






CATERING **MENU**


BREAKFAST BUFFET

ALL AMERICAN

\$16.00 PER GUEST

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE

Cheesy Scrambled Cage Free Eggs   

Hickory Smoked Bacon and Maple Sausage 

Country Breakfast Potatoes 

Blueberry Baked Oatmeal 

**Can be substituted with Oatmeal Bar for \$2.50 upcharge/guest*


Seasonal Sliced Fruit  


Assorted Juice and Hot Coffee Service


CONTINENTAL

\$15.00 PER GUEST

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE

Seasonal Sliced Breakfast Breads 

Croissants Served with Butter, Jam, and Sliced Cheese 

Seasonal Sliced Fruit  

Yogurt and Flaxseed Granola  

Assorted Juice and Hot Coffee Service

GRAB & GO BREAKFAST

\$14.00 PER GUEST

VEGETARIAN OPTIONS AVAILABLE

Ham, Egg & Cheese Croissant (or)

Sausage, Potato & Egg Burrito

Vegetarian Burritos substitute available

Assorted Whole Fruit

Granola Bar (or) Danish Pastry

Bottled Juice & Seltzer Water

OMELETTE STATION

\$9.00 PER GUEST

25 GUEST MINIMUM. ADD A CHEF ATTENDED OMELETTE STATION
TO ANY BREAKFAST OR LUNCH

Made to Order with Whole Egg, Egg White,

Ham, BBQ Chicken, 3 Cheeses

Assortment of Vegetables



 Vegetarian  Gluten-Free  Vegan

All prices subject to 6.55% sales tax and 22% Management Charge.



PLATED BREAKFAST

Plated Breakfast served with Orange Juice, Seasonal Fruit & Croissants on Table

EGGS BENEDICT

\$22.00 PER GUEST

Poached Eggs
Canadian Bacon
English Muffin
Hollandaise
Served with Asparagus & Country Potatoes

COLORADO OMELETTE

\$20.00 PER GUEST

Cheddar
Ham
Sweet Peppers
Served with Asparagus & Country Potatoes

EGGLESS BENEDICT

\$19.00 PER GUEST

Crimini
Spinach
English muffin
Creamy Vegan Sauce
Served with Asparagus & Country Potatoes



A LA CARTE BREAKFAST

THE SCHMEAR \$4.00 PER GUEST

Assorted Bagels
 Cream Cheese Selection, Peanut Butter, Jelly, Butter
Lox Add On Option \$6.00 per guest
 Sliced Onions, Tomatoes, Capers, and Smoked Salmon

YOGURT BAR \$7.00 PER GUEST

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE

Vanilla Greek Yogurt, Sliced Almonds,
 Mixed Berry Compote (No Added Sugar), Flax Granola

OATMEAL BAR \$5.00 PER GUEST

Old Fashioned Cooked Oats, Sliced Almonds,
 Mixed Berry Compote (No Added Sugar), Butter,
 Brown Sugar, Cinnamon Sugar,
 Seasonal Dried Fruit Assortment

BREAKFAST BURRITOS \$7.00 PER GUEST

Burrito with Scrambled Eggs, Potato, Sausage, Cheese,
 and Salsa Roja. Salsa and Sour Cream on the side

BREAKFAST CROISSANT \$7.00 PER GUEST

Ham, Egg & Cheese

MINI PASTRY ASSORTMENT \$18.00 PER DOZEN

WHOLE FRUIT ASSORTMENT \$18.00 PER DOZEN

LOVELAND DONUT HAUS ASSORTMENT \$30.00 PER DOZEN

GREEK YOGURTS \$20.00 PER DOZEN

BEVERAGE SERVICE

ASSORTED PEPSI CANNED SODAS \$2.00 EACH

AQUAFINA BOTTLED WATER \$2.00 EACH

ASSORTED BOTTLED JUICES \$3.00 EACH

COFFEE SERVICE \$12.00 PER GALLON

HOT TEA SERVICE \$15.00 PER GALLON

ICE WATER SERVICE \$5.00 PER GALLON

BULK JUICE SERVICE \$20.00 PER GALLON

Choice of Orange, Cranberry or Apple

WATER & INFUSED WATER SERVICE \$10.00 PER GALLON

ICED TEA OR LEMONADE SERVICE \$22.00 PER GALLON

ALL DAY BEVERAGE PACKAGE \$15.00 PER PERSON

Beverage service to include: Fresh Brewed Coffee, Decaf Coffee, Assorted Teas, Soft Drinks and Bottled Water (This package is for a maximum of 6 hours and remains in the same location all day).

Vegetarian Gluten-Free Vegan

All prices subject to 6.55% sales tax and 22% Management Charge.

BREAK SERVICE

25 guest minimum

SNACK HOUR **\$8.00** PER GUEST

An assortment of individually wrapped Candy and Chips, alongside Fresh Baked Cookies, Buttered Popcorn, and assorted Sodas


LIGHT & FIT **\$8.00** PER GUEST

Vegetable Crudité display with Hummus and Ranch, Granola Bars, and Rainbow Fruit Skewers. Strawberry-Citrus and Cucumber-Mint Infused Water Service

CASUAL RECEPTION **\$10.00** PER GUEST


House fried Kettle Chips with Green Chile & French Onion Dips, Grilled Vegetables, Bruschetta, Rice Crispy Treats, Sparkling Strawberry Lemonade and Water Services

A LA CARTE

CHIPS & HOUSE SALSA   **\$2.00** PER GUEST

FRESH POPPED POPCORN   **\$2.00** PER GUEST

KETTLE CHIPS AND FRENCH ONION DIP  **\$3.00** PER GUEST

VEGETABLE CRUDITÉ   **\$3.00** PER GUEST
Hummus and Ranch

SLICED FRESH FRUIT   **\$4.50** PER GUEST

CUBED CHEESES, GRAPES & CRACKER TRAY  **\$5.00** PER GUEST

ASSORTED FRESH BAKED COOKIES  **\$9.00** | DOZEN

SALTED CARAMEL PRETZEL BROWNIES  **\$30.00** | DOZEN

RICE CRISPY TREATS **\$25.00** | DOZEN



DELI LUNCH BUFFETS

THE CHEFS'S

\$16.00 PER GUEST

Assortment of Chef's Signature Half Sandwiches

**Can request for GF and/or Vegan selections*

Chef's Soup Du Jour **Can request for GF and/or Vegan selections*

Three Salads of Your Choice:

Cucumber-Onion Salad, Poppy Seed Coleslaw, Antipasti Pasta Salad, Potato Salad, Apple-Nut Salad, Fruit Salad, Vegan Garden Salad, Greek Garden Salad, Caesar Salad

Fresh Baked Assorted Cookies

Iced Tea and Water Service

METRO DELI

\$17.00 PER GUEST | **\$20.00** PER BOX LUNCH

Create your own healthy sandwich masterpiece with all-natural deli meats made with no artificial ingredients, phosphates, nitrates, gluten, or added sugar

Assorted All-Natural Deli Meats and Cheeses

Sprouted Multigrain and Sourdough Breads

Lettuce, Tomatoes, Pickles and Condiments

Poppy Seed Coleslaw

Fresh Kettle Potato Chips

Assorted Cookies

Iced Tea and Water Service

METRO DELI WRAPS BOX LUNCH

\$18.00 PER BOX LUNCH

Assortment of Metro Deli Wraps on

Whole Wheat Tortilla:

Ham & Cheddar, Turkey & Swiss, Cucumber Hummus 

Served with Poppyseed Coleslaw, Bagged Chips,

Cookie, Bottled Water

ENTRÉE SALAD BOX LUNCH

\$13.00 PER BOX LUNCH

Choice of up to 2 up to 50 guests or 3 for over 50 guest:

Chicken Caesar, Vegan Greek Salad, Chicken Fajita

Salad, Tuna Stuffed Tomato with Melon Salad

Served with Dressing, Dinner Roll, Butter, Oreos

Cookies, Bottled Water





LUNCH BUFFETS

ITALIAN PRANZO

\$20.00 PER GUEST

Tossed Caesar Salad

**Can be served un-tossed to customize for Vegan or GF guests*

Cavatappi and Whole Wheat Penne

**Can sub one pasta selection for GF lentil pasta for \$1.50/guest*

TWO SAUCES OF YOUR CHOICE:

Marinara  , Beef Marinara , Lemon Alfredo, Puttanesca  or Cheddar Sauce

Sliced Grilled Chicken 

Steamed Green Beans  

Garlic Bread and Parmesan Cheese

Assorted Brownies

Iced Tea and Water Service


SMOKEHOUSE


\$21.00 PER GUEST

CHOOSE 2 ENTREES:

Sliced Beef Brisket 

Smoked Pulled Pork 

Smoked Shredded Chicken 

Smoked Sweet Red Pepper Black Beans 

SERVED WITH:

Pineapple Bacon Coleslaw 

Sweet Dinner Rolls

Hickory BBQ Sauce & Carolina Mustard

Sweet Potato Waffle Fries

Apple Berry Cobbler

Iced Tea and Water Service

OFF THE GRILL

\$18.00 PER GUEST

CHOOSE 2 ENTREES:

Grilled Angus Beef Burgers



Black Bean Garden Burgers 

Beer Bratwurst

All- Beef Hot Dogs

Mesquite Grilled Chicken Breast

SERVED WITH:

Vegetable Poppyseed Slaw  

Potato Buns, Lettuce, Tomato, Pickles, Condiments

Sliced Cheese Assortment

Cajun Kettle Chips

Freshly Baked Cookies

Iced Tea and Water Service

TEX-MEX

\$16.00 PER GUEST

CHOOSE 2 TACO BAR SELECTIONS:

Lime Chicken Fajita 

Chorizo Beef 

Ancho Potato & Egg  

Smoked Sweet Red Pepper Beans Medley 

SERVED WITH:

Cucumber & Corn Salad 

Fiesta Rice

Flour Tortillas, Pico De Gallo, Shredded Lettuce,

Cheese, Sour Cream

Add guacamole \$2.50/person

Freshly Baked Cookies

Iced Tea and Water Service

 Vegetarian  Gluten-Free  Vegan

All prices subject to 6.55% sales tax and 22% Management Charge.

PLATED LUNCH

All Plated Lunches include Iced Tea and Water Service

AT THE RANCH

\$20.00 PER GUEST

Country Wedge Salad ^{GF}

Iceberg/Egg/Tomato/Bacon/Ranch

Panhandle Apricot Pork Loin ^{GF}

Served with Cheesy Spinach & Corn Stuffed Potato

Seasonal Fruit Pie

MEXICAN FIESTA

\$30.00 PER GUEST

Camarones & Crouton Salad ^{GF}

*Cornbread Crouton, Mixed Greens,
Shrimp & Clamato Dressing*

Honey Pasilla Flank Steak ^{GF}

Served with Corn, Bean, and Pepper Pilaf

Mango Cheesecake

ENTRÉE CHOP SALAD

2 COURSES: Your choice of Chop Salad served with Bread basket & butter and Chef's Choice Seasonal Pies

TEXAS CHOP SALAD ^{GF}

\$22.00 PER GUEST

Mixed Greens, Blackened Chicken, Candied Bacon, Guacamole, Hominy, and Tomato. Jalapeno Cream and Cilantro Cumin Vinaigrette Dressings with Bread on Table

SUMMER LOVE CHOP SALAD ^{GF}

\$24.00 PER GUEST

Mixed Greens, Chevre, Herbed Chicken, Strawberries, Blueberries, and Honey Granola. Poppy Seed and Lemon Vinaigrette Dressings with Bread on Table

ANTIPASTI CHOP SALAD ^{GF}

\$19.00 PER GUEST

Romaine, Pepperoni, Salami, Mozzarella, Olives, Artichoke Hearts, Tomatoes, Pesto Vinaigrette Dressing with Bread on Table



DINNER BUFFETS

PRIME RIB CARVING STATION: Substitute or add on to any Buffet \$100 base charge + \$ Market Price

AMERICAN BOUNTY

\$33.00 PER GUEST WITH 2 ENTRÉES
\$36.00 PER GUEST WITH 3 ENTRÉES

Garden Salad

Served with Croutons, Sunflower Seeds & Vinaigrette & Ranch Dressings

Yukon Gold Garlic Mashed Potatoes

Seasonal Vegetables

Country Style Cornbread

Served with Honey Butter

Entrée Selections

Carved Santa Maria Beef Loin

Tender Beef Loin finished with Basil Compound Butter

Raspberry-Thyme Chicken

Drizzled with Amaretto Veloute

Citrus Glaze Wild Salmon

Artichoke & Corn Dip Stuffed Tomato Gratin

**Chef's Seasonal Fruit Cobbler with Vanilla Whipped Cream
Water and Iced Tea Service**

FALL & WINTER SEASONAL \$36.00 PER GUEST WITH 2 ENTRÉES
AVAILABLE OCTOBER THROUGH MARCH **\$39.00** PER GUEST WITH 3 ENTRÉES

Kale, Baby Chard & Roasted Winter Vegetable Salad

Served with Blood Orange Vinaigrette & Caesar Dressings

Roasted Brussel and Chevre Pasta

Sunset Winter Squash Medley

Brie Potatoes Au Gratin

Entrée Selections

Lamb Gigot

Lamb Braised with Garlic, Fennel and Root Vegetables

Beef Bordelaise

Slow Roasted Beef Chuck Smothered with Cremini and Red Wine Sauce

Rosemary-Sage Roast Chicken Breast

With Brown Butter & Roast Garlic Cloves

Chickpea Stuffed Sweet Potatoes

Sweet Potatoes Stuffed with Chickpeas, Pickled Peppers and Moroccan Spices

Flourless Chocolate Cake & Cranberry Cheesecake

Plated with Balsamic Blood Orange Coulis

Iced Tea and Water Service

DIY BBQ

\$23.00 PER GUEST

CHOOSE 1 SALAD:

Vegetable Poppyseed Slaw

Pineapple-Bacon Slaw

Sugar Baby Melon Salad

Smoked Sausage Potato Salad

Mixed Greens Salad

Dill & Fresh Vegetable Pasta Salad

CHOOSE 2 ENTREES:

Hickory Beef Brisket

Panhandle Apricot Pork Loin

Mesquite Chicken Legs

Blackened Citrus Catfish

Smoked Corn Stuffed Zucchini

Black Bean Relish Stuffed Smoked Red Peppers

CHOOSE 2 SIDES:

Brown Sugar Baked Beans

Borracho Beans

Homestyle Mac & Cheese

Watermelon Wedges

Kettle Potato Chips

Cornbread Vegetarian

Sweet Rolls & Butter

Mashed Sweet Potatoes

Buttermilk Succotash

Buttered Corn on the Cob

CHOOSE 1 DESSERT:

Cookies & Brownies

Pecan Pie

Flourless Chocolate Cake

Chef's Choice Cream Pies

Berry Apple Pie

Seasonal Fruit Cobbler

Served with Lemonade & Water

Add-on more: \$5 extra entrée, \$3 extra salads & sides, \$2 dessert

PLATED DINNER

All Plated Meals in Courses: Salad and bread, followed by Entrée which includes chef's choice of sides, followed by a Dessert Selection. Iced Tea & Water Service included. Please inquire if you would like additional courses.

SALAD COURSE CHOOSE 1

THE RANCHER

Chopped Romaine and Iceberg, Cucumber, Red Onion Rings, Bacon Bits, Carrots, Sunflower Seeds and Cheddar Cheese, with preset Ranch Dressing and Red Wine Vinaigrette

SPECTRA SELECT SALAD

Candied Pecans, Blue Cheese, Dried Cranberries, Red Onion Julienne and Carrot Ribbons, with preset Balsamic Vinaigrette and Creamy Poppy Seed

ITALIAN CHOP

Chopped Romaine, Julienned Pepperoni, Parmesan Cheese, Pepperoncini, Onion and Kalamata Olives with preset Red Wine Vinaigrette & Caesar Dressings

SPRING SPINACH

Baby Spinach, Scallions, Seasonal Berries, Toasted Almonds with Red Wine Vinaigrette & Creamy Poppyseed on the Table

ENTREES CHOOSE SELECTIONS

50 person minimum for 2 Selections; 100 person minimum for 3 selections

TOMATO BRUSCHETTA PORTABELLA \$33.00 PER GUEST

GARBANZO THAI SPICY GREEN CURRY \$27.00 PER GUEST

CHICKEN FLORENTINE \$33.00 PER GUEST

Chicken Breast Stuffed with Italian Cheeses, Spinach, and Bacon. Finished with Lemon Alfredo Sauce, Fresh Parmesan, and Cracked Black Pepper

CAJUN CHICKEN ALFREDO \$32.00 PER GUEST

Cajun Seasoned Grilled Chicken Breast Finished with Spiced Alfredo Sauce

Upgrade to a mixed grill by adding a Grilled Shrimp Skewer \$6/person

SOUTHWEST CHICKEN \$33.00 PER GUEST

Tequila-Lime Marinated Chicken Breast Finished with Fresh Lime Juice and Charred Pico de Gallo.

PORK LOIN PARMESAN \$34.00 PER GUEST

Finished with Red Wine Marinara

ISLAND PORK CHOP \$32.00 PER GUEST

Coconut & Chile Marinated and Grilled Pork Chop topped with a Tropical Chutney

TERIYAKI SALMON FILLET \$-MARKET PRICE

Teriyaki Marinated Salmon with Sesame Seeds

WASABI SALMON FILLET \$-MARKET PRICE

Wasabi Dusted Salmon served with Pickled Ginger & Miso

SANTA MARIA FLAT IRON STEAK \$-MARKET PRICE

8oz Flat Iron Steak rubbed with Garlic, Salt, and Pepper, Grilled to Medium-Rare and finished with Garlic-Herb Butter. *Upgrade to a mixed grill by adding a Shrimp Skewer \$4/person*

ARGENTINIAN STEAK \$40.00 PER GUEST

Orange Marinated and Fire Grilled Flank Sliced Steak with Cilantro Chimichurri Sauce with Wine-Mushroom Sauce

TENDERLOIN AU CHASSEUR \$-MARKET PRICE

5oz beef Tenderloin Cut, grilled to Medium-Rare and finished with a wine mushroom sauce

MIXED GRILL DUO ENTREES

COWBOY BEEF AND WILD SALMON \$-MARKET PRICE

Coffee-Ancho Sliced Beef Petite-tenderloin paired with a 3oz Orange Honey Wild Salmon fillet with Peppered Goat Cheese

BUTTERMILK FRIED CHICKEN & RIBS \$40.00 PER GUEST

Crispy Buttermilk Fried Chicken paired with Sweet & Spicy BBQ Ribs

BEEF TENDERLOIN STEAK & SCALLOPS \$-MARKET PRICE

Served with Herb Compound Butter and Citrus Beurre Blanc Respectively

DESSERTS CHOOSE 1 (OR 2 WITH 50 GUEST MINIMUM)

ITALIAN LEMON CREAM CAKE

STOUT CHOCOLATE PUDDING WITH BERRIES

NEW YORK CHEESECAKE

FLOURLESS CHOCOLATE CAKE 

MEAD BERRY TRIFLE

TIRAMISU

RASPBERRY WHITE CHOCOLATE BRULEE

DULCE DE LECHE CHEESECAKE

FRUIT FORREST PIE 

PASSED OR DISPLAYED APPETIZERS

Price per unit of 50

TOMATO-BASIL BRUSCHETTA 	\$85
CAPRESE SALAD SKEWER  	\$115
BLOOMED GRAPE CROSTINI 	\$145
Bloomed Grapes, Raisin, Herbs and Chevre	
ISRAELI SALAD PHYLLO CUPS 	\$85
Vegan phyllo pastry filled with Israeli Tabbouleh Salad	
BERRY & FRESH MINT SKEWERS  	\$140
Blackberries & strawberries Drizzled with Balsamic Reduction	
SUMMER SKEWER  	\$115
SEASONAL with Melons, Basil & Balsamic	
CREAMED SPINACH & ARTICHOKE PHYLLO CUPS 	\$95
SMOKED SALMON LOX CROSTINI	\$150
Smoked Salmon with Cream cheese, Red Onion, & Capers	
SHRIMP CEVICHE CUCUMBER CUP 	\$120
COCONUT BUTTERFLIED SHRIMP	\$170
Butterflied Shrimp tossed Coconut Milk, Coconut and Panko Battered. Served with Mango Chile Sauce	
JALAPEÑO TORREDOS 	\$180
BLEU CHEESE AND SAUSAGE STUFFED CREMINI MUSHROOMS	\$130
COWBOY BEEF CROSTINI	\$150
Coffee and Ancho Seasoned beef with Goat Cheese Shmear and Pickled Red Onions on toasted Baguette	
ANTIPASTI SKEWER 	\$150
Pepperoni, Tomato, Basil, Olive & Cheese	
PORK POTSTICKERS	\$85
APRICOT SRIRACHA CHICKEN SATAY 	\$100



CASUAL RECEPTION APPETIZERS

Price per unit of 50

MINI CUBANO SANDWICHES	\$250
Ham, Smoked Pork, Swiss, Mustard, Pickles	
CHICKEN WINGS	\$120
Choice of Buffalo, BBQ or Naked Wings. Served with Ranch, Bleu Cheese Dip, and Celery Sticks	
JALAPEÑO POPPERS	\$85
Served with Chipotle Ranch	
SOFT PRETZEL STICKS	\$130
Served with Beer Cheese Dip & IPA Mustard	
SWISS MUSHROOM BURGER SLIDERS	\$225
CHEDDAR BACON BURGER SLIDERS	\$225
HOT DOG SLIDER BAR	\$150
Mini Hot Dog and Buns. Served with all the Traditional Fixings	
CHICKEN TENDERS	\$75
Served with Ranch and BBQ Sauce	
SOUTHWEST CHICKEN QUESADILLA	\$120
Chicken, Bell Peppers, Onion, Tomato, Three Cheeses	
MARINARA (OR BBQ) MEATBALLS	\$100
CUBED CHEESES, GRAPES & CRACKER TRAY 	\$5.00 PER GUEST
TORTILLA CHIPS & HOUSE SALSA	\$2.00 PER GUEST
FRESH POPPED POPCORN	\$2.00 PER GUEST



SELF-SERVE STATIONS

50 guest minimum

BRUSCHETTA DISPLAY **\$4.50** PER GUEST

Toasted Bruschetta Breads served beside 5 Traditional Bruschetta Toppings: Classic Tomato-Basil Chutney, Lemon Zest Grilled Zucchini Relish, Roasted Garlic Prosciutto Chickpea Salad, Caper & Roasted Italian Pepper, & Olive Tapenade

CANDY SHOP DISPLAY **\$5.00** PER GUEST

Assortment of Bulk Candies including: Hot Tamales, M&Ms, Skittles, Twizzlers, Gummy Bears, Mike & Ike's, Sour Patch Kids, Kisses, Jolly Ranchers (or Choose your Favorites)

PETITE DESSERT DISPLAY **\$7.00** PER GUEST

Gourmet Small Cookies, Assorted Brownies, Birthday Cake Pops, Dessert Bars & Mini Cheesecakes

GOURMET PETITE DESSERT DISPLAY **\$9.00** PER GUEST

Dipped Strawberry Assortment, Lemon Curd & Berry Tartlets, Rainbow Fruit Skewers, Chef Designed Cake Pops, Petit Fours, Chocolate Truffles and Pie Parfait Shooters

ANTIPASTI DISPLAY **\$9.00** PER GUEST

Italian Meats, Cheeses, Olives, Artichoke Hearts, Grilled Vegetables, and Roasted Garlic Oil
Served with Sliced Breads, and Crackers

CHARCUTERIE DISPLAY **\$9.00** PER GUEST

Display of Cured Meats & Assortment of Pickled and Brined Vegetables

INTERNATIONAL & DOMESTIC

CHEESE DISPLAY **\$8.00** PER GUEST

Selections of Havarti, Gouda, Muenster, Wisconsin Cheddar, Brie, Chevre, Smoked Blue, & Manchego with Crostini, Crackers, Grapes & Strawberries

DESIGNER MAC 'N CHEESE STATION **\$11.00** PER GUEST

Spiral Macaroni Pasta with an Assortment of Toppings: Cheddar Sauce, Alfredo Sauce, Smoked BBQ Pork, Bacon Bits, Green Onions, Chili con Carne, Sour Cream, Parmesan, Colby Jack Cheese

SEREN-DIP-ITY STATION **\$6.00** PER GUEST

Spinach Artichoke Dip, Buffalo Chicken Dip, French Onion Dip, Green Chile Dip
Served with Tortilla Chips, Sliced Breads & Simple Crudites

VEGETABLE CRUDITÉ DISPLAY **\$3.00** PER GUEST

(NO GUEST COUNT MINIMUM)

Fresh and Grilled Seasonal Vegetables
Served with Hummus and Ranch Dip

RAINBOW FRUIT DISPLAY **\$5.50** PER GUEST

Assortment of Berries, Melons and Pineapple with skewers, Lemon Whipped Cream & Chocolate Mousse for guests to make and dip their own fruit kabobs

SEASONAL SLICED FRUIT DISPLAY **\$4.50** PER GUEST

(NO GUEST COUNT MINIMUM)





CHEF ATTENDED ACTION STATIONS

50 guest Minimum; Action Station will be attended for a maximum two and a half hour serve time.
\$50.00 per Chef Attendant Action Station

GOURMET GRILLED CHEESE


ACTION STATION

\$11.00 PER GUEST

Grilled Cheese Selections Fresh off the Panini Grill
Classic Ham, American Cheese and Tomato on Buttered Sourdough
Turkey & Gouda and Baby Greens with Citrus Aioli on Buttered Sprouted Bread
Cheddar, Bacon, and Rosemary Grilled Onions with Dijonnaise on Buttered Multigrain Bread

THE TAQUERIA

\$11.00 PER GUEST

Serving Fresh off the Grill Street Tacos Including:
CHOOSE 3: Garlic Shrimp, Yucatan Chicken, Shredded Beef, Ancho Black Beans 
Served with Corn and Flour Street Tortillas, Shredded Cabbage, Cucumber, Diced Onions, Pico de Gallo, Radishes, Lime, Cilantro, Queso Fresco
Salsa Arbol, Salsa Verde, Salsa Roja

ASIAN LETTUCE WRAPS

\$11.00 PER GUEST

Serving Fresh, Made to Order Lettuce Wraps:
CHOOSE 3: Garlic-Ginger Beef, Seasoned Seared Chicken Grilled and Marinated Tofu, Sliced Portabella Mushrooms, or Garlic Shrimp
Served with Water Chestnuts, Baby Corn, Fresh Chopped Scallions, Toasted Almonds, Carrots and Sweet Peppers


PAD THAI

\$9.00 PER GUEST

Guests Create a Custom Pad Thai Including:
Rice Noodles, Bean Sprouts, Julienned Carrots, Shrimp, Chicken, Fried Egg, Marinated Tofu, Classic Pad Thai Sweet Tamarind Sauce. Finishing options of Fish Sauce, Crushed Peanuts, Limes, Scallions, and Thai Chiles

THE ITALIAN TRATTORIA

\$11.00 PER GUEST

Custom Pasta Dish Prepared to Order Including:
Select Two Pastas, Three Sauces, and Two Meats
Whole Wheat Penne, Cavatappi, Lentil Pasta  or Fettuccine Marinara, Lemon Alfredo, Pesto Cream, Puttanesca, Vodka Sauce
Grilled Chicken, Italian Sausage, Meatballs
Includes Crushed Red Pepper Flakes, Capers, Fresh Herbs, Grated Parmesan Cheese

BAR OPTIONS

Please ask our Spectra sales representative about host/cash bar options available for your event.

CASH BAR/HOSTED BAR

PREMIUM LIQUOR	\$10.00
WELL LIQUOR	\$9.00
HOUSE WINE BY THE GLASS	\$6.00
DOMESTIC BOTTLED BEER	\$6.00
PREMIUM CRAFT BOTTLED BEER	\$6.00
ASSORTED SOFT DRINKS/BOTTLED WATER	\$2.00

WINE SELECTION

HOUSE WINE BY THE BOTTLE	\$28.00 PER BOTTLE
14 Hands Chardonnay, Cabernet, Pinot Grigio, Sauvignon Blanc, Merlot	

DRAFT BEER SELECTION

DOMESTIC KEG	\$300.00
Budweiser or Bud Light	
CRAFT SPECIALTY KEG	\$400.00

WELL LIQUOR BRANDS

Barebones Vodka, Bacardi Rum, Jose Cuervo Tequila,
Tanqueray Gin, Jack Daniel's Whiskey, Dewar's Scotch

*Please ask our Spectra Sales Representative about Premium Liquor Brands

Bartender fee of \$75 will be charged per bartender for each bar



FOOD & BEVERAGE SERVICE POLICIES

OUTSIDE FOOD AND BEVERAGES:

Spectra maintains the exclusive right to provide all food and beverage service. Any exceptions must be requested and obtained by prior written approval of the General Manager. Due to the length of time that the food will be held during your event, the Spectra Dining team has concerns over the wholesomeness of this product when taken off-property for later consumption. It is therefore our strict policy that no leftovers may be taken off the premises at any time.

BEVERAGE SERVICE:

Spectra offers a complete selection of beverages to compliment your function. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. In compliance with Colorado Liquor Enforcement Division we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage guests.

DIETARY CONSIDERATIONS:

Spectra is happy to address special dietary requests for individual guests with a 72-hour advance notice.

CHINA SERVICE:

China service is standard for all dinner buffets and plated dinners. Any special requests, please ask your Spectra sales representative.

LINENS:

Please ask your Spectra sales representative for information regarding additional linen needs for your event.

MENU SELECTIONS:

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food events must be finalized (2) weeks prior to the event.

MANAGEMENT CHARGE & TAXES:

Please note that all catered events are subject to a 22% Management Charge and 6.55% Sales Tax. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a gratuity. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

GUARANTEES:

A final guarantee of attendance is required (7) working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Spectra of the exact count of each item (7) working days prior to the event. Billing will be based on either your minimum guarantee (even if fewer guests attend) or the actual guest count, whichever is greater.

All catered functions at will require a minimum attendance of 25 guests. If your event does not meet this requirement, please consult with the Catering Manager.

BILLING:

A 50% deposit may be due with the return of the signed agreement. All events require a pre-client information form with a credit card information on file and returned with the signed contract. All incidentals billed during the event are due at the conclusion of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

Check or credit card payments are accepted forms of deposit and balance payments.

CANCELLATION:

In the event of a cancellation prior to two weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by e-mail or in writing to your Spectra Sales representative. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet event order(s) or signed agreement, whichever is the larger of the two.

CONTACT INFO:

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