

## BUFFET or PLATED DINNERS

chef and server fees additional

- \$40** 3 course    choose 1 soup or salad  
                         choose 1 PASTA  
                         choose 1 dessert
- \$50** 3 course    choose 1 soup or salad  
                         choose 1 ENTRÉE  
                         choose 1 dessert
- \$45** 3 course    choose 2 soup or salad  
                         choose 2 PASTAS  
                         choose 2 dessert
- \$60** 3 course    choose 2 soup or salad  
                         choose 2 ENTRÉES  
                         choose 2 dessert
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### SOUPS

creamy **tomato basil**  
**wild mushroom bisque** - sherry crema  
**butternut squash**  
**chicken noodle**  
**lobster or shrimp bisque** (add \$3 per person)  
**french onion**  
**green pea** topped with crab meat

### SALADS

**caesar** - house-made croutons  
**simple greens** - basil vinaigrette  
**arugula and dried fig** - candied walnuts, shaved manchego cheese &  
a sherry mustard vinaigrette  
**baby spinach** - roasted apples, almonds, dried cranberries &  
an apple cider vinaigrette  
**frisée** - poached egg and prosciutto  
**quinoa & kale** - almonds & a passion fruit vinaigrette  
**panzanella** - tomatoes, cucumber, red onion, fresh mozzarella, kale, grilled focaccia & a red wine vinaigrette  
**tricolore** - radicchio, belgian endive, watercress, gorgonzola, candied walnuts, roasted apples & a honey  
thyme vinaigrette

## PASTAS

### vegetarian

**spaghettini** - fresh tomatoes, sweet basil, shallots, roasted garlic & olive oil  
quinoa-stuffed **cannellonis** - pomodoro sauce

**whole wheat fettuccini** – roasted onions, tomatoes, arugula, goat cheese &  
white wine garlic sauce

### seafood, poultry, meat

**stuffed shells** - italian sausage, herbed ricotta, marinara & bechamel sauce, fresh spinach  
house-made **ravioli** - arugula, crispy prosciutto & a light mint butter wine sauce  
(raviolis can be made to your choice)

### spaghettini bolognese

**penne with rock shrimp (or chicken)** - avocado, tomatoes &  
basil in a three citrus cream sauce

**linguini with wild mushrooms** - crispy pancetta &  
roasted onions in a sage marsala sauce, chèvre

colorado natural free-range **chicken parmigiana** - spaghettini marinara

**lasagna** – choice of vegetable, beef or cheese

## ENTRÉES

### seafood

**grilled salmon** - cauliflower mash, shaved brussel sprouts, red bell pepper coulis

artichoke-crust **halibut** - lemon risotto & almond brown butter sauce

chipotle glazed & peanut-dusted **#1 ahi tuna** - shrimp sausage & three potato hash & lime chili sauce (add \$5)

pan-seared **branzino** - risotto-style farro, wilted arugula & brown butter lemon caper sauce

### poultry

**chicken piccata** - colorado natural free-range chicken, lemon caper & artichoke sauce,  
roasted corn polenta & asparagus

roasted half **chicken** - colorado natural free-range chicken, sautéed green beans,  
horseradish mashers & au jus

### meat

pan-seared **ny strip** - crispy house-made gnocchi, arugula, fresh tomatoes & sage marsala sauce

**rack of lamb** - sautéed spinach, goat cheese spetzel & au jus (add \$5)

roasted **pork** tenderloin - sautéed kale, butternut squash puree & apple cider demi

grilled **flank steak** - gorgonzola butter & risotto-style faro

pepper-seared **tenderloin** - gorgonzola greens, truffle potato croquette & demi (add \$5)

## DESSERTS

lemon bars

warm chocolate cake

house-made cookies

tiramisu

chocolate torte

bread pudding

gelato or house-made ice cream

**bite-sized:** brownies, carrot cake, truffles, chocolate-dipped strawberries

<b>\$50</b>	<b>4 course</b>	choose 1 soup or salad choose 1 appetizer choose 1 <u>PASTA</u> choose 1 dessert
<b>\$60</b>	<b>4 course</b>	choose 1 soup or salad choose 1 appetizer choose 1 <u>ENTRÉE</u> choose 1 dessert
<b>\$55</b>	<b>4 course</b>	choose 2 soups or salads choose 2 appetizers choose 2 <u>PASTAS</u> choose 2 desserts
<b>\$70</b>	<b>4 course</b>	choose 2 soups or salads choose 2 appetizers choose 2 <u>ENTRÉES</u> choose 2 desserts

## APPETIZERS

### vegetarian

fresh mozzarella, tomato & basil **bruschetta**  
**spanakopita** - tzatziki sauce  
 fresh **springrolls** – spicy chili sauce  
**caprese skewers** – cherry tomatoes, fresh mozzarella, basil, balsamic reduction  
**wild mushroom canapes**

### seafood

**seared tuna** - wasabi guacamole, mango salsa & crispy wontons  
 bite-size **crab cakes** - lemon dill aioli  
**potato blinis** - caviar and crème fraiche  
**potato latkes** - smoked salmon & crème fraiche  
**shrimp ceviche** - crispy house-made tortilla chips  
**oysters** – apple ginger mignonette  
 new zealand **green lip mussels** - spicy tomato relish

### meat & poultry

**tenderloins sliders** - pickled red onions, arugula & a horseradish sauce  
**cantaloupe skewers** - prosciutto and balsamic reduction  
**braised shortribs sliders** -blue cheese coleslaw  
**chicken satay** - peanut curry sauce  
**chicken salad sliders**  
**bacon-wrapped dates** stuffed with blue cheese