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BREAKFAST

BREAKFAST BUFFETS

All Breakfast Packages Includes Ozo Coffee Service

Continental **\$10.50**

Sliced Fruit, Grapes, Berries | **GF** | **Vegan**

Plain & Chocolate Croissants | **Veg**

Greek Yogurt Parfaits, Berries & Honey | **GF** | **Veg**

Flatiron Granola | **GF** | **Vegan**

Continental Plus **\$14.00**

Sliced Fruit, Grapes, Berries | **GF** | **Vegan**

Plain & Chocolate Croissants | **Veg**

Crème Fraiche Scrambled Eggs | **GF** | **Veg**

Bacon | **GF** | **DF**

Colorado Grown Potatoes | **GF** | **Vegan**

Levantine Breakfast **\$12.25**

Mezze Platter: Sliced Tomato, Sliced Cucumber, Olives, Feta Cheese, Olive Oil | **GF** | **Veg**

Warm Flatbread | **Veg**

Labneh Yogurt, Orange Marmalade & Cardamom | **GF** | **Veg**

Herb & Aleppo Pepper Egg Bites, Parsley, Scallions, Mint | **GF** | **Veg**

Garden Egg Bites, Roasted Peppers, Tomato, Paprika, Parsley, Cilantro | **GF** | **Veg**

Melon Salad, Mint, Lime | **GF** | **Vegan**

American Southwest Breakfast **\$13.25**

Tortilla Chips | Corn Tortillas | **GF** | **Vegan**

Flour Tortillas | **Vegan**

Salsa Verde | Salsa Roja | Avocado Salsa | **GF** | **Vegan**

Scrambled Eggs | **GF** | **Veg**

Refried Black Beans | **GF** | **Vegan**

Queso Mixto | **GF** | **Veg**

Pickled Onion & Radish Salad | **GF** | **Vegan**

Chopped Cilantro & Scallions | **GF** | **Vegan**

Choice of

Pork Green Chile | **GF** | **DF**

Vegetarian Green Chile | **GF** | **Vegan**



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Boulder Wellness **\$12.50**

Ham & Cheddar Egg Bites | **GF**

Spinach & Feta Egg Bites | **GF** | **Veg**

Overnight Oat Cups, Oats, Oat Milk, Blueberries, Chia Seeds | **GF** | **Vegan**

Avocado Toast, Smashed Avocado, Chile, Flax & Olive Oil, Sourdough Crostini | **Vegan**

Hardboiled Eggs, Everything Bagel Seasoning | **GF** | **Veg**

Sliced Fruit, Grapes, Berries | **GF** | **Vegan**

BREAKFAST ADDITIONS

Breakfast Meats

Chicken Apple Sausage | **GF** | **DF** **\$2.50**

Polidori Sausage Link | **GF** | **DF** **\$2.50**

Honey Kielbasa | **GF** **\$3.25**

Tempeh Chorizo | **GF** | **Vegan** **\$3.25**

Smoked Salmon Platter: Marinated Cucumbers, Sumac Onions, Cherry Tomatoes, Olive Caper Salad | **GF** | **DF** **\$8.50**

Eggs

Ham & Cheddar Egg Bites | **GF** **\$3.50**

Spinach & Feta Egg Bites | **GF** | **Veg** **\$3.50**

Quiche Lorraine (8 Slices) **\$30.00**

Tuscan Quiche (8 Slices) | **Veg** **\$30.00**

Breads

Housemade Cinnamon Rolls, Cream Cheese Frosting | **Veg** **\$3.00**

Assorted Pastries | **Veg** **\$3.00**

Baked Custard French Toast, Orange & Blueberry Compote, Whipped Creme Fraiche | **Veg** **\$7.00**

Assorted Mini Bagels: Plain Cream Cheese | Green Chile & Tequila Cream Cheese | Colorado Peach Cream Cheese | **Veg** **\$60.00/dz**

Yogurt Parfaits

Greek Yogurt, Mixed Berries, Honey, Granola | **GF** | **Veg** **\$4.50**

Greek Yogurt, Chocolate Chunks, Almonds, Toasted Coconut | **GF** | **Veg** **\$4.50**

Greek Yogurt, Peaches, Crumble Topping | **GF** | **Veg** **\$4.50**

Oatmeal Bar

Steel Cut Oats: Agave Syrup | Lemon Blueberries | Chopped Walnuts | **GF** | **Vegan** | **Nuts** **\$5.25**



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Egg Station

Eggs & Omelets Made to Order | **GF** | **Veg** \$9.00

Roasted Sweet Peppers | Tomatoes | Green Chile | Caramelized Onions | Mushrooms | Spinach | Bacon | Ham | White Cheddar | Pepperjack

BREAKFAST SANDWICHES A LA CARTE

Served On Brioche Buns

Bacon, Egg & Cheese \$10.00

Sausage, Egg & Cheese \$10.00

Scrambled Egg & Jalapeno Cream Cheese, Crispy Onions | **Veg** \$10.00

BREAKFAST BURRITOS A LA CARTE

Wrapped in Raquelita's Flour Tortillas

Pork Green Chile, Scrambled Eggs, Tater Tots, Jack & Cheddar \$5.50

Bacon, Scrambled Eggs, Tater Tots, Jack & Cheddar \$5.50

Black Bean, Vegetarian Green Chile, Scrambled Eggs, Tater Tots, Jack & Cheddar Cheese | **Veg** \$5.50

BRUNCH BUFFETS

Olive & Herb Brunch \$27.00

Rebel Breads & Warm Pita | Olive Oil | **Vegan**

Assorted Pastries: Cheese | Cherry | Apple | Chocolate Ciabatta Bread | **Veg**

Tahini Hummus, Za'atar, Aleppo, Olive Oil | **GF** | **Vegan**

Baba Ganoush, Herbs, Olive Oil | **GF** | **Vegan**

Whipped Feta, Hot Honey | **GF** | **Veg**

Tomato & Cucumber Salad | **GF** | **Vegan**

Honey Smoked Salmon | **GF** | **DF**

Lamb Meatballs, Red Pepper & Tomato Relish

Secret Garden Brunch \$32.50

Gluten Free Almond Scones | Lemon Curd | Orange Honey Butter | **GF** | **Veg** | **Nuts**

Baked Custard French Toast, Orange & Blueberry Compote, Whipped Creme Fraiche | **Veg**

Roasted Chicken Salad, Tarragon Aioli, Lettuce, Mini Croissant

Gotham Greens, Radishes, Herbs, Tarragon Vinaigrette | **GF** | **Vegan**

Fruit And Cheese Board, Assorted Cheeses, Grapes, Berries, Sliced Melon | **GF** | **Veg**



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Lox & Levity Brunch **\$22.50**

Smoked Salmon & Everything Platter: Sliced Cucumbers, Sumac Onions, Heirloom Tomatoes, Sliced Hardboiled Eggs

Assorted Mini Bagels: Plain Cream Cheese | Scallion & Dill Cream Cheese | **Veg**

Lemon Dill Roasted Potatoes | **GF** | **Vegan**

Plain & Chocolate Croissants | **Veg**

Melon Salad, Mint, Lime | **GF** | **Vegan**

Coop & Iron Brunch **\$18.25**

Buttermilk Fried Chicken

Belgian Waffles

Polidori Sausage links | **GF** | **DF**

Sliced Fruit, Grapes, Berries | **GF** | **Vegan**

Bow & Arrow White Cheddar Corn Grits | **GF** | **Veg**

Hot Honey | Candied Pecans | Maple Syrup | Spicy Bourbon Syrup | **GF** | **Veg** | **Nuts**



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LUNCH

LUNCH BUFFETS

Running Buff Bowls \$13.75

Gotham Greens | **GF** | **Vegan**

Ruby And Black Rice Blend | **GF** | **Vegan**

Toppings: Hummus | Marinated Chickpeas & Peppers | Roasted Sweet Potatoes | Roasted Cauliflower | Marinated Cherry Tomatoes | Cucumbers | Crispy Onions | Radishes | Green Onion | Sliced Almonds | **GF** | **Vegan** | **Nuts**

Dressings: Avocado Ranch | Roasted Citrus | Olive Oil & Lemons | **GF** | **Veg**

Choice of Protein

Grilled Redbird Chicken | **GF** | **DF** \$4.75

Gochujang Honey Flank Steak | **DF** \$8.00

Miso Marinated Salmon | **GF** | **DF** \$15.00

Miso Sesame Tempeh | **GF** | **Vegan** \$7.25

Boulder Deli \$21.00

Rebel Bread Sliced Bread | **Vegan**

Brioche Buns | **Veg**

Housemade Potato Chips | **GF** | **Vegan**

Super Green Crunch Slaw, Kale, Brussel Sprouts, Broccoli, Carrot, Cabbage, Golden Balsamic Dressing | **GF** | **Vegan**

Tenderbelly Pit Ham | **GF** | **DF**

River Bear Roasted Turkey | **GF** | **DF**

Maple Soy Glazed Tempeh | **GF** | **Vegan**

Cheese: Cheddar | Havarti | Pepperjack | **Veg**

Sauces: Aioli | Chipotle Aioli | Bee Squared Honey Mustard | **GF** | **Veg**

Lettuce, Tomato, Onion, House Pickles | **GF** | **Vegan**

Flatiron Smokehouse Sandwich Bar \$16.75

Martin Buns | **Veg**

Jalapeno Lime Pilsner Slow Braised Pulled Pork | **GF** | **DF**

Chipotle Garlic Pulled Chicken | **GF** | **DF**

BBQ Hazel Dell Oyster Mushrooms & Tofu | **GF** | **Vegan**

Housemade Potato Chips | **GF** | **Vegan**

Red Cabbage Slaw | **GF** | **Vegan**

Pickled Red Onions & Cucumbers | **GF** | **Vegan**

Sauces: Chipotle Aioli | Cherry BBQ | **GF** | **Veg**



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Tacos Of the Southwest

Chicken **\$17.00**

Steak & Chicken **\$23.50**

Cucumber & Jicama Salad, Lime, Chile | **GF** | **Vegan**

Street Corn, Roasted Corn, Queso, Chipotle Crema | **GF** | **Veg**

Raquelita's Flour Tortillas | Tostadas | **Vegan**

Anasazi Beans Pot Beans | **GF** | **Vegan**

Cilantro Rice | **GF** | **Vegan**

Salsas: Salsa Verde | Salsa Roja | Avocado Salsa | **GF** | **Vegan**

Queso Mixto | **GF** | **Veg**

Shredded Cabbage | Cilantro | Onions | **GF** | **Vegan**

Grilled Carne Asada Fajitas | **GF** | **DF**

Chipotle Garlic Chicken | **GF** | **DF**

Roasted Calabacitas (Zucchini, Onion, Garlic), Green Chile Crema | **GF** | **Veg**

Grill Menu **\$17.00**

Hot Dog & Hamburger Buns | **DF** | **Veg**

Grilled Beef Patties | **GF** | **DF**

Hebrew National Hot Dogs | **GF** | **DF**

Chipotle Black Bean Patties | **GF** | **Vegan**

Housemade Potato Chips | **GF** | **Vegan**

Lemon Orzo & Chickpea Salad | **Vegan**

Lettuce, Tomato, Onion, House Pickles | **GF** | **Vegan**

Cheese: Cheddar | American | **GF** | **Veg**

Condiments: Ketchup | Mustard | Aioli | Dill Relish | Pickles | Caramelized Onions | **GF** | **Veg**

Field Trip Lunch **\$23.00**

Garth's Famous Biscuits | Butter | Honey | **Veg**

Cilantro & Roasted Chile Slaw | **GF** | **Veg**

Three Bean Salad, Shallots, Lemon Garlic Vinaigrette | **GF** | **Vegan**

Buttermilk Fried Chicken

Tofu Burnt Ends & Hazel Dell Mushrooms | **GF** | **Vegan**

Baked Mac & Cheese | **Veg**

Condiments: Hot Honey | Green Chile Ranch | Bee Squared Honey Mustard | House Pickles | Sweet & Sour

Peppers | **GF** | **Veg**



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SANDWICH PLATTERS

(serves 16)

Housemade Focaccia Crafted with Dry Storage Heirloom Flour | Arugula | Tomato | Aioli

Turkey, Bacon, Avocado & Provolone	\$120.00
Grilled Chicken, Provolone, Roasted Pepper & Tomato Relish	\$95.00
Grilled Vegetables, Mozzarella & Sweet & Sour Peppers Veg	\$78.00

PINWHEEL WRAPS

(serves 16)

Turkey, Provolone, Hummus, Red Pepper Strips, Spinach, Spinach Wrap	\$110.00
Prosciutto, Boursin Cheese, Fig Spread, Arugula, Lavash Wrap	\$110.00
Grilled Vegetables, Boursin Cheese, Red Pepper Strips, Arugula, Oregano Vinaigrette, Lavash Wrap Veg	\$95.00
Add House made Potato Chips Sliced Fruit, Grapes, Berries House Pickles GF Vegan	\$3.50



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BOXED SANDWICHES & SALADS

BOX LUNCHES

Box Lunches Include Condiments, Wrapped Cutlery, Choice of Side, Chocolate Chip Cookie

Box Lunches have a maximum of 3 selections of sandwiches and salads

Substitute Gluten Free Bread +1.50

Sides: Choice of 1

Lemon Orzo & Chickpea Salad | **Vegan**

Whole Fruit | **GF** | **Vegan**

Quinoa Salad, Cucumber, Cherry Tomato, Red Onion, Red Wine Vinaigrette | **GF** | **Vegan**

Boulder Chips | **GF** | **Vegan**

Sandwiches

Sandwiches Available a La Carte

Roasted Chicken Salad, Tarragon Aioli, Arugula, Tomato, Croissant **\$17.50**

Turkey Club, Roast Turkey, Bacon, Avocado Spread, Lettuce, Tomato, Aioli, Rebel Bread Sonora **\$23.00**

Roast Beef, White Cheddar, Horseradish, Dijon, Lettuce, Rebel Bread Sonora **\$21.50**

Tenderbelly Ham & Swiss, Honey Mustard, Lettuce, Tomato, Rebel Bread Seeded **\$21.00**

Grilled Vegetables, Boursin Cheese, Red Pepper Strips, Arugula, Oregano Vinaigrette, Lavash Wrap | **Veg** **\$16.00**

Roasted Beet, Beet Hummus, Chickpea & Cucumber Salad, Arugula, Rebel Bread Seeded | **Vegan** **\$16.00**

Salads **\$14.00**

Southwest Caesar: Romaine, Cotija Cheese, Green Chile Breadcrumbs | **Veg**

Kale Salad: Shredded Carrot, Roasted Squash, Almonds, Nigella Seed, Tahini Green Goddess

Dressing | **GF** | **Vegan** | **Nuts**

Greek Horiatiki: Cucumber, Red Pepper, Tomato, Red Onion, Kalamata Olive, Feta Cheese, Oregano Red Wine

Vinaigrette | **GF** | **Veg**

Add Grilled Chicken **\$4.75**

Add Grilled Flank Steak **\$8.00**

Add Grilled Shrimp **\$5.25**

Add Roasted Tofu **\$2.50**



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HOUSEMADE SNACKS

Individually Bagged Snacks

Loaded Rice Krispy Treats: Pretzels, Sprinkles, Chocolate GF Veg	\$2.00
Honey Roasted Chickpeas, Everything Spice GF Veg	\$2.00
Chocolate Dipped Honeycomb Candy GF Veg	\$2.00
Green Chile Spiced Nuts GF Vegan Nuts	\$4.00
Sweet & Spicy Chex Mix GF Veg	\$2.00
Rosemary Almond & Date Trail Mix GF Vegan	\$4.00



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HORS D'OEUVRES

GARDEN & MARKET TOASTS AND BITES (VEGETARIAN OPTIONS)

Golden Beet Poke, Crispy Rice GF Vegan	\$2.50
Aloo Tikki (Potato Pancakes), Cilantro Chutney, Onion, Cilantro GF Vegan	\$2.00
Miso Garlic Mushrooms, Pickled Onion, Chile Oil, Rice Cake, Micro Wasabi GF Vegan	\$2.25
Sweet Corn & Coconut Fritters, Jalapeno Jam GF Vegan	\$2.00
Shoyu Eggs, Chili Crisp, Scallions GF Veg	\$2.00
Ricotta Toast, Cherry & Lemon Compote GF Veg	\$2.50
Bacchanal Toast: Whipped Feta, Honey, Flowers, Fig & Honey Toast Veg	\$3.00
Cranberry Jalapeno Cheese Bites: Sweet & Spicy Peppers, Puff Pastry Veg	\$2.00
Black Truffle Macaron, Goat Cheese Mousse Veg	\$2.75
Mexican Street Corn Arancini, Garlic Sauce, Hot Honey GF Veg	\$3.00
Roasted Butternut Squash Caprese, Fresh Mozzarella, Cider Glaze GF Veg	\$2.00
Tomato Caprese, Fresh Mozzarella, Basil, Balsamic GF Veg	\$2.00

COASTAL BITES

Potato Pave, Roasted Shallot Crème Fraiche, Smoked Trout Caviar, Chives GF	\$3.00
Tuna Poke, Wonton Chip, Avocado Crema DF	\$3.50
Sweet & Spicy Smoked Salmon, Chili Crisp, Avocado, Rice Cake GF DF	\$3.75
Coconut Fried Shrimp, Sweet Chili Sauce	\$2.75

RANCHERS & ARTISAN BITES

Bacon Wrapped Dates, Manchego Cheese GF	\$2.25
Chicken Firecracker Rolls, Chipotle Ranch	\$2.50
Seared Bison, Harissa, Sweet Potato Puree, Sunflower Seed Crunch, Roasted Onion & Chili Oil, Toast Square	\$4.00
Sliced Beef, Green Chile Provolone Cream, Caramelized Shallots, Chive Oil	\$2.75
Espresso Rubbed Lamb Ribs, Rosemary Apricot Drizzle GF	\$7.00

SKEWERS

Greek Chicken, Tzatziki GF	\$3.00
Thai Red Curry Chicken, Peanut Sauce GF DF	\$3.00
Rock River Bison Meatball Kabob, Green Chile Tzatziki	\$3.25
Korean BBQ Beef, Gochujang Honey DF	\$4.75



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HANDHELDS

Fried Chicken Biscuit: Garth's Famous Biscuits, Hot Honey, Sweet & Spicy Peppers	\$4.75
Smoked Turkey Slider: Apple, Cheddar, Sweet Hot Mustard, Brioche Bun	\$4.75
Cheeseburger Slider: Cheddar, Caramelized Onions, Burger Sauce, Brioche Bun	\$7.00

GRAZING BOARDS

Garden Spreads \$6.50

Beet Moutabel | Swiss Chard Whipped Labneh | Roasted Squash Hummus | Chermoula | Fresh & Roasted Vegetables | Herbs | Za'atar Flatbreads | **Veg**

Levantine Mezze Board \$8.50

Hummus | Whipped Feta | Tabouleh | Pepper & Tomato Salad | Marinated Feta | Citrus Olives | Crudité Vegetables | House Pickles | Fresh and Dried Fruit | Nuts | Pita Chips | **Veg**

Colorado Rancher \$11.75

Buck & Bloom Mont Creme Cheese | Origin Guernsey Cheddar | Elevation Country Ham | Colorado Salumi | Honey Pear Mostarda | Golden Raisin Compote | Rosemary Almonds | Fresh Fruit | Pickled Vegetables | Toasts & Crackers | Gluten Free Crackers

Ocean Tide \$12.00

Smoked Trout Spread | Smoked Salmon | Poached Shrimp | Chile Crisp Aioli | Chive Cream Cheese | Cocktail Sauce | Cucumber Tomato Salad | Lemons & Limes | Toasts & Crackers | Gluten Free Crackers

Domestic Cheese Board

Fruit Jam | Golden Raisin Compote | Fresh Fruit | Toasts & Crackers | Gluten Free Crackers | **Veg** \$4.25

Domestic Charcuterie Board

Fruit Jam | Golden Raisin Compote | Fresh Fruit | Toasts & Crackers | Gluten Free Crackers \$4.75

Chefs' Choice Charcuterie & Cheese Board

Fruit Jam | Golden Raisin Compote | Fresh Fruit | Toasts & Crackers | Gluten Free Crackers \$8.00



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CHIPS AND DIP - BY THE QUART

(serves 16-24)

Fresh Tomato Salsa Tortilla Chips GF Vegan	\$19.00
Roasted Tomatillo Salsa Tortilla Chips GF Vegan	\$19.00
Guacamole Tortilla Chips GF Vegan	\$33.00
Hot Queso Blanco Tortilla Chips GF Veg	\$35.00
Hummus Pita Chips GF Veg	\$33.00
Beet Hummus Pita Chips GF Veg	\$35.00
Baba Ghanoush Pita Chips GF Veg	\$35.00
Whipped Feta Yogurt Roasted & Raw Vegetables GF Veg	\$27.00
Roasted Shallot & Garlic Ridged Potato Chips GF Veg	\$32.00
Creamy Kimchi Dip Pita Chips GF Veg	\$32.00
Goat Cheese & Date Dip, Bacon Onion Jam Crostini	\$60.00

STATIONS AND DISPLAYS

Salsa & Guac Bar \$3.25

Roasted Tomatillo Salsa | Fresh Tomato Salsa | Pico De Gallo | Guacamole | Tortilla Chips | GF | Vegan

Hot Artichoke Dip \$125.00

(serves 40)

Pita Chips | Crostini | GF | Veg

Rosemary Sea Salt Smashed Fingerlings \$9.00

Dips: Roasted Garlic & Shallot Crème Fraiche | Housemade Potato Chips | Green Chile Ranch | Peach Whiskey Mustard | Harissa Ketchup | GF | Veg

The Forge & Hammer \$17.25

Slow Roasted Bison "Thor's Hammer" - Bone-in Bison Hind Shank Charred and Pulled for Each Guest: Bow & Arrow White Cheddar Corn Grits | Crispy Onions | Smoked Bone Marrow Butter | Pickled Cherry & Mustard | Horseradish & Parsley Aioli | GF

Colorado Lamb Shawarma \$13.75

Roasted Lamb Shoulder | Grilled Flat Bread | Yogurt Sauce | Tahini Sauce | Harissa | Cabbage Slaw | Sumac Onions | Cucumber & Tomato Salad | Pickles | Parsley

The Vegetable Butcher \$13.50

Butternut Squash, Mushroom & Swiss Chard Wellington | Whole Roasted Cauliflower | Grilled Leeks | Vegan
Condiments: Chimichurri Garbanzo Beans | Cherry Tomato & Harissa Jam | Maple Tahini Sauce | Charred Leek Finishing Salt | Toasted Vegan Parmesan | GF | Vegan



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Sonora Wheat Frybreads **\$17.75**

Fresh Cooked Frybreads

Bison Chile Colorado | **GF** | **DF**

Paneer Cheese & Mushroom Green Chile | **GF** | **Veg**

Condiments: Anasazi Beans | Salsa Verde | Salsa Roja | Pico De Gallo | Queso Mixto | Sour Cream | Pickled Onions |

Shredded Cabbage | Cilantro | **GF** | **Veg**

Add Green Salad | Cilantro Rice | **GF** | **Vegan** **\$3.25**

Apres Ski Fondue & Beer Cheese **\$12.50**

Alpine Cheese Fondue | Prost Dunkel Beer Cheese | **GF** | **Veg**

Jalapeno Bison Sausage

Pretzel Bites | Sliced Baguette | Roasted Fingerling Potatoes | Charred Broccoli | **Vegan**

The Cheezy Crust **\$7.50**

Classic Cheddar Grilled Cheese | Jalapeno Cream Cheese & Bacon Grilled Cheese | Brie & Pear Grilled Cheese

Roasted Tomato Soup | **GF** | **Vegan**

Spuntino **\$12.00**

Meatballs & Marinara | Italian Sausages, Peppers & Onions

Creamy Polenta | Grilled Artichokes | Marinated Olives | **GF** | **Veg**

Focaccia Bread | **Vegan**

HOUSEMADE FOCACCIA PIZZAS

Crafted With Dry Storage Heirloom Flour

(serves 24)

Sweet Heat **\$50.00**

Pepperoni, Mozzarella, Hot Honey

Ricotta Blanca **\$50.00**

Roasted Garlic Ricotta, Parmesan, Truffle Pesto

Maui Wowee **\$50.00**

Pork Belly, Caramelized Pineapple, Maui Spice, Honey

The Blonde **\$50.00**

Chicken, Bacon, Mozzarella, Spicy Ranch



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DINNER BUFFETS

FRONT RANGE HARVEST **\$35.50**

Vegetarian **\$24.00**

Rebel Bread & Salted Butter: Sourdough | Roasted Garlic Ciabatta | Olive Rosemary Ciabatta

Gotham Local Greens, Cucumber, Radish, Cherry Tomato, Shredded Carrots, Champagne Vinaigrette

Mashed Potatoes

Seasonal Vegetables

Whiskey Flank Steak, Mustard Demi

Lemon Pepper Grilled Chicken, Herb Jus

Grilled Tofu & Vegetable Kabobs, Maple Bourbon Glaze

THE COLORADAN BUFFET **\$39.00**

2 Entree **\$39.00**

3 Entree **\$54.00**

Vegetarian **\$25.00**

Rebel Bread & Salted Butter: Sourdough | Roasted Garlic Ciabatta | Olive Rosemary Ciabatta

Local Salad Greens: Shaved Veggies, Honey Glazed Sunflower Seeds, Radishes, Honey Apple Cider

Vinaigrette | **GF** | **Vegan**

Green Chile Baked Mac & Cheese | **Veg**

Seasonal Farmers Market Vegetables | **GF** | **Vegan**

Bison or Beef Brisket, Whiskey Maple Lacquer | **GF** | **DF**

Cider Glazed Redbird Chicken Thighs, Charred Scallions | **GF** | **DF**

Honey Blackened Trout, Brown Butter Lime Sauce | **GF**

Slow Braised Anasazi Bean & Hazel Dell Mushrooms | **GF** | **Vegan**



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ROCKY MOUNTAIN SUPPER \$43.00

Vegetarian \$25.00

Rebel Bread & Salted Butter: Sourdough | Roasted Garlic Ciabatta | Olive Rosemary Ciabatta

Gotham Greens Crunch Lettuce, Radishes, Herbs, Lemon Garlic Vinaigrette | **GF** | **Vegan**

Bow & Arrow White Cheddar Colorado Corn | **GF** | **Veg**

Honey Citrus Carrots | **GF** | **Veg**

Ale Braised Short Rib | Ale Jus | Creamy Horseradish | **GF**

Roasted Pork Porchetta | Honey Pear Mostarda | **GF**

Butternut Squash & Swiss Chard Wellington | **Vegan**

COLORADO ASADO \$29.75

2 Entree \$29.75

3 Entree \$33.50

Vegetarian \$24.00

Flour & Corn Tortillas | **Veg**

Jicama & Cucumber Salad, Agave, Lime, Chile Salt | **GF** | **Vegan**

Cilantro Scallion Rice | **GF** | **Vegan**

Smoky Black Beans, Garlic, Cumin, Chilies | **GF** | **Vegan**

Ancho Coffee Beef Brisket | **GF** | **DF**

Honey Adobo Pork Loin | **GF** | **DF**

Fire Roasted Citrus Chicken Thighs, Peppers & Onions | **GF** | **DF**

Portobello & Tempeh Mojo Fajitas, Peppers & Onions | **GF** | **Vegan**

Condiments: Pueblo Chimichurri Verde | Salsa Avocate | Salsa Macha | Pickled Red Onions | Sweet & Spicy Pickled Peppers | Pineapple Escabeche | Cilantro | **GF** | **Vegan**



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WEST COAST BBQ BUFFET **\$35.00**

Vegetarian **\$25.00**

Buttered Rebel Bread Baguettes | **Veg**

Little Gem Wedge Salads, Cherry Tomatoes, Crispy Onions, Blue Cheese Crumbles, Blue Cheese Dressing | **GF** | **Veg**

Slow Cooked Piquito Beans | **GF** | **Vegan**

Herb Roasted Fingerling Potatoes | **GF** | **Vegan**

Scallion Chili Crisp Slaw | **GF** | **Vegan**

Santa Maria Tri-Tip | Charred Onion Salsa | **GF** | **DF**

Chipotle Garlic Chicken Thighs | Cherry BBQ Sauce | **GF** | **DF**

Santa Maria Corn & Cheese Stuffed Portobello Mushrooms | **GF** | **Veg**

CASCADIAN COAST **\$42.00**

Vegetarian **\$25.00**

Rebel Bread & Salted Butter: Sourdough | Roasted Garlic Ciabatta | Olive Rosemary Ciabatta

Northwest Berry & Hazelnut Salad: Mixed Greens, Fennel, Pickled Cherries, Golden Balsamic Vinaigrette | **GF** | **Veg**

Hazel Dell Mushroom Pilaf | **GF** | **Vegan**

Charred Cabbage & Green Beans, Preserved Lemon, Shallots & Herbs | **GF** | **Vegan**

Miso Black Cod | **GF** | **DF**

Roasted Fennel & Citrus Chicken | Herb Jus | **GF** | **DF**

Baked Miso Beans & Roasted Delicata Squash | **GF** | **Vegan**



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PLATED DINNERS

Plated Dinners include Rebel Bread & Salted Butter: Sourdough, Roasted Garlic Ciabatta, Olive Rosemary Ciabatta | Choice of Salad or Soup | Choice of Three Entree Selections

SALADS

Wild Arugula & Spinach, Honeyed Goat Cheese, Cider Pickled Cherries, Honey Shallot Vinaigrette | **GF** | **Veg**

House Salad: Gotham Greens, Cucumber, Radish, Cherry Tomato, Shredded Carrots, Champagne

Vinaigrette | **GF** | **Vegan**

Little Gem, Fennel, Apple, Origin Cheddar, Lemon Vinaigrette | **GF** | **Veg**

Endive Caesar: Romaine & Endive, Olive Ciabatta Bread Shards, Parmesan, Caesar Dressing

SOUPS

Sweet Corn, Queso Fresco, Chipotle Crema | **GF** | **Veg**

Creamy Roasted Tomato Soup, Basil Oil, Puff Pastry Parmesan Twists | **Veg**

ENTREES

Cider Glazed Redbird Chicken Breast: Roasted Carrots | Carrot Puree | Sonora Wheatberry Tabbouleh | Cider Jus **\$30.00**

Seared Chicken Breast: Corn & Ricotta Gnocchi | Miso Butter | Sherry Jus **\$32.00**

Lemon Braised Chicken Thighs: Preserved Lemon Yogurt | Saffron Couscous, Apricot & Pistachio | Harissa **\$23.50**

Roasted Cauliflower | Red Pepper & Tomato Relish | **Nuts**

Beef Flat Iron Steak: Eggplant & White Bean Puree | Grilled Baby Carrots | Preserved Lemon & Charred **\$41.00**

Scallion Butter | Za'atar Crunch | **GF**

Wagyu Flat Iron Steak: Roasted Zucchini Puree | Summer Squash & Fennel | Truffle Jus | **GF** **\$82.00**

Beef Sirloin: Roasted Fingerling Potatoes | Charred Asparagus | Smoked Corn Puree | Shallot Confit | Koji **\$42.00**

Butter Jus | **GF**

Bison Sirloin: Agave Roasted Sweet Potato | Blistered Shishito Peppers | Pickled Cabbage Salad | Black **\$42.00**

Mole | **GF** | **DF**

Grilled Swordfish: Whipped Feta Yogurt | Sweet Corn & Herb Freekeh | Summer Squash & Tomatoes | Green **\$46.50**
Chermoula

Miso Glazed Eggplant: Ginger Rice, Scallion Sesame Sauce | **GF** | **Vegan** **\$23.00**

Moroccan Braised Vegetables: Chermoula Chickpeas | Couscous | Carrot Puree | Herb Salad | **DF** | **Vegan** **\$23.00**



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THE HERITAGE COLLECTION: REFINED CLASSICS

Pan Roasted Redbird Chicken Breast: Potato Puree Glazed Green Beans Rosemary Garlic Sauce GF	\$28.00
Seared Beef Tenderloin: Potato Gratin Creamed Spinach Molasses Onions Bordelaise GF	\$87.00
Prost Dunkel Braised Short Ribs: Bow & Arrow White Cheddar Corn Grits Thyme Roasted Carrots Crispy Onions Horseradish Gremolata GF	\$40.50
Salmon: Summer Succotash Corn Puree Lemon Chive Beurre Blanc Corn Shoots GF	\$33.00
Herb Crusted Barramundi: Red Pepper Puree Ratatouille Lemon Caper Butter Squash Blossom	\$37.00
Sweet Corn Risotto: Lemon Thyme Hazel Dell Mushrooms & Leeks Scallion Vinaigrette GF Veg	\$25.00

Add a Plated Dessert

Olive Oil Cake, Seasonal Fruit, Whipped Creme Fraiche	\$9.50
Chocolate Silk Pie, Strawberries	
Lemon Cheesecake, Blueberry Compote, Graham Streusel	
Dark Chocolate Pot de Creme, Cherry Compote, Cocoa Nib Crunch GF	



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DESSERTS

COOKIES & BARS

Chocolate Chip M&M Sugar White Chocolate Macadamia Nut	\$2.25
Gluten Free Chocolate Chip GF	\$3.25
Rye Flour Chocolate Brownies Veg	
Lemon Bars Veg	
Peanut Butter & Jelly Crumble Bars Veg	

DESSERT BITES

Mini Pavlova: Lemon Curd, Berries GF Veg	
Very Berry Creme Brulee GF Veg	
Espresso Creme Brulee, Biscotti Crumble GF Veg	
Gluten Free Salted Caramel & Dark Chocolate Tart GF Veg	
Coconut Panna Cotta, Mango, Pineapple, Toasted Coconut GF Vegan	
Vegan Chocolate Mousse Tart: Avocado Chocolate Mousse, Cherry GF Vegan	
Strawberry & Cream Eclairs Veg	
Chocolate & Almond Eclairs Veg	
Key Lime Pie Shooter Veg	
Tres Leches Cake Shooter Veg	
Vanilla Cake Truffle: Blueberry, White Chocolate Shell Veg	