



LIMELIGHT
BOULDER

Banquet Menu

BANQUET MENU
BREAKFAST

Breakfast



BANQUET MENU BREAKFAST

Coffee & tea service provided with all breakfast buffets.

CONTINENTAL BREAKFAST - \$42/person

Assorted Individual Yogurts (GF, NF, V)
House Made Granola With Dried Fruit (DF, V)
Seasonal Whole Fruit (GF, DF, NF, VE)
Chef's Selection Of Breakfast Pastries & Breads (V)
butter, honey, jam, Nutella (GF, V)

COLORADO CONTINENTAL BREAKFAST BUFFET - \$48/person

Assorted Individual Yogurts (GF, NF, V)
House Made Granola With Dried Fruit (DF, V)
Seasonal Fruit Salad (GF, DF, NF, VE)
Smoothie Station (GF, DF, NF, VE)
Beet & Apple, V8, Golden Ginger Turmeric, Green Machine
Chef's Selection Of Breakfast Pastries and Breads
butter, honey, jam, Nutella
Individual Cereals
skim and 2% milk

BOULDER BREAKFAST - \$52/person

Assorted Individual Yogurts (GF, NF, V)
House Made Granola With Dried Fruit (DF, V)
Seasonal Whole Fruit (GF, DF, NF, VE)
Chef's Selection Of Breakfast Pastries & Breads (V)
butter, honey, jam, Nutella (GF, V)
Scrambled Eggs (GF, NF, V)
salsa, cheddar, bacon
Chef's Daily Selection Potatoes & Proteins

FLATIRONS BREAKFAST - \$58/person

Assorted Individual Yogurts (GF, NF, V)
House Made Granola With Dried Fruit (DF, V)
Seasonal Fruit Salad (GF, DF, NF, VE)
Chef's Selection Of Breakfast Pastries & Breads
butter, honey, jam, Nutella
Mini Egg Bites (GF, NF)
bacon, ham, and cheddar
Egg White Bites (GF, NF, V)
spinach, sundried tomato, feta with salsa roja and salsa verde
Smoked Bacon & Choice Of Second Breakfast Protein (GF, NF, VE)
Chef's Daily Selection Of Potatoes & Proteins (GF, DF, NF)
Smoothie Station (GF, DF, NF, VE)
Beet & Apple, V8, Golden Ginger Turmeric, Green Machine
Oatmeal (DF, VE)
brown sugar, honey, dried fruits

BUFF'S BREAKFAST - \$62/person

Assorted Individual Yogurts (GF, NF, V)
House Made Granola With Dried Fruit (DF, V)
Seasonal Whole Fruit (GF, DF, NF, VE)
Chef's Selection Of Breakfast Pastries & Breads (V)
butter, honey, jam, Nutella (GF, V)
Egg Bites (GF, NF)
bacon, ham, and cheddar
Egg White Bites (GF, NF, V)
spinach, sundried tomato, feta (GF, NF, VE)
Smoked Bacon and Choice Of Second Breakfast Protein (GF, DF, NF)
Chef's Daily Selection Potatoes & Proteins (GF, DF, NF, VE)
Smoothie Station (GF, NF, VE)
Beet & Apple, V8, Golden Ginger Turmeric, Green Machine
Oatmeal (DF, NF, VE)
brown sugar, honey, dried fruits
Braised Short Rib Hash (GF, NF)
Buttermilk Pancakes or Waffles (NF, V)
honey butter, maple syrup, fruit compote

BREAKFAST ENHANCEMENTS

OMELET STATION - \$21/person (GF, NF)

bacon, ham, sausage
mushrooms, peppers, onions, tomato, spinach,cheddar,
goat cheese, pepper jack
fire roasted salsa

BREAKFAST TACO STATION - \$24/person (NF)

eggs, chorizo, onion, jalapeno, cotija
flour and corn tortillas, salsa verde, salsa asada

BAGELS AND LOX - \$18/person

sliced smoked salmon and assorted bagels
whipped cream cheese
capers, onion, tomato, chive

AVOCADO TOAST - \$16/person (DF, NF)

assorted breads and bagels
smashed avocado, cherry tomato, pickled onion,
cucumber
bacon, shaved egg, everything bagel spice, olive oil

BUTTERMILK PANCAKES - \$15/person (NF, V)

whipped cinnamon butter, fruit compote, maple syrup

BELGIAN WAFFLES - \$14/person (NF, V)

mixed berry compote, vanilla chantilly, maple syrup

FRENCH TOAST - \$14/person (V)

apricot jam, vanilla chantilly, almonds, maple syrup

STONE GROUND GRITS - \$9/person (GF, NF)

cheddar, hatch chilis, bacon, scallions
mushrooms, peppers, onions, tomato, spinach
cheddar, goat, pepper jack
fire roasted salsa

VANILLA QUINOA FLAXSEED OATMEAL - \$12/person (DF, NF, VE)

sunflower seeds, pepitas, dried fruits, agave

GREEK YOGURT PARFAITS - \$16/person (V)

granola, seasonal compote, greek yogurt, dried fruits

Breakfast Enhancements - \$14/ Sandwich

Breakfast Sandwiches & Burritos (NF)

Choice of: Bacon Burrito

Black Bean Burrito

Egg Ham & Cheese Croissant

Or Egg & Cheddar Biscuit

Gluten free bread options available, please contact your event manager for further information.

Our buffets are built to serve 25 guests at the minimum, please contact your event manager for further information.

GF: Gluten-Free DF: Dairy-Free NF: Nut-Free V: Vegetarian VE: Vegan

BANQUET MENU
BREAKS

Breaks



BANQUET MENU
BREAKS & REFRESHMENTS

Prices are based on a 30 minutes & 1 hour time frame.
All Breaks Include Water & Iced Tea Station

RECOVERY BREAK- \$28/36

- Assorted Drinks and Sparkling Water
- Whole Bananas
- Energy Chews
- Honey Stinger Protein Bars
- Bobo Bars

COFFEE SHOP BREAK - \$26/34

- Doughnut Holes
- Coffee Cake
- Biscotti
- Bottled Coffee Drinks

BOULDER BITES BREAK - \$25/33

- Local Packaged Snacks
- Overnight Oats with Fresh Berries
- Coconut Milk Chia Pudding Cups
- Local Energy and Detox Shots

RECHARGE BREAK - \$24/32

- Assorted Bottled Smoothies
- Assorted Granola Bars
- Fruit Salad and Yogurt Dip
- Agua Frescas

COLORADO TRAIL BREAK - \$25/\$33 (DF)

- Dried Fruits
- Seeds
- Nuts
- Granola
- Local Energy and Detox Shots
- Build Your Own Granola Bar

LIGHT AND FRESH BREAK - \$28/\$36

- Whole Fruit
- Granola Bars
- Assorted Cheese, Crackers, and Dried Fruits
- Individual Greek Yogurts
- Bottled Teas

AVOCADO AND GO BREAK - \$24/\$32 (DF, NF)

- Assorted Breads
- Avocado Spread
- Tomato, Cucumber, Pickled Onion, Bacon, Shaved Egg
- Infused Lemonades and Teas

CHIPS & DIPS - \$25/\$33 (GF, NF, V)

- House Made Potato Chips, Tortilla Chips & Crudite
- French Onion Dip
- Ranch
- Hummus
- Assorted Lemonade and Teas

BEER GARDEN - \$28/\$36

- Soft Pretzel Bites
- Honey Mustard & Cheese Dip
- Tortilla Chips & House Made Bean Dip
- House Made Pub Mix
- Assorted Beef Jerky

SWEET AND SAVORY - \$26/\$34

- Caramel Popcorn
- Truffle Popcorn
- Yogurt Covered Pretzels
- Assorted Bags of Chips
- Assorted Candy Bars
- Assorted Beverages

SODA SHOPPE BREAK - \$30/\$38 (NF)

- Spinach and Artichoke Dip
- Fresh Crudit 
- Tortilla Chips and Salsa
- Mini Ajax Burger Sliders
- Root Beer Floats

REFRESHMENTS

AMOUNTS OF INDIVIDUAL BEVERAGES DISPLAYED DEPENDENT OF GROUP SIZE.

COFFEE STATION- HALF DAY-\$28/PERSON
FULL- \$40/ PERSON

Regular & Decaf, Water Station, & Selections of Teas

COFFEE/GALLON- \$100/GALLON

Regular or Decaf, Selections of Milks & Sugars

HOT TEA/GALLON- \$65/GALLON

Selections of Tea's, Sweeteners, & Milk

HYDRATE -\$6EA

Selection of Individual Seltzers & Water Bottles

SODA SELECTION-\$7EA

Selection of Individual Coke Products, & Local Offerings

CHILLED ENERGY -\$7EA

Selection of Individual Iced Tea, Iced Coffees, & Red Bull

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BANQUET MENU
LUNCH

Lunch

BANQUET MENU

LUNCH PLATED

Plated meals include bread for the table & water & iced tea for refreshments.

Choice of 1 starter, 2 entrees, & 1 dessert for standard meals. Meals are priced based on entrees. Please contact your event manager for further information.

STARTERS

Harvest Salad (GF, NF, V)
roasted carrot, spiced pear, pepitas, radicchio, kale,
ricotta salata, champagne vinaigrette

Mixed Green Salad (GF, V)
shaved carrot, cherry tomato, cucumber, pickled onion,
balsamic vinaigrette

Caesar Salad (NF)
baby gem lettuce, shaved parmesan, torn croutons

Roasted Baby Beet Salad (GF, DF, NF, VE)
frisee, arugula, blood orange, pepitas, champagne
vinaigrette

Spinach & Kale Salad (NF, GF, V)
cranberry, goat cheese, sunflower seeds, lemon thyme
vinaigrette

ELEVATED STARTERS

Heirloom Tomato & Burrata - add \$5/person (NF, GF, V)
heirloom cherry tomato, palisade peach, basil, aged
balsamic

Crab Cake - add \$9/person (DF, NF)
corn chow chow, pickled vegetable slaw, citrus aioli

Tomato Basil Soup - add \$4/person (GF, NF, V)
crispy parmesan, micro basil, petite grape tomato, olive
oil

Chicken Noodle Soup - add \$4/person (GF, NF, V)
rotisserie chicken, carrot, celery, onion, dill, spaghetti
noodles

Roasted Sweet Potato Salad - add \$4/person (GF, NF)
whipped goat cheese, mache greens, roasted red beets,
walnut pesto

ENTREES

Roasted Airline Chicken Breast - \$60/person (DF)
apricot pecan couscous, sumac onions, roasted chicken
jus

Rosemary Brine Pork Chop - \$60/person (GF, DF, NF)
sweet potato hash, peperonata, rosemary demi glace,
crispy sage

Seared Salmon - \$62/person (GF, DF, NF)
smashed olive oil and sea salt potatoes, citrus, frisee,
plums, plum wine vinaigrette

Grilled Beef Tenderloin Filet - \$70/person (GF, NF)
mashed potatoes, mustard demi glace, braised cippolini
onion

Seared Flat Iron- \$62/person (GF, NF)
thyme & goat cheese whipped potatoes, green chili demi
glace, charred onion

Vegan Crab Cake (heart of palm fritter) - \$60/person
(GF, DF, NF, VE)
roasted corn chow chow, pickled vegetable slaw, vegan
citrus aioli

Butternut Squash Ravioli - \$58/person (NF, V)
taleggio, roasted squash, English peas, spiced pepitas,
sage brown butter

DESSERT

Cheesecake (NF, V)
classic cheesecake, mixed berry compote

Earl Grey Pot de Crème (NF, V)
shortbread cookie, chantilly

Lemon Olive Oil Cake (DF, NF, V)
candied lemon, olive oil powder

Vanilla Crème Brulee (GF, NF, V)
caramelized sugar, fresh berries

Caramelized Banana Cream Pie (NF, V)
meringue, shaved dark chocolate

VEGAN DESSERT UPON REQUEST

Coconut Chia pudding (DF, GF, NF, VE)

Mixed Berries and Aged Balsamic, Assorted Sorbets
(DF, GF, NF, VE)

PLATED SOUP AND SALAD \$50/PERSON

Choice of 1 soup & 1 entree with 1 protein. Please contact your event manager for further information

Soups

Tomato Basil Soup (GF, NF, V)
parmesan crisp, basil

Chicken Noodle Soup (NF, DF)
sautéed vegetables, roasted chicken, cut spaghetti noodles

Wild Mushroom Bisque (GF, NF, V)
truffle foam and chives

Salads

Mixed Green Salad (GF, DF, NF, VE)
carrot, cucumber, heirloom tomato, agave balsamic vinaigrette

Spinach Salad (GF, V)
dried strawberry, smoked almond, blue cheese, champagne vinaigrette

Choice of 1 Salad Protein:

Grilled Chicken Breast

Seared Salmon

Sliced Flank Steak

(Additional Proteins +\$5)

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BANQUET MENU

LUNCH

Buffets include bread for the table & water & iced tea for refreshments.

DELI SHOPPE- \$58/PERSON

Chef's Selection of Daily Soup

Mixed Green Salad (GF, DF, NF, VE)
carrot, cucumber, cherry tomato, balsamic vinaigrette

Pasta Salad (DF, NF, V)
campanelle pasta, sun dried tomato, kalamata olive, cucumber, spinach

Deli Meat Selection (GF, DF, NF)
roasted turkey breast, black forest ham, roast beef, chicken salad

Condiments
mayonnaise, mustards, pesto aioli, lettuce, tomato, red onion, pickle spears

Sliced Breads
sourdough, wheat, marble rye, Italian hoagie, GF whole grain bread

Dessert
assorted cookies and brownies

BOULDER DELICATESSEN

BUFFET - \$68/person

Chef's Choice of Daily Soup

Mixed Green Salad (GF, DF, NF, VE)
carrot, cucumber, cherry tomato, balsamic vinaigrette

Caesar Salad (NF)
romaine, torn croutons, shaved parmesan, classic Caesar dressing

Pasta Salad (GF, DF, NF, VE)
campanelle pasta, sun dried tomato, kalamata olive, cucumber, spinach

SANDWICH SELECTION

(Choose 3)

Turkey Club (NF)
hoagie roll, turkey breast, lettuce, tomato, onion, avocado aioli, swiss cheese, smoked bacon

Steak Sandwich (NF)
everything bagel spiced bread, piquillo pepper, pesto aioli, arugula, provolone

Roasted Vegetable Wrap (GF, DF, NF, VE)
corn tortilla, portobello, roasted pepper, pickled onion, beet hummus, mixed greens, sun dried tomato

Chicken Salad Wrap (DF, NF)
spinach tortilla, roasted chicken, grape, celery, apple, LTO

DESSERT

Assorted Cookies and Brownies (V)

Chocolate Mousse Cups (NF, GF, V)

BUILD YOUR OWN SALAD

LUNCH BUFFET

GREENS

Mixed Greens, Spinach, Arugula, Frisee, Romaine (GF, DF, NF, VE)

TOPPINGS

Tomato, Cucumber, Radish, Carrot, Chopped Egg, Corn, Bell Peppers, Red Onion, Dried Cranberry, Black Beans (GF DF NF, V)

NUTS

Toasted Walnuts, Candied Pecans, Pistachios, Sliced Almonds (GF, DF, VE)

CHEESE

Cheddar, Pepperjack, Goat Cheese, Feta, Blue Cheese, Shaved Parmesan (GF, NF, V)

DRESSINGS

Ranch, Balsamic, Lemon Oregano, Cilantro Lime, Creamy Poppy Seed, Vanilla Bean Vinaigrette, Vinegar and Oil (GF, NF, V)

PROTEIN - PICK 1: \$62, PICK 2: \$65, PICK 3: \$68

Grilled Chicken Breast (GF, DF, NF)

Sliced Flank Steak (GF, DF, NF)

Seared Salmon (GF, DF, NF)

Roasted Vegetable Quinoa (GF, DF, NF)

DESSERT

Assorted Cookies and Brownies

Coconut Chia Pudding Cups (GF, DF, NF, VE)

TACO TRUCK LUNCH

BUFFET

SALADS

Southwestern Salad (GF, DF, NF, VE)
tomato, hominy, jicama, black bean, pickled onion, tortilla strips, cilantro lime vinaigrette

Cabbage Slaw (GF, DF, NF, VE)
jalapeño, onion, scallion, oregano, lime, olive oil

SIDES

Spanish Rice (GF, DF, NF, VE)
tomato, cilantro, lime

Elote Street Corn (GF, NF, V)
roasted corn, jalapeño, bell pepper, onion, cilantro, cotija, lime

Corn and Flour tortillas (DF, NF, VE)

House Made Tortilla Chips (GF, DF, NF, VE)
guacamole, salsa roja, salsa verde, pico de gallo, lime wedges, shredded cheddar, cotija (GF, DF, NF, VE)

PROTEIN - PICK 2: \$68, PICK 3: \$72

Braised Beef Barbacoa (GF, DF, NF)

Braised Pork Carnitas (GF, DF, NF)

Roasted Mahi Mahi (GF, DF, NF)

Three Bean and Sweet Potato Quinoa (GF, DF, NF, VE)

Vegan Chorizo (GF, DF, NF, VE)

DESSERT

Churros and Sopapilla (NF, V)
whipped honey, spiced chocolate sauce and dulce de leché

Cinnamon Ice Cream (GF, NF, V)

BBQ LUNCH BUFFET

SALADS

Mixed Green Salad (GF, DF, NF, VE)
cherry tomato, cucumber, carrot, agave balsamic vinaigrette

Potato Salad (GF, DF, NF, V)
red onion, grain mustard, smoked bacon, chopped egg, scallion

Cabbage Slaw (GF, NF, VE)
creamy cider dressing, carrot, bell pepper, jalapeño, cilantro

SIDES

Baked Beans (GF, DF, NF, VE)

KC BBQ, Carolina Gold, Alabama white BBQ sauces (GF, DF, NF)

Brioche Buns (NF, V)

Jalapeño Cheddar Corn Bread
honey butter, chili butter (NF, V)

PROTEIN - PICK 1: \$64, PICK 2: \$68, PICK 3: \$72

Smoked Beef Brisket (GF, DF, NF)

Smoked Pork Shoulder (GF, DF, NF)

BBQ Bone in Chicken (GF, DF, NF)

Smoked BBQ Salmon (GF, DF, NF)

Jalapeno Elk Sausage (GF, DF, NF)

DESSERT

Packaged Ice Cream Sandwiches

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BANQUET MENU
DINNER

Dinner Receptions

BANQUET MENU
RECEPTIONS

SMALL BITES (PASSED APPETIZERS)

Minimum order of 25 ea of an individual item. Please contact your event manager for further information.

COLD

Hamachi Crudo (GF, NF, DF) \$12/ea
blood orange gelee, leche de tigre, serrano

Ahi Tuna Poke (GF, NF, DF) \$12/ea
wakame salad, ponzu, avocado mango cucumber relish

Mini Tuna Taco (NF, DF) \$12/ea
wonton, pickled carrot and daikon, avocado, wasabi peas

Heirloom Tomato & Mozzarella Skewer (GF, NF, V) \$10/ea
cherry tomato, basil, aged balsamic

Bison Tartare (GF, NF) \$10/ea
shallot, mustard, truffle, potato rosti

Mini Chipotle Chicken Taco (NF) \$10/ea
wonton, pico, avocado crema, cilantro

Bruschetta (NF, DF) \$10/ea
burrata, pesto, oven dried tomato, aged balsamic, crostini

Tomato Tartare (GF, DF, NF, VE) \$10/ea
tapioca pearl cracker, harissa, pink peppercorn

HOT

Beef Sate (GF, DF, NF) \$12/ea
rosemary skewer, garlic and herb marinade

Oysters Rockefeller (GF, NF) \$12/ea
spinach, gruyere, green chili

Coconut Shrimp (DF, NF) \$10/ea
jumbo shrimp, coconut breading, chili orange
sauce, sesame seeds

Chicken Empanada (NF) \$10/ea
pulled chicken, pepper jack, green chili

Braised Lamb Tostada (NF, DF, GF) \$10/ea
red cabbage slaw, chipotle aioli, cilantro

Mac and Cheese Bite (NF, V) \$10/ea
green chili mac and cheese, harissa aioli

Kataffi Wrapped Haloumi Skewer (NF, V) \$10/ea
harissa, mint

Roasted Tomato Tart (NF, V) \$10/ea
puff pastry, sherry gastrique, basil, aged
balsamic

Mushroom Arancini (GF, NF) \$10/ea
wild mushroom risotto, parmesan, fontina,
truffle aioli

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BANQUET MENU
RECEPTIONS

DINNER RECEPTION STATIONS

ARTISANAL CHEESE & CHARCUTERIE DISPLAY
\$28/ PERSON

Regional, Domestic, & Imported Cheese & Salami
house made fruit compotes, grain mustard, cornichons, crackers, flatbread, grisini, & grilled baguettes

FRESH CRUDITE DISPLAY
\$18/ PERSON (GF, NF, V)

carrot, celery, pepper, cucumber, radish, hummus, poblano ranch

SEAFOOD DISPLAY
\$MK/ PERSON (GF, DF,NF)

jumbo poached shrimp, snow crab claws, lobster tail medallions, east & west coast oysters, cocktail sauce, remoulade, lemon, mignonette, mini Tabasco bottles

FLATBREADS
\$32/ PERSON (NF)

CHOICE OF 3:
(GLUTEN FREE UPON REQUEST)
Margherita
pomodoro, fresh mozzarella, basil, olive oil

Diavola
calabrese, pepperoni, capicola, pickled fresno peppers, burrata

Fig
goat cheese, balsamic onions, fresh figs, arugula, crispy prosciutto

Blanco
ricotta, mozzarella, fontina, fresh oregano, olive oil, sea salt

DIM SUM
\$36/ PERSON (DF, NF)

Edamame Pot Stickers, Pork Shu Mai, Chicken Lemongrass Dumplings, Soup Dumplings
dumpling sauce, sriracha, Yum Yum sauce

BAO BUNS
\$34/ PERSON (DF, NF)

Mongolian short ribs, soy marianted tofu, black garlic braised pork belly, steamed buns, spicy cucumbers, cabbage & carrot slaw, cilantro

MEZZE PLATTER
\$26/ PERSON (V, NF)

raw, pickled & roasted vegetables
traditional, red pepper & beet hummus
poblano ranch, green tahini, baba ganoush
grilled pita & baguette

FOLSOM FEAST
\$26/ PERSON (DF, NF)

soft pretzel bites & mini corn dogs, honey mustard, cheese dip, ketchup, tortilla chips, pub mix, guacamole, salsa

BAR BITES
\$28/ PERSON (NF)

spinach & artichoke dip, crudite, grilled pita, chicken tamales, house made salsa, mini Ajax burgers

SLIDER STATION
\$32/ PERSON (NF)
(GLUTEN FREE UPON REQUEST)
Ajax burger, chicken tinga, veggie burger, slider buns, ketchup, mustard, Ajax sauce, pickles, house made salt & vinegar chips

CARVING & ACTION STATIONS

All stations require an attendant at \$150 per station.

BEEF TENDERLOIN
\$36/ PERSON (GF, DF, NF)

Feeds 20-25 guests
rosemary salt, grilled broccolini, Colorado cherry & port demi glace

ROASTED PRIME RIB
\$32/ PERSON (DF, NF)

Feeds 30-35 guests
rosemary salt, au jus, house baked rolls

BISON STRIP LOIN
\$32/ PERSON (GF, DF, NF)

Feeds 20-25 guests
rosemary grilled broccolini, Colorado cherry & port demi glace

BEEF WELLINGTON
\$42/ PERSON (NF)

Feeds 25-30 guests
wild mushroom duxelle, fresh herbs, puff pastry, local porter demi glace

CITRUS GLAZED CHILEAN SEA BASS
\$38/ PERSON (GF, NF)
roasted asparagus, olive oil sea salt smashed potatoes, lemon beurre blanc

LAMB RACK
\$35/ PERSON (DF, NF)

Feeds 8-10 guests
dijon & herb crusted, caper & golden raisin lamb jus

ROASTED CHICKEN
\$28/ PERSON (GF, DF, NF)

Feeds 10 guests
pimenton rubbed, andouille sausage, red beans & rice, creole jus

PORCHETTA SLIDERS
\$28/ PERSON (DF, NF)

Feeds 35-40 guests
fennel pollen, garlic & herb house rolled porchetta, arugula, roasted red pepper jam, slider buns

STREET TACO ACTION STATION
\$32/ PERSON (NF)

choose 3 : chicken tinga, braised beef barbacoa, grilled carne asada, pork carnitas, whole roasted salmon sides, vegan chorizo
corn & flour tortillas, mango pico, salsa verde, salsa roja, pickled slaw, sour cream, limes

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BANQUET MENU
DINNER

Dinner

BANQUET MENU

DINNER PLATED

Plated dinners include bread for the table & water & ice tea for refreshments.
Select 1 starter, 2 entrees & 1 dessert, please contact to your event manager on additional offerings.

STARTERS

- Harvest Salad (GF, NF, V)
roasted carrot, spiced pear, pepitas, radicchio, kale,
ricotta salata, champagne vinaigrette

Iceberg Wedge Salad (GF, NF)
baby iceberg, blue cheese, bacon lardon, cherry tomato,
red onion, buttermilk ranch

Caesar Salad (NF)
baby gem lettuce, parmesan, torn croutons, classic
caesar dressing

Mixed Green Salad (GF, DF, VE)
shaved carrot, cherry tomato, cucumber, pickled onion,
balsamic vinaigrette

Roasted Baby Beet Salad (GF, DF, NF, VE)
frisee, arugula, blood orange, pepitas, champagne
vinaigrette

Spinach & Kale Salad (NF, GF, V)
cranberry, goat cheese, sunflower seeds, lemon thyme
vinaigrette

ELEVATED STARTERS -

- Venison Carpaccio (NF, GF) add \$10/person
parmesan reggiano, pink peppercorn, caper, olive oil,
arugula, black truffle

Heirloom Tomato and Burrata (GF, NF, V) add \$10/person
heirloom cherry tomato, palisade peach, basil, aged
balsamic

Crab Cake or Vegan Crab Cake - add \$12/person (DF, NF)
corn chow chow, pickled vegetable slaw, citrus aioli

Roasted Shallot Soup (GF, NF, V) add \$10/person
creamy pureed French onion style, crispy shallot, chervil

Lobster Bisque - add \$12/person (NF) add \$12/person
butter poached lobster, tarragon oil

ENTREES

- Lemon and Thyme Seared Halibut - \$90/person (GF, NF)
butternut squash puree, olive oil and sea salt potatoes,
lemon brown butter

Pesto Roasted Chicken Breast - \$85/person (GF, NF)
pesto, goat cheese, whipped Yukon potatoes, roasted
red pepper coulis

Grilled Bison Strip Loin - \$85/person (GF, NF)
sun dried tomato & goat cheese mashed potatoes, green
chili demi glace, charred onion

Roasted Beef Tenderloin- \$95/person (GF, NF)
potatoes au gratin, mustard jus, braised cipollini onion

Braised Beef Short Ribs - \$85/person (GF, NF)
white cheddar and hatch chili polenta, natural jus,
pickled onion

Rosemary Brined Pork Chop - \$78/person (GF, DF, NF)
sweet potato hash, peperonata, rosemary demi, crispy
sage

Harissa Marinated Cauliflower Streak - \$72/person
(GF, DF, NF, VE)
curry lentils, sweet potato, English peas, garbanzo
beans

Vegan Crab Cake (heart of palm fritter) - \$78/person
(GF, DF, NF, VE)
roasted corn chow chow, pickled vegetable slaw, vegan
citrus aioli

Grilled Beef Tenderloin and Butter Poached Lobster
Tail - \$120/person (GF, NF)
wild mushroom and lemon risotto, English peas, pickled
onion, pea tendrils

DESSERTS

- Cheesecake (NF)
classic cheesecake, mixed berry compote

Earl Grey Pot de Crème (NF, V)
shortbread cookie, Chantilly

Lemon Olive Oil Cake (DF, NF, VV)
candied lemon, olive oil powder

Vanilla Creme Brulee (GF, NF, V)
caramelized sugar, fresh berries

Vegan Desserts
Coconut Chia Pudding
Mixed Berries, & Aged Balsamic
Assorted Sorbets

BANQUET MENU

Dinner Buffets

Buffets include bread for the table & water & iced tea for refreshments.

BBQ BUFFET

SALADS

- Mixed Green Salad (GF, DF, NF, VE)
cherry tomato, cucumber, carrot, agave balsamic vinaigrette
- Potato Salad (GF, NF, DF)
red onion, grain mustard, chopped egg, chives
- Street Corn Salad (GF, NF, V)
jalapeño, lime, cilantro, cotija, tajin
- Cabbage Slaw (GF, DF, NF, VE)
creamy cider dressing, carrot, bell pepper, jalapeño, cilantro

SIDES

- Baked Beans (GF, DF, NF, VE)
caramelized onions & peppers, molasses, brown sugar
- Mac and Cheese (NF, V)
smoked gouda, poblanos
- Campfire Marble Potatoes (GF, NF, DF, VE)
smoked onion, roasted garlic, smoked sweet peppers
- Corn on the Cob (GF, NF, V)
whipped honey butter and chili butter
- KC BBQ, Carolina Gold, Alabama white BBQ sauces (GF, DF, NF)

PROTEIN

- Smoked Beef Brisket (GF, DF, NF)
- Pork Spare Ribs (GF, DF, NF)
- Smoked Pork Shoulder (GF, DF, NF)
- Smoked BBQ Salmon Sides (GF, DF, NF)
- Smoked Whole Chickens (GF, DF, NF)
- Jalapeño Elk Sausage (GF, DF, NF)
- Roasted Portobello & BBQ Cauliflower (GF, DF,NF)
- Pick 2: \$100/ person
- Pick 3- \$115/ person
- Pick 4-\$125/ person

DESSERT

- Seasonal Cobbler with Ice Cream (NF, V)
- Packaged Ice Cream Sandwiches

ITALIAN BUFFET - \$110/person

SOUP

- Tomato Basil Soup (GF, NF, V)
shaved parmesan, pesto

SALAD

- Mixed Green Salad (GF, DF, NF, VE)
heirloom cherry tomato, pickled onion, roasted peppers, citrus oregano vinaigrette
- Caesar Salad (NF)
romaine, shaved parmesan, torn croutons, classic Caesar dressing
- Heirloom Tomato and Mozzarella Salad (GF, NF, V)
cherry heirloom tomatoes, mini mozzarella balls, fresh basil, balsamic, olive oil

PROTEINS

- Chicken Piccata (GF, NF)
seared chicken breast, caper, lemon, parsley, pan jus
- Wagyu Beef Bolognese (NF)
campanelle pasta, roasted veggies, tomato sauce, shaved parmesan
- Roasted Vegetable Bolognese (GF, NF, DF, VE)
GF pasta, eggplant, peppers, squash, mushroom, tomato sauce
- Seared Halibut (GF, NF, DF)
cherry tomato, artichoke, olive, fresh herbs, spicy tomato broth

SIDES

- Sliced Vegetable Ratatouille (GF, DF, VE)
tomato, eggplant, zucchini, squash, tomato sauce, pine nuts, capers, olive
- Grilled Asparagus (DF, NF, V)
lemon zest, grated parmesan, olive oil, sea salt

- Assorted Breads (DF, NF, V)
garlic breadsticks, focaccia, toasted baguette, grissini

- Dipping Sauces (GF, NF, V)
balsamic and olive oil, pesto, olive tapenade

DESSERT

- Tiramisu Bites (NF, V)
mascarpone, espresso, coco powder
- Mini Cannoli (NF, V)
Italian cream, chocolate chips
- Limoncello Champagne Glass (GF, NF, V)

MEDITERRANEAN BUFFET-\$105/person

MEZZE DISPLAY (GF, NF, V)

- Assorted dips and spreads, crudité, roasted and pickled vegetables, grilled pita and crispy fennel dusted pita

- Dips: traditional, red pepper and beet hummus, baba ganoush, muhammara, whipped feta

SALADS

- Cucumber Tomato Salad (GF, DF, NF, VE)
English cucumber, heirloom tomato, pickled onion, EVOO, basil, sea salt
- Tabbouleh Salad (DF, NF, VE)
bulgur wheat, artichoke, sun dried tomato, peppers, radish, fresh herbs
- Mixed Greens (GF, NF, V)
marinated feta, olive, cherry tomato, dried apricot, lemon oregano vinaigrette

PROTEINS

- Grilled Mediterranean Chicken Breast (GF, DF, NF)
lemon, caper, pickled onion, fresh herbs

- Seared Salmon (GF, DF, NF)
olive oil, garlic, basil, oregano, grilled artichoke

- Crispy Falafel (GF, DF, NF)
eggplant caponata, lemon olive oil, tzatziki sauce

SIDES

- Greek Style Potatoes (GF, DF, NF, VE)
roasted marble potatoes, olive oil, lemon, oregano

- Orzo Pasta (DF, NF, VE)
wilted spinach, sun dried tomato, asparagus, artichoke

- White Beans and Grilled Vegetable (GF, DF, NF, VE)
braised cannellini beans, grilled broccolini, roasted carrot, olive oil oregano marinade

DESSERT

- Traditional Baklava (V)
phyllo, walnuts, honey
- Profiteroles (V)
pastry cream, dark chocolate, chopped pistachio
- Zeppole (NF)
mini fried doughnut balls, cinnamon sugar, orange, chocolate sauce

Gluten free bread options available, please contact your event manager for further information.

Our buffets are built to serve 25 guests at the minimum, please contact your event manager for further information.

GF: Gluten-Free DF: Dairy-Free NF: Nut-Free V: Vegetarian VE: Vegan