



LUNCH & DINNER BUFFETS

CHICKEN

| HERB SEARED CHICKEN BREAST

All Natural Chicken Breast with Champagne Butter Sauce
Roasted Fingerling Potatoes | Seasonal Grilled Veggies
Heritage Green Salad with Candied Pecan, Local Feta, Dried
Cranberries, White Balsamic Vinaigrette | Sweet Yeast Rolls
Chef Select Desserts

\$14.25 PER PERSON

| CHIMICHURRI GRILLED CHICKEN BREAST

Grilled Chicken Breast with Fresh Herb Chimichurri
Plantain Fried Rice | Brazilian Style Black Beans
Annatto Grilled Squash | Pao de Queijo | Chef Select Desserts

\$14.50 PER PERSON

| CHICKEN PARMESAN

Grilled Chicken Breast with Fresh Herb Chimichurri
Plantain Fried Rice | Brazilian Style Black Beans | Annatto
Grilled Squash | Pao de Queijo | Chef Select Desserts

\$14 PER PERSON

| THAI GREEN CURRY CHICKEN

Mild Green Curry with Sweet Potato and Seasonal Veggies
Toasted Sesame Rice with Green Onion | Ginger and Garlic
Green Beans | Sweet and Sour Slaw with Green Papaya and Red
Pepper | Chef Select Desserts

\$14 PER PERSON

| ANCHO SPICED CHICKEN BREAST

Ancho Chili Chicken Breast with Palisade Peach and Green Chili
Compote | Roasted Yukon Potatoes with Sofrito
Grilled Seasonal Veggies | Mixed Green Salad with Grape
Tomato, Heirloom Carrot, Cucumber, and Pesto Buttermilk
Dressing | Poblano and Cheddar Biscuits
Chef Select Desserts

\$14.25 PER PERSON

| BUTTERMILK FRIED CHICKEN

Crispy Fried Bone in Chicken | Southern Style Mac and Cheese |
Grainy Mustard Coleslaw | Sweet Yeast Rolls
Chef Select Desserts

\$12.95 PER PERSON

BEEF & PORK

| GRILLED BEEF MEDALLIONS

Herb Crusted Bistro Steak Medallions with Stranahan's Whiskey
Bacon Cream Sauce | Roasted Garlic and Cheddar Mashed Potato
| Seasonal Grilled Veggies | Heritage Green Salad with Candied
Pecan, Local Feta, Dried Cranberries, and White Balsamic
Vinaigrette | Sweet Potato Pull Apart Rolls
Chef Select Desserts

\$16.75 PER PERSON

| COLORADO BRAISED SHORT RIBS

12 Hour Braised Local Short Ribs with Chimichurri and Pickled
Red Onion | Roasted Fingerling Potatoes Seasonal Grilled
Veggies | Mixed Green Salad with Grape Tomato, Heirloom
Carrot, Cucumber, and Pesto Buttermilk Dressing
Sweet Potato Pull Apart Rolls | Chef Select Desserts

\$17 PER PERSON

| BACON WRAPPED PORK TENDERLOIN

OMD Farms Pork Tenderloin with a Smoked Apple Demi
Glaze | Chai Roasted Sweet Potatoes | Charred Cauliflower with
Basil Pesto | Caesar Salad with Shaved Parmesan and Lemony
Parmesan Dressing | Chef Select Desserts

\$14.50 PER PERSON

SEAFOOD

| PAN SEARED SALMON

5oz Seared Atlantic Salmon with Lemony White Wine Butter Sauce | Pesto and Heirloom Tomato Risotto
Grilled Cauliflower | Heritage Green Salad with Candied Pecan, Local Feta, Dried Cranberries, and White Balsamic Vinaigrette | Chef Select Desserts

\$15.75 PER PERSON

| GULF SHRIMP & ANDOUILLE GUMBO

Creole Seafood and Sausage Gumbo with Roasted Garlic and Dark Roux | Cajun Red Beans and Rice | Okra and Sweet Corn Succotash | Mixed Green Salad with Grape Tomato, Heirloom Carrot, Cucumber, and Pesto Buttermilk Dressing | Chef Select Desserts

Add: Jalapeno Cornbread Muffins + \$1.75 per person

\$14.50 PER PERSON

REGIONAL FARE

| ALL AMERICAN

Grilled Quarter Pound Hamburgers | Colorado Native Beer Brats • Accompanied by: Locally Baked Buns | Cheddar and Pepper Jack Cheese | Roasted Green Chilies | Lettuce Tomato | Dill Pickles | Mayo | Mustard | Ketchup
Served with: Boulder Natural Kettle Chips | Mixed Green Salad with Grape Tomato, Heirloom Carrot, Cucumber, and Pesto Buttermilk Dressing | Chef Select Desserts

Add: Bacon + \$2 | Upgrade to: Local Elk and Jalapeno Sausages + \$3

\$14 PER PERSON

| FAJITAS

Choose Two:

Ancho Marinated Steak | Chipotle Lime Chicken Breast | Pork Carnitas | Southwestern Tofu | Cilantro Shrimp +\$4
Accompanied by: Grilled Peppers and Onions | Local Flour Tortillas | Cheddar | Shredded Lettuce | Lime Crema | Chipotle Salsa | Green Chili Guacamole

Served with: Spanish Rice | Charros Black Beans | Chef Select Desserts

\$14.50 PER PERSON

| CINCO DE MAYO

Chipotle Chicken Enchilada Bake | Crispy Hatch Chili and Smoked Cheddar Rellenos | Colorado Style Green Chili
Served with: Shredded Lettuce | Lime Crema | Roasted Corn Pico Spanish Rice | Charros Black Beans | Chef Select Desserts

\$14.50 PER PERSON

| DENVER STYLE STREET TACOS

Choose Two:

Hatch Green Chili Carne Asada | Chipotle Lime Chicken Breast | Ancho Peach Al Pastor | Southwestern Tofu
Cilantro Shrimp +\$4

Served with: Corn and Flour Tortillas | Salsa Verde | Roasted Corn Pico Pickled Red Onion | Cilantro Pesto | Lime Crema | Cotija Cheese

\$15 PER PERSON

| PASTA DUO

Rigatoni Bake with Spicy Italian Sausage and Grilled Peppers
Four Cheese Ravioli with Sundried Tomato, Cremini Mushroom, and Artichoke Cream Sauce | Caesar Salad with Shaved Parmesan and Lemony Parmesan Dressing | Pesto and Roasted Garlic Focaccia | Chef Select Desserts

\$14 PER PERSON

| SEVEN LAYER LASAGNA

Choose One: (12 Person Minimum)

Beef and Italian Sausage | Roasted Vegetable | White Chicken and Artichoke

Served with: Caesar Salad with Shaved Parmesan and Lemony Parmesan Dressing | Pesto and Roasted Garlic Focaccia | Chef Select Desserts

\$13.75 PER PERSON

| MIDDLE EAST FEAST

Grilled Chicken and Beef Kebabs with Fragrant Spices | Grilled Pita Bread | Roasted Red Pepper Hummus | Preserved Lemon and Roasted Garlic Couscous | Fattoush Salad
Chef Select Desserts

\$14.50 PER PERSON



PHOTO CREDIT: FROM THE HIP PHOTO

BYO BOWLS

| BISCUITS BURRITO BOWL

Hatch Green Chili Carne Asada | Chipotle Lime Chicken Breast | Spanish Rice | Charros Black Beans

Served with: Green Chili Queso | Cilantro | Cheddar Cheese | Shredded Lettuce | Roasted Corn Pico | Salsa Verde | Salsa Rojo | Red Onions | Chef Select Desserts • Add: Cilantro Lime Shrimp \$4

\$14.50 PER PERSON

| BUILD YOUR OWN GRAIN BOWL

Harissa Grilled Chicken | Marinated Portobello Mushroom Brown Rice | Colorado Quinoa | Seasonal Grilled Veggies

Served with: Roasted Red Peppers | Pickled Carrots | Olathe Corn | Peas | Roasted Tomatoes | Chimichurri | Pesto | Cucumber Yogurt
Chef Select Desserts

\$15 PER PERSON

| MAC & CHEESE BAR

Green Chili Mac | Grilled Chicken | Andouille Sausage

Served with: Roasted Red Peppers | Bacon | Peas | Roasted Tomatoes | Pesto | Mixed Green Salad with Grape Tomato, Heirloom Carrot, Cucumber, and Pesto Buttermilk Dressing | Buttermilk Biscuits
Chef Select Desserts

\$14.50 PER PERSON

| ASIAN BOWLS

Teriyaki Grilled Chicken | Pork Bulgogi | Sesame Fried Rice Ginger and Garlic Green Beans | Crunchy Asian Slaw

Served with: Wonton Strips | Red Peppers | Heirloom Carrots
Kabayaki Sauce | Wasabi Aioli | Green Onions | Chef Select Desserts

\$14.50 PER PERSON



LUNCH & DINNER BUFFETS (CONTINUED)

FROM OUR DELI

| SOUP & SALAD BUFFET

Heritage Field Greens | Romaine | Peas | Crispy Beets
Heirloom Carrots | Feta Cheese | Croutons | Grape Tomatoes
Roasted Corn | White Balsamic Vinaigrette
Pesto Buttermilk Dressing
Your Choice of A La Carte Soup • Served With: Sweet Potato Pull Apart
Rolls | Chef Select Desserts

CHICKEN \$13 | STEAK \$15 | DUAL \$16.5 • PER PERSON

| ASSORTED WRAPS

An Assortment of Artisan Wraps | Choice of Soup or Salad |
Boulder Natural Kettle Chips | Chef Select Desserts

\$13.25 PER PERSON

| DELI TO YOU

Natural Roasted Chicken Breast | Honey Cured Ham
House Roast Beef | Chef's Deli Salad • Accompanied by:
Assorted Sandwich Breads | Cheddar | Swiss | Lettuce |
Tomato | Dill Pickles | Pesto Aioli | Mayo | Brown Mustard
Served With: Boulder Natural Chips | Choice of Soup or Salad | Chef
Select Desserts

\$13.25 PER PERSON

BISCUITS' BBQ PIT

| WESTERN BBQ

Grilled Bone in Chicken Glazed in House Chipotle Peach
BBQ Sauce | House Smoked Sausages | Sweet Yeast Rolls
| Local Fingerling Potato Salad | Mixed Green Salad with
Grape Tomato, Heirloom Carrot, Cucumber, and Pesto
Buttermilk Dressing | Chef Select Desserts

\$14 PER PERSON

| B+B BBQ

House Smoked Pork with Chipotle BBQ Sauce | Pulled
Chicken with Carolina BBQ | Green Chili Mac | Harvest Moon
Buns | Poblano and Apple Slaw | Chef Select Desserts

Add: 24 Hour Smoked Brisket \$

\$14 PER PERSON

VEGETARIAN & VEGAN ENTREE OPTIONS

| ROASTED MUSHROOM STRUDEL V

Red Pepper Jam | Arugula Salad

\$9 PER PERSON

| WATERCRESS & RICOTTA CROSTATA V

Aged Balsamic | Microgreens

\$9 PER PERSON

| HERB QUINOA STUFFED PEPPER VV GF

Arugula Pistou

\$9 PER PERSON

| ROASTED POBLANO RELLENO V GF

Lime Crema | Chipotle Puree
Smoked Tomato Risotto

\$9 PER PERSON

| SEASONAL SQUASH TART V

Herbed Chevre | Heirloom Tomato Relish

\$9 PER PERSON

| ROASTED CARROT TART TATIN V

Poached Apple | Brown Butter | Thyme

\$9 PER PERSON

| SEASONAL SQUASH GNOCCHI V

Brown Butter | Lemon | Herbs

\$9 PER PERSON

| CHICKPEA & TOMATO CAKE VV GF

Olive Oil | Med Relish

\$9 PER PERSON

V VEGETARIAN VV VEGAN GF GLUTEN FREE



A LA CARTE SALADS, SOUPS & SIDES

SALADS

| GAZPACHO SALAD

Greens | Cucumber | Heirloom Tomato | Red Onion
Charred Tomato Vinaigrette | \$4

| CAESAR

Romaine | Shaved Parmesan | Focaccia Crouton
House Caesar Dressing | \$4

| CLASSIC SALAD

Mixed Greens | Carrot | Tomato | Cucumber
House Buttermilk Dressing | \$3.50

| SOUTHWEST SALAD

Romaine | Roasted Corn | Cotija | Pickled Onion
Ancho Rancho | \$3.50

| WINE MAKER

Mixed Greens | Craisins | Feta Cheese | White Balsamic | \$4

| CAPRESE

Spinach | Dried Tomato | Fresh Mozzarella
Basil Vinaigrette | \$4

| STRAWBERRY FIELDS

Spinach | Strawberries | Walnuts | Feta Cheese
Blackberry Thyme Vinaigrette | \$4

| LOADED POTATO SALAD

Bacon | Sour Cream | Green Onion | Cheddar | \$3.50

| CLASSIC COLESLAW

Crunchy Cabbage | Carrots | Red Onion
Creamy Dressing | \$2.75

| SOUTHWESTERN POBLANO SLAW

Green Apple | Lime Vinaigrette | \$3.50

| FINGERLING POTATO SALAD

Grainy Mustard | Herbs | Summer Veggies
Aged Cheddar | \$4

| TOMATO CUCUMBER SALAD

Red Onion | Dill Yogurt Dressing | \$3.75

| SEASONAL FRUIT SALAD

\$4

SOUPS

| LOADED BAKED POTATO | \$4

| AGED CHEDDAR AND BROCCOLI | \$4

| ROASTED RED PEPPER BISQUE | \$4

| OLATHE CORN & POTATO CHOWDER | \$4

| VEGAN MINESTRONE | \$4

SIDES

| BUFFET CHIPS

House-made Kettle Chips- Buffet | \$1.65

| INDIVIDUAL CHIPS

Boulder Kettle Chips | \$1.65