

STATIONS INSPIRATION

Menu One

Passed Hors d' Oeuvres

SEARED AHI TUNA BITES

Searched Ahi Tuna on Wonton Crisps Topped with Habanero Ginger Sauce and Wasabi Microgreens

"PIG & FIG" BITES

Crispy Prosciutto, Whipped Goat Cheese, Fig and Green Onion (GF)

ARTICHOKE & SUN DRIED TOMATO WONTON

Served with Pesto Dipping Sauce

KOBE BEEF MEATBALL

Served with Zesty Basil Date Gastrique and Pistachio Dust on a Bamboo Knot (DF)

Street Taco Station

SIGNATURE STREET TACOS

- ~ Beef Barbacoa with Ancho Aioli and Arugula
 - ~ Pork al Pastor with Braised Pineapple
 - ~ Grilled White Fish with Avocado and Citrus Slaw
 - ~ Butternut Squash, Black Bean, Corn, and Avocado
- Served on Griddled Local Corn Tortillas (GF)

Mac n' Cheese Station

GOURMET MACARONI AND CHEESE BAR

Creamy Smoked Gouda Sauce with Ridged Elbow Pasta Choice of Crumbled Applewood Bacon or Smoked Brisket Toppings to Include Pasilla Pepper Panko Crust, Fried Onions, Pickled Jalapeños, Roasted Red Peppers, Charred Chopped Broccolini and Assorted Local Merfs Hot Sauces

Ramen Noodle Station

RAMEN NOODLE BOWL STATION

Bowl of Fresh Ramen Noodles Topped with Soy Cured Soft Boiled Egg, Mushrooms, Pickled Carrots, Baby Bok Choy Slivers, Cilantro and Scallions Finished with Housemade Vegan Broth Guest's Choice to Top with Chef Carved Thin Sliced Pork Tenderloin Roulade

Menu Two

Passed Hors d' Oeuvres

PEPPER CRUSTED NEW YORK STRIP STEAK BITES

Local Colorado Aspen Ridge Beef with Artichoke Truffle Mousse and Shredded Parmesan (GF)

SALMON CRUDO SPOON

Raw Salmon Belly with Lime Avocado, Ginger Soy, Cherry Chili Oil, Beet Daikon Radish and Micro Cilantro and Served in an Appetizer Spoon (GF/DF)

CAPRESE BITES

Fresh Mozzarella, Cherry Tomatoes and Fresh Basil Drizzled with Balsamic Glaze on a Pick (GF)

Grazing Station

CHARCUTERIE BOARD

Thinly Sliced Prosciutto, Capicola, Hard Spanish Chorizo, Colorado Goat Cheese, Soft Camembert Cheese, and Shaved Manchego Cheese (GF) Accompanied by Bourbon Butterscotch Pecans, Cinnamon Cayenne Walnuts, Maple Rosemary Almonds, Caper Berries, Peppadew Peppers, Pickled Carrots, Truffle Honey, Whole Grain IPA Mustard, Fig Jam and Housemade Herb Crackers

Chef Attended Short Plate Stations

SHRIMP AND GRITS SHORT PLATE

Blackened Shrimp Over Charred Green Onion and Gruyere Grits Finished with Lemon Chili Oil and Nitro Kumquat Beet Vinaigrette (GF)

GRILLED LAMB CHOP SHORT PLATE

Local Superior Farms Lamb Chops Roasted and Served with Parsnip Puree, Heirloom Carrots, Orange Vanilla Lamb Jus, and Arugula Salad (GF)

CARIBBEAN JERK CHICKEN SHORT PLATE

Grilled Jerk Chicken with Mango Salsa, Carrot Puree and Pickled Beet Slaw (GF/DF)

GRILLED TRI-TIP SHORT PLATE

Thinly Sliced Prime Beef Tri-Tip Topped with Sunchoke Relish Served with Roasted Colorado Strohauser Farms Fingerling Potatoes with Rosemary Herb Oil (GF)