

# PASTA BAR MENU

Available as a buffet

\$40 per person

## INCLUSIONS

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

## APPETIZERS

- 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)

## SAUCE

- Alfredo - Rich sauce of butter, grated Parmesan, and heavy cream *v*
- 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*
- Pesto Alfredo - Classic Alfredo with white wine and fresh basil pesto *v*
- 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*

(CHOOSE TWO)

V- VEGETARIAN, GF- GLUTEN FREE, DF- DAIRY FREE  
PRICES ARE SUBJECT TO CHANGE

# BBQ MENU

Available as a buffet

\$45 per person

## INCLUSIONS

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

## APPETIZERS

- 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*
- Cheesy Corn *v*
- Fresh Green Beans *gf, v*
- 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)

## MEATS

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

(CHOOSE TWO)

# TACO BAR MENU

Available as a buffet

\$50 per person

## INCLUSIONS

- 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*

## APPETIZERS

- 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)

## SIDES

- 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)

## MEATS

- 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)*

(CHOOSE TWO)

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# POPPY MENU

Available as a buffet

\$55 per person

## INCLUSIONS

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

## APPETIZERS

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

(CHOOSE ONE)

## CHICKEN ENTREE

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

(CHOOSE ONE)

## PASTA

- Cavatappi
- Farfalla
- Fettuccine
- Penne
- Spaghetti

(CHOOSE ONE)

## SAUCES

- Alfredo - Rich sauce of butter, grated Parmesan, and heavy cream *v*
- 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*
- Pesto Alfredo - Classic Alfredo with white wine and fresh basil pesto *v*
- 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*

(CHOOSE ONE)

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# WILDFLOWER MENU

Available as a buffet or single select plated

\$65 per person

## INCLUSIONS

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

## APPETIZERS

- 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)

## STARCHES

- 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)

## 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

## ENTREES

### PASTA

- 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

# COLUMBINE MENU

Available as a buffet with a carving station or duet plated

\$90 per person

## INCLUSIONS

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

## APPETIZERS

- 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 THREE)

## STARCHES

- 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)

## 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

- 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)

## 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*

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SEPARATE MENU FOR PLATED SERVICE