



EVENTS MENU





B R E A K F A S T

PRICED PER PERSON
SERVE PLATED | +\$5 PERSON

B U F F E T	A D D O N S priced per person
<p>served with Holdfast Coffee Co. coffee station</p> <p>Continental..... 25 assorted croissants, muffins, breakfast breads, yogurt parfaits, and seasonal fruit</p> <p>The Usual..... 35 scrambled eggs, bacon, potatoes, + fruit</p> <p>Sweet + Savory..... 32 French toast or pancakes, with maple syrup, mascarpone whipped cream, berries, and bacon</p> <p>Breakfast Burritos..... 25 pasture raised eggs, black beans, potatoes, colby cheese with red and green salsa add: green chili (+\$4), bacon (+\$2) with fresh fruit</p>	<p>Scrambled Eggs..... 6 pasture-raised scrambled eggs</p> <p>Frittata Cups..... 8 chef's choice of mini frittata cups</p> <p>Yogurt Bowls..... 7 yogurt, berries, granola, and honey</p> <p>Seasonal Fruit..... 8 fresh fruit served on a platter</p> <p>Muffins..... 5 assorted toasted muffins</p> <p>Breakfast Breads..... 6 assorted hearty loafs</p> <p>Cinnamon Rolls..... 6 warm cinnamon rolls + cream cheese frosting</p> <p>Bacon..... 6 honey cured bacon</p> <p>Home Fries..... 5 diced breakfast potatoes, peppers, onions</p> <p>Hashbrowns..... 5 golden brown shredded potatoes</p>
B E V S T A T I O N S	
<p>Holdfast Coffee, Juice & Hot Tea....6 light or dark roast - with cream + sugar priced per person</p> <p>Bottled Juice..... 6 assortment of Natalie's Organic Juices priced per item</p>	



LUNCH

PRICED PER PERSON

MAIN	SIDES
<p>Club Scout Sandwich..... 17 turkey, bacon, avocado, muenster, mayo, lettuce, and tomato on Japanese milk bread</p> <p>The Local Sandwich..... 16 veggies, avocado, Westcliffe herb goat cheese, garlic aioli, locally made rustic bread</p> <p>Cobb Wrap..... 16 chicken, bacon, egg, tomato, avocado, blue cheese, basil buttermilk dressing- Japanese milk bread or flour tortilla wrap</p> <p>Chicken Pesto..... 15 goat cheese, pesto, red wine caramelized onion, oven fried tomatoes, arugula- rustic sourdough or flour tortilla wrap</p> <p>Caprese..... 15 Caprese- marinated tomatoes, leafy greens, mozzarella, basil, olive oil, balsamic</p> <p><i>sandwiches served with fries or side salad</i></p> <p>Mediterranean Bowl..... 15 chickpea, kalamata, pepper, onion, avocado, tomato, mediterranean vinaigrette on grains + greens add: chicken (+7) or cauli pop (+5)</p> <p>Creamy Pesto Pasta..... 24 crispy free-range chicken, bow tie pasta, fire roasted tomatoes, herb cashew pesto, parmesan</p>	<p>House Salad..... 6 mixed greens, tomato, cucumber, onion, Mediterranean vinaigrette</p> <p>Kettle Chips..... 4 homemade kettle chips</p> <p>Shoestring Fries..... 5 french fries + sambal aioli</p> <p>Seasonal Fruit..... 8 fresh fruit on a platter</p>
	SNACKS
	<p>Trail Mix..... 6 house trail mix</p> <p>Whole Fruit..... 4 apples, bananas, oranges</p> <p>Veggies + Hummus..... 7 homemade hummus with crisp veggies + naan</p> <p>Cookies..... 5 assorted freshly baked cookies</p> <p>Brownies..... 5 warm cheesecake brownies</p>



A P P E T I Z E R S

PRICED PER PERSON | SERVED STATIONED OR PASSED
PASSED APPS REQUIRE A \$125 SERVER FEE PER 50 PEOPLE

SMALL BITES	SLIDERS
Mini Crab Cakes..... 14 jumbo lump crab cakes served with homemade mustard sauce	North Park..... 9 braised pork, garlic aioli, pepperoncini, bruleed onions, swiss cheese, brioche
Meatballs..... 8 choice of Swedish, Asian, or Italian style meatballs	Cheeseburger..... 10 garlic aioli, caramelized onions, colby jack cheese, brioche
Deviled Eggs..... 10 choice of traditional, bacon sriracha, buffalo blue, or truffle parmesan	Meatball..... 9 parmesan, Italian meatball, San Marzano sauce, brioche
Fried Mac & Cheese Bite..... 8 classic or bacon and gouda	Fried Chicken..... 10 lemongrass-sambal aioli, pickles
Shrimp Kimchee Bites..... 10 wontons topped with shrimp kimchi, and drizzle of spicy aioli	BBQ Brisket..... 10 bbq sauce, slaw
Seared Ahi Tataki..... 14 wontons topped with shrimp, kimchi, and drizzle of spicy aioli	CROSTINIS
Shrimp Cocktail..... 10 jumbo shrimp served with house-made cocktail sauce and lemon	Heirloom Bruschetta..... 8 classic heirloom tomato, basil, and balsamic
Salmon Gougères..... 10 cheese puffs filled with smoked salmon, herbed cream cheese, and fresh dill	Chickpea + Garlic..... 8 chickpea, roasted garlic, and olive oil
Salmon Cucumber Cups..... 14 cucumber rounds filled with smoked salmon, herbed cream cheese, and a touch of dill	Brie + Sweet Onion..... 8 softened brie, sweet onion, and garlic
	Asparagus + Goat Cheese..... 8 grilled asparagus, goat cheese, and lemon
	Prosciutto + Fig..... 8 prosciutto, fig, and balsamic



A P P E T I Z E R S

PRICED PER PERSON | SERVED STATIONED OR PASSED
PASSED APPS REQUIRE A \$125 SERVER FEE PER 50 PEOPLE

SKEWERS	PLATTERS
<p>Satay..... 10 choice of chicken, beef, mushroom, tofu, pork, shrimp (+\$4), or salmon (+\$4)</p> <p>Caprese..... 10 mozzarella, tomatoes, basil, and balsamic</p> <p>Fruit + Cheese..... 10 seasonal fresh fruit and local cheese</p> <p>Prosciutto + Melon..... 10 savory prosciutto and sweet melon</p> <p>Meatballs..... 10 choice of Swedish, Asian, or Italian</p> <p>Chicken Brochette..... 8 grilled chicken and pineapple skewer topped with teriyaki glaze</p>	<p>Veggies + Dip..... 10 assorted fresh veggies and choice of Greek goddess with feta or homemade hummus</p> <p>Fruit + Yogurt Dip..... 8 yogurt, lemon, poppy seeds, and honey served with seasonal melons, berries, and pineapple</p> <p>Fruit + Cheese 12 assortment of local cheeses, berries, apples (or seasonal equivalent), dried fruits, and nuts</p> <p>Charcuterie..... 16 assortment of local cheeses, cured and smoked meat selection, pickled veg, olives, and crostini</p> <p>Cauli Pop..... 9 breaded + fried cauliflower bites with lemongrass aioli and sliced pepperoncini</p> <p>Smoked Trout Dip..... 12 smoked trout and cream cheese dip - baked and served with warm crostini and crisp veg</p> <p>Spinach Artichoke Dip..... 10 spinach, artichoke hearts, medley of cheeses - baked and served warm with crostini and veg</p> <p>Crab Artichoke Dip..... 16 jumbo lump crab, artichoke hearts, and creamy cheeses - baked and served warm with crostini and veg</p>
FLATBREADS	
<p>Local Mushroom..... 14 parmesan, arugula, red onion, olive oil</p> <p>Calabrese..... 14 Calabrian chili, San Marzano tomatoes, calabrese salami, fresh mozzarella</p> <p>Pepperoni..... 14 cured pepperoni and fresh mozzarella</p> <p>Margherita..... 14 fresh mozzarella and basil</p>	



THEMED BUFFETS

A TIMELESS PLATE

\$40 LUNCH | \$65 DINNER
SERVE PLATED FOR \$5 PER PERSON

SALAD SELECT ONE	MAINS SELECT TWO
<p>House</p> <p>Caesar</p> <p>Wedge (+\$4)</p> <p>Caprese</p> <p>Seasonal</p>	<p>Grilled Flank Steak with garlic chili chimichurri</p> <p>Garlic & Herb Chicken spiced chicken breast marinated with garlic and herbs</p> <p>Pork Tenderloin roasted tenderloin with a mustard cream sauce</p> <p>Portobella with herbed balsamic vinaigrette</p> <p>Shrimp (+\$4) with garlic butter sauce</p> <p>Salmon (+\$5) with lemon dill sauce</p> <p>Short Ribs (+\$4) braised with a red wine sauce</p>
SIDES SELECT TWO	DESSERT SELECT ONE
<p>Glazed Baby Carrots brown butter and honey roasted carrot (gf/v)</p> <p>Creamed Spinach creamed spinach made with local goat cheese (gf/v)</p> <p>Mashed Potato</p> <p>Roasted Fingerling Potatoes</p> <p>Local Mushrooms</p> <p>Creamy Polenta charred leek creamy polenta (gf/v)</p> <p>Garlic Green Beans</p>	<p>Seasonal Cobbler</p> <p>Vanilla Crème Brûlée</p> <p>Mascarpone Cheesecake</p> <p>GF Chocolate Lava Cake optional a la mode (+2)</p>



B U F F E T S

THE YARD BBQ

\$40 LUNCH | \$65 DINNER
SERVE PLATED FOR \$5 PER PERSON

MAINS	SIDES
<p>SELECT TWO</p> <p>Brisket</p> <p>Pulled Pork</p> <p>Pork Ribs</p> <p>Chicken</p> <p>Tri-Tip</p> <p>Andouille</p> <p>Chicken Wings</p> <p>Pork Belly Burnt Ends</p> <p>Jack Fruit (vegan)</p>	<p>SELECT TWO</p> <p>Coleslaw</p> <p>Corn on the Cob</p> <p>Mac n' Cheese</p> <p>Baked Beans</p> <p>Potato Salad</p> <p>Macaroni Salad</p> <p>Cornbread</p>
	DESSERT
YOUR SAUCE	<p>SELECT ONE</p> <p>Apple Cobbler</p> <p>Peach Cobbler</p> <p>Pecan Pie</p> <p>Assorted Cookies</p> <p>Cheesecake Brownies</p>
<p>SELECT ONE</p> <p>Texas</p> <p>Carolina</p> <p>Memphis</p> <p>Kansas City</p> <p>Chef's Whimsy</p>	<p>served with pickles, onion and white bread substitute brioche buns or sliders (+\$1.75)</p>



B U F F E T S

FIESTA DE SOBRES

\$35 LUNCH | \$60 DINNER
SERVE PLATED FOR \$5 PER PERSON

STARTERS

SELECT TWO

Soup + Salad

- Tijuana Caesar
- Albondigas
- Chicken Tortilla
- Greens + Veggies
 - Avocado ranch
 - Cilantro lime

SIDES

SELECT TWO

Mexican Rice
Cilantro Lime Rice
Borrachos Beans
Cuban Black Beans
Black Bean Corn Salsa

MAINS

SELECT TWO

Street Tacos

- Beef Picadillo
- Chicken Tinga
- Shrimp Ceviche
- Rajas
- Elote

Tostadas

- Beef Picadillo
- Chicken Tinga
- Shrimp Ceviche
- Rajas
- Elote

Enchiladas

- Chicken Ranchero
- Calabaza
- Beef+ Cheese Red Chile
- Chicken Suiza
- Conchita Pibil

served with cotija cheese, cilantro,
onion, crema fresca and salsa

DESSERT

SELECT ONE

Tres Leches + Strawberries
Caramel Flan
Sopapillas + Honey
Churros + Dulce de Leche



B U F F E T S

FEAST ITALIANO

\$35 LUNCH | \$60 DINNER
SERVE PLATED FOR \$5 PER PERSON

SOUP + SALAD	MAINS
<p>LUNCH SELECT ONE DINNER SELECT TWO</p> <p>Italian Wedding Soup</p> <p>Butternut Squash Soup</p> <p>Tuscan White Bean Soup</p> <p>Butternut Squash Panzanella</p> <p>Pasta e Fagioli</p> <p>Italian Caesar Salad</p> <p>Italian Chopped Salad</p>	<p>SELECT TWO</p> <p>Lasagne Bolognese</p> <p>Chicken Fettuccine Alfredo</p> <p>Spaghetti + Meatballs</p> <p>Chicken Parmigiana</p> <p>Eggplant Parmigiana</p> <p>Spinach Tortellini</p> <p>Pasta alla Norma</p> <p>Baked Ziti</p> <p>served with fresh bread or garlic bread</p>
	DESSERT
	<p>SELECT ONE</p> <p>Tiramisu</p> <p>Vanilla Bean Panna Cotta</p> <p>fresh berries</p> <p>Mascarpone Cheesecake</p> <p>almond crust + berry compote</p> <p>Hazelnut Semifreddo</p>



B U F F E T S

MEDITERRANEAN

\$35 LUNCH | \$50 DINNER PRICED PER PERSON
SERVE PLATED FOR +\$5 PER PERSON

S I D E S

LUNCH | SELECT TWO
DINNER | SELECT THREE

Greek Salad
Dolmas + Marinated Olives
Tabbouleh
Babaganoush
Lemon Rice

D E S S E R T

SELECT ONE

Baklava
Seasonal Dessert

M A I N S

SELECT TWO

Gyro (Lamb + Beef)
Chicken Shawarma
Falafel
Grilled Eggplant
Grilled Lamb

served with pita, hummus, lettuce, tomato,
red onion and tzatziki



BEVERAGE MENU

Beverage Stations	Hosted Full Bar
<p>Spa Water Station.....15 cucumber, lemon, mint</p> <p>Iced Tea & Lemonade 32 freshly brewed iced tea - priced per half gallon</p> <p>Bottled Sodas..... 6 Boylans craft sodas + topo chicos - priced per item</p> <p>Fountain Sodas..... 3.50 each Coca-Cola products</p>	<p>First 3 Hours \$32 Per Person Each Additional Hour \$10 Per Person</p> <p>House Liquors Tito's Vodka, Denver Dry Gin, Tequila Cenote, Jack Daniels, Sailor Jerry Rum</p> <p>House Beer Kinship Lager Avery White Rascal Goat Patch Hazy O'Dell's IPA Tigertail Blonde</p> <p>House Wine Pinot Noir, Cabernet Sauvignon Chardonnay, Sauvignon Blanc, Pinot Grigio</p>
Hosted Wine & Beer	Consumption & Cash Bar
<p>First 3 Hours \$22 Per Person Each Additional Hour \$8 Per Person</p> <p>House Beer Kinship Lager Avery White Rascal Goat Patch Hazy O'Dell's IPA Tigertail Blonde</p> <p>House Wine Pinot Noir, Cabernet Sauvignon Chardonnay, Sauvignon Blanc, Pinot Grigio</p>	<p>House Brand Spirits \$8 House Brand Wines by the Glass \$9 Premium Brand Spirits \$13 Domestic, Craft Tap Beer \$7 Fountain Soft Drinks \$3.50</p>

A \$250 bartender fee applies to all private events requiring bar service. This fee covers staffing, setup, breakdown, and standard bar equipment. The fee is non-refundable and is in addition to food and beverage minimums.