

## *Chef's Table Raw Bar*

### **Beef Tartare**

Mixed-to-Order with Choice of Sesame Chili Vin or Pomegranate Vin (GF)

### **Salmon Crudo**

Mixed-to-Order with Choice of Blood Orange Oil or Lime Oil (GF)

Topped with Shaved Sugar Cured Egg Yolks

Accompanied by Tapioca Puffs, Rice Crackers, Sesame Rice Puffs, Whole Wheat Crackers, Herb Crostinis, Cornichons, Capers, Fresh Chive, and Pickled Shallot



## *Signature Street Tacos*

Please Select Three

### **Beef Barbacoa**

With Ancho Aioli and Arugula

### **Pork al Pastor**

With Braised Pineapple and Grilled Red Onion

### **Grilled White Fish**

With Avocado Crema and Citrus Slaw

### **Chipotle Braised Chicken**

With Cilantro Onion Relish

### **Seasoned Ground Beef**

With Cotija Cheese, Pickled Red Onions and Fresh Chopped Cilantro

### **Seasonal Veggie**

With Butternut Squash, Black Bean, Corn, Cilantro and Avocado

On Local Mission Foods Soft Flour Tortillas (GF Hard Shell Tacos Available on Request)

## *Ramen Noodle Station*

### **Bowl of Fresh Ramen Noodles**

With Soy Cured Soft Boiled Egg and Vegetables

Topped with Carved Pork Tenderloin Roulade

Finish at Broth Tower with Choice of Pork Broth or Vegetable Broth



## *Gourmet Pasta Station*

Please Select Three Pastas, Accompanied by Shaved Parmesan and Red Pepper Flakes

### **Baked Ziti**

With Marinara, Polodori Sausage, Basil and Parmesan

### **Pesto and Goat Cheese Tortellini**

Tri-Colored Tortellini with Basil Pesto, Colorado Goat Cheese, Spring Peas and Sun Dried Tomatoes

### **Green Chili and Cheese Ravioli**

With Smoked Gouda Fondue, Roasted Corn and Charred Scallions

### **Orcchieti Pasta**

With Olive Oil, Pancetta, Arugula, and Broccolini

### **Trottole with Garlic Alfredo Sauce**

With Proscuitto, Fire Roasted Cherry Tomatoes, and Grilled Asparagus Tips

## *Soup Trio Station*

### **Tomato Bisque (GF)**

Topped with Caramelized Onion and Goat Cheese Grilled Cheese

### **Pumpkin Coconut Curry Soup (GF)**

Topped with Housemade Scallion Naan

### **Sweet Corn Chowder (GF)**

Topped with Cheddar Grit Biscuit



## *Chopped Salad Station*

Salads Chopped at Station, Please Select Three

### **Shaved Brussels Sprouts and Quinoa Salad**

Tossed with Shaved Asparagus, Sweet Corn and Lemon Mustard Vinaigrette (GF)

### **Asian Chopped Kale Salad**

Chopped Kale and Purple Cabbage with Edamame, Green Onions, Carrots, Red Bell Peppers and Red Curry Tahini Dressing (GF)

### **Chopped Wedge Salad**

Iceberg lettuce with Candied Bacon, Roasted Cherry Tomatoes, Shaved Red Onions and Black Pepper Blue Cheese Dressing (GF)

### **Mediterranean Cobb Salad**

Romaine with Roasted Eggplant, Cucumbers, Tomatoes, Feta Cheese, Hard Boiled Eggs and Hummus Vinaigrette (GF)

### **Tuscan Chopped Salad**

Green and Purple Cabbage Tossed with Ditalini Pasta, Green Onion, Gorgonzola Cheese and Sweet Dijon Vinaigrette (GF)

## *Colorado Caprese Station*

**Fresh Sliced Colorado Peaches**

**Fresh Sliced Heirloom Tomatoes**

Accompanied by Burrata Cheese,  
Buffalo Mozzarella Cheese, and Colorado  
Haystack Mountain Goat Cheese

Finished with Balsamic Reduction, Extra Virgin  
Olive Oil, Fresh Chopped Basil, Pink Sea Salt,  
Cracked Black Pepper, and Toasted Housemade  
Herb Focaccia and Ciabatta Bread



## *Barbecue Sundae Station*

START WITH

**Green Chile Cheddar Macaroni and Cheese**  
**Yukon Gold Mashed Potatoes (GF)**

ADD PROTEIN

**Sliced Barbecue Chicken Breast (GF)**  
**Slow Braised Pulled Pork (GF)**  
(Vegan Barbecue Tofu on Request)

ADD TOPPINGS

Fried Brussels Sprouts (GF)  
Crispy Onion Strings  
Pickled Jalapeños (GF)  
Charred Pea and Corn Medley (GF)  
Creamy Coleslaw (GF)

FINISH AT THE SAUCE WALL

Classic Barbecue, Thai Chili Barbecue,  
South Carolina Tangy Mustard Sauces (All GF)

## *Colorado Green Chile Bar*

**Colorado Chicken Green Chile Bar**  
Homemade Green Chile with Slow  
Roasted Chicken, Bacon, and Corn (GF)

Accompanied by Smokey Paprika Wonton  
Chips, Lime Crème, Cornbread Croutons,  
Cotija Cheese, and Cilantro Onion Relish



## *Risotto Station*

### **Creamy Vegetarian Risotto**

Folded at Station with Stock and Cream

Toppings to Include Parmesan Cheese, Sautéed Mushrooms, Roasted Red Peppers, Kale Chips, Green Peas and Fresh Basil (GF)

## *Pretzel Wall*

### **Local Schnib's Soft Pretzels Baked Fresh Daily**

Classic Salted  
Cinnamon & Sugar  
Cheddar Garlic Pretzels

Served with Green Chili Cheese, Caramel, and Honey Mustard Sauces

## *Gourmet Pizza Station*

Please Select Three

**Prosciutto, Fig Jam, Garlic Olive Oil, Provolone and Balsamic Reduction**

**Margherita with Extra Virgin Olive Oil, Sliced Tomato, Mozzarella and Fresh Basil**

**Classic Pepperoni with Marinara and Mozzarella**

**Sausage and Mushroom with Alfredo Sauce and Mozzarella**

**Piquante Peppers, Confit Garlic, Ricotta, Basil and Red Onions**

## *Gourmet Nacho Bar*

### **Tri-Colored Tortilla Chips with Chipotle Braised Pulled Chicken and Queso**

Toppings to Include Guacamole, Black Beans Salsa, Cotija Cheese, Pickled Jalapenos, Sour Cream, Black Olives, and Shredded Lettuce (GF)

## *Colorado Green Chile Bar*

### **Colorado Chicken Green Chile Bar** Homemade Green Chile with Slow Roasted Chicken, Bacon, and Corn (GF)

Accompanied by Smokey Paprika Wonton Chips, Lime Crème, Cornbread Croutons, Cotija Cheese, and Cilantro Onion Relish



## *Mac n' Cheese Station*

**Creamy Smoked Gouda Sauce  
with Ridged Elbow Noodles**

**Choice of Smoked Brisket or  
Crumbled Applewood Bacon**

Toppings to Include:

Fried Onions

Pickled Jalapenos

Green Onions

Roasted Red Peppers

Pasilla Pepper Panko Crust

Charred Chopped Broccolini

Assorted Local Saso Hot Sauces



## *Slider Station*

Please Select Three Sliders

Served with Choice of French Fries, Sweet Potato Fries, Tater Tots, or Curried Terra Veggie Chips

### **Pulled Chicken**

With Pineapple Jalapeño Jam and Crunchy Purple Cabbage Carrot Slaw

### **Barbecue Pulled Pork with Dill Pickles**

### **Bordelaise Braised Shaved Roast Beef**

With Gorgonzola Cream Sauce

### **Shrimp Po' Boy with Remoulade Slaw**

### **Classic Cheeseburger Sliders**

With Ketchup, Mustard and Pickles

### **Beef Tenderloin Sliders**

On a Local Schnib's Pretzel Roll with Sweet Chili Sauce and French Fried Onions

### **Ground Buffalo Sliders**

With White Cheddar and Caramelized Onions

### **Fried Chicken Sliders**

On a Housemade Honey Biscuit

### **Pressed Cuban Sliders**

With Pulled Pork, Swiss Cheese, Housemade Pickles, and Stone Ground Mustard

### **Salmon BLT Slider**

Honey Smoked Salmon, Applewood Smoked Bacon, Lettuce, Tomato and Lemon Aioli on a Local Schnib's Pretzel Roll

## *Mashed Potato Bar*

### **Brown Sugar Whipped Sweet Mashed Potatoes**

Toppings to Include Pecans, Kale Chips, Honey Butter Oat Crumble, and Dried Cranberries (GF)

### **Yukon Gold Mashed Potatoes**

Toppings to Include Crumbled Bacon, Gorgonzola Cheese, Cheddar Cheese, Sour Cream, and Chives (GF)

