

W E L C O M E T O O U R

Menu's

We look forward to working with you! Please explore our various menu options, keeping in mind that some choices are seasonal. We're happy to customize our offerings and work closely with you to finalize the perfect menu for your event.

INCLUDED WITH OUR SERVICES:

- **HEAVY TABLE LINENS**
- **TABLEWARE**
- **ASSORTED CONDIMENTS**
- **COFFEE, WATER & TEA**
- **SET UP & TEAR DOWN**

FOOD & BAR
SERVICES ARE
SUBJECT TO A 4.4%
SALES TAX, A 20%
GRATUITY, AND A
\$350 SERVICE
CHARGE.

T R A D I T I O N A L

Menu

\$25 Per Person

MAIN (CHOOSE 2-3)

- BBQ CHICKEN
- BEEF RAVIOLI
- CHEESE TORTELLINI
- CHICKEN ALFREDO W/FETTUCCINE
- HOT HAM
- ITALIAN BEEF W/PEPPERS
- ITALIAN SAUSAGE AND PEPPERS
- MEATBALLS IN RED SAUCE
- MEATBALLS W/MUSHROOM GRAVY AND EGG NOODLES
- PASTA PRIMAVERA
- ROAST BEEF W/GRAVY
- ROAST CHICKEN
- ROAST TURKEY W/GRAVY

*Bread Basket
provided at each table*

SIDES & SALADS (CHOOSE 4)

- BEETS & SQUASH W/ FETA & ROSEMARY
- BRAISED CARROTS W/GINGER
- CILANTRO LIME RICE
- DILL POTATO SALAD
- FINGERLING POTATOES
- GARDEN SALAD
- GARLIC MASHED POTATOES
- ITALIAN SALAD
- MAC & CHEESE
- MEXICAN STREET CORN CUPS
- PARSLEY EGG NOODLES
- PEAR & SPICED WALNUT W/FENNEL & ARUGULA
- ROASTED BRUSSEL SPROUTS W/PANCETTA
- ROASTED POTATOES W/ PEPPERS & ONIONS
- STRAWBERRY SPINACH SALAD
- WEDGE SALAD

Served Buffet Style

S M A L L B I T E S

Menu

\$2 PP

- CHIMICHURRI MEATBALLS
- HONEY BOURBON MEATBALLS
- BBQ LITTLE SMOKIES
- BREADED MUSHROOMS
- BREADED ZUCCHINI
- DEVEILED EGGS
- FRUIT KABOBS
- PIGS IN A BLANKET
- PRETZEL BITES

\$3 PP

- BRUSCHETTA CUPS
- CAPRESE SKEWERS
- MINI SPAGHETTI PLATES
- NACHO CUPS
- VEGGIE CUPS

\$4 PP

- CHARCUTERIE CUPS
- MINI CHICKEN WRAPS
- MINI HAM & CHEESE SUBS
- MINI SHRIMP COCKTAIL
- MINI TOMATO SOUP & GRILLED CHEESE

H O M E M A D E
S O U P S

\$120 PER 7 QT BATCH, SERVES 35

- BUTTERNUT SQUASH
- CHICKEN GNOCCHI
- ITALIAN POTATO
- ROASTED PEPPER & TOMATO
- TRADITIONAL CHILI
- VEGETABLE
- WHITE BEAN & SAUSAGE
- WHITE CHICKEN CHILI

Individually priced per person. May be added to any menu.

B R U N C H

Menu

CHOOSE 6 ITEMS | \$17.50 PER PERSON

- ASSORTED MINI MUFFINS
- AVOCADO TOAST BITES
- BACON
- BISCUITS & GRAVY
- CANADIAN BACON
- CORN BEEF HASH
- FRUIT KABOBS
- FRENCH TOAST BAKE
- HASH BROWNS
- HASH BROWN PATTIES
- MINI SPINACH QUICHE
- OATMEAL WITH TOPPINGS
- ROASTED BREAKFAST POTATOES
- SAUSAGE LINKS
- SAUSAGE PATTIES
- SCRAMBLED EGGS
- TURKEY SAUSAGE
- WAFFLES
- YOGURT PARFAIT

Butter, Jams, and other condiments will be provided.

B A R B E Q U E M E A L

Menu

\$22.50

Per Person

*Buns & Condiments
Included. Cornbread
provided at each table.*

MEAT (CHOOSE 2)

- BBQ CHICKEN
- BBQ PULLED PORK
- BRATWURST
- SLOPPY JOES

SIDES & SALADS (CHOOSE 3)

- BACON JALAPEÑO CORN SALAD
- BAKED BEANS
- BAKED BEANS WITH BACON
- CEASAR SALAD
- CUCUMBER SALAD
- COWBOY PASTA SALAD
- CREAMY COLESLAW
- CORN ON THE COB
- DILL POTATO SALAD
- GARDEN SALAD
- MAC & CHEESE
- MEXICAN STREET CORN CUPS
- RED POTATO SALAD
- SMOKEY PINTO BEANS

Served Buffet Style

T A C O B A R

Menu

Included:

*Soft & hard taco shells, lettuce,
tomato, onion, black olives,
radishes, cilantro, sour cream,
salsa, hot sauce.*

*Chips & Salsa Baskets provided
at each table*

CHOOSE 6 ITEMS | \$20 PER PERSON

- BLACK BEAN, CORN & AVOCADO SALAD
- BLACK BEAN & ROSTED MUSHROOM
- CHICKEN TINGA
- CILANTRO LIME RICE
- SEASONED GROUND BEEF
- SHREDDED BEEF
- SMOKEY PINO BEANS
- SPANISH RICE
- SOUTHWEST SALAD WITH CILANTRO LIME DRESSING
- MEXICAN STREET CORN CUPS

Served Buffet Style

D E S S E R T

Menu

CHOOSE 6 ITEMS | \$6 PER PERSON

- ASSORTED COOKIES
- ASSORTED MINI CHEESECAKES
- BANANA CREAM PARFAIT
- CHURROS
- CHOCOLATE CAKE
- CHOCOLATE CHIP COOKIES
- FRUIT KABOBS
- LEMON BARS
- MINI CANNOLI
- MINI CREAM PUFFS
- RICE KRISPY TREATS
- STRAWBERRY SHORTCAKE CUPS
- TIRAMISU
- VANILLA CAKE
- YOGURT PARFAITS

UPGRADED OPTIONS | \$8 PER PERSON

- CHOCOLATE FOUNTAIN WITH ASSORTED FIXINGS
- CANDY BAR

Desserts are served as small bites, Buffet Style

The Bar

All Packages include Water, Coffee & Tea. We provide bartenders for your event to ensure smooth service throughout. Please note that we do not offer an open bar, but we offer a variety of signature cocktail options on our menu. Prices may vary based on specific requests, and we are happy to accommodate customizations!

NON ALCOHOLIC PACKAGE

(Starting at) 4 hrs: \$7.50 PP | 6hrs: \$10 PP

Soda, Sparkling Grape Juice, Fruit Infused Water

BASIC PACKAGE

(Starting at) 4 hrs: \$12.50 PP | 6hrs: \$15 PP

Soda, Domestic Beer, Red & White Wine

CO CRAFT PACKAGE

(Starting at) 4 hrs: \$15 PP | 6hrs: \$20 PP

Soda, CO Craft Beer, Premium Wine

CHAMPAGNE TOAST

(Starting at) Basic \$7 PP | Premium \$10 PP

UNLIMITED MIMOSA BAR

(Starting at) Basic \$12.50 PP | Premium \$15 PP

SIGNATURE COCKTAILS

Alcohol Based: (Starting at) \$100 per Gallon

Wine or Champagne Based: (Starting at) \$85 per Gallon

- Berry Sangria
- Festive Sangria
- Red Sangria
- Rose Sangria
- Seasonal Sangria
- White Sangria
- Classic Margarita
- Rose Margarita
- Seasonal Margarita
- Spicy Margarita
- Blackberry Mule
- Classic Mule
- Seasonal Mule
- Ancho Mule
- Berry Mojito
- Classic Mojito
- Coconut Lime Mojito
- Seasonal Mojito
- Classic Paloma
- Rosemary Paloma
- Classic Ranch Water
- Lavender Lemonade
- Seasonal Spritzer
- Whiskey Punch

SIGNATURE MOCK-TAILS

(Starting at) \$65 per Gallon

- Pomegranate Lime Spritzer
- Sunrise Cooler
- Cucumber-Mint Limeade
- Strawberry Basil Lemonade
- Fruit & Herb Infused Water
- Seasonal NA Sangria

Let's sit down & talk about your vision - the options are (almost) endless...

Ask us about our seasonal options! We are happy to customize your drink menu to fit your vision. If you have a specific cocktail or mocktail recipe in mind, please let us know, and we will do our best to create it for your event. Upgrades, such as premium spirits or additional garnishes, are available upon request for an additional fee.