



## Special Menu Options

We have provided 5 special event dinner menu options with prices per person, plus a list of appetizers that may be passed around during a “meet & greet/cocktail” hour before dinner. Please select 1 dinner menu and list any passed appetizers with the amounts per person you would like.

Please note, we have marked menu options as vegetarian (\*), vegan(\*\*), gluten-free(^), gluten-free optional(^^).

Alterations can be made to any of the menus, upon request; however, prices may vary. We will do our best to work with your needs and make your event as special as can be.

### Passed Appetizers ( Optional)

*We price most of our passed appetizers per 1 piece for 1 person. Let us know which apps you would like and how many, and we will provide you with a quote of cost per person.*

Falafel, chickpea beignet with tahini sauce\*\*\*^  
Tempura Jumbo Shrimp with Chinese New Years sauce  
Roasted Beet Dip\*^^  
Mushroom truffle pizza\*( 5 pieces)\*  
Goat cheese stuffed peppers\*^  
Horseradish Deviled Eggs with Caviar^  
Chicken Skewer (Mediterranean style )^  
Asian Pork Meatballs  
Frog Legs Provencal  
Schnitzel Breaded Champions  
Escargot in Wonton  
Caprese on Skewer\*^  
Asparagus Spring Roll with Smoked Salmon  
Shrimp Ceviche^  
Salt-cured Foie Gras with Tomato Ginger Chutney^  
Tuna Tartare on a Wonton (Grade A Ahi Tuna)  
Cucumber Wheel with Home-Smoked Trout Mousse^

*\*Vegetarian*

*\*\*Vegan*

*^Gluten-free*

*^^Gluten-free optional*

# MENU 1

## First Course

Tomato Bisque\*^

*made with imported French brandy and Californian tomatoes*

## Main Course

Choice of

BBQ Pork Feather Ribs

*with mac & cheese and creamy coleslaw*

or

Roasted Scrod^

*with mashed potatoes, Mediterranean vegetables and a caper lemon butter sauce*

## Dessert

Flourless Chocolate Cake^\*

*with hazelnut chocolate sauce and fresh berries*

## \$38/person

*\*Vegetarian*

*\*\*Vegan*

*^Gluten-free*

*^^Gluten-free optional*

# MENU 2

## First Course

Caesar Salad\*^^

*lemony Caesar dressing, pita croutons and parmesan*

## Main Course

choice of

Rocky Mountain Trout^

*boneless rainbow trout, brussel sprouts, pureed potatoes,  
brown butter lemon sauce*

or

Grilled Chicken Kabobs^

*Mediterranean-style with lemon potatoes and fattoush salad*

## Dessert

Apple Crumble Cake\*

*with whipped cream and fresh berries*

# \$45/person

*\*Vegetarian*

*\*\*Vegan*

*^Gluten-free*

*^^Gluten-free optional*

# MENU 3

## First Course

Cream of Mushroom Soup\*^ *mix of wild mushroom*

## Main Course

choice of

NY Strip^ *7 oz. steak, mashed potatoes, zucchini,  
brandy peppercorn sauce*

or

Veal Schnitzel *breaded veal loin with Austrian potato salad and green salad*

## Dessert

choice of

Apple strudel\* *with ice cream and fresh berries*

or

Blueberry Crumble Cake\* *with whipped cream and fresh berries*

## \$50/person

*\*Vegetarian*

*\*\*Vegan*

*^Gluten-free*

*^^Gluten-free optional*

# MENU 4

## First Course

choice of

Cream of Mushroom soup\*^

*mix of wild mushrooms*

or

Summer Salad\*^

*mesclun greens tossed in a goat cheese vinaigrette,  
craisins, sunflower seeds and pickled radishes*

## Main Course

choice of

7 oz Filet^

*King Natural steak with mashed potatoes and peas*

or

Colorado Striped Bass^

*boneless striped bass, asparagus, sweet potatoes,  
saffron sauce*

or

Pan-seared Duck Breast

*with beet-flavored Spaetzle, green beans and an apple butter  
sauce*

## Dessert

choice of

Tiramisu\*

*with caramel sauce and sprinkled cinnamon*

or

Apple strudel\*

*with ice cream and fresh berries*

## \$55/person

*\*Vegetarian*

*\*\*Vegan*

*^Gluten-free*

*^^Gluten-free optional*

# MENU 5

## First Course

choice of

Tempura Shrimp

*Chinese New Year sauce*

or

Casablanca Mussels^^

*P.E.I. mussels, Moroccan spices, pickled lemons,  
garlic & white wine*

## Main Course

choice of

Rib-Eye^

*16 oz steak, grilled with steak fries,  
brussel sprouts and horseradish sauce*

or

Scottish Salmon^

*creamed corn, crispy potatoes, crab meat,  
nasturtium vinaigrette*

## Dessert

choice of

Blueberry Crumble Cake\*

*with vanilla ice cream and fresh berries*

or

Chocolate mousse\*

## \$70/person

*\*Vegetarian*

*\*\*Vegan*

*^Gluten-free*

*^^Gluten-free optional*