



host your
meeting with us

BREAK FAST

CONTINENTAL PACKAGE

assorted pastries,
jams, butters & whole fruit

REFINED BREAKFAST PACKAGE

ASSORTED PASTRIES

muffins, croissants, danish, coffee cake
with fruit spreads, butter & clotted cream

ASSORTED YOGURTS

with granola, berries & honey

FRESH SEASONAL FRUITS

SCRAMBLED EGGS

FRENCH TOAST

CRUSHED YUKON POTATOES

CHOICE OF BREAKFAST SAUSAGE OR NEUSKE'S BACON

SNACK BREAKS

MID MORNING BREAK

whole fruit, granola bars,
assorted yogurts

AFTERNOON REFRESHMENT

whole fruit, mixed nuts, chips,
assorted cookies

BREAKFAST BEVERAGES

coffees, assorted teas,
fresh squeezed juices

BEVERAGE REFRESHMENT

coffees, assorted teas, iced tea,
sodas, bottle water

HOT BUFFET

SALADS

LITTLE GEMS CAESAR

cured egg

KALE & QUINOA

aioli, crispy chickpeas,
golden raisins, citrus, parm

BABY GREENS & CHARRED CARROTS

almonds, feta, honey tahini

MARKET LETTUCE

soft herbs, red wine vinaigrette, shallots

FARRO AND SEASONAL VEGETABLE

GRILLED FINGERLING POTATO

with lemon dressing and herbs

ENTRÉES

MARKET FISH with seasonal garnish

WILD KING SALMON

olives, orange, dill, fennel

GRILLED SKIRT STEAK

salsa verde, lime, charred onion, cilantro

GRILLED CHICKEN BREAST

cherry peppers, lemon, cultured butter

CHEFS LASAGNE

ORRECHIETTE

fennel sausage, escarole, parm, lemon

RIGATONI

shortrib bolognese

GRAFTON CHEDDAR MAC N CHEESE

CHEFS SEASONAL PASTA

FUSILI

calimari, zucchini, cherry tomatoes,
bread crumbs

WILD MUSHROOM & QUINOA ROASTED SQUASH

goat cheese, smoked tomato,
crispy maitake

SIDES

YUKON GOLD POTATO PURÉE

GRILLED SEASONAL VEGETABLES

ROASTED MUSHROOMS

balsamic shallots

FREGOLA

pickled tomatoes, parm

CHARRED GREEN BEANS

ginger soy dressing

BROCCOLI RABE

toasted garlic, chilies

CREAMED SPINACH

FARMERS MARKET VEGETABLE

GRILLED NEW POTATOES

with lemon and ginger

DESSERT

TIER 1

**WARM TRADEMARK
CHOCOLATE CHIP COOKIES**

ALMOND "CLOUD" COOKIES

BROWNIE PUDDING BARS

TIER 2

SEASONAL DESSERT SPOONS

VALRHONA CHOCOLATE TRUFFLES

**SELECTION OF INDIVIDUAL
TRIFLE CUPS**

**WARM TRADEMARK
CHOCOLATE CHIP COOKIES**

ALMOND "CLOUD" COOKIES

BROWNIE PUDDING BARS

TIER 3

**CUSTOM GRAND DESSERT DISPLAY FEATURING
TIERS ONE AND TWO PLUS SEASONAL ADDITIONS**

LUNCH BUFFET

SALADS - please select two

LITTLE GEMS CAESAR

cured egg

KALE & QUINOA

aioli, crispy chickpeas,
golden raisins, citrus, parm

BABY GREENS & CHARRED CARROTS

almonds, feta, honey tahini

MARKET LETTUCE

soft herbs, red wine vinaigrette, shallots

FARRO AND SEASONAL VEGETABLE

GRILLED FINGERLING POTATO

with lemon dressing and herbs

SANDWICHES - please select two

COLORADO LAMB

salsa verde, pickled onions,
miticrema cheese

GRILLED CHICKEN CAESAR WRAP CAPRESE

fresh mozzarella, tomato,
basil, balsamic

GRILLED STEAK

fried onions, horseradish aioli,
little gems

CHARRED VEGETABLES

goat cheese, 7 grain

ROAST BEEF

pepperoncini, provolone,
balsamic, EVOO

TURKEY BREAST

S&V chips, mayo, tomato jam

GRILLED CHICKEN

arugula, oven dried tomatoes,
provolone

SMOKED PROSCIUTTO

pickled onion, fresh mozzarella,
basil pesto

ROASTED CAULIFLOWER

curry aioli, pepper jam, pepperjack

PRIME RIB

duck fat caramelized onions,
horseradish mayo

HAM, GRUYERE & DIJONAISE BAGUETTE

GRILLED SEASONAL SQUASH
spicy honey, smoked ricotta

DESSERT - please select one

**WARM TRADEMARK
CHOCOLATE CHIP COOKIES**

ALMOND "CLOUD" COOKIES

BROWNIE PUDDING BARS

PLATED LUNCH

FOR THE TABLE

OLIVES, CRISPY CHICKPEAS AND SEASONAL CRISPS

SALADS

LITTLE GEMS CAESAR

cured egg

BABY GREENS & CHARRED CARROTS

almonds, feta, honey tahini

MARKET LETTUCE

soft herbs, red wine vinaigrette, shallots

CHEF'S SEASONAL SOUP

SMASHED BEETS

tahini, feta yogurt, house naan

ENTRÉES

HANGER STEAK

garlic scape butter, grilled potato salad

PAN ROASTED CHICKEN

cherry peppers, lemon, fingerlings

MARKET FISH

WILD KING SALMON

olives, orange, dill, fennel

**WILD MUSHROOM
& QUINOA ROASTED SQUASH**

goat cheese, smoked tomato,
crispy maitake

CHEF'S LASAGNE

served individually

CHEF'S RAVIOLI AL FORNO

served individually

**KALE & QUINOA SALAD
WITH GRILLED CHICKEN**

aioli, crispy chickpeas,
golden raisins, citrus, parm

DESSERT

**WARM TRADEMARK
CHOCOLATE CHIP COOKIES**

ALMOND "CLOUD" COOKIES

BROWNIE PUDDING BARS

CARVING STATION

COLORADO LAMB
salsa verde

BEEF TENDERLOIN
bordelaise sauce

TURKEY BREAST
maple mustard

PRIME RIB-HORSERADISH CREAM

PORK TENDERLOIN
seasonal mostarda

FAMILY STYLE

FOR THE TABLE

parker house rolls with cultured butter

TO BEGIN

please select three

BURRATA & KNOTS

tomato jam, roasted garlic

SHISHITO PEPPERS

romesco aioli

ZUCCHINI HUMMUS

crispy potato, grilled lemon

MEATBALLS

ricotta, crushed tomato, lemon

SMASHED BEETS

tahini, feta yogurt, house naan

MARKET GREENS

individually plated soft herbs, red wine vinaigrette & shallots

ENTRÉES

please select three

WILD KING SALMON

orange, red walnuts, spring peas

PORK SHOULDER RAVIOLI

pickled tomatoes, burnt onion broth

ROASTED BEEF TENDERLOIN

bordelaise sauce

CHARRED PORK TENDERLOIN

honey plum, black garlic butter

MAC & CHEESE

shells, grafton cheddar

HERB ROASTED CHICKEN BREAST

cherry peppers, lemon butter

SIDES

please
select three

MASHED YUKON GOLDS

SIMPLE GREEN

FARMERS MARKET

ROASTED BEETS WITH HARRISA AND ALMONDS

BLISTERED HARICOT VERTS

WITH PORK CRUMBS

GRILLED SEASONAL VEGETABLES