

DAC
The Denver Athletic Club

Events & Catering

Non Members

1325 Glenarm Place

Denver, CO 80204

720.931.6751

denverathleticclub.org

Where Business Meets Play

Historical Landmark in the Heart of the City



Room	Sq. Ft.	Full Day Room Fee (w/ no F&B ordered) Up to 8 hours	Full Day F&B Minimum (If met, room fee is 50% off)	Half Day Room Fee (w/ no F&B ordered) Up to 4 hours	Half Day F&B Minimum (If met, room fee is 50% off)
Colorado 1	626	\$300	\$500	\$200	\$275
Colorado 2	571	\$300	\$500	\$200	\$275
Colorado 4	264	\$250	\$500	\$125	\$275
Founders Room		\$300	\$500	\$200	\$275
Glenarm Room	380	\$250	\$500	\$125	\$275
President's Room	472	\$300	\$500	\$200	\$275
Denver 1	788	\$350	\$800	\$200	\$450
Denver 2	608	\$200	\$400	\$150	\$275
Denver 1 & 2	1396	\$500	\$1,200	\$250	\$700
Petroleum 1	747	\$300	\$800	\$150	\$450
Petroleum 2	1560	\$400	\$1,200	\$200	\$700
Petroleum 1 & 2	2307	\$700	\$2,000	\$350	\$1,000
Card Room		\$250	\$300	\$125	\$150
Billiards Room		\$500	\$750	n/a	n/a
Bistro**		\$350	\$1,000	\$250	\$750
1884		\$500	\$500	\$250	\$275
Full Gymnasium	9839	\$3,500	n/a	\$1,750	n/a
Centennial Room Mon. - Thurs.	1964	\$700	\$2,000	\$500	\$1,500
Centennial Room Fri. - Sun.	1964	\$800	\$2,500	\$600 (AM only)	\$1,750* (AM only)
Grand Ballroom Mon. - Thurs.	5443	\$1,750	\$4,000	\$875 (AM only)	\$2,500 (AM only)
Grand Ballroom Fri. - Sun.	5443	\$3,500	\$8,000	\$875 (AM only)	\$4,000 (AM only)
Sundeck Mon. - Thurs.	9007	\$1,750	\$4,000	\$875 (AM only)	\$4,000 (AM only)
Sundeck Fri. - Sun.	9007	\$3,500	\$8,000	\$875 (AM only)	\$4,000 (AM only)

If food and beverage sales do not reach the F&B minimum, the customer will pay the room rental fee or the difference of their F&B total and the rental fee, whichever is less.

Food and beverage minimums are exclusive of service charge and current tax.

**Sunday Events: A minimum of \$3,000 in Food and Beverage or Room Rental is applicable for all Sunday functions.*

Please ask your catering manager for custom pricing when planning to book your Sunday event.

BOWLING ALLEY RENTAL RATES

Home of the oldest bowling alley west of the Mississippi!
Take a step back in time and enjoy our retro-50's style bowling alley.
The perfect place for birthday parties, happy hour, holiday parties &
team-building events!

*Pricing includes exclusive use of the eight lanes, shoes,
bowling balls and an attendant.*

Regular season (January 1st to October 31st, excluding Summer Specials)

51+ people	\$225/ hour
36-50 people	\$200/ hour
21-35 people	\$175/ hour
1-20 people	\$150/ hour

Holiday season (November 1st to December 31st)

51+ people	\$300/hour
36-50 people	\$250/ hour
21-35 people	\$225/ hour
1-20 people	\$200/ hour

Summer Specials (May 1st to August 31st)

51+ people	\$200/ hour
36-50 people	\$175/ hour
21-35 people	\$150/ hour
1-20 people	\$125/ hour

*DUE TO THE HISTORIC STATE OF OUR BOWLING ALLEY,
NOT ALL LANES ARE GUARANTEED TO BE OPERATIONAL.
THANK YOU FOR UNDERSTANDING! *

ADDITIONAL RENTAL INFORMATION

Prices are subject to change.

Set Up Fees:

The room fee includes use of the space as well as tables, chairs, china and standard colored linens (white, ivory, black and red).

Any other color of linen is an additional charge.

Specialty linen is available; please ask your Catering Sales Manager.

Any change to room setup within 72 hours of event will be subject to a \$150 labor fee.

Miscellaneous Fees:

Riser/Stage Set-up Fee (subject to delivery charge & size of stage)	250.00
Votive Candles	1.50 each
Cylinder glass vase	5.00 each
Vase with floating candle	7.00 each
Up-right Piano	125.00
Baby Grand Piano	150.00
Tune-up Fee (applied when piano is moved from original location)	125.00

Depending on the event, DAC security may be required or a "No Re-admittance" clause may be applied.

SALES TAX & SERVICE CHARGE FEE

There will be a 22% taxable service fee and current applicable tax on ALL food and beverage.

Prices and menus are subject to change.

AUDIO VISUAL PRICING

Prices are subject to change.

Please ask if any additional equipment is needed and is not listed below.

Audio Equipment:

Audio Package 195.00
 - Includes: Speakers, speaker stands, channel mixer, and set-up

Lavalier Microphone 95.00

Hand-held Wireless Microphone 95.00

Table-top Microphones 50.00

Podium with Microphone 50.00

Standard Podium 30.00

Polycom Conference Phone 150.00

Video Equipment:

LCD Video Projector Package 475.00
 - Includes: LCD projector, draped AV cart, screen, audio mixer or powered speaker, laptop, and set-up

LCD Video Projector 275.00

Overhead Projector 50.00

Laser Pointer 10.00

Laptop Computer (Compaq and HP Multimedia) 150.00

VGA extension 100.00

DVD Player with Monitor 135.00

Screen and Cart 50.00

- Includes: Power Strip & Extension Cord, up to 9ft.

12 x 10 Screen (Ballroom) 75.00

Individual Equipment:

Flipchart Pad and Stand with Markers 40.00

Display Easel 10.00

AV Cart 20.00

White Board with Stand and Markers 40.00

BANQUET BARS

Cash Bar

Premium Brands \$9.00 per Drink

Call Brands \$8.00 per Drink

Imported Beer \$7.00 per Bottle

Domestic Beer \$6.00 per Bottle

House Wine \$8.00 per Glass

Soft Drinks \$4.00 per Glass

Hosted Bar

Premium Brands \$8.00 per Drink

Call Brands \$7.00 per Drink

Imported Beer \$6.00 per Bottle

Domestic Beer \$5.00 per Bottle

House Wine \$7.00 per Glass

Soft Drinks \$3.50 per Glass

Keg of Beer

Domestic \$300.00 per keg

Imported or Micro Brew \$350.00 per keg

All banquet bars are based on consumption
 You may also choose the option of a ticket bar
 Wine lists are available upon request

One Bartender per 75 guests is required for all alcohol-related events
 at \$100.00 per Bartender for the duration of your event.



PLATED HOT BREAKFAST

Includes Signature Coffee—Regular & Decaf, Herbal Tea Selections, & Fresh Fruit Juices

American Breakfast

19.95 per person

Scrambled Eggs with Cheddar Cheese

Applewood Smoked Bacon (2)

OR Sausage Links (2)

Homestyle Hash Browns

Family Style Fresh Seasonal Fruit Salad

Family Style Breakfast Danish

French Toast

21.95 per person

Two pieces of Cinnamon French Toast

Topped with Maple Syrup

Fresh Seasonal Fruit Cup

Applewood Smoked Bacon

Quiche

21.95 per person

With Spinach, Onion, Bacon & Gruyere Cheese,

Accompanied by Sliced Marinated Tomatoes and Sauce Mornay

Family Style Fresh Seasonal Fruit Salad



Vegetable Frittata

21.95 per person

With Diced Zucchini, Diced Yellow Squash, Diced Yellow Onions & Shaved Parmesan Cheese,

Accompanied by Sliced Marinated Tomatoes and Lemon Beurre Blanc

Family Style Fresh Seasonal Fruit Salad

Family Style Breakfast Danish

DAC Eggs Benedict

22.95 per person

Scrambled Eggs on English Muffins

Served with Canadian Bacon and Hollandaise Sauce.

Homestyle Hash Browns

Family Style Fresh Seasonal Fruit Salad



COLD BREAKFAST BUFFETS

Includes Signature Coffee—Regular & Decaf, Herbal Tea Selections, & Fresh Fruit Juices

The Continental Buffet 16.95 per person

Fresh Seasonal Fruit Display

Breakfast Breads, Muffins

Individual Fruit Yogurt

Add: Homemade Granola 18.95 per person
& Assortment of Pastries

Yogurt Bar 18.95 per person

Vanilla Yogurt with Assorted Toppings:

Honey, Homemade Granola, Dried Apricots, Raisins, Dried Cranberries, Toasted Walnuts, Sunflower Seeds & Brown Sugar

Assorted Muffins with Butter & Jams

Fresh Seasonal Fruit Display



HOT BREAKFAST BUFFETS

Includes Signature Coffee—Regular & Decaf, Herbal Tea Selections, & Fresh Fruit Juices

DAC Breakfast Buffet 22.95 per person

*Minimum of 25 guests

Fresh Seasonal Fruit Display

Breakfast Breads, Muffins & Pastries

Individual Fruit Yogurt

Homemade Granola

Scrambled Eggs with Cheddar Cheese

Applewood Smoked Bacon (2)

Sausage Links (1)

Homestyle Hash Browns

Add: French Toast or Belgium Waffles 25.95 per person
Topped with Maple Syrup

Deluxe Hot Breakfast Buffet 24.95 per person

*Minimum of 25 guests

Fresh Seasonal Fruit Display

Breakfast Breads, Muffins & Pastries

Individual Fruit Yogurt

Homemade Granola

Egg Strata with Ham, Onions, Potatoes & Cheddar Cheese

Applewood Smoked Bacon

Sausage Links

Homestyle Hash Browns

Add: Smoked Salmon Benedicts 28.95 per person
With Citrus Hollandaise Sauce

PLATED COLD ENTREES

Includes Signature Coffee—Regular & Decaf, Freshly Brewed Iced Tea
La Brea Rolls with Butter, Choice of Soup or Salad, One Starch, and One Vegetable.

Chicken or Tuna Salad 20.95 per person

Served in Tomato Halves with Black Olive and Fig Tapenade
and Fresh Fruit Skewer

Tortilla Sandwich Wrap 20.95 per person

Choice of: Turkey, Beef, Chicken or Grilled Vegetables

Assorted Tortilla Wraps with Mixed Greens, Tomatoes, Shredded Cucumber &
Italian Vinaigrette

Garnished with Olive Picks and Served with Pickle Spear and Potato Chips

Choice of Coleslaw, Fruit Salad or Potato Salad

Grilled Atlantic Salmon Filet 22.95 per person

Served on a Bed of Mixed Greens topped with Cranberries & Candied Walnuts

Served with Warm Citrus Vinaigrette

Caesar Salad 23.95 per person

Choice of: Grilled Chicken, Salmon or Steak

Romaine Lettuce with House Made Focaccia Croutons and Aged Parmesan

Served with Classic Caesar Dressing

Dominic's Cobb Salad Entrée 24.95 per person

Crisp Romaine Lettuce tossed with Balsamic Cipollini Onion Vinaigrette

Topped with Diced Tomatoes, Chopped Applewood-Smoked Bacon,
Gorgonzola, Black Olives, Hard Cooked Egg and Broiled Chicken Breast

PLATED HOT ENTREES

Lunch/Dinner per person

Includes Signature Coffee—Regular & Decaf, Freshly Brewed Iced Tea
La Brea Rolls with Butter, Choice of Soup or Salad, One Starch, and One Vegetable.

VEGETARIAN

Grilled Vegetable Napoleon 23.95/ 28.95

Marinated and Grilled Portobello Mushroom, Eggplant, Zucchini,
Yellow Squash, Red Pepper, Fresh Tomato and Fresh Mozzarella,
Served with Balsamic Reduction, Basil Pesto & Red Pepper Coulis

BEEF

London Broil 24.95/ 35.95

Marinated and Broiled Flank Steak topped with Mushroom Madeira Sauce

Flat Iron Steak 26.95/ 43.95

Choice of: Herb Crusted or Cowboy Rubbed Flat Iron

Tender, Hand Cut, Pan Seared with Bordelaise or Veal Demi-Glace

Steak Diane 29.95/ 44.95

Tender, Hand Cut Top Sirloin, Sautéed with Fresh Mushrooms
and Finished with Dijon Brandy Sauce

Roast Tournedos of Beef 34.95/ 48.95

Two Hand Cut Pan Seared Medallions of Beef Tenderloin
Topped with Béarnaise & Bordelaise Sauce

New York Strip Steak 28.95/ 45.95

All Natural, Hand Cut, Broiled NY Strip Steak Broiled or Au Poivre

Filet of Beef & Shrimp 36.95/ 55.95

Tender, Hand Cut, Broiled Filet Mignon
Paired with Two Sautéed Pesto Marinated Jumbo Prawns

Braised Beef Short Ribs 26.95/ 43.95

Bone-In Slowly Braised All Natural Beef Short Ribs served with Pan Sauce

CHICKEN

Chicken Saltimbocca 24.95/ 34.95

Sautéed Chicken Breast topped with Fresh Sage, Prosciutto, and Provolone Cheese, Finished in Sauce Supreme

Chicken Piccata 24.95/ 31.95

All Natural Breast of Chicken in Lemon, White Wine & Butter Capers Sauce

Chicken Marsala 24.95/ 31.95

All Natural Breast of Chicken in Classic Marsala Mushroom Sauce

Chicken Manchego 24.95/ 31.95

Pan Seared Skin on French Breast of Chicken with Lemon & Thyme Broth, Garnished with Shaved Manchego Cheese & Served on a Bed of Spinach

Herb Roasted Chicken 24.95/ 31.95

Herb Roasted All Natural Bone in Chicken Breast served with Sauce Supreme

Chicken Supreme 24.95/ 31.95

Sautéed Boneless, Skinless Breast of Chicken topped with Fresh Tomato Slices, Avocado Puree and Swiss Cheese, served with Sauce Supreme

Blackened Chicken Breast 24.95/ 31.95

Tender Breast of Chicken, Pan Seared with Cajun Seasoning, Topped with Béarnaise Veronique

Pecan Crusted Chicken 24.95/ 34.95

Pecan Crusted Boneless, Skinless Breast of Chicken in Brandy Cream Sauce

FISH

Sesame Crusted Salmon 25.95/ 35.95

Pan Seared Salmon in Sesame Oil Finished with Ginger Soy Sauce

Filet of Salmon 25.95/ 35.95

Choice of: Pan Seared, Broiled or Poached

Served with Light Dill Sauce

Colorado Trout 25.95/ 35.95

Pan Seared Colorado Trout topped with Roasted Garlic Cream Sauce

Orange Roughy Florentine 25.95/ 35.95

Baked Orange Roughy topped with Roasted Red Pepper Cream Sauce

Sesame Tuna 28.95/ 38.95

Ahi Tuna Steak Crusted with Black & White Sesame Seeds, Seared Medium Rare, topped with Sesame Sweet Chili Sauce

PORK

Stuffed Pork Chop 24.95/ 34.95

Large, Hand Cut Bone-In Pork Chop Stuffed with Apple Almond and Bread Stuffing, topped with Bourbon Apple Sauce

Roasted Pork Loin 23.95/33.95

6oz. Boneless Pork Chop with Tarragon bourbon Sauce and Seared Apples

Asian Pork Loin 23.95/ 33.95

Pan Seared Five Spiced Pork Loin topped with Sesame Ginger Soy Sauce



ENHANCEMENTS

VEGETABLES

Fresh Vegetable Medley
Sautéed Asparagus
Sautéed Green Beans
Steamed Broccoli & Cauliflower
Stir-Fried Vegetables
Roasted Root Vegetables: Carrots, Beets, Turnips, and Parsnips
Balsamic Brussel Sprouts
Zucchini & Squash Medley

STARCHES

Jasmine Rice
Tri Colored Orzo
Oven Roasted Red Baby Potatoes
Garlic or Herb Whipped Mashed Potatoes
Mashed Sweet Potatoes
Yukon & Yam Potato Castle
Potatoes Au Gratin
Quinoa with Tomatoes, Cucumbers and Fresh Mint

SOUPS & SALADS

House Salad

Mixed Greens with Tomatoes, Cucumbers and Shredded Carrots
Served with Balsamic, Ranch, or Italian Dressing

Caesar Salad

Romaine Lettuce with House Made Focaccia Croutons and Aged Parmesan
Served with Classic Caesar Dressing

Soup du Jour

Choice of Soup from Chef's Creative Collection

UPGRADED OPTIONS

STARCHES — Additional \$1.95/PERSON

DAC Wild Rice Medley
Tri Colored Orzo with Pesto & Sundried Tomatoes
Fingerling Potatoes
Twice Baked Potato
Pan Seared 9 Cheese Potatoes Au Gratin

VEGETABLES — Additional \$1.95/PERSON

Bacon or Carrot Ribbon Wrapped Sautéed Asparagus
Bacon or Carrot Ribbon Wrapped Green Beans
Balsamic Brussel Sprouts tossed with Dried Cranberries and Chopped Bacon
Green Beans with Baby Carrot

SOUPS & SALADS — Additional \$4.95/PERSON

Lobster or Shrimp Bisque

Rich Lobster or Shrimp Bisque
Finished with Crème Fraiche & Brandy

Spinach Salad

Baby Spinach tossed with Mandarin Oranges, Fresh Mushrooms, Red Onions and Candied Walnuts
Served with Hot Bacon Dressing

Cucumber & Tomato

Cucumbers, Roma Tomatoes, Garlic, Italian Flat Leaf Parsley
Tossed with Red Wine Vinaigrette & Placed on Leaf Lettuce Liner

Fruit and Nut Mixed Greens Salad

Tossed with Dried Cranberries, Candied Walnuts, Feta Cheese
Served with Raspberry Vinaigrette



The Wedge

Accompanied by Roma Tomato Slices, Diced Applewood Smoked Bacon, Sliced Hard Boiled Eggs, served with Avocado Ranch Dressing

Caprese and Mixed Green Salad

Pesto Marinated Fresh Mozzarella and Roma Tomatoes
Served on a bed of Mixed Greens
Served with Italian Vinaigrette

SOUPS & SALADS — Additional \$6.95/PERSON

Tomato Tower (maximum of 50 people)

Ripe Tomato Cored & Filled with an Arrangement of Mixed Baby Greens, Allumettes of Carrots & Jicama
Served with Balsamic Vinaigrette & Basil Infused Olive Oil

Cucumber Salad Wrap (maximum of 50 people)

Bouquet of Baby Lettuce & Shredded Carrots, Enoki Mushrooms, Wrapped in Cucumber Ribbon
Served with Citrus Vinaigrette & Garnished with Mandarin Orange Segments

Mixed Greens with Roasted Beets

With Brunoise Roasted Beets, Goat Cheese, Cherry Tomatoes, Julienne Cucumbers & Candied Pecans
Served with Sherry Vinaigrette

Caesar Salad in a Parmesan Cup (maximum of 50 people)

Romaine Lettuce with House Made Focaccia Croutons, Grissini Stick and Aged Parmesan.
Served with Classic Caesar Dressing

DESSERTS

Custom Birthday Cake 4.95 per person

Freshly Prepared & Iced Birthday Cake

Ice Cream Sundae Bar 14.95 per person

With Your Choice of Ice Cream Flavor

Toppings:

- | | |
|-----------------|-------------------------|
| Sprinkles | Heath Bar Pieces |
| M&M's | Fresh Fruit Toppings |
| Chocolate Chips | Maraschino Cherries |
| Cookie Crumbles | Chocolate Caramel Sauce |
| Chopped Peanuts | Whipped Cream |

Mini Desserts 4.95 per person

(Choice of One)

- Dried Apricots
- Chocolate-Dipped Strawberries
- Macaroons
- Lady Fingers

Cakes 5.95 per person

- Carrot Cake
- Black Forest Cake
- Chocolate Ecstasy Cake
- Pineapple Upside-down Cake
- Lemon Cake
- Rum Cake



Pies 5.95 per person

- Fruit pies
- Coconut Cream Pie
- Banana Cream Pie
- Chocolate Cream Pie
- Lemon Meringue

Specialty Desserts: 6.25 per person

- Bananas Foster served with Vanilla Ice Cream and Two Crepes
- Chemise Jubilee served with Vanilla Ice Cream and Two Crepes
- Tiramisu
- Cheesecake with Choice of Sauce: Chocolate, Raspberry, or Caramel
- Flavored Mousses: Strawberry, Chocolate, or White Chocolate Oreo



BUFFETS

Lunch/Dinner per person

Includes Signature Coffee—Regular & Decaf, Freshly Brewed iced Tea and La Brea Rolls with Butter

*Minimum of 25 guests, \$5 surcharge per person will be applied if under 25 guests.

*Buffets will be available for 1 1/2 hours

The Delicatessen Buffet 22.95/ 25.95

Turkey (40%)	Lettuce, Tomato, Onion, Pickles
Ham (30%)	House Made Potato Chips
Roast Beef (30%)	House Made Coleslaw
Assortment of Sliced Cheeses	Potato Chips
Assortment of Deli Breads	Cookies & Brownies

Yellow Mustard, Whole Grain Mustard & Mayo

Momma Mia Buffet 25.95/ 30.95

Mixed Greens Salad with:

Sliced Cucumber, Cherry Tomatoes, Shredded Carrots,
Served with Ranch & Italian Dressing

Meatballs	Italian Sausage
Fresh Vegetable Medley	Garlic Bread
Penne Pasta with Marinara	

Choice of: Tri-Colored Tortellini with Alfredo Sauce or Spinach Lasagna

Choice of Dessert: Chocolate Chip Cannoli's or House Made Tiramisu

My Big Fat Greek Buffet 26.95/ 31.95

Mediterranean Salad with Crisp Romaine Lettuce, Sliced Cucumbers, Thinly Sliced Red Onion, Kalamata Olives, Sliced Roma Tomatoes and Crumbled Feta
Served with Lemon Oregano Greek and Pomegranate Vinaigrette

Build Your Own Gyro Bar:

Roasted Lamb & Chicken	Warm Pita
Tzatziki Sauce	Feta Cheese
Diced Red Onions	Diced Tomatoes

Moussaka

Grilled Vegetable Platter

Lemon Rice

Tuscan Buffet 26.95/ 31.95

Caprese Salad with Mixed Greens, Basil Pesto Marinated, Fresh Mozzarella Slices, Fresh Roma Tomato Slices, Served with Italian Vinaigrette & Ranch Dressing.

Mediterranean Steak and Chicken Florentine

Topped with Artichoke Hearts, Tomatoes, Kalamata Olives, Capers, Garlic, Fresh Herbs, & Olive Oil

Grilled Marinated Vegetable Platter

Roasted Red Potatoes

Fresh Assorted Breads

Choice of Dessert: Tiramisu or Chocolate Chip Cannoli's

Imperial Buffet 28.95/ 33.95

Asian Field Green Salad with Napa Cabbage, Mixed Greens, Edamame Beans, Mandarin Orange Segments, Shredded Cucumbers and Shredded Carrots, & Fried Wonton Strips, Served with Citrus Asian Vinaigrette

Choice of Soup: Hot & Sour Soup or Egg Drop Soup

Asian Marinated Beef Sautéed with Stir Fried Vegetables and Tossed with House Made Sesame Ginger Soy Sauce

Asian Marinated Chicken Breast Sautéed with Stir Fried Vegetables, Water Chestnuts, Tossed with Sesame Ginger Soy Sauce and topped with Chow Mein Noodles on the side

Choice of: Steamed Rice or Fried Jasmine Rice

Cherry & Coconut Custard

Fortune Cookies

Fiesta Buffet 25.95/ 30.95

Marinated Grilled Beef
Sautéed Peppers & Onions

Marinated Grilled Chicken
Warm Tortillas

Spanish Rice

Refried Beans

Guacamole

Pico de Gallo

Sour Cream

Shredded Lettuce

Diced Tomatoes

Shredded Cheese Blend

Black Olives
Salsa

Tortilla Chips
Cinnamon Crisps

BUFFETS cont'd

Lunch/Dinner per person

Includes Signature Coffee—Regular & Decaf, Freshly Brewed iced Tea and La Brea Rolls with Butter

*Minimum of 25 guests, \$5 surcharge per person will be applied if under 25 guests.

*Buffets will be available for 1 1/2 hours

The Tex Mex Buffet

30.95/ 35.95

Southwest Salad, Mixed Greens tossed with Roasted Corn, Black Beans, Diced Roma Tomatoes, Avocado Rosettes and Fried Tortilla Strips

Served with Cilantro Lime Vinaigrette

Chipotle Caesar Salad with Manchego Cheese and House Made Croutons

Served with Chipotle Caesar Dressing

Tequila-Lime Airline Chicken Breast Stuffed with Roasted Chilies

Served with South West Sauce Supreme

Adobo Rubbed Flank Steak with Haystack Onions served with Adobo Chili Veal Demi

Black Bean Soup

Savory Anasazi Corn Pudding

Grilled Vegetable Platter

Assorted Sopaipilla

Surf & Turf

42.95/ 52.95

Mixed Greens Salad with Sliced Cucumbers, Cherry Tomatoes & Shredded Carrots. Served with Ranch and Balsamic Vinaigrette

Bean Salad with Pinto Beans, Kidney Beans, Black Beans, Diced Yellow Onion, Fresh Herbs. Tossed with House Italian Vinaigrette

Grilled Tenderloin of Beef with Veal Demi-Glace and Haystack Onions

Poached Salmon with White Wine Lemon Dill Butter Sauce

Topped with Cucumber Salsa

Grilled Marinated Vegetable Platter

DAC Wild Rice Blend

Fresh Assorted Breads and Butter

Choice of Dessert:

Cheesecake with Choice of Sauce: Chocolate, Raspberry or Caramel

Carrot Cake with Caramel Sauce

Island Paradise

28.95/ 33.95

Choice of Soup:

-Chilled Gazpacho Soup with Diced Cucumbers, Tomatoes, Red Onions, Bell Peppers, Fresh Herbs, Mixed with Lime Juice, Tomato Juice and House Vinaigrette

-Chilled Melon Soup Pureed Honeydew and Cantaloupe Mixed with Chiffonade Fresh Mint Leaves, and Honey

Choice of Salad:

-Fresh Fruit Salad with Cantaloupe, Honeydew, Strawberries, Black Berries, and Blue Berries Tossed with Honey Yogurt and Topped with Toasted Coconut

-Mixed Greens Salad with Sliced Cucumbers, Cherry Tomatoes, Orange Segments and Shredded Carrots, Served with Orange-Pineapple Vinaigrette

Hawaiian Sweet Rolls

Dry-Rubbed Jamaican Jerk Chicken Topped with a Papaya Relish

Coconut, Mango and Papaya Crusted Tilapia with Lemon Butter Sauce

Roasted Vegetable Platter

White Rice with Cilantro, Roasted Corn, Toasted Black and White Sesame Seeds

Pineapple Upside-Down Cake



BBO BUFFETS

Lunch/Dinner per person

Includes Signature Coffee—Regular & Decaf, Freshly Brewed iced Tea and La Brea Rolls with Butter

*Minimum of 25 guests, \$5 surcharge per person will be applied if under 25 guests.

*Buffets will be available for 1 1/2 hours

Basic BBO 22.95/ 24.95

Grilled Burgers
Hot Dogs
Lettuce, Tomato, Onion, Pickles
Assorted Sliced Cheeses
Potato Chips
Rice Crispy Bars

Vegetarian Burgers
Ketchup, Mustard, Mayo, Relish
Hamburger & Hot Dog Buns
Baked Beans
House Made Coleslaw

The DAC Top Grill BBO 28.95/ 32.95

Mixed Greens Salad with Sliced Cucumbers, Cherry Tomatoes & Shredded Carrots
Served with Ranch & Balsamic Vinaigrette

Grilled Burgers
Vegetarian Burgers
Ketchup, Mustard, Mayo, Relish
Hamburger & Hot Dog Buns
Baked Beans
House Made Coleslaw
Fresh Fruit Salad

Grilled Chicken Breasts
Hot Dogs
Lettuce, Tomato, Onion, Pickles
Assorted Sliced Cheeses
Potato Chips
House Made Potato Salad
Fruit Cobbler

The DAC Home Style BBO 26.95/ 30.95

Marinated Grilled Tri Tip with Chipotle Salsa and Veal Demi
House-Made Fried Chicken
House Made Pasta Salad
Corn Bread

House Made Potato Salad
Fresh Fruit Salad
Cookies & Brownies

Barbecued Brisket Buffet 27.95/ 32.95

House-Braised Beef Brisket in a Tangy House Made BBO Sauce
House Made Coleslaw
Baked Beans
Cherry and Apple Pies

Steak Fries
Dinner Rolls

Southern BBO 28.95/ 33.95

Mixed Greens Salad with Sliced Cucumber, Cherry Tomatoes & Shredded Carrots
Served with Ranch & Balsamic Vinaigrette
House-Braised Baby Back Pork Ribs tossed in Tangy House BBQ Sauce
Grilled BBO Chicken
House Made Potato Salad
Fresh Fruit Salad

Corn on the Cob
House Made White Cheddar Biscuits
Cherry and Apple Pies

CARVED ITEMS FOR PETITE SANDWICHES

*Minimum of 50 Guests

Chef Carving Fee: \$125 per 1 1/2 hours

Tenderloin of Beef 20.95 per person

Mini Rolls, Veal Demi-Glace, Port Wine Shallot Sauce

Prime Rib of Beef 19.95 per person

Mini Rolls, Au Jus, Horseradish and Creamy Horseradish Sauce

Roast New York Strip 18.95 per person

Mini Rolls, Bordelaise, Horseradish and Creamy Horseradish Sauce

Roast Beef 16.95 per person

Mini Rolls, Au Jus, Horseradish and Creamy Horseradish Sauce

Ahi Tuna Loin 22.95 per person

Mini Rolls, Mad Sauce, Wasabi Aioli and Sweet Chili Sauce

Bone-In Breast of Turkey 17.95 per person

Mini Rolls, Cranberry Aioli, Turkey Gravy and Whole Grain Mustard

Roasted Pork Loin 17.95 per person

Mini Rolls, Tarragon Bourbon Sauce and Whole Grain Mustard

Kentucky Ham 17.95 per person

Mini Rolls, Dijon Mustard and Roasted Garlic Aioli



BUILD YOUR OWN

*Minimum of 25 Guests

Attendant Fee: \$65 per one Chef for 1 ½ hours (one Chef per 50 guests)

Mashed Potato Bar 14.95 per person

(served in Martini Glass)

Yukon Gold Mashed Potatoes

Bacon

Broccoli

Haystack Onions

Sour Cream and Butter

Bordelaise Sauce

Mashed Sweet Potatoes

Scallions

Roasted Garlic

Cheddar and Gruyere cheese

Supreme Sauce

Mac & Cheese Bar 14.95 per person

Elbow Macaroni

Original Cheddar Cheese Sauce

White Cheddar Cream Sauce

Topped with a Choice of 5 of the Following Toppings:

Shaved Parmesan Cheese

Scallions

Fresh Peas

Sliced Black Olives

House Made Bread Crumbs

Red Pepper Flakes

Steamed Broccoli

Sautéed Mushrooms

Diced Tomatoes



Pasta Creation 16.95 per person

Choice of Two Pastas: *(each additional is \$2.50 per person)*

Penne

Tricolored Orzo

Bow Tie

Fusilli

Choice of Two House Made Sauces: *(each additional is \$2.50 per person)*

Marinara

Bolognese Sauce

Basil Pesto

Alfredo Sauce

Includes the following toppings:

Shaved Parmesan

Sautéed Mushrooms

Spinach

Cracked Black Pepper

Scallions

Red Pepper Flakes

Additional Items for any "Build Your Own":

Crispy Pancetta

House Made Green Chili

Toasted Pine Nuts

House Made Red Chili

Italian Sausage

Chorizo

Popcorn Shrimp

Grilled Diced Chicken Breast

Truffle Oil

Sautéed Spinach

Tri - Color Tortellini Pasta

Meatballs

Italian Sausage Links

Chopped Lobster

0.95 per person

1.25 per person

1.25 per person

1.25 per person

1.50 per person

1.50 per person

1.95 per person

1.95 per person

1.95 per person

1.95 per person

1.95 per person

1.95 per person

1.95 per person

2.95 per person

HOT HORS D'OEUVRES

	Per Person
Vegetable Pot Stickers served with DAC Mad Sauce (1)	5.25
Assorted Mini Quiche (1)	5.25
Meatballs – Swedish, BBQ or Sweet & Sour (2)	5.50
Parmesan-Breaded Artichoke Hearts (2)	5.50
Spanakopita (1)	5.50
Potato Latkes & Crème Fraiche (1)	5.50
Assorted Egg Rolls: Chicken or Vegetarian (1)	5.50
Beef or Chicken Skewers (1)	5.95
Quesadillas – Beef, Chicken & Vegetable (1)	5.95
Wild Mushroom Tarts (2)	5.95
Four Cheese, Truffled Italian Sausage-Stuffed Mushrooms (1)	6.50
Crab-Stuffed Mushroom Caps (1)	6.50
Crisp Crab Cakes with Saffron Aioli (1)	6.50
Artichoke & Boursin Beggars Pouches (2)	6.50
Smoked Duck Quesadillas (1)	6.50
- Served with Lingonberry Sauce and Crème Fraiche	
Seared Ahi Tuna on a Wonton with Wasabi Aioli (2)	6.95
Cheesy Potato Skins (2)	6.95
- Served with Cheddar Cheese, Bacon, Chives and Sour Cream	
Mini Corndogs (5)	7.25
- Served with Ketchup, Mustard and Relish	
Grilled Lamb Chops (1)	9.95
Citrus Marinated Shrimp Cocktail on a Cocktail Fork (1)	9.95
Jalapeno Poppers (3)	9.95
- Filled with Cheddar Cheese and Served with Pepper Jam	
Fried Mozzarella Cheese (3)	9.95
- Served with Marinara Sauce	
Buffalo Wings (3)	9.95
- Served with Celery Sticks and Ranch Dressing	
Chicken Fingers (3)	9.95
- Served with Ranch Dressing, Honey Mustard & Ketchup	
Large Pesto Shrimp Wrapped in Phyllo (1)	13.75

COLD HORS D'OEUVRES

	Per Person
Sun-Dried Tomato Pesto Tortilla Wrap (2)	4.75
Assorted Canapés or Bruschetta (2)	4.95
Medjool Dates Stuffed with Almonds, Vanilla and Goat Cheese (1)	5.25
Melon Skewers with Prosciutto Ham (1)	5.75
California Rolls (2)	5.95
Assorted Ham & Turkey Mini Croissant Sandwiches (1)	6.25
Belgian Endive with Whipped Goat Cheese (1)	
- Topped with Candied Walnuts	6.75
Fresh Mozzarella, Pesto & Tomato Skewers (1)	6.95
Carpaccio on a Crostini—Beef, Buffalo, Ahi Tuna or Smoked Salmon (2)	6.95

TRAYS & DISPLAYS

Fresh Seasonal Fruit Display	8.95
Fresh Market Vegetable Crudités with Dip	8.95
Elaborate Domestic Cheese & Gourmet Crackers	9.25
Elaborate Imported Cheese & Gourmet Crackers	11.95
* Add Baked Brie (25 people)	35.00
Baked Brie Wheel with Gourmet Crackers (serves 25 people)	50.00
Smoked Salmon Display	16.95
- With Bagels, Onions, Capers, Chopped Egg & Cream Cheese	
Antipasti, Imported Meats & Cheeses	16.95
- With Marinated Vegetables, Olives & Assorted Breads	
Assorted Tapenades Display with Assorted Breads & Crackers	5.50
Lettuce Wraps (Build Your Own):	6.50
- Chicken, Carrots, Cucumber, Bean Sprouts, Peanuts, Cilantro, Peanut Sauce, & DAC Mad Sauce	
Spinach Artichoke Dip	4.95
- Served with an Assortment of Crackers	

CASUAL FARE

Build Your Own Nacho Bar

Tri-Color Tortilla Chips
Onions
Tomatoes
Sour Cream

6.95 per person

Black beans
Olives
Cheddar Cheese
Salsa

Additional Items:

Chicken
Beef
Chorizo
Guacamole

1.50 per person
1.50 per person
1.50 per person
2.50 per person

Build Your Own Taco Bar

Flour Tortillas
Hard Shells
Onions
Tomatoes
Sour Cream

9.50 per person

Corn Tortillas
Black Beans
Olives
Cheddar Cheese
Salsa

Choice of One:

Chicken
Beef
Chorizo

Additional Items:

Chicken
Beef
Chorizo
Guacamole

2.50 per person
2.50 per person
2.50 per person
2.50 per person

Mini Slider Sandwiches (2)

BLT
Gourmet Hamburgers
Meatball
Teriyaki Chicken
Pulled Chicken
Pulled Pork

9.95 per person

Served with:

Assorted Sliced Cheese
Lettuce, Tomato, Onion, Pickles
Ketchup, Mustard & Mayonnaise



Monster Pizza

39.00 for Cheese

Serves 8-10 people

Served with Parmesan Cheese and Red Pepper Flakes

Toppings:

Proteins:

Italian Sausage
Pepperoni
Bacon
Canadian Bacon
Grilled Chicken
Ham
Extra Cheese
Fresh Mozzarella

2.00 each item

Veggies:

Bell Peppers
Jalapenos
Pineapple
Red or Yellow Onions
Mushrooms
Spinach
Green or Black Olives
Garden or Sun Dried Tomatoes
Artichoke Hearts

1.00 each item

Sauces:

Marinara
BBQ Sauce
Buffalo
Extra Virgin Olive Oil
Pesto

GIVE ME A BREAK

Includes Freshly Brewed Iced Tea & Lemonade

The Fourteener 16.95 per person

Fresh Seasonal Fruit Display

Build your Own Trail Mix:

- Granola
- Yogurt covered pretzels
- Mixed nuts
- Sunflower seeds
- M&Ms
- Dried fruit
- Pretzels

Matinee 15.95 per person

Jumbo Soft Pretzels, served with Mustard

Popcorn

Cracker Jacks

Shelled Peanuts

M&Ms

Seventh Inning Stretch 16.95 per person

Jumbo Soft Pretzels, served with Mustard

Mini Corn Dogs, served with Ketchup & Mustard

DAC Nachos

- With Tri-Colored Tortilla Chips, Black Beans, Onions, Olives,
Tomatoes, Cheddar Cheese, Sour Cream and Salsa

Shelled Peanuts

Cracker Jacks

Emergency Boost 15.95 per person

Trail Mix

Power Bars & Granola Bars

Choice of One:

- Blended 7 oz. Fresh Fruit Smoothies
- Fruit & Yogurt Parfait - topped with Granola
- Fresh Seasonal Fruit Display

A LA CARTE SNACKS

Fresh Danish or Breakfast Breads 27.95 per dozen

Fresh Bagels with Cream Cheese 34.95 per dozen

- Add Lox 4.95 per person

Assorted Cookies and Brownies 26.95 per dozen

Assortment of Dessert Bars 26.95 per dozen

Pretzels, Popcorn, Goldfish® or Spicy Bar Mix (serves 12 people) 14.95 per basket

Trail Mix or Mixed Nuts (serves 12 people) 17.95 per basket

Assorted Energy Bars (charged on consumption) 4.50 each

Individual Bags of Chips (charged on consumption) 3.00 each

Rainbow Tortilla Chips with Salsa (serves 12 people) 29.00

- Add Queso (serves 12 people) 40.95

- Add Guacamole (serves 12 people) 45.95



REFRESHMENTS

Signature Coffee – Regular & Decaf 3.95 per person

Herbal Tea Selections 3.95 per person

Fresh Fruit Juices – (serves 12 people) 18 per gallon

Orange

Apple

Cranberry

Freshly Brewed Iced Tea (serves 12 people) 18 per gallon

Lemonade (serves 12 people) 18 per gallon

Fruit Punch (serves 12 people) 18 per gallon

Bottled Water – (charged on consumption)

Spring Water (16oz) 3.50 each

Perrier (16oz) 4.50 each

San Pellegrino (32oz) 9.00 each

Assortment of Sodas (charged on consumption) 3.00 each

Gatorade or Vitamin Water (charged on consumption) 5.50 each

Assortment of Energy Drinks (charged on consumption) 5.50 each