



# WEDDING MENU

## Farm Salad

Field greens with Colorado strawberries, Colorado goat cheese, and house smoked almonds

## Fall Salad

Mix greens with dried cherries, toasted pepitas and feta cheese

## Citrus Salad

Arugula with ruby red grapefruit, smoked bacon and crispy onions

## Beet Spinach Salad

Colorado spinach with golden beets, orange, shaved fennel and walnuts

## Field Greens and Burrata Salad

Field greens with Burrata cheese, pickled red onions and a Colorado honey vinaigrette

## Grilled Asparagus and Prosciutto Salad

Grilled & chilled asparagus spears wrapped in prosciutto and drizzled with EVOO and balsamic

## Caesar Salad

Romaine with Caesar dressing, shaved parmesan and croutons

# WEDDING MENU

## PROTEIN CHOICES

### Chicken Breast

Grilled Colorado Red Bird Farms chicken breast

### Bistro Steak

Grilled sliced steak seasoned with Rocky Mountain Rub

### Prime Rib

Roasted whole Prime Rib

### Pork Ribeye

Sliced roasted pork

### Braised Pork Shank

1 lb. bone-in pork shank braised to fall off the bone

### Salmon

Grilled Norwegian salmon

### Mahi Mahi

Grilled Costa Rican Mahi Mahi

### Prosciutto Wrapped Chicken

Chicken Breast Wrapped and Roasted

### Stuffed Chicken breast

Chicken breast stuffed with ricotta, spinach and artichoke

### Shrimp Kabob

Grilled shell off white shrimp

## SAUCE CHOICES

### Pomodoro Sauce

Slow-roasted cherry tomatoes, roasted garlic, basil in a savory sauce

### Bacon Apricot Glaze

Applewood smoked bacon, sweet apricots and a simple syrup

### Green Chili Demi Glaze

Colorado roasted green chilis in a reduced beef broth.

### Crawfish Bisque Sauce

Butter sautéed crawfish in a shellfish cream bisque

### Pesto with Balsamic Glaze

House made pesto finished with sweet balsamic glaze

### Maple Bourbon Glaze

Sweet brown sugar maple glaze with a bourbon finish

### Garlic & Chive Cream Sauce with Colorado Whiskey

Slow-roasted garlic folded in to Béchamel and finished with fresh chives

### Aji Amarillo Sauce

Yellow pepper sauce with a roasted corn and black bean salsa

### Black & Bleu Prep

Protein rubbed with Cajun seasoning & grilled. On a bed of soda caramelized onions with a dollop of Bleu cheese butter



# WEDDING MENU

## SIDES CHOICES

### Mashed Yukon Potatoes

Colorado Yukon potatoes mashed with skin on

### Tri-Color Fingerlings

Roasted potatoes with garlic and vegan butter

### Roasted Butternut Squash

Roasted squash with sea salt

### Savory Purple Rice Risotto

Purple rice with roasted garlic and parmesan  
cheese

### Saffron Cauliflower Pilaf

Saffron poached flowered cauliflower

### Roasted Seasonal Veggies

Seasonal veggies with feta cheese and balsamic  
Glaze

### Grilled Asparagus

Flame grilled asparagus with shaved parmesan  
cheese

### Roasted Tri-Color Carrots

Honey glazed carrots with chopped dill

### Roasted Brussels Sprouts

Oven roasted sprouts tossed in garlic oil

### Corn and Black Beans

Medley of roasted yellow corn with black beans





# MOST POPULAR WEDDING PACKAGE

## Farm Salad

Field greens with Colorado Strawberries,  
Colorado goat cheese, and house smoked almonds

## Chicken Breast

Grilled Colorado Red Bird Farms chicken breast

## Pomodoro Sauce

Slow-roasted cherry tomatoes, roasted garlic,  
basil in a savory sauce

## Roasted Seasonal Veggies

Seasonal veggies with feta cheese and balsamic glaze

## Mashed Yukon Potatoes

Colorado Yukon potatoes mashed with skin on