



SAMPLING OF OUR PASSED HORS D' OEUVRES

**COLORADO MUSHROOM, SMOKED DUCK, SHRIMP OR
GRILLED VEGETABLE QUESADILLAS
W/ CHEVRE**

**SEARED AHI TOSTADA
CRISP SHRIMP RICE CHIP**

BACON WRAPPED JALAPENO & CREAM CHEESE STUFFED QUAIL (SPICY)

**MARINATED GRILLED JUMBO SHRIMP
HONEY MUSTARD GLAZE**

E.C.'S BLUE LUMP CRAB CAKES W/ ROASTED JALAPENO REMOULADE

**MINI BEEF WELLINGTONS
PESTO & GRUYERE**

**DUCK PROSCIUTTO
MACHE AND FRICO CUPS**

**HOUSE CURED TOMATO PANINI
W/CRÈME FRAICHE & CHIVE**

**ASPARAGUS EN CROUTE
ASIAGO & SAFFRON AIOLI**

**PEPPERED PEAR, SPINACH, AND RASPBERRY
WALNUT OIL DRESSING**

**NEW ZEALAND LAMB LOLLYS
HOT MANGO GLAZE**

SEARED FOIE GRAS ON SWEET TOAST WITH BRANDIED PEARS

**ASPARAGUS FILO BITES
PARMESAN & FILO DOUGH W/ LEMON AIOLI**

**SUMMER VEGETABLE & SHITAKE ROLLS
ASIAN DIPPING SAUCE**

AGAVE TEQUILA HEIRLOOM TOMATO GAZPACHO SHOOTERS



MENU

(EC WILL SOURCE LOCAL & ORGANIC WHEN POSSIBLE IF REQUESTED)

BUFFET, PLATED OR FAMILY PRESENTATIONS AVAILABLE TO MEET YOUR NEEDS

*SPINACH & ARUGULA SALAD
W/ COLORADO CHEVRE W/ LEMON, CITRUS,
FRESH PEACHES & LIGHT VINAIGRETTE*

*MIXED ORGANIC GREENS SALAD
ROASTED CORN, COTIJO, TOASTED PECANS & MICRO GREENS
TOASTED CUMIN VINAIGRETTE*

*FENNEL CITRUS SALAD
ORANGE SEGMENTS, SHAVED FENNEL, ORGANIC GREENS WITH CHIVE & FRESH MINT
HERB VINAIGRETTE*

*SUMMER HEIRLOOM CAPRESE SALAD
ORGANIC GREENS WITH MEDLEY OF COLORADO HEIRLOOM TOMATOES, FRESH MOZZARELLA,
BASIL & AGED BALSAMIC DRIZZLE*

BUFFET, PLATED OR FAMILY STYLE DINNER

*HERB MARINATED ROASTED SEMI BONELESS CHICKEN BREAST
LEMON THYME WITH TOMATO FENNEL RELISH*

*GRILLED THEN SLOW ROASTED PRIME RIB CARVED
NATURAL JUS & HORSERADISH CRÈME*

*MARINATED GRILLED TENDERLOIN OF BEEF
WILD MUSHROOM JUS & HORSERADISH CRÈME*

*RUBY TROUT WITH BLUE CORN MASSA
BLACK BEAN & ROASTED CORN RELISH*

*SEARED SALMON
GINGER GLAZE WITH PALISADE PEACH RELISH*

*CORIANDER SCENTED COLORADO BASS
BELUGA LENTIL VINAIGRETTE*

*BULGUR WHEAT & KALE
TOASTED GARLIC, RED ONION CITRONETTE*

MEDITERRANEAN PASTA SALAD

SUN DRIED TOMATOES, GRILLED ARTICHOKE HEARTS, ROASTED BELL PEPPERS, OLIVES, HERBS & SPINACH

SUMMER VEGETABLE DISPLAY

TO INCLUDE: FRESH GRILLED CORN, GREEN BEANS & CARAMELIZED RED ONIONS, MEDLEY OF ROOT VEGETABLES

CAMPANELLE W/ FRESH HERBS & OLIVE OIL

SUN DRIED TOMATOES, GRILLED ARTICHOKE HEARTS, ROASTED BELL PEPPERS, HERBS & SPINACH



GARGANELLI

FRESH TOMATOES, BASIL OIL, GRILLED PORTABELLAS & PARMIGIANO- REGGIANO

**CREAMY RISOTTO WITH SUN DRIED TOMATOES, BASIL & TOASTED PINIONS ___ SEARED COLORADO
MUSHROOM RISOTTO CAKES**

ROASTED PETITE POTATOES WITH TOASTED GARLIC & HERBS

SELECTION OF ROASTED & GRILLED SEASONAL VEGETABLES

w/ VANILLA BEAN ICE CREAM & FRESH WHIPPED CRÈME

COFFEE SERVICE

LATE NIGHT SNACKS THOUGHTS

AMERICAN SLIDERS

**GRILLED CHEESE PANINI'S
FONTINA & GRUYERE**

MINI PIZZETTAS

PARMESAN TRUFFLE THICK CUT CHIPS

MINI CORN DOGS

MINI BLTS

**BBO MENU SUGGESTIONS
PASSED HORS D' OEUVRES**

**MARINATED GRILLED SHRIMP FROM THE BARBI
HONEY MUSTARD GLAZE**

CHIPOTLE CHICKEN EMPANADAS

CERVENA & SMOKED SHIITAKE QUESADILLAS

ROBERT'S POTATO SKINS WITH GOAT CHEESE AND GRUYERE

**SUMMER CRUDITÉS BASKET
SPINACH & ONION DIP**

**FRESH SALSA & GUACAMOLE
CORN TORTILLA CHIPS**



BUFFET AND OFF THE GRILL

SANTA FE CAESAR WITH TRI COLORED TORTILLA CROUTONS ___ CLASSIC CAESAR

SUMMER GREENS SALAD WITH CHOICE OF DRESSING

CAPRESE SALAD

FRESH MOZZARELLA, BASIL, CUCUMBER AND PICKLED RED ONION

AMERICAN STYLE POTATO SALAD

ASIAN COLE SLAW

CRISPY WANTON HAY WITH TOASTED CASHEWS HOT OIL VINAIGRETTE

CLASSIC COLE SLAW

CORN BREAD & SOFT ROLLS

ST. LUIS BBQ PORK RIBS

MUSTARD & HERB BBQ CHICKEN

TRADITIONAL BBQ BEEF BRISKET

SMALL ROLLS

PAN SEARED RUBY TROUT

BLUE CORN MASSA, ROASTED CORN & BLACK BEAN SALSA

MARINATED GRILLED PRIME RIB OF BEEF (SMALL CUT)

CARVED TO ORDER & SERVED WITH HORSERADISH CREAM & NATURAL JUS

FIG HABANERO BBQ PORK LOIN WITH PEACH SALSA

FRESH FRUIT SALAD OR SLICED FRUIT DISPLAY

MARINATED GRILLED VEGETABLE DISPLAY

REDUCED BALSAMIC DRIZZLE

RANCH STYLE BAKED BEANS

CORN ON THE COBB



DESSERT THOUGHTS

STRAWBERRY SHORTCAKE

ICE CREAM SUNDAE BAR

ASSORTED SEASONAL FRUIT PIES WITH WHIPPED CREAM & ICE CREAM

COOKIES BROWNIES

SO MORES BY THE FIRE PIT

COFFEE SERVICE

LEMONADE & ICE TEA



BRUNCH MENU SELECTIONS

**INDIVIDUAL WESTERN OMELETS
ROASTED CHILE TOMATO SAUCE**

**SANTA FE STYLE SCRAMBLED EGGS
AVOCADO, SALSA, SOUR CREAM & JACK CHEESE**

OMELET STATION WITH ALL THE FIXINGS

BACON & CHICKEN APPLE SAUSAGE

MUSHROOM CREAM CREPES

COUNTRY STYLE HOME FRIED POTATOES

**CHEESE BLINTZ WITH JAM
FIG & RASPBERRY JAMS**

**PENCIL ASPARAGUS
ORANGE HOLLANDAISE SAUCE**

CORN BEEF OR ROAST TURKEY HASH COUNTRY STYLE

**SMOKED SALMON DISPLAY
HOT & COLD SMOKED W/ ACCOMPANIMENTS**

CREAM CHEESE & BAGELS W/ ACCOMPANIMENTS

**EUROPEAN STYLE CHEESE & CHARCUTERIE DISPLAY
CRACKERS & FLAT BREAD**

**SLICED ROASTED TURKEY OR ___ HAM
SOFT ROLLS & ACCOMPANIMENTS**

SLICED FRESH FRUIT PLATTERS

POACHED SALMON WITH CUCUMBER DILL SAUCE

CRAB CAKES WITH JALAPENO REMOULADE

**TOMATOES CUCUMBERS, ONIONS & GOAT CHEESE SALAD
BALSAMIC VINAIGRETTE**

INDIVIDUAL QUICHES

BREADS, SCONES, MUFFINS, DANISH, APPLE STRUDEL, COFFEE CAKE, FRUIT & BANANA BREADS

**COFFEE SERVICE, TEA & ASSORTED FRESH JUICES, BLOODY MARY MIX
SHAVED CHOCOLATE & WHIPPED CRÈME**