

# Colorado Menu

\$60 per person  
comes with house butter rolls

## Apps

### Bison Meatballs

served in a wild mushroom sauce

### Peach & Goat Cheese Crostini V

## Salad

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

## 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 VE

# 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 VE

## 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 VE

Grilled Seasonal Veggies GF VE

# 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

## 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

## Salad

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

## Sides

Duchess Potatoes V

Grilled Baby Vegetables VE





## 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 VE**  
served with a vegan lemon basil aioli

### Entrees

**Prosciutto Chicken GF**  
stuffed with mascarpone and asparagus

**Lemon Dill Salmon GF**

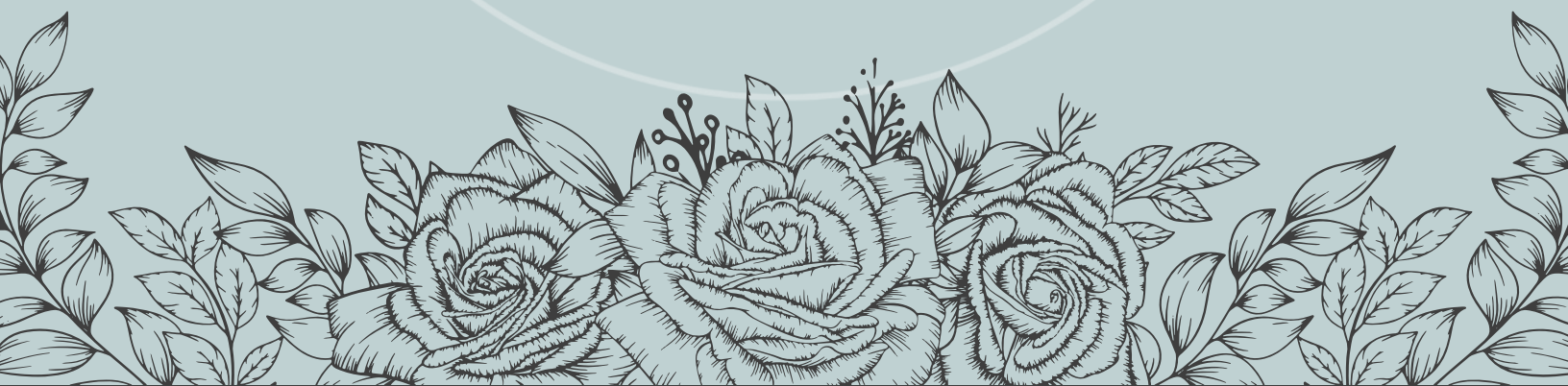
### Salad

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

### Sides

**Roasted Balsamic Veggies GF VE**

**Brown Butter Mashed Potatoes GF V**



# Veggie Lovers

\$53 per person  
comes with house butter rolls

## Apps

**Crispy Artichokes VE**  
served with a vegan lemon basil aioli

**Tomato Bisque Shooters V**  
served with grilled cheese croutons

**Walnut Herb Stuffed Dates GF VE**

## Salad

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

## Entrees

**Eggplant Harissa VE**  
tossed in a chickpea breading

**Roasted Caramelized Squash GF VE**  
stuffed with walnuts and honey

## Sides

**Roasted Veggies GF VE**

**Truffle Risotto GF V**  
topped with crispy shallots and thyme