

≡ DINNER ENTREES ≡

Double-Thick Pork Chop with Smoked Crimini Mushroom Jus

Beef Tenderloin with a Chianti-Gorgonzola Reduction Sauce

Pan-Seared Seabass with Rioja-Caper Jus

Grilled Salmon with Sweet Garlic, Olive Emulsion

Grilled Chicken Breast with Roasted Garlic Cream Sauce

Pistachio-Crusted Mahi with Wild Berry Reduction

Roasted Pork-Loin with Apple-Pear Chutney and Bing Cherry Natural

Crab Cakes with Cucumber- Ginger Relish and Horseradish Emulsion

Fettuccini with Wood Roasted Chick Breast, Prosciutto, Asparagus, and Roasted Red Peppers

Linguini with Shrimp Spinach and oven-dried tomatoes Brown butter sage sauce

≡ PLATTERS ≡

Seasonal Fruit and Garden Vegetable Platter with Herb Buttermilk Dressing

Pizza Party with your choice of 4 wood-fired pizzas: Four Cheese Pizza; Sausage and Pineapple Pesto Pizza; Chicken Piadini; Pepperoni Pizza

Mediterranean Crudités and Vegetable Platter with Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Feta Cheese, Tomato Mozzarella, Hummus and Pita Bread

Chef's Choice "Euro" Meats & Varietal Cheese Platter

Shaved Colorado Lamb and Sliced Marinated Beef Tenderloin with Crispy Onions and Horseradish-Dijon Aioli

House-made Dessert Sampler Platter Prepared by Award Winning Pastry Chef Kim Heideman

≡ PARTY TRAYS ≡

Roasted Chicken Mousse in Phyllo Cups

Wild Mushroom & Goat Cheese Tartlets

Cucumber Slices with Bay Shrimp & Sweet Chile Thai Sauce

Bruschetta with Haystack Mountain Goat Cheese & Balsamic Marinated Tomatoes

Moroccan Barbecued Chicken Skewers with House Made Hummus for Dipping

Fresh Atlantic Salmon with Sweet Corn Relish on Spiced Sesame Crackers