V** **GF**
 Tzatziki, Mango Chutney

HOUSE MARINARA MEATBALL
 Fresh Herbs

MAC N' CHEESE FRITTER
 Chive, Bacon Jam

NASHVILLE HOT CHICKEN N' WAFFLE BITE
 Brown Sugar Mayo, Dill Pickle Relish

TORTELLINI CAPRESE SKEWER **V**
 Basil Pesto, Balsamic Glaze

WHIPPED GOAT CHEESE PHYLLO CUP **V**
 Blackberry Jam, Candied Onion

TIER TWO
\$4 PASSED | \$8 STATIONED
per selection
AVOCADO BRUSCHETTA **V**
 Heirloom Tomato, Kalamata Olive, Basil, Crostini

EGG ROLL **V**
 Sweet Chili Sauce

GRILLED CHEESE BITE **V**

Tomato-Basil Bisque

PROSCIUTTO WRAPPED SHRIMP **GF**
 Smoked Tomato Butter

SMOKED SALMON CANAPÉ **V** **GF**
 Herbed Goat Cheese, Chive, Fried Capers

TIER THREE
\$5 PASSED | \$10 STATIONED
per selection
PULLED PORK TOSTADA **GF**
 Black Bean Purée, Pickled Red Onion

SHRIMP CEVICHE SHOOTER **GF**
 Mango Salsa, Lime, Cilantro

TENDERLOIN SLIDER
 Bacon Onion Jam, Bleu Cheese

WATERMELON RADISH TACO **GF**
 Marinated Ahi Tuna, Citrus Slaw

Strolling Reception

DETAILS:

- Pricing is per person
- Requires a minimum order of 25 guests
- Service for up to (2) hours
- Food quantities must match guest guarantee
- Served on eco-friendly compostable tableware
- Upgrade to House China, \$8 per person

SLIDER BAR
SELECT TWO (2):

Wagyu Beef
Caramelized Onion, Cheese,
House Ketchup

BBQ Pulled Pork
Crispy Onion, Black Pepper
BBQ Sauce

Honey Chipotle
Grilled Chicken
Poblano Mayo, Asadero Cheese

Crispy Falafel **V**
Balsamic Grilled Onion,
Roasted Garlic Mayo

\$12
MARKET VEGETABLE DISPLAY

Seasonal Vegetables, Green Goddess Dipping Sauce,
Chef's Seasonal Hummus

\$9
ANTIPASTO DISPLAY

Assorted Cured Meats & Cheeses, Marinated Vegetables,
Mixed Olives, Seasonal Jam, Crackers

\$12
MASHED POTATO BAR

Mashed Yukon Gold Potatoes

\$12

Butter, Cheddar Cheese, Chicken Gravy, Crispy Bacon,
Green Onion, Sour Cream

CHIPS & DIP
SELECT TWO (2) CHIPS:

Tortilla Chips, Vegetable
Crudit , Toasted Crostini,
Lavash, Assorted Crackers

SELECT TWO (2) DIPS:

Spinach & Artichoke, Roasted
Red Pepper Hummus,
Creamy Queso, Salsa Fresca,
Guacamole

\$9
MAC N' CHEESE BAR

Grilled Chicken, Crispy Bacon, Caramelized Onion, Green
Onion, Shredded Cheese, Toasted Breadcrumbs

\$14

Gluten-Free Pasta - additional \$2 per person

CARVING STATIONS

Chef-attended, served with dinner rolls and butter
Requires Chef Fee of \$150 per (1) Chef, (1) Chef per (100) guests

OVEN ROASTED TURKEY BREAST

Maple-Sage Pan Gravy, Cranberry Sauce

\$16
PRIME RIB

Horseradish Cream, Au Jus

\$20
SMOKED HAM **GF**

Honey Mustard, Brown Sugar Glaze

\$16

LATE NIGHT SNACK STATIONS

POPCORN BAR

House Popped Popcorn & Kettle Corn,
Garlic Parmesan, Pizza, Cinnamon
Churro, White Cheddar

\$6
PRETZEL BAR

Cinnamon Sugar Pretzel Bites
Chocolate Sauce, Salted Caramel
Savory Bavarian Pretzel Bites
Queso, House Mustard

\$11
NACHO BAR

SERVED WITH:
Queso, Pickled Jalape os, Sour Cream,
Pico De Gallo

CHOOSE ONE:

Kettle Chips, Tater Tots, Tortilla Chips

CHOOSE ONE:

Beef Chili **GF**, Bbq Pulled Pork **GF**,
Chipotle Chicken **GF**,
Quinoa "Chorizo" **VO GF**

\$12

Strolling Dinner Buffets

DETAILS:

- Prices are per person
- Service for up to (2) hours
- Requires a minimum order of 25 guests

INCLUDES:

- Filtered Water
- Bread & Butter
- Iced Tea
- House China

OPTIONS

**(1) SALAD, (2) ACCOMPANIMENTS,
(1) ENTREE, (1) DESSERT**

\$42 PER PERSON

**(1) SALADS, (2) ACCOMPANIMENTS,
(2) ENTREES, (1) DESSERT**

\$50 PER PERSON

SALADS

CLASSIC CAESAR SALAD ^V

Romaine Lettuce, Garlic Croutons, Shaved Asiago, Caesar Dressing

GARDEN SALAD ^V ^{GF}

Spring Mix, Cucumber, Grape Tomato, Carrot, White Balsamic Vinaigrette

COBB SALAD ^{GF}

Romaine Lettuce, Grape Tomato, Hard-Boiled Egg, Crispy Bacon, Gorgonzola, Buttermilk Herb Dressing

ACCOMPANIMENTS

Brown Butter Green Beans ^{GF}

Seasonal Roasted Vegetables ^V ^{GF}

Buttered Corn ^V ^{GF}

Honey Glazed Baby Carrots ^V ^{GF}

Herb Roasted Potatoes ^{GF} ^{VG}

Roasted Garlic Mashed Potatoes ^V ^{GF}

Mac N' Cheese ^V

White Cheddar Grits ^V ^{GF}

ENTREES

BRAISED BEEF SHORT RIBS

Red Wine Demi Glace

ROASTED CHICKEN BREAST ^{GF}

Herbed White Wine Jus

ROASTED PORK LOIN ^{GF}

Balsamic Cherry Sauce

SEARED SALMON

Red Pepper Romesco, Toasted Pistachio

QUINOA "CHORIZO" STUFFED SWEET POTATO ^{VG} ^{GF}

Corn & Black Bean Salsa

BUTTERNUT SQUASH RAVIOLI ^V

Brown Butter, Sage, Spiced Walnut

DESSERTS

DARK CHOCOLATE BREAD PUDDING

Whipped Cream

FLOURLESS CHOCOLATE CAKE ^{GF}

Raspberry Sauce, Whipped Cream

KEY LIME PIE

Whipped Cream

MEYER LEMON BAR

Blueberry Compote, Mint

TIRAMISU
STRAWBERRY SHORTCAKE

Whipped Cream

ADD-ONS

Prices are per person

Additional Salad _____ \$4

Additional Accompaniment _____ \$4

Additional Entrée _____ \$8

Additional Dessert _____ \$5

Coffee and Hot Tea Station _____ \$3

Decaf available upon request

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Plated Dinner

DETAILS:

- Prices are per person
- Requires a minimum order of (25) guests

INCLUDES:

- Filtered Water
- Dinner Rolls & Butter
- House China

3-COURSE MENU

(1) SALAD, (2) ENTRÉES, (1) DESSERT

\$65 PER PERSON

Custom menus available upon request

SALADS

SELECT ONE:
CLASSIC CAESAR SALAD ^V

Grilled Romaine, Shaved Parmesan, Croutons, Lemon, Caesar Dressing

HOUSE SALAD ^V ^{GF}

Mixed Greens, Sliced Red Onion, Cherry Tomato, Aritchoke Hearts, Balsamic Vinaigrette

PANZANELLA SALAD ^V

Italian Bread, Cucumbers, Bell Peppers, Red Onion, Basil, Red Wine Vinaigrette

SOUTHWEST SALAD ^V ^{GF}

Romaine, Black Beans, Corn, Hatch Chiles, Creamy Chipotle Dressing

DESSERTS

SELECT ONE:
LAVA CAKE

Raspberry Sauce, Whipped Cream, Cocoa Powder

PEANUT BUTTER & JELLY BEIGNETS

Raspberry Jam, Peanut Butter Mousse

SALTED CARAMEL PANA COTTA ^{GF}

Mixed Nut Brittle

S'MORES BAR

Smoked Honey Ice Cream

ENTRÉES

SELECT TWO:
GREAT DIVIDE BRAISED BEEF SHORT RIBS

Roasted Root Vegetables, Buttermilk Mashed Potatoes, Black Cherry Demi

GRILLED FLAT IRON STEAK ^{GF}

Crispy Duck Fat Potatoes, Grilled Broccolini, Roasted Tomato Chimichurri

HARD CIDER BRINED PORK CHOP ^{GF}

Sweet Corn & Lima Bean Succotash, Roasted Cauliflower Purée, Apple Butter

JERK CHICKEN ^{GF}

Fried Plantains, Red Beans and Rice, Tropical Ginger Fruit Salsa

LOCAL COLORADO TROUT ^{GF}

Almond Gremolata, Bacon Brussels Sprouts Hash

STONE GROUND POLENTA ^V ^{GF}

Roasted Vegetables, Smoked Tomato Butter

PLATED DINNER ADD-ONS

Prices are per person

Bread & Butter _____	\$3
Chef's Seasonal Soup _____	\$4
Coffee & Hot Tea _____	\$3
Upgrade Entrée Selection To Duo _____	\$14
Upgrade To Include (2) Appetizers From Tier 1 _____	\$6

Bar Services

DETAILS:

- Bar services include compostable drinkware
- Upgrade to rental house glassware: \$8 per person

Champagne or Signature Cocktails are available when pre-arranged for an additional charge

CONSUMPTION BAR

Settled post event by the host

STANDARD

Domestic Beer	\$9 PER
Craft/Imported Beer	\$10 PER
Wine	\$9 PER
Hard Seltzers	\$10 PER
Liquor	\$11 PER
Soft Drinks	\$4 PER

PREMIUM

Domestic Beer	\$9 PER
Craft/Imported Beer	\$10 PER
Wine	\$10 PER
Hard Seltzers	\$10 PER
Liquor	\$12 PER
Soft Drinks	\$4 PER

CASH BAR

Guests purchase their own beverages

STANDARD

Domestic Beer	\$10 PER
Craft/Imported Beer	\$11 PER
Wine	\$10 PER
Hard Seltzers	\$11 PER
Liquor	\$12 PER
Soft Drinks	\$4 PER

PREMIUM

Domestic Beer	\$10 PER
Craft/Imported Beer	\$11 PER
Wine	\$11 PER
Hard Seltzers	\$11 PER
Liquor	\$13 PER
Soft Drinks	\$4 PER

CONSUMPTION BAR FEES

Requires a minimum spend of \$250 per bar and bartender fee of \$175

Requires one (1) bartender per (100) guests

Bartender fee of \$175 per bartender
Excludes service charge and sales tax

(2) hours \$175 per bartender
(3) hours \$225 per bartender

CASH BAR FEES

Requires bar set-up fee of \$125 per bar and bartender fee of \$175

Prices include sales tax

Requires one (1) bartender per (100) guests

Bartender fee of \$175 per bartender
Excludes service charge and sales tax

(2) hours \$175 per bartender
(3) hours \$225 per bartender

HOSTED BAR

The cost for bar services and drinks are paid in advance by host

Prices are per person

Based on (2) hours of service

All bartender fees are included

BEER & WINE BAR

Assorted Domestic & Craft Beers, Standard Red & White Wines, Filtered Water

(2) HOUR SERVICE	\$19
(3) HOUR SERVICE	\$22

STANDARD BAR

Assorted Domestic & Craft Beers, Red & White Wines, Standard Mile High Spirits, Basic Mixers & Assorted Coca Cola Products, Filtered Water

(2) HOUR SERVICE	\$23
(3) HOUR SERVICE	\$26

PREMIUM BAR

Assorted Domestic & Craft Beers, Premium Red & White Wines, Premium Spirits, Basic Mixers & Assorted Coca Cola Products, Filtered Water

(2) HOUR SERVICE	\$28
(3) HOUR SERVICE	\$31

Vegetarian options are available as protein substitutes upon request. Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 22% service charge (where applicable) and sales tax.

DIETARY INFORMATION:  Vegetarian  Vegan  Gluten-Free



Revised May 2023