

# 2026 Fall & Winter Lookbook





# Passed Hors D'oeuvres



## **CANDIED SWEET POTATO BITE**

sweet potato coin, cayenne brown sugar glaze, bruleed marshmallow, candied pecans {gf, df}

## **CARAMELIZED ONION & ROQUEFORT TARTLETTE**

caramelized onions, roquefort bleu cheese, toasted walnuts, butter pastry {vg}

## **FRIED CHICKEN & COLORADO STOUT MUSTARD**

crispy buttermilk fried chicken nugget, colorado stout whole grain honey mustard, bamboo pick

## **SHRIMP TOAST SKEWER**

tail off shrimp, soy & ginger marinade, toast, black & white sesame seeds, scallions {df}



## **MINI SHORT RIB POT PIE**

pie crust, braised beef short rib, beef stock, vegetables

## **CRAB & ARTICHOKE BON BON**

hot blue crab, parmesan, garlic, cream, spinach & artichoke hearts tucked inside crispy potato crust

## **VEGAN BUFFALO CAULIFLOWER FRITTER**

crispy cauliflower fritter, buffalo hot sauce, cashew cream sauce {vg}

## **CRISPY RICE TUNA BITE**

seared ahi tuna, crispy sushi rice, wasabi, sweet soy sauce {df}

## **PETITE DEVILED EGG, BACON, & CANDIED JALAPENO**

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



# Buffet Hors D'oeuvres



## **ROASTED TOMATO DIP**

roasted red tomatoes, cream cheese, sour cream, feta, oregano, naan bread, sliced baguette {vg}

## **BUFFALO CHICKEN DIP**

pulled chicken, cream cheese, buffalo hot sauce, cheddar & bleu cheese, scallions, french baguette, crackers

## **SMOKED CHICKEN MINI FLATBREAD**

flatbread, pulled chicken, caramelized onions, white bbq sauce, shredded mozzarella cheese, jalapeno

## **BACON BRUSSELS SPROUTS & CHEVRE MNI FLATBREAD**

flatbread, balsamic glaze, bacon, brussels sprouts, chevre, caramelized onions

## **FOIE GRAS MOUSSE PROFITEROLE**

profiterole, foie gras mousse, brandy cherry

## **GRIDDLED BARBACOA BEEF TACO**

griddled 3" white corn tortilla, barbacoa beef, cheddar, monterey jack, pickled red onions, chermoula aioli, pico de gallo {gf}

## **PICKLED GINGER & SCALLION MIGNONETTE OYSTERS**

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

## **FRIED CHICKEN SLIDER**

fried chicken, brioche bun, pickles, epic sauce

## **COLORADO BUFFALO SLIDER**

hand packed buffalo sirloin slider, smoked aged cheddar, roma tomato, mole sauce, brioche slider bun

## **TETE DE MOINE WHEEL STATION**

tete de moine, mixed nuts, grapes, crackers, assorted jam, honey mustard spread, crackers, crudite, hummus, mixed olives, roasted tomatoes, roasted artichoke {vg}





# Salads



## **KALE & ROOT VEGETABLE SALAD**

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

## **CANDIED BACON WEDGE SALAD**

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

## **FARMSTEAD SALAD**

arugula, baby kale, easter egg radishes, cucumbers, dried cranberries, blood orange shallot vinaigrette {gf, vn}

## **GRILLED PEAR & GOAT CHEESE SALAD**

baby greens, grilled pears, goat cheese mousse, candied walnuts, fried beet chips, creamy yellow curry dressing {vg, gf}



## **BARLEY & ROASTED VEGETABLE SALAD**

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

## **GLAZED CARROT & LENTIL SALAD**

glazed tricolor carrots, lentils, almonds, endive, frisee, mixed greens, lemon brown butter vinaigrette {gf, vg,}

## **PORT WINE & GORGONZOLA MOUSSE SALAD**

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

## **SPICED APPLE & BRULEED GOAT CHEESE SALAD**

greens, red fresno pepper marinated apples, bruleed goat cheese, candied pecans, dehydrated blueberries, radishes, maple-balsamic vinaigrette {vg, gf}

# Entrees



## **PORCINI RUBBED TENDERLOIN**

porcini rubbed tenderloin, celery root puree, winter root vegetables, bone marrow demi glace {gf, df}

## **PAN SEARED SCOTTISH SALMON**

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

## **SMOKED FRENCHED TOMATO CHICKEN & FARRO RISOTTO**

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

## **BONELESS BRAISED SHORT RIB, MASHED POTATO, CARROTS**

fork tender, boneless beef chuck short rib braised overnight, skin on yukon gold potatoes, butter, cream, white cheddar, roasted baby carrots, brown butter demi {gf}

## **COLORADO STRIPED BASS**

colorado striped bass, risotto, vegetables, swiss chard, tomatoes, chorizo, citrus beurre blanc

## **HERB & GARLIC RUBBED COLORADO LAMB RACK**

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

## **MANHATTAN STEAK & SWEET POTATO-MUSTARD GREENS**

grilled spice rubbed new york strip loin, wild mushroom demi, sweet potato-mustard green timbale kale {gf}

## **MISO BARRAMUNDI**

barramundi, miso sake glaze, mushroom & root vegetable hash, rainbow chard {gf, df}

## **COCONUT CURRY POLENTA WITH THAI VEGETABLES**

creamy polenta, coconut milk, yellow curry paste, eggplant, carrots, bok choy, yellow squash, red onions, soy sauce, chili paste {vg, vn, gf, df}

## **VEGAN VEGETABLE POLENTA CABBAGE ROLL**

polenta, cabbage, yellow beets, carrots, zucchini, cauliflower, chana masala sauce, roasted tricolor cauliflower, crispy shallots {vg, vn, gf, df}



# Stations & Small Plates



## **GOURMET ASIAN NOODLE BAR**

wok seared beef or chicken, stir fried vegetables, broths: coconut curry, soy ginger, or tomato ginger, toppings: peanuts, scallions, bamboo shoots, bean sprouts, crispy wontons, soy sauce, sweet chili sauce, sriracha, sesame oil {df}

## **BONE IN BEEF SHORT RIB**

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

## **LAMB & GNOCCHI SHORT PLATE**

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

## **SMOKED TROUT APPLE FENNEL SLAW**

smoked trout, apple, fennel, dill mustard sauce, pumpkin seeds, lemon, micro greens {gf}

## **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, mediterranean celeriac root {vg}

## **MASHED RED BLISS & SWEET POTATO BAR**

sweet & roasted garlic mashed potatoes, toppings: brown sugar, candied pecans, mini marshmallows, maple syrup, whipped butter, cinnamon, bacon, scallions, sauteed porcini mushrooms, sour cream, cheddar {gf}

## **CARVED BONELESS FIG CHICKEN**

marinated, roasted carved chicken, fig bbq {gf}

## **STUFFED FRENCH TURKEY BREAST**

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



# Desserts



## **PUMPKIN CHEESECAKE BONBONS**

cream cheese, pumpkin, pumpkin pie spice, ginger snap, white chocolate {vg}

## **CARAMEL APPLE SHOOTER**

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

## **APPLE BOURBON BASQUE CHEESECAKE**

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

## **PUMPKIN WHOOPIE PIE**

soft cookie, pumpkin, vanilla icing {vg}

## **EGGNOG CHEESECAKE BONBONS**

cream cheese, eggnog, gingerbread graham, white chocolate {vg}

## **TRUFFLE CAKE**

flourless chocolate cake, berry sauce, powdered sugar {gf, vg}

## **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 {vg}

## **VEGAN CHOCOLATE BITE**

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

## **WHITE CHOCOLATE RASPBERRY TARTLETTE**

white chocolate mousse, raspberry compote, sweet tart shell {vg}

