

BUFFET & FAMILY STYLE INSPIRATION

Menu One

Passed Hors d' Oeuvres

GREEN CHILI MAC N' CHEESE CROQUETTES

Green Chile Tomatillo Macaroni and Cheese with Crispy Panko, Topped with Blackberry Jalapeño Jam

MUSTARD HERB CHICKEN BITES

With Blackberry and Bourbon Barbecue Sauce (GF)

BACON WRAPPED DATES

Stuffed with Bleu Cheese and Served on a Pick with Red Wine Reduction (GF)

MEDITERRANEAN HERB SHRIMP

Served on a Pick with Lemon Basil Shallot Aioli (GF)

Pre-Set Salad Course

FRESH APPLE & GOAT CHEESE SALAD

Fresh Spinach with Local Colorado Haystack Mountain Goat Cheese, Green Apple Slices, Pecans, and Cranberry Apple Vinaigrette (GF)

HOMEMADE DINNER ROLLS

Homemade Steakhouse Brown Rolls and Potato Bread Rolls Served with Whipped Butter

On the Buffet

JUNIPER BERRY CRUSTED FLANK STEAK

Grilled and Finished with Sunchoke Relish (GF)

CAMEMBERT & CARAMELIZED ONION CHICKEN

Seared Chicken with Caramelized Onion Camembert Cream Sauce, Finished with Chive (GF)

OVEN ROASTED RED POTATOES

Tossed with Rosemary, Thyme and Garlic (GF)

GRILLED SEASONAL VEGETABLE MEDLEY

Chef's Seasonal Selection (GF)

Vegetarian Entree Available on Request

QUINOA ZUCCHINI BOAT

Quinoa Salad with Squash, Cranberries, and Golden Raisins in a Roasted Zucchini (GF/Vegan)

Menu Two

Passed Hors d' Oeuvres

HONEY SMOKED SALMON NACHOS

Local Honey Salmon on a Wonton Chip with Ginger Habanero Sauce and Microgreens

ROCK RIVER RANCH MINI BISON SLIDER

Grilled Colorado Bison Patty with Local Herb Haystack Goat Cheese, Arugula, and Red Onion Chutney on a Mini Steakhouse Brown Bread Roll

SMOKY ANCHO BLACK BEAN BITE

Blend of Black Beans, Corn, Onion and Ancho Pepper Topped with Fresh Pico de Gallo (GF)

Pre-Set Salad Course

CANDY STRIPED BEET SALAD

Fresh Spinach Tossed with Orange and Grapefruit Segments, Candied Pecans, Thinly Sliced Candy Stripped Beets and Carrot Ginger Vinaigrette (GF)

SCHNIB'S PRETZEL ROLLS

Local Pretzel Rolls Baked Fresh Daily

On the Buffet

ROASTED BISON SIRLOIN

Carved Tableside and Served with Blackberry Bordelaise and Creamy Horseradish on the Side (GF)

APPLE CIDER BRINED CHICKEN BREAST

Seared Local Redbird Farms Bone-In Chicken Breast Finished with Blood Orange Olive Oil (GF)

GOAT CHEESE CHARRED SCALLION MASHED POTATOES

Yukon Gold Potatoes with Colorado Haystack Mountain Goat Cheese and Charred Scallion (GF)

CRISPY BRUSSELS SPROUTS

Crispy Brussels Sprouts with Garlic, Butter, and a Touch of Maple Syrup (GF)

Vegetarian Entree Available on Request

SPAGHETTI SQUASH "NEST"

Baked Spaghetti Squash with Ratatouille (GF)