

Colorado Menu

\$60 per person
comes with house butter rolls

Apps

Bison Meatballs

served in a wild mushroom sauce

Palisade Peach & Goat Cheese Crostini V VG

grilled peach | honey goat cheese | thyme

Salad

Spring mix with heirloom tomatoes, cucumbers, carrots, pickled onions, mint, and served with a champagne vinaigrette. GF

Entrees

Grilled Trout GF

served in a lemon beurre blanc

Dijon Chicken GF

served in white wine sauce with shallots

Sides

Burrata Ravioli V

served in a corn velouté with green chilies, and crispy shallots

Grilled Seasonal Veggies GF VG

Surf & Turf

\$57 per person
comes with house butter rolls

Apps

Fig, Walnut, & Honey Crostini V

Korean Beef Skewers

prepared in a bulgogi marinade

Smoked Salmon Canapes GF

served on sliced cucumbers with capers
and cream cheese

Salad

Spring mix, toasted pecans, and berries,
served with maple vinaigrette. GF VG

Entrees

Balsamic Steak Tips GF

served with roasted tomatoes in a
chimichurri sauce

Shrimp Scampi GF

served with roasted garlic, lemon, and
fresh parsley

Sides

Garlic & Herb Fingerling Potatoes GF VG

Grilled Seasonal Veggies GF VG

Surf & Turf

\$115 per person ✨ *Elevated* ✨
comes with house butter rolls

Apps

Bacon Wrapped Scallops GF

Filet Bites GF

served in a summer herb sauce

Roasted Vegetable Tarts V or VG

Entrees

Sliced Filet of Beef GF

served with a red wine reduction or
a tarragon bearnaise

Lobster Tail GF

served in brown butter with lemon
and parsley

Vegan Miso Scallops GF VG

served in a miso vegan butter sauce

Salad

Chopped endive with pecorino, heirloom
carrots, cucumber ribbon and heirloom
tomatoes, served with a champagne
vinaigrette.

Sides

Duchess Potatoes V

Grilled Baby Vegetables GF VG

Tried & True

\$49 per person
comes with house butter rolls

Apps

Brie Bites V

made with seasonal jam and topped with
toasted almonds and rosemary

Bacon Wrapped Dates GF

stuffed with either honey goat cheese or
Marcona almonds

Crispy Artichokes VG

served with a vegan lemon basil aioli

Entrees

Prosciutto Chicken GF

stuffed with mascarpone and asparagus

Lemon Dill Salmon GF

Salad

Spring mix, honey goat cheese, strawberries,
pecans, and chives, served with a maple
vinaigrette. GF V

Sides

Roasted Balsamic Veggies GF VG

Brown Butter Mashed Potatoes GF V

Veggie Lovers

\$53 per person
comes with house butter rolls

Apps

Crispy Artichokes GF VG
served with a vegan lemon basil aioli

Tomato Bisque Shooters V
served with grilled cheese croutons

Walnut Herb Stuffed Dates GF VG

Salad

Spring mix, honey goat cheese, strawberries, pecans, and chives, served with a maple vinaigrette. GF VG

Entrees

Eggplant Harissa VG
tossed in a chickpea breading

Roasted Caramelized Squash GF VG
stuffed with walnuts and maple

Sides

Roasted Veggies GF VG

Truffle Risotto GF V
topped with crispy shallots and thyme