

DENVER  TECH CENTER

BANQUET MENU 2018

# EAT YOUR HEART OUT

an ARTFULLY crafted menu

Daisy Patton | Denver, Co  
UNTITLED (A PURPLE CLOUD)



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BANQUET MENU 2018

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## BREAKFAST

PLATED & BUFFETS



## LUNCH

SOUPS & SALADS,  
BOXED & PLATED



## DISPLAYS & ADDITIONS

HORS D'OEUVRES



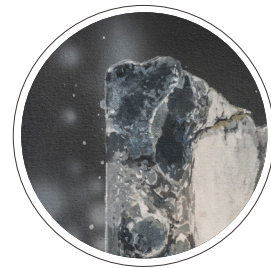
## DINNER & ACTION

PLATED, BUFFETS &  
ACTION STATIONS



## BREAKS & DESSERT

THE CHERRY ON TOP



## BAR PACKAGES

BEER & WINE

GF - GLUTEN FREE | V - VEGAN

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PRICES ARE PER PERSON AND 8% TAX PLUS A TAXABLE 24% SERVICE CHARGE WILL BE APPLIED. 08.01.17



DENVERMARRIOTTTECHCENTER.COM | 303-779-1100 EXT 2300

7.26.17

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## BREAKFAST

**Plated Entrées:** All plated meals include regular and decaf coffee, tea, water service and fresh bakery items.

### EGGS BENEDICT

Two Soft Poached Eggs | English Muffin | Canadian Bacon  
Heirloom Tomato Hollandaise | Roasted Breakfast Potatoes **33**

### HUEVOS RANCHEROS

Tostadas | Braised Black Beans | Farm Fresh Eggs Sunny Side Up  
Salsa Verde | Pico de Gallo | Shredded Cheddar Jack  
Spanish Rice **31**

### STRAWBERRY FRENCH TOAST

Custard Soaked French Bread | Cream Cheese | Strawberries  
Powdered Sugar | Roasted Breakfast Potatoes | Bacon or Sausage Links **32**

### CLASSIC AMERICAN

Cheese Smothered Scrambled Eggs | Crispy Hash Browns  
Sage Sausage Links or Honey Cured Bacon **31 GF**

**Breakfast Buffets:** All buffets include regular and decaf coffee, tea, assorted fruit juice, water service and fresh bakery items.

### CONTINENTAL

Assorted Bakery Goods | Individual Yogurts | Whole Fruit **27**

### CONTINENTAL DIVIDE

Assorted Bakery Goods | Individual Yogurts | Fresh Fruit | Berry Platter  
Steel Cut Oatmeal with Accompany **29**

### SPRING MORNINGS

Fluffy Scrambled Eggs | Cheddar Chives | Petite Sausage Links  
Country Ham | Breakfast Potatoes | Whole Fruit | French Toast  
Blueberries | Powdered Sugar **33**

### SUMMER BREAKFAST BAR

Scrambled Eggs | Heirloom Tomatoes | Herbs | Sage Pork Sausage  
Honey Cured Bacon | Belgian Waffles | Grilled Peaches  
Sweet Cream | Roasted Breakfast Potatoes | Sliced Fresh Fruit **35**

### MOUNTAIN MORNING

Cheese Smothered Scrambled Eggs | Honey Cured Bacon  
Spicy Smoked Sausage | Belgian Waffles | Apple Butter  
Candied Walnuts | Sweet Potato Wedges | Ginger Honey  
Green Chili Grits **36**

\*\*\*25 Person Minimum

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## SANDWICHES

Served with your choice of fresh fruit, potato chips, pasta salad or potato salad. CHOOSE 3

### TURKEY CLUB

Turkey | White Cheddar | Tomato | Onion | Bacon | Herb Mayo  
on Cranberry Walnut Bread **35**

### CAPRESE

Heirloom Tomatoes | Buffalo Mozzarella | Fresh Basil  
Balsamic Glaze | on Focaccia **35**

### SHAVED BEEF

Roast Beef | Arugula | Red Onion | Havarti | Dijonaise  
on Toasted Brioche **35**

### CLASSIC HOAGIE

Salami | Ham | Mortadella | Lettuce | Tomato | Onion  
Oil Vinegar | Herb Mayo | on 6" Roll **35**

### WILD MUSHROOM

Sautéed Shitake | Fresh Crimini | Mixed Greens | Gruyère  
Boursin Cream | on 7 Grain Wheat **35**

### FIG AND BRIE

Apple Wedges | Brie | Arugula | Caramelized Fig | Onion Jam  
on Sourdough Roll **35**

### BLT PLUS

Edam Cheese | Blue Cheese | Honey Cured Bacon  
Heirloom Tomato | Lettuce | Herb Aioli | on Sourdough **35**

### PULLED PORK

White Cheddar | Green Chili | Chipotle Mayo | Shredded Cabbage  
on Jalapeño Cornbread **35**

## SALADS

### CHICKEN CAESAR SALAD

Grilled Chicken | Romaine Hearts | Grated Parmesan | Croutons  
Caesar Dressing **35**

### SESAME SHRIMP

Grilled Shrimp | Mixed Greens | Green Onions | Snow Peas  
Toasted Ramen | Sesame Vinaigrette **35**

### SALMON BLUEBERRY PECAN

Seared Salmon | Baby Spinach | Red Onions | Candied Pecans  
Feta | Blueberry Vinaigrette **35**

### COBB SALAD

Roast Turkey | Honey Ham | Romaine | Chopped Egg | Bacon  
Avocado | Blue Cheese Dressing **35**

## MAKE IT A BUFFET

Strawberry Spinach Salad with Goat Cheese, Candied Pecans and  
Raspberry Walnut Vinaigrette | Your choice of 3 of our Craft  
Sandwiches (Box Lunch) | Sour Cream and Chive Potato Salad  
Sweet-Apple Vin Poppy Seed Coleslaw | Variety of Kettle Chips  
Assorted Cheesecake **38**

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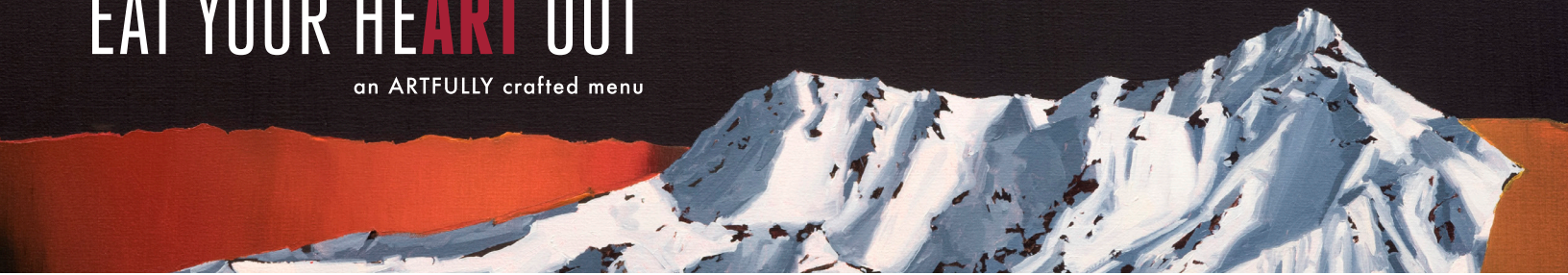
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## PLATED LUNCH

**All Entrees include:** Artisanal rolls and butter.  
Coffee, Tea and Water service

### SAUTÉED ROCKY MOUNTAIN TROUT

Roasted Fingerling Potatoes | Haricot Verts | Lemon-Herb Yogurt **39 GF**

### GLAZED CHICKEN

Orange-Jalapeño Glaze | Scallions | Summer Vegetable Succotash  
Wild Rice Pilaf **38 GF**

### SAGE RUBBED PORK LOIN

Potato Au Gratin Dauphinoise | Honey Glazed Baby Carrots  
Buerre Blanc | Tart Cherry Chutney **37 GF**

### SEARED COLORADO BASS

Lemon Gremolata | Citrus Cream | Herbed Rice Pilaf  
Roasted Baby Summer Squash **39 GF**

### GRILLED CITRUS CHICKEN

Lemon Glaze | Shaved Fennel | Valencia Orange Segments | Frisee  
Red Quinoa | Haricot Verts **38 GF**

### SAUTÉED SALMON

Cilantro Lime Gremolata | Wild Rice Pilaf  
Sautéed Summer Squash | Onion **42 GF**

### GRILLED FLANK STEAK

Herb Smashed Yukon Potatoes | Top on Baby Carrots  
Cipollinis | Chipotle Demi **45 GF**

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## PLATED LUNCH & ACCOMPANIMENTS

CHOICE OF SOUP OR SALAD  
Coffee, Tea and Water service

### Soups:

#### LEEK AND HERB BISQUE

Lemon Zest | Chop Chive **6 GF**

#### CAULIFLOWER BISQUE

Truffle Oil | Grilled Shitake **6 GF**

#### HEIRLOOM GAZPACHO

Chilled Local Peppers | Herbs **6 GF**

#### ROASTED RED PEPPER AND GOAT CHEESE

Cilantro Pistou **6**

#### WHITE SEAFOOD CHOWDER

Grilled Spring Onion Pistou **6**

#### SMOKEY TOMATO BISQUE

Cheddar Bruleed Grissini **6 GF**

#### CREAM OF ARTICHOKE

Fried Parsley **6 GF**

#### BISON CHILI

Cheddar Biscuit **6 GF**

### Salads

#### BLUEBERRY SPINACH

Spinach | Candied Walnuts | Blueberries | Shallots |  
Honey Vinaigrette **7 GF**

#### CITRUS SALAD

Butter Lettuce | Toasted Hazelnuts | Tangerine | Chive |  
Sprouts | Avocado Lime Vinaigrette **7 GF**

#### CAESAR

Romaine | Foccacia Crouton | Shaved Parmesan | White Anchovy **7**

#### TOASTED QUINOA

Arugula | Toasted Quinoa | Slivered Almond | Shaved Parmesan |  
Red Chili-Lemon Vinaigrette **7 GF**

#### CAPRESE

Arugula | Celigne Mozzarella | Cherry Tomatoes | Torn Basil |  
Balsamic Glaze **7 GF**

#### WEDGE

Iceburg | Grape Tomato | Honey Cured Bacon | Foccacia Crouton |  
Blue Cheese | Jalapeño Ranch **7 GF**

#### ARUGULA

Dates | Seasonal Squash | Slivered Almond | Pepita Vinaigrette **7 GF**

#### GARDEN GREENS

Mixed Greens | Croutons | Cucumber | Red Onion | Grape Tomato  
| Choice of Dressing **7 GF**

#### STRAWBERRY SALAD

Candied Pecans | Feta | Spinach | Red Onion | Raspberry Walnut  
Vinaigrette **7 GF**

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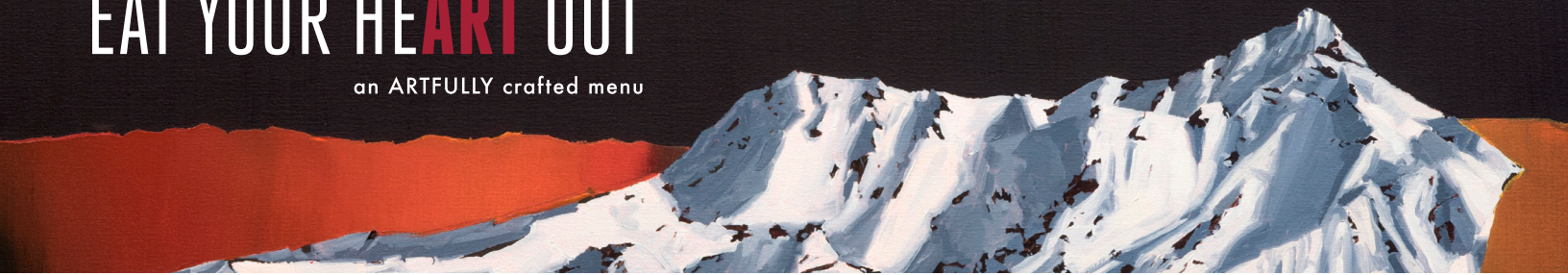
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## LUNCH BUFFET

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### SOUTHWEST (MONDAY)

Spinach Salad with Strawberries, Cotija Crumbles, Red Onions and Jalapeño Orange Vinaigrette | House Made Corn Tortilla Chips with Assorted Salsas | Enchilada Pie with Roasted Corn, Black Beans and Cheddar Jack | Grilled Chicken Breast in Avocado Cream Sauce Spanish Rice and Braised Black Beans | Strawberry Churros with Powdered Sugar **40**

### BBQ (TUESDAY)

Garden Salad with English Cucumbers Cherry Tomatoes Spun Carrots and Garlic Croutons | 9 Piece BBQ Chicken | Smoked Beef Brisket Baked Beans | Corn on the Cobb | Sour Cream and Chive Potato Salad | Sweet-Apple Vinaigrette Poppy Seed Coleslaw Cobbler | Cookies **43**

### ITALIA (WEDNESDAY)

Garlic Bread Sticks | Caesar Salad with Shaved Parmesan and Focaccia Croutons | Capellini Pasta Tossed in Garlic Butter with Artichoke Hearts Cherry Tomatoes, Shredded Romano and Fresh Mint Chicken Florentine on a bed of Wilted Spinach with a Meyer Lemon Cream Sauce Roasted Garden Vegetables | Tiramisu **40**

### COMFORT CLASSIC (THURSDAY)

Warm Biscuits with Butter and Honey | Garden Salad with English Cucumbers Cherry Tomatoes Spun Carrots and Garlic Croutons Sage Rubbed Pork Loin with Kentucky Bourbon and Apple Gastrique Fried Chicken | Cheddar and Chive Mashed Yukon Potatoes Steamed Haricot Verts Topped with Honey Cured Bacon and Onions Cream Pies **42**

### PACIFIC RIM (FRIDAY)

Hawaiian Sweet Rolls with Butter | Fresh Sliced Pineapple Slaw Mixed Greens with Mandarin Orange, Red Onion, Hazelnuts, and Honey Lime Vinaigrette | Kalua Pulled Pork with Fresh Cilantro and Onion Slow Roasted Huli Huli Chicken | Honey Glazed Carrots with Toasted Pecans | Orange Cinnamon Infused Jasmine Rice | Mango Rice Pudding with Toasted Coconut **44**

### WESTERN SLOPE (SATURDAY)

Wedge Salad with Blue Cheese Crumbles | Grape Tomatoes Cured Bacon and Jalapeño Ranch | Bison Chili with Jalapeño Cornbread Drizzled with Spiced Honey | Rocky Mountain Trout with Lemon Herb Sage Seared Chicken Breast with Wildflower Honey Gastrique Slow Cooked Santa Maria Piquito Beans | Grilled Asparagus Topped with Shredded Gruyere | Peach Crumble **44**

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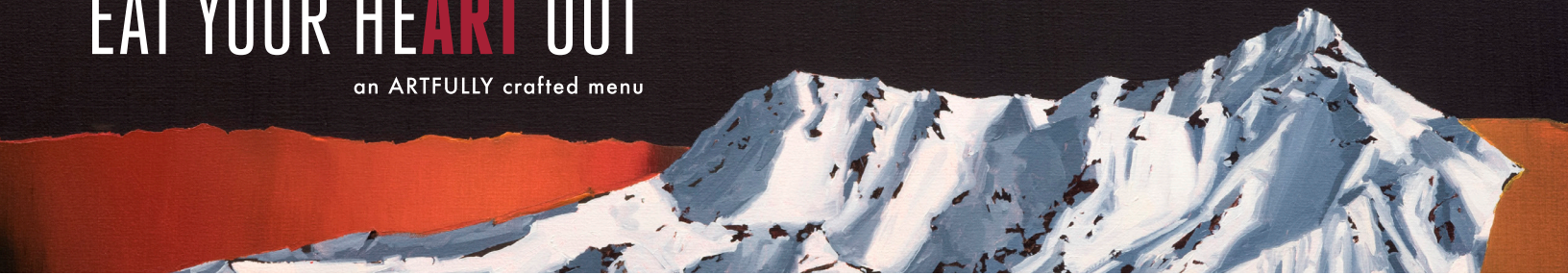
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## LUNCH BUFFET

Any Day of the Week:

### SELF CRAFTED

Strawberry Spinach Salad with Goat Cheese Candied Pecans and Raspberry Walnut Vinaigrette | Sliced Roast Beef | Honey Cured Ham, Shaved Smoked Turkey Breast | Genoa Salami | Grilled Vegetables with a Roasted Garlic Hummus Spread | Leaf Lettuce | Alfalfa Sprouts Sliced Tomatoes | Red Onions | Pickles | Pepperoncinis Dijonaise | Herb Mayo | Dijon Mustard | Assorted Breads, Rolls Baguettes | Sour Cream and Chive Potato Salad Sweet-Apple Vinaigrette Poppy Seed Coleslaw | Assorted Chips Lemon Meringue Pie **40**

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## DISPLAYS

### PICKLED

Spicy Country Olive Mix | Giardiniera | Marinated Mushrooms  
Cherry Peppers | Bread and Butter Pickles | Mustards  
Water Crackers | Freshly Baked Rolls **9**

### ARTISANAL CHEESE

Imported and Domestic Artisanal Cheeses | Fresh Berries  
Grapes | Water Crackers | Assorted Local Breads **14**

### VEGETABLE CRUDITE

Fresh Seasonal Vegetables | Cornichons | Pepperoncinis  
Fennel Dill Aioli | Garlic Hummus **9 GF**

### SMOKED SALMON

Lemon | Fried Capers | Red Onion | Farm Eggs | Dill Crema **14 GF**

### GRILLED VEGETABLES

Asparagus | Zucchini, Squash | Red Peppers | Roasted Roma Tomato  
Olive Oil | Fresh Herbs | Shaved Parmesan Reggiano **11 GF**

### ANTIPASTO

Cured Meats | Country Olives | Pepperoncinis  
Domestic and Imported Cheeses | Water Crackers | Assorted Breads  
**13 GF**

### SEASONAL FRUIT

Sliced Seasonal Fruits | Melons and Berries  
Cardamom Spiced Yogurt | Orange Blossom Honey **10 GF**

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## HORS D'OEUVRES

Cooked 5 per piece

CHICKEN AND LEMONGRASS DUMPLING Ginger Soy SauceCHORIZO AND BLACK BEAN EMPANADA Cilantro CremaBACON WRAPPED DATES Stuffed with AlmondsMARYLAND LUMP CRAB CAKE Garlic AioliBACON WRAPPED SCALLOP Sweet Sambal Sauce GFCHICKEN GAUJILLO KABOB Mole and Plantain GF

MINI CUBANO SANDWICH

MINI PHILLY CHEESESTEAK ROLLS

BACON WRAPPED SHRIMP GFPORK BELLY SKEWER Apple Gastrique GFSALMON SATAY Chili Lime GFPULLED PORK BISCUITS House Blend BBQCRISPY ASPARAGUS Asiago RollCHURRASCO STEAK KABOB Pablano Pepper and Brazilian Spices GFCORN & EDAMAME QUESADILLA Cilantro Lime CremaPLANTAIN CUPS WITH PORK BELLY Rum Caramel

Chilled 5 per piece

SHRIMP GAZPACHO GFBLUEBERRY CAMEMBERT CROSTINI Torn BasilSEARED BEEF TENDERLOIN ON CROSTINI Wasabi Aioli | Hoison GlazeCAMBOZOLA AND FIG BLINI Balsamic JamMEDITERRANEAN ANTIPASTO SKEWER Roasted Tomato | Country Olive GFCEVICHE Avocado Crema GFMUSHROOM PROFITEROLE Balsamic Drizzle | Toasted Pine Nuts

CRAB AVOCADO PROFITEROLES

CAPRESE SKEWER Aged Balsamic Glaze GF

BALSAMIC FIG AND GOAT CHEESE FLATBREAD

ANTIPASTO KABOB Cheese Tortellini and Tomato

ROASTED TOMATO BRUSCHETTA

BLACKBERRY GOAT CHEESE Almond Masa Sopa

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## PLATED DINNER

**All Plated Meals include:** Assorted Artisanal rolls and butter.  
Coffee, Tea and Water service.

### SAUTÉED CHICKEN BREAST

Roasted Garlic | Artichoke Risotto | Grilled Spring Onions  
Petite Carrots | Lemon Buerre Blanc **48 GF**

### BISTRO FILET

Beef Filet | Potato Au Dauphinoise | Grilled Asparagus  
Tomato Choron Sauce | Charred Onions **54 GF**

### SEARED CHICKEN BREAST

Artichoke Cream Sauce | Crushed Yukon Potatoes  
Haricot Verts | Blistered Roma Tomatoes | Walnut Gremolata **48 GF**

### SALMON

Truffle Oregano Tossed Fingerling Potatoes | Grilled Shitakes  
Roasted Heirloom Cherry Tomatoes | Dijon Buerre **42 GF**

### SEARED DUCK BREAST

Herb Smashed Yukon Potatoes | Roasted Baby Carrots  
Fresh Cut Figs | Drizzled with Sherry Gastrique **51 GF**

### FRENCHED AND ROASTED CHICKEN BREAST

Dijon Buerre | Potato Au Gratin Dauphinoise  
Haricot Verts and Top on Baby Carrots **49 GF**

### BRAISED SHORT RIB

Beef Short Rib | Creamy Parmesan Polenta | Roasted Root Vegetables  
Fire Braised Green Chili Demi **52 GF**

### GRILLED FLANK STEAK

Crushed Yukons with Tarragon and Gruyere | Haricot Verts  
Classic Hunters Sauce **53 GF**

### LAMB PORTERHOUSE

Braised Fennel | Roasted Apples | Crushed Sweet Potatoes  
Garlic-Mint Chimi Churri **53 GF**

### Dual Entrée

#### SAUTÉED CHICKEN BREAST & BISTRO FILET

Roasted Garlic & Artichoke Risotto | Grilled Spring Onions  
Petite Carrots | Lemon Cream and Demi Glace **68 GF**

### Surf and Turf

#### PETITE BEEF TENDER & SKEWER OF PRAWNS

Potato Au Gratin Dauphinois | Roasted Baby Vegetables  
Heirloom Tomato Sauce Choron **71 GF**

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## VEGETARIAN SELECTIONS & ACCOMPANIMENTS

**All Vegetable Entrees include:** Assorted Artisanal rolls and butter. Coffee, Tea and Water service.

### BAKED TOMATOES

Farm Fresh Eggs Gently Baked in a Hot House Tomato  
Gruyere and Shaved Parmesan | Jasmine Rice Pilaf **GF**

### ACORN SQUASH

Stuffed with Apple and Walnut Risotto | Wilted Spinach Salad **GF V**

### SPICY CHARRED TOMATO & ARTICHOKE TART

Marinated Tomatoes | Artichokes, Mozzarella | Red Pepper Hummus  
Jalapeño Tart **GF**

### ROASTED VEGETABLE LASAGNA ROLL

Portobello | Artichoke | Zucchini | Red Peppers | Olives  
Ricotta | Parmesan and Mozzarella

### YUCATAN ROASTED CORN AND BLACK BEAN TART

Corn | Black Bean | Red Bell Pepper | Avocado | Brown Rice  
Monterey Jack | Cilantro Infused Tart Shell **GF**

### FIRE-ROASTED VEGETABLE POLENTA CAKE

Cauliflower | Butternut Squash | Edamame | Red Bell Pepper  
Red Onion | Zucchini | Herbed Polenta **GF V**

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## DINNER BUFFETS

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### NORTHERN ITALY

Rustic Assortment of Breads with Herbed Oil and Vinegar | Arugula Salad with Prosciutto, Pignolias, Parmesan and Honey Lemon Vinaigrette  
Carbonara Pasta with Pancetta, Reggiano and Orecchiette  
Roasted Chicken on a bed of Mushroom Risotto | Bracirole in a Hearty San Marzano Sauce | Garlic Roasted Broccolini  
Truffled Cannellini Beans with Fennel Seed and Meyer Lemon Zest  
Rich Espresso Soaked Tiramisu **54**

### TOUR OF THE SOUTH

Buttermilk Biscuits and Cornbread with Whipped Honey Butter  
Cobb Salad with Chopped Egg, Peppers, Tomatoes, Bacon and Avocado | Sour Cream and Chive Potato Salad | Low Country Boil with Andouille Sausage, Shrimp, New Potatoes and Cobbed Corn  
Slow and Low Smoked and Pulled Pork | Fried Chicken  
Mashed Potatoes | Green Beans with Cipollini's and Bacon  
Kentucky Bourbon Pecan Pie **55**

### LATIN AMERICA

Fried Sweet Rolls | Baby Spinach with Pomegranate Seeds, Shaved Radish, Tangerine Wedges and Pepper Vinaigrette | Green Chile Tamales with Salsa Rojo | Ancho Rubbed Pork Loin with Mango Chutney  
Chile and Honey Glazed Chicken with Orange Jalapeño Sauce  
Spanish Rice with Tomato and Onion | Borracho Beans | Tres Leches  
Cake with Fresh Cut Strawberries **52**

### ROCKY MOUNTAIN

Cheddar Biscuits and Sweet Rolls Served with Butter | Kale Salad, Citrus Blend, Sliced Almonds, Shaved Parmesan, Local Granola  
Green Chili Smothered Pork Loin | Wild Game Cassoulet with Duck, Elk and Bison | Ancho Rubbed Roasted Chicken with Ranch House Veloute  
Herbed Smashed Yukon Potatoes | Honey Glazed Baby Carrots  
Peach Cobbler **56**

### PACIFIC RIM

Hawaiian Rolls with Butter | Spinach and Arugula Salad with Citrus Maui Onion and Rosemary Vinaigrette | Fresh Sliced Pineapple Slaw  
Huli Huli Chicken | Kalua Pulled Pork with Fresh Cilantro and Onion  
Baked Mahi Mahi Topped with a Macadamia Nut Pistou | Broccolini  
Tossed with Garlic Butter | Roasted and Smashed Sweet Potatoes  
Mango Rice Pudding with Toasted Coconut **53**

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DENVER  TECH CENTER

BANQUET MENU 2018

# EAT YOUR HEART OUT

an ARTFULLY crafted menu

## CARVING STATION

### HERB ENCRUSTED PRIME RIB

Classic Au Jus | Horseradish | Chimi Churri **11 GF**

### LEEK AND GARLIC PORCHETTA

Grain Mustard | Creme Fraiche | Maple Soy **10 GF**

### COFFEE RUBBED AND SMOKED BRISKET

Blackberry Jam | BBQ Sauce | Classic Au Jus **10 GF**

### PIT SMOKED HAM

Pallisade Peach Glaze | Apple Mostarda

Chopped Chive Dijonaise **7 GF**

### DEEP-FRIED TURKEY

Cranberry-Ginger Chutney | Brown-Butter and Sage Gravy

Adobo Creme Friche **8 GF**

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## FOOD CARTS

### STREET TACOS

**Pork Carnitas & Shredded Mandarin Chicken** Soft Corn Tortilla  
Flour Tortilla | LettUce | Cilantro Lime Cream | Pineapple Salsa  
Cilantro and Onion | House Kimichi **16**

### POTATO CROCKS

**Roasted Garlic Yukon Gold** Whipped Porcini Butter | Chive and Garlic  
Crema | Smoked Bacon Bits | Shredded Gruyere

**Sweet Potato Smashers** Whipped Honey Butter | Toasted Pecans  
Baby Marshmallows | Sage Sour Cream **12 GF**

### COCKTAIL SANDWICHES

**Petite Beef Tenderloin and Oven Roasted Turkey Breast** carved to order  
Assorted Breads and Baby Ciabatta | Spinach and Iceberg  
Shaved Onions | Roma Tomatoes | Peppercinis  
Horseradish Cream | Peach Chutney  
Sweet and Spicy Mustard Dijonaise **14**

### FONDUE POTS

**Gruyere and White Cheddar Sage Fondue** Rustic Breads and Baguettes  
Pan Seared Smoke Sausage and Salamis | Asparagus  
Endive Spears **12**

### GYROS

Grilled Flatbread | Tzatziki Sauce | Hummus | Baba Ghanoush  
Truffle White Bean Spread | Tabouleh Salad | Country Olives **15**

### CRUDO BAR

**Cold Smoke Salmon** Lemon Creme Fraiche | Fried Capers  
Shallots

**Tuna Tartar** Hoison Drizzle | Mandarin Scallion Slaw  
Toasted Sesame Seeds | Wonton Crisp

**Gulf Shrip Ceviche** Fresh Pico De Gallo | Avocado Cream  
Corn Tortilla Strips **19 GF**

### FISH TACOS

**Sauteed Pacific Cod & Griddle Corn Torillas** Assorted Salsas  
Lime Wedges | House Slaw | Pico De Gallo | AVocado Relish **14**

### PASTA

**Strozzapreti and Squid Ink Linguini** Crab | Asparagus | Herbs  
Garlic Butter | Carbonara Sauce | Pancetta | Grana Padano  
Garlic Bread | Grissini **16**

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## DESSERT

Select one to accompany lunch or dinner entrée

### HONEY THYME RICOTTA CHEESECAKE

House Made Blackberry Jam 7

### FLOURLESS CHOCOLATE TORTE

Port Wine Reduction 7

### STRAWBERRY SHORTCAKE

Butter Cream | Fresh Strawberries 7 GF

### TRIPLE CHOCOLATE MOUSSE

Chocolate Shavings 7

### CHOCOLATE CARAMEL CRUNCH

Caramel | Butter Cream 7

### HAZELNUT GANACHE

Sponge Cake | Rum 7

### APPLE TARTLET

Fresh Sweet Cream 7

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## BREAKS

### Beverages:

#### 9-5

Leaded & Unleaded Coffee | Assorted Mighty Leaf Teas  
Bottled Water **25**

#### HALF DAY

Leaded & Unleaded Coffee | Assorted Mighty Leaf Teas  
Bottled Water **12 each**

#### SEASONAL ADDITION

Apple Cider | Hot Chocolate | Iced Tea or Lemonade **8 GF**

#### LEMONADE STAND

Blackberry-Mint | Strawberry-Basil | Classic Lemonade **7 per GF**

### Morning:

#### A HEARTY START

Steel Cut Oatmeal | Granola | Raisins | Berries | Dried Fruit  
Whole Fruit **11 each GF**

#### SMOOTHIES

Strawberry-Orange | Cocoa-Banana | Kiwi-Kale Shooters **12 per GF**

#### BUILD-YOUR-OWN TRAIL MIX

Granola | Almonds | Cashews | Peanuts | Sunflower Seeds  
M&M's | Raisins | Dried Fruit | Chocolate Covered Raisins **13 per GF**

#### TREE HUGGER

Naked Juice | Bottled Water | Kind Bars | Nature Valley Bars  
Cliff Bars **12 per GF**

#### BANANAS

Baby Bananas & Fresh Strawberries | Chocolate Dipped Bananas  
Banana Nut Muffins | Banana Bread | Banana Pudding Tarts **13 per GF**

#### BAGEL BREAK

Assorted Bagels | Butter | Cream Cheese Spread **11 per**

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## BREAKS

Afternoon:

### BALLPARK CONCESSIONS

Soft Pretzles | Cracker Jacks | Kettle Chips  
Chocolate Strawberry Skewers | Candy Bars **13 per**

### GARDEN BREAK

Crudité | Marinated Artichokes | Olives | Roasted Garlic Hummus  
Grilled Naan Bread **12 per**

### STRAWBERRY FIELDS

Strawberry Croissants | Chocolate Dipped Strawberries  
Strawberry Lemonade | Fresh Strawberries & Cream | Strawberry Sorbet  
**14 per**

### AFTERNOON TEA

Mighty Leaf Teas | Petite Fours | Cucumber & Boursin Squares  
Crudité | Shortbread Cookies **12 per**

### ORANGE ORCHARD

Fresh Squeezed Orange Juice | Oranges & Mandarins  
Butter Scones with Orange Marmalade | Greek Yogurt Parfaits with  
Granola | Orange Segments | Orange Blossom Honey **13 per GF**

### CHOCOLATE LOVERS

Chocolate Fudge Brownies | Chocolate Dipped Strawberries  
Double Chocolate Chip Cookies | Assorted Truffles  
Yoo-hoo's **15 per GF**

### FRESH POPPED POPCORN CART

Buttered Popcorn | Popped Corns | Assorted Toppings  
Seasonings **12 per GF**

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## ALA CARTÉ

NAKED JUICE	5   Bottle
VITAMIN WATER	4   Bottle
GATORADE	4   Bottle
RED BULL	5   Bottle
IZZE SODAS	5   Bottle
VOSS SPARKLING WATER	5   Bottle
PERRIER	5   Bottle
EVIAN	4   Bottle
ASSORTED TROPICANA JUICES	4   Bottle
ICED TEA	35   Gallon
HOT CHOCOLATE	35   Gallon
LEMONADE	35   Gallon
HOT APPLE CIDER	45   Gallon
COFFEE	75   Gallon
SPA WATER	15   Gallon

BREAKFAST SAMMIES	7   Each
BREAKFAST BURRITOS	8   Each
ASSORTED CANDY BARS	3   Each
NATURE VALLEY BAR	3   Each
CLIFF BAR	4   Each
KIND BARS	4   Each
WHOLE FRUIT	3   Each
INDIVIDUAL YOGURTS	4   Each
YOGURT PARFAITS	8   Each
POTATO CHIPS	3   Each
POPCORN	3   Each
DANISHES	42   Dozen
MUFFINS	28   Dozen
SCONES	40   Dozen
CHOCOLATE BROWNIES	35   Dozen
CINNAMON ROLLS	45   Dozen
STRAWBERRY CROISSANTS	40   Dozen
ASSORTED COOKIES	35   Dozen

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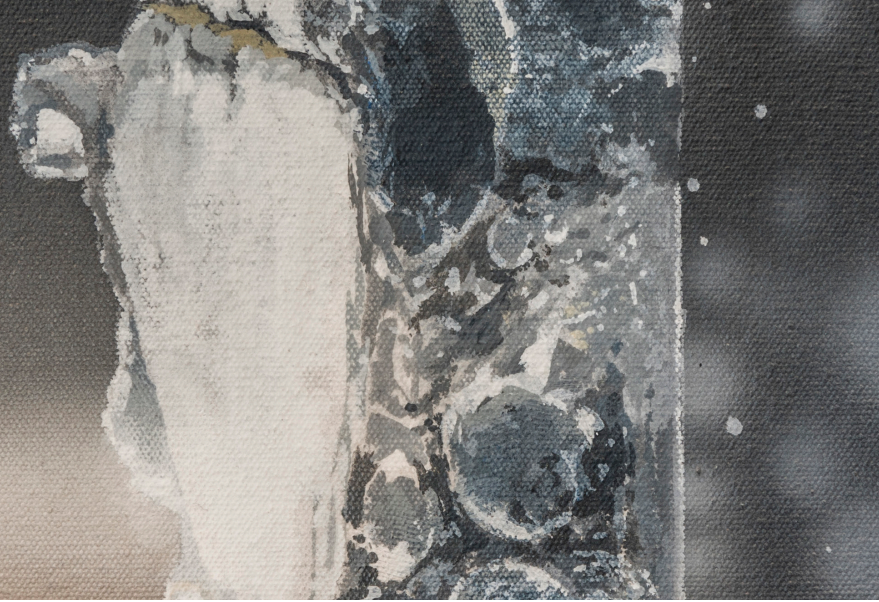


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## HOSTED/CASH BAR

CORE WELL	8 8.50
CORE TOP SHELF	9 9.50
SUPER PREMIUM	10 11
IMPORTED BEER, PREMIUM/LIGHT	7 7.50
DOMESTIC BEER, PREMIUM/LIGHT	6 6.50
CRAFT BEER/ REGIONAL CRAFT	7 7.50
NON-ALCOHOLIC BEER	5 5.50
STONE CELLARS BY BERINGER WINES	8 8.50
VASA PURE WATER	5 5.50
PEPSI SOFT DRINKS	5
SAN PELLEGRINO SPARKLING WATER	5
CORDIALS	9 9.50

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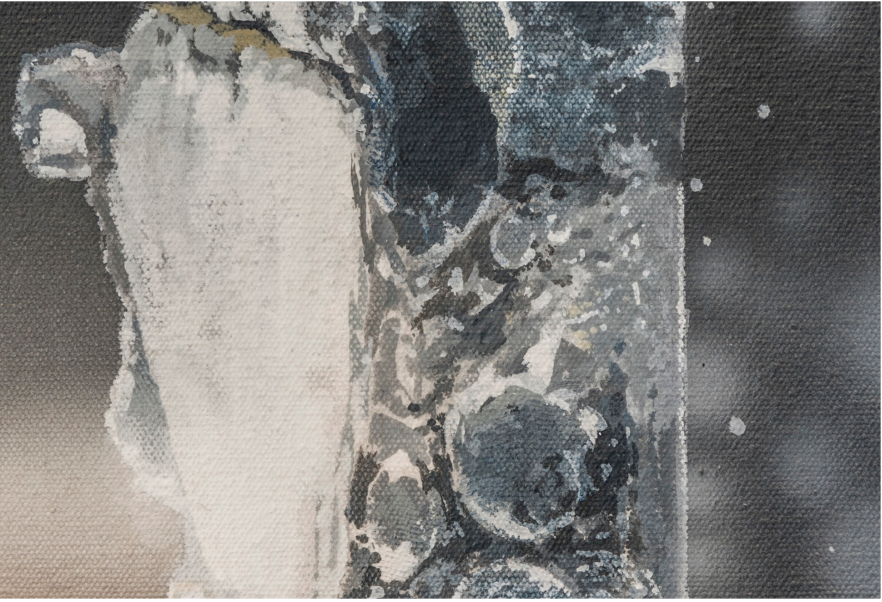
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## PACKAGES

### CORE WELL PACKAGE

One Hour **18 per**  
Each Additional Hour **7 per**

### CORE TOP SHELF PACKAGE

One Hour **23 per**  
Each Additional Hour **9 per**

### CORE SUPERIOR PREMIUM PACKAGE

One Hour **30 per**  
Each Additional Hour **11 per**

### CORE WELL BAR

Smirnoff Vodka | Beefeater Gin | Cruzan Aged Light Rum | Dewar's  
White Label Bourbon | Canadian Club Whiskey | Jose Cuervo Especial  
Gold Tequila | Korbel Brandy

### CORE TOP SHELF BAR

Absolut Vodka | Tanqueray Gin | Bacardi Superior Rum | Johnny Walker  
Red Label Scotch | Maker's Mark Bourbon | Jack Daniels Tennessee  
Whiskey | Seagram's VO Whiskey | 1800 Silver Tequila | Captain  
Morgan's Original Spiced Rum | Courvoisier VS Brandy

### SUPER PREMIUM BAR

Grey Goose Vodka | Tanqueray 10 Gin | Goslin Rum | Gelnlivet  
12 | Maker's 46 | Gentleman Jack | Crown Royal | Patron Silver |  
Courvoisier VSOP

\*\*\*Bartender Fees are \$125 Each for The First 3 Hours;  
\$50 for Each Additional Hour

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## SPARKLING & WHITE WINES

### SPARKLING

Freixenet | Blanc de Blancs | Brut Cava | Catalonia | Spain **35**  
Mionetter | Prosecco Organic | Veneto | Italy **47**  
Mumm Napa | Brut "Prestige" | Napa Valley, CA **65**  
Moet & Chandon | Brut "Imperial" | Champagne | France **44**

### BLUSH

Beringer | White Zinfandel | California 2013 **28**  
Chateau Ste. Michelle | Riesling | Columbia Valley Washington 2011 **32**

### WHITE SPECIALTIES

Chateau Ste. Michelle | Riesling | Columbia Valley, CA **31**  
Meridian Vineyards | Pinot Grigio | Napa Valley, CA **31**  
Stone Cellars by Beringer | Pinot Grigio | CA **29**

### SAUVIGNON BLANC

Brancott | Marlborough, New Zealand **39**  
Kenwood Vineyards | Sonoma County, CA **27**

### CHARDONNAY

Chateau Ste. Michelle | North Coast, CA 2012 **34**  
Clos du Bois | North Coast, CA **36**  
Estancia "Pinnacles Ranches" | Monterey, CA **32**  
Sterling "Vintner's Collection" | Central Coast, CA **37**  
Sonoma Cutrer 28 Stone Cellars by Beringer | CA **29**  
Chateau St. Jean | North Coast, CA **36**  
Stone Cellars | CA **29**  
Beaulieu Vineyards Century Cellars | CA **29**

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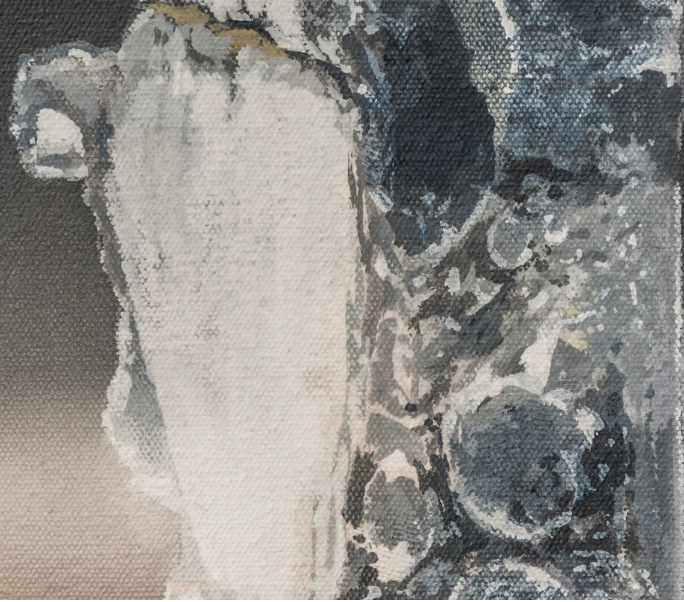
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## BEERS

### BEER DOMESTIC 5.25 Cash | 5 Hosted

Budweiser | Michelob Ultra | Bud Light | Bud Light Lime |  
Miller Lite | Coors Light

### CRAFT & REGIONAL CRAFT BEER 5.50 Cash | 5.25 Hosted

Batch 19 Lager Pre-Probation Lager | Coors Brewing Company | Golden, CO  
Blue Moon Belgian White | Coors Brewing Company | Golden, CO  
Fat Tire Amber Ale | New Belgium Brewing Company | Fort Collins, CO  
Sunshine Wheat | New Belgium Brewing Company | Fort Collins, CO  
Titan IPA | Great Divide Brewing Company | Denver, CO  
Yeti Imperial Stout | Great Divide Brewing Company | Denver, CO

### BEER IMPORTED/PREMIUM 5.25 Cash | 5 Hosted

Bass | Corona Extra | Guinness | Heineken | Stella Artois | Sam Adams |  
Amstel Light | Corona Light  
Non-Alcoholic O'Douls (5)

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