

EPICUREAN

FAMILY OF BUSINESSES

CATERING | SPORTS | E5 EVENTS | RESTAURANTS | VENUES

CLASSICS MENU



PASSED HORS D'OEUVRES

CHEVRE GRAPE

half fresh green grape enrobed in chevre, rolled in crushed pistachios, white truffle sea salt {gff}

CHILE RELLENO

crispy wonton, green chiles, spices, tomatillo salsa {vg}

FIVE LILY CANAPE

yellow onion, shallot, scallion, chive, garlic parmesan spread, warm sourdough toast {vg}

ROCKY MOUNTAIN TROUT RILLETTE

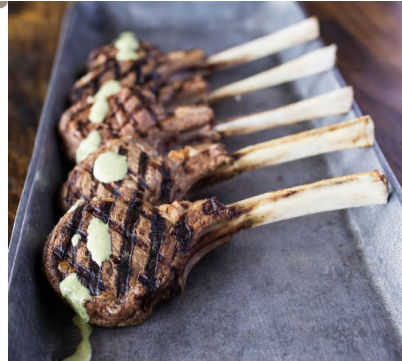
house smoked rocky mountain trout, white wine, herbs, mayonnaise, lemon, watermelon radish, trout roe {gff}

GRILLED TEQUILA LIME SHRIMP

chilled tequila & lime marinated shrimp, cilantro cocktail sauce {gff}

LEMON RISOTTO BITE

lemon infused risotto bite, red chili crème fraiche, microgreens {gf, vg}



BUFFALO SAUSAGE BITES

house made buffalo sausage, blackberry mustard, bell pepper confetti, black pepper, potato chip {gff}

HOUSE SMOKED SALMON WITH FENUGREEK POP ROCKS

house smoked & chilled salmon, southwestern spiced rubbed, savory pop rocks {gff}

NAKED MEATBALL

italian blend meatball, basil pesto, shaved parmesan

NEW ZEALAND LAMB CHOP

grilled new zealand lamb chop tarragon aioli {gff}

KALE CAESAR SALAD PARMESAN CHIP

kale, hard cooked hen's eggs, lemon caesar dressing, tomato, parmesan, parmesan crisp {gf, vg}



BUFFET HORS D'OEUVRES

ITALIAN BRUSCHETTA BAR

rosemary white beans, wild mushroom ragout, artichoke tapenade, basil flatbread, crostini, herbed focaccia {vg}

GRILLED VEGETABLE PLATTER

chilled marinated & grilled zucchini, squash, eggplant, portabella mushroom, roma tomato, bell peppers, fennel, red onion, parmesan {gf, vg}

ARTISAN CHARCUTERIE

3 different sliced artisan salami & cured meats {gf}

CRUDITE CUP WITH VEGAN GREEN GODDESS

baby carrot, purple cauliflower, haricot vert, cucumber, grape tomato, vegan green goddess dip, served in a cup or cone with dip on bottom {gf, vg, vn}

JUMBO COCKTAIL SHRIMP

tail-on jumbo tiger shrimp, house-made cocktail sauce, lemon {gf}

ROAMING OYSTER BELT

chef's creek oysters, lemon cocktail sauce, walking oyster bar {gf}



ITALIAN CHICKEN MEATBALLS

italian free-range chicken meatball stuffed with fresh mozzarella, charred red pepper-tomato sauce

LEMONCELLO CHICKEN WINGS

rosemary, garlic, fresh squeezed lemon juice, olive oil, charred white onion {gf}

GRIDDLED CHICKEN STREET TACO

griddled 3" white corn tortilla, pulled chicken, cotija cheese, smoked gouda, pico de gallo, cilantro lime crema

KOBE SLIDER

kobe beef burger, slider bun, cheddar cheese, caramelized onions, mustard, ketchup

LORENZO MINI FLATBREAD

flatbread, ricotta & mozzarella cheese, caramelized onions, lemon, EVOO {vg}



SALADS

WALDORF SALAD

tumeric washed shaved granny smith apples, bibb lettuce, radicchio, shaved celery, red grapes, candied walnuts, celery seed dressing {gf, vg}

CANDIED BACON WEDGE

baby iceberg wedge, spinach, brown sugar cracked pepper bacon, heirloom grape tomatoes, blue cheese, blue cheese dressing {gf}

CAESAR SALAD WEDGE

romaine wedge, lemon garlic caesar, parmesan, toasted croutons, tomato basil relish {vg}

SPRING BERRY SALAD

mixed greens, pickled strawberries, dehydrated blueberries, blackberries, toasted almonds, shaved parmesan, poppy seed vinaigrette {gf, vg}

COLORADO PEACH & CAMEMBERT

summer colorado grilled peaches, mouco camembert, mixed greens, candied pecans, raspberry vinaigrette {gf, vg}



MARKET SALAD

mixed greens, romaine, shaved carrot curls, watermelon radish, roasted red beet vinaigrette {gf, vg, vn}

SUPERFOOD SALAD {BUFFET}

kale, red & green cabbage, brussels sprouts, broccoli slaw, radicchio, toasted pepitas, dried cranberries, meyer lemon poppy seed vinaigrette {gf, vg, vn}

KITCHEN SALAD {BUFFET}

iceberg lettuce, salami, provolone, chickpeas, vegetables, parmesan, red wine oregano vinaigrette {gf}

CHARCOAL RUBBED TENDERLOIN & GRAIN SALAD

whole carved charcoal rubbed tenderloin, taboulleh grain salad, mixed greens, pea tendrils, heirloom grape tomato, cucumber, roasted garlic, peppadew peppers, fresh herbs

CHICKEN & BURRATA QUINOA SALAD {ENTREE}

burrata, romaine, quinoa, zucchini & yellow squash salad, pesto marinated diced all-natural chicken breast, basil pesto vinaigrette {gf}



COMPOSED PLATES

BONELESS BRAISED SHORT RIB

fork tender, boneless beef chuck short rib braised overnight, brussels sprouts, creamy mascarpone polenta, grape tomato relish, cabernet demi sauce {gf}

CHARCOAL BEEF TENDERLOIN

charcoal rubbed beef tenderloin, crème fraiche mashed potatoes, rustic tri-color carrots, bone marrow demi glace {gf}

HERBED BEEF TENDERLOIN & LOBSTER

herbed rubbed beef tenderloin, poached lobster knuckle, red beet au gratin, roasted broccolini, herb-garlic butter sauce {gf}

CRISPY SKIN CHICKEN PICCATA

frenched chicken breast, crispy chicken skin, gluten free flour, lemon piccata sauce, fried capers, garlic boursin mashed potatoes blackened green beans {gf}

FRENCHED CHICKEN BREAST

seared bone in chicken breast, crisp skin, sweet & purple peruvian potato, crispy brussels sprouts, cippolini demi glace {gf}



ATLANTIC SALMON

seared atlantic salmon filet, parmesan risotto, roasted winter vegetable, basil beurre blanc {gf}

COLORADO STRIPED BASS

seared crisp skin colorado striped bass, white lima bean & kale gratin, roasted asparagus, lemon beurre blanc {gf}

VEGAN PORTABELLO LASAGNA

portabello mushroom, vegan ricotta, carrot, squash, spinach, fried green tomato, marinara {vg, vn}

SMOKED CAULIFLOWER

smoked cauliflower, mushroom couscous, pine nuts, tomato gremolata {gf, vg, vn}



DESSERTS

BASQUE CHEESECAKE

basque style cheesecake, macerated strawberries, whipped cream, dulce de leche sauce {gf}

PETITE PISTACHIO RASPBERRY FINANCIER

classic french cakelette, pistachio, raspberries {vg}

EXTRA VIRGIN OLIVE OIL CAKE

olive oil cake, orange anglaise, fresh blueberries, whipped cream

FLOURLESS CHOCOLATE TORTE

rich flourless chocolate cake, orange infused custard sauce, candied whole pecan {gf, vg}

TIRAMISU DESSERT SHOOTER

lady fingers, espresso syrup, mascarpone, espresso chocolate bean {vg}

SEASONAL CHEESECAKE SHOOTER

vanilla cheesecake, graham cracker dust, seasonal fruit {vg}



PEACH-BLUEBERRY COBBLER MASON JAR

oat crumb topped peach & blueberry cobbler, confectionary sugar, whipped cream {vg}

VEGAN CHEESECAKE BITE

gluten free vegan cheesecake, vanilla, rice puff, spices {gf, vg, vn}

CHOCOLATE TRUFFLES

assorted bite size hand dipped truffles

CHOCOLATE WHOOPIE PIE

sweet creamy whipped filling sandwiched between chocolate cake style cookies

VEGAN CHOCOLATE MOUSSE SHOOTER

vegan chocolate mousse, almonds, orange cream {gf, vg, vn}

KEY LIME MERINGUE PIE TARTLETTE

key lime pie, pastry crust, key lime filling, brulee meringue