MEAT AND CHEESE PLATE
Daily selection of handcrafted charcuterie & artisanal cheeses
$120.00++ (serves 15-20 guests)
$170.00++ (serves 25-30 guests)
$250.00++ (serves 35-40 guests)

CHEESE & FRUIT PLATE
Daily selection of artisanal cheeses & seasonal fruit
$65.00++ (serves 10-15 guests)
$120.00++ (serves 20-25 guests)
$175.00++ (serves 30-40 guests)

CRAB & SPINACH ARTICHOKE DIP
$55.00++ (serves 10-15 guests)
$110.00++ (serves 20-25 guests)
$165.00++ (serves 30-40 guests)

TENDERLOIN SANDWICHES $7.00++ PER PIECE
Prime Tenderloin, Tomatoes, Black Pepper Horseradish Aioli, Served on a Roll

MINI SMASH BURGERS $7.00 ++ PER PIECE
Our smash burger, Cheddar Cheese, Ketchup

RHODE ISLAND STYLE CALAMARI $16.00 ++ PER ORDER
(Serves approximately 4 guests)
Tossed with stuffed Olives, Baby Corn, Pepperoncini Peppers, Pepper Cherries

LAMB FONDUE $12.00++ PER PIECE
Colorado Lamb Chops, Green Chili Cheese Sauce

GRILLED TENDERLOIN CROSTINI $6.50 ++ PER PIECE
Roasted Red Peppers, Dijon, Arugula

TOMATO & ARTICHOKE BRUSCHETTA $3.50 ++ PER PIECE
Tomato, Artichoke, Parmesan, Basil, Extra Virgin Olive Oil a top a Crostini

CHEF DE CUISINE MARCO UGARTE
++ 24% SERVICE CHARGE AND TAX
TUNA TARTARE CONES $6.50 ++ PER PIECE
Tuna, Scallion, Avocado, Yuzu Ponzu

SHRIMP COCKTAIL $7.00 ++ PER PIECE
Large Cold Water White Shrimp, Cocktail Sauce, Remoulade, Joe’s Mustard Sauce

LOBSTER COCKTAIL $10.00 ++ PER PIECE
South African Lobster Tails, Cocktail Sauce, Remoulade, Joe’s Mustard Sauce

COCONUT SHRIMP $7.00 ++ PER PIECE
Pineapple-Cucumber Slaw, Ginger Dipping Sauce

SMOKED SALMON PRETZEL $6.00 ++ PER PIECE
Smoked Salmon, Herbed Goat Cheese, Pretzel Crostini

MINI DUNGENESS CRAB CAKES $6.50 ++ PER PIECE
Served with Green Apple Garnishment, Grain Mustard Butter

BEEF TARTARE WONTONS $6.50 ++ PER PIECE
Beef Filet, Red Onion, Capers, Radish, Creole Aioli

MINI GREEN CHILI CHEESE SANDWICH $4.00 ++ PER PIECE
Anaheim & Poblano Chilis, White Cheddar, Fontina & Asadero Cheese, Toasted Sourdough

PRETZEL FONDUE $12.00 ++ PER ORDER
(Serves approximately three guests)
Freshly Baked Pretzels, Green Chili Fondue, Pepper Jack & White Cheddar Cheese Dip

ROASTED RED PEPPER SHOOTERS $3.00 ++ PER PIECE
Charred Red Peppers Simmered, Blended with Vegetables

RIBEYE CARVING STATION $12.00 ++ PER PERSON
(Minimum guest count, 50 guests)
Chef Attended, $300.00 chef fee
Rolls, Condiments, Yukon Gold Mashed Potatoes
CHEF DE CUISINE MARCO UGARTE
++ 24% SERVICE CHARGE AND TAX