



CATERING AND PRIVATE DINING MENU

Appetizers

Priced per 25 Guests

House Fried Chips \$50

Crispy potato chips

Tortilla Chips and Salsa Fresca \$80

Fresh fried corn tortilla chips and salsa fresca (medium)

Chips and Queso \$100

House made queso with fresh fried corn tortilla chips

Crudites Tray \$60

Served with ranch

Cheese Tray \$125

Served with assorted crackers

Hummus Duo \$80

House made black bean hummus with veggies and pita for dipping

Loaded Mac and Cheese \$200

Creamy house made mac and cheese with tomato, onion, topped with seasoned bread crumbs, and bacon

Chicken Wings \$100

5 pounds of wings tossed in your choice sauce or Jamaican jerk dry rub

Bruschetta \$65

Fresh tomato bruschetta crostinis topped with shaved Pecorino

Roasted Vegetable Canapes \$65

Roasted vegetables in olive oil and a touch of balsamic on toasted baguette

Bacon Wrapped Sirloin \$160

Angus beef bites wrapped in bacon and served with fire roasted bbq sauce

Sriracha Peanut Chicken Satay \$100

Marinated and skewered chicken breast strips served with a spicy peanut sauce

Pulled Pork Egg Rolls \$100

Shredded pork shoulder, caramelized onions, jalapenos, white cheddar cheese, fire roasted bbq sauce

Sliders

Per 25 of ea.

Pulled Pork \$150

Braised orange crush BBQ pork, house made dill pickle chips, fresh red onion

Vegetable \$150

Veggie burger patty, spring mix, red onion, tomato, and chipotle aioli

Beef \$155

All natural Angus beef, American cheese, caramelized onion, and garlic aioli

Chicken \$165

Grilled Red Bird® chicken breast, chipotle aioli, fresh red onion and tomato

Salad

Per 25 Guests

House \$80

Mixed greens & fresh veggies, served with ranch & vinaigrette

Caesar \$80

Romaine hearts, house Caesar dressing, with croutons & Pecorino

Penne Balsamic \$80

Penne pasta tossed with balsamic vinaigrette, tomatoes, spinach, basil, onion and parmesan

German Potato \$80

Our house potato salad

Slaw \$60

Shredded white cabbage, red cabbage, and carrots tossed in our tangy house slaw dressing

Dinner Buffets

Priced per person

Vegetarian options on request

Served with house or Caesar salad, dinner rolls and cookies & brownies.

Pikes Peak \$40

Whole roasted side of fresh salmon topped with fresh fruit salsa, roasted Grilled Red Bird® chicken breasts with a lemon caper sauce, quinoa pilaf and grilled asparagus

Mount Evans \$32

Stout marinated Colorado flank steak topped with glazed mushrooms, roasted pork loin, herb crusted & topped with lemon cream sauce garlic mashed potatoes & roasted asparagus

Longs Peak \$35

Marinated grilled Red Bird® chicken breasts topped with fresh jalapeño mango salsa. Roasted Angus beef tri-tip served with chipotle salsa, cumin roasted potatoes & cilantro-lime corn

Western Slope \$28

Slow roasted pork shoulder and braised beef brisket, served with sandwich rolls, fire roasted bbq sauce, jalapeño mayo, chipotle aioli, lettuce, tomato, onion, pickles, house fried potato chips and baked beans

Angus Prime Rib \$45

Slow roasted Angus prime rib, white cheddar mac & cheese, served with garlic mashed potatoes, roasted asparagus, au jus, and horseradish cream

Desserts

Cookies & Brownies \$150

www.ColoradoPlus.net/menu

6995 W. 38th Ave. Wheat Ridge 720- 353-4853