

arugula

EVENT MENUS: DINNER OPTIONS

Cocktail Hour

Served Family Style/Stationed (Choose 4)

MIXED NUTS

roasted and salted (V, GF)

MIXED OLIVES

house marinated (V, GF)

CHEESE BOARD

a variety of artisan cheeses (chef's choice) (VEG, GF)

CURED MEAT BOARD

a variety of cured meats such as prosciutto, spec, salami, (chef's choice) (VEG, GF)

ASSORTED BRUSHETTAS - CHEF'S CHOICE

samples listed below

mascarpone, strawberry, arugula, balsamic, almonds
s-d tomato-garlic paste, balsamic onion, grana padano
Hazel Dell mushrooms, melted fontina, hazelnut

CALAMARI

olive oil poached, garlic, fresh tomato, basil, charred bread

POLENTA FRITTERS

manchego, thyme, red pepper-almond romesco sauce (VEG, GF)

MUSHROOMS & GORGONZOLA

hazel dell mushrooms, gorgonzola, fresh herb, soft polenta (VEG, GF)

FENNEL SAUSAGE

caraway honey mustard, fresh cabbage, charred bread

BRAISED PORK LETTUCE WRAP

build your own... brasied pork shank, romaine spears, polenta croutons, celery-pepper-onion
salsa (GF)

SHISHITO PEPPERS

spice grilled fresh peppers, lemon, maldon sea salt flakes (V GF)

Notes: Cocktail hour includes 3-4 bites of each app, per guest. Additional quantity can be ordered, prior to the event or on-site during cocktail hour and will be priced accordingly, based on the number of additional portions.

First Course

Choose 3

CURED MEAT & CHEESE BOARD - CHEF'S CHOICE

a variety of cured meats & artisan cheeses

BRUSHETTA - CHEF'S CHOICE

CALAMARI

olive oil poached, garlic, fresh tomato, basil, charred bread

POLENTA FRITTERS

manchego, thyme, red pepper-almond romesco sauce (VEG, GF)

MUSHROOMS & GORGONZOLA

hazel dell mushrooms, gorgonzola, fresh herb, soft polenta (VEG, GF)

FENNEL SAUSAGE

caraway honey mustard, fresh cabbage, charred bread

BRAISED PORK LETTUCE WRAP

build your own... braised pork shank, romaine spears, polenta croutons, celery-pepper-onion salsa (GF)

MIXED GREENS SALAD

baby greens, carrot, pickled red onion, balsamic (V, GF)

CAESAR SALAD

romaine lettuce, classic caesar dressing, grana padano, sweet peppers, polenta croutons (GF)

GREEK SALAD

romaine lettuce, cucumber, red onion, tomato, kalamata, feta, red wine vinaigrette (VEG, GF)

ARUGULA & STRAWBERRY SALAD

arugula, shaved fennel, strawberry, goat cheese, hazelnuts, white balsamic vinaigrette (VEG, GF)

SHISHITO PEPPERS

spice grilled fresh peppers, lemon, maldon sea salt flakes (V GF)

Second Course (Mains)

Choose 3

PENNE PESTO

penne pasta, cherry tomato, kalamata, classic pesto, spinach, feta (VEG)

MUSHROOM RISOTTO

local Hazel Dell mushrooms, dried porcini, kale, thyme, grana padano (VEG, GF)

BOLOGNESE

classic sauce with Colorado bison, beef, pork, carrot, onion, pecorino, orecchiette pasta (GFO)

SEASONAL VEGETABLE TASTING

IDAHO TROUT

Italian caper salsa verde, served with seasonal sides (GF)

CHICKEN SALTIMBOCCA

prosciutto wrapped tenders, caper-butter-parsley sauce, served with seasonal sides (GF)

GRILLED FLATIRON STEAK

sun-dried tomato, shallot, lemon and herb infused estate olive oil, served with seasonal sides (GF)

Third Course (Dessert)

Choose 2

GLUTEN FREE COCONUT CAKE

vanilla buttercream icing, shaved coconut (GF)

TIRAMISU

classic Italian dessert made with Savoiardi lady fingers, mascarpone cheese and local Conscious Coffee

CHOCOLATE MOUSSE

House made mousse, fresh berries, ladyfinger cookie, toasted almonds

V = Vegan GF = Gluten Free VEG = Vegetarian

Note: Additional options can be added to any course for \$5/per guest