



2025 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!

Allergen Notice

SSA Group, LLC. offers products that may contain: Peanuts, Tree Nuts, Soy, Dairy, Sesame and Wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are 100% safe to consume for people with peanut, tree nut, soy, milk, sesame or wheat allergies.

At Denver Zoo Conservation Alliance, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten-containing ingredients. Items marked as vegan are made with no animal products (dairy, eggs, etc). We have strict policies in place to avoid cross contamination, however, there is always a risk of contamination (we cannot guarantee a total absence of these allergens in the menu items we produce).

Minimums & Menus

There is a Food & Beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Denver Zoo Conservation Alliance.

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.

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest half-hour.

Final Guest Count & Food Guarantees

Final guest count refers to the number of guests the Client expects to attend the event and is used to finalize food, beverage, and catering requirements at the event. The final guest count is due at least ten (10) business days before the event date and may not be less than the guaranteed minimum guest count your agreement was based on.

Increases to the guest count and last-minute orders past this due date will be considered but are subject to necessary equipment and menu items, potential additional costs, and the approval of your Sales Representative.

Liquor & Food Service Regulations

Food & Beverage cannot be removed from the premises by any party other than the catering department. SSA Group, LLC. holds the Liquor License at the Denver Zoo Conservation Alliance, 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 catering arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the catering 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.

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:

 Vegetarian  Vegan  Gluten-Free

 Contains Nuts  Dairy-Free  Contains Sesame

Rise & Shine Breakfast

The Continental

Assorted Breakfast Pastries, Cut Seasonal Fruit

19

Complete Breakfast

Assorted Breakfast Pastries, Cut Seasonal Fruit ,
Scrambled Eggs, Seasoned Breakfast Potatoes, Sausage Links

26

Build Your Own

Waffle Bar

Belgian Waffles, Sausage Links, Butter & Maple Syrup,
Assorted Preserves, Seasonal Berries, Candied Pecans,
Whipped Cream

24

Breakfast Tacos

Warm Flour Tortillas, Warm Corn Tortillas,
Scrambled Eggs, Chorizo, Seasoned Breakfast Potatoes,
Salsa Verde, Cheddar Cheese, Salsa Fresca

26

Breakfast Toast Bar

Toasted Sourdough, Seeded Wheat, and Country White Bread,
Creamy Avocado, Herbed Cream Cheese, Crispy Bacon, Egg
Salad, Roasted Cherry Tomatoes, Sliced Red Onion, Capers,
Everything Bagel Sprinkle, Togarashi Sprinkle, Colorado Green
Chili Sprinkle

26

Details:

- Service for up to two hours
- Requires a minimum of 25 guests
- Prices are per person

Includes:

- Fresh Brewed Coffee & Hot Herbal Teas
- 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 _____	4
Assorted Breakfast Pastries _____	6
Assorted Mini Quiche _____ <i>Vegetarian Upon Request</i>	6
Breakfast Burritos _____ <i>Chorizo or Veggie</i>	7
Yogurt _____ <i>Served with Crunchy Granola</i>	6
Crispy Bacon OR Sausage Links _____	5

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Bistro Lunch

Details:

- For groups of 25-100 guests. Groups larger than 100, please inquire for additional menus
- Prices are per person
- Drop-off service, requires a minimum order of 25 guests

Boxed Lunches 24

Each group to select up to two (2) options from either salads, sandwich-or- wrap offerings

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

Includes:

- Cookie
- Potato Chips
- Water

Bistro Lunch Add-Ons

Minimum food quantity order must match the guest guarantee.

Additional Salad Selection_____	6
Additional Sandwich -Or-_____	8
Wrap Selection	
Assorted Dessert Bars_____	6
Fudge Brownies_____	5

Salads

Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onion, Balsamic Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Croutons, Shaved Parmesan, Caesar Dressing

Cobb Salad

Romaine Lettuce, Bacon, Chicken, Tomatoes, Hard Boiled Egg, Gorgonzola, Red Wine Vinaigrette

Kale Salad

Shaved Kale, Crispy Chickpeas, Roasted Tomatoes, Shaved Parmesan, Sliced Artichoke Hearts, Green Goddess Dressing

Whole Grain Salad

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

Sandwiches

Roasted Turkey Club

Aged Cheddar Cheese, Bacon, Pickled Red Onion, Harvest Greens, Dijonnaise, Artisanal Bread

Roast Beef Sandwich

Aged Cheddar Cheese, Onion Jam, Mixed Greens, Horseradish Herb Aioli, Artisanal Bread

Ham & Brie _____ +4

Arugula, Pickled Red Onions, Dijon Mustard, French Roll

BLT

Bacon, Heirloom Tomatoes, Shaved Lettuce, Dijon Aioli, Sliced Sourdough

Chicken Salad _____ +3

Chicken Salad, Sliced Tomatoes, Arugula, Buttery Croissant

Italian Sub _____ +4

Mortadella, Ham, Salami, Fresh Mozzarella, Shaved Lettuce, Pepperoncini, Red Wine Vinaigrette, Hoagie Roll

Charred Eggplant Caprese

Fresh Mozzarella, Tomatoes, Mixed Greens, Balsamic Reduction, Artisan Roll

Wraps

California Turkey Wrap _____ +3 Tuscan Grilled Chicken Wrap _____ +4

Bacon, Avocado Aioli, Provolone, Spinach, Tortilla Wrap

Falafel Wrap

Mixed Greens, Falafel, Vegan Sun-Dried Tomato Aioli, Roasted Red Pepper, Wheat Tortilla

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

Roasted Turkey

Cheddar Cheese, Apple Chutney, Pickled Red Onion, Mixed Greens, Dijonnaise, Wheat Wrap

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Make It A Picnic

Details:

- Service for up to two hours
- Requires a minimum order of 50 guests
- Prices are per person
- Ask us about our meatless options!

Includes:

- Kettle Chips
- Iced Tea
- Iced Water
- Eco-Friendly Compostable Tableware

Garden Party

Warm Slow Roasted Glazed Ham  

Curried Chicken Salad  

Served With:

Classic Deviled Eggs, Buttermilk Scones, Kale Salad with Crispy Chickpeas and Green Goddess Dressing, Maple Mustard, Pickled Beets

27 Ballpark

All-Beef Hot Dogs  

Bratwurst  

Served With:

Chili, BBQ Baked Beans, Coleslaw, Onion, Hot Peppers, Cheddar, Sauerkraut, Classic Condiments

25

Smokehouse

Choose Two:

Smoked Pulled Pork  

Dry Rubbed Bone-In Chicken  

Smoked Sausage Links  , **Brisket**  

Served With:

Mac 'N Cheese, Coleslaw, BBQ Sauce, Onions, Pickles, Cornbread

36 Classic American

All-Beef Hot Dogs  

Grilled Hamburgers  



Served With:

BBQ Baked Beans, Potato Salad, Buns, American Cheese, Lettuce, Sliced Onion, Pickles, Sliced Tomatoes, Classic Condiments

26

Add-Ons

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

Black Bean Burgers 	6	Ice Cream Novelties	5
BBQ Jackfruit 	6	Cotton Candy	5
Lemonade	4	Popcorn	5
Dippin' Dots	6	Assorted Canned Soda	4
Fudge Brownies	5		

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Lunch Buffets

Details:

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

Includes:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware

Colorado Comfort

Served With:

Colorado Lamb Meatballs With Honey Glaze, Green Chili Mac N' Cheese 🌱, Herb Roasted Seasonal Vegetables 🌱🌱, Farro Waldorf Salad 🌱🌱

Latin

Served With:

Grilled Chicken 🌱🌱, Pork Al Pastor 🌱🌱, Mexican Red Rice 🌱, Borracho Beans 🌱🌱, Cilantro-Lime Grilled Vegetables 🌱🌱, Elote Salad 🌱🌱, Flour Tortillas 🌱

Deli Board

Served With:

Classic Cole Slaw 🌱🌱, House Made Seasoned Potato Chips 🌱🌱, Ham, Salami, Turkey, Cheddar & Provolone Cheeses, Lettuce, Onion, Pickle, Tomato, Assorted Breads, Classic Condiments

Salad & Sandwich

Pick One Salad:

Garden Salad 🌱🌱

Mixed Greens, Shredded Carrots, Tomatoes, Sunflower Seeds, Balsamic Dressing

Classic Caesar Salad 🌱

Romaine Lettuce, Croutons, Shaved Parmesan, Creamy Caesar Dressing

Kale 🌱🌱 +2

Shaved Kale, Crispy Chickpeas, Roasted Tomatoes, Shaved Parmesan, Sliced Artichoke Hearts, Green Goddess Dressing

Pick Two Sandwiches:

Roasted Turkey Club

Aged Cheddar Cheese, Bacon, Pickled Red Onion, Harvest Greens, Dijonnaise, Artisanal Bread

Roast Beef Sandwich

Aged Cheddar Cheese, Onion Jam, Mixed Greens, Horseradish Herb Aioli, Artisanal Bread

Falafel Wrap 🌱

Mixed Greens, Falafel, Vegan Sun-Dried Tomato Aioli, Roasted Red Pepper, Wheat Tortilla

Ham & Brie +4

Arugula, Pickled Red Onions, Dijon Mustard, French Roll

Chicken Salad +3

Chicken Salad, Sliced Tomatoes, Arugula, Buttery Croissant

Italian Sub +4

Mortadella, Ham, Salami, Fresh Mozzarella, Shaved Lettuce, Pepperoncini, Red Wine Vinaigrette, Hoagie Roll

Charred Eggplant Caprese 🌱

Fresh Mozzarella, Tomatoes, Mixed Greens, Balsamic Reduction, Artisan Roll

BLT

Bacon, Heirloom Tomatoes, Shaved Lettuce, Dijon Aioli, Sliced Sourdough

California Turkey Wrap +3

Bacon, Avocado Aioli, Provolone, Spinach, Tortilla Wrap

Tuscan Grilled Chicken Wrap +4

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

Grilled Chicken Pita +3

Za'tar Spiced Chicken, Red Pepper Hummus, Cucumber, Tomato, Shredded Lettuce, Tzatziki Sauce

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 🌱 Contains Nuts 🌱 Dairy-Free 🌱 Contains Sesame

Snacks & Beverages

Break Time

Details:

- Prices are per person
- Requires a minimum of 25 guests
- Served on Eco-Friendly Compostable Tableware

Non-Alcoholic Beverage Packages

Half-Day Service for up to (4) Hours

Full Day Service for up to (8) Hours

Infused Agua Fresca

Citrus, Watermelon-Mint

Half-Day 4 • Full Day 6

Assorted Canned Sodas

Assorted Canned Sodas,
Iced Water

Half-Day 7 • Full Day 14

Coffee & Tea Package

Regular Coffee, Assorted Hot
Herbal Teas, Iced Water

*Decaf Coffee Available
Upon Request*

Half-Day 6 • Full Day 10

Complete Beverage Package

Regular Coffee, Assorted
Hot Herbal Teas, Iced Water,
Assorted Canned Soda,
Iced Tea

*Decaf Coffee Available
Upon Request*

Half-Day 12 • Full Day 18

Snack Boards

Service for up to 2 Hours

Prices per Person

Chips & Dip

Kettle Chips & Blue Corn Tortilla Chips

Served With:

French Onion Dip, Pimento Cheese Dip

House Trail Mix

Assortment of Chocolate, Dried Fruit,
Mixed Nuts

Vegetable Crudité

Seasonal Farm Vegetables

Served With:

Buttermilk Herb Dip, Hummus

9 Hummus Board

Marinated Vegetables & Olives

Served With:

Traditional & Roasted Red Pepper Hummus,
Crackers & Pita

9 Popcorn Station

Assortment of Popcorn Flavors

11 Artisanal Cheese Display

Chef's Selection of Domestic &
Imported Cheeses

Served With:

Assorted Crackers, Nuts, Seasonal &
Dried Fruits

Charcuterie Board

Chef's Selection of Dried & Cured Meats

Served With:

Marinated & Pickled Vegetables, Dried Fruit,
Jam, Whole Grain Mustard, Assorted Crackers
And Bread

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Evening Menu

Appetizer Reception

Details:

- Minimum of three selections required
- Minimum order of 50 pieces per item
- Food quantities must match final guest count
- Served on Eco-Friendly Compostable Tableware

Tray passed:

- Service for up to one hour
- Pricing is per piece
- \$125 passer fee required per 50 guests

Stationed:

- Service for up to two hours
- Pricing includes two pieces per person

Land

	PASSED	STATIONED		PASSED	STATIONED
Beef Wellington	7	12	Chicken Pot Stickers 🥘	6	10
Horseradish Aioli			Sweet Chili Glaze		
Chicken Satay 🥗🥘	5	8	Colorado Lamb Meatballs	6	10
Thai Peanut Sauce			Tzatziki, Micro Cilantro		
Pork Belly Deviled Egg 🥗	6	10	Beef Carpaccio Bruschetta	6	10
Pickled Mustard Seeds			Caramelized Onion Cream, Pickled Beets		
			Colorado Lamb Lollipops 🥗🥘	8	14
			Chermoula		

Garden

	PASSED	STATIONED		PASSED	STATIONED
Charred Tomato Bruschetta 🥗	4	7	Green Chili Deviled Eggs 🥗🥗	6	10
Balsamic Glaze, Whipped Chevre, Basil, Crostini			Roasted Red Peppers		
Vegetable Spring Roll 🥗	5	8	Carrot, Ginger & Fennel Soup Shooter 🥗🥗	5	8
Sweet Chili Sauce			Fennel Pollen, Dill		
Falafel Bite 🥗	4	7	Everything Bagel Gougère 🥗	7	12
Whipped Feta, Cucumber, Tomato, Dill			Chive Cream Cheese Mousse		
Caprese Skewer 🥗🥗	5	8			
Tomato, Fresh Mozzarella, Balsamic, Basil					

Sea

ALL SEAFOOD IS SUSTAINABLY SOURCED

	PASSED	STATIONED		PASSED	STATIONED
Coconut Shrimp	7	12	House Cured Margarita Gravlax	8	14
Lime-Horseradish Cocktail Sauce			Lime Cilantro Cream, Pomegranate Seeds, Corncake		
Cobia Ceviche Shooter 🥗🥘	6	10	Steakhouse Shrimp Cocktail Shooter 🥗🥘	7	12
Tropical Fruit, Citrus, Micro Cilantro			Bloody Mary Cocktail Sauce		
Tuna Poke	8	14	Colorado Smoked Trout Dip On Endive 🥗	6	10
Pickled Ginger, Avocado Mousse, Crispy Wonton			Caper Gremolata, Microgreens		

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🥗 Vegetarian 🥗 Vegan 🥗 Gluten-Free

🥗 Contains Nuts 🥗 Dairy-Free 🥗 Contains Sesame

Stations

Details:

- Service for up to two hours
- Requires a minimum order of 50 guests
- Pricing is per person

Includes:

- Eco-Friendly Compostable Tableware

Slider Bar

Select Two (2):

Crispy Falafel

Arugula, Curried Carrot-Cucumber Slaw, Roasted Garlic Aioli, Flatbread

Colorado Lamb

Tzatziki, Feta, Tomato, Brioche Roll

Chips & Dips

Served With:

Kettle Chips, Tortilla Chips

Angus Beef

Caramelized Onions, Dill Pickle, Roasted Garlic Aioli, Cheddar, Brioche Roll

Select two (2) :

Pimento Cheese +5

Red Pepper Hummus +5

Salsa Fresca +5

Guacamole +5

Spinach & Artichoke +4

Mac 'n Cheese Bar

Served With:

Grilled Chicken, Crispy Bacon, Caramelized Onions, Green Onions, Roasted Broccoli, Toasted Breadcrumbs

18 Salad

Select Two (2):

Chopped

Chopped Romaine, Charred Pepper, Cucumber, Pickled Red Onion, Tomato, Cheddar, Buttermilk Ranch Dressing

Greek Pasta

Cavatappi, Feta, Cucumber, Red Onion, Kalamata Olives, Red Wine Vinaigrette

Brussels Sprout & Kale

Bacon, Dried Cherries, 5 Spiced Pecans, Creamy Roasted Garlic Dressing

Farro Waldorf

Arugula, Apples, Dried Cranberries, Celery, Blue Cheese, Red Wine Tarragon Vinaigrette, Walnuts

12

Boards

Charcuterie

Assorted Meats, Cheese, Nuts, Jams, Dried Fruit, Assorted Breads & Crostini

Vegetable Crudité

Assorted Seasonal Raw, Roasted & Marinated Vegetables, Ranch-Dill Yogurt

Cheese

Assorted Imported & Domestic Cheese, Seasonal Fruit, Assorted Crackers

20

Carving Boards

Chef-attended, includes House Rolls and Butter
 Requires Chef Fee of \$225 per (1) Chef, (1) Chef per (75) guests

Roasted Pork Loin

Creamy Dijon Sauce, Apple-Cranberry Chutney

Slow Roasted Prime Rib

Creamy Horseradish Sauce, Rosemary, Garlic Jus

22 Whole Roasted Salmon Fillet 29

Dill Yogurt Sauce, Fennel-Caper Relish

54 Herb Roasted Turkey Breast 24

Cherry Cranberry Relish, Sage & Onion Gravy

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Dietary Information:

Vegetarian Vegan Gluten-Free

Contains Nuts Dairy-Free Contains Sesame

American Classic Buffets

Details:

- Service for up to two hours
- Requires a minimum order of 50 guests
- Pricing is per person
- Ask us about our meatless options!

Includes:

- Kettle Chips
- Iced Tea
- Iced Water
- Eco-Friendly Compostable Tableware

Classic Burgers & Dogs

32

All-Beef Hot Dogs  , **Bratwurst**  , **Grilled Hamburgers** 

Served With:

BBQ Baked Beans, Potato Salad, Coleslaw, Onions, Sauerkraut, Lettuce, Sliced Onion, Pickles, Sliced Tomatoes, Classic Condiments

Zoo Barbeque

43

Choose Two:

Smoked Pulled Pork  , **Dry Rubbed Bone-in Chicken**  ,



Smoked Sausage Links  

Served With:

Mac N' Cheese, Coleslaw, BBQ Sauce, Onions, Pickles, Cornbread

Add-Ons

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

Black Bean Burgers 	6	Cookies & Brownies	6
BBQ Jackfruit 	6	Assorted Dessert Bars	7
Assorted Canned Soda & Non-Alcoholic Seltzers	5	Cotton Candy	6
		Popcorn	6

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Dinner Buffet

Details:

- Service for up to two hours
- Requires a minimum order of 50 guests
- Prices are per person

Includes:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware (*Please inquire for china upgrade pricing*)

Options

**(1) Salad, (2) Accompaniments,
(2) Entrees, (2) Mini Desserts**

60 PER PERSON

**(2) Salads, (3) Accompaniments,
(3) Entrees, (2) Mini Desserts**

75 PER PERSON

Salads

Chopped

Chopped Romaine, Charred Pepper, Cucumber,
Pickled Red Onion, Tomato, Cheddar, Buttermilk Ranch Dressing

Classic Caesar

Chopped Romaine, Garlic Croutons, Tomatoes,
Shaved Parmesan, Caesar Dressing

Quinoa

Arugula, Toasted Quinoa, Toasted Almonds, Crumbled Chevre,
Dried Cherries, Honey Vinaigrette

Brussels Sprout & Kale

Bacon, Dried Cherries, 5 Spiced Pecans,
Creamy Roasted Garlic Dressing

Farro Waldorf

Arugula, Apples, Dried Cranberries, Celery, Blue Cheese,
Red Wine Tarragon Vinaigrette, Walnuts

Entrées

Braised Beef Short Ribs

Red Wine Demiglace

Herb Seared Salmon

Lemon Dill Sauce

Seared Chicken Breast

Honey-Herb Citrus
Cream Sauce

Pork Loin

Apple Cherry Chutney

Colorado Leg of Lamb

Rosemary, Garlic Jus

Roasted Local Trout

Caper Lemon Sauce

Gnocchi Bolognese

Herbed Ricotta

Tofu Katsu

Japanese Bbq Sauce,
Kewpie Mayo

Lentil & Fennel Ragout With Vegan Sweet Italian Sausage

Hazelnut & Herb Gremolata

Accompaniments

Roasted Fingerling
Potatoes 

Creamy Mashed
Potatoes 

Sweet Potato Hash 

Quinoa Pilaf 

Rice Pilaf 

Garlic Green Beans 

Roasted
Brussels Sprouts 

Charred Baby Carrots 

Roasted Seasonal
Vegetables 

Mini Desserts

Strawberry Shortcake

Sponge Cake,
Whipped Cream

Flourless Chocolate Cake

Mixed Berry Coulis,
Whipped Cream

Assorted Mini Cheesecake

Caramel Sauce,
Pecan Crumble

Seasonal Southern Shortcake

Biscuit, Whipped Cream

Chocolate Hazelnut Tart

Whipped Cream,
Candied Hazelnuts

Add-Ons

Minimum food quantity order must match the guest guarantee.

Bread & Butter _____ 2

Coffee & Hot Tea Station _____ 3

Decaf Available Upon Request

Additional Salad, Accompaniment, Entree, or Dessert

Please inquire for pricing

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Plated Dinner

3-Course Dinner (1) Salad, (1) Entrée, (1) Dessert

90 PER PERSON

Upgrade to Duo Entrée - Please Inquire for Additional Menu

Details:

- Requires a minimum order of 50 guests
- Prices are per person
- China Rental Required
Additional fee applies

Includes:

- Iced Water
- Bread & Butter
- Coffee & Hot Tea

Salads

Select One:

Classic Caesar Salad 🌿

Chopped Romaine, Croutons, Tomato, Shaved Parmesan, Caesar Dressing

Chopped 🌿🌿

Chopped Romaine, Charred Pepper, Cucumber, Pickled Red Onion, Tomato, Cheddar, Buttermilk Ranch

Brussels Sprout & Kale 🌿🌿

Bacon, Dried Cherries, 5 Spiced Pecans, Creamy Roasted Garlic Dressing

Wedge 🌿

Iceberg Lettuce, Applewood Bacon, Chopped Egg, Marinated Tomato, Bleu Cheese Crumble, Buttermilk Ranch Dressing

Farro Waldorf 🌿🌿🌿

Arugula, Apples, Dried Cranberries, Celery, Blue Cheese, Red Wine Tarragon Vinaigrette, Walnuts

Tricolore 🌿🌿🌿

Endive, Raddicio, Arugula, Dried Cherries, Parmesan Crisp, Champagne Vinaigrette

Desserts

Select One:

Crème Brûlée 🌿🌿

Seasonal Berries

Vanilla Cheesecake 🌿

Mixed Berry Coulis, Whipped Cream

Flourless Chocolate Torte 🌿🌿

Raspberry Sauce, Whipped Cream

Key Lime Pie 🌿

Graham Cracker, Raspberry Coulis

Buttermilk Panna Cotta 🌿🌿🌿

Seasonal Fruit Compote, 5 Spice Pecans

Mexican Chocolate Pot De Creme 🌿🌿

Cinnamon, Red Chilis, Cinnamon Whipped Cream

Apple & Pear Crisp 🌿🌿

Plant Based Nutmeg Whipped Cream, Candied Walnuts

Entrées

Select Two:

Pan Roasted Salmon

Lemon Roasted Asparagus, Saffron Farro Risotto, Lemon Dill Sauce

Braised Beef Short Ribs

Roasted Carrots, Buttermilk Whipped Potatoes, Port Wine Demiglace

Seared Sirloin Steak 🌿

Grilled Broccolini, Roasted Fingerling Potatoes, Roasted Tomato Chutney

Garlic-Herb Roasted Beef Tenderloin _____ +10

Charred Asparagus, Roasted Garlic Mashed Potatoes, Cabernet Demiglace

Cider Brined Pork Chop 🌿

Roasted Cauliflower Puree, Sweet Potato Hash, Cherry Apple Chutney

Herb-Crusted Chicken Breast

Roasted Root Vegetables, Rice Pilaf, Creamy Lemon Artichoke Sauce

Rosemary & Thyme Roasted Rack of Lamb _____ +10

Roasted Garlic Mashed Potatoes, Sweet & Spicy Brussels Sprouts, Herb Jus

Niçoise Ratatouille On Crunchy Potato Cake 🌿🌿

Spiced Chickpeas, Cashew Cream

Local Trout Grenobloise _____ +5

Lemon Caper Butter Sauce, Crouton, Roasted Fingerling Potatoes, Grilled Broccolini

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:

🌿 Vegetarian 🌿 Vegan 🌿 Gluten-Free

🌿 Contains Nuts 🌿 Dairy-Free 🌿 Contains Sesame

Bar Services

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

Details:

- Bar services include Served on Eco-Friendly Compostable Drinkware
- Upgrade to rental house glassware: \$8 per person

Consumption Bar

Settled Post Event By The Host

Standard

Domestic Beer	9 per
Craft/Imported Beer	11 per
Wine	9 per
Hard Seltzers	11 per
Liquor	12 per
Soft Drinks	4 per

Premium

Domestic Beer	9 per
Craft/Imported Beer	11 per
Wine	10 per
Hard Seltzers	11 per
Liquor	13 per
Soft Drinks	4 per

Cash Bar

Guests Purchase Their Own Beverages

Standard

Domestic Beer	10 per
Craft/Imported Beer	12 per
Wine	10 per
Hard Seltzers	12 per
Liquor	13 per
Soft Drinks	4 per

Premium

Domestic Beer	10 per
Craft/Imported Beer	12 per
Wine	11 per
Hard Seltzers	12 per
Liquor	14 per
Soft Drinks	4 per

Consumption Bar Fees

Requires a minimum spend of \$500 per bar
 Requires one (1) bartender per (100) guests

(2) hours \$180 per bartender
 (3) hours \$220 per bartender

Excludes service charge and sales tax

Cash Bar Fees

Prices include sales tax

Requires bar set-up fee of \$200,
 Set-up fee waived if a \$500 per bar minimum spend is met per bar

Requires one (1) bartender per (100) guests

(2) hours \$200 per bartender
 (3) hours \$250 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 20

(3) Hour Service 23

Standard Bar

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

(2) Hour Service 25

(3) Hour Service 28

Premium Bar

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

(2) Hour Service 30

(3) Hour Service 33

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:

 Vegetarian  Vegan  Gluten-Free

 Contains Nuts  Dairy-Free  Contains Sesame



Revised June 2025