

Catering Menus...

Whether you're looking for classic entrees, delicious brunch, a laid-back taco bar, or a crowd-pleasing BBQ menu, we offer a variety of food options to fit your style and event. From traditional favorites to fun, customizable stations, we'll help you create a menu that's just right for your occasion. We offer a variety of dessert options and also welcome outside specialty desserts upon approval. GF & Vegan options available for an up-charge - ask us what we can do!

Have a special request? Don't hesitate to ask - we're happy to see if we can make it happen! Please note, outside catering is not permitted, and we only offer buffet-style service. Our catering services include water, coffee, and lemonade or iced tea.

Payment Terms: 50% deposit of your initial quote is due 2 months prior to the event. Final menu selections, guest count, and remaining balance are due 2 weeks prior before your event date. A 20% service charge will be applied to your total. Please note, all food, beverage, and related service charges are subject to applicable Colorado state and local sales tax. A \$50 fee will be applied to all late payments. A 2% processing fee will be added to payments made by credit card.



Brunch Menu :

Choose 8 Items: \$30 Per Person

Ask us for a quote if you'd like additional items.

- Bacon
- Bagels & Cream Cheese
- Biscuits & Gravy
- Coffee Cake
- Corned Beef Hash
- Croissants
- French Toast
- Fruit Platter
- Hard-Boiled Eggs
- Hash Browns
- Mini Muffins
- Mini Quiche
- Oatmeal
- Pancakes
- Roasted Breakfast Potatoes
- Sausage
- Scrambled Eggs
- Waffles
- Yogurt Parfait

***2 fruit juices of your choice are included
along with water & coffee.***

Have an idea that's not listed? We do our best to accommodate custom requests!

Main Menu Selections

Choose 3 Starters, 2 Mains, 3 Sides: \$35 PP

Starters

- Assorted Fruit Platter
- Assorted Veggie Platter
- BBQ little Smokies
- Caprese Skewers
- Charcuterie Display (+\$2 pp)
- Chimichurri Meatballs
- Deviled Eggs
- Honey Bourbon Meatballs
- Mediterranean Hummus Platter (+\$2 pp)
- Nachos
- Pigs in a Blanket
- Pretzel Bites
- Spinach Dip

Mains

- Baked Ham
- BBQ Chicken
- BBQ Pulled Pork
- Bratwurst
- Chicken Alfredo
- Italian Beef or Sausage w/ Peppers
- Noodles w/ Sauce
- Pasta Primavera
- Pork Tenderloin Medallions (+2 pp)
- Ravioli or Tortellini w/ Sauce
- Roast Beef w/ Gravy (+\$2 pp)
- Roast Chicken
- Roast Turkey w/ Gravy
- Seasoned Ground Beef
- Shredded Beef
- Shredded Chicken
- Sloppy Joes
- Stuffed Chicken (+\$2 pp)
- Vegetable lasagna
- Vegetable Stir Fry

Sides

- Baked Beans
- Braised Carrots
- Cheesy Potatoes
- Cilantro lime Rice
- Coleslaw
- Corn
- Cowboy Pasta Salad (+2 pp)
- Cucumber Salad
- Herb Roasted Potatoes
- Mac N Cheese (+\$2 pp)
- Mashed Potatoes
- Mexican Street Corn
- Pasta or Potato Salad
- Roasted Asparagus
- Roasted Brussel Sprouts
- Roasted Green Beans
- Side Salad
- Smokey Pinto Beans
- Spanish Rice
- Steamed Broccoli
- Stuffing

Reach out for a personalized quote if you are looking for a smaller, simpler menu or if you'd like to add additional items.

Dessert Menu :

4 Items: \$12 Per Person | 6 Items: \$15 Per Person

- Assorted Cookies
- Banana Cream Parfait
- Brownie Bites
- Churros
- Cream Puffs
- Donut Holes
- Lemon Bars
- Mini Cheesecakes (+\$2 pp)
- Mini Cupcakes
- Mini Eclairs (+\$2 pp)
- Mini Pies
- Macarons (+\$2 pp)
- Pudding Cups
- Rice Crispy Treats
- Strawberry Shortcake (+\$2 pp)
- Tiramisu (+\$2 pp)
- Chocolate-Dipped Pretzels

Self-Serve Dessert Display.

We welcome outside specialty desserts, such as wedding cakes, with prior approval!

Have an idea that's not listed? We do our best to accommodate custom requests!

The Bar...

let's discuss your vision - the options are (almost) endless!

To help minimize both cost and waste, we will work with you to customize your bar based on your preferences. We offer a variety of tap beers, wines, canned cocktails, N/A drinks and more. We can source most requests and are happy to provide suggestions. You'll choose the amount you'd like to host for the bar, and from there we can discuss the transitioning to a cash bar once your hosted limit is reached. You can also choose to keep it a cash bar for the entire event. \$250 Minimum bar tab.

Signature cocktails & mocktails must be selected and purchased in advance, as they are prepared in batches by the gallon specifically for your event.

Signature Cocktail

Alcohol Based: Starting at \$125/Gal

Wine/Champagne Based: Starting at \$100/Gal

Signature Mocktail

Starting at \$85/Gal



1 Gallon serves 20 Guests. We can create a range of signature drinks and will work with you to customize a cocktail or mocktail that feels personal to your event. Ask us about our suggestions & seasonal options!

Payment Terms: A \$35/hour fee will be applied. This covers setup, cleanup, and venue staffing. Final bar payment is due at the end of the event and is subject to applicable sales tax. A 2% processing fee will be added to payments made by credit card.