



FOUR SEASONS

HOTEL  
DENVER

## FALL & WINTER EVENT MENU

CONTACT US | T. 1 (303) 389-3131 | 1111 14th street | Denver, CO 80202 | [fourseasons.com/denver](https://fourseasons.com/denver)

# BREAKFAST BUFFET

All breakfast buffet functions require a minimum guarantee of 20 guests.

Meal functions falling under the minimum guarantee are subject to an additional USD 10 per guest, per buffet meal.

Breakfast selections are served with Freshly Brewed Caffè Umbria Regular and Decaffeinated Coffee and a selection of Teas from Rishi Tea.

## THE LOHI CONTINENTAL

Chilled Orange & Grapefruit Juice

Greek Yogurt & House-Made Granola (GF, N)

Sliced Seasonal Fruit & Mixed Berries (GF, DF)

Assorted Bagels (V)

Whole Grain & Sourdough Toast (V)

Fruit Preserves | Local Honey (GF, DF)

Sweet Butter | Cream Cheese

USD 41 per guest

### Enhancements:

House-Baked Croissants & Muffins +77 per dozen

## THE BIG BLUE BEAR BREAKFAST

Chilled Orange & Grapefruit Juice

Greek Yogurt & House-Made Granola (GF, N)

Sliced Seasonal Fruit & Mixed Berries (GF, DF)

Whole Grain & Sourdough Toast (V)

Fruit Preserves | Sweet Butter | Local Honey

Steel-Cut Oatmeal | Brown Sugar, Dried Fruit,  
Cinnamon, Candied Walnuts (GF, N)

Cage-Free Scrambled Eggs\* (GF)

EDGE Spiced Breakfast Potatoes (DF)

*Select one:* (GF, DF)

Applewood Smoked Bacon

Pork Breakfast Sausage Links

Chicken Apple Sausage

USD 59 per guest

### Enhancements:

House-Baked Croissants & Muffins +77 per dozen

## HEALTHY START

Chilled Orange & Grapefruit Juice

House-Made Granola | Greek Yogurt (GF, N)

Sliced Seasonal Fruit & Mixed Berries (GF, DF)

Plant-Based Smoothie (V, GF)

*Select one:*

Banana Berry | Tropical Greens | Mango Sunrise

*Select one:*

Quinoa Trail Mix Parfait

Coconut Chia Seed Bowl (V, GF)

Peanut Butter & Jelly Overnight Oats (GF, N, V)

Steel-Cut Oatmeal | Brown Sugar, Dried Fruit,  
Cinnamon, Candied Walnuts (GF, N)

Avocado Toast | Tomato, Sprouts, Radish,  
Lemon Oil, Za'atar (V)

*Select one:* (GF)

Cage-Free Scrambled Eggs\* | Hard-Boiled Eggs\*

Scrambled Egg-Whites\* | Mini Egg and Veggie Frittata\*

USD 56 per guest

### Enhancements:

Just Egg (V) +5 per guest

Plated breakfast menu options available, customized upon request at USD 58 per guest.

V- Vegan | V EG- Vegetarian | GF - Gluten Free | N- Contains Nuts | DF - Dairy Free | All food and beverage is subject to a 7.5% administrative fee and a 18.5% service charge. All charges are subject to an 8% sales tax.

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# A LA CARTE BREAKFAST

## BOWLS

Individual Chia Puddings (V, GF) |  
Mixed Berries, Toasted Coconut, Local Honey  
USD 120 per dozen

Individual Greek Yogurt (GF)  
*Selection of:*  
Strawberry | Blueberry | Vanilla | Plain Non-Fat  
USD 5 each

Individual Mason Jar Parfaits (GF, N) |  
Greek Yogurt, Mixed Berries, Local Honey,  
House-Made Granola  
USD 120 per dozen

Steel Cut Oatmeal (VEG)  
*Choice of milk:*  
Oat Milk | Fat-Free Milk |  
Whole Milk | Soy Milk | Filtered Water  
USD 8 per guest

## FRUIT

Fruit  
Sliced Seasonal Fruit Platter  
USD 10 per guest

Seasonal Whole Fruit  
USD 72 per dozen

Bowl of Fresh Seasonal Berries  
USD 12 per guest (2oz each)

## EGGS

Cage-Free Scrambled Eggs\*  
or Egg Whites (GF)  
USD 10 per guest

Seasonal Veggie Frittata\* (GF, DF)  
USD 120 per dozen

Hard-Boiled Eggs | Tabasco, Salt, Pepper (GF, DF)  
USD 15 per dozen

## POTATOES

*Selection of:*  
Crispy Hash Browns (GF, DF)

Parmesan & Herb Breakfast Potatoes (GF)

Pan Fried Potato Cake (GF, DF)  
USD 6 per guest

*Additions:*  
Caramelized Onion | Peppers | Green Garlic Pesto  
USD 2 per guest

## PROTEIN

*Selection of:*  
Chicken Apple Sausage (GF, DF)

Pork Breakfast Sausage Links (GF, DF)

Turkey Bacon (GF, DF)

Candied Bacon Steaks (GF, DF)

Applewood Smoked Bacon (GF, DF)

Impossible Sausage Patty (V) + 2 per guest

USD 10 per guest

## PASTRIES

Assorted Ricotta Donut Holes  
*Choose one flavor:*  
Chocolate Glazed | Vanilla Sugar | Apple Cider  
USD 77 per dozen

Breakfast Breads with House-Made Jams  
*Selection of:*  
Banana | Zucchini | Pumpkin Chocolate Chip  
USD 77 per dozen

House-Baked Croissants and Muffins  
USD 77 per dozen

Chef's Choice Assorted Savory Danishes  
USD 77 per dozen

## CEREALS

Assorted Classic Cereals  
Honey Nut Cheerios | Raisin Bran Crunch | Frosted Flakes  
Frosted Mini Wheats | Rice Krispies

*Select two:*  
Oat Milk | Fat-Free Milk | Almond Milk  
USD 8 per guest

Assorted Wellness Cereals  
Smart Start | Rice Chex | Total Whole Grain | Cheerios | Special K  
*Select two:*  
Oat Milk | Fat-Free Milk | Almond Milk  
USD 8 per guest

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# BREAKFAST DISPLAYS

## BREAKFAST SANDWICHES

*Select one of each:*

### BASE

English Muffin | Croissant

### EGG

Cage-Free Egg\* | Egg White Patty\*

### PROTEIN

Bacon | Breakfast Sausage Patty

### CHEESE

Cheddar | Swiss | American | Boursin

USD 150 per dozen

### Enhancements:

Sauteed Spinach | Roasted Mushroom |

Roasted Red Peppers |

Vegan Egg | Vegan Sausage | GF English Muffin

+ 3 per sandwich

## BUILD YOUR OWN AVOCADO TOAST STATION

*Choice of:*

Whole Wheat | GF Multigrain Bread

Sliced Avocado | Avocado Mousse |

Heirloom Cherry Tomatoes | Sliced Radish |

Toasted Seeds | Maldon Sea Salt |

Pickled Red Onions | Sprouts

USD 150 per dozen

## BUILD YOUR OWN LOX AND BAGEL PLATTER

*minimum of 10 guests*

Smoked Salmon | Pickled Red Onions |

Capers | Herbed and Regular Cream Cheese |

Arugula | Mixed Greens | Sliced Tomato

Bagels

*Select two:*

Plain | Whole Wheat | Everything | Sesame

USD 20 per guest

## BREAKFAST WRAPS\*

Cage-Free Scrambled Eggs\*

*Choice of tortilla (Select one):*

Spinach | Whole Wheat | Flour

*Choice of protein (Select one):*

Applewood Smoked Bacon | Chicken Apple Sausage

Tomatillo Salsa, Breakfast Potatoes, Aged Cheddar

Substitutions:

Just Eggs | Vegan Sausage | Daiya Vegan Mozzarella +7 per substitute

USD 150 per dozen

Breakfast Action Stations Continues >

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# BREAKFAST ACTION STATIONS

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Chef attendant required USD 200 per every 50 guests

## FRESH FRUIT SMOOTHIE STATION

### BASE

Greek Yogurt | Whole Milk

### FRUIT & VEGETABLES

Blueberry | Raspberry | Strawberry | Blackberry  
Spinach | Kale

### *Additions:*

Mango | Pineapple | Seedless Watermelon | Flax Seed  
Almonds | Chia Seeds | Almond Butter

+ 3 each

USD 20 per guest

### *Enhancements:*

Whey Protein +6 | Vegan Protein +6 | Plant Based Milk +2  
Multi Collagen Peptides +7 | Plant Based Yogurt +7

## BUILD YOUR OWN EGGS

### BASE

Freshly Made Cage-Free Eggs\* | Egg Whites\*  
Whole Eggs\* (made any style)

### TOPPINGS

Cheddar | Bacon | Ham | Breakfast Sausage | Mushrooms  
Tomato | Onion | Spinach | Goat Cheese

### *Additions:*

Chicken Apple Sausage | Roasted Turkey Sausage  
Turkey Bacon | Vegan Sausage +4 each

Diced Avocado | Diced Bell Peppers | Jalapeno | Spring Onion  
Spinach | Salsa +2 each

Feta | Swiss | Parmesan +2 each

USD 23 per guest

### *Enhancements:*

Vegan Sausage +3  
Just Egg +5

## BATTER TO PLATTER

### BASE

Buttermilk Pancakes | Belgian Waffles | Brioche French Toast

### TOPPINGS

Whipped Cream | Sweet Butter | Maple Syrup  
Powdered Sugar | House-Made Jam

### *Additions:*

Chocolate Chips | Candied Pecans | M&M's | Chocolate Syrup  
Blueberries | Bananas | Strawberries  
+ 3 each

USD 15 Choose one

USD 24 Choose two

USD 30 Choose three

### *Enhancements:*

Kodiak Protein Pancakes | House Protein Waffles  
Protein French Toast +7 each or +13 all three

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# SMOOTHIE & JUICE BAR

## SMOOTHIES GALORE

*6oz Glass*

*All selections are served with Sacha Inchi Protein.*

Banana Berry (V, DF) |  
Strawberry, Banana, Coconut, Beet, Lemon

Mango Sunrise (V, DF) |  
Mango, Banana, Carrot, Orange,  
Turmeric, Coconut Milk

Apple Spice (V, DF) |  
Apple, Coconut, Banana, Cinnamon,  
Almond, Carrot, Sweet Potato

Blue Pineapple |  
Pineapple, Mango, Orange, Coconut,  
Blue Spirulina

Tropical Breeze |  
Spinach, Wheatgrass, Pineapple, Mango,  
Coconut, Carrot, Lemon

USD 150 per dozen | (GF, V)

## JUICE SHOTS

*2oz Glass*

Blue Biotic Shot |  
Ginger, Lemon, Agave, Blue Algae, Probiotics

Heart Beet Shot |  
Beet, Pomegranate, Lime, Black Pepper

Turmeric Tonic |  
Turmeric, Carrot, Pineapple, Lemon, Ginger

Green Boost |  
Kale, Spinach, Apple, Cucumber, Mint, Spirulina

USD 150 per dozen | (GF, V)

## PURE GREENS JUICE BY THE GLASS

*8oz Glass*

Unbeetable |  
Beet, Carrot, Apple, Lemon, Ginger

Golden Girl |  
Pineapple, Carrot, Ginger, Turmeric, Lemon

Pure Green |  
Apple, Lemon, Ginger, Kale, Spinach,  
Cucumber, Celery, Zucchini, Romaine

Melon Hydrate |  
Watermelon, Strawberry, Lime, Probiotics,  
Himalayan Salt

USD 150 per dozen | (GF, V)

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# MEETING BREAK BEVERAGES

## BY THE GALLON

Freshly Brewed Caffè Umbria  
Regular and Decaffeinated Coffee  
USD 110 per gallon

Enhancement:

Hazelnut Melt Away Stick | Biscotti |  
Flavored Syrups  
+15 per gallon

Selection of Teas from Rishi Tea  
USD 110 per gallon

House-Made Hot Chocolate  
with Whipped Cream  
USD 110 per gallon

Enhancement:

Peppermint Stick | Baileys Marshmallow |  
Chocolate Shavings  
+10 per gallon

Fruit-Infused Water

Select one:

Grapefruit & Rosemary | Cucumber & Lime  
Apple & Pear | Blackberry & Thyme  
Lemongrass & Ginger | Cranberry & Orange  
USD 50 per gallon

Iced Tea  
USD 75 per gallon

Lemonades  
Old Fashioned | Cranberry & Thyme  
Pomegranate & Hibiscus | Mulled Spice  
USD 78 per gallon

Hand-Squeezed Orange Juice  
USD 90 per gallon

Hand-Squeezed Grapefruit Juice  
USD 90 per gallon

## BY THE BOTTLE

Acqua Panna Still and San Pelligrino Sparkling Waters  
USD 8 each

Soft Drinks and Variety of Rishi Iced Teas  
USD 8 each

Corvus Cold Brew Coffee  
USD 9 each

Bottled Juices  
USD 9 each

Red Bull  
USD 9 each

## BEVERAGE BARS

Bloody Mary Bar  
Our Mixologist's Secret Recipe  
Along with All the Fixings  
USD 19 per guest

Enhancement:

Bacon | Blue Cheese Olives | Pickles | Jalapeno Slices  
Pepperoncinnis

Mimosa Bar  
House Prosecco | Grapefruit and Orange Juice |  
Seasonal Berry Garnish  
USD 19 per guest

Enhancement:

Laurent Perrier Champagne  
USD 25 per guest

Bellini Bar  
House Prosecco | Fruit Puree  
*Choose two puree flavors:*  
White Peach, | Mango | Passion Fruit |  
Guava | Blood Orange | Raspberry | Strawberry  
USD 19 per guest

Enhancement:

Laurent Perrier Champagne  
USD 25 per guest

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# MEETING BREAK SNACKS

## BARS

### Health Bars

*Choice of:*

Honey Bunchies Gourmet Honey Bars

Kind Bars

Taos Mountain Energy Bars

USD 8 each

### Candy Bars

*Choice of:*

Twix

Snickers

3 Musketeers

Milky Way

Reese's Cups

Peanut M&Ms

USD 8 each

## OTHER SNACKS

### Local Specialties

*Choice of:*

Kettle Head Popcorn

Hammond's Candy Bars

USD 8 each

Boulder Canyon Kettle Chips

USD 5 per bag

### Assorted Seasonal Whole Fruits

USD 72 per dozen

### Deluxe Mixed Nuts

USD 16 each

### Chocolate Covered Almonds

USD 14 each

### Sweet Southern Snack Mix

USD 10 each

### Gummy Bears

USD 12 each

### Yogurt Covered Pretzels

USD 12 each

### Pretzel Bites

USD 10 each

## BAKED GOODS

### House-Baked Muffins

USD 77 per dozen

### Croissants with House-Made Jam

USD 77 per dozen

### Morning Bread with House-Made Jam

Banana | Zucchini | Pumpkin Chocolate Chip

USD 77 per dozen

### House-Baked Cookies

Chocolate Chip | Oatmeal Pecan (N) | Mudslide

USD 77 per dozen

### S'more Bar | Brownie |

Apple Pie Streusel Bar

USD 77 per dozen



# MEETING BREAK EXPERIENCES

## COOKIE SHOPPE

*Includes:*

Mexican Hot Chocolate | Oatmeal Toffee Chocolate  
Pumpkin Cheesecake Cookie

USD 15 per guest

## WHAT'S POPPIN'

Popcorn

*Select three seasonings:*

Caramel | Classic Butter | Sriracha | White Cheddar |  
EDGE Spiced (GF)

USD 17 per guest

## BUILD YOUR OWN APPLE CIDER BAR

Cinnamon Nutmeg Shaker | Spiced Whip |  
Cinnamon Stirring Stick | Bourbon Salted Caramel

USD 16 per guest

## FRUIT & CHEESE BOARD

Chef's Selection of Local & International Cheeses  
House-Made Jam | Artisanal Crackers | Seasonal Fruit & Berries

USD 23 per guest

## CHARCUTERIE & CHEESE GRAZING BOARD

Selection of International Cheeses & Cured Meats | Pickles  
Whole Grain Mustard | Artisanal Crackers  
House Made Jam | Olives

USD 33 per guest

## BLAZE YOUR OWN (MOUNTAIN) TRAIL MIX

M&M's, Dried Fruits, Mixed Nuts, Chocolate Chunks,  
Assorted Seeds

*Enhancements:*

Dried Pineapple | Dried Apple | Banana Chips |  
Chocolate Covered Raisins  
+2 per guest, per enhancement

USD 21 per guest

## HEALTHY BITES

Individual Vegetable Crudités with Hummus (V) | Dried  
Fruit Skewer | Chef's Choice House Made Juice Shot

USD 24 per guest

## VEGETABLE CRUDITE

Vegetable Crudité with Grilled Pita | Seasonal Vegetables |  
Hummus | French Onion Dip

USD 21 per guest

## MILE HIGH RECOVERY

Dukka Spiced Crispy Chickpeas (GF, V, N) | Peanut Butter  
Rice Crispy | Chocolate Covered Almonds | Power Up Cookie  
Liquid IV Packets & Boxed Water | 4oz Coconut Hydro Shot  
(GF, V)

*Enhancements:*

Individual Oxygen Tanks + 7 per guest

USD 27 per guest

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# PLATED LUNCH

USD 71 per guest

*Plated lunch selections are served with freshly brewed Caffè Umbria regular and decaffeinated coffee and a selection of teas from Rishi tea. Served with an assortment of House-Baked Rolls, and sweet butter.*

## STARTERS

*Select one:*

### EVERYTHING CAESAR

Baby Gem, Anchovy Vinaigrette, Everything Spice, Parmesan, Brioche Croutons

### ENDIVE & APPLE SALAD

House Raisins, Ricotta Salata, Candied Pecan, Creamy Honey Clove Vinaigrette (GF, VEG, N)

### BURRATA SALAD

Arugula, Citrus Segments, Pepitas, Pomegranate, Pickled Shallot, Chili Oil Vinaigrette (GF, VEG)

### COCONUT & CARROT BISQUE

Orange Oil, Five Spice & Shallot Crumble (GF, V)

### BUTTERNUT SQUASH & GREEN APPLE BISQUE

Apple Chip, Olive Oil (GF, V)

## ENTRÉES

*Select one:*

### NEW YORK STRIP\*

Potato Pave, Pickled Cranberry Relish, Mustard Greens, Veal Demi - Glace (GF)

### CONFIT DUCK LEG

Parsnip Puree, Red Currant Port Jus, Watercress, Orange Segments (GF)

### COQ AU VIN

Airline Chicken Breast, Red Wine Jus, Baby Carrot, Roasted Garlic Whipped Potato (GF)

### BOURBON MAPLE GLAZED SALMON\*

Salsify Puree, Roasted Wild Mushroom & Salsify, Lacinato Kale (GF)

### ROASTED MAITAKE MUSHROOM

Polenta, Garlic Chili Crisp, Winter Radish (GF)

### BRAISED SHORT RIB

Celery Root Puree, Charred Broccolini, Pickled Onion, Crispy Shallot, Hopped Pan Jus (DF)

## DESSERTS

*Select one:*

### BALSAMIC FIG CHEESECAKE

Graham Cracker Sable, Brulee'd Fig, Fig Jam, Balsamic Gastrique

### SALTED CARAMEL TART

Chocolate Cremieux, Cashew Brittle, Caramel Sauce (N)

### CARAMALIZED WHITE CHOCOLATE ALMOND CAKE

Almond Pain de Genes, Dulcey Namelaka, Burnt Orange Gel, Cherry Gelee, Whip Cream, Candied Orange Zest (N, GF)

### DARK CHOCOLATE POT DE CRÈME

Winter Citrus, Raspberry Gel (V, DF)

### ESPRESSO TORTE

Cocoa Nib Chantilly, Chocolate Ganache, Orange Segments, Orange Gastrique (GF)

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# LUNCH BUFFET

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## SEASONAL LUNCH BUFFET USD 79 per guest

### SALAD

Squash Salad | Baby Kale, Roasted Seasonal Squash, Cranberry, Pickled Squash, Spiced Cashews, Sherry Vinaigrette (GF, V, N)

### SOUP

Coconut & Carrot Bisque (GF, V)

### PROTEINS

Coq Au Vin | Airline Chicken Breast, Red Wine Jus, Confit Garlic, Savory Herbs (GF, DF)

Bourbon Maple Glazed Salmon\* | Pickled Mushrooms, Charred Onion Soubise, Crispy Kale (GF)

### SIDES

Molasses & Cider Glazed Carrots | Pickled Apple, Oat Crumble (GF, DF)

Toasted Farro Pilaf | Caramelized Onion & Fennel, Apricot, Pomegranate, Sliced Almond (N)

### DESSERTS

Pistachio Cherry Tartlette (N)

Caramel Bourbon Cheesecake

#### Enhancements:

Roasted Maitake Mushroom | Polenta, Garlic Chili Crisp, Winter Radish (GF, V)  
USD +10

Sliced Beef Tenderloin | Pickled Cranberry Relish, Mustard Greens,  
Veal Demi-Glace (GF, DF)  
USD +15

## TASTE OF MEDITERRANEAN USD 77 per guest

### SALAD

Burrata Salad | Arugula, Citrus Segments, Pepitas, Pomegranate, Pickled Shallot, Chili Orange Vinaigrette (GF, Veg)

### SOUP

Smoked Prosciutto & White Bean Soup (GF, DF)

### PROTEINS

Chicken Saltimbocca | White Wine Garlic Jus, Smoked Prosciutto, Crispy Caper (GF, DF)

Pan Seared Barramundi\* | Soubise, Grilled Orange, Castelvetro, Fennel Frond (GF)

### SIDES

Balsamic Roasted Root Vegetables | Savory Herbs, Confit Garlic (GF, V)

Lemon Orzo | Winter Greens, Lemon Cream, Crispy Shallot, Parsley (VEG)

### DESSERTS

Orange Pistachio Cannoli (N)

Chocolate Espresso Torte (GF)

#### Enhancements:

Grilled NY Strip | Red Grape Agrodolce, Pine Nuts (GF)  
USD +20

Pan Seared Ora King Salmon | Romesco, Toasted Almonds, Caper Berry (GF)  
USD +15

Lunch Buffet Continues >

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## GREENS & GRAINS USD 68 per guest

### BASE

*Select three:*

Warm Farro with Herbs | Brown Rice | Quinoa (V, DF)

Organic Field Greens | Arugula | Shredded Kale (GF, V, DF)

### TOPPINGS

Cherry Tomato | Cucumber | Charred Broccolini | Roasted Sweet Potato

Garbanzo Beans | Radish | Sliced Almonds | Sunflower Seeds

Goat Cheese Crumbles | Shaved Parmesan

### PROTEIN

Grilled Tofu (V) | Herb Roasted Chicken (GF, DF)

### SAUCES

Lemon Vinaigrette | Green Goddess | Miso Tahini Dressing (GF)

### Enhancements:

*Proteins: (GF, DF)*

Grilled Flank Steak\* USD +9 per guest

Broiled Jumbo Shrimp\* USD +10 per guest

Poached Salmon\* USD +12 per guest

*Toppings:*

Avocado | Sweet Peruvian Peppers | Shaved Carrots | Haricot Verts

Grilled Zucchini & Squash | Feta | Blue Cheese

USD +3 each

*Sauces:*

Basil Pesto | White Balsamic Vinaigrette | Black Pepper Ranch

USD +3 each

## TACO 'BOUT A PARTY USD 74 per guest

### STARTERS

South of the Border Slaw | Red Cabbage, Corn, Black Bean, Red Onion, Red Peppers, Creamy Tajin Dressing (GF, VEG)

Sopa de Elote | Corn, Poblano, Queso Fresco, Pickled Jalapeno, Lime (GF)

### BASE

Mixed Greens | Corn Tortillas (GF, DF) | Flour Tortillas (DF)

### PROTEIN

Birria Braised Short Rib (GF, DF)

Chicken Tinga (GF, DF)

Calabacitas | Zucchini, Squash, Corn, Peppers, Onions, Tomatoes (GF)

### SIDES

Smashed Black Beans | Garlic, Chilis, Cumin, Cilantro (GF, DF)

Mexican Rice | Tomato, Garlic, Onion (GF, DF)

### TOPPINGS

Salsa Verde | Pico de Gallo | Queso Fresco | Lime Wedges | Radish

### DESSERTS

Mango Tajin Bar | Churro Flan (GF)

### Enhancements

Chips & Dips

House-Made Tortilla Chips | Queso Fundido | Fresh Guacamole | Salsa Roja  
USD +13

*Proteins: (GF, DF)*

Grilled Flank Steak\* USD +9

Blackened Shrimp USD +10

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## LODO SANDWICH PARTY USD 65 per guest

### SOUPS & SALADS

*Select two:*

Endive & Apple Salad | House Raisins, Ricotta Salata, Candied Pecan, Creamy Honey Clove Vinaigrette (GF, VEG, N)

Everything Caesar Salad | Baby Gem Lettuce, Anchovy Vinaigrette, Everything Spice, Parmesan, Brioche Croutons

Burrata Salad | Arugula, Citrus Segments, Pepitas, Pomegranate, Pickled Shallot, Chili Orange Vinaigrette (GF, VEG)

Squash Salad | Baby Kale, Roasted Seasonal Squash, Dried Cranberry, Pickled Squash, Spiced Cashews, Sherry Vinaigrette (GF, V)

Butternut Squash & Green Apple Bisque (GF, V)

Coconut & Carrot Bisque (GF, V)

Smoked Prosciutto & White Bean Soup (GF, DF)

### SANDWICHES & WRAPS

*Select up to two:*

Grilled Chicken Sandwich | Caramelized Onion, Mushroom, Watercress, Smoked Paprika Aioli, Focaccia Roll

Grilled Vegetable Wrap | Basil Pesto, Mixed Greens, Seasonal Veggies, Hummus, Balsamic Glazed Mushroom (V)

Turkey Club | Bacon, Smoked Turkey, Avocado Spread, Butter Lettuce, Tomato, Lemon Aioli, Honey Wheat

Chicken Salad Wrap | Currents, Celery, Pecans, Kewpie Mayo, Butter Lettuce (DF, N)

Jamon Beurre | Black Forrest Ham, Gruyere, Dijon, Baguette

### SIDES

*Select one:*

Boulder Canyon Kettle Chips

EDGE Spiced Chips

Pesto Pasta Salad

### DESSERTS

*Select one:*

Chocolate Espresso Thumbprint Cookie

Caramel Pecan Brownie

Chocolate Chip Cookie

*Enhancements: Minimum 20 people*

Additional Soup

USD +7 per person

Additional Salad

USD +8 per person

Additional Sandwich

USD +10 per sandwich

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# BUILD YOUR OWN LUNCH BUFFET USD 85 per guest

*Lunch selections are served with freshly brewed Caffè Umbria regular and decaffeinated coffee and selection of teas from Rishi tea.  
Served with an assortment of House-Baked Rolls, and sweet butter.*

## SALADS & SOUPS

*Select two:*

Endive & Apple Salad | House Raisins, Ricotta Salata, Candied Pecan, Creamy Honey Clove Vinaigrette (GF, VEG, N)

Everything Caesar Salad | Baby Gem Lettuce, Anchovy Vinaigrette, Everything Spice, Parmesan, Brioche Croutons

Burrata Salad | Arugula, Citrus Segments, Pepitas, Pomegranate, Pickled Shallot, Chili Orange Vinaigrette (GF, VEG)

Squash Salad | Baby Kale, Roasted Seasonal Squash, Dried Cranberry, Pickled Squash, Spiced Cashews, Sherry Vinaigrette (GF, V)

Butternut Squash & Green Apple Bisque (GF, V)

Coconut & Carrot Bisque (GF, V)

Smoked Prosciutto & White Bean Soup (GF, DF)

## ENTREES

*Select two:*

NY Strip\* | Pickled Cranberry Relish, Mustard Greens, Veal Demi-Glace (GF)

Confit Duck Leg | Red Currant Port Jus, Watercress, Orange Segments (GF)

Coq Au Vin | Airline Chicken Breast, Red Wine Jus, Confit Garlic, Savory Herbs (GF)

Bourbon Maple Glazed Salmon\* | Pickled Mushroom, Charred Onion Soubise, Crispy Kale (GF)

Roasted Maitake Mushroom | Garlic Chili Crisp, Winter Radish (GF)

Braised Short Rib | Pickled Onion, Crispy Shallot, Hopped Pan Jus (DF)

## SIDES

*Select two:*

Confit Garlic Whipped Potato | Crispy Rosemary (GF)

Crispy Brussel Sprouts | White Balsamic Gastrique, Shaved Parmesan (GF)

Molasses & Cider Glazed Carrots | Pickled Apple, Oat Crumble (GF, DF)

Toasted Farro Pilaf | Caramelized Onion & Fennel, Apricot, Pomegranate, Sliced Almond (N)

Char-Grilled Broccolini | Chili Garlic Crisp, Grilled Lemon (GF, DF)

## DESSERTS

*Select two:*

Pistachio Cherry Tartlette (N)

S'more Tart

Pumpkin Pie Cream Puff

Chocolate Espresso Torte (GF)

Gingerbread Custard (GF)

Spiced Apple Panna Cotta (V, GF, DF)

Blood Orange Macaron (GF, N)

Bourbon Caramel Cheesecake

Blueberry Vegan Grapefruit Cake (DF, V)

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# LUNCH ON THE RUN

USD 59 per guest

*To-Go Lunches*

## SANDWICHES

Herb Grilled Chicken Club | Bacon, Avocado, Herb Mayo,  
Bibb Lettuce, Focaccia Roll

Heirloom Tomato | Burrata Cream, Basil Pesto, Baby Spinach,  
Focaccia Roll

Classic Italian | Prosciutto, Capicola, Soppressata, Lemon Herb  
Aioli, Arugula, Banana Peppers, Baguette

Ham & Cheese | Black Forrest Ham, Whipped Boursin, Baby  
Arugula, Baguette

Roast Beef | Horseradish Aioli, Provolone, Watercress, Rye

Grilled Vegetable Wrap | Seasonal Squash, Mushroom, Za'atar,  
Hummus, Organic Field Greens

## GRAIN BOWLS

Vegan Grain Bowl | Grilled Tofu, Shredded Kale, Wild Rice,  
Shaved Carrot, Radish, Broccolini, Miso Tahini Dressing

Mediterranean Grain Bowl | Roast Chicken, Farro, Tomato,  
Red Onion, Cucumber, Feta, Olives, Baby Spinach, Greek  
Yogurt Green Goddess

Harvest Grain Bowl | Roasted Chicken, Barley, Roasted Sweet  
Potato, Baby Kale, Goat Cheese, Tomato, Lemon Dill  
Vinaigrette

*All packaged lunches include:*

Boulder Canyon Potato Chips

Seasonal Fruit Salad

House-Made Chocolate Chip Cookies

Choice of Bottled/Canned Beverages

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# RECEPTION

Minimum of two dozen required

## CHILLED BITES

Beef Tartare\* | Truffle Aioli, Mustard Seeds, Edible Spoon (DF)

Poached Pear | Chicory, Honey Clove Whipped Ricotta,  
Candied Pecan (GF, N, VEG)

Cranberry Brie Tartlet | Cranberry Mustarda, Local Brie, Pickled  
Shallot, Crisp Sage (VEG)

Cold Smoked Beet | Caraway & Dill Mascarpone, Candied  
Walnut (GF, N, VEG)

USD 110 per dozen

Crab Endive Salad | Lemon Thyme Gel, Green Apple (GF, DF)

Caviar Sweet Potato Cornet\* | Caramelized Sweet Potato &  
Shallot Puree, Crème Fraiche, Chive

Foie Gras Cone\* | Huckleberry Gelee, Foie Gras Mousse, Herbs

Oyster Shooters\* | Black Pepper Mignonette, Horseradish (GF,  
DF)

Caviar Bumps\* (GF, DF)

USD 120 per dozen

## HOT BITES

Bacon Wrapped Dates | Marcona Almonds, Goat Cheese  
(GF, N)

Caramelized Onion and Blue Cheese Tarts | Winter Squash,  
Micro Arugula, Lemon Oil (VEG)

Brûlée Fig Crostini | Crispy Speck, Whipped Goat Cheese,  
Hazelnut, Chili Oil (N)

Potato Croquette\* | Crème Fraiche, Trout Roe, Chive (GF)

USD 110 per dozen

Barbecued Prawn | Chile Lime Glaze,  
Cilantro (GF, DF)

Duck Rilette Tart | Tart Cherries Conserva, Mustard Seeds,  
Crispy Shallot (DF)

Lobster Paella Bite | Saffron, Paprika Lemon Aioli

USD 120 per dozen

## SWEET BITES

Orange Hazelnut Financier (N)

Pumpkin Pie Cream Puff

Chocolate Chai Cone

Apple Pie Cone

House-Made Truffles (N, GF)

Chocolate Dipped Strawberries (GF)

Pate de Fruit Skewers (GF, V)

Blood Orange Macaron (GF, N)

S'mores Tartlette

USD 106 per dozen

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# RECEPTION HOT STATIONS

Reception stations require a minimum guarantee of 20 guests.

Meal functions falling under the minimum guarantee are subject to an additional USD 10 per guest per station.

Chef attendant required USD 200 per every 50 guests

## SKEWER STATION

USD 28 per guest

*Select two:*

Lamb Meatball | Honey Harissa Meringue, Tomato Dust (GF, DF)

Chicken Kofta | Toasted Curried Yogurt (GF)

Mushroom Skewer | Chimichurri (V, GF)

Pineapple Prawns | Garlic Chili Glaze (GF, DF)

Sesame Ahi Tuna | Miso Glaze, Kewpie Mayo (GF)  
+USD 15

Enhancements:

3 Skewer Varieties

+12 per guest

4 Skewer Varieties

+18 per guest

## FRESHLY PRESSED PANINI STATION

USD 28 per guest

*Select two:*

Peaches & Brie | Braised Peach, Local Brie, Sourdough, Honey (VEG)

Heirloom Tomato & Burrata | Basil, Burrata, Balsamic (VEG)

Maitake Mushroom | Taleggio, Winter Truffle, Parsley (VEG)

Ham & Gruyere | Honey Mustard, Black Forest Ham, Gruyere

Enhancements:

Shoe String French Fries | Ketchup

+7 per guest

Sweet Potato Fries | Ketchup & Chipotle Aioli

+10 per guest

Parmesan & Truffle Fries | Ketchup & Truffle Aioli

+13 per guest

## PASTA STATION

USD 45 per guest

Parmesan Wheel | Bucatini | Black Pepper Emulsion

Enhancements:

Winter Truffle

+20 per guest

## WOK THIS WAY

USD 32 per guest

*Select two:*

Bacon & Pineapple Fried Rice (GF)

Shrimp & Scallion Fried Rice (GF)

Vegetable Lo Mein (VEG, GF)

*Sauces (GF, DF):*

Soy Ginger | Yum Yum Sauce | Sriracha

*\*Chef prepared Wok specialties served in Chinese Take Out boxes*

Reception Hot Stations Continues >

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# RECEPTION COLD STATIONS & DISPLAYS

Reception stations require a minimum guarantee of 20 guests. \*\* Custom Ice Sculpture can be arranged at an additional cost

## CHARCUTERIE BOARD

Selection of International Cheese & Cured Meats | House Made Jams | Pickles | Mustards | Artisanal Bread | Toast | Crackers

USD 33 per guest

## VEGETABLE CRUDITE

Vegetable Crudité with Grilled Pita | Seasonal Vegetables  
Hummus or French Onion Dip

USD 19 per guest

## FRUIT & CHEESE BOARD

Chef's Selection of Local & International Cheeses  
House-Made Jam | Artisanal Crackers | Seasonal Fruit

USD 23 per guest

## BUILD YOUR OWN RAW BAR

Jumbo Shrimp\*

USD 96 per dozen

Snow Crab Claws\*

USD 112 per dozen

West & East Coast Oysters\*

USD 80 per dozen

Cold Water Lobster Tail\*

USD 135 per dozen

King Crab Legs\*

USD 145 per dozen

Chilled Mussels\*

USD 25 per dozen

Cocktail Sauce | Drawn Butter | Lemon | Lime (GF, NF)

## PICK YOUR POKE\*

Steamed Rice | Quinoa | Wonton Chips

*Select two:*

Spicy Ahi Poke\* | Sriracha, Kewpie Mayo, Tobiko,  
Onion, Togarashi (DF)

Salmon with Maple Soy\* | Green Apple, Avocado,  
Toasted Sesame (DF)

Shoyu Ahi Poke\* | Onion, Green Onion, Edamame,  
Sesame Oil, Furikake (DF)

USD 31 per guest

## SUSHI STATION

*Sushi Chef Attendant required - \$300/40 guests*

*Select two:*

Spicy Tuna Uramaki Roll \*

Salmon Maki Bowl\*

California Uramaki Roll\*

Avocado Vegetable Roll

*Enhancements:*

3 Roll Varieties

+6 per guest

4 Roll Varieties

+12 per guest

USD 54 per guest

## CAVIAR BAR

*Attendant required - \$125*

Osetra & Sturgeon Caviar

Salmon Roe

Potato Blinis | Toast Points | Potato Rosti

Crème Fraiche | Hard Boiled Eggs | Capers | Chives

USD 170 per guest

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# CARVING STATIONS

Reception stations require a minimum guarantee of 20 guests.

Meal functions falling under the minimum guarantee are subject to an additional USD 10 per guest per station.

Chef attendant required USD 200 per every 50 guests

## A5 RIBCAP\*

Bearnaise, Black Garlic Shoyu, Milk Bread

USD 135 per guest

## NY STRIP\*

Black Garlic Bourbon BBQ, Pretzel Roll

USD 45 per guest

## BEEF WELLINGTON\*

Merlot Demi, Horseradish Cream

USD 55 per guest

## WHOLE ROASTED ALAMOSA BASS\*

Chimichurri, Charred Lemon

USD 41 per guest

## SALMON EN CROUTE\*

Tarragon Lemon Cream

USD 52 per guest

## SIDES

Confit Garlic Whipped Potato | Crispy Rosemary (GF)

Crispy Smashed Potatoes | Marble Potato, Savory Herbs,  
Parmesan, Smoked Oil (GF)

Sweet Potato Gnocchi | Sage, Brown Butter Cream (VEG)

Root Vegetable Medley | Juniper Honey Vinaigrette (GF, VEG)

Molasses & Cider Glazed Carrots | Pickled Apple, Oat Crumble  
(GF, DF)

Toasted Farro Pilaf | Caramelized Onion & Fennel, Apricot,  
Pomegranate, Sliced Almond (N)

Char-Grilled Broccolini | Chili Garlic Crisp, Grilled Lemon (GF,  
DF)

Crispy Brussel Sprouts | White Balsamic Gastrique, Shaved  
Parmesan (GF)

USD 10 per guest per selection

Reception Hot Stations Continues >

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# RECEPTION DESSERT STATIONS

*Reception stations require a minimum guarantee of 20 guests.*

*Meal functions falling under the minimum guarantee are subject to an additional USD 10 per guest per station.*

## LIQUID NITROGEN SUNDAE STATION

*Chef Attendant required - \$200/50 guests*

*Select two ice creams:*

Vanilla | Chocolate | Strawberry | Salted Butterscotch  
(GF)

*Select one sundae theme:*

Banana Split | Cherries, Banana, Caramel Sauce  
Chocolate Sauce, Sprinkles, Whipped Cream

Hot Fudge | Brownies, Hot Fudge, Whipped Cream,  
Chocolate Croquant, Oreos

Cookies & Cream | Oreos, Chocolate Chip Cookies,  
Peanut Butter Cookies (N), Whipped Cream, Cherries,  
Chocolate Sauce

Float Station | Root Beer, Orange Soda,  
Cherry Coke, Whipped Cream, Chocolate Shavings,  
Cherries

USD 30 per guest

*Enhancements:*

Third Flavor

+12 per guest

Additional Topping

+10 per guest

## FRESHLY FRIED DONUTS

*Choose three donut flavors:*

Traditional Glaze with Oreos

Traditional Glaze with Pecan Praline (N)

Cinnamon Sugar

Chocolate Glaze with Sprinkles

Chocolate Glaze with Caramel Drizzle

Orange Glaze with White Chocolate Croquant

Apple Cider Glaze

USD 18 per guest

## THE SWEET TABLE

Salted Caramel Tart

Pumpkin Pie Cream Puff

Grapefruit Curd Tart

Assorted French Macrons (GF, N)

House-Made Truffles (N)

Chocolate Dipped Strawberries (GF)

Pistachio Cherry Tartlette (N)

Orange and Cardamom Panna Cotta (GF, DF, V)

Malasada Donut Bites

Pate de Fruit Skewer (GF, V)

Tiramisu Cup

Choose 3 USD 25 per guest

Choose 5 USD 35 per guest

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# PLATED DINNER

Plated dinner selections are served with freshly brewed Caffè Umbria regular and decaffeinated coffee and a selection of teas from Rishi tea.  
Served with an assortment of House-Baked Rolls, and sweet butter.  
When ordering choice of entree tableside, higher price entree prevails.

## FIRST COURSE

Select one soup or salad for your three-course plated dinner.  
Additional course: +USD 15

### SALAD

#### EVERYTHING CAESAR

Baby Gem Lettuce, Anchovy Vinaigrette, Everything Spice, Parmesan, Brioche Croutons

#### ENDIVE & APPLE SALAD

House Raisins, Ricotta Salata, Candied Pecan, Creamy Honey Clove Vinaigrette (GF, VEG, N)

#### BURRATA SALAD

Arugula, Citrus Segments, Pepitas, Pomegranate, Pickled Shallot, Chili Orange Vinaigrette (GF, VEG)

#### WARM BUTTERNUT ROSETTE

Brown Butter Gochujang Vinaigrette, Frisse, Hazelnut Oat Brittle, Goat Cheese (GF, VEG, N)

#### GRILLED PEAR

Mustard Greens, Whipped Feta, Thyme Tahini Dressing, Crispy Shallots, Candied Lemon (GF)

### SOUP

*Served Table-Side:*

#### BUTTERNUT SQUASH & GREEN APPLE BISQUE

Apple Chip, Olive Oil (GF, V)

#### COCONUT & CARROT BISQUE

Orange Oil, Five Spice & Shallot Crumble (GF, V)

#### SMOKED PROSCIUTTO & WHITE BEAN SOUP (DF)

Focaccia Crostini

### INTERMEZZO

Sorbet

Served with Sea Salt & Olive Oil

*Select one:*

Grapefruit Thyme | Blackberry Lemon | Raspberry  
(GF, DF, NF, V)

+9 each

Plated Dinner Continues >

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# PLATED DINNER

Plated dinner selections are served with freshly brewed Caffè Umbria regular and decaffeinated coffee and a selection of teas from Rishi tea.

Served with an assortment of House-Baked Rolls, and sweet butter.

Plated dinner menus include one starter or soup or salad, an entree, and a dessert.

If two entrees are served tableside, higher-priced items will be taken to consideration.

Order Tableside entrees for additional USD 35 per guest

## ENTRÉES

### LAND

#### 6OZ FILET MIGNON\*

Potato Pave, Baby Carrots, Pickled Cranberry Relish, Mustard

Greens, Veal Demi-Glace (GF)

USD 105 per guest

#### HERB CRUSTED LAMB\*

Speck Cassoulet, Crispy Brussels, Thyme Mustard Vinaigrette (GF)

USD 105 per guest

#### BRAISED SHORT RIB

Smoked Celeriac & Potato Puree, Pickled Pearl Onion, Grilled

Broccolini, Provolone Crumble, Veal Demi-Glace (GF)

USD 98 per guest

#### CUSTOM DRY AGE MENU

*Available with 7-day notice*

12 oz Dry Aged Beef NY Strip\* +117 per guest

14oz Dry Aged Bison Ribeye\* +121 per guest

#### Dual Entrée Enhancement:

5oz Lobster Tail\*

+32 per guest

Seared Scallops\*

+23 per guest

Grilled Prawns\*

+14 per guest

### SEA

#### BOURBON MAPLE GLAZED SALMON\*

Salsify Puree, Roasted Wild Mushroom & Salsify,

Lacinato Kale (GF)

USD 92 per guest

#### SEARED SCALLOPS\*

Maitake Mushroom, Fregola, Carrot Fennel Orange

Salad, Citrus Emulsion

USD 98 per guest

#### LOBSTER STUFFED PETRALE SOLE\*

Charred Onion Soubise, Potato Pave, Coriander

Spiced Carrots, Watercress (GF)

USD 105 per guest

### VEGETARIAN

#### PRESSED ELM MUSHROOM STEAK

Potato Pave, Charred Broccolini, Chimichurri (GF, V)

USD 87 per guest

#### GRILLED CAULIFLOWER WEDGE

Sweet Potato Puree, Toasted Almonds, Red Pepper

Romesco, Crispy Shallot (GF, N, VEG)

USD 87 per guest

### FARM

#### COQ AU VIN

Semi-Boneless Poussin Chicken, Confit Potato, Pancetta

Roasted Mushrooms, Chicken Jus, Crispy Potato Curls (GF)

USD 85 per guest

#### MAPLE LEAF FARMS DUCK BREAST\*

Seared Breast, Confit Thigh, Parsnip Puree, Red Currant Port

Jus, Watercress, Orange Segments (GF)

USD 106 per guest

#### CHICKEN BALLOTINE

Herb Butter Roasted Breast, Creamy Leek & Chestnut Stuffed

Thigh, Acorn Squash, Chicken Jus, Crispy Leek (N)

USD 92 per guest

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# PLATED DINNER

Plated dinner selections are served with freshly brewed Caffè Umbria regular and decaffeinated coffee and a selection of teas from Rishi tea.

Served with an assortment of House-Baked Rolls, and sweet butter.

Plated dinner menus include one starter or soup or salad, an entree, and a dessert.

If two entrees are served tableside, higher-priced items will be taken to consideration.

Order Tableside entrees for additional USD 35 per guest

## DESSERT

Select one dessert for your three-course plated dinner.

Additional course: +USD 15

### GRAPEFRUIT PISTACHIO GATEAUX

Pistachio Pain de Gene, Crème Fraiche Mousse, Grapefruit Crème, Cherry Pate de Fruit, Citrus Gel, Honey Oat Crumble (N, GF)

### WHITE ESPRESSO BRULEE TART

Vanilla Tart, Vanilla Bean, Blood Orange

### PRALINE CREMEUX

Milk Chocolate Cremeux, Praline Nib Namalaka, Chocolate Garnish, Hazelnut Chantilly (N, GF)

### CARAMEL APPLE PETITE GATEAUX

Brown Butter Pain de Gene, Caramel Apple Compote, Cinnamon White Chocolate Mousse, Pecan Butter Crust (N)

### STICKY TOFFEE PUDDING

Warm Cake, Toffee Sauce, Pecan Brittle, Strannahans Whiskey Ice Cream (N)

### DARK CHOCOLATE POT DE CRÈME

Winter Citrus, Raspberry Gel (V)

## ENCHANCEMENTS

### A La Mode Ice Cream Enhancement:

Choose one flavor:

Vanilla Bean

Chocolate

Salted Butterscotch

+3 per guest

### Bread Enhancement:

EPI Bread *with choice of:*

Garlic Herb

Whipped Honey

+4 per guest

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# DINNER BUFFET

All dinner buffet functions require a minimum guarantee of 20 guests.

Meal functions falling under the minimum guarantee are subject to an additional USD 10 per guest per buffet meal.

Dinner selections are served with freshly brewed Caffè Umbria regular and decaffeinated coffee and a selection of teas from Rishi tea.

Served with whole wheat sourdough & french rolls sweet butter.

USD 115 per guest | USD 10 per additional Salad, Soup, Side or Dessert selection | USD 20 per additional Entrée

## SOUPS & SALADS

*Select two:*

### EVERYTHING CAESAR

Baby Gem Lettuce, Anchovy Vinaigrette, Everything Spice, Parmesan, Brioche Croutons

### ENDIVE & APPLE SALAD

House Raisins, Ricotta Salata, Candied Pecan, Creamy Honey Clove Vinaigrette (GF, VEG, N)

### BURRATA SALAD

Arugula, Citrus Segments, Pepitas, Pomegranate, Pickled Shallot, Chili Orange Vinaigrette (GF, VEG)

### SQUASH SALAD

Baby Kale, Roasted Seasonal Squash, Dried Cranberry, Pickled Squash, Spiced Cashews, Sherry Vinaigrette (GF, V)

### GRILLED PEAR

Mustard Greens, Whipped Feta, Thyme Tahini Dressing, Crispy Shallots, Candied Lemon (GF)

*Select one:*

### BUTTERNUT SQUASH & GREEN APPLE BISQUE (GF, V)

### COCONUT & CARROT BISQUE (GF, V)

### SMOKED PROSCIUTTO & WHITE BEAN SOUP (GF, DF)

## ENTRÉES

*Select two:*

### CONFIT DUCK LEG

Red Currant Port Jus, Watercress, Orange Segments (GF)

### COQ AU VIN

Airline Chicken Breast, Red Wine Jus, Confit Garlic, Savory Herbs (GF)

### BOURBON MAPLE GLAZED SALMON\*

Pickled Mushroom, Charred Onion Soubise, Crispy Kale (GF)

### ALAMOSA BASS\*

White Wine Jus, Grilled Orange, Castelvetro, Fennel Frond (GF)

### SEARED SCALLOPS\*

Fennel & Orange Salad, Citrus Carrot Emulsion (GF)

### SEARED BEEF TENDERLOIN

Pickled Cranberry Relish, Mustard Greens, Veal Demi-Glace (GF)

### BRAISED SHORT RIB

Pickled Pearl Onion, Provolone Crumble, Veal Demi-Glace (GF)

### HERB CRUSTED LAMB

Red Wine Jus, Thyme Mustard Vinaigrette (GF)

### PRESSED ELM MUSHROOM STEAK

Chimichurri, Seasonal Radish (GF, V)

### GRILLED CAULIFLOWER WEDGE

Toasted Almonds, Red Pepper Romesco, Crispy Shallot (GF, V)

Dinner Buffet Continues >

V - Vegan | VEG - Vegetarian | GF - Gluten Free | N - Contains Nut | DF - Dairy Free | All food and beverage is subject to a 7.5% administrative fee and a 18.5% service charge. All charges are subject to an 8% sales tax.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# DINNER BUFFET

All dinner buffet functions require a minimum guarantee of 20 guests.

Meal functions falling under the minimum guarantee are subject to an additional USD 10 per guest per buffet meal.

Dinner selections are served with freshly brewed Caffè Umbria regular and decaffeinated coffee and a selection of teas from Rishi tea.

Served with whole wheat sour & french rolls sweet butter.

USD 115 per guest | USD 10 per additional Salad, Soup, Side or Dessert selection | USD 20 per additional Entrée

## SIDES

*Select two:*

Confit Garlic Whipped Potato | Crispy Rosemary (GF)

Crispy Smashed Potatoes | Marble Potato, Savory Herbs, Parmesan, Smoked Oil (GF)

Sweet Potato Gnocchi | Sage, Brown Butter Cream (VEG)

Root Vegetable Medley |  
Juniper Honey Vinaigrette (GF, VEG)

Molasses & Cider Glazed Carrots |  
Pickled Apple, Oat Crumble (GF, DF)

Toasted Farro Pilaf | Caramelized Onion & Fennel,  
Apricot, Pomegranate, Sliced Almond (N)

Char-Grilled Broccolini |  
Chili Garlic Crisp, Grilled Lemon (GF, DF)

Crispy Brussel Sprouts | White Balsamic Gastrique,  
Shaved Parmesan (GF)

## DESSERTS

*Select three:*

Salted Caramel Tart

Balsamic Fig Cheesecake

Valrhona Namelaka Trio (GF)

Pumpkin Caramel Torte (N)

Hot Chocolate Cream Puff

Cherry Pistachio Tartlette (N)

Salted Pecan Tart (N)

Dark Chocolate Mango Pot de Crème  
(V, DF)

Oat and Apple Panna Cotta (V, DF)

Chocolate Orange Bite (GF)

## ENHANCEMENTS

Lobster Stuffed Petrale Sole\* | Charred Onion Soubise, Toasted  
Coriander, Watercress (GF)  
USD 24 per guest

Chilean Seabass\* | Beurre Blanc, Charred Lemon, Trout Roe (GF)  
USD 33 per guest

### CARVING STATION

A5 Rib Cap\*  
USD 75 per guest

NY Strip\*  
USD 29 per guest

Beef Wellington\*  
USD 35 per guest

### Bread Enhancements

Jalapeno Cheddar Rolls

Pretzel Roll

House Made Focaccia

*Selection of Whipped Butter to Include:*  
Truffle. Honey and Herbed Garlic

+6 per guest

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# PREMIUM BAR PACKAGE

Everything in the first two columns is priced based on consumption, while the All-inclusive Bar is priced per person per hour.

## LOCAL AND MICRO BREWS

Coors Light

USD 7 each | Hosted

USD 9 each | Non-Hosted

Tivoli Seasonal

USD 8 each | Hosted

USD 10 each | Non-Hosted

## BEVERAGES

Assorted Sodas

Acqua Panna Still and Sparkling Waters

USD 8 each | Hosted

USD 9 each | Non-Hosted

Selection of Juices

USD 9 each | Hosted

USD 10 each | Non-Hosted

## PREMIUM LIQUORS

Tito's Vodka

Bombay Dry Gin

Havana Club Rum

Herradura Tequila

Buffalo Trace Bourbon

Crown Royal Whisky

Glenlivet 12 Scotch

USD 15 per cocktail | Hosted

USD 17 per cocktail | Non-Hosted

## WINES

Hayes Ranch Chardonnay | Denair, CA

USD 59 per bottle | Hosted

USD 15 per glass | Non-Hosted

Hayes Ranch Cabernet Sauvignon | Denair, CA

USD 59 per bottle | Hosted

USD 15 per glass | Non-Hosted

JCB Brut

USD 70 per bottle | Hosted

USD 17 per glass | Non-Hosted

## ALL-INCLUSIVE BAR

*All-inclusive Premium package includes Local and Micro Brews, Beverages, Premium Liquors, and Wines*

USD 22 | Per Person Per Hour

USD 18 | Per Person Per Additional Hour

## ADD A MIXOLOGIST CONSULTATION

Allow our expert mixologists to create a tailor-made cocktail that embodies the spirit of your event.

Premium | USD 18 per cocktail

*(1) Bartender is required per every (75) guests. A bartender fee of USD 175 per bartender will apply for a minimum of (4) hours of consecutive service. Each additional hour of service USD 35.*

All food and beverage is subject to a 7.5% administrative fee and a 18.5% service charge. All charges are subject to an 8% sales tax.

# PLATINUM BAR PACKAGE

Everything in the first two columns is priced based on consumption, while the All-inclusive Bar is priced per person per hour.

## LOCAL AND MICRO BREWS

Coors Light

USD 7 each | Hosted

USD 9 each | Non-Hosted

Tivoli Seasonal

USD 8 each | Hosted

USD 10 each | Non-Hosted

## BEVERAGES

Assorted Sodas |

Acqua Panna Still and Sparkling Waters

USD 8 each | Hosted

USD 9 each | Non-Hosted

Selection of Juices

USD 9 each | Hosted

USD 10 each | Non-Hosted

## PLATINUM LIQUORS

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi 8 Rum

Casamigos Silver Tequila

Makers Mark Bourbon

Sazerac Rye

Macallan 12 Scotch

USD 16 per cocktail | Hosted

USD 18 per cocktail | Non-Hosted

## WINES

Wente Vineyards Chardonnay | Central Coast,  
California 2019

USD 98 per bottle | Hosted

USD 24 per glass | Non-Hosted

Arrowood Cabernet Sauvignon | Knights Valley,  
Sonoma, California

USD 117 per bottle | Hosted

USD 25 per glass | Non-Hosted

Moet & Chandon

USD 145 per bottle | Hosted

USD 28 per glass | Non-Hosted

## ALL-INCLUSIVE BAR

*All-inclusive Premium package includes Local and  
Micro Brews, Beverages, Platinum Liquors, and Wines*

USD 25 | Per Person Per Hour

USD 21 | Per Person Per Additional Hour

## ADD A MIXOLOGIST CONSULTATION

Allow our expert mixologists to create  
a tailor-made cocktail that embodies  
the spirit of your event.

Premium | USD 21 per cocktail

*(1) Bartender is required per every (75) guests. A bartender fee of USD 175 per bartender will apply for a minimum of (4) hours of consecutive service. Each additional hour of service USD 35.*

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# WINES

## SPARKLING & CHAMPAGNE

Zardetto Prosecco | NV, Veneto, Italy  
USD 62

*Rich, fine and persistent perlage. The aromas are fresh, floral, and fruity with hints of acacia flowers, apricot, and green apple.*

Laurent Perrier "La Cuvée" Brut | Champagne, France  
USD 120

*A delicate champagne, with a refined moussed and finely honed acidity. Subtle aromas of black currant, lemon zest, toast, and chalk with a lingering finish.*

Perrier Jouet Grand Brut | Champagne, France  
USD 166

*Notes of fresh, ripe cherry and plum, with an intoxicating brioche finish and a velvety texture*

Veuve Clicquot Brut | Champagne, France  
USD 325

*Offers the perfect balance of structure and finesse. Reminiscent of yellow and white fruits, then of vanilla and later brioche.*

Dom Perignon 2010 | Champagne, France  
USD 445

*A complex bouquet of roasted apples, peach, and brioche giving way to a light smokiness on the finish. Tense and concentrated.*

## WHITE

Hayes Ranch Chardonnay | Denair, California  
USD 59

*Vibrant flavors and aromas. Inviting vanilla and brown sugar aromatics complemented by hints of oak, cinnamon and green apple for a smooth, fruity finish*

Twomey Sauvignon Blanc | North Coast, California  
USD 115

*Tropical flavors of guava and papaya are balanced by crisp minerality and rich texture.*

Jermann Pinot Grigio | Friuli-Venezia Giulia, Italy  
USD 70

*Bright citrus and stone fruits with a hint of peanut-shell*

Wente Vineyards Chardonnay | Central Coast, California  
USD 98

*Aromas of citrus and green apple, with hints of toasted oak and vanilla from barrel-aging. Beautifully balanced by lingering minerality*

Chateau Montelena Chardonnay | Napa, California  
USD 135

*Lifted aromas of melon and orange blossom give way to a silky palate with notes of mango and Meyer lemon, finishing with soft bruleed spices.*

Merry Edwards Sauvignon Blanc | Russian River Valley, Sonoma, California  
USD 140

*This lively wine sports aromatics of tangerine and honeydew with notes of white blossoms and marzipan. Subtle oak is balanced by lively acid.*

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# WINES

## RED

Hayes Ranch Cabernet Sauvignon | Denair, California  
USD 59

*A deliciously rich Cabernet bursting with flavors of red cherry that meld with hints of vanilla and anise. The aging of the wine adds a wonderful complexity and balance.*

Six Ridges by Kenwood Cabernet Sauvignon |  
Alexander Valley, California  
USD 90

*Inviting aromatics of dark cherry and cassis are met by complex notes of lavender and cloves. The wine is full-bodied with smooth tannins that give way to a lingering, silky finish with just a touch of cinnamon.*

Cristom Pinot Noir | Willamette Valley, Oregon  
USD 120

*A lively, composed and precise pinot with notes of sour cherries, currants, and crushed roses. It is aged in French oak barrels, making at a complex, yet approachable wine*

Arrowood Cabernet Sauvignon | Knights Valley,  
Sonoma, California  
USD 117

*A bright and juicy red wine with a plush texture, layered aromas of black cherry and ripe berries. Ripe fruit character carries through on the palate along with undertones of caramel and cedar.*

Emeritus Pinot Noir | Russian River Valley,  
Sonoma, California  
USD 115

*The wine is brimming with fresh aromas: fresh-picked wildflowers, fresh plum, fresh strawberry, and fresh cherry notes dance above the glass. This wine is equally exciting on the palate, with sweet tannins, and underlying acid-driven energy framing the lush red berry, blood orange nectar, and marzipan flavor*

The Prisoner Zinfandel Blend | Napa, California  
USD 115

*Bold aromas of black licorice, black pepper, cherry, and baking spice. The entry is rich, full, and scintillating. The palate is mouthwatering and smooth with a hint of chocolate. The finish is voluptuous with soft, velvety tannins*

Wente Vineyards Sandstone Merlot | Central Coast,  
California  
USD 120

*A classic Merlot with notes of blackberry and pomegranate, finishing with hints of sandalwood*

Frank Family Cabernet Sauvignon | Napa, California  
USD 145

*Robust Cabernet Sauvignon shows balance and complexity - a blend of dark berry, generous oak notes, clove, and nutmeg. This is a supple and complex wine, full-bodied in style, with a punch of power, ripeness, and elegance from start to finish.*

## ROSE

Planeta | Sicily, Italy  
USD 70

*A delightful wine that captures the essence of a Sicilian summer, fresh and fruity with hints of red berries, cherries and herbs.*

Miraval 2020 | Cotes de Provence, South of France  
USD 80

*Aromas of fresh fruit, currants, and fresh rose with a zest of lemon. The refinement continues in the mouth with a beautiful liveliness and gourmet notes that subtly balance the mineral and saline notes.*

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# GENERAL INFORMATION

## FOOD & BEVERAGE

A catering or conference services manager is pleased to provide you with a detailed menu proposal specifically created according to your taste and budget. Custom-designed menus are also available according to any dietary preference, theme, or special taste. For the safety and well-being of our guests, no food or alcohol from the outside shall be permitted into the Hotel by guests. The Hotel also prohibits the removal of food from the premises.

Our meeting space is smoke-free for your comfort and culinary enjoyment. Beverages are available on a per drink consumption basis, and all alcohol must be purchased through the Hotel and remain on the property.

### Consumer advisory:

All items are cooked to order and may be undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

## EVENT DETAILS

As an added service and convenience, many of the additional event services listed within can be posted to your master account. All conference résumés and banquet event order details must be finalized at least three weeks prior to the event.

## GUARANTEES

In order for us to properly prepare for your event, please specify a final guest count by 12:00 noon, three business days prior to the start of the program. If a guarantee is not specified, the estimate will become the guarantee. We will charge for the guarantee or the actual number, whichever is greater.

## DEPOSITS & CANCELLATIONS

All deposits will be credited toward the total cost of your event(s). Your catering or conference services manager can provide you with information regarding our cancellation policy outlined in the sales agreement.

## LOCAL TAXES

All food and beverage is subject to a 7.5% administrative fee and a 18.5% service charge. All charges are subject to an 8% sales tax

## SIGNAGE

Signage may be displayed directly outside of your meeting rooms only. The Hotel reserves the right to remove signage from common areas that is not prepared in a professional manner. No signage is permitted in the Lobby.

## PARKING

Parking at the Hotel is limited to valet only. Guests staying overnight will be charged at prevailing rates for overnight valet parking.

Event pricing is available at an hourly rate.

\*Subject to change

## LABOR & SERVICE FEES

Menu pricing (excluding coffee breaks) is based on:  
1-hour breakfast & lunch, 2-hour dinner  
For longer service times, additional labor and menu fees will apply. Please check with your event manager.  
USD 200 per chef/ per 50 guests/per station  
USD 175 per bartender per 75 guests  
USD 35 per cashier/per hour (cash bar only)  
4-hour minimum per bar  
USD 35 per attendant/per hour 3-hour minimum  
USD 35 per server/per hour 4-hour minimum

## SHIPPING

To ensure efficient handling and storage of materials please notify your catering or conference services manager in advance. Please send deliveries no more than 3 days prior to your arrival date. Any boxes received over 10 total will be subject to a \$5 per box handling fee.

We recommend boxes be addressed in the following manner:

(Name and date of Meeting)  
(Client Name)/(Catering/  
Conference Services Manager Name)

Four Seasons Hotel Denver

1111 14th Street

Denver, CO 80202 Phone: (303) 389-3000

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