

Large Party Menu

Passed Canapés

prices are by the dozen

Filet Mignon Sliders 60 arugula & horseradish cream	Brie Stuffed Potato Skins 24 pancetta and aged balsamic vinegar
Grilled Colorado Lamb “Lollypops” 90 cherry balsamic	Shrimp Cocktail 45 fresh horseradish cocktail sauce
Prosciutto & Brie Sandwiches 30 spiced apples, grilled ciabatta	Short Rib Melt Sandwiches 30 sourdough, gruyere, caramelized onions
Prosciutto Wrapped Grilled Asparagus 24	Vegetable Tart 28 mushroom, spinach, sun dried cherries
Smoked Salmon Potato Chips 36 creme fraiche, caviar	Satay Skewers chicken (28) or beef (32) peanut and soy
Filet Mignon Tarts 35 grilled steak, figs, blue cheese	Crunchy Coconut Shrimp 45 sweet thai chili sauce
Tomato & Mozzarella Sandwiches 30 basil, grilled ciabatta	Bowl of Mixed Nuts 30 (per bowl) cumin, olive oil and salt
Bowl of Mixed Italian Olives 20 (per bowl)	Arugula Salad 30 goat cheese, pine nuts, blood orange vianagrette
Organic Beet Salad 35 goat cheese, candied walnuts	

Platters

(Platters feed approximately 50 people)

Cheese Platter - artisan cheeses, dried fruit, candied nuts	149/full 75/half
Cured Meat Platter - green olive tapenade, orange marmalade, ciabatta	119/full 60/half
Sausage Platter - wild game sausages, vegetable mustard salad	89
Smoked Fish Platter - creme fraiche, croutons, mangos	149
Vegetable Crudite - mixed fresh vegetables with dipping sauce	65
Dessert Platter - house-made cookies and truffles, raspberries, strawberries	75/full 40/half