



HORS D'OEUVRES

DIPS & DISPLAYS

| SPINACH AND ARTICHOKE DIP

Tender Belly Bacon | Red Pepper Relish | Grilled Naan

\$4.75

| SMOKED RED PEPPER HUMMUS

Chickpea Popcorn | Cumin Oil | Toasted Pita

\$5.25

| COLORADO BISON QUESO

Green Chili | Chipotle | Lime Tortilla Chips

\$6.25

| CHEF'S CHEESE DISPLAY

Fresh and Dried Fruit | Candied Nuts | Artisan

Crackers \$7.25

| BRUSCHETTA BOARD

Crostini | Beet Hummus | Pesto Goat Cheese
Olive and Pepper Hummus | Marinated Cheeses

\$5.75

| BAKED LOCAL BRIE

Glazed Pecan | Fig Compote | Grilled Sourdough

\$7.25

| CHEF'S CHARCUTERIE

Porchetta | Salumi | Smoked Salmon 'Ndjua | Local Cheeses
Pickles | Mustards | Crackers | Grilled Sourdough

\$9

| BEET CURED SALMON DISPLAY

Citrus Fennel Salad | Beet Fraiche | Rice Crisps

\$8

| CRUDITÉS

Baby Radishes | Heirloom Carrot | Gem Lettuce | Baby
Broccoli | Herby Buttermilk | Roasted Beet Hummus

\$4.75

| FRESH FRUIT PLATTER

\$5

GRAB & GO BOXES

| PROTEIN BOX

Hard Boiled Egg | Cheese | Peanut Butter Cup | Green
Apple \$9.25

| MEDITERRANEAN BOX

Red Pepper Hummus | Grilled Pita | Cucumbers
Grape Tomatoes

\$7.25

| VEGGIE BOX

Fresh Veg | Pesto Buttermilk Dressing | Grilled Pita

\$6.75

COLD APPETIZERS

| CAPRESE SATAY

Fresh Mozzarella | Aged Balsamic | Fresh Basil | \$5.5

| WATERMELON LOLLIPOP

Sangria Flavors | Aged Balsamic | \$5.5

| MINI FRUIT SKEWERS

Spiced Agave Syrup | \$5.5



| **BLT DEVILED EGGS**

Roasted Tomato | Applewood Bacon | Micro Lettuce | \$5

| **FINGER SANDWICHES**

Assorted Petite Sandwiches Elegantly Displayed | \$7.25

| **HUMMUS STUFFED PEPPERS**

Smoked Paprika | Olive Oil | \$4.75

HOT APPETIZERS

| **TOASTED PISTACHIO ARANCINI**

Shallot Marmalade | \$5.5

| **ARTICHOKE DIP**

Petite Bread Bowl | Gruyere | \$5.5

| **TOASTED PISTACHIO ARANCINI**

Shallot Marmalade | \$5.5

| **GOAT CHEESE RELLENOS**

Shallot Marmalade | \$5.5

| **BACON WRAPPED TENDERLOIN**

Shallot Marmalade | \$5.5

| **CRISPY CHICKEN GYOZA**

Scallion | Ponzu Aioli | \$4.25

| **BACON WRAPPED BISON SAUSAGE**

Roasted Pineapple Salsa | \$5.5

| **FOUR CHEESE RELLENO**

Creamy Salsa | \$5.5

| **PETITE CHICKEN QUESADILLA**

Ancho Crema | \$5.75

| **WHITE CHEDDAR SAUSAGE ROLLS**

Grainy Mustard Aioli | \$4

| **GRILLED JERK CHICKEN SATAYS**

Mojo Sauce | \$4.5

| **SHORT RIB EMPANADA**

Chipotle Lime Crema | \$6.5

| **CHICKEN SALTIMBOCCA SKEWER**

Black Pepper Crema | \$4.5

| **BRIE & CHERRY POPOVERS**

\$4.5

| **HOISIN GLAZED MEATBALLS**

Green Onion | \$5.5

APPETIZER BUFFETS

THE GASTROPUB

INCLUDES

| **HOUSE SMOKED WINGS**

Classic Buffalo Sauce | Blue Cheese Dip

| **CARROTS & CELERY**

Buttermilk Ranch

| **ANGUS BEEF SLIDERS**

BBQ Aioli | Aged Cheddar

| **BLT DEVILED EGGS**

Roasted Tomato | Applewood Bacon | Micro Lettuce

| **SPINACH AND ARTICHOKE DIP**

Tender Belly Bacon | Red Pepper Relish | Grilled Naan

| **LOADED POTATO SKINS**

Chipotle Crema

\$24.25 PER PERSON



PHOTO CREDIT: FROM THE HIP PHOTO

APPETIZER BUFFETS (CONTINUED)

SOUTHWESTERN SOIREE

INCLUDES

| BACON WRAPPED BISON SAUSAGE

Roasted Pineapple Salsa

| FOUR CHEESE RELLENO

Creamy Salsa

| PETITE CHICKEN QUESADILLA

Ancho Crema

| COLORADO BISON QUESO

Green Chili | Chipotle | Lime Tortilla Chips

| CHIPOTLE CHICKEN PINWHEELS

\$21 PER PERSON

AN ELEGANT AFFAIR

INCLUDES

| CHEF'S CHARCUTERIE

Porchetta | Salumi | Smoked Salmon 'Ndjua

Local Goats Cheeses | Pickles | Mustards | Artisan Crackers

Grilled Sourdough

| CAPRESE SATAY

Fresh Mozzarella | Aged Balsamic | Fresh Basil

| BACON WRAPPED TENDERLOIN

Red Onion Chutney

AN ELEGANT AFFAIR (CONTINUED)

| SMOKED RED PEPPER HUMMUS

Chickpea Popcorn | Cumin Oil | Toasted Pita

| CHICKEN SALTIMBOCCA SKEWER

Black Pepper Crema

\$25.75 PER PERSON

A CASUAL GATHERING

INCLUDES

| FRESH FRUIT PLATTER

Spiced Yogurt Dip

| CHEF'S CHEESE DISPLAY

Fresh and Dried Fruit | Candied Nuts | Artisan Crackers

| CRUDITÉS

Baby Radishes | Heirloom Carrot | Gem Lettuce | Baby

Broccoli | Herby Buttermilk | Roasted Beet Hummus

| WATERMELON LOLLIPOP

Sangria Flavors | Aged Balsamic

| FINGER SANDWICHES

Assorted Petite Sandwiches Elegantly Displayed

\$20.5 PER PERSON

SNACKS

| SWEET CAJUN SNACK MIX

Toffee Peanuts | Sesame Sticks | Cajun Corn Sticks

\$4.5

| B+B HOUSE MADE GORP

Honey Roasted Peanuts | Chocolate Chips | Butterscotch
Chips | Golden Raisin | Pepita

\$4.5

| SALSA BAR

Roasted Corn Pico de Gallo | Guacamole | Salsa Verde
Chipotle Salsa | Corn Tortilla Chips

\$7

| SOFT BAKED PRETZEL BITES

Spicy Mustard

\$5.25

| WHOLE SEASONAL FRUIT

\$2.75