



**2024
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 **V** 19
 Assorted Breakfast Pastries, Fresh Sliced Fruit, Mini Muffins & Scones

COMPLETE BREAKFAST 26
 Assorted Mini Muffins **V**, Fresh Sliced Fruit **GF VG**, Scrambled Eggs **GF**, Seasoned Breakfast Potatoes **GF V**
CHOICE OF:
 Crispy Bacon **GF** OR Sausage Patties **GF**

BUILD YOUR OWN

WAFFLE BAR **N** 22
 Belgian Waffles **V**, Butter & Maple Syrup, Preserves (Chefs Choice), Candied Nuts, Fresh Berries, Whipped Cream
CHOICE OF:
 Crispy Bacon **GF** OR Sausage Patties **GF**

CREPE BAR 23
 Fresh Berries **VG GF**, Whipped Cream **V GF**, Caramel & Chocolate Sauce **V GF**, Peanut Butter & Chocolate Hazelnut Spread **V GF N**
SERVED WITH:
 Fresh Sliced Fruit
 Seasoned Breakfast Potatoes **GF V**

BRUNCH BARS

(1) BARTENDER REQUIRED PER 100 GUESTS
 TO ENJOY BOTH BARS ADD \$8 PER PERSON

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

DETAILS:

- Service for up to two 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

ADD-ONS

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

Apple Juice OR Cranberry Juice _____	3
Assorted Breakfast Pastries _____	5
Breakfast Burritos _____	6
<i>Meat or Veggie</i>	
Crispy Bacon _____	5
Fresh Fruit _____	4
Sausage Patties _____	5
Scrambled Eggs _____	4
Waffles _____	6
<i>Served with Butter & Syrup</i>	
Yogurt _____	5
<i>Served with Crunchy Granola</i>	
Fresh Berries _____	5
Seasoned Breakfast Potatoes _____	3

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 24% service charge (where applicable) and sales tax.

DIETARY INFORMATION: **V** Vegetarian **VG** Vegan **GF** Gluten-Free **N** Contains Nuts

Bistro Lunch

DETAILS:

- For groups of 25-100 guests. For groups larger than 100, please inquire for additional menus
- Prices are per person
- Requires a minimum order of 25 guests

BOXED LUNCHES

23

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

28

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 **V**

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

SPINACH **V GF N**

Baby Spinach, Red Grapes, Gorgonzola, Candied Pecans, Raspberry Vinaigrette

KALE **V GF N**

Shaved Kale, Crispy Chickpeas, Blistered Cherry Tomatoes, Shaved Asiago, Toasted Almond, Charred Herb Vinaigrette

COUS COUS **VG**

Israeli Cous Cous, Red Onion, Heirloom Cherry Tomatoes, Cucumber, Kalamata Olives, Lemon Herb Vinaigrette

SANDWICHES

HAM & BRIE

Arugula, Pickled Red Onion, Smoked Ham, Brie, Dark Ale Mustard, Baguette

CHICKEN SALAD

Slow Roasted Chicken Breast, Spiced Apples, Dried Sour Cherries, Dijon, Leaf Lettuce, Rosemary Ciabatta

BLT-P

Smoked Bacon, Leaf Lettuce, Heirloom Tomatoes, Pimento Cheese, Sourdough

ITALIAN SUB

Fresh Sliced Mozzarella, Pepperoni, Salami, Ham, Red Onion, Shaved Romaine, Oil & Vinegar, Baguette

CHARRED EGGPLANT CAPRESE **V**

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

WRAPS

TABBOULEH **V**

Bulgur, Tomatoes, Red Onion, Fresh Herbs, Red Pepper Hummus, EVOO, Garlic Herb Wrap

SEASONAL VEGETABLE **V**

Mixed Greens, Seasonal Vegetables Hummus, Sun-Dried Tomato, 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	4	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.

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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CLASSIC AMERICAN 24

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

ALL-BEEF HOT DOGS GF

GRILLED HAMBURGERS 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 SMOKED CHICKEN WINGS 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 Root Vegetables V GF
Additional \$3 Per Person

Baked 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 Canned Coke Products	4
Dippin' Dots	6
<small>Cookies N' Cream, Rainbow Ice</small>	
Fudge Brownies	4
Ice Cream Novelties	5
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**

ITALIAN

SERVED WITH:

Lemon Broccolini & 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

30

MEDITERRANEAN

28

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**

30

SOUTHERN COMFORT

28

SERVED WITH:

Dirty Rice, Fried Green Tomatoes, Sweet & Sour Collards, Cornbread, Peach Cobbler

CHOPPED GREEN SALAD

Mixed Greens, Carrot, Tomato, Green Goddess **V GF**

FRIED CHICKEN

SAUSAGE GUMBO

26

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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 AGUA 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

House-Made Kettle Chips

SERVED WITH:

French Onion Dip -OR- Spinach Artichoke Dip

8

VEGETABLE CRUDITÉ ^V ^{GF}

Seasonal Vegetables

SERVED WITH:

Green Goddess Dressing, Hummus

9

ARTISANAL CHEESE DISPLAY ^V

Chef's Selection Of Domestic & Imported Cheeses

SERVED WITH:

Assorted Crackers, Nuts, Seasonal & Dried Fruits

14

CHARCUTERIE BOARD

Chef's Selection Of Dried & Cured Meats

SERVED WITH:

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

20

BUILD-YOUR-OWN TRAIL MIX BAR

Selections of Granola, Dried Fruit, Candies and Nuts

7

HUMMUS BOARD ^V

Marinated Vegetables & Olives

SERVED WITH:

Roasted Red Pepper Hummus, Crackers & Toasted Pita

8

SOMETHING SWEET

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

8

ADD-ONS

Prices are per person

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

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EVENING MENU

Appetizer Reception

<p>DETAILS:</p> <ul style="list-style-type: none"> • Minimum of three selections required • Minimum order of 50 pieces per item • Food quantities must match final guest count • Served on eco-friendly tableware 	<p>TRAY PASSED:</p> <ul style="list-style-type: none"> • Service for up to one hour • Pricing is per piece • \$75 Passer fee required per 50 guests 	<p>STATIONED:</p> <ul style="list-style-type: none"> • Service for up to two hours • Pricing includes two pieces per person
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TIER ONE

\$4 PASSED | \$8 STATIONED
per selection

COMPRESSED WATERMELON

Feta, Balsamic, Microgreens **V** **GF**

CHICKEN SATAY SKEWER

Peanut Sauce, Cilantro, Candied Ginger **GF**

STUFFED DATES

Whipped Goat Cheese, Pistachio Crumble **VG** **GF**

AVOCADO BRUSCHETTA

Tomato, Avocado, Red Onion, Lime, Cilantro **V**

MAC N' CHEESE FRITTER

Chive, Bacon Jam **V**

NASHVILLE HOT CHICKEN N' WAFFLE BITE

Brown Sugar Mayo, Dill Pickle Relish

TIER TWO

\$5 PASSED | \$10 STATIONED
per selection

NASHVILLE HOT CHICKEN SLIDER

Kimchi, Charred Onion Ranch

PORK BELLY BURNT ENDS

Brown Sugar, Bourbon

STREET CORN DEVILED EGG

Avocado, Jalapeño, Charred Sweet Corn, Tajin **GF**

FRIED GREEN TOMATO CAPRESE SLIDER **V**

Mozzarella, Butter Lettuce, Remoulade

THICK CUT CANDIED BACON

Brown Sugar, Chili Flake, BBQ Rub

TIER THREE

\$6 PASSED | \$12 STATIONED
per selection

TUNA TOSTADA

Wonton Chip, Pico, Lime Crema

BLACK & BLUE BRUSCHETTA

Flank Steak, Caramelized Onion, Gorgonzola, Steak Sauce

BACON WRAPPED SCALLOP

Maple Glaze

BAY SCALLOP MOJITO CEVICHE

Red Onion, Lime, Mint, Cilantro **GF**

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Strolling Reception

DETAILS:

- Pricing is per person
- Requires a minimum order of 30 guests
- Service for up to two hours
- Food quantities must match guest guarantee
- Served on eco-friendly compostable tableware
- Upgrade to House China - *Please Inquire*

SLIDER BAR
SELECT TWO (2):

Wagyu Beef
Caramelized Onion, Cheese,
House Ketchup

BBQ Pulled Pork
Crispy Onion, BBQ Sauce

Honey Chipotle
Grilled Chicken
Poblano Mayo, Cojita Cheese

BBQ Jackfruit ^{GF}
BBQ Sauce, Tangy Slaw

13
SEASONAL VEGETABLE DISPLAY
SELECT TWO (2):

French Onion Dip, Hummus, Green Goddess

ANTIPASTO DISPLAY

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

10
12
CHIPS & DIP
SELECT TWO (2) CHIPS:

Tortilla Chips, Crostini,
Naan, Assorted Crackers

SELECT TWO (2) DIPS:

Spinach Artichoke, Hummus,
Creamy Queso, Salsa Verde,
Salsa Fresca, Guacamole

10
BAKED POTATO BAR

Idaho Potatoes, Butter, Cheddar Cheese,
Crispy Bacon, Green Onion, Sour Cream, Beef Chili

12
MAC N CHEESE BAR

Crispy Bacon, Seasoned Bread Crumbs, Green Onion,
Crispy Shallots, Flaming Hot Cheeto Crumbs

Gluten-Free Pasta - additional \$3 per person

15

CARVING STATIONS

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

WALKING TACO BAR

Assorted Bagged Doritos, Beef Chili,
Shredded Cheddar, Cotija, Tomato, Onion,
Shredded Lettuce, Sour Cream, Lime

14
OVEN ROASTED TURKEY BREAST

Maple-Sage Pan Gravy, Cranberry Sauce

18
PRIME RIB

Horseradish Cream, Au Jus

22
SMOKED HAM ^{GF}

Honey Mustard, Brown Sugar Root Beer Glaze

18

LATE NIGHT SNACK STATIONS

POPCORN BAR

House Popped Popcorn & Kettle Corn

FLAVORINGS INCLUDED

Garlic Parmesan, Churro Cinnamon,
White Cheddar, Salt & Vinegar

8
PRETZEL BITE BAR
Sweet

Cinnamon Sugar Pretzel Bites

SERVED WITH:

Chocolate Sauce and Salted Caramel Sauce

11
Savory

Bavarian Pretzel Bites

SERVED WITH:

Queso & House Mustard

NACHO BAR
SERVED WITH:

Queso, Pickled Jalapeños, Sour Cream,
Pico de Gallo

CHOOSE ONE (1) "CHIP":

Kettle Chips, Tortilla Chips
Tater Tots (+\$2 per person)

CHOOSE ONE (1) PROTEIN:

Beef Chili ^{GF}, BBQ Pulled Pork ^{GF},
Chipotle Chicken ^{GF},
Quinoa "Chorizo" ^{VG GF},
BBQ Jackfruit ^{VG}

12
SPECIALTY POPCORN BAR

Cheddar & Caramel Popcorn

8

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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

OPTIONS

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

\$45 PER PERSON

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

\$55 PER PERSON

SALADS

CLASSIC CAESAR SALAD **V**

Romaine Lettuce, Garlic Croutons, Shaved Asiago, Caesar Dressing

SPINACH **V**

Gorgonzola, Red Grape, Apple, Shaved Red Onion, Raspberry Balsamic Vinaigrette

QUINOA **VG**

Cucumber, Heirloom Cherry Tomato, Red Onion, Garlic, Fresh Picked Herbs, Herbed Vinaigrette

ACCOMPANIMENTS

Garlic Roasted Green Beans **V GF**

Roasted Root Vegetables **VG GF**

Herbed Cous-Cous **V**

Balsamic Herb Roasted Potatoes **VG GF**

Garlic Chive Mashed Potatoes **V GF**

Baked Mac N' Cheese **V**

ENTRÉES

AIRLINE CHICKEN BREAST

Rosemary Veloute

CHICKEN TIKKA MASALA

Served Over Rice

FIRECRACKER SALMON

Baked Salmon, Spicy Firecracker Sauce

STUFFED BELL PEPPER **V**

Dirty Rice

GNOCCHI **V**

CHOICE OF:
Pesto, Alfredo, Red Sauce

RAISED SHORT RIBS

Red Wine Demi Glace

DESSERTS

CINNAMON ROLLS

TIRAMISU **V**

STRAWBERRY SHORTCAKE **V**

Whipped Cream

MIXED BERRY TART **V**

Berry Blend, Confectioners Sugar

FLOURLESS CHOCOLATE TORTE **GF**

Raspberry Compote

RED VELVET CAKE **V**

Whipped Cream

ADD-ONS

Prices are per person

Additional Salad _____ 5

Additional Accompaniment _____ 5

Additional Entrée _____ 10

Additional Dessert _____ 6

Coffee and Hot Tea Station _____ 5

Decaf Available Upon Request

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Plated Dinner

DETAILS: <ul style="list-style-type: none"> Prices are per person Requires a minimum order of 25 guests 	INCLUDES: <ul style="list-style-type: none"> Filtered Water Dinner Rolls & Butter House China - <i>Please Inquire</i>
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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

CUCUMBER V GF

English Cucumber, Scallions, Mints, Lime, Garlic, Sumac

FARMERS V GF

Mixed Greens, Tomato, Cucumber, Radish, Corn, Fresh Herbs, White Wine Vinaigrette

BEET V GF

Arugula, Beets, Feta, Pepitas, Honey Balsamic Vinaigrette

DESSERTS

SELECT ONE:

LAVA CAKE

Raspberry Sauce, Whipped Cream, Cocoa Powder

TRIPLE BERRY TART

Fresh Berry Puree, Powered Sugar

BREAD PUDDING

Steel Cut Oats, Cinnamon, Whipped Cream

PB&J BEIGNETS N

Peanut Butter Mousse, Raspberry Jam

ENTRÉES

SELECT TWO:

SHORT RIB

Roasted Root Vegetables, Buttermilk Mashed Potatoes, Black Cherry Demi Glace

ARGENTINIAN MARINATED FLANK STEAK

Blistered Cherry Tomato, Roasted Poblano, Herbed Fingerling Potatoes

CHICKEN PICCATA

Herbed Fregola, Artichokes, Capers, Lemon

SWEET BUTTERMILK BRINED PORK CHOP

Green Beans, Tomato Confit, Shallots, Agave Glaze

HONEY GARLIC GLAZED SALMON

Jasmine Rice, Stir Fried Vegetables

SWEET POTATO AND TEMPEH

Roasted Sweet Potato, Tempura Battered Tempeh, Waldorf, Chili Oil

PLATED DINNER ADD-ONS
Prices are per person

Bread & Butter _____	4
Chef's Seasonal Soup _____	5
Coffee & Hot Tea _____	5
<i>Decaf Available Upon Request</i>	
Upgrade Entrée Selection To Duo _____	<i>Please Inquire</i>

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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

Requires one (1) bartender per (100) guests

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

Excludes service charge and sales tax

CASH BAR FEES

Prices include sales tax

Requires bar set-up fee of \$125 per bar

Requires one (1) bartender per (100) guests

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

Excludes service charge and sales tax

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 24% service charge (where applicable) and sales tax.

DIETARY INFORMATION: **V** Vegetarian **VG** Vegan **GF** Gluten-Free **N** Contains Nuts



Revised May 2024