

Culinary Experience Options

DCVR ALL INCLUSIVE PACKAGE

(SELECT ONE MENU)

Buffet Brunch

Tray Passed Hors D'oeuvres

Guest Choice of Two

Biscuits and Gravy - Gravy Stuffed Buttermilk Biscuits

Assorted Mini Quiche – Vegetarian Included

Blue Corn Waffles – Chimayo Fried Chicken | Agave Gastrique

Watermelon Lollipop – Feta | Pistachio | Aged Balsamic (GF/V)

Brunch on the Buffet

Free Range Scrambled Eggs - Cheddar | Green Onion (GF/V)

Yukon Gold Breakfast Potatoes – (GF/V)

Salted Caramel French Toast - Granola Crust | Salted Caramel Crema (V)

Guest Choice of Two

Bacon | Sausage | Turkey Sausage | Chicken Apple Sausage (GF/DF)

Culinary Experience Options

DCVR ALL INCLUSIVE PACKAGE

Centennial State Buffet

Tray Passed Hors D'oeuvres

Guest Choice of Two

Bacon Wrapped Bison Sausage – Roasted Pineapple Salsa (GF/DF)

Charcoal Grilled Fingerling Potato – Bacon Jam | Chive Crema (GF)

Palisade Peach Brushcetta – Phyllo Cup | Cashew Crema | Herbs (V)

Goat Cheese Rellenos – Blackberry Chipotle Jam (V)

Dinner on the Buffet

Palisade - Mixed Greens | Roasted Palisade Peaches | Roasted Onion | Chevre Cheese | Sunflower Seeds | Spicy Honey Vinaigrette (GF/V)

Chef's Vegetable Medley – Seasonal Vegetables | Herbs | Olive Oil (GF/Vegan)

Olathe Corn Risotto – Roasted Corn Relish | Summer Herbs (GF/V)

Guest Choice of Two

Ancho Roasted Wingtip Chicken Breast – Palisade Peach and Green Chili Compote (GF/DF)

Pan Seared Bistro Medallion – Choose One Sauce:

Stranahan Whiskey Bacon Cream | Pueblo Green Chili Soubise | Chimichurri and Pickled Shallots (GF/DF)

Red Chimichurri Roasted Chicken – Fresh Herb Salad (GF/DF)

Ancho Roasted Tofu – Palisade Peach and Green Chili Compote (Vegan)

Culinary Experience Options

DCVR ALL INCLUSIVE PACKAGE

Traditional Buffet

Tray Passed Hors D'oeuvres

Guest Choice of Three

Four-Cheese Relleno - Creamy Salsa (V)

Crispy Brie - Fig Jam | Spicy Honey (V)

Bacon Wrapped Tenderloin - Red Onion Chutney (GF/DF)

Blue Corn Waffles - Chimayo Fried Chicken | Agave Gastrique

Bacon Wrapped Bison Sausage - Roasted Pineapple Salsa (GF/DF)

Dinner on the Buffet

Wine Maker - Mixed Greens | Craisins | Candied Pecans | Feta Cheese | White Balsamic (GF/V)

Sweet Yeast Rolls - Salted Honey Butter (V)

Herb & Garlic Roasted Fingerling Potatoes - Butter | Garlic | Herbs (GF/V)

Chef's Vegetable Medley - Seasonal Vegetables | Herbs | Olive Oil (GF/V)

Guest Choice of Two

Herb Seared Chicken - Roasted Tomato Beurre Blanc (GF)

Herb Crusted Bistro Medallion - Dijon Horseradish Demi (GF)

Pan Seared Atlantic Salmon - Charred Lemon Glaze (GF/DF)

Herb Quinoa Stuffed Pepper - Arugula Pistou (GF/Vegan)

Deluxe Stations Menu

Tray Passed Hors D'oeuvres

Guest Choice of Three

- 4 Cheese Relleno – Creamy Salsa (V)
- Bacon Wrapped Bison Sausage - Roasted Pineapple Salsa (GF/DF)
- Blue Corn Waffles – Chimayo Fried Chicken | Agave Gastrique
- Local Brie Grilled Cheese – Apple Butter | Brioche (V)
- Bacon Wrapped Sweet Chili – Chipotle Blackberry Jam (GF)
- Watermelon Lollipop – Sangria Flavors | Aged Balsamic (GF/V)

Dinner Stations

Guest Choice of Three

DENVER STYLE STREET TACOS - Green Chili Asada | Chipotle Peach Al Pastor | Salsa Verde | Chipotle Salsa | Salsa Rojo | Cotija | Olathe Corn Pico | Cilantro Pesto | Pickled Red Onion | Corn and Flour Tortillas [Vegan Alternative Entrée: Poblano Rajas] (GF & Vegan available)

B + B HOUSE BBQ (Choose One) - Pulled Chicken with Carolina BBQ Sauce | House Smoked Pork with Chipotle BBQ Sauce

Served With – Green Chili Mac | Harvest Moon Buns | Poblano and Apple Slaw (GF available)

GRILLED FLATBREADS (Choose Two)

Classic Margherita - Heirloom Tomato | Basil | Fresh Mozzarella

BBQ Chicken - Aged Cheddar | Scallion | BBQ

Bison Sausage - Chipotle Sauce | Cotija Cheese | Red Onion | Cilantro

Tandoori Roasted Chicken - Curried Yogurt | Coriander | Pickled Red Onion

Fennel Sausage - Fontina Cheese | Rosemary | Balsamic Roasted Onion

Thai Sweet Chili - Ginger Chicken | Pineapple | Basil | Fresno Pepper

Sicilian Roasted Eggplant – Pecorino | Caper | Calabrian Chili (V)

Buffalo Chicken - Celery Slaw | Blue Cheese | Ranch Drizzle

Brie and Apple - Goat Cheese | Red Onion | Arugula (V) (GF & Vegan available)

BYO SALAD BAR - Local Organic Greens | Crisp Romaine | Baby Kale | Smoked Chicken | Heirloom Tomato | Rainbow Carrot | Broccoli | Chickpeas | Red Onion | Feta | Gorgonzola | Seasonal Berries | Blackberry Balsamic | Buttermilk Dressing | Citronette (GF & Vegan available)

DENVER STYLE CHICKEN AND BISCUITS - House Recipe and Boulder Haute Chicken | Chef's Assorted Biscuits | House Made Pickle Bar | Seasonal Jams

FUSION TACOS (Choose 2)

Tandoori Grilled Chicken – Pickled Onion | Riata | Grilled Naan

Pork Bulgogi – Kimchi | Scallion Slaw | Artisan Flour Tortilla (DF)

Poke – Cabbage Slaw | Kabiaki | Sesame | Artisan Flour Tortilla (DF)

Fried Chicken – Pimento Cheese | House Made Pickles | House Buttermilk Dressing

Andouille Rajas – Creole Sauce | Carrot Slaw | Cotija

Bahn Mi – Pickled Vegetables | Roasted Chicken | Spicy Mayo (DF) (GF & Vegan available)

POUTINE STATION – A Colorado take on the Canadian winter classic

Crispy Waffle Fries | Sweet Potato Tots | Crispy Root Vegetable Chips | Caramelized Onion and Herb Gravy | Smoked Mushroom Marsala | Southwestern Bison Queso | Applewood Bacon | Local Goat Cheese Curds | Pickled Red Onion | Scallion (GF & Vegan available)

Culinary Experience Options

DCVR ALL INCLUSIVE PACKAGE

Italian Buffet

Tray Passed Hors D'oeuvres

Guest Choice of Three

Caprese Satay - Fresh Mozzarella | Aged Balsamic | Fresh Basil (GF/V)

Crispy Polenta - Herby Goat Cheese | Onion Chutney (V)

Goat Cheese Rellenos - Blackberry Chipotle Jam (V)

Crispy Chicken Gyoza - Scallion | Ponzu Aioli

Watermelon Lollipop – Feta | Pistachio | Aged Balsamic (GF/V)

Dinner on the Buffet

Gazpacho Salad - Greens | Cucumber | Heirloom Tomato | Red Onion | Charred Tomato Vinaigrette (GF/Vegan)

Roasted Onion Focaccia - Herb Oil (V)

Ancient Grain "Risotto" - Kale Pesto | Chevre (V)

Tuscan Vegetables - Seasonal Vegetables | Sundried Pesto | Sea Salt (GF/Vegan)

Guest Choice of Two

Parmesan and Herb Crusted Chicken Breast - Charred Tomato Relish (GF)

Chicken Piccata - White Wine Capers Butter | Charred Lemon (GF)

Beef Bolognese - Local Beef | White Wine Ragù | Tagliatelle

Baked Ziti - Polidori Italian Sausage | House Marinara | Ricotta | Mozzarella

Seasonal Squash Gnocchi - Brown Butter | Lemon | Herbs (V)

Culinary Experience Options

DCVR ALL INCLUSIVE PACKAGE

DCVR BBQ Buffet

Tray Passed Hors D'oeuvres

Guest Choice of Three

Pulled Pork Arancini - Carolina BBQ

Watermelon Lollipop - Feta | Pistachio | Aged Balsamic (GF/V)

Bacon Wrapped Sweet Chili - Chipotle Blackberry Jam (GF)

BBQ Glazed Pork Belly - Heirloom Cornmeal Cake | Pickled Carrot

BBQ Shrimp Arancini - Carolina BBQ | Cracklin'

Dinner on the Buffet

Classic Salad - Mixed Greens | Carrot | Tomato | Cucumber | House Buttermilk Dressing (GF/V)

Heirloom Buttermilk Biscuits - Spicy Honey Butter (V)

Classic Mac N' Cheese - Herbed Bread Crumbs (V)

Chef's Vegetable Medley – Seasonal Vegetables | Herbs | Olive Oil (GF/Vegan)

Guest Choice of Two

Carolina Pulled Pork - Vinegar Mustard BBQ (GF/DF)

Wasabi Chicken Thighs - Grilled Pineapple | Sesame

Herb Brined BBQ Chicken - KC Style BBQ Sauce (GF/DF)

Country Pork Ribs - Apple Gastrique (GF/DF)

24 Hour Smoked Brisket – Root Beer BBQ (GF/DF)

Roasted Poblano Relleno - Lime Crema | Chipotle Puree | Smoked Tomato Risotto (GF/V)

Culinary Experience Options

DCVR ALL INCLUSIVE PACKAGE

All-American Buffet

Buffet Hors D'oeuvres

Guest Choice of One

Salsa Bar - Pico de Gallo | Guacamole | Salsa Verde | Chipotle Salsa | Corn Tortilla Chips (GF/Vegan)

Spinach and Artichoke Dip - Tender Belly Bacon | Red Pepper Relish | Grilled Naan

Crudites - Baby Radishes | Heirloom Carrot | Gem Lettuce | Baby Broccoli | Herby Buttermilk | Roasted Beet Hummus (GF/V)

Dinner on the Buffet

Classic Salad - Mixed Greens | Carrot | Tomato | Cucumber | House Buttermilk Dressing (GF/V)

Heirloom Buttermilk Biscuits - Spicy Honey Butter (V)

Heirloom Cowboy Beans - Tender Belly Bacon | Maple | Sausage | Herbs (GF)

Quarter Pound Fresh Ground Burgers - Local Buns | Ketchup | Mayo | Mustard | Pickles | Cheddar | Swiss | Lettuce | Tomato

Guest Choice Of One

Local Beer Bratwurst - Local Buns | Red Kraut | Mustard

All Beef Hot Dogs - Local Buns | Ketchup | Spicy Mustard | Relish

Culinary Experience Options

DCVR ALL INCLUSIVE PACKAGE

Mexican Buffet

Tray Passed Hors D'oeuvres

Guest Choice of Three

4 Cheese Relleno - Creamy Salsa (V)

Red Chili Shrimp Tostada - Guac | Cotija (GF)

Mini Navajo Tacos - Carne Adovada | Crema | Corn Salsa

Petite Chicken Quesadilla - Ancho Crema

Short Rib Empanada - Chipotle Lime Crema

Dinner on the Buffet

Southwest Salad - Romaine | Roasted Corn | Cotija | Pickled Onion | Ancho
Rancho (GF/V)

Olathe "Street" Corn - Grilled Colorado Corn | Cilantro Butter | Lime Crema | Cotija |
Chipotle Dust (V)

Spanish Rice (GF/Vegan)

Denver Style Street Tacos - Green Chili Asada | Chipotle Peach Al Pastor |
Poblano Rajas (V) | Salsa Verde | Chipotle Salsa | Salsa Rojo | Cotija | Olathe
Corn Pico | Cilantro Pesto | Pickled Red Onion | Corn and Flour Tortillas (GF &
Vegan available)

Culinary Experience Options

DCVR ALL INCLUSIVE PACKAGE

Asian Buffet

Tray Passed Hors D'oeuvres

Guest Choice of Three

Yellowfin Tuna Poke - Rice Crisp | Green Onion | Sesame (DF)

Crispy Chicken Gyoza - Scallion | Ponzu Aioli

Wagyu Beef Tataki - Crispy Rice | Radish | Kimchi Aioli (GF)

Red Chili Shrimp Tostada - Guac | Cotija (DF)

Charred Tenderloin - Toasted Brioche | Celeriac Salad

Dinner on the Buffet

Crunchy Asian Slaw (GF/Vegan)

Stir Fried Broccolini - Ginger | Garlic | Oyster Sauce (Vegan)

Asian Bowls - Teriyaki Grilled Chicken | Pork Bulgogi | Sesame Fried Rice | Ginger and Garlic Green Beans | Crunchy Asian Slaw | Wonton Strips | Red Peppers | Heirloom Carrots | Kabayaki Sauce | Wasabi Aioli | Green Onions (GF & Vegan available)

All Menus: Any changes or special requests may incur an upgrade fee. \$16 per person for plated service.