

DENVER  TECH CENTER

EAT YOUR HEART OUT

an ARTFULLY crafted menu

DAISY PATTON | Denver, Co
Untitled (A Purple Cloud)
oil on canvas



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BREAKFAST

PLATED, BUFFETS & ENHANCEMENTS

Page 3 - 4



BREAKS & BEVERAGE

MORNING, AFTERNOON & A LA CARTE

Pages 5 - 7



LUNCH

BOXED, PLATED & BUFFETS

Pages 8 - 14



DINNER

PLATED & BUFFETS

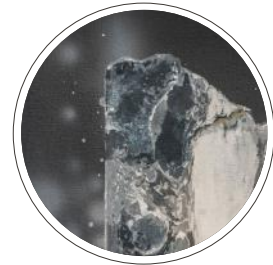
Pages 15 - 21



DISPLAYS & ADDITIONS

HOR D'OEUVRES, DISPLAYS & ENHANCEMENTS

Page 22 - 25



BAR PACKAGES

BEER & WINE

Pages 26 - 28

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BREAKFAST

PLATED ENTRÉES: All Plated Meals Include Regular and Decaf Coffee, Tea, Orange Juice, Water Service and Fresh Bakery Items

SUN DRIED TOMATO FRITTATA

Manchego Cheese | Scallion | Pickled Pepper Relish |
Roasted Breakfast Potatoes **39 GF**

BLUEBERRY FRENCH TOAST

Custard Soaked Brioche | Fresh Blueberries | Powdered Sugar |
Maple Syrup | Roasted Breakfast Potatoes | Smoked Bacon or
Pork Sausage Links **40**

CLASSIC AMERICAN

Scrambled Eggs | Cheddar Cheese | Roasted Breakfast Potatoes |
Sausage Links | Smoked Bacon **40 GF**

BURRITO

Scrambled Eggs | Cheddar Cheese | Spiced Potatoes | Cotija Cheese |
Flour Tortilla | Pork Green Chili **40**

BREAKFAST BUFFETS: All Buffets Include Regular and Decaf Coffee, Tea, Orange Juice, Water Service and Fresh Bakery Items
1 hour Service Time

CONTINENTAL

Assorted Bakery Goods | Individual Yogurts | Whole Fruit **38**

CONTINENTAL DIVIDE

Assorted Bakery Goods | Individual Yogurts | Fresh Fruit | Berries |
Oatmeal **41**

SWEET BEGINNING

Scrambled Eggs | Cheddar | Chives | Pork Sausage | Ham | Roasted
Breakfast Potatoes | Whole Fruit | Blueberry French Toast | Maple Syrup |
Powdered Sugar **52**

DTC BREAKFAST BAR

Scrambled Eggs | Tomatoes | Herbs | Pork Sausage | Smoked Bacon |
Peach Waffle | Rosemary Maple Syrup | Sweet Potato Hash |
Sliced Fresh Fruit **52**

ROCKY MOUNTAIN MORNING

Scrambled Eggs | Cheddar Cheese | Corned Beef Hash | Roasted Breakfast
Potatoes | Coffee Cake | Green Chili Grits **53**

SOUTHWEST BREAKFAST BAR

Green Chili Scrambled Eggs | Cheddar Jack Cheese | Southwest Roasted
Breakfast Potatoes | Peppered Bacon | Pork Green Chili | Tomato Salsa |
Flour Tortillas | Sour Cream | Agave Fruit Salad **54**



**25 person minimum required for all meals. Groups under 25 guests will incur a \$150 small group fee.

GF - GLUTEN FREE | DF - DAIRY FREE | V+ - VEGAN

PRICES ARE PER PERSON AND 8% TAX PLUS A TAXABLE 25% SERVICE CHARGE WILL BE APPLIED.

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BREAKFAST ENHANCEMENTS

BUTTERMILK BISCUITS

Red Eye Sausage Gravy | Honey Sage Butter | Lemon Strawberry **9|Each**

MINI SMOKED SALMON BAGEL SAMMY

Scottish Smoked Salmon | Lemon Caper Cream Cheese | Herb Roasted Tomato | Red Onion | Plain Mini Bagel **12|Each**

HAM & CHEESE CROISSANT

Black Forest Ham | 3 Cheese **9|Each**

OATMEAL

Raisins | Brown Sugar | Milk **11|Per Person**

PORK SAUSAGE BREAKFAST BURRITOS (VEGETARIAN AVAILABLE)

Egg | Potato | Onion | Pork Green Chili | Cheddar Jack Cheese **10|Each**

YOGURT PARFAITS **11|Each GF**

DANISHES **56|Dozen**

MUFFINS **56|Dozen**

SCONES **56|Dozen**

BAGELS **56|Dozen**

CINNAMON ROLLS **56|Dozen**

CHOCOLATE CROISSANTS **56|Dozen**

VARIETY OF DONUTS **56|Dozen**



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AM BREAKS

BEVERAGES:

ALL DAY BEVERAGE

Leaded & Unleaded Coffee | Assorted Mighty Leaf Teas |
Assorted Pepsi Soft Drinks **48**

HALF DAY BEVERAGE

Leaded & Unleaded Coffee | Assorted Mighty Leaf Teas |
Assorted Pepsi Soft Drinks **24**

BLOODY MARY BAR

House Made Pickles | Assorted Hot Sauces | Celery | Olive |
Vegetable Garnish | Select Vodka **19**

MIMOSA BAR

Fresh Squeezed Orange Juice | Grapefruit Juice | Mango Pineapple Juice |
Select Sparkling Wine **19**

FOOD:

COFFEE SHOP

Blueberry Coffee Cake | Seasonal Scones | Chocolate Dipped Biscotti |
Chocolate Covered Espresso Beans | Beignets |
Mocha Java Blended Iced Coffee **20 GF DF**

SMOOTHIES (CHOICE OF 3)

Apple | Kale | Blueberry | Flax | Pomegranate
Carrot | Mango | Orange | Chia | Agave
Coconut | Peanut Butter | Banana | Yogurt
Lime | Chili | Coconut Milk
Strawberry | Banana
20 GF

TREE HUGGER

Naked Juice | Spa Water | Kind Bars | Nature Valley Bars | Cliff Bars **20**

BUILD YOUR OWN GRANOLA

Greek Yogurt | Almond Milk | House Granola | Raisins |
Banana Chips | Dried Cherry | Flax Seed | Chia Seed | Quinoa Crumble |
Almonds | Honey **20 GF**

MORNING BOOST

Individual Granola Parfaits | Local Honey | Greek Yogurt
Assorted Whole Fruit
Granola Bars | Energy Bars
Roasted Nuts **20 GF**

TOAST + BAGEL

Avocado + Whole Wheat Toast | Pico De Gallo | Queso Fresco
Bagel Chip | Salmon Lox | Lemon Cream Cheese
Deviled Egg Toast Point
Cinnamon + Sugar Mini Bagel **20 GF**



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AFTERNOON BREAKS

BALLPARK CONCESSIONS

Soft Pretzels | Nacho Cheese | Cracker Jacks | Kettle Chips |
Candy Bars **20**

GREEK GARDEN

Crudité | Fresh Seasonal Fruits | Honey Lavender Yogurt | Hummus |
French Onion Dip **20**

MUCHO NACHO

Fresh Tortilla Chips | Green Chili Queso | Black Olives | Pickled Jalapeños
| Black Bean + Corn Relish | Scallions | Mexican Crema | Guacamole |
House Salsa **20**

AFTERNOON TEA

Mighty Leaf Teas | Petite Fours | Smoked Salmon + Cucumber Tea
Sandwiches | Ham + Cheddar Tea Sandwiches | Crudité |
Shortbread Cookies **20**

SWEET TOOTH

Chocolate Brownies | Assorted Petit Fours | Blondies | Lemon Bars |
Assorted Truffles **20**

POPCORN BREAK

Buttered Popcorn | Caramel Corn | White Cheddar Popcorn **20 GF**
*TO ADD FRESH POPPED POPCORN CART \$125 FOR MACHINE RENTAL

ASIAN BBQ

Kalbi | Beef Bulgogi | Soy Pickled Mushrooms | Kim Chi |
Steamed Buns **21**

BUILD YOUR OWN TRAIL MIX

Granola | Almonds | Cashews | Peanuts | Sunflower Seeds | M&M's |
Raisins | Dried Fruit **20 GF**

DIPPING STATION

House Fried Pub Chips | Tortilla Chips | Pita Chips
French Onion Dip | Roasted Tomato Salsa | Hummus **20**

AVOCADO IN A HALF SHELL

Pico De Gallo | Diced Mango | Roasted Jalapeno | Bacon Bits |
Queso Fresco | Tortilla Chips | Fried Pork Belly Chicharon | Fried Tofu
42 per dozen

LAS PICADA "TAPAS"

Marinated Churrasco Steak | Elk Jalapeno Brat | Manchego Cheese |
Mixed Olives | Pickled Vegetables | Balsamic Soaked Mushrooms | Garlic
Bread Sticks **20**

DESSERT TABLE

Chocolate Fondue
Dippers | Angel Food Cake | Marshmallows | Cookies | Brownie Bites |
Bacon | Strawberries | Stuffed Churros
Lemon Cheese Twist Cheese Cake
Mini Strawberry Short Cake | Whipped Cream | Macerated Berry
Deep Dish Bourbon Pecan Pie **29**



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ALA CARTÉ

ASSORTED PEPSI SOFT DRINKS	6 Can	ASSORTED CANDY BARS	5 Each
BOTTLED WATER	5.50 Bottle	NATURE VALLEY BAR	5 Each
NAKED JUICE	7 Bottle	CLIFF BAR	6 Each
VITAMIN WATER	8 Bottle	KIND BARS	6 Each
GATORADE	8 Bottle	WHOLE FRUIT	4 Each
RED BULL	8 Bottle	INDIVIDUAL YOGURTS	5 Each GF
IZZE SODAS	8 Bottle	POTATO CHIPS	4 Each GF DF
SPARKLING WATER	8 Bottle	INDIVIDUAL POPCORN	4 Each GF DF
TROPICANA JUICES	6 Bottle	CHOCOLATE BROWNIES	56 Dozen
** ICED TEA	60 Gallon	ASSORTED COOKIES	56 Dozen
** HOT CHOCOLATE	60 Gallon		
** LEMONADE	60 Gallon		
** HOT APPLE CIDER	60 Gallon		
** COFFEE	102 Gallon		
** HOT TEA SERVICE	102 Gallon		
** SPA WATER	60 Gallon		
** FRUIT JUICE	60 Gallon		



**1 gallon minimum

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BOXED LUNCHES CHOOSE 3

Served with Whole Fresh Fruit, Potato Chips, and a Cookie

SANDWICHES:

TURKEY CLUB

Turkey | White Cheddar | Onion | Bacon | Herb Mayo |
Sourdough Bread **45**

ROAST BEEF

Cheddar Cheese | Gorgonzola Horseradish Cream | Lettuce |
Pickled Onion | Tomato | Ciabatta Bread **45**

HAM AND CHEESE

Swiss Cheese | Lettuce | Onion | Tomato | Herbed Mayonnaise |
Croissant **45**

VEGETARIAN

Hummus | Roasted Red Bell Peppers | Tomato | Avocado Spread |
Iceberg Lettuce | Pita **45**

PASTRAMI

Caramelized onion | Swiss Cheese | Whole Grain Mustard Spread |
Rye Bread **45**

TUNA SALAD

Butter Lettuce | Tomato | Red Onion | Pickle Relish | Croissant **45**

CAPRESE

Fresh Mozzarella | Tomato | Basil Pesto | Balsamic | Ciabatta Bread **45**

SALADS:

CHICKEN CAESAR SALAD

Grilled Chicken | Romaine Lettuce | Shaved Parmesan | Croutons |
Caesar Dressing **45**

COBB SALAD

Roast Turkey | Ham | Bacon | Romaine Lettuce | Chopped Egg | Tomato |
Onion | Blue Cheese Dressing **45**

ASIAN NOODLE SALAD

Mango BBQ Shrimp | Udon Noodles | Soy + Ginger Dressing |
Nappa Cabbage **45 DF**

THAI BEEF SALAD

Cellophane Noodles | Cucumber | Ginger Soy Beef | Cabbage | Mint |
Cilantro | Basil | Peanuts **45 GF DF**

NICOISE SALAD

Seared Tuna* | Fingerling Potato | Haricot Vert | Hard Boiled Egg |
Mustard Vinaigrette **45 GF DF**

SALMON SALAD

Spinach | Red Onion | Tomato | Green Bean | Olive |
Champagne Vinaigrette **45 GF DF**

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ENHANCE YOUR BOX LUNCH
MAKE IT A BUFFET See Page 14



All sandwiches can be made gluten free or dairy free upon request for an additional \$2

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PLATED LUNCH

ALL PLATED ENTRÉES INCLUDE:

Choice of one Salad or Soup, one Dessert, Bread Service, Iced Tea and Water Service

SALADS:

CAESAR

Romaine | Crouton | Shaved Parmesan | Traditional Dressing

CAPRESE

Fresh Mozzarella | Tomato | Basil Pesto | Balsamic Reduction

GARDEN

Mixed Greens | Croutons | Cucumber | Tomato | Red Onion | Balsamic Vinaigrette

CITRUS

Butter Lettuce + Mixed Greens | Mandarin Orange | Hazelnuts | Honey + Lime Vinaigrette

WEDGE

Iceberg | Tomato | Red Onion | Bacon | Crouton | Gorgonzola | Blue Cheese Dressing

SPINACH

Strawberries | Candied Pecans | Feta | Red Onion | Strawberry Vinaigrette

SOUPS:

TOMATO + BASIL BISQUE

Basil Oil GF

BISON CHILI

Cheddar Biscuit

CREAM OF ASPARAGUS

Crème Fraiche GF

PORK GREEN CHILI

Pico De Gallo

BEER CHEESE SOUP

Chive

DESSERTS:

NY STYLE CHEESECAKE

Strawberry Coulis

FLOURLESS CHOCOLATE CAKE

Caramel Sauce | White Chocolate Shavings GF

TRIPLE CHOCOLATE MOUSSE CAKE

Chocolate Sauce

KEY LIME PIE

Whipped Cream



**All salads can be made gluten free and dairy free*

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PLATED LUNCH CONTINUED

CHICKEN ENTRÉES:

HERB SEARED AIRLINE CHICKEN BREAST

Whipped Potatoes | Haricot Verts |
Pink Peppercorn Rosemary Demi Glace **50 GF DF**

CHICKEN MARSALA

Roasted Red Potatoes | Mushroom | Asparagus |
Marsala Wine Reduction **52 GF DF**

CHICKEN CAPRESE

Fresh Mozzarella | Tomato | Spoon Polenta | Fresh Basil | Saba **52 GF**

CITRUS CHICKEN

Orzo Pasta | Ratatouille | Caper Butter **50**

SEAFOOD ENTRÉES:

PAN SEARED SALMON

Saffron Rice | Portobello Mushroom | Vera Cruz Sauce **52 GF DF**

STEELHEAD TROUT

Succotash | Parsley Potatoes | Orange + Jalapeño Glaze **52 GF DF**

SAUTÉED SALMON

Wild Rice Pilaf | Haricot Verts | Lemon Butter | Gremolata **52 GF**

JAMAICAN GARLIC SEARED SHRIMP

Caribbean Rice | Charred Corn | Pineapple Relish **52 GH DF**

BEEF ENTRÉES:

BISTRO TENDER*

Roasted Fingerling Potatoes | Haricot Verts |
Mushroom Demi Glace **56 GF DF**

FLANK STEAK*

Smashed Yukon Potatoes | Baby Carrots | Charred Onion |
Red Wine Demi Glace **56 GF DF**

GRILLED SIRLOIN STEAK *

Dauphinoise Potato | Asparagus | Cognac Cream **58 GF**

PORK ENTRÉES:

BONELESS PORK CHOP*

Sweet Potato Hash | Caramelized Apple |
Orange + Apricot Glaze **49 GF DF**

HERB CRUSTED PORK LOIN*

Dauphinoise Potato | Asparagus | Maple + Bacon Demi Glace **48 GF DF**

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***If more than one option selected, higher price will be charged

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PLATED LUNCH CONTINUED

VEGETARIAN ENTRÉES:

EGGPLANT ROLLATINI

Vegetable Risotto | Asparagus | Rustic Tomato Sauce |
Pickled Onion **GF DF V+**

PORTOBELLO STACK

Spoon Polenta | Grilled Zucchini | Roasted Red Bell Peppers | Tomato |
Onion | Brava Sauce **GF V+**

SPOON POLENTA

Ratatouille | Garlic Seared Spinach | Balsamic Reduction |
Fine Herbs **GF V+**

POTATO GNOCCHI

Rustic Tomato Sauce | White Bean | Spinach | Parmesan **V+**

RISOTTO

Wild Mushroom | Truffle Oil | Basil | Grana Padano **V+**



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****Priced same as plated lunch, pricing will vary if only vegetarian entree selected.*

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LUNCH BUFFET

ALL BUFFETS INCLUDE: *Iced Tea and Water Service*
1 hour Service Time

SOUTHWESTERN (MONDAY)

Spinach Salad | Strawberries | Cotija Cheese | Red Onion | Jalapeño Orange Vinaigrette
Corn Tortilla Chips | Morita Salsa | Ancho Tomatillo Salsa
Christmas Style Enchilada | Cheddar Jack Cheese | Black Beans | Roasted Corn
Spanish Rice
Grilled Chicken Breast | Pickled Onion | Charred Pepper | Chipotle + Tomato Sauce
Strawberry Churros | Powdered Sugar **61**

BBQ (TUESDAY)

Jalapeño Cheddar Cornbread
Garden Salad | Cucumber | Cherry Tomatoes | Carrots | Garlic Croutons
BBQ Chicken | House Made Pickles
BBQ Smoked Beef Brisket
Baked Beans | Buttered Corn on the Cobb
Potato Salad | Classic Coleslaw
Apple Cobbler **61**

ITALIA (WEDNESDAY)

Garlic Bread
Caesar Salad | Parmesan Cheese | Focaccia Croutons
Penne Pasta | Marinara | Artichoke Hearts | Romano Cheese
Italian Sausage | Sweet Bell Peppers | Rustic Tomato Sauce
Chicken Caprese | Heirloom Tomato | Mozzarella | Balsamic Glaze
Roasted Vegetables
Tiramisu **61**

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LUNCH BUFFET CONTINUED

ALL BUFFETS INCLUDE: *Iced Tea and Water Service*

1 hour Service Time

COMFORT CLASSIC (THURSDAY)

Warm Biscuits | Honey Butter

Cobb Salad | Romaine + Iceberg Lettuce | Red Onion | Cherry Tomato | Hard Boiled Egg | Bacon Bits | Champagne Vinaigrette

Herb Rubbed Pork Loin* | Caramelized Apples | Apple Reduction

Fried Chicken

Green Beans | Bacon + Onions

Macaroni + Cheese

Apple Pie | Pecan Pie **61**

ASIAN (FRIDAY)

Hawaiian Sweet Rolls | Butter

Cabbage Salad | Mandarin Oranges | Red Onion | Sliced Almonds | Chow Mein Noodles

Korean BBQ Pork | House Made Kim Chi

Bone In Teriyaki Chicken | Grilled Pineapple | Sesame Seeds | Green Onion

Stir Fry Vegetable | Carrot | Celery | Snow Peas | Broccoli | Onion | Water Chestnuts | Baby Corn

Steamed White Rice | Peas | Carrots

Mango Mousse Cake | Toasted Coconut **61**

SANTA MARIA (SATURDAY)

Rolls | Butter

Iceberg Lettuce | Bacon Bits | Cherry Tomatoes | Blue Cheese Crumbles | Ranch Dressing

Dry Rubbed Smoked Chicken | Lemon Jus

Honey Molasses Tri Tip Steak* | Fresh Tomato Relish

Succotash

Buttered Herb Fingerling Potatoes

Chocolate Cake | Caramel Sauce **61**

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LUNCH BUFFET CONTINUED

ALL BUFFETS INCLUDE: *Iced Tea and Water Service*
1 hour Service Time

SELF CRAFTED (ANY DAY OF THE WEEK)

Mixed Greens | Cucumber | Carrots | Croutons | Balsamic Vinaigrette
Assorted Breads

Roast Beef | Ham | Turkey Breast | Salami | Cheddar Cheese | Swiss Cheese | Pepperjack Cheese
Marinated Mushrooms | Hummus Spread
Iceberg Lettuce | Tomatoes | Red Onion | Pickles | Giardiniera
Dijon Mustard | Herbed Mayonnaise
Potato Salad | Classic Coleslaw | Assorted Chips
Lemon Meringue Pie **57**

OUTSIDE THE BOX BUFFET (ANY DAY OF THE WEEK)

Spinach Salad | Fresh Strawberry | Candied Pecans | Feta | Red Onion | Strawberry Vinaigrette
Your Choice of 3 Craft Sandwiches
Rustic Potato Salad | Poppy Seed Coleslaw | Kettle Chips
Cheesecake Bites **57**

CHOOSE 3 CRAFT SANDWICHES:

TURKEY CLUB

Turkey | White Cheddar | Onion | Bacon | Herb Mayo | Sourdough Bread

ROAST BEEF

Cheddar Cheese | Gorgonzola Horseradish Cream |
Lettuce | Pickled Onion | Tomato | Ciabatta Bread

HAM AND CHEESE

Swiss Cheese | Lettuce | Onion | Tomato |
Herbed Mayonnaise | Croissant

VEGETARIAN

Hummus | Roasted Red Bell Peppers | Tomato |
Avocado Spread | Iceberg Lettuce | Pita

PASTRAMI

Caramelized onion | Swiss Cheese | Whole Grain Mustard Spread | Rye
Bread

TUNA SALAD

Butter Lettuce | Tomato | Red Onion | Pickle Relish | Croissant

CAPRESE

Fresh Mozzarella | Tomato | Basil Pesto | Balsamic |
Ciabatta Bread



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PLATED DINNER

ALL PLATED ENTRÉES INCLUDE:

Choice of one Salad or Soup, one Dessert, Bread Service, Coffee and Tea Service

SALADS:

CAESAR

Romaine | Crouton | Shaved Parmesan | Traditional Dressing

CAPRESE

Fresh Mozzarella | Tomato | Basil Pesto | Balsamic Reduction

GARDEN

Mixed Greens | Croutons | Cucumber | Tomato | Red Onion | Balsamic Vinaigrette

CITRUS

Butter Lettuce + Mixed Greens | Mandarin Orange | Hazelnuts | Honey + Lime Vinaigrette

WEDGE

Iceberg | Tomato | Red Onion | Bacon | Crouton | Gorgonzola | Blue Cheese Dressing

SPINACH

Strawberries | Candied Pecans | Feta | Red Onion | Strawberry Vinaigrette

ROASTED BEET

Red Beets | Kale + Spinach | Cherry Granola Crunch | Pickled Grapes | Acai Pomegranate Dressing

GREEK SALAD

Romaine + Spinach | Pepperoncini | Shaved Onion | Olive | Grilled Feta | Heirloom Tomato | Cucumber | Greek Dressing

GRILLED ASPARAGUS SALAD

Quinoa | Pecorino | Roasted Shitakes | Oven Dried Tomatoes | Lemon Oregano Dressing

SOUPS:

ROASTED TOMATO BASIL BISQUE

Basil Oil | Parmesan Crostini **GF**

BAKED POTATO SOUP

Bacon | Cream | Cheddar Cheese | Green Onion | Crème Fraiche **GF**

DESSERTS:

BANANAS FOSTER CHEESECAKE

Rum Caramel

FLOURLESS CHOCOLATE CAKE

Raspberry Coulis | White Chocolate Shavings

TRIPLE CHOCOLATE MOUSSE CAKE

Chocolate Sauce

TIRAMISU

Chocolate Sauce



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PLATED DINNER CONTINUED

POULTRY ENTRÉES:

HERB CRUSTED AIRLINE CHICKEN

Dauphinoise Potatoes | Haricot Verts | Rosemary Demi Glace **73 GF**

CHICKEN CAPRESE

Mozzarella | Tomato | Spoon Polenta | Fresh Basil | Saba **73 GF**

CITRUS CHICKEN

Orzo Pasta | Ratatouille | Asparagus | Caper Butter **73**

SEARED CHICKEN BREAST*

Chicken Leg Confit | Fingerling Potatoes | Hunter Sauce **73 GF**

SEARED DUCK BREAST*

Duck Leg Confit | Sweet Potato Hash | Caramelized Apple |
Apple + Honey Glaze **75 GF**

TURKEY BREAST ROULADE

Bread Crumb + Spinach Stuffing | Roasted Potatoes | Grilled Asparagus |
Sun Dried Tomato Demi Glace **71**

BEEF ENTRÉES:

GRILLED FILET MIGNON*

Roasted Fingerling Potatoes | Grilled Asparagus |
Cognac Cream Sauce **85 GF**

ROASTED BISTRO TENDER*

Dauphinoise Potatoes | Grilled Zucchini | Roasted Artichokes |
Dijon Red Wine Reduction **79 GF**

BRAISED BEEF SHORT RIB

Buttermilk Whipped Potatoes | Haricot Verts | Braising Reduction **81 GF**

NY STRIP STEAK*

Twice Baked Potato | Garlic Seared Spinach |
Green Peppercorn Sauce **85 GF**

TOP SIRLOIN STEAK*

Green Chili Mac + Cheese | Roasted Corn |
Caramelized Onion Relish **85**

HOUSE SMOKED NEW YORK STRIP*

Fontina Whipped Potatoes | Honey Glazed Baby Carrots |
Horseradish Compound Butter | Guinness Demi Glace **85 GF**

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ENHANCE YOUR PLATED ENTRÉE

APPETIZERS Page 19



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EAT YOUR HEART OUT

an ARTFULLY crafted menu

PLATED DINNER CONTINUED

SEAFOOD ENTRÉES:

PAN SEARED SALMON

Saffron Rice | Portobello Mushroom | Vera Cruz Sauce **77 GF DF**

ROASTED COLORADO STRIPED BASS

Caramelized Cipollini Onion | Parsley Potatoes |
Roasted Corn Relish **77 GF**

SEARED DIVER SCALLOPS

Succotash | Sweet Corn Cream | Caramelized Cipollini Onion |
Herb Oil **84 GF DF**

BLACKENED SALMON

Thyme Roasted Fingerling Potatoes | Asparagus |
Orange Agave Glaze **77 GF DF**

SAUTÉED SALMON

Sweet Potato Gnocchi | Haricot Verts | Lemon Curry Sauce |
Gremolata **77 DF**

DIVER SCALLOPS

Bacon + Lobster Risotto | Asparagus Tips + English Peas |
Piquillo Pepper Coulis **84 GF**

GARLIC SEARED SHRIMP

Jambalaya | Andouille Sausage | White Rice | Pickled Okra **77 GF DF**

SEARED HALIBUT

Italian White Bean Stew | Garlic Seared Kale | Lemon Cream |
EVOO **85 GF DF**

PORK ENTRÉES:

DOUBLE CUT BONELESS PORK CHOP*

Smashed Yukon Potatoes | Haricot Verts + Bacon | Demi Glace **75 GF DF**

HERB CRUSTED PORK LOIN*

Sweet Potato Hash | Caramelized Apple | Apple Jus **75 GF DF**

GRILLED PORK TENDERLOIN*

Horseradish Pureed Potatoes | Brussels Sprouts + Bacon |
Maple Bacon Demi **75 GF**

PORCHETTA*

Prosciutto Wrapped Pork Tenderloin | Parmesan Risotto |
Mushroom Demi **75 GF**

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PLATED DINNER CONTINUED

DUO PLATES:

SEARED SALMON + BISTRO FILET*

Wild Rice Pilaf | Grilled Zucchini | Puttanesca Sauce 91

TOP SIRLOIN + CRAB CAKE*

Smashed Yukon Gold Potatoes | Haricot Verts | Bacon | Herb Cream Sauce 91

BRAISED BEEF SHORT RIB + GARLIC SEARED SHRIMP

Mascarpone Polenta | Seared Spinach | Charred Tomato Ragù 91

CHICKEN BREAST + BISTRO FILET*

Dauphinoise Potatoes | Grilled Asparagus | Red Wine Reduction 96

COLORADO LAMB CHOPS + DUCK LEG CONFIT*

Sweet Potato Hash | Brussels Sprouts | Pomegranate Demi Glace 108

VEGETARIAN ENTRÉES:

EGGPLANT ROLLATINI

Vegetable Risotto | Asparagus | Rustic Tomato Sauce | Pickled Onion
GF DF V+

PORTOBELLO STACK

Spoon Polenta | Grilled Zucchini | Roasted Red Bell Peppers | Tomato | Onion | Brava Sauce GF DF V+

SPOON POLENTA

Ratatouille | Garlic Seared Spinach | Balsamic Reduction | Fine Herbs
GF V+

POTATO GNOCCHI

Rustic Tomato Sauce | White Bean | Spinach | Parmesan

SAFFRON RISOTTO

Peas | Bell Pepper | Charred Tomato | Basil | Parmesan Cheese GF

**Priced same as plated dinner, pricing will vary if only vegetarian entree selected.

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PLATED DINNER ENHANCEMENTS

TUNA TARTARE*

Sweet Pea Aioli | Cucumber | Soy | Sriracha | Cilantro |
Wonton Crisp 10

GARLIC SEARED SHRIMP

Vera Cruz Sauce | Olive Puree 9

GNOCCHI CARBONARA

Pancetta | Peas | Cream Sauce | Parmesan Cheese | Egg Yolk 9

MARYLAND STYLE CRAB CAKE

Remoulade | Lemon 11

BRAISED SHORT RIB

Parmesan Polenta | Wild Mushroom Ragout | EVOO 10

LOBSTER RISOTTO

Herb Oil | Asparagus Tips | Parmesan Cheese 16

BURRATA

Lemon Basil Dressing | Heirloom Tomato | Saba Vinegar | Pinenut Brittle 8

SMOKED SALMON MOUSSE MARTINI

Tarragon | Mascarpone | Crostini | Candied Lemon 10

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DINNER BUFFETS

ALL BUFFETS INCLUDE: *Coffee, Tea and Water Service*
1 hour Service Time

SOUTHWESTERN

Spinach Salad | Mandarin Oranges | Cotija Cheese | Red Onion | Citrus Agave Vinaigrette
Corn Tortilla Chips | Morita Salsa | Ancho Tomatillo Salsa
Ancho Smoked Tri Tip* | Green Chili Demi Glace
Christmas Style Calabacita Enchilada | Cheddar Jack Cheese
Cilantro Lime Rice
Tres Leches | Whipped Cream **81**

ROCKY MOUNTAIN

Cheddar Biscuits | Butter
Spinach + Kale Salad | Pickled Red Onion | Shaved Manchego Cheese | Candied Pepitas | Lemon Agave Vinaigrette
Guajillo Crusted Pork Loin* | Green Chili Demi
Wild Game Cassoulet | Duck | Elk | Bison
Achiote Chicken | Cherry Mole | Toasted Pine Nuts
Honey Sea Salt Baby Carrots
Roasted Fingerling Potatoes
Peach Cobbler **81**

ITALIA

Garlic Bread
Arugula Salad | Shaved Onion | Focaccia Croutons | Lemon + Basil Vinaigrette
House Made Meatballs | Marinara | Shaved Parmesan
Pasta Carbonara | Pancetta | Peas | Parmesan Cream Sauce
Chicken Caprese | Heirloom Tomato | Mozzarella | Balsamic Glaze
Wild Mushroom Risotto | Truffle Oil | Grana Padano
Garlic Roasted Broccolini
Tiramisu **81**

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DINNER BUFFETS CONTINUED

ALL BUFFETS INCLUDE: *Coffee, Tea and Water Service*

1 hour Service Time

TOUR OF THE SOUTH

Warm Biscuits | Honey Butter
Smoked Beef Brisket
Smoked Pork Ribs | Black Beer BBQ Sauce
Fried Chicken
Blackened Potato Salad
Braised Collard Greens | Smoked Bacon
Macaroni + Cheese
Pecan Pie **81**

ASIAN

Hawaiian Sweet Rolls | Butter
Udon Noodle Salad | Soy Ginger Vinaigrette | Cabbage | Onion | Pickled Ginger
Miso Soup | Tofu | Scallions
Korean BBQ Short Ribs | House Made Kim Chi
Teriyaki Chicken | Grilled Pineapple | Sesame Seeds | Green Onion
Stir Fry Vegetable | Carrot | Celery | Snow Peas | Broccoli | Onion | Water Chestnuts | Baby Corn
Fried Rice | Peas | Carrots | Egg | Soy | Bean Sprouts
Mango Mousse Cake | Coconut | Vanilla **81**

SANTA MARIA

Dinner Rolls | Butter
Iceberg Lettuce | Bacon Bits | Cherry Tomatoes | Blue Cheese Crumbles | Ranch Dressing
Dry Rubbed Bone-In Smoked Chicken | Lemon Jus
Roasted Pork Loin* | Apple Chutney | Apple Jus
Honey Molasses Tri Tip Steak* | Fresh Tomato Relish
Corn on the Cob
Herb Roasted Fingerling Potatoes
Chocolate Cake | Caramel Sauce **81**

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HORS D'OEUVRES

HOT:

CHICKEN POTSTICKER

Ginger + Soy Glaze 6

SKIRT STEAK SKEWER*

Chimichurri | Cotija Cheese 7 GF

MARYLAND STYLE CRAB CAKE

Remoulade 7

MUSHROOM WONTON

Wasabi Crème Fraiche 6

ELK JALAPENO SAUSAGE

Blueberry Brioche Toast | Cherry Chutney 7

SMOKED SCALLOP

Candied Bacon Chutney | Herb Aioli 7 GF DF

LAMB LOLLIPOPS*

Pomegranate Glaze | Candied Citrus 8 GF DF

CHICKEN SKEWER

Lemon Marinade | Spicy Peanut Sauce 6 GF DF

ROCK SHRIMP ARANCINI

Romanesco Sauce 7

BROCCOLI + CHEDDAR ARANCINI

Smoked Paprika Aioli 7

ROCK SHRIMP + LOBSTER CAKE

Lemon Basil Aioli 8

BEEF SATAY*

Spicy Peanut Sauce | Scallions 7 GF DF

BACON + BEEF PHILLY CHEESESTEAK RELLENO

Poblano | Cilantro Crema 7

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***Attendant passer fees are \$150 each



**50 piece minimum

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HORS D'OEUVRES

COLD:

CAPRESE SKEWERS

Fresh Mozzarella | Heirloom Cherry Tomato **6 GF**

CANTALOUPE SKEWER

Quince | Manchego | Sherry Gastrique **6 GF**

SMOKED SALMON CROSTINI

Tarragon | Mascarpone | Chive **7**

BALSAMIC FIG GOAT CHEESE FLATBREAD

Saba Vinegar **6**

TOMATO BRUSCHETTA

Fresh Mozzarella | Basil | Saba Vinegar **6**

BLUEBERRY + BRIE CROSTINI

Fresh Basil | Berry Gastrique **6**

MUSHROOM PROFITOLE

Cream Cheese | Balsamic Glaze **6**

BRIE STUFFED STRAWBERRIES

Mint | Lemon Balsamic **7 GF**

SHRIMP CEVICHE

Jalapeno | Tomato | Cilantro | Citrus | Scallion **7 GF DF**

SMOKED PRIME RIB CROSTINI *

Horseradish Cream | Guinness Reduction **7**

TEQUILA LIME SHRIMP

Grilled Pineapple | Cilantro + Agave Nectar **7 GF DF**

COFFEE CRUSTED PORK TENDERLOIN*

Banana Chip | Mango Salsa **7 GF DF**

PAN CON TOMATE

Heirloom Tomato | Grilled Focaccia | Garlic Oil | Manchego Cheese **6**

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DISPLAYS

1 hour Service Time

HOT:

GRILLED FLATBREAD

Pepperoni | Cheese | Fig + Burrata 21

GRILLED SAUSAGE

Hot Italian | Elk + Jalapeno | Andouille | Bravas + Stewed Peppers |
Toasted Focaccia 22

COLD:

ARTISANAL CHEESE DISPLAY

Imported + Domestic Cheese | Fresh Berries | Grapes | Crackers |
Assorted Breads 23

CHARCUTERIE + CHEESE

Cured Italian Meats | Olives | House Pickles | Parmesan Reggiano |
Marinated Mozzarella | Mostarda 24

CRUDITE

Seasonal Vegetables | House Pickled Vegetables | Peppercorn Ranch |
Hummus 22 GF

COLORADO DIPPING DISPLAY

Morita Salsa | Ancho + Tomatillo Salsa | Guacamole | Tortilla Chips |
Boulder Nita Crisp Crackers 22 DF

BAKED BRIE EN CROUTE

Toasted Almonds | Brown Sugar | Berry Compote | Crostini 22

FRUIT DISPLAY

Honeydew | Cantaloupe | Pineapple | Berries | Vanilla Yogurt |
Honey 22 GF

GRILLED VEGETABLE

Asparagus | Zucchini | Squash | Roasted Red Peppers |
Roasted Roma Tomatoes | Shaved Parmesan 22 GF

SEAFOOD DISPLAY *

Shrimp Cocktail | Crab Claws | Smoked Scallop | Mignonette |
Horseradish | Lemon | Crackers | Hot Sauce 28 GF

SMOKED SALMON*

Capers | Red Onion | Hard Boiled Eggs | Dill Crema | Lemon 23 GF

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DINNER ENHANCEMENTS

BARS: All enhancements must be added to an existing buffet

BUILD YOUR OWN STREET TACO BAR

Pork Carnitas | Chicken Tinga | Flour Tortillas | Corn Tortillas | Lettuce | Cilantro Crema | Morita Salsa | Ancho Tomatillo Salsa | Cilantro | Onion **25**

POTATO BAR

Horseradish Whipped Potatoes | Smoked Cheddar Yukon Potatoes | Honey + Ginger Whipped Sweet Potatoes | Sour Cream | Bacon Bits | Scallions | Cheddar + Jack Cheese | Mini Marshmallows | Candied Pecans **24**

ASIAN TACO BAR

Korean Braised Pork | Sambal Braised Beef | Steam Buns | Kim Chi | Ginger Pickled Cucumber | Lime | Sriracha **24**

PASTA BAR

Cavatappi | Penne | Rustic Tomato Sauce | Alfredo Sauce | Grilled Chicken | Italian Sausage | Roasted Mushroom | Caramelized Onion | Parmesan | Chili Flakes **24**

BYO COCKTAIL SANDWICH BAR

Beef Tenderloin* | Turkey Breast | Cocktail Rolls | Horseradish Cream | Lettuce | Tomatoes | Cranberry Aioli | Red Onion | Whole Grain Mustard **26**

RAMEN BAR

Ramen Noodle | Rice Noodle | Miso Broth | Chicken Broth | Bok Choy | Nappa Cabbage | Kim Chi | Scallions | Mung Beans | Jalapenos | Shiitake Mushroom | Fried Tofu | Pork Belly | Shrimp | Sous Vide Egg **24**

CARVING STATIONS: All carving stations serve 30 people

SMOKED PRIME RIB*

Horseradish Cream | Guinness Demi Glace | Cocktail Rolls **595**

ROASTED TURKEY

Cranberry Chutney | Gravy | Cocktail Rolls **495**

PIT HAM

Whole Grain Mustard | Cocktail Rolls **475**

APPLE CIDER PORK LOIN*

Apple Chutney | Apple Gastrique | Cocktail Rolls **500**

HERB CRUSTED BEEF TENDERLOIN*

Horseradish Cream | Wild Mushroom Demi | Cocktail Rolls **625**

ANCHO CRUSTED BEEF STRIPLOIN*

Cherry Chutney | Guajillo Demi Glace | Cocktail Rolls **625**

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DENVER  TECH CENTER

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NATHAN ABELS | Denver, CO
Moon Rocks
acrylic on canvas



HOSTED | CASH BAR

SILVER	9 9.50
GOLD	10 10.50
PLATINUM	11 11.50
IMPORTED BEER	8 8.50
DOMESTIC BEER	7 7.50
CRAFT BEER	8 8.50
NON-ALCOHOLIC BEER	5 5.50
HOUSE WINES	10 10.50
VASA PURE WATER	6 6.50
PEPSI SOFT DRINKS	6
SPARKLING WATER	6



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NATHAN ABELS | Denver, CO
Moon Rocks
acrylic on canvas



PACKAGES

ALL PACKAGES INCLUDE:

Domestic, Imported, Craft Beer + House Wine

SILVER PACKAGE

One Hour **25**

Each Additional Hour **14**

GOLD PACKAGE

One Hour **27**

Each Additional Hour **15**

PLATINUM PACKAGE

One Hour **35**

Each Additional Hour **19**

BEER + WINE PACKAGE (No Cocktails)

One Hour **23**

Each Additional Hour **13**

SILVER

Korbel Brandy | New Amsterdam Gin | Cruzan Rum |
Sauza Silver | New Amsterdam Vodka | Jim Beam White Label |
Dewar's White Label | Jim Beam Rye | Jameson | Canadian Club

GOLD

Hennessy VS | Beefeater | Bacardi Superior | Herradura Silver |
Titos Handmade Vodka | Jack Daniels | Crown Royal |
Glenmorangie | Jameson | Templeton Rye

PLATINUM

Remy VSOP | Bombay Original | Sailor Jerry Rum |
Cazadores Reposado | Grey Goose | Makers Mark |
Glenlivet Scotch | Templeton Rye | Tullamore Dew

***Bartender fees are \$150 each for the first 3 hours;
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NATHAN ABELS | Denver, CO
Moon Rocks
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WINE & BEER

WHITE WINE BY THE BOTTLE:

- Erath Pinot Gris **48**
- Chateau St. Michele Reisling **44**
- Charles & Charles Chardonnay **48**
- Hogue Sauvignon Blanc **48**
- Clifford Bay Sauvignon Blanc **44**
- Chloe Rose **42**
- Caposaldo Pinot Grigio **42**

RED WINE BY THE BOTTLE:

- Erath Pinot Noir **56**
- Hahn Cabernet **44**
- Charles and Charles Cabernet Blend **48**
- Santa Julia Malbec **44**
- Murphy Goode Merlot **56**
- Justin Cabernet **68**
- Firesteed Pinot Noir **43**

HOUSE WINE:

- Trinity Oaks Chardonnay
- Trinity Oaks Pinot Grigio
- Trinity Oaks Merlot
- Trinity Oaks Cabernet Sauvignon

BOTTLED BEER:

- Bud Light
- Coors Light
- Goose Island 312
- Heineken
- Corona Extra
- Sam Adams Boston Lager
- Odell's 90 Shilling
- Ballast Point Sculpin IPA

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ADDITIONAL INFORMATION

BANQUET FOOD & BEVERAGE

All food and beverage is subject to a 25% taxable service charge and 8% sales tax of which are subject to change without notice.

Buffet service is limited to one hour.

2019 banquet menus and pricing are subject to change

