

À LA CARTE MENU

Appetizers ~ Boards & Dips

Cheese and Cracker Board

cubed cheese/ fresh berries/ grapes/ cracker medley

Crostini Bar

Garlic crostini/ Greek olive tapenade/ tomato and basil bruschetta/ house-made hummus. (Veg) 3 pc.

Spinach Artichoke Dip

cream cheese/ garlic/ artichoke/ roasted bell peppers/ spinach/ parmesan cheese/ crudité vegetables/ pita chips. (Veg)

Vegetable Tray

celery/ carrots/ broccoli/ cucumber/ bell peppers/ ranch

Charcuterie Board

cured meat/ gourmet cheese/ dried fruit/ grapes/ nuts/ preserves/ fig spread/ marinated vegetables/ gourmet crackers

Appetizers ~ Vegetarian (cold)

Braised Mustard Seed

Deviled Eggs

traditional filling/ pickled red onion/ mustard seed caviar. (Veg, GF, DF)

Mojito Watermelon

Boxes

feta/ fresh mint/ vinaigrette (Veg, GF)
(Seasonal: May- August)

Fruit & Cheese Skewer

seasonal fruit/ domestic cheese (Veg, GF)

Caprese Skewer

grape tomato/ basil/ ciliegine mozzarella/ balsamic glaze. (Veg, GF)

Roasted Red Pepper

Hummus Shooters

fresh hummus/ spring crudité vegetables (DF, GF, Veg, Vegan)

Spring Phyllo Cups

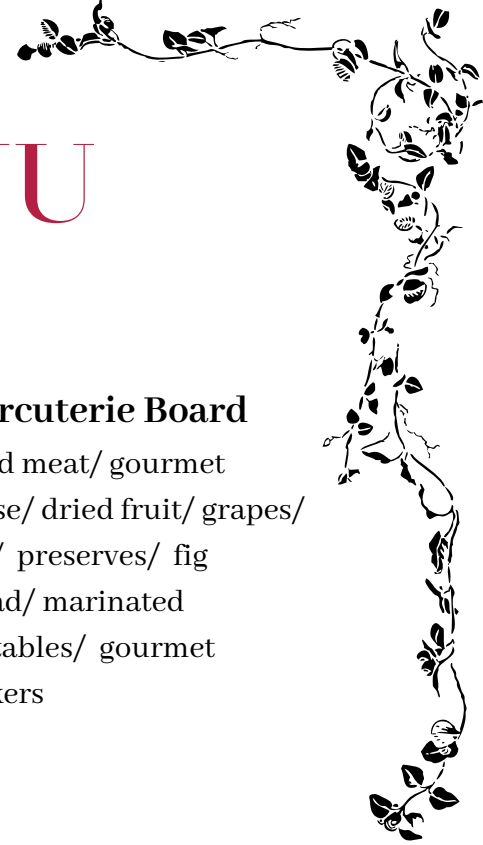
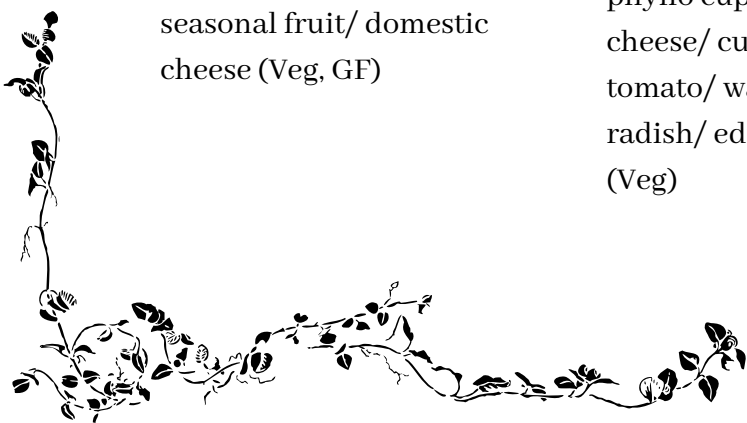
phyllo cups/ boursin cheese/ cucumber/ grape tomato/ watermelon radish/ edible flowers. (Veg)

Fresh Berry Skewers

strawberries/ blackberries/ blueberries/ fresh mint. (GF, DF, Veg, Vegan)
(Seasonal: april-november)

Caprese Crostini

tomato/ basil/ fresh mozzarella/ balsamic reduction/ garlic crostini (veg)



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Appetizers ~ Vegetarian (hot)

Indian Samosa

puff pastry/ spiced potato/
pea/ apricot curry sauce

(Veg) 3pp

Spinach Artichoke

Stuffed Mushroom

cream cheese/ feta/ garlic
(GF, Veg)

Wild Mushroom Arancini

wild mushroom risotto/
lemon basil aioli (veg)

Sundried Tomato Basil

Phyllo Purse

garlic/ cream cheese/
parmesan/ marinara (veg)

Spinach Empanada

roasted red pepper/ garlic/
onion/ feta/ ricotta (veg)

Spanakopita

spinach/ garlic/onions/
feta/ phyllo (Veg)

Falafel Bites

chickpea bites (GF,DF, Veg,
Vegan/ Tzatziki / 2pp

Appetizers ~ Non-Vegetarian (cold)

Black & Blue Crostini

medium rare steak/
crostini/ gorgonzola
horseradish cream/ micro-
greens

Ham and Brie Slider

ham/ Brie/ arugula/
apricot jelly/ dijon mustard

Onion Jam Toast Points

maple/ bacon (DF)

Charcuterie Cups

salami/ cheese/ olives/
grapes/ berries/ dried
fruit/ speciality crackers

Spiced Pork Tenderloin

Canapé

garlic crostini/ cranberry-
apple compote/ blue
cheese/ micro greens.

Beef Roulades

medium rare steak/ crisp
vegetables/ chimichurri
(GF, DF)

Chicken Waldorf Salad

Cream Puffs

apple/ grapes/ celery/
onion/ tarragon/
mayonnaise

Appetizers ~ Non-Vegetarian (hot)

Bacon & Sage Chicken

Bites

House-made BBQ dipping
sauce(GF, DF)

Pork & Vegetable

Potstickers

Ponzu sauce

Greek Lemon Chicken

Skewers

Tzatziki Sauce (GF)

Bacon Wrapped Dates

smoked almonds/ blue
cheese (GF, contains nuts)

Pulled Pork Slider

pulled pork/ BBQ Sauce/
coleslaw/ brioche bun

Italian Sausage

Pinwheels

Italian sausage/ bell
pepper/ onion/
mozzarella/ puff pastry

Swedish Meatballs

pork/ beef/ creamy
mushroom sauce/3 pp

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Appetizers ~ Non-Vegetarian (hot)

Sweet Thai Meatballs

pork/ beef/ sweet Thai
chili/ soy sauce/ toasted
sesame seeds / scallions/
3pp (DF)

Beef Satay

Thai peanut sauce (GF,DF)

Sausage & Pepper

Stuffed Mushroom

Italian sausage/ balsamic
vinegar/ peppers/
mushroom cap. (GF)

Honey Balsamic Meatballs

pork/ beef/ honey balsamic
BBQ/ 3pp

Carnitas Street Taco

corn tortilla/ cilantro/
pickled red onion/ salsa
verde/ lime

Mini Twice Baked

Potato

bacon/ chives/ sour cream
(GF)

Yakatori Chicken Skewers

chicken thigh/ soy sauce/
garlic/ ginger/ brown
sugar/ honey/ rice vinegar/
sesame seeds (GF, DF)

Mini Beef Slider

Caramelized onion/
provolone/ rosemary garlic
aioli/ brioche bun/ tater tot

Appetizers ~ Seafood (cold)

Shrimp & Mango Salsa

Bite

cucumber chip/ mango
salsa/ sweet chili glaze/
micro cilantro (GF, DF)

Smoked Salmon Tart

lemon brie/ pastry shell
smoked salmon/ dill

Grilled Mexican Shrimp

Shooter

tequila-lime marinade/
cucumber/ mango/
cilantro/ grilled sweet
corn/ cocktail sauce (GF,
DF)

Shrimp Cocktail

Shooter

cocktail sauce/ lemon (GF)

Smoked Salmon

Canapé

pesto cream cheese/
cucumber/ capers dill (GF)

Appetizers ~ Seafood (hot)

Grilled Shrimp & Andouille Skewer

pork/ beef/ sweet Thai
chili/ soy sauce/ toasted
sesame seeds / scallions/
3pp (DF)

Mini Deviled Crab Cakes

Mississippi comeback
sauce

Shrimp & Grits Shooter

corn/ red onion/ bell
pepper

Crab Stuffed Mushrooms

cream cheese/ parmesan/
green onion/ panko

Sweet & Spicy Shrimp

Sriracha/ honey butter/
balsamic ketchup (GF)

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Entrées



Chicken Marsala

grilled chicken breast/
mushroom marsala wine
sauce (GF)

Chicken Piccata

chicken breast/ white
wine/ lemon/ garlic/caper/
oregano/ fresh parsley/
butter. (GF)

Sweet & Sticky

Chicken

wok fried/ chicken thighs
(GF, DF)

Stuffed Pork

Loin

granny smith apples/
cranberries/ sage/
cornbread/ apple cider
gravy. (DF)

Argentine Bistro

Tender

medium rare sliced bistro
tender/ chimichurri sauce
(GF, DF)

Grilled Huli Huli Chicken

chicken thighs/pineapple/
ginger/ soy/ Sriracha/
grilled pineapple (GF,DF)

Chipotle Chicken

chicken breast/ cream sauce/
garlic/ chipotle peppers/ white
wine/ flour tortillas

Herb Chicken

chicken breast/ white
wine/ fresh herbs/ cream
sauce (GF)

Asian Marinated

Pork Medallions

ginger/ soy/ honey/
hoisin/ lime/ garlic / baby
bok choy/ fresh orange
(GF, DF)

Bourbon Braised

Beef Brisket

brisket/ onions/ whiskey/
demi sauce (GF, DF)

Grilled Filet

Mignon

medium rare/ garlic herb
compound butter (GF)

Greek Chicken

chicken breast/ artichoke/
sun- dried tomato velouté
(GF, DF)

Milanese Chicken

chicken breast/ baby
arugula/ grape tomatoes /
shaved parmesan cheese/
lemon (GF)

Chicken Saltimbucca

chicken breast/ prosciutto/
sage/ mozzarella/ marsala wine
sauce (GF)

Pork Picatta

tenderloin/ lemon caper
sauce(GF)

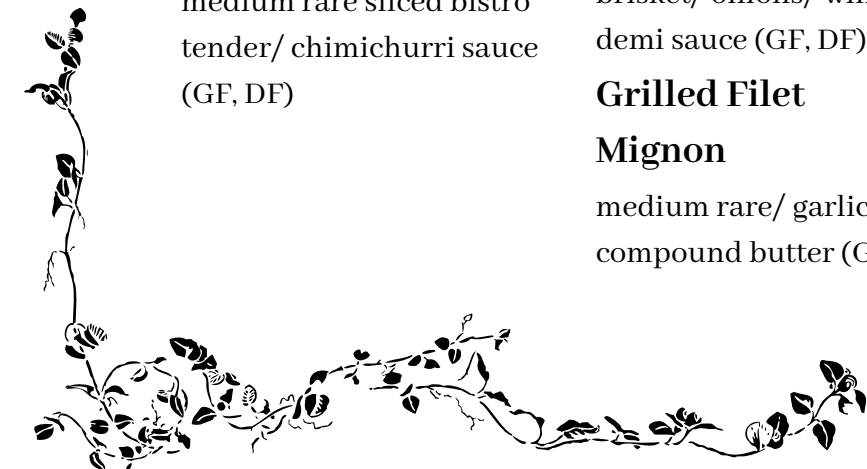
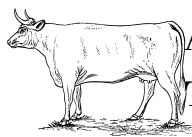
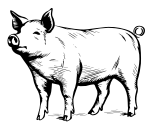
Braised Pork Osso Bucco

pork shank/ tomato demi
sauce (DF)

Coffee Crusted NY

Strip

medium rare/ chipotle
Hollandaise/ micro
cilantro (GF)



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Entrées



Orange Maple

Glazed salmon

orange juice/ soy/ maple/
brown sugar glaze (GF,DF)

Roasted Pomegranate Salmon

braised fennel (GF)

Tuscan Salmon

sundried tomato/ garlic/
spinach/ cream sauce (GF)

Grilled Mahi- Mahi

citrus salsa (GF, DF)

Mediterranean Salmon

cherry tomato/ Greek
olives/ cucumbers/ feta/
lemon/ herbs (GF)

Pan Seared Halibut

lemon/ dill/ butter (GF)



Stuffed Portabella Cap

exotic grains/ fire roasted
vegetables/ red pepper
romesco (GF, DF, Veg,
Vegan)

Vegetable Paella

rice/ saffron/ grape
tomatoes/ spinach/ garlic/
parsley. (GF, DF, Veg,
Vegan)

Grilled Polenta Triangles

sautéed mushrooms/ goat
cheese/ micro greens (GF,
Veg)

Wild Mushroom

Strudel

shitake/ portabella/
button/ oyster/ fresh
herbs/ white wine/ cream/
phyllo dough. (Veg)

Asparagus Penne

charred asparagus/ kale/
leek/ garlic/ white bean/
lemon/ creamy white bean
sauce (Veg, Vegan)
parmesan cheese on the
side

Pesto Bucatini

fresh pesto/ parmesan/
olive oil/ lemon/ heirloom
cherry tomato/ basil (Veg)

Pappardelle Pasta

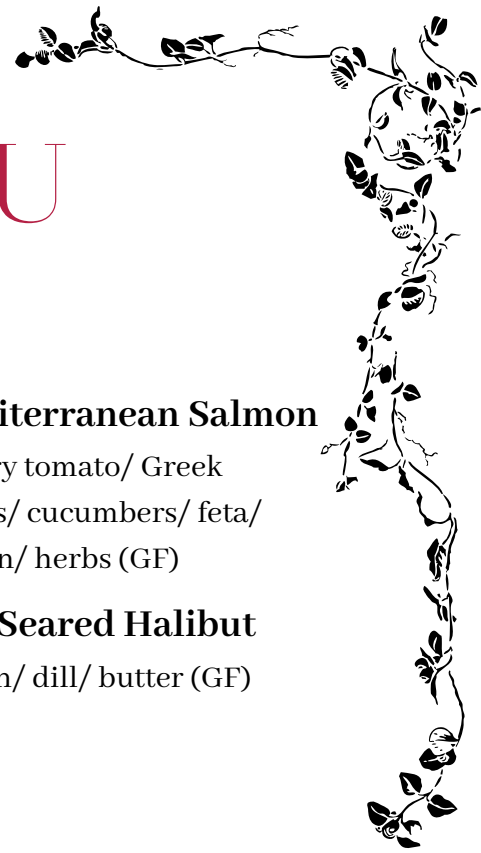
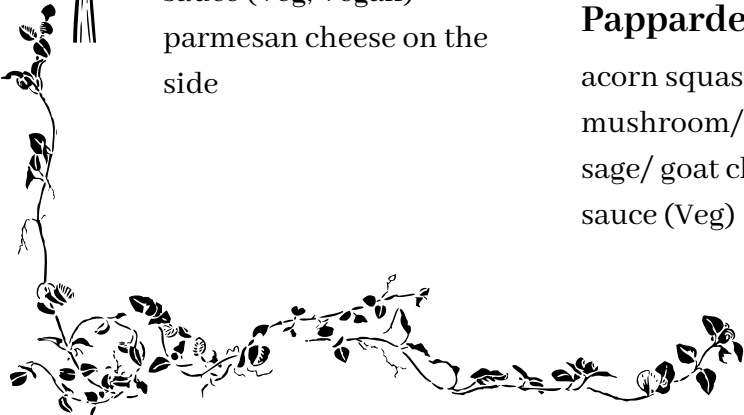
acorn squash/ spinach/
mushroom/ onion/ fried
sage/ goat cheese/ romano
sauce (Veg)

Chicken Alfredo

chicken bites/ penne/
sundried tomato/ basil/
parmesan/ creamy alfredo

Four Cheese Lasagna

ricotta/ mozzarella/
parmesan/ cheddar/
marinara (Veg)
Add Italian sausage &
ground beef



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Side Dishes

Colorado Fingerling Potatoes

fingerling potatoes/ sea salt/ fresh rosemary/ olive oil. (GF, DF, Veg, Vegan)

Traditional Rice Pilaf

celery/ onion/ fresh herbs/ butter/ chicken broth. (GF)

Roasted Brussels

Sprouts

bacon/ maple syrup (GF,DF)

Brandied Baby Carrots

brandy/ brown sugar/ butter (GF, Veg)

Creamy Parmesan Polenta

sautéed mushrooms (GF, Veg)

Basmati Rice

(GF, DF, Veg, Vegan)

Savory Rice Pilaf

roasted squash/ spinach/ toasted almonds/ vegetable broth (GF, DF, Veg, Vegan)

Seasonal Roasted

Vegetables

olive oil/ fresh herbs (GF,DF, Veg, Vegan)

Roasted Broccolini

(GF, DF, Veg, Vegan)

Grilled Asparagus

lemon butter (GF, Veg)

Garlic Mashed Potatoes

(GF, Veg)

Traditional Mashed Potatoes

(GF, Veg)

Baked Mac & Cheese

(Veg)

French Green Beans

toasted almonds/ shallots. (GF, DF, Veg, Vegan)

Fall Vegetable Medley

butternut squash/ cranberries/ apples/ red onion/ sage (GF, DF, Veg, Vegan)

Salads

Spring Greens

baby greens/ cucumber/ grape tomato/ watermelon radish/ white balsamic dressing (DF, GF, Veg, Vegan)

Berry Salad

strawberries/ European cucumber/ red onion/ toasted almonds/ white balsamic dressing (GF, DF, Veg, Vegan) Blue cheese on the side

Tossed Green Salad

iceberg/ romaine/ red cabbage/ tomato/ cucumber/ carrots/ ranch dressing/ Italian dressing (GF, DF, Veg, Vegan)

Wedge Salad

iceberg/ bacon/ heirloom cherry tomato/ red onion/ blue cheese dressing (GF)

Caesar Salad

baby romaine/ parmesan/ garlic croutons/ caesar dressing (Veg)

Colorado Summertime

grilled Palisade peaches/ roasted Olathe corn/ arugula/ ciligene mozzarella/ heirloom cherry tomato/ balsamic drizzle (GF, Veg) (Seasonal: July - September)

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Petite Desserts ~ bite size

Brownie Bites

chocolate ganache (Veg)

Fresh Fruit Tarts

pastry cream (Veg)

Lemon Bar Bites

lemon curd/ powder sugar
(Veg)

Parisian Macarons

assorted flavors (Veg) (may
contain wheat)

Crème Brûlée Tartlet

shortbread tart/ fresh
berry/ mint (Veg)

Assorted Cookies,

Brownies, & Bars

Chocolate Caramel

Mousse Shooters

whipped topping (GF, Veg)

Greek Baklava Cigars

(Veg) (contains nuts)

Mini Chocolate Éclair

vanilla custard (Veg)

Cheesecake Bites

assorted flavors (Veg)

Chocolate Raspberry

Mousse Cups

chocolate cup/ mint (GF,
Veg)

Carrot Cake Bites

cream cheese frosting (Veg)

Italian Cannoli

sweet ricotta cream/
chocolate (Veg)

Panna Cotta & Passion

Fruit Shooters

(GF, Veg)

Apple Empanada

caramel sauce (Veg)

Lemon Cooler Cookies

(Veg)

Key Lime Tart

whipped topping/ lime zest
(Veg)

Individual Desserts ~ full portions

Tiramisu Cup

(Veg)

Bistro Key Lime Pie

(Veg)

Salted Caramel

Cheesecake

(Veg)

Flourless Chocolate

Torte

(GF, Veg)

Coppa al Limone

(Veg, contains Nuts)

