



Passed Hors d'oeuvres and Displayed Appetizers

Below is a sample of some of our past menu favorites. Almost all items may be passed or displayed. Depending on your specific event logistics, some appetizers may only be prepared on-site. We prefer to, and will happily send our Chefs to prepare anything to order. Due to our commitment to serve seasonal cuisine, some options may not be available for your specific date. This is only a small list of wonderful creations our Chefs are capable of designing. Our Executive Chef, Matt Busker, would love to custom write a menu specifically for you.

COLD HORS D'OEUVRES (\$Per Person)

- \$2.5 ~Wisdom Farms Curry Chicken and Smoked Almond Salad, Golden Raisins
- \$2.5 ~House Smoked Rainbow Trout Mousse, Apple, and Horseradish Chips, Crispy Wafer
- \$4 ~Seared Meyer Ranch Beef Crostini, Haystack Goat Cheese Coulis, Arugula
- \$3.5 ~Ginger Sake Cured Wild Salmon, Baby Spinach, Saffron Aioli, Pickled Baby Vegetables
- \$6 ~Smoked Venison Carpaccio, Arugula, Chick Peas, Whole Grain Mustard, Truffle Oil
- \$6 ~Serrano Ham, Roasted Garlic Hummus, Hazel Dell Mushrooms, Gigande Beans, Grated Pecorino
- \$4.5 ~Smoked Eastern Plains Duck Breast, Lavash Cracker, Huckleberry Port Jam
- \$4 ~House Cured King Salmon Tartare, Cucumber, Shaved Chives, Crispy Gyoza
- \$3.5 ~Blue Cheese Stuffed Black Mission Figs, Wrapped in Imported Serrano Ham
- \$3.5 ~Mini Bahn Mi Sandwiches, Roasted Pork, Pickled Daikon and Carrots, Bean Sprouts
- \$3 ~Grilled Zucchini, Eggplant, and Tomato Bruschetta, Roasted Garlic Hummus, Kalamata Tapenade
- \$6 ~Seared Rare 'Tuna Nicoise', Olives, Green Beans, Grated Egg, Crispy Potato Galette
- \$3.5 ~Prosciutto Wrapped Grilled Baby Romaine, Roasted Red Pepper, Pine Nut Coulis
- \$3.5 ~Vietnamese Spring Rolls, Rice Paper, Cellophane Noodles, Fresh Vegetables, Fresh Basil and Mint
- \$2.5 ~Crispy Plantains Tostones with Venezuelan Sofrito
- \$5 ~Assortment of House Marinated Olives, Paprika Spiced Marcona Almonds
- \$2.5 ~Charred Tomato, Tomatillo Gazpacho Shooters, Toasted Cumin Avocado
- \$3.5 ~House Cured Wild Salmon, Homemade Bagel Chips and Cream Cheese, Fried Capers
- \$2.5 ~Cabbage Rolls with Pickled Baby Beets, Raisins, and Figs
- \$3.5 ~Heirloom Tomato Carpaccio, Garlic Dusted Mozzarella, Herb Crostini, Aged Balsamic
- \$2.5 ~Anchovy Grilled Romaine Leaves, Spicy Salami, Smoked Provolone
- \$4.5 ~Chilled Tomato and Crab Shooters, Fennel, Candied Orange Zest
- \$8 ~American Kobe Beef Tartare, Crispy Potato Galette, Soft Boiled Egg, Capers, Tomato
- \$3 ~Panzanella Salad, Olive Oil Crisped Bread, Roasted Garlic, Tomatoes, Basil, White Balsamic
- \$6 ~San Luis Potato Vichyssoise Shooter, American Caviar, Mini Brioche Croutons
- \$8 ~Sonoma Valley Foie Gras Torchon, Lavender Honey, Apple Gelee, Grilled Toastette

CREATIVELY DISPLAYED PLATTERS

~**Colorado Cheese Platter**- (and/or Domestic/Imported), Haystack Mountain, Windsor Dairy, Sunny Breeze Farms, & Mou Co. Varieties, Boulder Fruit & Nut Trail Mix, Toasted Lavash Crackers, Fig & Pear Mustards \$6pp

~**Exquisite Raw Bar**- Seasonal Oysters, Cherrystone Clams, Tangerine Scallop Ceviche, Baby Octopus Salad, Cocktail Crab Claws, accompanied by Champagne Mignonette, Roasted Pepper Cocktail Sauce, Spicy Mustard Aioli \$MKT

~**Imported/Domestic Cured Meats** – Dry Aged Salami, Spanish Chorizo, Prosciutto, Speck, Bresaola with Grilled Boulder Sausage Assortment, Homemade Mustards, Breadsticks, Smoked Almonds \$6pp

~**Mediterranean Sampler** -A tasting of all of the following. \$5

~Traditional (seasonal) Bruschetta, Tomatoes, Basil, Garlic Crostini

~White Bean and Roasted Garlic Puree, Grilled Baguette

~Saffron Moroccan Cous Cous with Basil Shrimp, Cucumber, Mint Yogurt Raita

~Roast Red Pepper Hummus, Paprika Spiced Pita Chips

~**Organic Raw Vegetable Bundles** - An array of local, organic vegetables, displayed in Baby Bundles tied with Green Onion Ribbons. Zucchini, Squash, Red/Yellow Peppers, Asparagus, Baby Carrots, served with a Saffron Aioli, Avocado Ranch and Ginger Soy Dressing. \$4pp

HOT HORS D'OEUVRES (\$Per Person)

\$3.5 ~High Plains Bison & Mozzarella Stuffed Meatballs, Fresh Basil Pesto

\$2.5 ~Mini Ricotta & Corn Pancakes, Caramelized Onions Relish, Pine Nut Coulis

\$3 ~Fried Gnocchi and Shiitake Mushroom Skewer, Lemon Truffle Butter

\$3 ~Artichoke Risotto Croquettes, Grana Padano and Fontina Fondue

\$4.5 ~Free Range Bison and Sliced Tomato Sliders, Watercress Salad, Truffle Aioli

\$3 ~Free Range Chicken Meatballs, Basil Pesto Alfredo or Caramelized Garlic Tomato Sauce

\$3.5 ~Slow Cooked Duck Quesadillas, Avocado Crème Fraiche, Scallions

\$6 ~Pan Seared Mini Crab Cakes, Shaved Fennel, and Orange Salad, Fresh Chives

\$8 ~Lobster Stuffed Calamari Lollipops, Lemongrass Skewers, Preserved Lemon

\$2.5 ~Miso Glazed Tofu Lemongrass Skewers, Napa Cabbage, Pineapple

\$3 ~Homemade Butternut Gnocchi Skewer, Calvados Cream Sauce, Crispy Prosciutto

\$4 ~Braised Meyer Ranch Beef Sliders, Savoy Cabbage Slaw, Grilled Red Onions and Mushrooms

\$6 ~Pan Seared Sea Scallop, Parsnip Chip, Frisee Leaf, Pear Caviar(chef required)

\$5 ~Panko Crusted Quail Leg Confit, Lemon Truffle Aioli (min.120)

\$5 ~Grilled Shrimp and Chorizo, Marcona Almond Romesco, Spanish Mayo

\$3.5 ~Roasted Eggplant Bruschetta, Kalamata Olive Tapenade, Fresh Basil, Morbier

\$6 ~Ginger Butter Poached Prawns, Apple Slaw, Peppadew Relish, Tobiko Caviar

\$4.5 ~Hi Ho Farms Lamb and Sweet Potato Kabobs, Massaman Curry, Toasted Cashews

\$5.5 ~Delmarva Blue Crab Biscuits, Smoked Cheddar Fondue, Apple Wood Smoked Bacon

\$3 ~Hazel Dell Mushroom Strudel, Mascarpone, Tomato Basil Salsa, Fried Leeks

\$6 ~Maine Lobster Brandade, Twice Baked Potato Tournedos, Dill Sour Cream

\$3 ~Crispy Polenta Fries, Gorgonzola Fonduta, Truffle Honey

\$4.5 ~Shredded Duck Savoy Cabbage Rolls, Julienned Carrot and Daikon, Tamarind and Chili Sauces
\$4 ~Cha Gio- Vietnamese Spring Rolls, Ground Pork and Shrimp, Fresh Lettuce, Fish Sauce
\$2.5 ~Arepas con Chocolo, Corn Pancakes with Queso Fresca
\$5 ~Dungeness Crab and Mango Arepas, Goat Cheese
\$6 ~Maine Lobster Adobo and Arugula Arepas, Spicy Mascarpone
\$4 ~Braised Meyer Ranch Beef Short rib Empanadas
\$3 ~'Colorado' Falafel with Chick Peas, White Quinoa, Cucumber Yogurt, Fresh Mint
\$6 ~Rock Shrimp, Corn, and Crab Cakes, Meyer Lemon Remoulade
\$4 ~Serrano Wrapped Grilled Asparagus, Melted Pecorino, Roasted Pepper Puree
\$5 ~Sage Grilled Shrimp, White Beans, and Prosciutto, Radicchio Leaf, Lemon Zest
MKT ~Grilled Seasonal Oysters, Spinach and Fennel Cream Sauce
\$6 ~Duck Confit Raviolis, Madeira Thyme Jus, Black Mission Fig
\$8 ~Maine Lobster and Swiss Chard Canneloni, Prosecco Cream Sauce
\$3.5 ~Stuffed Baby Eggplant Parmesan, Provolone, Home made Mozzarella, Herb Toasted Bread Crumbs

SEASONAL OPTIONS

~**Oyster Raw Bar** – Seasonal Selection of Fresh West Coast & East Coast Oysters, Sauce Mignonette, Cocktail Sauce, Lemon (market)

~**American Caviar Tasting** - American Spoonbill, Paddlefish, Trout, whatever is freshest! Accompanied by Homemade Yukon Potato Blinis, Creme Fraiche, Shaved Chives (market)

~**Sustainable Sushi and/or Sashimi Platter** – Hawaiian Ahi, Wild Alaskan Salmon, Hamachi, Fluke, and many other varieties available, depending on availability. Served Sashimi style with Yuassa Soy, Ponzu, Pickled Ginger. ALSO, the same great Seafood displayed in an array of Sushi Rolls, Hand Rolls, and Inside Out rolls. With fresh vegetables, wasabi, avocado. \$12pp

THESE PRICES DO NOT INCLUDE SERVICE. WE WILL GLADLY STAFF SERVERS, BARTENDERS, CHEFS, AND CULINARY ASSISTANTS FOR YOUR EVENT.