

PREMIUM WEDDING PACKAGE

Included are four appetizer options, two salad options, two side options, three main dish options, and two drink options.

Choose Four Appetizers

Crudite Display with Homemade Ranch GF

Assorted seasonal fresh vegetables with homemade herb ranch

Domestic Cheese and Crackers

Assortment of cheese and cracker variety

Fruit Display GF

Assorted seasonal fresh fruit

Antipasta Display GF

Marinated fresh vegetables with green olives, Kalamata olives, roasted red peppers, grilled asparagus

Stuffed Mushroom Caps

Mushroom caps baked with fennel sausage and bolognese

Rolled Tacos with Fire Roasted Salsa GF

Chicken or beef in corn tortillas deep fried and served with fresh fire roasted salsa

Chicken Quesadillas

Seasoned chicken and cheese grilled in flour tortillas and served with fresh fire roasted salsa

Tomato Bruschetta GF

Fresh diced tomatoes, baby mozzarella, and basil served with toast points

Choose Two Salads

Fresh Garden Salad

Romaine lettuce, baby tomatoes, cucumbers, choice of vinaigrette or dressing

Spinach Salad

Fresh spinach, sliced cherry tomatoes, diced bacon, bleu cheese crumbles, candied pecans, balsamic vinaigrette

Amber Salad

Romaine and spring greens, fresh strawberries, candied pecans, raspberry vinaigrette

Caprese Bites GF

Cherry tomatoes, mozzarella, fresh basil on skewers with balsamic reduction

Berries with Brie Crema GF

Seasonal berries with brie in a light crema

Cheese and Melon Skewers GF

Cubed cheddar and/or pepper jack cheese skewered with assorted flavorful melon watermelon, honeydew, cantaloupe

Traditional Hummus with Colorful Bell Peppers

Traditional hummus with pita bread and sliced tri-color peppers

Asian Pot Stickers with Citrus Ginger

Asian pork pot stickers sautéed with soy and served with citrus ginger dipping sauce

Chicken Satay

Chicken breast pieces in a delicious Asian peanut satay sauce

Deconstructed Pulled Pineapple Pork Crostini

Pork slow cooked with pineapple, pulled and sweet pepper salsa served with crisp crostini

Sausage and Meat Board GF

Assortment of sliced sausage and meats such as chorizo, Italian kielbasa, salami, and pepperoni

Seasonal Fruit Salad

Fresh fruit including various melons and sweet berries

Caesar Salad

Baby romaine, grated parmesan cheese, herb croutons, fresh ground black pepper, parmesan caesar dressing

Apple and Goat Cheese Salad

Mixed greens, sliced apples, raisins, walnuts, crumbled goat cheese, olive oil vinaigrette

Orzo Salad

Orzo, brunoise cucumbers, tomatoes, black olives, feta cheese, Mediterranean dressing

Choose Three Mains

Chicken Piccata

Flame grilled chicken breast with lemon caper sauce

Lemon Pepper Chicken GF

Bone-in roasted chicken with lemon pepper dry rub

Chicken Breast with Artichokes & Cream Sauce GF

Scallopini chicken, flame grilled and finished with artichoke hearts and cream sauce

Chicken Breast with Mushrooms in a Creamy Marsala Wine Sauce

Flame grilled chicken breast with a delicious mushroom Marsala sauce

Pork Loin with a Hunter Sauce GF

Juicy roasted pork loin finished in hunter sauce done in a traditional chasseur method

Polynesian Pork Shoulder GF

Slow roasted pork shoulder seasoned with Polynesian favors and finished in an Island sauce

Choose Two Sides

Herb Roasted Potatoes GF

Garlic Whipped Mashed Potatoes

Sauteed Green Beans with Bacon & Onion

Grilled Asparagus GF

Roasted Vegetables GF

Wild Rice GF

Squash Saute GF

Choose Two Drinks

Coffee Ice Tea

Lemonade Punch

Grilled Portobello

Flame-grilled portobello mushrooms with garlic and olive oil

Grilled Vegetable Lasagna

Grilled fresh vegetables in a white, creamy lasagna

Grilled Salmon with Raspberry Chipotle Sauce GF

Grilled Alaska salmon served in a homemade raspberry chipotle sauce

Chargrilled Mahi Mahi GF

Chargrilled mahi mahi served in a light ginger glaze

Tortilla Encrusted Tilapia with Mango Salsa

Tilapia in a crispy tortilla crust, baked to perfection and served with fresh mango salsa

Carved Baron of Beef with Creamy Horseradish GF

Carved slow-roasted beef top round with a delicious horseradish

Mesquite Grilled Tri-Tip GF

Carved mesquite seasoned grilled tri-tip



STANDARD WEDDING PACKAGE

Included are two prepared appetizers, two salad options, two side options, two main dish options, and two drink options.

Your Prepared Appetizers

Crudite Display with Homemade Ranch GF 🌱
Assorted seasonal fresh vegetables with homemade herb ranch

Domestic Cheese and Crackers 🌱
Assortment of cheese and cracker variety.

Choose Two Salads

Fresh Garden Salad
Romaine lettuce, baby tomatoes, cucumbers, choice of vinaigrette or dressing

Spinach Salad
Fresh spinach, sliced cherry tomatoes, diced bacon, bleu cheese crumbles, candied pecans, balsamic vinaigrette

Amber Salad
Romaine and spring greens, fresh strawberries, candied pecans, raspberry vinaigrette

Seasonal Fruit Salad
Fresh fruit including various melons and sweet berries

Caesar Salad
Baby romaine, grated parmesan cheese, herb croutons, fresh ground black pepper, parmesan caesar dressing

Apple and Goat Cheese Salad
Mixed greens, sliced apples, raisins, walnuts, crumbled goat cheese, olive oil vinaigrette

Orzo Salad
Orzo, brunoise cucumbers, tomatoes, black olives, feta cheese, Mediterranean dressing

Choose Two Sides

Herb Roasted Potatoes GF 🌱🌿

Garlic Whipped Mashed Potatoes 🌱🌿

Sauteed Green Beans with Bacon & Onion

Grilled Asparagus GF 🌱🌿

Roasted Vegetables GF 🌱🌿

Wild Rice GF 🌱🌿

Squash Saute GF 🌱🌿

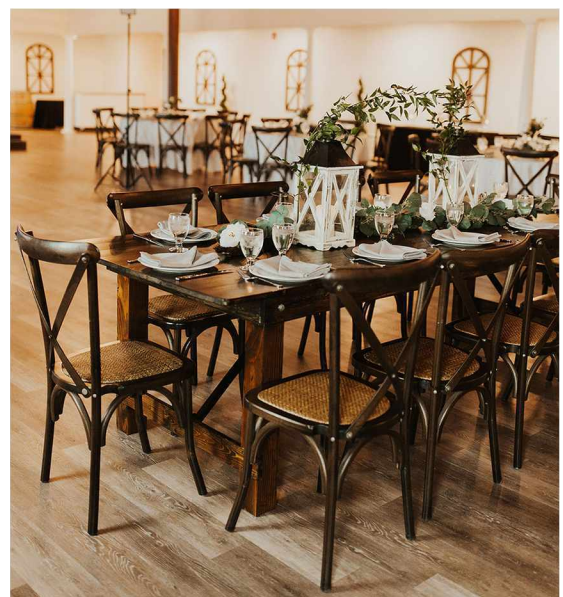
Choose Two Drinks

Coffee

Lemonade

Ice Tea

Punch



Choose Two Mains

Chicken Piccata

Flame grilled chicken breast with lemon caper sauce

Lemon Pepper Chicken GF

Bone-in roasted chicken with lemon pepper dry rub

Chicken Breast with Artichokes & Cream Sauce GF

Scalloped chicken, flame grilled and finished with artichoke hearts and cream sauce

Chicken Breast with Mushrooms in a Creamy Marsala Wine Sauce

Flame grilled chicken breast with a delicious mushroom Marsala sauce

Pork Loin with a Hunter Sauce GF

Juicy roasted pork loin finished in hunter sauce done in a traditional chasseur method

Polynesian Pork Shoulder GF

Slow roasted pork shoulder seasoned with Polynesian favors and finished in a Island sauce



Grilled Portobello 🍄🌿

Flame-grilled portobello mushrooms with garlic and olive oil

Grilled Vegetable Lasagna 🍄

Grilled fresh vegetables in a white, creamy lasagna

Grilled Salmon with Raspberry Chipotle Sauce GF

Grilled Alaska salmon served in a homemade raspberry chipotle sauce

Chargrilled Mahi Mahi GF

Chargrilled mahi mahi served in a light ginger glaze

Tortilla Encrusted Tilapia with Mango Salsa

Tilapia in a crispy tortilla crust, baked to perfection and served with fresh mango salsa

Carved Baron of Beef with Creamy Horseradish GF

Carved slow-roasted beef top round with a delicious horseradish

Mesquite Grilled Tri-Tip GF

Carved mesquite seasoned grilled tri-tip

Add-Ons

Hot Chocolate Bar

Dessert (Events) Per Person

Mashed Potato Bar

Mac N Cheese Bar

Popcorn Bar

S'mores Bar



*add-on items are priced per person

BAR PACKAGES

HOSTED BAR

*Based on Consumption - Minimums Apply | Per
Bartender Fee \$50/hr * Tax & Gratuity not included*

Soft Drinks - \$2.50

Domestic Beer - \$4.00

Imported Beer - \$5.00

House Wine (Glass) - \$7.00

House Cocktails - \$7.00

Premium Cocktails - \$9.00

Premium wine can be substituted for \$9.00 per glass

CASH BAR

*Based on Consumption - Minimums Apply |
Per Bartender Fee \$50/hr *Tax Not Included*

Soft Drinks - \$3.50

Domestic Beer - \$5.00

Imported Beer - \$6.00

House Wine (Glass) - \$8.00

House Cocktails - \$8.00

Premium Cocktails - \$10.00

HOSTED SOFT BAR

*Includes Soft Drinks, House Wines,
Domestic & Imported Beers*

\$10.00 PER PERSON FOR THE FIRST HOUR

\$6.00 PER PERSON PER HOUR THEREAFTER

HOSTED PREMIUM SOFT BAR

*Includes Soft Drinks, Premium Wines,
Domestic & Imported Beers*

\$13.00 PER PERSON FOR THE FIRST HOUR

\$8.00 PER PERSON PER HOUR THEREAFTER

HOSTED HOUSE BAR

Includes Soft Drinks, House Brand Liquors, House Wines, Domestic & Imported Beers

\$13.00 PER PERSON FOR THE FIRST HOUR | \$8.00 PER PERSON PER HOUR THEREAFTER

HOSTED PREMIUM BAR

Includes Soft Drinks, Premium or Colorado Brand Liquors, Premium Wines, Domestic & Imported Beers

\$16.00 PER PERSON FOR THE FIRST HOUR | \$10.00 PER PERSON PER HOUR THEREAFTER

**Prices listed above exclude tax, gratuity, and bartender fees.*