



catering + events | corporate dining

Our holiday menu begins with exceptional regional ingredients sourced from Boulder and Colorado's farmers, ranchers and artisans. Inspired by the flavors of the season, we create customized menus and memorable experiences for intimate gatherings, corporate celebrations, and festive events of all sizes.

HORS D'OEUVRES

GATHER AND GRAZE

Woodland Garden Bourekas	\$2.50
Puff Pastry, Carrot Puree, Mushroom Duxelles, Thyme Syrup Vegan	
Asian Pear Endive	\$2.50
Walnut Mousse & Truffle Pecorino GF Veg Contains Nuts	
Lemon Chive Crab Stuffed Mushroom	\$3.75
Brown Butter Crumble GF	
Smoked Salmon & Gouda Croquette	\$2.50
Lemon Dill Aioli GF	
Maple Chili Glazed Pork Belly	\$4.00
Apple Butter, Crispy Shallots, Micro Cilantro GF DF	
Bison Carpaccio	\$2.50
Creamy Horseradish, Pickled Oyster Mushroom, Parmesan Tuile GF	
Lamb Lollipops	\$11.25
Tomato Ginger Chutney, Mint Pistachio Gremolata GF DF	

THE SHARED TABLE

Colorado Rancher Grazing	\$11.75
Mouco Cheeses Origin Guernsey Cheddar Elevation Country Ham Colorado Salumi Honey Pear Mostarda Sour Cherry Lemon Compote Rosemary Almonds Fresh Fruit Pickled Vegetables Toasts and Crackers GF	
Spuntino Bar	\$12.00
Meatballs with Marinara Italian Sausages Peppers and Onions Creamy Polenta Grilled Artichokes Olives Focaccia Bread	
The Cheezy Crust Station	\$7.50
Classic Cheddar Grilled Cheese	
Jalapeño Cream Cheese & Bacon Grilled Cheese	
Brie & Pear Grilled Cheese	
Roasted Tomato Soup	



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Après Ski Fondue & Beer Cheese Display **\$12.50**

Alpine Cheese Fondue|Prost Dunkel Beer Cheese|Pretzel Bites|Sliced Baguette|Bison Sausage|Roasted Fingerling Potatoes|Charred Broccoli | **GF**

HOLIDAY BUFFET COLLECTIONS

CLASSIC **\$23.00**

Brioche Rolls & Butter

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

Seasonal Root Vegetables & Roasted Sweet Potatoes | **GF** | **Vegan**

Yukon Gold Mashed Potatoes | **GF** | **Veg**

Buttery Herb Stuffing | **Veg**

Lemon Thyme Brined Turkey Breast with Pan Gravy | **GF** | **DF**

Apple Cider Cranberry Sauce | **GF** | **Vegan**

ELEVATED **\$27.50**

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

Wild Arugula Salad: Feta, Almonds, Dates, Honey & Shallot Vinaigrette | **GF** | **Veg** | **Contains Nuts**

Romanesco Cauliflower and Butternut Squash with Dried Cherries and Pepitas | **GF** | **DF** | **Veg**

Yukon Gold Mashed Potatoes | **GF** | **Veg**

Buttery Herb Stuffing | **Veg**

Lemon Thyme Brined Turkey Breast with Pan Gravy | **GF** | **DF**

Calabrese Chile Honey Glazed Ham | **GF** | **DF**

Apple Cider Cranberry Sauce | **GF** | **Vegan**

PREMIER **\$36.00**

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

Brussels Sprout Chopped Salad: Roasted Beets, Pears, Pomegranate, Walnuts, Blue Cheese Crumbles & Sherry Vinaigrette | **GF** | **Veg**

Creamed Green Bean & Mushroom Casserole with Crispy Shallots | **Veg**

Yukon Gold Mashed Potatoes | **GF** | **Veg**

Roasted Yams with Miso Ginger Butter & Scallions | **GF** | **Veg**

Lemon Thyme Brined Turkey Breast with Pan Gravy | **GF** | **DF**

Beef Brisket Pot Roast with Au Jus & Creamy Horseradish | **GF** | **DF**

Apple Cider Cranberry Sauce | **GF** | **Vegan**



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HOLIDAY ADDITIONS

PROTEIN

Espresso Rubbed Beef Tenderloin **\$625.00**

Bordelaise Au Jus|Creamy Horseradish | **GF**

serves 12-15

Smoked Pork Loin **\$185.00**

Cider Braised Red Cabbage & Pear Demi | **GF** | **DF**

serves 15-20

Cedar Plank Side of Salmon **\$300.00**

Maple Dijon Glaze | **GF** | **DF**

serves 8-12

Oven Roasted Prime Rib **\$Market Price**

Au Jus|Creamy Horseradish | **GF** | **DF**

serves 30-35

VEGETARIAN

Spinach Lasagna **\$110.00**

Ricotta, Mozzarella, Tomato & Béchamel Sauce

serves 12

Wild Mushroom & Ricotta Cannelloni **\$125.00**

Roasted Garlic Béchamel, Crispy Sage, Parmigiano Reggiano

serves 12



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SWEET SELECTIONS

Pumpkin Cheesecake Bars	\$2.50
Chocolate Bourbon Pecan Tart	\$4.50
Cranberry Orange Bread Pudding with Cinnamon Sabayon	\$72.00
serves 24	
Ginger Molasses Cookies GF	\$2.25
Chocolate Peppermint Pots de Crème GF	\$3.00
Eggnog Crème Brûlée GF	\$3.00
Holiday Sugar Cookies	\$2.25

CHEF'S CONFECTIONS

\$8.00

Spritz Cookie|Iced Sprinkle Star Cookie|Madeleines|Financier|Seasonal Eclair| Seasonal Creme Puff

ELEVATED BEVERAGES

DELUXE COFFEE BAR

\$5.75

Ozo Regular Organic Coffee

Whipped Cream|Chocolate Shavings|Chocolate Covered Espresso Beans|Vanilla Syrup|Hazelnut Syrup|Flavored Creamers

DELUXE HOT CHOCOLATE BAR

\$6.25

Dark Hot Chocolate

Chocolate Shavings | Whipped Cream|Mini Marshmallows|Candy Canes|Peppermint Syrup|Toasted Marshmallow Syrup

SPICED APPLE CIDER

\$3.50

Cinnamon Sticks & Oranges

Available Hot or Cold