

Passed Hors D'oeuvres

SMOKED DUCK CROSTINI

red onion jam, whipped lemon ricotta, raincoat oat crisp {gf}

SOUTHWESTERN HOUSE SMOKED SALMON WITH POPROCKS

hot smoked salmon, southwestern bbq spice rubbed, savory pop rocks {gf}

BACON & JALAPENO PETITE DEVEILED EGG

petite hard boiled deviled egg half, applewood smoked bacon, candied jalapeno {gf}

PHILLY CHEESESTEAK BITE

crispy philly cheesesteak (braised beef, onions, garlic, melty cheddar cheese)
in wonton with horseradish

SHRIMP & GRIT BITE

white cheddar & bacon grits coin, cajun shrimp, cayenne syrup, scallion {gf}

PETITE DEVEILED EGG WITH BEEF TARTARE

petite hard boiled deviled egg half, minced beef tenderloin, shallot, caper, cured egg yolk {gf}

POBLANO CHILE & FAT TIRE BEER FRITTER

crispy fat tire & poblano fritter, cheddar cheese, green chile aioli {vg}

NASHVILLE HOT CHICKEN BITE

chicken thigh nugget, cayenne, paprika, brown sugar, pickle slice

SOUTHERN PICKLED SHRIMP

southern style chilled pickled shrimp, lemon, bay leaves, onion, garlic, champagne vinegar,
pickling spices {gf}





Buffet Hors D'oeuvres

GRAZING BOARD

hummus, seasonal bruschetta, cipollini goat cheese dip, charcuterie meats, assorted cheeses, roasted artichoke, roasted tomato, crudité, mixed olives, honey mustard spread, seasonal jam, crackers, crostini, vegetable chips

TORCHED MARINARA AND GOAT CHEESE DIP

rustic marinara, toasted goat cheese, red pepper flake, baguette {vg}

BAHN MI MINI FLATBREAD

flatbread, siracha soy aioli, pulled pork, pickled carrot cucumber slaw, jalapeno, cilantro

BACON BRUSSEL SPROUT & CHEVRE MINI FLATBREAD

flatbread, balsamic glaze, bacon, brussel sprout, chevre, caramelized onion

CHICKEN KATSU IN BAO BUN

crispy breaded chicken breast, dynamite sauce, carrots, scallion, steamed bao bun

SMOKED DUCK FLATBREAD

flatbread, red onion marmalade, smoked duck, smoked gouda

MINI LAMB SLIDER

seasoned ground lamb burger, whole wheat slider bun, sheeps milk feta, marinated sundried tomato, minted tzatziki

PICKLED GINGER & SCALLION MIGNONETTE OYSTERS

chilled oyster on the half shell, ginger-scallion mignonette, rock salt {gf}

CHEESESTEAK WAFFLE

belgian waffle, tenderloin, bell peppers, onion, cheddar cheese sauce

TORTA WAFFLE

belgian waffle, black beans, caramelized onions, cotija cheese, cilantro, chile lime maple crema {vg}

TETE DE MOINE WHEEL STATION

tete de moine, mixed nuts, grapes, crackers, assorted jam, honey mustard spread, crackers, crudité, hummus, mixed olives, roasted tomato, roasted artichoke

BOURSIN CHEESE BOARD

boursin cheese, prosciutto, black mission fig, honey, radish, watermelon radish, hazelnut, grilled baguette

BBQ BRISKET SLIDER

braised beef brisket, bbq sauce, apple cider coleslaw, brioche slider bun





Salads

KALE & ROOT VEGETABLE SALAD

baby kale, julienne rutabaga & carrot, red beet, pomegranate, halloumi, orange rosemary vinaigrette {gf,vg}

WINTER CITRUS SALAD

gem lettuce, blood & navel orange, pear ginger puree, chopped dates, toasted almonds, black pepper vinaigrette {gf, vg, vn}

FARMSTEAD SALAD

arugula, baby kale, easter egg radish, cucumber, dried cranberries, blood orange shallot vinaigrette {gf, vg, vn}

CAULIFLOWER FENNEL & WHITE BEAN SALAD

roasted cauliflower, roasted fennel, white cannellini beans, mixed greens, lemon, herbs, red wine vinaigrette, feta cheese {gf, vg}

BARLEY & ROASTED VEGETABLE SALAD

barley, baby carrot, tricolor cauliflower, candy stripe beets, yellow beets, fennel, baby kale, red wine oregano vinaigrette {vg, vn}

GLAZED CARROT & LENTIL SALAD

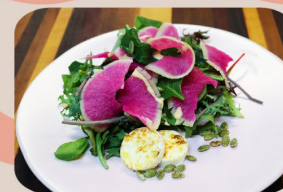
glazed tri color carrot, lentils, almonds, endive, frisee, mixed greens, lemon brown butter vinaigrette {gf vg vn}

PORT WINE & GORGONZOLA MOUSSE SALAD

baby gem lettuce wedge, port wine marinated apples, gorgonzola mousse, toasted pistachio, celery seed yogurt dressing {gf, vg}

BRULEED GOAT CHEESE SALAD

baby kale, mixed greens, bruleed goat cheese coins, pepitas, watermelon radish, butternut squash yogurt dressing {gf, vg}



Entrees

KOREAN SHORT RIB

braised boneless short rib, asian white bean ragout, hoisin demi-glace, wasabi kataifi

PAN SEARED SCOTTISH SALMON

seared marinated scottish salmon, red lentil & current salsa, rustic tomato fennel broth {gf}

SMOKED TOMATO CHICKEN

roasted frenched chicken breast, smoked tomato & garlic relish, orange fennel confit, farro mustard greens risotto {gf}

PORCINI TENDERLOIN

porcini rubbed tenderloin, celery root puree, roasted winter root vegetable, bone marrow demi-glace {gf}

COLORADO STRIPED BASS

colorado striped bass, potato gnocchi, roasted tomatoes, brussels sprouts, spinach, rutabaga, gorgonzola butter sauce, fresh herbs

HERB & GARLIC RUBBED COLORADO LAMB RACK

Herb garlic rubbed lamb loin, roasted fingerling potatoes, pancetta, brussels sprouts, charred tomato demi {gf}

ROASTED SEA BASS

roasted corvina sea bass, marbled potatoes, fried artichokes, caramelized leeks roasted tomato, fennel vin blanc sauce {gf}

VEGAN RUTABAGA MASALA

rutabaga masala, tofu, peas, garbanzo beans, spiced basmati rice {vn, gf}

VEGAN VEGETABLE POLENTA CABBAGE ROLL

polenta, cabbage, yellow beet, carrot, zucchini, cauliflower, chana masala sauce, roasted tricolor cauliflower, crispy shallots {gf, vg, vn}





Small Plates & Carving Stations

PHO STATION

beef & vegetable broth, bean sprout, cabbage, bok choy, carrot, jalapeno, onion, scallion, cilantro, basil, lime, thai chili, rice noodle, beef tenderloin, tofu, hoisin, sriracha {gf}

BONE IN BEEF SHORT RIB

dry rubbed, slow braised short rib, thyme white bean cassoulet {gf}

LAMB & GNOCCHI SHORT PLATE

braised pulled lamb, smoked garlic & tomato ragout, ricotta potato gnocchi, asparagus, brussels sprouts, shaved parmesan

RED BEET CARPACCIO

mint pesto, coconut yogurt {gf, vg, vn}

HERB CRUSTED SALMON

chilled herb crusted display of whole salmon fillet, hard cooked hen's egg, pickled red onion, herbed fingerling potato rounds, whole grain mustard, dill crema, baguette, lavosh crackers, rye crostini

ROASTED PORK SHOULDER

slow roasted garlic & caraway sakura pork shoulder, caraway au jus, braised savoy cabbage, savory bread pudding

CARVED WINTER VEGETABLES

chile glazed hasselback butternut squash, yogurt curry cauliflower, salt & pepper brussels sprouts on stalk, mediterranean celeriac root

SHORT RIB TATER TOT POUTINE

tater tots, shredded short rib, white cheddar cheese curds, sriracha gravy, scallion {gf}

SMOKED BRISKET, HORSE RADISH FOAM & COWBOY CAVIAR

house smoked, slow roasted beef brisket, horseradish foam, cowboy caviar {black, pinto & white beans, tomato, scallion, cilantro, cumin vinaigrette}, freeze dried corn {gf}

STUFFED FRENCHED TURKEY BREAST

frenched turkey breast, chorizo, apple, breadcrumb, thyme, cilantro lime aioli





Desserts

GERMAN CHOCOLATE CAKE BITE

layers of chocolate cake, caramel sauce, and chocolate mousse in a bite sized piece covered in chocolate glaze {vg, gf}

CARAMEL APPLE SHOOTER

caramel mousse, vanilla pound cake, apple pie filling, candied nuts {vg}

CHOCOLATE MALT MOUSSE SHOOTER

malt chocolate mousse, chocolate cake, malt whip cream, malt balls

INDIVIDUAL CARROT CAKE

carrot cake, orange cream cheese frosting, candied walnuts, caramel sauce {vg}

APPLE BOURBON BASQUE CHEESECAKE

traditional basque cheesecake, apple bourbon compote, sea salt caramel sauce, chocolate cigar {gf}

PUMPKIN WOOPIE PIE

soft cookie, pumpkin, vanilla icing

RED VELVET WHOOPIE PIE

red velvet cake, cream cheese icing {vg}

SALTED CARAMEL PANNA COTTA

salted caramel panna cotta, dark chocolate ganache {gf}

MINI PECAN PIE

2" mini traditional pecan pie {vg}

WINTER CUPCAKE TRIO

chocolate cake, peppermint frosting, vanilla cake, vanilla bean frosting, apple cinnamon cake, chai frosting

VEGAN CHOCOLATE BITE

espresso, cocoa powder, coconut oil, oats {gf, vg, vn}

WHITE CHOCOLATE RASBERRY TARTLET

white chocolate mousse, raspberry compote, sweet tart shell

