Catering Menu

BREAKFAST
BREAK TIME
BEVERAGES
LUNCH
HORS D’OEUVRES
DISPLAYS AND STATIONS
DINNER
KIDS
BAR PACKAGES
Breakfast

CONTINENTAL BREAKFAST BUFFET AND ENHANCEMENTS

PRICED PER PERSON

<table>
<thead>
<tr>
<th>CONTINENTAL BREAKFAST BUFFET</th>
<th>PRICED PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>MOUNT EVANS CONTINENTAL</td>
<td>10</td>
</tr>
<tr>
<td>Selection of Chilled Juices</td>
<td></td>
</tr>
<tr>
<td>Fresh Sliced Seasonal Fruit</td>
<td></td>
</tr>
<tr>
<td>Mini Danishes and Muffins</td>
<td></td>
</tr>
<tr>
<td>Assorted Breakfast Breads</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee and Tazo Teas</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ENHANCEMENTS</th>
<th>PRICED PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>THE NEW YORKER</td>
<td>11</td>
</tr>
<tr>
<td>Mini Bagels and Fresh Cured Salmon Gravlax Served with Cream Cheese, Chopped Red Onions, Hard Boiled Eggs and Capers</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ULTIMATE OATMEAL BAR</th>
<th>9</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Fresh Berries, Bananas, Assorted Seeds and Nuts, Shredded Coconut, Dried Fruits, Chocolate Chips, Brown Sugar, Vanilla Powder, Sweet Butter, Cream, Milk, and Almond Milk</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BUILD YOUR OWN PARFAIT STATION</th>
<th>8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla Yogurt with Assorted Berries, Granola, Dried Fruits, and Honey</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BREAKFAST SANDWICH</th>
<th>8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flaky Croissant with Scrambled Eggs, Ham and Cheese</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BREAKFAST BURRITOS</th>
<th>7</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes Sausage, Bacon, Chorizo, Egg and Potato (V), Served with Green Chili and Salsa</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COMPLETE CONTINENTAL</th>
<th>4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Individual Dry Cereals and Yogurts Served with ½ Pints of Milk</td>
<td></td>
</tr>
</tbody>
</table>
Breakfast
HOT BREAKFAST BUFFETS
PRICED PER PERSON | 25 PERSON MINIMUM | SMALL GROUP FEE $4 PER PERSON

**THE RALPHIE** ................................................................. 28
- Selection of Chilled Juices
- Infused Water/Agua Fresca
- Fresh Sliced Seasonal Fruit and Berries
- Bran Muffins with Honey and Butter
- Oven Roasted Roma Tomatoes
- Asparagus and Boursin Cheese Frittatas (V) (GF)
- Sweet Potato Hash with Caramelized Onions
- Freshly Brewed Coffee and Tazo Teas

**THE CLYDE** .................................................................................. 26
- Selection of Chilled Juices
- Fresh Sliced Seasonal Fruit and Berries
- Mini Croissants and Muffins
- Cheese Scrambled Eggs with Herbs
- Country Style Breakfast Potatoes
- Applewood Smoked Bacon
- Breakfast Sausage Links
- Freshly Brewed Coffee and Tazo Teas

**THE MILO** .................................................................................... 25
- Selection of Chilled Juices
- Fresh Sliced Seasonal Fruit and Berries
- Assorted Scones with Sweet Butter
- Scrambled Eggs Benedict
- Cinnamon Swirl French Toast with White Chocolate and Syrup
- Freshly Brewed Coffee and Tazo Teas
### 5280 BRUNCH

**5280 BRUNCH BUFFET**

**PRICED PER PERSON | 25 PERSON MINIMUM | SMALL GROUP FEE $4 PER PERSON**

<table>
<thead>
<tr>
<th>SALADS</th>
<th>CHOICE OF ONE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Fresh Fruit Salad</td>
</tr>
<tr>
<td></td>
<td>Garden Salad</td>
</tr>
<tr>
<td></td>
<td>Caesar Salad</td>
</tr>
<tr>
<td></td>
<td>Spinach and Fresh Strawberry Salad</td>
</tr>
<tr>
<td></td>
<td>Tomato and Cucumber Salad</td>
</tr>
<tr>
<td></td>
<td>Caprese Pasta Salad</td>
</tr>
<tr>
<td></td>
<td>Classic Waldorf Salad</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SIDES</th>
<th>CHOICE OF ONE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Seasoned Breakfast Potatoes</td>
</tr>
<tr>
<td></td>
<td>Classic Shredded Hash Browns</td>
</tr>
<tr>
<td></td>
<td>Steamed Vegetable Medley</td>
</tr>
<tr>
<td></td>
<td>Butternut Squash with Carrots and Snow Peas</td>
</tr>
<tr>
<td></td>
<td>Sautéed Green Beans</td>
</tr>
<tr>
<td></td>
<td>Honey Glazed Carrots</td>
</tr>
<tr>
<td></td>
<td>Sautéed Brussels Sprouts with Hazelnut</td>
</tr>
<tr>
<td></td>
<td>Biscuits with Assorted Jellies and Butters</td>
</tr>
<tr>
<td></td>
<td>Roasted Red Pepper and Smoked Gouda Soup</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ENTRÉES</th>
<th>CHOICE OF ONE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Fresh Country Scrambled Eggs</td>
</tr>
<tr>
<td></td>
<td>Scrambled Eggs Benedict</td>
</tr>
<tr>
<td></td>
<td>Spinach and Mushroom Quiche</td>
</tr>
<tr>
<td></td>
<td>Sweet Italian Sausage with Peppers and Onions (GF)</td>
</tr>
<tr>
<td></td>
<td>Shrimp and Cheesy Grits (GF)</td>
</tr>
<tr>
<td></td>
<td>Asparagus and Sun-dried Tomato Quiche</td>
</tr>
<tr>
<td></td>
<td>Grilled Ham Steaks with Orange Glaze</td>
</tr>
<tr>
<td></td>
<td>Waffles offered with Assorted Toppings and Syrups</td>
</tr>
<tr>
<td></td>
<td>Biscuits and Sausage Gravy</td>
</tr>
<tr>
<td></td>
<td>Fried Chicken</td>
</tr>
<tr>
<td></td>
<td>Chili Relleno Casserole</td>
</tr>
<tr>
<td></td>
<td>Denver Egg Bake</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>DESSERTS</th>
<th>CHOICE OF ONE</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Bread Pudding with Vanilla Bourbon Sauce</td>
</tr>
<tr>
<td></td>
<td>Strawberry Short Cake with Whipped Cream</td>
</tr>
<tr>
<td></td>
<td>Tiramisu with Fresh Berries</td>
</tr>
<tr>
<td></td>
<td>Peach Cobbler with Cinnamon Whipped Cream</td>
</tr>
<tr>
<td></td>
<td>Key Lime Pie</td>
</tr>
<tr>
<td></td>
<td>Bananas Fosters* (GF)</td>
</tr>
<tr>
<td></td>
<td>Granny’s Apple Crisp Pie</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>ADD A CARVING STATION</th>
<th>........................................</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>7</td>
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Includes Freshly Baked Rolls

<table>
<thead>
<tr>
<th>BREAKFAST MEATS</th>
<th>CHOICE OF ONE</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Apple Smoked Bacon</td>
</tr>
<tr>
<td></td>
<td>Chicken Apple Breakfast Sausage</td>
</tr>
<tr>
<td></td>
<td>Country Breakfast Sausage</td>
</tr>
<tr>
<td></td>
<td>House Made Corned Beef Hash</td>
</tr>
<tr>
<td></td>
<td>Wild Boar Sausage with Apricot</td>
</tr>
<tr>
<td></td>
<td>Turkey Sausage Patty</td>
</tr>
</tbody>
</table>

*Chef fee may be required*
THEMED BREAKS

PRICED PER PERSON | 1 HOUR SERVICE

SOUTH OF THE ROCKIES ...................................................... 18
- Corn Tortilla Chips and Salsa (GF)
- Fresh Guacamole
- Roasted Green Chili and Corn Dip
- Chicken Quesadilla Cones
- Mini Churros with Chocolate and Raspberry Sauce
- Infused Agua Fresca

PICNIC ............................................................................... 18
- Fruit and Cheese Kabobs
- Warm Pita Bread with Spinach Artichoke Dip
- Antipasto Skewers
- Cannoli Dip with Cannoli Chips
- Strawberry Lemonade

BOULDER .......................................................................... 18
- Whole Fresh Fruit
- Granola Bars and Clif Bars
- Individual Smartfood White Cheddar Popcorn
- Hummus with Pita Chips, Carrots and Celery Sticks
- Dark Chocolate Covered Almonds
- Assorted Flavored Dasani Waters

BALL PARK .......................................................................... 16
- Jumbo Soft Pretzels with Mustard and Nacho Cheese
- Mini Corn Dogs
- Fresh Popcorn
- Assorted Candy Bars
- Buckets of Root Beer
- Upgrade to a Bucket of Coors Light for $3 per person

COFFEE HOUSE .................................................................. 13
- Bite Size Cookies, Brownies and Dessert Bars
- Rice Crispy Treats
- Mini Pretzel Twists
- Roasted Nuts
- Assorted Dunkin' Donuts Iced Coffees

BLAZE-YOUR-OWN-TRAIL MIX STATION ............................. 12
- May include Mini Pretzel Twists, Chocolate Candies, Peanuts, Walnuts, Sunflower Seeds, Pumpkin Seeds, Craisins, Yogurt Covered Raisins, Mini Marshmallows, Dried Pineapple, Dried Banana Chips, Gummy Bears, Popcorn and Granola
- 50 guest minimum required / Less than 50 people additional $5 per person

BUILD YOUR OWN YOGURT STATION .............................. 10
- Vanilla Yogurt with Assorted Fresh Berries, Granola, Dried Fruits, and Honey
- 50 guest minimum required / Less than 50 people additional $5.00 per person
## A LA CARTE SNACKS

### SNACKS

**PER POUND/SERVES 10**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROASTED MIXED NUTS</td>
<td>32</td>
</tr>
<tr>
<td>CANDY BY THE POUND</td>
<td>20</td>
</tr>
<tr>
<td>LINX SNACK MIX</td>
<td>12</td>
</tr>
<tr>
<td>HONEY ROASTED PEANUTS</td>
<td>10</td>
</tr>
<tr>
<td>FRESH TORTILLA CHIPS</td>
<td>10</td>
</tr>
<tr>
<td>KETTLE POTATO CHIPS</td>
<td>10</td>
</tr>
<tr>
<td>MINI PRETZEL TWISTS</td>
<td>8</td>
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**PER QUART**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>WARM QUESO DIP (GF)</td>
<td>32</td>
</tr>
<tr>
<td>FRENCH ONION DIP (GF)</td>
<td>30</td>
</tr>
<tr>
<td>FRESH GUACAMOLE</td>
<td>28</td>
</tr>
<tr>
<td>HOMEMADE SALSA</td>
<td>20</td>
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**PRICED INDIVIDUALLY**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NOVELTY ASSORTED ICE CREAM BAR</td>
<td>4</td>
</tr>
<tr>
<td>CLIF BARS</td>
<td>3</td>
</tr>
<tr>
<td>CRACKER JACKS</td>
<td>3</td>
</tr>
<tr>
<td>SMARTFOOD WHITE CHEDDAR POPCORN</td>
<td>2</td>
</tr>
<tr>
<td>BOULDER CHIPS</td>
<td>2</td>
</tr>
<tr>
<td>GRANOLA BARS</td>
<td>2</td>
</tr>
<tr>
<td>CANDY BARS</td>
<td>2</td>
</tr>
<tr>
<td>MOVIE POPCORN</td>
<td>2</td>
</tr>
<tr>
<td>DOUBLE CHOCOLATE CHIP GLUTEN-FREE MUFFIN</td>
<td>2</td>
</tr>
<tr>
<td>BLUEBERRY GLUTEN-FREE MUFFIN</td>
<td>2</td>
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</table>

**PER DOZEN**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>JUMBO SOFT PRETZELS</td>
<td>45</td>
</tr>
<tr>
<td>FRESHLY BAKED JUMBO COOKIES</td>
<td>32</td>
</tr>
<tr>
<td>ASSORTED GOURMET CUPCAKES</td>
<td>40</td>
</tr>
<tr>
<td>BREAKFAST BREADS</td>
<td>40</td>
</tr>
<tr>
<td>ASSORTED DESSERT BARS</td>
<td>38</td>
</tr>
<tr>
<td>ASSORTED BREAKFAST MUFFINS</td>
<td>36</td>
</tr>
<tr>
<td>BITE SIZE COOKIES, BROWNIES AND DESSERT BARS</td>
<td>36</td>
</tr>
<tr>
<td>CROISSANTS</td>
<td>36</td>
</tr>
<tr>
<td>BREAKFAST BREADS</td>
<td>30</td>
</tr>
<tr>
<td>RICE CRISPY TREATS</td>
<td>29</td>
</tr>
<tr>
<td>FRESHLY BAKED JUMBO COOKIES</td>
<td>28</td>
</tr>
<tr>
<td>ASSORTED SCONES</td>
<td>25</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CANDY BARS, Peanut M&amp;Ms, Snickers, Butterfinger, Hershey's Chocolate Bar</td>
<td>2</td>
</tr>
</tbody>
</table>

### THEMED BREAKS

**A LA CARTE SNACKS**

- **Break Time**
  - Email: southdenverevents@ucdenver.edu
  - Phone: 303-315-9434
  - Website: southdenver.cu.edu/meetings
# Beverages

## A LA CARTE BEVERAGE SERVICE

### BEVERAGES

#### ON CONSUMPTION BY THE GALLON

- **COFFEE AND TAZO TEA SERVICE** .......................................................... 42
- **HOT CHOCOLATE** .......................................................... 32
  with Mini Marshmallows
- **HOT CIDER** .......................................................... 30
  with Cinnamon Sticks
- **LEMONADE** .......................................................... 30
- **ICED TEA** .......................................................... 30
- **INFUSED WATER** .......................................................... 20
- **JUICE CARAFES** .......................................................... 15
  Orange, Cranberry

#### INDIVIDUALLY, ON CONSUMPTION

- **DUNKIN’ DONUTS ICED COFFEE 13 OZ** ............................................. 4
  Original, Espresso, French Vanilla, Mocha
- **DASANI 12 OZ. FLAVORED WATER** ............................................. 3
  Pineapple, Black Cherry, Lemon, Raspberry Lemonade
- **SPARKLING BOTTLED WATER 10 OZ** ............................................. 3
- **DASANI 12 OZ. BOTTLED WATER** ............................................. 2
- **CONTOUR COCA-COLA CANS 8.5 OZ** ............................................. 2
  Coke, Diet Coke, Sprite
- **MILK** .......................................................... 2
  Whole, 2%, Chocolate
Lunch

LUNCH BUFFET

PRICED PER PERSON | 25 PERSON MINIMUM | SMALL GROUP FEE $4 PER PERSON

ITALIANO

Minestrone Soup (GF)
Mixed Greens with Fontina Cheese, Red Onions, Roasted Red Pepper, Balsamic Vinaigrette
Chicken Cacciatore (GF)
Cannelloni with Spinach and Ricotta Served with Tomato Basil Cream Sauce
Rosemary Roasted Potatoes
Broccolini Aglio e Olio
Garlic Bread
Tiramisu with Berries
Freshly Brewed Coffee, Tazo Teas and Iced Tea

CANTINA

Chips Salsa and Guacamole
Chicken Tortilla Soup
Corn and Black Bean Salad (GF)
Cheese Enchiladas (GF)
Carne Asada Street Tacos with Onions, Cilantro and Fresh Limes
Baja Style Fish Tacos with Cabbage and Pico de Gallo
Cilantro Rice
Churros with Chocolate and Raspberry Sauces
Freshly Brewed Coffee, Tazo Teas and Iced Tea

DELICATESSEN

Kettle Potato Chips Offered with French Dip
Garden Salad
Fruit Salad
Tomato Basil Bisque
Sliced Oven Roasted Turkey Breast, Roast Beef and Honey Baked Ham
Sliced Provolone, Cheddar and Swiss Cheeses
Sliced Red Onions, Green Leaf Lettuce with Deli Style Pickles and Assorted Pickled Peppers
Assorted Bread Basket, Dijon Mustard and Mayonnaise
Gourmet Cookies and Brownies
Freshly Brewed Coffee, Tazo Teas and Iced Tea

AMERICAN BBQ

Red Bliss Potato Salad
Garden Salad
Cole Slaw
BBQ Chicken
Honey-Lime Chipotle Tri-Tip (GF)
Macaroni and Cheese
Buttered Kernel Corn
Apple Cobbler with Cinnamon Whipped Cream
Freshly Brewed Coffee, Tazo Teas and Iced Tea
PLATED LUNCH

PRICED PER PERSON | SERVED WITH ASSORTED ROLLS AND BUTTER

SNOWMASS ................................................................. 37
- Roasted Tomato Bisque
- Flat Iron Steak with Gorgonzola Butter and Crispy Shallots (GF)
- Haricot Verts and Potatoes Au Gratin
- Cheesecake with Fresh Strawberries
- Freshly Brewed Coffee, Tazo Teas and Iced Tea

LOOKOUT MOUNTAIN (GF) (V) ........................................ 37
- Arugula, Pear and Walnut Salad Served with a Dijon-Maple Vinaigrette
- Garden Vegetarian Stuffed Ravioli with a Red Pepper Cream Sauce
- Fresh Berries Drizzled with Mint Syrup
- Freshly Brewed Coffee, Tazo Teas and Iced Tea

GREEN MOUNTAIN (V) ....................................................... 36
- Mixed Baby Kale with Fresh Strawberries, Crumbled Goat Cheese, Dried Cranberries and Toasted Almonds Served with a Strawberry Balsamic Vinaigrette
- Kale and Mushroom Ravioli with Truffle Oil
- Carrot Cake
- Freshly Brewed Coffee, Tazo Teas and Iced Tea

MOUNT ELBERT ............................................................. 35
- Caesar Salad, Romaine Hearts and Parmesan Ciabatta Croutons
- Roasted Chicken Breast, Assorted Mushrooms, Shallots, Pancetta Red Wine Au Jus (GF)
- Freshly Brewed Coffee, Tazo Teas and Iced Tea
- Fresh Herbed Risotto and Broccoli
- Flourless Chocolate Torte with Fresh Raspberries (GF)
- Freshly Brewed Coffee, Tazo Teas and Iced Tea

LONGS PEAK ......................................................................... 35
- Mixed Greens Salad, Tomatoes, Red Onions, Cucumber and Balsamic Vinaigrette
- Pan Seared Salmon with a Lemon Dill Cream Sauce (GF)
- Rosemary Roasted Potatoes and Asparagus
- Lemon Ice Box Cake with Raspberry Sauce
- Freshly Brewed Coffee, Tazo Teas and Iced Tea

ASIAN CHICKEN SALAD .................................................... 25
- Mixed Asian Greens with Noodles, Avocado, Mango, Cherry Tomatoes, Scallions, Carrots, Peanuts and Coconut with a Sweet Chili Vinaigrette
- Asian Fruit Cup
- Freshly Brewed Coffee, Tazo Teas and Iced Tea

ITALIAN CHICKEN SALAD .................................................. 25
- Arugula, Red Onions, Tomatoes, Shaved Parmesan and Limoncello Vinaigrette
- Tiramisu
- Freshly Brewed Coffee, Tazo Teas and Iced Tea

GREEK SALAD ....................................................................... 24
- Romaine Lettuce with Cucumbers, Tomatoes, Kalamata Olives, Red Onions, Feta and Greek Vinaigrette
- Baklava Drizzled with Honey
- Freshly Brewed Coffee, Tazo Teas and Iced Tea
## Hors d’oeuvres

**RECEPTION | PASSED HORS D’OEUVRES**

**100 PIECE MINIMUM | PER PIECE | ADDITIONAL $0.50 PER PIECE FOR LESS THAN 100 PIECES**

### HOT APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Firecracker Shrimp</td>
<td>5</td>
</tr>
<tr>
<td>Buffalo Meatball with Chipotle Blackberry Jam Sauce (GF)</td>
<td>4</td>
</tr>
<tr>
<td>Apple, Walnut and Bleu Cheese Envelope (V)</td>
<td>4</td>
</tr>
<tr>
<td>Mini crab cake with Creole mustard aioli</td>
<td>4</td>
</tr>
<tr>
<td>Coconut shrimp with sweet chili sauce</td>
<td>4</td>
</tr>
<tr>
<td>Mini Reuben Bites</td>
<td>4</td>
</tr>
<tr>
<td>Roasted Duck, Bacon and Sweet Corn Wonton</td>
<td>4</td>
</tr>
<tr>
<td>Coconut Chicken Strip with Sweet Chili Dipping Sauce</td>
<td>4</td>
</tr>
<tr>
<td>Petite Beef Wellingtons</td>
<td>4</td>
</tr>
<tr>
<td>Caramelized Three Onion Tartlet (V)</td>
<td>3</td>
</tr>
<tr>
<td>Pork Spring Roll with Spicy Orange Dipping Sauce</td>
<td>3</td>
</tr>
<tr>
<td>Vegetable Spring Roll with Orange Spice Dipping Sauce (V)</td>
<td>3</td>
</tr>
<tr>
<td>Santa Fe Chicken Egg Roll with Salsa</td>
<td>3</td>
</tr>
<tr>
<td>Potstickers with Ponzu Dipping Sauce</td>
<td>3</td>
</tr>
<tr>
<td>Mini Assorted Quiches (V)</td>
<td>3</td>
</tr>
</tbody>
</table>

### COLD APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Prosciutto Wrapped Shrimp (GF)</td>
<td>5</td>
</tr>
<tr>
<td>Asian Tuna Basket</td>
<td>5</td>
</tr>
<tr>
<td>Mango-Crab Stuffed Cucumber Cup (GF)</td>
<td>5</td>
</tr>
<tr>
<td>French Endive with Herb Cream Cheese and Pecans (GF) (V)</td>
<td>4</td>
</tr>
<tr>
<td>Prosciutto Wrapped Asparagus (GF)</td>
<td>4</td>
</tr>
<tr>
<td>Mandarin Orange Chicken Skewer</td>
<td>4</td>
</tr>
<tr>
<td>Goat Cheese and Pesto Canapé (V)</td>
<td>4</td>
</tr>
<tr>
<td>Assorted Bruschetta (V)</td>
<td>4</td>
</tr>
<tr>
<td>Hummus and Roasted Red Pepper Phyllo Bites (V)</td>
<td>3</td>
</tr>
<tr>
<td>Tomato Caprese Skewers (GF) (V)</td>
<td>3</td>
</tr>
<tr>
<td>Seared Tenderloin with Bleu Cheese Mousse</td>
<td>3</td>
</tr>
<tr>
<td>Curry Chicken Salad Phyllo Cup</td>
<td>3</td>
</tr>
<tr>
<td>Classic Deviled Eggs (GF) (V)</td>
<td>3</td>
</tr>
<tr>
<td>Boursin Pecan Phyllo Cup (V)</td>
<td>3</td>
</tr>
<tr>
<td>Brie Cheese and Fresh Raspberry Tartlet (V)</td>
<td>3</td>
</tr>
</tbody>
</table>
## Displays and Stations

### Reception | Display Stations

- **Priced per person | 50 Guest minimum | Small group fee $4 per person**

<table>
<thead>
<tr>
<th>Display Stations</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bruschetta Bar (V)</strong></td>
<td>18</td>
</tr>
<tr>
<td>Olive Tapenade, Sun-Dried Tomato and Artichoke, Wild Mushroom and Goat Cheese, Sage and White Bean, Feisty Feta, Garlic Hummus, Served with Assorted Gourmet Crackers</td>
<td></td>
</tr>
<tr>
<td><strong>Antipasto (GF)</strong></td>
<td>15</td>
</tr>
<tr>
<td>Italian Meats and Cheeses with Marinated Vegetables, Olive Salad, Tomato and Cheese Salad, Served with Assorted Crackers</td>
<td></td>
</tr>
<tr>
<td><strong>Jumbo Shrimp (GF)</strong></td>
<td>15</td>
</tr>
<tr>
<td>Fresh Poached Jumbo Shrimp Served with Spicy Cocktail Sauce, Hot Sauce and Lemon Wedges</td>
<td></td>
</tr>
<tr>
<td><strong>Fried Calamari</strong></td>
<td>14</td>
</tr>
<tr>
<td>Calamari Strips Served with Marinara Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Imported and Domestic Cheese Board (V)</strong></td>
<td>10</td>
</tr>
<tr>
<td>An Assortment of Hard and Soft Cheeses with Gourmet Crackers</td>
<td></td>
</tr>
<tr>
<td><strong>Salsa Sen-Station (V)</strong></td>
<td>9</td>
</tr>
<tr>
<td>Black Bean Chips (GF), Nacho Borrachos Chips, Roasted Tomatillo, Smoky Chipotle and Chunky Salsa Served with Pico de Gallo</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Fruit and Berry (V) (GF)</strong></td>
<td>7</td>
</tr>
<tr>
<td>Seasonal Assortment</td>
<td></td>
</tr>
<tr>
<td><strong>Garden Vegetable Basket (V) (GF)</strong></td>
<td>7</td>
</tr>
<tr>
<td>Seasonal Assortment of Fresh Vegetables with Cucumber Wasabi Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Baked Brie in Puff Pastry (V)</strong></td>
<td>7</td>
</tr>
<tr>
<td>Stuffed with Warm Bird Dog Whiskey, Apple and Walnut Compote and Served with Gourmet Crackers and Baguettes</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Display Stations</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Southwest Chicken Salad (GF)</strong></td>
<td>8</td>
</tr>
<tr>
<td>Romaine Lettuce Tossed with Grilled Chicken, Roasted Corn, Black Beans, Pico de Gallo, Avocados, and Cilantro, Dressed with a Creamy Cilantro-Lime Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Cobb Salad (GF)</strong></td>
<td>8</td>
</tr>
<tr>
<td>Mixed Greens, Grilled Chicken Breast, Crispy Bacon, Crumbled Bleu Cheese, Fresh Avocado, Hard Boiled Eggs, Cherry Tomatoes with House Made Bleu Cheese Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Blueberry, Broccoli, Arugula and Spinach Salad (V)</strong></td>
<td>7</td>
</tr>
<tr>
<td>Blueberries, Baby Spinach, Arugula, Dried Cranberries, Broccoli, Toasted Almonds, Goat Cheese Crumbles Tossed in a Blueberry White Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Add on a Composed Salad</strong></td>
<td>6</td>
</tr>
<tr>
<td><strong>Autumn Crunch Pasta Salad (V)</strong></td>
<td>6</td>
</tr>
<tr>
<td>Apples, Celery, Toasted Pecans, Dried Cranberries, Mandarin Oranges, Baby Spinach Tossed with Orecchiette Pasta with a Poppy Seed Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Thai Chicken Salad (V)</strong></td>
<td>6</td>
</tr>
<tr>
<td>Grilled Chicken, Carrots, Cucumbers, Green Onion, Red Bell Peppers, Sliced Jalapenos, Shredded Cabbage Blend, Toasted Peanuts, Fresh Cilantro, Mint and Rice Noodles Tossed with a Spicy Coconut-Peanut Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Moorish Couscous Salad (GF) (V)</strong></td>
<td>6</td>
</tr>
<tr>
<td>Israeli Couscous Tossed with Olive Oil, Tandoori Spiced Roasted Zucchini, Yellow Squash, Carrots, Red Peppers, Green Onions, Cauliflower, Toasted Pistachio Nuts, Golden Raisins, Fresh Cilantro and Mint</td>
<td></td>
</tr>
<tr>
<td><strong>Caprese Pasta Salad (V)</strong></td>
<td>6</td>
</tr>
<tr>
<td>Grape Tomatoes, Mozzarella Cheese, Arugula, Farfalle Pasta Tossed with Creamy Basil Pesto Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Lemon, Rosemary and Sun-Dried Tomato Potato Salad (GF) (V)</strong></td>
<td>6</td>
</tr>
<tr>
<td>Red Skinned Baby Potatoes, Fresh Rosemary, Lemon Zest, Chopped Parsley, Sun-Dried Strips, Tossed with a Stone Ground Mustard and Lemon Dressing</td>
<td></td>
</tr>
</tbody>
</table>

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*southdenverevents@ucdenver.edu | 303-315-9434 | southdenver.cu.edu/meetings*
## Displays and Stations

**RECEPTION | DISPLAY STATIONS**

**PRICED PER PERSON | 50 GUEST MINIMUM | SMALL GROUP FEE OF $4 PER PERSON**

### COLORADO CHILI BAR
- Colorado Buffalo and Bean Chili
- Pork Green Chili and White Bean Vegetable Chili
- Served with Shredded Cheddar and Jack Cheeses, Diced Red Onion, Jalapeños, Sour Cream, Oyster Crackers, Lime Wedge, Chopped Yellow Onion and Cilantro

### MINI STREET TACO BAR
- Beef Barbacoa and Pulled Chicken Served with Mini Flour Tortillas, Shredded Cheddar, Sour Cream, Guacamole, Salsa and Shredded Lettuce

### GRILLED FISH ENHANCEMENT
- Pico de Gallo, Tomatillo and Salsa Rojo, Seasoned Shredded Cabbage, Chopped Cilantro, Fresh Lime Wedges and Mexican Crema

### BUILD YOUR OWN NACHO STATION
- Seasoned Ground Beef, Refried Beans, Tri-Color Tortilla Chips, Guacamole, Sour Cream, Black Olives, Jalapeños, Green Onions, Spicy Nacho Cheese and Homemade Salsa

### MAKE YOUR OWN GOURMET SLIDER STATION
- **CHOICE OF TWO**
  - Italian Sausage with Provolone, Peppers and Onions
  - Angus Beef with Cheddar Cheese, Pickles, Ketchup, Mustard and Mayonnaise
  - BBQ Pulled Chicken with Creamy Cole Slaw
  - BBQ Pulled Pork with Creamy Cole Slaw
  - Chicken Tender with Honey Mustard

### GOURMET MAC N’ CHEESE BAR
- Creamy Four-Cheese Macaroni Served with Crispy Bacon, Green Onions, Hatch Chilies, Crumbled Bleu Cheese, Cheddar Cheese and Fried Crispy Onions

### MASHED POTATO BAR
- Mashed Yukon Gold Potatoes and Sweet Potatoes, Served with Whipped Butter, Brown Sugar, Toasted Pecans, Mini Marshmallows, Sour Cream, Green Onions, Crispy Bacon Bits and Shredded Jack-Cheddar Cheese

### DESSERT DISPLAYS

#### BITE SIZE COOKIES, BROWNIES AND DESSERT BARS
- Apple, Peach, Blueberry, Cherry and Lemon

#### MINI WAFFLE PIES
- Ghirardelli Chocolate Sauce, Chopped Nuts, Sprinkles, Chopped Candy Bars and Cookies, Cherries, Whipped Cream, Caramel and Raspberry Sauce

#### ICE CREAM SOCIAL (GF) (V)
- Choice of Ice Cream, Toppings and Sundaes

#### GOURMET POPCORN STATION
- **CHOICE OF THREE**
  - Loaded Baked Potato
  - Smoky Cheddar Cheese
  - Jalapeño and Cheese
  - Salt and Vinegar
  - Kettle Corn
  - Caramel
  - Vanilla Bean
  - Chocolate Covered Cherry
  - Cinnamon Delight (Cinnamon Roll)
  - Chocolate and White Chocolate Drizzled
Displays and Stations
RECEPTION | CARVING STATIONS

PRICED PER PERSON | 50 GUEST MINIMUM | $100 CHEF ATTENDANT FEE REQUIRED PER 50 GUESTS

CARVING STATION
Served with assorted dinner rolls

**HERB ROASTED BEEF TENDERLOIN** .................................. 27
With Caramelized Onions, Creamy Horseradish and Au Jus
Sautéed Vegetables

**PEPPER CRUSTED PRIME RIB** ....................................... 24
With Creamy Horseradish, Hot Horseradish and Au Jus
Sautéed Vegetables

**ROASTED SALMON WELLINGTON** .................................. 20
With Béarnaise Sauce and Fresh Lemons
Steam Asparagus

**FOUR PEPPERCORN CRUSTED ROAST BEEF** .................. 14
Creamy Horseradish and Au Jus
Roasted Vegetable Medley

**OVEN ROASTED TURKEY** ............................................ 14
Dijon Mustard and Herbed Mayonnaise
Sautéed Green Beans

**CITRUS HONEY BAKED HAM** ....................................... 13
Stone Ground Mustard and Orange Glaze Dipping Sauce
Caramelized Carrots
Displays and Stations

RECEPTION | ACTION STATIONS

PRICED PER PERSON | 50 GUEST MINIMUM | $100 CHEF ATTENDANT FEE REQUIRED PER 50 GUESTS | SERVED UP TO 1.5 HOURS

PASTA STATION ........................................................................ 18

CHOICE OF TWO

Penne with Grilled Italian Sausage and Marinara
Grilled Chicken Alfredo Farfalle

FOUR CHEESE TORTELLINI

with Sun-Dried Tomatoes, Shiitake Mushrooms, Peas, Leeks and White Wine Cream Sauce

ZUCCHINI OR SPAGHETTI SQUASH NOODLES ENHANCEMENT $3

RISOTTO STATION (GF) .......................................................... 15

CHOICE OF ONE

Roasted Wild Mushroom and Caramelized Onion Risotto (V)
Asparagus Lemon Risotto (V)

Roasted Corn and Poblano Pepper Risotto (V)

Sweet Pea and Fresh Mint Risotto (V)

Saffron, Shrimp and Bacon Risotto

Sausage, Tomato and Roasted Garlic Risotto

WING BAR (GF) ........................................................................ 18

Traditional Buffalo Drumettes, Sweet Chili Glazed Pork Wings, Crispy Boneless Wings Tossed with Garlic and Parmesan Cheese Served with Celery and Carrot Sticks, Ranch and Bleu Cheese Dipping Sauces

PAD THAI STATION (GF) (V) .................................................. 15

Choice of One

Roasted Wild Mushroom and Caramelized Onion Risotto (V)

Mushroom White Wine Broth, Parmesan Cheese

Asparagus Lemon Risotto (V)

Rich Vegetable Broth, Steamed Asparagus Tips, Lemon Zest, Garlic and Fresh Green Onions

Roasted Corn and Poblano Pepper Risotto (V)

Rich Vegetable Broth with a Blend of Pepper Jack Cheese, Green Onions, Garlic and Mexican Spices

Sweet Pea and Fresh Mint Risotto (V)

Rich Vegetable Broth and Mascarpone Cheese

Saffron, Shrimp and Bacon Risotto

Shrimp and Saffron Stock, Sautéed Shrimp, Crispy Bacon, Garlic, Green Onions and Parmesan Cheese

Sausage, Tomato and Roasted Garlic Risotto

Light Tomato Broth, Crumbled Italian Sausage, Roasted Garlic, Tomatoes and Parmesan Cheese

DESSERT STATIONS

Bananas Foster (GF) (V) .......................................................... 9

Fresh Bananas Sautéed with Butter, Brown Sugar, Cinnamon, Spiced Rum, Banana Liqueur Served over Vanilla Ice Cream

Watermelon and Pineapple Station (GF) (V) .................................. 8

Chef Carved Fruit Served with Citrus Chili Salt and Cinnamon Yogurt Dipping Sauce

Adult Root Beer Float/Craft Beer Float Station (V) ........................ 10

Root Beer & Orange Crush Float Station (GF) (V) ......................... 6
Dinners

PLATED DINNER

PRICED PER PERSON | FRESHLY BREWED COFFEE, TAZO TEAS AND ICED TEA

SALADS

CLASSIC CAESAR
Crisp Romaine Lettuce, Red Onions, Seasoned Croutons and Shredded Parmesan Cheese with Caesar Dressing

STEAKHOUSE WEDGE SALAD
Crisp Iceberg Lettuce Topped with Crumbled Bleu Cheese, Diced Tomatoes, Red Onions and Chopped Bacon with a Maytag Bleu Cheese Dressing

GARDEN SALAD
Assorted Mixed Greens Topped with Diced Roma Tomatoes, Julienne Carrots and Sliced Cucumbers with a Balsamic Vinaigrette

CAPRESE SALAD
Vine Ripe Tomatoes Layered with Fresh Buffalo Mozzarella and Fresh Basil, Drizzled with Extra Virgin Olive Oil, Balsamic Syrup and Fresh Cracked Pepper

HARVEST SALAD
Baby Spinach and Arugula Topped with Dried Cranberries, Grape Tomatoes, Crumbled Goat Cheese and Candied Pecans with Raspberry Vinaigrette

CHICKEN ENTRÉES

WILD MUSHROOM AND STUFFED CHICKEN (GF) ........................................38
Assorted Wild Mushrooms, Swiss Cheese, Sun-Dried Tomatoes and Arugula Served with a Sherry Demi and Five Grain Wild Rice and Seasonal Vegetables

PARMESAN CHEESE CRUSTED CHICKEN ..............................................38
Pan Seared Breast of Chicken Served with House Made Marinara Sauce Served with Herb and Cheese Polenta Cake and Seasonal Vegetables

CHICKEN MARSALA (GF) .................................................................35
Pan Seared Chicken Breast Topped with a Mushroom Marsala Sauce and Roasted Garlic Mashed Potatoes and Seasonal Vegetables

CHICKEN PICCATA (GF) ...............................................................35
Pan Seared Chicken Breast Topped with a Lemon Caper Sauce and Herb Roasted Potatoes and Seasonal Vegetables

BEEF & PORK ENTRÉES

FILET OF BEEF (GF) ...............................................................65
Wrapped in Bacon Topped with Bleu Cheese Butter, Horseradish Mashed Potatoes and Roasted Asparagus

BRAISED BEEF SHORT RIBS (GF) ...............................................55
Served with White Cheddar Cheese Mashed Potatoes and Seasonal Vegetables

STEAK AU POIVRE (GF) ............................................................50
Topped with Peppercorn Cream Sauce, Herb Roasted Fingerling Potatoes and Sautéed Broccolini

SOUTHWEST GRILLED STEAK (GF) ...........................................50
Chipotle Honey-Lime Glaze, Cheddar Cheese Mashed Potatoes and Roasted Vegetables

STUFFED PORK CHOP (GF) ......................................................45
Pan Seared Topped with a Sherry Demi, Served with Au Gratin Potatoes and Hazelnut-Brown Butter Brussel Sprouts
Dinners

**PLATED DINNER**

**SEAFOOD ENTRÉES**

**MARYLAND CRAB CAKES** ........................................... 58
Served atop a light Dijon mustard cream sauce, served with five grain wild rice and seasoned green beans.

**GRILLED HALIBUT (GF)** ............................................. 56
Topped with lemon-rosemary butter and served with Italian black rice and broccoli.

**DILL ROASTED SALMON (GF)** .................................... 48
Topped with a fresh lemon-dill cream sauce and served with sautéed vegetable couscous.

**PECAN CRUSTED TROUT (GF)** ..................................... 42
Topped with brown butter, served with wild rice pilaf and seasonal vegetables.

**VEGETARIAN ENTRÉES**

**BUTTERNUT SQUASH RAVIOLI (V)** .............................. 38
Drizzled with brown butter and tossed with toasted pine nuts, oven roasted tomatoes and fresh sage.

**CAPRESE STUFFED MUSHROOM (GF) (V)** .................. 35
Drizzled with a balsamic reduction and stuffed with roasted tomatoes, fresh mozzarella cheese and basil pesto.

**QUINOA STUFFED BELL PEPPER (GF) (DF) (VEGAN)** .... 35
Filled with a blend of fresh sautéed vegetables and black beans atop a red pepper sauce.

**VEGETABLE RISOTTO STUFFED PORTOBELLO MUSHROOM (GF) (V)** 35
Grilled Portobello mushroom filled with creamy risotto, served with seasonal vegetables.

**DUET ENTRÉES**

**FILET OF BEEF AND MARYLAND CRAB CAKE** ............ 70
Pan seared beef filet topped with rosemary-lemon butter and house made Maryland crab cake served with a lemon Dijon mustard cream sauce, roasted fingerling potatoes and grilled asparagus.

**PAN SEARED CHICKEN BREAST AND ROASTED SALMON (GF)** 65
Pan seared chicken demi and roasted salmon with a citrus beurre blanc served with five grain wild rice and sautéed broccoli.
Dinners

PLATED DINNER

DESSERTS

**FLOURLESS CHOCOLATE TORTE WITH FRESH SEASONAL BERRIES (GF)**
Garnished with White Chocolate and Raspberry Sauce

**TURTLE CHEESECAKE**
Topped with Chocolate and Caramel Sauces and Candied Pecans

**CLASSIC CARROT CAKE**
Filled with Pineapple and Walnuts Topped with Smooth Cream Cheese Frosting

**REESE'S PEANUT BUTTER PIE (GF)**
Chocolate Cookie Crust Filled with Crunchy Peanut Butter, Topped with Chunks of Reese's Peanut Butter Cups

**BISTRO TIRAMISU CAKE**
Filled with Sponge Cake, Mascarpone Cheese Mousse and Whipped Cream Topped with Seasonal Berries

**CARAMEL APPLE PIE**
Granny Smith Apples Topped with Buttery Caramel

**KEY LIME PIE**
Tart Key Limes in a Granola Crust

**MINI CHOCOLATE BUNDT CAKE**
Served with Raspberry Sauce and Fresh Raspberries
Dinners
DINNER BUFFET

**THE GRAND BUFFET** ................................................................. 40
Includes Freshly Brewed Coffee, Tazo Teas and Iced Tea

**BREADS**
CHOICE OF ONE

- **FRESHLY BAKED DINNER ROLLS** with Whipped Butter
- **BUTTERMILK BISCUITS** with Sweet Butter and Honey
- **CORNBREAD AND JALAPEÑO HUSHPUPPIES**
- **STEAKHOUSE BREAD BASKET** with Garlic and Kalamata Olive Breads
- **GLUTEN FREE ROLLS AND BREAD** (additional $1 per person)

**SALADS**
CHOICE OF TWO

- **CLASSIC CAESAR SALAD** Crisp Romaine Lettuce, Red Onions, Seasoned Croutons and Shredded Parmesan Cheese with a Caesar Dressing
- **MIXED GARDEN SALAD** with Baby Spinach, Mandarin Oranges, Sliced Mushrooms, Sliced Red Onions, Almonds and Sesame Seed Vinaigrette
- **ASIAN SALAD** with Baby Spinach, Mandarin Oranges, Sliced Mushrooms, Sliced Red Onions, Almonds and Sesame Seed Vinaigrette
- **ALMOND AND BERRY SALAD (GF)** Mixed Greens, Sliced Strawberries, Fresh Blueberries, Red Onions, Toasted Pecans, Bleu Cheese Crumbles and a House Made Raspberry Vinaigrette
- **FRESH FRUIT SALAD (GF)** with Mint
- **CAPRESE PASTA SALAD** Grape Tomatoes, Mozzarella Cheese, Arugula, Farfalle Pasta Tossed with Creamy Basil Pesto Dressing
- **LEMON, ROSEMARY AND SUN-DRIED TOMATO POTATO SALAD (GF) (V)** Red Skinned Baby Potatoes, Fresh Rosemary, Lemon Zest, Chopped Parsley, Sun-Dried Strips, Tossed with a Stone Ground Mustard and Lemon Dressing
- **AUTUMN CRUNCH PASTA SALAD (V)** Apples, Celery, Toasted Pecans, Dried Cranberries, Mandarin Oranges, Baby Spinach Tossed with Orecchiette Pasta and a Poppy Seed Dressing

(Additional salads may be added $3)

**SIDES**
CHOICE OF TWO

- **GARLIC MASHED POTATOES (GF)**
- **OVEN ROASTED BABY POTATOES (GF)**
- **AU GRATIN POTATOES (V)**
- **CREAMY FOUR-CHEESE MACARONI (V)**
- **FIVE GRAIN WILD RICE PILAF (GF)**
- **SPANISH RICE (GF)**
- **JASMINE STEAMED RICE (GF)**
- **VEGETABLE FRIED RICE**
- **VEGETABLE COUSCOUS**
- **ROASTED BABY CARROTS (GF)**
- **ROASTED FRESH VEGETABLE MEDLEY (GF)**
- **FRESH GREEN BEANS ALMANDINE (GF)**
- **ROASTED BRUSSLE SPROUTS WITH HAZELNUTS AND BROWN BUTTER (GF)**
- **RANCH BEANS (GF)**
- **FIRE ROASTED CORN WITH BUTTER (GF)**
- **BUTTERNUT SQUASH WITH CARROTS AND SNOW PEAS (GF)**

(Additional salads may be added $3)
## Dinners
### Dinner Buffet

**THE GRAND BUFFET .......................................................... CONT.**

**ENTRÉE**

- **CHOICE OF TWO**
  - **BBQ ROASTED CHICKEN QUARTERS (GF)**
  - **BUTTERMILK FRIED CHICKEN**
  - **CHICKEN PICCATA (GF)** with a Lemon Caper Sauce
  - **CHICKEN MARSALA (GF)** with a Rich Mushroom Sauce
  - **GRILLED CHICKEN (GF)** with Rosemary, Lemons and Garlic
  - **GRILLED CHICKEN ALFREDO SAUCE** Tossed with Penne Pasta
  - **GRILLED CHICKEN AND BEEF FAJITAS (GF)** with Mini Tortillas
  - **PARMESAN CHICKEN** with Marinara Sauce
  - **TERIYAKI CHICKEN** with Grilled Pineapple
  - **DILL ROASTED SALMON** with a Fresh Lemon-Dill Cream Sauce
  - **GRILLED SALMON (GF)** with Mango-Chili Salsa
  - **PAN SEARED SALMON (GF)** Drizzled with Thyme-Orange Blossom Honey
  - **PAN SEARED WHITE FISH (GF)** with Fresh Tomato White Wine Basil Sauce
  - **SHRIMP SCAMPI** with Farfalle Pasta
  - **SEAFOOD PASTA** with Fresh Oven Roasted Tomatoes and Herbs
  - **BEEF, CHICKEN OR CHEESE ENCHILADAS (GF)**
  - **CHILI-LIME FLANK STEAK (GF)** Seasoned with Chipotle and Guajillo Peppers, Drizzled with a Honey Lime Reduction
  - **GRILLED FLANK STEAK (GF)** with Bleu Cheese Butter, Cremini Mushrooms and Caramelized Onions
  - **SMOKED BEEF BRISKET (GF)** with Chipotle BBQ Sauce
  - **STEAK AU POIVRE (GF)** Topped with Brandy-Peppercorn Cream Sauce
  - **FIVE CHEESE TORTELLINI (V)** Served with Creamy Alfredo Sauce
  - **PENNE PASTA ROSA VERDE (V)** with Tomatoes, Watercress, Pine Nuts and Gorgonzola
  - **ROASTED EGGPLANT ROLLATINI (GF) (V)** with Marinara Sauce

(Additional selections from entrees may be added $7)

**ADD A CARVING STATION ........................................................................................................ 7**

- **PEPPER CRUSTED TOP ROUND (GF)** Au Jus and Creamy Horseradish
- **OVEN ROASTED TURKEY BREAST (GF)** Herbed Aioli and Cranberry Sauce
- **ORANGE-HONEY GLAZED HAM (GF)** Stone Ground Mustard and Honey-Orange Glaze Dipping Sauce

**SOMETHING SWEET**

- **CHOICE OF ONE**
  - **CARROT CAKE** with Cream Cheese Frosting
  - **FLOURLESS CHOCOLATE TORTE (GF)**
  - **NEW YORK STYLE CHEESECAKE** Served with Strawberry
  - **PEACH COBBLER** with Whipped Cream
  - **FRENCH BREAD PUDDING** with Whisky Vanilla Sauce
  - **GOURMET COOKIES, BROWNIES, BLONDIES AND DESSERT BARS**
  - **STRAWBERRY SHORT CAKE** with Vanilla Whipped Cream
  - **TIRAMISU** with Fresh Berries
  - **CHEF’S ASSORTMENT OF GOURMET CUPCAKES**
  - **CHEF’S DESSERT TRAY** May Include Mini Cheesecakes, Cream Puffs, Brownie Bites, Eclairs, Cookies and Dessert Bars
  - **APPLE CRISP** with Cinnamon-Vanilla Whipped Cream
  - **CANNOLI DIP** with Cannoli Chips

(Additional selections from something sweet may be added $3)
PLATED MEALS ................................................................. 18

CHOICE OF ONE

- **CRISPY CHICKEN TENDERS (GF)** Served with French Fries and Ketchup
- **MACARONI AND CHEESE** Served with Chef’s Vegetable Medley
- **PENNE PASTA MINI MEATBALLS** Served with Homemade Marinara Sauce and Parmesan Cheese
- **CLASSIC CHEESEBURGER AND FRENCH FRIES** Served with American Cheese, Lettuce, Tomato, Red Onion, Pickle Chips and Ketchup
- **CLASSIC HAMBURGER AND FRENCH FRIES** Served with Tomato, Lettuce, Red Onion, Pickle Chips and Ketchup
- **HEBREW NATIONAL HOT DOG** Served with French Fries and Ketchup

- **ADD A MIXED FIELD GREEN SALAD $2**
  Topped with Carrots, Sliced Cucumber, Tomatoes, Croutons
  Served with Ranch Dressing
## Bar Packages

1 BARTENDER PER 100 GUESTS | $100 BAR FEE PER 100 PEOPLE

### PREMIUM PACKAGES

**HOSTED BAR PER PERSON**
- First Two Hours: $20
- Each Additional Hour Thereafter: $8

**HOSTED DRINK TICKETS**
- Premium Brands Per Ticket: $8

**HOSTED BAR PER DRINK**
- Premium Wine: $9
- Mixed Drink: $8
- Imported and Craft Beer: $6
- Domestic Beer: $5
- Bottled Water/Juices/Soft Drink: $2

**CASH BAR**
- Premium Wine: $10
- Premium Brand Cocktails: $9
- Imported and Craft Beer: $7
- Domestic Beer: $6
- Bottled Water/Juices/Soft Drink: $2

### SIGNATURE PACKAGES

**HOSTED BAR PER PERSON**
- First Two Hours: $18
- Each Additional Hour Thereafter: $7

**HOSTED DRINK TICKETS**
- Signature Brands Per Ticket: $7

**HOSTED BAR PER DRINK**
- House Wine: $7
- Mixed Drink: $7
- Imported and Craft Beer: $6
- Domestic Beer: $5
- Bottled Water/Juices/Soft Drink: $2

### THEMED BAR PACKAGES

**BLOODY MARY CART**
- $20 First 2 Hours, $10 For Additional Hour
  - May Include Assorted Spices, Olives, Pickles, Baby Corn, Garlic, Onions, Red Peppers, Spicy Veggies, Celery, Limes, Lemons, Jalapeños, Horseradish or Bacon

**MIMOSA CART**
- $16 First 2 Hours, $8 For Additional Hour
  - Variety of Different Juices, Garnishes and Sparkling Wine

**ADULT ROOT BEER FLOAT/CRAFT BEER FLOAT STATION**
- $10

* Premium options available