

Passed A ppetizers



Teriyaki Pork Meatballs pineapple, scallions

- Chorizo Flat Bread Pizza corn, mushroom, pepper jack
- Bacon Wrapped Dates gf blue cheese, marcona almond
- Bacon Mac & Cheese Spoon
- Pigs in a Blanket honey mustard
- Mini Cubano bienvenido a Miami ham, smoked pork, Swiss, pickle
- Smoked Pork Nacho gf pulled pork, cotija cheese, avocado lime crema
- Chicken & Bacon Bites tempura fried, cajun aioli

Candied Bacon gf Cajun or Lemon

Chili Lime Pork Belly gf cilantro agave glaze

Rocky Ford Melon Skewer gf, df high Country ham, thai basil (spring + summer only)



Lamb Kefta Meatballs tzatziki



Duck Meatballs cherry mostarda



Elk Jalapeno Cheddarwurst gf bavarian mustard



Lobster Mac & Cheese Spoon brunoise tomatoes and herbs

Spicy Tuna Roll gf, df soy sauce, pickled ginger

Smoked Salmon Roll gf, df soy sauce, pickled ginger

Tuna Poke df wonton chip, wasabi aioli

Shrimp Ceviche Spoons gf, df avocado, lime, cilantro

Maryland Style Crab Cakes spicy remoulade

Smoked Colorado Trout Paté gf beet chip, dill crème fraîche brunoise tomatoes and herbs

Mini Lobster Roll New England style lobster salad, buttered roll (spring + summer only)

gf gluten free • v vegetarian • ve vegan



- Nona's Tomato Braised Meatballs
- Swedish Meatballs traditional gravy

Items are included in package

Worcestershire Glazed Beef Skewer gf horseradish cream

Short Rib Flat Bread Pizza mozzarella, cotija, salsa verde



Curry Chicken Salad Phyllo Cups currants, almonds, cilantro

Sweet & Sour Chicken Meatballs toasted sesame seeds, chives

Cajun Chicken & Waffles Brown butter, sage, maple syrup

Fried Chicken & Waffles salted butter, maple syrup

Miso Glazed Chicken & Shiitake Meatballs Thai basil

Spicy Chicken Empanadas green tomato crema

Chicken Satay peanut sauce

Turkey Confit Tartlet sage stuffing, cranberry (fall + winter only)

Passed Appetizers



- Caprese Skewers gf, v grape tomato, basil, fresh mozzarella, pesto
- Vegan Antipasto Skewers gf, ve marinated artichokes, imported olives, petite tomatoes, grilled zucchini, balsamico

Gazpacho Soup Shooter gf, ve cilantro and cucumber relish

Beet Tartlet v beet & chèvre mousse, pickled mustard seeds, dill

Vegetarian California Rolls gf, ve soy sauce, pickled ginger

- Vegetable Spring Roll v sesame ginger sauce
- Wild Mushroom Tartlet v blueberry confiture
- Whipped Brie Crostini v kumquat marmalade

Avocado Toast v cilantro, micro arugula, piment d'espelette

Olive Tapenade Stuffed Mushrooms ve, gf peppadew, parsley

Mozzarella Sticks v marinara sauce

- Truffle Cheese Stuffed Mushrooms gf, v
- Spinach & Artichoke Stuffed Mushrooms gf, v
- **Jalapeno Poppers v** ranch dip
- **Truffle Mac & Cheese Spoons v**
- Green Chili Mac & Cheese Spoons v

Garlic & Herb Chèvre On Nita Crisp v peppadew

- **Sweet Chili Tempura Tofu** vg soy & 5 spice marinated
- Spinach & Cheese Empanadas v green tomato crema

Grilled Cheese Bite with Tomato Bisque Shooter v basil compound butter (fall + winter only)

Classic Deviled Eggs gf, v

- Foxhill Farm Butternut Squash Bisque Shooter (fall + winter only)
- Potato & Chevre Flat Bread Pizza v Hatch green chilies, mozzarella





gf gluten free • v vegetarian • ve vegan



Artisan Cheese Board v

chef selected cheeses, dried fruit, nuts, and crackers

Seasonal Fruit Display gf, ve mojito vinaigrette

Traditional Hummus ve grilled pita

Garlic Hummus ve grilled pita

Roasted Red Pepper Hummus ve grilled pita

Charred Tomato Salsa gf, v corn tortilla chips

Guacamole gf, ve house made tortilla chips

Baked Brie En Croute v cranberry, walnut, rosemary, crackers (fall + winter only)

Fried Shishitos gf, v sriracha aioli

Gourmet Deviled Egg Platter gf.df traditional or bacon

Grazing Tables

Ask for special pricing

Fresh Chorizo Queso gf house-made corn tortilla chips

Bruschetta Bar v artichoke tapenade, olive tapenade, tomato basil mozzarella, and crostini

Warm Spinach Artichoke Dip v grilled artisan breads

Spinach & Cheese Empanadas v green tomato crema

Late Harvest Crudite gf, v fall vegetables, garlic and herb chevre dip (fall + winter only)

Root Vegetable "Chips & Dip" gf, v herbed fromage blanc (fall + winter only)

House Made Potato Chips gf, ve

Charcuterie Board chef's selection salumi, olives, pickled vegetables, cheese, crackers, and toast



Tea Sandwiches

Brie & Fig Jam, Tomato Basil, Cucumber Mint Parisian ham or Shrimp salad



Sliced Beef Tenderloin Platter

grilled onions, horseradish cream

Nona's Tomato Braised Meatballs



Chicken Satay

peanut sauce

Spicy Chicken Empanadas green tomato crema



Classic Shrimp Cocktail gf, df

lemons

Shrimp Ceviche gf, df

house-made tortilla chips with avacado, lime, cilantro

Honey Smoked Salmon

chive cream cheese, capers, pickled red onion, fennel, crackers



Elk Jalapeno Cheddarwurst gf

red pepper coulis



Lamb Kefta Meatballs

tzatziki

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SALAD

Homestead Greens gf, v shaved vegetables, fines herbs vinaigrette

Caesar romaine, parmigiano, crouton, Caesar dressing

Spinach gf house crispy pancetta, pecorino, currants, white balsamic vinaigrette

Arugula Salad gf, v charred green onion, shaved radishes, currants, cabacou, orange honey vinaigrette

Summer Rocky Mountain Salad gf, ve romaine, arugula, grilled corn, tomatoes and golden beets, sherry vinaigrette (spring + summer only)

Fall Chicory Salad gf, v endive, radicchio, hazelnuts, shaved brebis, local apples, hazelnut vinaigrette (fall + winter only)

Fall Spinach Salad gf, ve shaved almonds, pomegranate seeds, citrus vinaigrette (fall + winter only)

Fall Rocky Mountain Salad gf, ve romaine, arugula, diced butternut squash, cranberry, pepitas, maple vinaigrette (fall + winter only)

Winter Arugula Salad gf, v goat cheese, pear, walnuts, tangy vinaigrette (fall + winter only)

♦ Southwestern Caesar Salad gf, v crisp romaine lettuce, black beans, grape tomatoes, parmigianno regianno, fire roasted corn, chipotle Caesar dressing



SOUP Ask for special pricing

Charred Tomato Gazpacho gf, ve red onion, cilantro (spring + summer only)

Tomato Basil v balsamic parmesan cracker

Carrot Ginger Soup gf, v masala spiced creme fraiche

Fox Hill Farm Butternut Bisque gf, v sultanas, rosemary (fall + winter only)

Beer & Cheese Soup gf Wibby's local pilsner, bacon, jalapeno (fall + winter only)

Add Fresh Baked Soup Bowls \$3 pp

Items are included in package

SIDES

- **♦** Classic Ratatouille gf, ve
- Mash Potatoes gf, v roasted garlic
- Mash Potatoes gf, v smoked cheddar
- Mash Potatoes gf, v truffle, oil, garlic
- Roasted Fingerling Potatoes gf, ve

Farrrotto v diced vegetables, sage butter

Crispy Red Potatoes gf, ve

Sweet Corn Dauphinoise gf, v thyme, gruyère

- **Wood Fired Polenta gf, v**
- Roasted Seasonal Vegetables gf, ve

Sautéed Green Beans gf, v haricot verts with butter, herbs

Charred Broccolini gf, ve chili, garlic

Baby Carrots gf, v tarragon honey glazed

- Spanish Rice gf, v
- **Cilantro Lime Rice gf**
- Wild Rice Pilaf gf, v blend of wild rice, long grain rice, carrots, roasted onions, scallions



FALL + WINTER

Green Beans Almondine gf, v

Maple Whipped Sweet Potatoes gf, v brown butter, sage

Roasted Fall Squash gf, ve maple, pepitas

Braised Red Cabbage gf bacon, onions, red wine

Garlic Braised Greens gf, ve seasonal leafy greens, garlic

Roasted Brussels Sprouts gf bacon lardons, pearl onions

Seasonal Roasted Vegetables gf ve sage, garlic confit

SPRING + SUMMER

Crispy Roasted Cauliflower gf, v romesco

Grilled Summer Squash gf, ve

Roasted Asparagus rosemary lemon butter, smoked salt gf, v

Items are included in package

gf gluten free • v vegetarian • ve vegan



VEGETARIAN

- Wegetable Strada v mushrooms, spinach, gruyère
- Stuffed Portobello gf, v eggplant, red pepper, summer squash, fresh mozzarella, asiago, roasted peppers, rosemary, roasted tomato sauce VEGAN optional with no cheese

Grilled Cauliflower Steak gf, v romesco, pecorino calcagno VEGAN optional with no cheese

Loaded Sweet Potato ve, gf coconut curried tempeh dhal, cilantro

PASTA

Items are included in package



Second side option or Add as second entree

Chilled Farfalle v

heirloom cherry tomatoes, mozzarella, basil pesto, balsamico (spring + summer only)

- Orecchiette Cacio e Pepe v olive oil, garlic, parmesan, black pepper
- Garlic & Herb Penne v parmesan, garlic & herb cream

Creamy Pesto Chicken Penne

grilled pesto marinated chicken breast and penne rustica in a garlic parmesan cream sauce

Garlic & Herb Shrimp Penne

parmesan, garlic & herb cream sauce

- Hatch Green Chili Mac & Cheese v
- Smoked Cheddar Mac & Cheese v

Mushroom Ravioli v

rosemary sage cream sauce (upgraded item)

Fusilli v

mint, peas, walnuts, parmegianno, balsamico (spring + summer only)

ENTREES



Colorado Trout gf lemon dill beurre noisette

Pesto Crusted Halibut gf, df castelvetrano tapenade (fall + winter only)

Garlic Lemon Dill Tilapia gf, df

Simple Seared Salmon gf, df lemon, extra virgin olive oil

Brown Sugar Salmon gf, df orange scented honey glaze

Salmon Cake crispy salmon cake, classic remoulade



- Apple Cider Brined Pork Tenderloin gf, df dijonnaise, spiced pecans
- Slow Roasted Spiral Cut Ham gf,df orange, clove & brown sugar glaze
- House Smoked Pulled Pork gf, df BBQ sauce or chili verde on the side
- * Stuffed Pork Loin Roast house-made bacon, asparagus, spring mushrooms, taleggio fondue (spring + summer only)



Braised Lamb Shank gf, df garlic confit, capers, rosemary (fall + winter only)

Grilled Lamb Loin Chops gf, df romesco (spring + summer only)

Pecan Smoked Lamb Shoulder gf, df rosemary jus, capers, piquillos, garlic confit (spring + summer only)



- Smoked Beef Brisket gf natural jus, chimichurri
- *Grilled Tri-Tip gf

*Grilled Flank Steak gf

*Grilled Denver Steak gf

Roasted Prime Rib of Beef gf garlic jus, horseradish sauce, carved on site

Lyonnaise Braised Short Ribs gf

*Include a Steak Sauce
Red Wine Demi-Glace, Mushroom Demi-Glace,
Bacon Roquefort Butter, Garlic Herb Butter, Truffle
Butter, Chimichurri

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All Seasons

- Rosemary Chicken gf herb marinated chicken breast, rosemary cream
- Romesco Chicken gf, df roasted red pepper sauce with basil, capers, almond
- Caprese Chicken gf mozzarella, tomato basil compote and balsamic glaze
- Chicken Picatta lemon, capers
- Roasted Chicken gf, df mustard jus
- Slow Braised Chicken gf, df dates, olives, preserved lemons, capers

Spring + Summer

- Tequilla Lime Chicken gf, df citrus marinade with salsa verde
- Pan Seared Chicken with Mushrooms gf mushroom & leek cream sauce, piment d'espelette

Fall + Winter

- Greens Point Fall Chicken gf
 apple marsala fig sauce
- Whoney Lemon Brined Turkey Breast turkey gravy

CHEFSTATIONS

Ask for special pricing

Miso Ramen Station

miso broth & ramen noodles garnish with fish cake, jalapenos, cilantro, soy eggs, bean sprouts and sriracha

Penne Pasta Station

marinara & parmesan cream sauce, parmesan cheese Choose two:

meatballs, fennel sausage or grilled pesto chicken breast

Bao Station

with steamed white rice

Choose two:

Shiitake Mushroom & Miso Eggplant v

steamed Bao

Crispy Pork Belly steamed Bao

Kogi Brisket steamed Bao

gf gluten free • v vegetarian • ve vegan

Slider Station

Choose two:

Includes House made chips

Grilled Chicken

caramelized onions, mushroom, Swiss

Pulled Pork

bbq, pickled onions

Cheeseburger

cheddar, ketchup, pickles

Brisket

pickled jalapeno salsa verde

Taco Station

includes two tacos per person, cilantro lime rice, tortilla chips, guacamole and salsa

Sweet Potato Poblano Street Taco ve, gf pepper, onions, chimayo agave glaze

Chicken Mole Street Taco gf

Al Pastor Street Taco gf pineapple & fresno pico de gallo

Beef Barbacoa Street Taco gf blistered padron pepper, queso fresco Carne Asada Street Taco gf

Sweet Corn & Chorizo Fresco Street Taco gf cilantro, scallions, cotija

Crispy Fried Fish Taco creamy chipotle slaw minced onion, cilantro

Chipotle Tempeh Taco v red cabbage, cilantro, avocado lime cream (fall + winter only)



SWEETS + Late Night Nibbles

Milk Shakes Shots choice of chocolate, vanilla, peanut butter

Milk and Cookies 2oz milk shot topped with a miniature cookie

Cinnamon Sugar Ricotta Doughnuts

S'mores Station - Gourmet marshmallows, classic chocolate, chocolate crunch bar, chocolate almond bar, peanut butter cups, chocolate chip cookies and graham crackers

S'mores Station - Classic a camping traditional style with graham crackers, marshmallows and chocolate

@ Reference our full menu for more options





Wet Your Whistle

Lavender Lemonade

Peach Ice Tea

Fruit Infused Water Bar

Coffee Bar (creamer + sweetener)

Pre CeremonyChampagne Toast *ask about special pricing