

2026 Classic Lookbook





Passed Hors D'oeuvres

CHEVRE GRAPE

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

CHILE RELLENO

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

FIVE LILY CANAPE

yellow onions, shallots, scallions, chive,
garlic parmesan spread, warm sourdough toast {vg}

ROCKY MOUNTAIN TROUT RILLETTE

house smoked rocky mountain trout, white wine, herbs,
mayonnaise, lemon, watermelon radishes, trout roe {gf}

GRILLED TEQUILA LIME SHRIMP

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

LEMON RISOTTO BITE

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

BUFFALO SAUSAGE BITES

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

HOUSE SMOKED SALMON WITH FENUGREEK POP ROCKS

house smoked & chilled salmon,
southwestern spice rubbed, savory pop rocks {gf}

NAKED MEATBALL

italian blend meatball, basil pesto, shaved parmesan

KALE CAESAR SALAD PARMESAN CHIP

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



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 mushrooms, roma tomatoes, bell peppers, fennel, red onions, parmesan {vg, gf}

ARTISAN CHARCUTERIE

3 different sliced artisan salami & cured meats {gf}

CRUDITE CUP WITH VEGAN GREEN GODDESS

baby carrots, purple cauliflower, haricot vert, cucumbers, grape tomatoes, vegan green goddess dip, served in a cup or cone with dip on the bottom {vg, gf, vn}

JUMBO COCKTAIL SHRIMP

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

CANDIED BACON WEDGE

baby iceberg wedge, spinach, brown sugar cracked pepper bacon, heirloom grape tomatoes, bleu cheese, bleu 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, poppyseed vinaigrette {vg, gf}

COLORADO PEACH & CAMEMBERT

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



MARKET SALAD

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

SUPERFOOD SALAD {BUFFET}

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

KITCHEN SALAD {BUFFET}

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

CHARCOAL RUBBED TENDERLOIN & GRAIN SALAD

tenderloin, tabbouleh grain salad, mixed greens, pea tendrils, heirloom grape tomatoes, cucumbers, roasted garlic, peppadew peppers, fresh herbs

CHICKEN & BURRATA QUINOA SALAD {ENTREE}

burrata, romaine, quinoa, zucchini & yellow squash salad, pesto marinated diced 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}

CHARCHOAL BEEF TENDERLOIN

charcoal rubbed beef tenderloin, creme fraiche mashed potatoes, rusted 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

frenched chicken breast, crispy chicken skin, sweet & purple peruvian potatoes, crispy brussels sprouts, cippolini demic glace {gf}

ATLANTIC SALMON

seared atlantic salmon filet, parmesan risotto, roasted winter vegetables, 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 cous cous, pine nuts, tomato gremolata {vg, gf, vn}



Desserts

BASQUE CHEESECAKE

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

CREME BRULEE TART

2" mini crème brulee, pastry crust, vanilla custard, bruleed sugar, blueberries {vg}

EXTRA VIRGIN OLIVE OIL CAKE

olive oil cake, orange anglaise, fresh blueberries, whipped cream {vg}

FLOURLESS CHOCOLATE TORTE

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

TIRAMISU DESSERT SHOOTER

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

SEASONAL CHEESECAKE SHOOTER

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

LEMON BLUEBERRY HAND PIE

flakey pie dough, lemon curd, blueberry, confectioner's sugar

VEGAN CHEESECAKE BITE

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

CHOCOLATE TRUFFLES

assorted bite sized hand dipped truffles

CHOCOLATE WHOOPIE PIE

sweet, creamy whipped filling sandwiched between two chocolate cake style cookies

BUTTERSCOTCH BUDINO

butterscotch budino, rich caramel sauce, creme fraiche & maldon sea salt {vg, gf}

HOUSEMADE CHOCOLATE CHIP COOKIES

housemade chocolate chip cookies {vg}

