



CATERING MENU

Aramark is committed to providing the highest standard of quality service. As the exclusive caterer of Coors Field, our menus offer a comprehensive selection of innovative culinary creations.

We look forward to taking care of all your catering needs.





WELCOME

Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal. Savor the tastes, textures and aromas of the food and beverage, admire the presentation, and be surrounded by pleasant conversation and laughter.

Reunite by coming together in an age-old tradition built on a foundation of community and comfort. To break bread together and share a meal, is to share a moment in time with comrades and to nourish the body and soul.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers, and producers and by expanding our supply chain to include diverse vendors we have access to the best available ingredients and a network of suppliers that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged, and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette, and enhance the atmosphere. By combining great meals with great events, we hope to provide you and your guests with an experience they'll always remember.

The enclosed menus provide a preview of our culinary capabilities. The entire team at the Coors Field welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience. Please do not hesitate to contact your sales manager directly for more information.





TABLE OF CONTENTS

TABLE OF CONTENTS

Chef Profile	4
Standards & Guidelines	5
Breakfast	7
Lunch	9
Meeting Break	11
Dinner	12
Receptions – Hors D 'Oeuvres	19
Reception – Displays	20
Receptions – Stations	21
Reception – Desserts	22
Beverages	23





CHEF BILLY SIMS

Billy Sims is the newest Executive Chef of Coors Field, recently joining the Aramark team.

Billy believes that the role of Executive Chef goes beyond the title, he believes it is about stewardship, leading and mentoring the people on the team.

As a creative he draws his culinary influence from work and travels throughout the world, he favors bold flavors and a straightforward approach to consistent and quality food.

He has accrued vast experience working in large event catering and hospitality.

In Sports and Entertainment for the likes of Disney/ESPN Winter XGames, Phoenix Open Golf Tournament, MLB World Series, NBA, NFL and NCAA College Football Playoff Championship. Additionally, his experience has led him to work for some nationally and worldwide known restaurant corporations and for high profile clients aboard their yachts.

Accomplished in the Food & Hospitality industry for over 30 years, Executive Chef Billy Sims and the culinary team's goal is to always elevate the guest experience and they look forward to being of service to you on your next visit to Coors Field!



STANDARDS & GUIDELINES

EVENT PLANNING FOOD AND BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service. We will work with events that do not book within the 45-day timeframe.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The services agreement (contract) outlines specific agreements between the customer and the caterer. The signed service agreement, along with the required deposits, must be received no less than 60 days in advance of the first scheduled event. A \$500 deposit is required at the time the contract is returned. An additional 75% is due 30 days prior and the balance is due no less than five days prior to the first event. If the signed service agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The event orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings, and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through the caterer, will be the responsibility of the customer.

Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

PAYMENT AND CREDIT

ACCEPTABLE FORMS OF PAYMENT

The caterer accepts certified, or cashiers checks, money orders, ACH, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.



STANDARDS & GUIDELINES

PAYMENT POLICY

Our policy requires full payment in advance.

ADVANCE DEPOSIT/MASTER ACCOUNTS

For customers who qualify for direct billing and whose orders exceed \$100,000, we require an advance deposit of 75% of the estimated total charges (10% when the service agreement is signed with the remaining 65% due no less than 30 days) prior to the start date of the first event. Caterer reserves the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history. To establish a master account for direct billing, please contact your sales professional. All credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

CATERING GUIDELINES

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your "final guarantee" (confirmed attendance) for each meal function by the following schedule:

- All events require the final guarantee ten (10) business days prior to the first event.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 30 people for all meal functions. If the guarantee is less than 30 people, a \$500.00 fee may apply.

EXHIBITOR FOOD AND BEVERAGE POLICY

The caterer is the exclusive provider of all food and beverages at Coors Field. As such, any requests to bring in outside food and beverages will be at the caterer's discretion and will be considered on a case-by-case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, and sample products.



BREAKFAST



CONTINENTAL

Prices listed are per person

RISE AND SHINE 20.00

Fresh Brewed Coffee, Tea and Decaf, Assorted Breakfast Pastries, Whole Fruit

MORNING GLORY 22.00

Fresh Brewed Coffee, Tea and Decaf, Orange Juice, Assorted Breakfast Pastries and Muffins, Seasonal Sliced Fruit and Berries

ROCKY MOUNTAIN 26.00

Fresh Brewed Coffee, Tea and Decaf, Orange Juice, Assorted Baked Muffins, Danish Pastries, Buttered Croissants, Seasonal Sliced Fruit, Yogurt, Granola, and Bananas

HEALTHY START 28.00

Fresh Brewed Coffee, Tea and Decaf, Bottled Juice Smoothies, Fruit and Nut Breakfast Breads and Muffins, Seasonal Sliced Fruit and Berries, Assorted Granola and Energy Bars.

ENHANCEMENTS

A perfect accompaniment to your continental breakfast buffet. Prices listed are per item.

GRAB AND GO BREAKFAST BURRITO* 12.00

Choice of (1):

Chorizo, Potato, Egg, Cheese

Bacon, Potato, Egg, Cheese

Potato, Egg, Cheese

GRAB AND GO BREAKFAST SANDWICH* 12.00

Choice of (1):

Hot Fresh Croissant, Sausage, Scrambled Egg, Cheddar Cheese

Hot Fresh Croissant, Bacon, Scrambled Egg, Cheddar Cheese

Hot Fresh Croissant, Ham, Scrambled Egg, Cheddar Cheese

YOGURT STATION 19.00

Fresh Yogurt, Assorted Dried Fruit and Nuts, Fresh Berries, Granola

BREAKFAST



HOT BUFFET

Buffets serve a minimum of 30 guests. Prices listed are per person. All selections include freshly brewed regular Coffee, Orange Juice, and Seasonal Sliced Fruit and Berries.

THE CLASSIC* 28.00

Scrambled Eggs, Applewood Smoked Bacon, Sausage, Breakfast Potatoes, English Muffin

COUNTRY BREAKFAST* 29.00

Biscuits with Honey Butter, Peppercorn Cream Sausage Gravy, Cheddar Cheese Scrambled Eggs, Skillet Seared Ham Steak, Breakfast Potato

BREAKFAST BURRITOS* 30.00

Assorted Pastries and Muffins, Breakfast Burritos, Green Chili Shredded Lettuce, Shredded Cheese, Pico de Gallo, Guacamole, Sour Cream, Salsa
Choice of:

Breakfast Meat, Potato, Egg, Cheese

Potato, Egg, Cheese

BRUNCH* 25.00

Ham, Egg and Cheese Croissant
Corned Beef Hash, Diced Potato, Mixed Peppers, Pork Green Chili
French Toast Sticks, Maple Syrup, Carmel Sauce
Pancake Bites, Maple Syrup



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

LUNCH

BUFFETS

Buffets serve a minimum of 30 guests. Prices listed are per person.

DELI BUFFET 27.00

Selection of Deli Meats and Cheeses, Lettuce, Red Onion, Tomato, Pickles, Yellow Mustard, Mayo, Bread, Kettle Chips, Potato Salad, Field Green Salad, Chocolate Chip Cookies

SANDWICH WRAP BUFFET 26.00

Your choice of three (3) of the following:

Chicken Caesar, Smoked Turkey and Bacon, Portobello Mushroom, Chicken Salad, Steak and Blue Cheese, Ham and Swiss, Field Green Salad, Kettle Chips, Chocolate Chip Cookies

STREET TACO BAR 32.00

Tortilla Salad - Iceberg Lettuce, Toasted Corn, Black Beans, Cheddar Cheeses, Crispy Tortilla Strips, Cilantro Lime Dressing. Papas Bravas – Crispy Potatoes, Chorizo, Chipotle Mayo, Queso Fresco
Barbacoa and Chicken Tinga Tacos - served with Flour Tortillas, Salsa Verde, Roasted Tomato Salsa, Limes, Cheddar Cheese, Cilantro-Onion, and Cinnamon-Sugar Churros

BBQ AT THE BALLPARK 35.00

Smoked Beef Brisket, Pulled Pork, Soft Rolls, Home-style Baked Beans, Creamy Coleslaw, Macaroni and Cheese, Chocolate Chip Cookies

ADD A SOUP \$6.00 per person

Broccoli Cheddar Soup
Tomato Basil Soup





LUNCH

BOXED

All selections include chips, whole fruit, potato salad, cookie

COLORADO TURKEY 28.00

Turkey Breast, Provolone, Lettuce, Tomatoes, served on Rustic Whole Wheat

CLASSIC HAM AND CHEESE 28.00

Ham, Cheddar Cheese, Lettuce, Tomatoes, served on Sourdough

ROAST BEEF 28.00

Roast Beef, Swiss Cheese, Lettuce, Tomatoes, served on Rustic Whole Wheat

PORTOBELLO MUSHROOM WRAP 28.00

Marinated Portobello's, Assorted Grilled Veggies, Arugula, Tomatoes, Hummus, Whole Wheat Tortilla



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

MEETING BREAKS

A LA CARTE

Minimum of 20 guests. Prices listed are per person unless otherwise noted.

PASTRIES, SCONES, COFFEE CAKES 6.00

ASSORTED FRUIT YOGURT 3.00

BUILD YOUR OWN YOGURT AND BERRY PARFAITS 5.00

ASSORTED WHOLE FRESH FRUIT 3.00

ASSORTED GRANOLA BARS 3.50

DOMESTIC CHEESE PLATTER 8.00

SLICED FRESH FRUIT TRAY 6.00

CRUDITES PLATTER 8.00

POPCORN, ROASTED PEANUTS AND CRACKER JACK 6.00

PITA CHIPS WITH SPINACH DIP & HUMMUS 6.50

CHIP AND DIP BAR 12.00

Salsa, Guacamole, Queso, Onion Dip

ASSORTED COOKIES 36.00 Dozen

CHOCOLATE BROWNIES 36.00 Dozen



DINNER



MOUNTAIN HARVEST BUFFET

Buffets serve a minimum of 30 guests. Prices listed are per person.
All selections include rolls and butter and an assorted dessert buffet.

one entrée 44.00
two entrée 54.00
three entrée 64.00

SALAD

Your choice of one (1) of the following:

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressings
Strawberry Spinach Salad with Balsamic Vinaigrette
Traditional Caesar

ENTRÉES

Roasted Airline Chicken Breast Roasted Tomato Florentine Sauce
Chicken Pasta Asparagus, Wild Mushrooms, Sundried Tomatoes, Parmesan Cream Sauce
Chicken Roulades
Petit Filet* Horseradish Cream, Blue Cheese
Braised Boneless Short Ribs
Blackened Salmon
Vegetarian Risotto Farm-to-Fork Ingredients

ACCOMPANIMENTS

Your choice of two (2) of the following:

Yukon Gold Mashed Potatoes
Oven Roasted Rosemary Baby Red Potatoes
Steamed Seasonal Vegetable
Roasted Asparagus
Wild Rice Pilaf
Roasted Root Vegetables
Scalloped Potatoes
Classic Risotto





DINNER

ITALIAN BUFFET

Buffets serve a minimum of 30 guests. Prices listed are per person.
All selections include garlic bread.

One entrée 44.00
Two entrée's 54.00
Three entrée's 64.00

SALAD

Your choice of two (2) of the following:

Caesar Salad
Caprese Salad
Minestrone Soup
Italian Wedding Soup

ENTRÉES

Pasta with Sausage and Peppers
Spaghetti and Meatballs
Braisted Short Ribs
Chicken Picatta
Lasagna Meat or Vegetarian
Pasta Primavera

ACCOMPANIMENTS

Your choice of two (2) of the following:
Oven Roasted Rosemary Baby Red Potatoes
Seasonal Vegetable
Roasted Asparagus
Wild Rice Pilaf
Roasted Root Vegetables

DESSERT

Your choice of one (1) of the following:
Tiramisu
Cannoli



DINNER



SOUTHWESTERN BUFFET

Buffets serve a minimum of 30 guests. Prices listed are per person.
All selections include tortilla chips.

One entrée 30.00
Two entrée's 36.00

SALAD

Your choice of two (2) of the following:

Southwestern Romaine Salad
Black Bean & Chipotle Corn Salad
Posole

ENTRÉES

All entrees include Black Beans and Rice, Salsa, Shredded Cheddar Cheese, Sour Cream, Guacamole

Tacos Hard and Soft Shells, Beef and Chicken
Fajitas Soft Flour Tortillas, Beef and Chicken
Jalapeno Cream Cheese Chicken Enchiladas
Chorizo Stuffed Pork

DESSERT

Your choice of one (1) of the following:

Churros
Sopapillas
Tres Leches

DINNER



CLASSIC BALLPARK BUFFET

Buffets serve a minimum of 30 guests. Prices listed are per person.
All selections include appropriate condiments, buns, and kettle chips.

Two entrée 38.00
Three entrée 42.00

SALAD

Your choice of three (3) of the following:

Fresh Garden Salad with Balsamic and Ranch Dressings

Classic Mustard Potato Salad

Pasta Salad

Macaroni and Cheese

Creamy Coleslaw

Home-Style Baked Beans

Sauteed Green Beans

Cornbread Muffins

Watermelon Slices

ENTRÉES

All Beef Hot Dogs Sauerkraut

Bratwurst Sauteed Onions

Italian Sausages Grilled Peppers and Onions

Slider Burgers*

Rotisserie Chicken Pieces

Barbeque Pulled Pork (additional \$5 per guest)

Barbeque Beef Brisket (additional \$5 per guest)

Barbeque Ribs (additional \$5 per guest)

Barbeque Chicken Pieces (additional \$5 per guest)

DESSERT

Your choice of one (1) of the following:

Assorted Cookies

Brownies and Blondies

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



DINNER

PLATED FIRST COURSE

Minimum of 30 guests. Choose (1) of the following:

SEASONAL FIELD GREENS 8.50

Seasonal Field Greens, Prosciutto di Parma, Roasted Peppers, Olives, Sherry Vinaigrette

PRE-TOSSED COBB SALAD 9.50

Freshest Seasonal and Local Ingredients

SPINACH SALAD 8.50

Spinach, Mandarin Oranges, Strawberries, Sliced Almonds, Shallot Vinaigrette

CAPRESE SALAD 9.50

Fresh Sliced Tomatoes, Buffalo Mozzarella, Balsamic Vinaigrette

TRADITIONAL HOUSE SALAD 5.75

Choice of (2) Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Vinegar & Oil, Italian

TRADITIONAL CAESAR SALAD 5.75



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

DINNER



PLATED ENTREES

All entrees come with assorted rolls and butter. First courses and desserts are priced separately.

Minimum of 30 guests. (1) Choice per.

GRILLED ANGUS TENDERLOIN* \$36.00

Haricot Verts, Roasted Marble Potatoes, Pearl Onions, Cabernet Reduction

BRAISED SHORT RIBS 32.00

Mashed Potatoes with Brussel Sprouts, Apple Bacon

BRAISED BEEF BRISKET 31.00

Savory Roasted Garlic and Four Cheese Polenta Cake and Braised Cabbage & Onions

ROASTED SALMON 30.00

Lemon, Capers, Grilled Asparagus, Roasted Vegetable Pilaf

OVEN ROASTED ROSEMARY CHICKEN 28.00

Yukon Mashed Potatoes, Haricots Verts with Cremini Mushrooms, Natural Sage Jus

ROASTED PORK LOIN 29.00

Mashed Potatoes, Roasted Asparagus, Natural Jus

SLICED LEG OF LAMB 36.00

Rosemary Potatoes, Haricot Verts, with Dijon Demi-Glace

SURF AND TURF* 40.00

Beef Filet, Shrimp Skewer, Roasted Garlic Mash, Asparagus, Bearnaise sauce

VEGETARIAN RISOTTO 26.00

CAULIFLOWER STEAK 28.00

Harissa Rubbed, Cauliflower Crust

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

DINNER



PLATED DESSERTS

Minimum of 30 guests. Choose (1) of the following:

CRÈME BRULÉ CHEESECAKE 14.00

Mango Coulis, Fresh Berries

BLUEBERRY WHITE CHOCOLATE CHEESECAKE 14.00

Graham Cracker Crust, White Chocolate Shavings, Blueberries

CHOCOLATE LOVIN' SPOONFUL CAKE 16.00

Chocolate Pudding, Chocolate Shavings

SNICKERS PIE 13.50

Oreo Pie Crust, Mascarpone & Cream Cheese, Chopped Snickers Bars

FLOURLESS CHOCOLATE HAZELNUT TORTE 15.50

Chocolate Torte, Frangelico Cream, Toasted Hazelnut Filling, Chocolate Buttercream, Raspberry garnish

TRIPLE LAYER CARROT CAKE 15.00

Cream Cheese Frosting

SALTED CARAMEL CAKE 14.50

Layered Brown Sugar Cake, Caramel Frosting, Fleur del Sel

CARAMEL APPLE GRANNY PIE 13.50

Shortbread Crust, Granny Smith Apples, Caramel & Toffee Custard

RECEPTIONS



COLD HORS D'OEUVRES

Minimum of 50 pieces applies to each hors d'oeuvres. Prices listed are per piece.
All passed items require a butler. \$150 per Butler

BRUSCHETTA DUET 7.00

Roma Tomatoes and Basil, Tapenade and Crème Fraiche

SOUTHWEST CHICKEN TOSTADA 6.00

JUMBO SHRIMP COCKTAIL 8.00

Remoulade, Cocktail Sauce, Lemon Wedges

CAPRESE TOWER 4.50

SMOKED SALMON CROSTINI 7.00

HOT HORS D'OEUVRES

Minimum of 50 pieces applies to each hors d'oeuvres. Prices listed are per piece.
All passed items require a butler. \$150 per Butler

POT STICKERS 5.50

Chicken or Vegetable served with Ginger Hoisin and Sweet Chili Sauce

BRAISED BEEF EMPANADA 5.50

Chipotle Dip

ALL-NATURAL CHICKEN SATAY 5.00

Peanut Dipping Sauce

SPANAKOPITA 4.00

MARINARA DIP RISOTTO & FONTINA CHEESE RICE BALLS \$4.00

CHICKEN EMPANADA 5.50

MINIATURE BEEF WELLINGTONS 5.50

CRISPY SPRING ROLLS 3.00

LOADED POTATO SKINS 4.00

JALAPENO POPPERS 4.50

BAVARIAN PRETZEL STICKS 7.00

Beer Mustard and Pimento Cheese Sauce

MINI CORN DOGS 4.50

3 Per Person

RECEPTIONS



DISPLAYS

Minimum of 30 guests. Prices listed are per serving.

INTERMEZZO ANTIPASTO PLATTER 14.00

Italian Meats and Cheeses, Roasted Peppers, Assorted Crackers, Breads

SMOKED PACIFIC SALMON 20.00

Dill Cream Cheese, Capers, Hard Boiled Eggs, Red Onion, Lemon Wedges, Bagel Crisps

DOMESTIC CHEESE BOARD 12.50

Assorted Domestic Cheeses, Assorted Crackers

FARMERS MARKET CRUDITES 8.00

Ranch Dip

SPINACH ARTICHOKE DIP 11.00

Olive Oil & Sea Salt Crostini, Pita Chips, Assorted Crackers

SUMMER MEDLEY 8.00

Fresh Sliced Fruit, Domestic Cheeses, Crudites

SOUTHWESTERN DIP BAR 9.50

Cumin Bean Dip, Guacamole, Fresca Salsa, Tortilla Chips, Pita Chips

FRUIT SKEWERS 8.00

RECEPTIONS



CARVING STATIONS

Minimum of 30 guests. Prices listed are per serving.
All carving stations require a chef attendant. \$200 per attendant.

ROASTED TURKEY BREAST 17.00
Cranberry Mayo, Pineapple Mustard, Artisan Rolls

ROASTED NATURAL STRIP LOIN* 17.00
Mushroom Ragout, Artisan Rolls

PRIME RIB 19.00
Au Jus, Horseradish Ranch Cream, Artisan Rolls

ROSEMARY DIJON DEMI GLAZE LEG OF LAMB 21.00
Olive Oil & Sea Salt Crostini, Pita Chips, Assorted Crackers

HONEY GLAZED HAM 17.00
Pimento Cheese, Honey Mustard, Petite Biscuits

ADD SIDES
Seasonal Roasted Vegetables 8.00
Roasted Baby Potatoes 6.00
Asparagus 6.00
Rice Pilaf 4.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

RECEPTIONS



STATIONS

SANTA CRUZ SALAD STATION 13.00

Gourmet Salad Bar, Assorted Dressings
Add on Chicken, Ham, Flank Steak \$5 Per Person

MACARONI AND CHEESE STATION 16.00

Assorted Noodles, Cheese, and Toppings

STREET TACO STATION 19.00 (3 Per Person)

Carne Asada*, Achiote Chicken, Pork Carnitas, Shredded Cabbage, Cotija Cheese, Soft Corn Tortillas

SLIDER STATION 19.00 (3 Per Person)

Upscale hand-made mini hamburgers, appropriate condiments, buns
Choice of three (3)
Crab Cake, Beef*, Fried Chicken, Philly Cheese Steak, Caprese

EXTREME DOG STATION 17.00 (2 Per Person)

All selections include All Beef Hot Dogs, Sauerkraut, Condiments, Buns
Choice of (2):

Bacon Blue Crumbled Bacon, Diced Onion, Blue Cheese Crumbles and Dressing

Denver Dog Green Chili, Jalapenos, Shredded Cheddar Cheese, Sour Cream

New York Dog Sauerkraut, Gilled Peppers and Onions, Gulden's Mustard

Chicago Dog Sport Peppers, Dill Pickle Spears, Diced Tomatoes and Cucumbers, Gulden's Mustard, Celery Salt

Diablo Dog Beef Chili, Diced Onions, Jalapenos, Shredded Monterey Jack Cheese

EXTRA INNING NACHO STATION 16.00

Braised Short Rib, Corn Tortilla Chips, Refried Beans, Pico de Gallo, Jalapenos, Salsa, Guacamole, Sour Cream, Queso de Mexico

LOADED TATER TOTS OR FRENCH FRIES STATION 17.00

Red and Green Chili, Queso Cheese Sauce, Shredded Cheddar Cheese, Crumbled Feta Cheese, Pico de Gallo, Crumbled Bacon, Chives, Jalapenos, Sour Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

RECEPTIONS



DESSERT STATIONS

Minimum of 30 Guests. Prices listed are per person.
All action stations require a chef attendant. \$200 per attendant.

FLAMBE ACTION STATION 12.00

Choice of two (2) classic Made to order by our experienced chefs.
Served with Vanilla Bean Ice Cream and Fresh Whipped Cream.
Cherries Jubilee, Bananas Foster, Apple Brandy

SUNDAE BAR ACTION STATION 11.00

Vanilla and Chocolate Ice Cream, Chocolate and Caramel Sauces, M&M's, Pineapple,
Crushed Oreos, Chopped Peanuts, Jimmies and Maraschino Cherries

CAMPFIRE S'MORES ACTION STATION 9.00

Roast Your Own Marshmallow Over an Open Flame and Personalize with
Hershey's Chocolate Bars and Crisp Graham Crackers

ASSORTED CAKES, PIES AND DESSERTS 9.00

Apple Pie, Triple Chocolate Cake, Cheesecakes and Carrot Cake

ASSORTED PETIT FOURS 7.00

FUNNEL CAKE FRIES STATION 10.00

Fried Funnel Cake Pieces, Powdered Sugar, Strawberry and Chocolate Sauce

BEVERAGES

BEVERAGES

NON-ALCOHOLIC

Assorted Soft Drinks 5.00 each

Bottled Water 5.25 each

Assorted Fruit Juices 6.00 each

Fresh Brewed Coffee and Decaffeinated Coffee 35.00 per gallon

Celestial Seasonings Hot Tea 3.00 per bag

Hot Chocolate 32.00 per gallon

Lemonade 32.00 per gallon

Fresh Brewed Iced Tea 32.00 per gallon

Coffee K-Cups \$5.00 each (For Groups Under 20 people)

Coffee – Rocky Mountain Thunder, Aspen Gold, Hazel Nut

Tea – Green Tea, English Breakfast

Hot Chocolate

ALCOHOLIC WINE

House Wine Selections by the Glass 9.50

14 Hands Chardonnay, 14 Hand Cabernet Sauvignon, Santa Christina Pinot Grigio

Premium Wine Selections by the Glass 10.50

Sonoma-Cutrer Chardonnay, Kim Crawford Sauvignon Blanc, Chateau Ste. Michelle Ros,e

Decoy Cabernet Sauvignon, Meiomi Pinot Noirs

BEER

Domestic Canned Beer 10.00

Coors Banquet, Coors Light, Miller Lite

Premium Canned Beer/Seltzer 11.00

Blue Moon, Fat Tire, Colorado Native IPA, White Claw Black Cherry, Topo Chico

Strawberry Guava

COCKTAILS

Call Liquor 10.50

Old Forester Whiskey, Svedka Vodka, El Jimador Silver Tequila, Cruzan Rum,

Grants Scotch

Premium Liquor 11.50

Jack Daniels Whiskey, Titos Vodka, Casamigos Blanco Tequila, Captain Morgan Rum,

Dewars Scotch, Tanqueray Gin

Ultra-Premium Liquor 12.50

Jack Daniels Single Barrel, Crown Royal, Woodford Reserve, Ketel One Vodka,

Casamigos Reposado Tequila





BEVERAGES

BEVERAGE PACKAGES

priced per guest

HOUSE OPEN BAR (House Wine / Domestic Beer)

One Hour - 17.00

Two Hours - 25.00

Three Hours - 33.00

Four Hours - 40.00

CALL OPEN BAR (House Wine / Domestic Beer / Premium Beer / Call Liquor)

One Hour - 18.00

Two Hours - 26.00

Three Hours - 34.00

Four Hours - 43.00

PREMIUM OPEN BAR (Premium Wine / Domestic Beer / Premium Beer / Premium Liquor)

One Hour - 21.00

Two Hours - 30.00

Three Hours - 39.00

Four Hours - 47.00

