



## 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](http://www.ColoradoPlus.net/menu)

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