



## Event & Banquet Information

At Nissi's we bring a professional and personal touch to any gathering and can accommodate parties of almost any sizes and specifications with the potential to utilize an outdoor gazebo.

Just outside of Boulder and 20 minutes from Denver in Lafayette, Nissi's is full of personality with a lively atmosphere full of potential to tailor to any event from business meetings to wedding receptions. Whether you are looking for an intimate and cozy sit-down setting to a cocktail-style party filled with appetizer stations and live musicians, we can arrange it for you. Our team will work with you to create a menu and an ambiance that is perfectly tailored to your party's needs.

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## HORS D'OEUVRES

### ◆ PASSED APPETIZERS ◆

**Chorizo Stuffed Mushrooms** - \$115/50 pieces

**Vegetarian Stuffed Mushrooms** - \$115/50 pieces

**Chicken Satays** - \$110/50 pieces  
With a spicy peanut sauce

**Coconut Chicken Skewers** - \$110/50 pieces  
With a spicy curry dip

**Warm Pork Canapés** - \$105/50 pieces

**House Bruschetta** - \$95/50 pieces

**Vegetable Spring Rolls** - \$95/50 pieces

**Spanokopita** - \$115/50 pieces

**Gourmet Pigs-in-a-Blanket** - \$115/50 pieces  
With chicken apple sausage in a puff pastry

### ◆ BUFFET APPETIZERS ◆

**Assorted Fruit & Cheese Tray** - \$250/Tray (serves 50)

**Mixed Greens Salad** - \$110/Bowl (Serves 50) add Chicken \$65

**Caesar Salad** - \$120/Bowl (Serves 50) add Chicken \$65

**Grilled Vegetable Crudite** - \$155/Tray (serves 50)  
With herbed dressing

**Mini Asian Meatballs** - \$200/Tray (serves 50)

**Olive & Cheese Tray with Tapenade** - \$195/Tray (serves 50)

**Fresh Caprese** - \$265/Tray (serves 50)

**Shrimp Cocktail Platter** - \$325 (serves 50)

**Smoked Salmon Platter** - \$295 (serves 50)

**Antipasti** - \$295 (serves 50)  
Genoa salami, prosciutto, pepperoni, served with assorted cheeses and Peppers.

**Hummus** - \$185 (serves 50)  
Roasted red pepper hummus with assorted vegetables, topped with feta cheese and olive oil with grilled flat bread

**Warm Artichoke Spinach** - \$250 (serves 50) Artichoke hearts, red onions and spinach with a creamy parmesan sauce, served with grilled flatbread

# LUNCH

**\$20 per guest**

Packages are available as a buffet or plated  
(plated service requires exact entrée counts one week prior to the event)

◆ SALAD BAR ◆

**Mixed greens**

With ranch or red wine vinaigrette

**Bread and butter**

◆ ENTREES ◆

**Choice of three:**

**Grilled Teriyaki Salmon**

**Chicken Parmesan**

With spicy tomato sauce

**Cajun Blackened Tilapia**

With roasted tomato beurre blanc sauce

**Tofu & Vegetable Stir Fry**

**Chipotle-BBQ Chicken**

**Macadamia & Panko Crusted Cod**

With Orange -Butter Sauce

**Chicken Marsala**

With mushrooms and sage

**Pepper-encrusted Pork loin**

**Pasta Primavera**

With pesto cream sauce

**Spinach & Mushroom Vegetable Lasagna**

**Served with Rice Pilaf and seasonal vegetables**

◆ DESSERT ◆

**Choice of one:**

**Assorted homemade cookies    Double fudge brownie**

**\* Unlimited fresh juice, coffee, milk and tea**

**SANDWICH & SALAD LUNCH  
\$15 PER GUEST**

**Mixed Greens Salad served with Ranch and Vinaigrette Dressings.**

**Fruit Salad**

**Small Sandwiches**

**Turkey, Swiss, avocado, lettuce, tomato**

**Roast Beef, Provolone, lettuce, tomato**

**Salami, prosciutto, roasted red peppers, mozzarella, lettuce, tomato**

**-Sides of mayo, mustard, and spicy aioli**

**Gourmet Cookies**

**\* Fresh juice, coffee, milk and tea**

**CONTINENTAL BREAKFAST  
\$10 PER GUEST**

**Assorted fresh baked pastries**

**Yogurt and Granola**

**Bagels with cream cheese, jelly, and butter**

**\* Orange juice, coffee, milk and tea**

**Assorted fresh fruits**

**BREAKFAST BUFFET  
\$15 PER GUEST**

**Scrambled eggs**

**Fresh Fruit**

**Waffles or Pancakes**

**Yogurt and Granola**

**Sausage or Bacon**

**Pastries**

**Roasted Potatoes**

**\* Orange juice, coffee, and tea**

# INTERNATIONAL KID'S BUFFET

(Available for Bar & Bat Mitzvahs)

\$20 per guest

## STYLES

### Mexican Fiesta

Tacos, Enchiladas, Taquitos,  
and a Mixed Greens Salad

### Italian Feast

-Pasta Alfredo, Pasta Marinara, Meatballs  
and a Mixed Greens Salad

### Classic American

Chicken fingers, Sliders, French Fries, Macaroni & Cheese  
and a Mixed Greens Salad

## DESSERT

Assorted cookies

Double fudge brownies

Ice Cream Bar (add \$5 per guest)

## GOLD PACKAGE

**\$35 per guest**

Packages are available as a buffet or plated  
(plated service requires exact entrée counts one week prior to the event)

### ◆ SALADS ◆

**Choice of one:**

**Caesar Salad**

Romaine hearts, fresh pecorino, homemade croutons and Caesar dressing

**Mixed Green Salad**

Spring mix with tomatoes, cucumbers, red onions, and carrots served with house ranch and white balsamic vinaigrette

### ◆ ENTREES ◆

**Choice of four:**

**Grilled Teriyaki Atlantic Salmon**

**Herb-roasted Pork loin**

**Grilled Flank Steak**

With a chimichurri sauce

**Pepper-crusting Beef Tender**

Sliced Pan-Seared Beef Teres Major with our Ancho Chile-Bourbon Sauce

**Roasted Chicken**

With a light tarragon and Dijon cream sauce

**Chicken Piccata**

In a lemon, butter, wine and caper sauce

**Blackened Tilapia**

With tomato beurre blanc

**Tofu and Vegetable Stir Fry**

**Pasta Primavera**

**Spinach & Mushroom Vegetable Lasagna**

**Served with seasonal grilled vegetables, rice pilaf and grilled garlic bread**

### ◆ DESSERT ◆

**Choice of two:**

**Carrot Cake    Gourmet Cookies    Seasonal Fruit  
Chocolate Cake    Ghirardelli    Brownies**

## PLATINUM PACKAGE

**\$45 per guest**

Packages are available as a buffet or plated  
(plated service requires exact entrée counts one week prior to the event)

### ◆ SALADS ◆

#### **Caesar Salad**

Romaine hearts, fresh pecorino, homemade croutons and Caesar dressing

#### **Mixed Green Salad**

Spring mix with tomatoes, cucumbers, red onions, and carrots  
served with house ranch and white balsamic vinaigrette

### ◆ ENTREES ◆

#### **Choice of four:**

#### **Nissi's famous Prime Rib**

With creamy horseradish and Au Jus

#### **Bacon-wrapped Filet Mignon**

#### **Almond-encrusted Halibut**

#### **Herb-roasted Chicken**

With rosemary, thyme and basted in lemon butter

#### **Sesame-seared Ahi Tuna with Ponzu Glaze**

#### **Roasted Asparagus Risotto Cakes**

#### **Grilled Portobello Mushroom**

With balsamic red and herbs

#### **Eggplant Napoleon**

With tomatoes, spinach, mozzarella topped with sun-dried tomatoes in a cream sauce

**Served with garlic bread, grilled vegetables, herb-roasted potatoes or rice pilaf**

### ◆ DESSERT ◆

#### **Choice of two:**

**Apple Pie**

**Chocolate Mousse**

**Tiramisu**

**Chocolate Tart**

**Cheesecake**

**Seasonal fresh fruit**

## SPIRITS, WINE & BEER

Bar beverages are charged based on consumption

### PREMIUM SELECTIONS - \$7.50

Absolut Vodka  
Tanqueray Gin  
Bacardi Rum  
Cuervo Gold Tequila  
Jack Daniels Bourbon  
Dewars Scotch

### DRAFT BEERS - \$5.50

AVERY WHITE RASCAL Boulder, CO  
LEFTHAND SAWTOOTH ALE Longmont, CO  
UPSLOPE LAGAR Boulder, CO  
GREAT DIVIDE TITAN IPA Denver, CO

### WINE BY THE BOTTLE

#### White Wine

SYCAMORE LANE CHARDONNAY CA 24  
BERINGER WHITE ZINFANDEL CA 24  
CAPOSOLDO PINOT GRIGIO ITALY 30  
FIRESTONE SAUVIGNON BLANC Australia 28  
BLUE NUM RIESLING Germany 30  
THREE THIEVES CHARDONNAY CA 30  
ACROBAT "ORGANIC" PINOT GRIS  
Oregon 30  
CHATEAU ST JEAN CHARDONNAY  
Sonoma, CA 30  
FERRARI CARANO FUME BLANC  
Sonoma, CA 34  
SCHLOSS VOLLRADS REISLING Germany 36  
ARTESSA CHARDONNAY Napa, CA 42  
CAYMUS CONUNDRUM CA 42

#### Red Wine

SYCAMORE LANE CABERNET CA 24  
CALLIA ALTA MALBEC Argentina 28  
MONDAVI MERITAGE CA 30  
REDTREE PINOT NOIR CA 30  
MONTEVINA MERLOT Italy 30  
AVALON CABERNET CA 30  
BANROCK STATION SHIRAZ Australia 28  
ROSENBLUM ZINFANDEL Mendocino, CA 30  
GABBIANO CHIANTI Italy 28  
FLORA SPRINGS MERLOT Napa, CA 46  
OROGENY PINOT NOIR Willamette Valley, OR 72  
MARQUES DE RISCAL RIOJA Spain 56  
NEWTON CABERNET Paso Robles, CA 52  
CAKEBREAD CABERNET Napa, CA 92

### WELL SELECTIONS - \$6.50

Barton Vodka  
Barton Gin  
Barton Rum  
Juarez Tequila  
Kentucky Gentlemen Bourbon  
Lauders Scotch

### TOP SHELF SELECTIONS - \$9 - \$10

Grey Goose Vodka  
Bombay Sapphire  
Ron Zacapa Rum  
Patron Silver Tequila  
Makers Mark Bourbon  
Johnnie Walker Black Scotch

### BOTTLED BEER - \$4.00 - \$6.00

AVERY ELLIE'S BROWN ALE  
AVERY WHITE RASCAL  
ANGRY ORCHARD CIDER  
OMISSION PALE ALE (GLUTEN FREE)  
LANDSHARK  
DOS EQUIS AMBER  
NEW PLANET (GLUTEN FREE)  
COORS NA  
BUDWEISER  
BUD LIGHT  
COORS LIGHT  
LEFT HAND MILK STOUT  
GUINNESS STOUT  
NEW BELGIUM FAT TIRE  
PERONI PALE LAGER  
STELLA ARTOIS  
CORONA



## FACILITY FEES

The following are event times and facility fees for Nissis.

### ◆ EVENING FACILITY RENTAL FEES ◆

#### **Sunday - Thursday Evenings (6:00 - 11:00 pm):**

Waived – food & drink minimums apply

#### **Friday & Saturday Evenings (6:00 - 11:00 pm):**

\$2500

### ◆ DAY FACILITY RENTAL FEES ◆

#### **Monday - Friday (8:00 am - 4:00 pm):**

Waived – food & drink minimums apply

### MINIMUMS

\$20 Food & Beverage Minimum for daytime events

\$20 Food & Beverage Minimum for weeknight evening events

\$35 Food & Beverage Minimum for weekend evening events

40 Guest Minimum – for daytime events

50 Guest Minimum – for weeknight events

80 Guest Minimum – for weekend evening events

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\*Nissi's requires a deposit of 25% of the estimated cost of the event\*

### ◆ INCLUDED IN FACILITY FEE ◆

### ◆ CAPACITY APPROXIMATES ◆

#### **Seated Dinner/Lunch**

170 Guests

#### **Cocktail Party**

250 Guests

Big Savings  
2017

### **Facility Fees waived May – September**

**\*food, drink, and  
attendance  
minimums apply.**

Nissi's does all its own food and beverage catering, but if you only need day meeting space.

\*\$150/hour

This includes audio/video,

furnishings,

and non-alcoholic beverage station.

\*3-hour minimum

- Room rental
- Linen Table clothes and Napkins
- On-site manager during event
- Tables and chairs
- Use of audio and visual equipment, including an LCD projector
- Wireless Internet access
- Exclusive use of Nissi's and Parkside facility (combined space rentals only)
- Additional meeting/dressing room (weddings only, subject to approval)
- Set up and tear down

◆ NOT INCLUDED IN FACILITY FEE OR FACILITY FEE IS WAIVED ◆

- Taxes, plus gratuity @ 20% of food & beverages order
- Beer, wine, or alcoholic beverages
- In-house catered cuisine
- A/V technician \$150
- Linens \$250
- Additional services, planning, or support as requested, TBD