# COLUMBINE MENU

Available as a buffet with a carving station or duet plated

## \$100 per person

# SIONS

- Charcuterie Board
- Fruit Tray gf, df, v
- Organic Mixed Greens Salad gf, df, v
- ullet Fresh Artisan Breads & Sweet Cream Butter v
- Fresh Seasonal Roasted Vegetables gf, df, v
- Olive, Roasted Pepper Tapenade  $\nu$
- ullet Caprese Bamboo Skewer gf v
- Antipasto Bamboo Skewer gf
- House Smoked Salmon on English Cucumber gf
- Spring Rolls with Ponzu Dipping Sauce df, v
- Mac & Cheese Bites v
- Arancini Bites gf, v
- Beef Kabobs *gf, df, v*
- Chicken Satay with Peanut Sauce gf, df
- Meatballs with Mushroom Sauce df

## (CHOOSE THREE)

# S H E S

- Mashed Potatoes gf, v
- Roasted Red Bliss Potatoes gf, df, v
- Smashed Potatoes gf, df, v
- Wild Rice Pilaf gf, df, v
- Three Cheese Mac and Cheese v

## (CHOOSE ONE)

# CARVING STATION (CHOOSE ONE)

- Barron of Beef with Accompanying Sauces gf
- Ham with Honey Mustard Sauce
- Turkey with Turkey Veloute
- Pork Loin with Mango Chutney gf, df

### **CHICKEN**

- Herb Crusted Chicken | Light Champagne Cream Sauce
- Chicken Piccata | Capers & Lemon Wine Sauce df
- Lemon Beurre Blanc Chicken | Lemon Butter Sauce gf
- Herb Crusted Chicken | Pesto Drizzle and Sun-Dried Tomato gf, df
- Chicken Marsala | Fortified Wild Mushroom Sauce df

### PORK

- Spare Ribs | Hoisin Demi Glaze gf
- Pork Loin | Cranberry Chutney, Mango Chutney, or Honey Mustard Sauce

### PASTA

ENTREES

- 5 Cheese Tortellini | Pesto Cream Sauce v
- Tuscan Pasta | Tomato Cream Sauce with Basil v

### **FISH**

- Dover Sole Atlantic Cod | Lemon Citrus Sauce
- Lemon Pepper Salmon | Roasted Red Pepper Sauce

### **STEAK**

- Steak Bordelaise Grilled Steak | Red Wine Shallot Sauce gf, df
- Herb Crusted Steak | Port Fig Demi Glaze gf, df
- Seared Steak | Colorado Cherry Reduction gf, df
- Seared Steak | Bourbon Green Peppercorn Sauce gf, df

(CHOOSE TWO)

### V- VEGETARIAN, GF- GLUTEN FREE, DF- DAIRY FREE

PRICES ARE SUBJECT TO CHANGE SEPARATE MENU FOR PLATED SERVICE

# WILDFLOWER MENU

Available as a buffet or single select plated

## \$70 per person

# NCLUSION

- Charcuterie Board
- Organic Mixed Greens Salad gf, df, v
- Fresh Artisan Breads & Sweet Cream Butter v
- Fresh Seasonal Roasted Vegetables gf, df, v

### ullet Olive, Roasted Pepper Tapenade v

- Caprese Bamboo Skewer *gf v*
- Antipasto Bamboo Skewer gf
- House Smoked Salmon on English Cucumber gf
- Spring Rolls with Ponzu Dipping Sauce df, v
- Mac & Cheese Bites v
- Arancini Bites gf, v
- Beef Kabobs *gf, df, v*
- Chicken Satay with Peanut Sauce gf, df
- Meatballs with Mushroom Sauce df

## (CHOOSE TWO)

# **SHES**

- Mashed Potatoes gf, v
- Roasted Red Bliss Potatoes gf, df, v
- Smashed Potatoes *gf, df, v*
- Wild Rice Pilaf gf, df, v
- ullet Three Cheese Mac and Cheese v

(CHOOSE ONE)

### **CHICKEN**

- Herb Crusted Chicken | Light Champagne Cream Sauce
- Chicken Piccata | Capers & Lemon Wine Sauce df
- Lemon Beurre Blanc Chicken | Lemon Butter Sauce gf
- Herb Crusted Chicken | Pesto Drizzle and Sun Dried Tomato gf, df
- Chicken Marsala | Fortified Wild Mushroom Sauce df

### **PORK**

- Spare Ribs | Hoisin Demi Glaze gf
- Pork Loin | Cranberry Chutney, Mango Chutney, or Honey Mustard Sauce

### PASTA

ENTREES

- 5 Cheese Tortellini | Pesto Cream Sauce v
- Tuscan Pasta | Tomato Cream Sauce with Basil v

### **FISH**

- Dover Sole Atlantic Cod | Lemon Citrus Sauce
- Lemon Pepper Salmon | Roasted Red Pepper Sauce

### **STEAK**

- Steak Bordelaise Grilled Steak | Red Wine Shallot Sauce gf, df
- Herb Crusted Steak | Port Fig Demi Glaze gf, df
- Seared Steak | Colorado Cherry Reduction gf, df
- Seared Steak | Bourbon Green Peppercorn Sauce gf, df

# POPPY MENU

Available as a buffet

# \$60 per person

# NOISON 3

- Organic Mixed Greens Salad or Italian Chopped Salad
- Fresh Artisan Breads & Sweet Cream Butter Fresh v
- Seasonal Roasted Vegetables gf, df, v

# P P E T I Z E R (

- Olive, Roasted Pepper Tapenade df v
  Tomato Basil Mozzarella Crostini v
- Caprese Bamboo Skewer gf v
- Fruit Skewer *gf df v*

## (CHOOSE TWO)

# CHICKEN ENTREE

- Chicken Florentine
- · Chicken Piccata
- · Chicken Marsala
- Chicken Parmesan

## (CHOOSE ONE)

CavatappiFarfalla

PASTA

- Fettuccine
- Penne
- Spaghetti

## (CHOOSE ONE)

- Alfredo Rich sauce of butter, grated Parmesan, and heavy cream  $\nu$
- $\bullet$  Arrabbiata Zesty tomato, garlic, and chili sauce gf, df ,v
- $\bullet$  Bolognese Thick and full bodied meat sauce  $\emph{gf}, \emph{df}$

# AUCES

- Clam Sauce Classic Alfredo with clams
- Marinara Robust Italian tomato sauce gf, df, v
- $\bullet$  Pesto Alfredo Classic Alfredo with white wine and fresh basil pesto  $\nu$
- $\bullet$  Primavera Robust Italian tomato sauce with garden vegetables gf, df,  $\nu$
- $\bullet$  Provencale Sauce Fresh tomato, garlic and basil sauce gf, df,  $\nu$
- Vodka Tomato Sauce Smooth tomato vodka creme sauce gf,  $\nu$

(CHOOSE ONE)

# BBQ MENU

Available as a buffet

# \$50 per person

- Garden Salad gf, df, v
- Cornbread & Potato Rolls with Sweet Cream Butter *v*
- House BBQ Sauce gf, df, v

- ullet Mac and Cheese Bites v
- Caprese Bamboo Skewer gf, v
- Fruit Skewer gf, df, v

(CHOOSE ONE)

### A LA CART

- Barbecue Pork Ribs gf, df
- Slow Cooked Prime Rib gf, df

(PRICED PER PERSON, INQUIRE FOR PRICING)

# COMPANIONS

- Barbecue Baked Beans gf, df
- Fresh Green Beans gf, v
- ullet Chef's Homemade Mac and Cheese v
- Creamy Potato Salad gf
- Roasted Country Potatoes gf, df, v
- Southern Style Slaw gf, df, v
- Mashed Potatoes gf, v

(CHOOSE TWO)

- Chopped Brisket gf, df
- Roasted or Barbecued Chicken gf, df
- Slow Roasted Pulled Pork gf, df
- Smoked Sausage gf, df
- Spare Ribs gf, df

# TACO BAR MENU

Available as a buffet

## \$55 per person

# CLUSION

- Choice of corn tortillas, crunchy corn or flour tortillas
- Housemade Baja Slaw
- Avocado Lime Creme & Queso Fresco gf, v
- Chef's Homemade Salsa gf, df, v
- Southwest Chopped Salad gf, v

# TIZERS

- Mini Quesadillas
- Southwest Egg Roll
- Fruit Skewer *gf, df, v*

## (CHOOSE ONE)

### A LA CART

- Additional Salsa
- Guacamole
- Homemade Tortilla Chips and Salsa
- Queso Sauce
- Sour Cream

(PRICED PER PERSON, INQUIRE FOR PRICING)

- Black Beans with Fire Roasted Tomatoes gf, df, v
- Chili Powder dusted Roasted Vegetables gf, df, v
- Cilantro Lime Basmati Rice gf, df, v
- Corn and Black Bean Salad *gf, df, v*
- Homemade tortilla chips gf, df, v
- Mexican Frijoles gf, df, v
- Refried Beans gf, df, v
- Spanish Red Rice gf, df, v
- Spicy Watermelon Pineapple Salad with Chili Powder gf, df, v

(CHOOSE TWO)

- ATS
- Baja Chopped Steak gf, df
- Ground Beef gf, df
- Baja Marinated Shredded Chicken *gf, df*
- Slow Roasted Hand Pulled Pork gf, df
- Chipotle Sofritas gf, df, v (premium item, inquire for pricing)

# PASTA BAR MENU

Available as a buffet

## \$40 per person

- Organic Mixed Greens Salad or Caesar salad
- Fresh Artisan Breads & Sweet Cream Butter Fresh
- Seasonal Roasted Vegetables gf, df, v

- Olive, Roasted Pepper Tapenade df v
- Caprese Bamboo Skewer gf v

(CHOOSE ONE)

# PASTA

- Cavatappi
- Farfalla
- Fettuccine
- Penne
- Spaghetti

(CHOOSE TWO)

### ADDITIONS

- Sausage
- Grilled Chicken
- Meatballs

(PRICED PER PERSON, INQUIRE FOR PRICING)

- - Alfredo Rich sauce of butter, grated Parmesan, and heavy cream  $\nu$
  - Arrabbiata Zesty tomato, garlic, and chili sauce gf, df, v
  - Bolognese Thick and full bodied meat sauce gf, df

- Clam Sauce Classic Alfredo with clams
- Marinara Robust Italian tomato sauce gf, df, v
- ullet Pesto Alfredo Classic Alfredo with white wine and fresh basil pesto u
- Primavera Robust Italian tomato sauce with garden vegetables gf, df, v
- Provencale Sauce Fresh tomato, garlic and basil sauce gf, df, v
- Vodka Tomato Sauce smooth tomato vodka creme sauce gf, v