

prepared by:
Executive Chef, Jon Keeley

the
ART

A H O T E L

Catering Menu



BREAKFAST BUFFETS

For groups fewer than 20 people, there will be a \$100.00 surcharge.

All Breakfast Buffets include assorted fruit juices, freshly brewed Illy regular & decaf coffee & assortment of hot teas.

CONTINENTAL BREAKFAST - 28 PER PERSON

assortment of miniature muffins, breakfast pastries & croissants
assorted individual greek yogurts & granola
bagels with cream cheese, jam & butter
assorted breakfast cereals
sliced seasonal fruit

HEARTY SIGNATURE BREAKFAST - 38 PER PERSON

farm fresh scrambled eggs
applewood smoked bacon and chicken apple sausage
breakfast potatoes
assorted individual greek yogurts & granola
sliced seasonal fruit
assortment of miniature muffins, breakfast pastries & croissants

HEART HEALTHY BREAKFAST - 35 PER PERSON

farm fresh scrambled egg whites with mushrooms
chicken apple sausage
sliced seasonal fruit
assorted individual greek yogurts & granola
individual fruit smoothies

HANDHELD BREAKFAST - 36 PER PERSON

choice of breakfast sandwich AND breakfast burrito

- sausage, egg & cheddar sandwich on a buttermilk biscuit
- canadian bacon, egg & american cheese sandwich on an english muffin
- chorizo burrito with egg, potato & jack cheese
- egg & potato burrito with caramelized onion & fire roasted pepper

assorted individual greek yogurts & granola
sliced seasonal fruit
assortment of miniature muffins, breakfast pastries & croissants

FIRE

the
ART
A HOTEL
CURIO COLLECTION
by Hilton

All pricing is subject to a 25% Service Charge and 8.81% Sales Tax. A late charge of \$100.00 will be applied to any changes made within 72 hours of an event.

Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLATED BREAKFASTS

20 guests or fewer. Choice of one per group.

Up to two (2) choices to be made in advance.

All Plated Breakfasts include assorted fruit juices, freshly brewed Illy regular & decaf coffee, assortment of hot teas and assorted miniature breakfast pastries.

BUTTERMILK PANCAKES - 24 PER PERSON
blueberry compote, maple, chantilly cream

YOGURT & GRANOLA - 23 PER PERSON
fresh fruit | puffed wild rice | local honey

TWO FARM FRESH SCRAMBLED EGGS - 26 PER PERSON
roasted tomato, breakfast potatoes
choice of applewood smoked bacon, applewood ham or chicken apple sausage

SOME CHOOSE TO BELIEVE IT'S... A BENEDICT - 29 PER PERSON
hash browns, tasso ham, hollandaise, coddled egg, roasted tomato

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AM / PM BREAKS

Must be ordered for entire guest count.

COFFEE & CAKE - 24 PER PERSON

house made coffee cake
miniature scones & doughnut holes
chilled cold brew coffee assortment

PIONEER ENERGY BREAK - 20 PER PERSON

assorted whole fruits
"build your own" trail mix:
granola, toasted coconut, m&m's, almonds, pecans, walnuts, cashews, peanuts
dark chocolate chips, dried cranberries, dried cherries, raisins, banana chips

CHIPS & DIPS DELIGHT - 14 PER PERSON

boulder potato chips with french onion dip
pita chips with herb goat cheese dip
tortilla chips with house made pico de gallo, salsa & guacamole

ARTISANAL CHEESES & CHARCUTERIE - 18 PER PERSON

spiced marcona almonds
rosemary raisin crisps
house-made jam

FRESH VEGETABLE CRUDITÉ & SEASONAL HUMMUS - 12 PER PERSON

rosemary raisin crisps
grilled naan bread
avocado ranch

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BREAK ITEMS A LA CARTE

Prices based off consumption.

KIND BARS - 4 EACH

INDIVIDUAL GREEK YOGURTS - 4 EACH

ASSORTMENT OF CANDY BARS - 5 EACH

INDIVIDUAL BAGS OF POPCORN - 5 EACH

BOULDER CANYON POTATO CHIPS - 4 EACH

MIXED SNACK BAGS - 5 EACH

WHOLE FRUIT ASSORTMENT - 36 PER DOZEN

FRESHLY BAKED COOKIES - 48 PER DOZEN

FRESHLY BAKED BROWNIES - 52 PER DOZEN

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THEMED LUNCH BUFFETS

For groups fewer than 20 people, there will be a \$100.00 surcharge.
All Lunch Buffets are served with iced tea and fresh lemonade.

ARTISAN BUILT SANDWICHES - 48 PER PERSON

DA VINCI

salami, sharp provolone, giardiniera, baguette

PICASSO

grilled vegetables, mixed greens, goat cheese, olive tapenade, focaccia

VILLAREAL

chicken salad with grapes and pecans, baby greens, tomato, fresh-baked croissant

classic caesar salad

mixed greens salad with balsamic vinaigrette

assorted pickles, mustard and mayonnaise

seasonal fruit

boulder canyon potato chips

freshly baked cookies & brownies

CIAO BELLA - 49 PER PERSON

freshly baked rolls & butter

classic caesar salad

chicken piccata with lemon caper butter

wild mushroom ravioli, asparagus, peas with truffle crème

penne, spicy italian sausage & peppers with marinara

roasted vegetables with balsamic glaze

tiramisu

LA TAQUERIA - 47 PER PERSON

tortilla salad

shredded chicken, ground beef and roasted seasonal vegetables

flour tortillas

shredded cheese & lettuce

black beans & rice

sour cream, guacamole, green chile salsa, pico de gallo & fire roasted salsa

house made sopapillas

SALAD ADDITIONS

grilled free-range chicken breast - 8 per person

jumbo shrimp - 12 per person

marinated steak - 14 per person

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PORTFOLIO LUNCH BUFFET

For groups fewer than 20 people, there will be a \$100.00 surcharge:
Pre-selected items to be submitted three business days prior to the event.
All Lunch Buffets are served with iced tea and fresh lemonade.

Portfolio Lunch Buffet is priced at 56 per person and served with chef's selection of market vegetables, starch, assorted cookies and chocolates.

SOUPS (choice of one):

FIRE-ROASTED TOMATO
COUNTRY STYLE CHICKEN NOODLE
SPICY CHICKEN TORTILLA

SALADS (choice of one):

CLASSIC CAESAR
croutons, parmigiano reggiano
PETITE GREENS
shaved vegetables, balsamic vinaigrette
GREEK SALAD
plum tomatoes, cucumbers, red wine vinaigrette
POTATO SALAD
potatoes, stone-ground mustard

ENTRÉES (choice of two):

SKUNA BAY SALMON
grilled salmon, basil beurre blanc
ROASTED STRIPLOIN
beef striploin, cabernet veal reduction
BOULDER NATURAL CHICKEN
grilled chicken, sage natural jus
PROSCIUTTO-WRAPPED CHICKEN
capers, artichokes, sherry vinaigrette
HERB-CRUSTED PORK TENDERLOIN
pork tenderloin, apple gastrique
WILD MUSHROOM RAVIOLI
spinach, pesto cream

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PLATED LUNCHES

20 guests or fewer.

Pre-selected items to be submitted three business days prior to the event.
Plated lunches served with iced tea and freshly baked rolls & butter.

SQUASH FRIES - 8

butternut squash fondue, dill salt

SLOW ROASTED WINGS - 10

coca cola, fermented black bean sauce, ginger crema, cilantro

POTATO SKINS - 8

pomme puree, aged cheddar, guanciale

WARM RICOTTA - 10

garlic herbed focaccia, celery leaves

ACORN SQUASH SOUP - 10

root vegetable compote, za'atar pumpkin seeds, sunflower sprouts

GRILLED CAESAR SALAD* - 14

buttered panko, herb trio, grana padana, white anchovies, cured egg yolks

ARTFUL GREENS - 11

heirloom carrots, cucumber, tomato, radish, fennel, green goddess dressing

PORK BELLY BLT SALAD* - 16

bibb lettuce, pickled red onions, roasted cherry tomatoes, dijonnaise

CENTENNIAL CUTS SMASH BURGER* - 20

double beef patties, provolone, pickled peppers, pancetta, romaine, smoked tomato aioli

CHICKEN SALAD SANDWICH - 16

buttermilk fried chicken, pueblo pepper white bbq, dried blueberries, ciabatta

TALEGGIO GRILLED CHEESE - 15

charred broccolini, local sriracha, whipped hummus, sourdough

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HORS D'OEUVRES

Butler passed or displayed.
50 piece minimum per selection.
Priced per piece.

PETITE BEEF WELLINGTON - 8

GRILLED COLORADO LAMB CHOPS WITH MINT PESTO - 9

BACON-WRAPPED SCALLOPS - 8

MINI CRAB CAKES WITH CUCUMBER & SAUCE TARTARE - 8

SPANAKOPITA WITH TZATZIKI - 6

JERK CHICKEN DRUMETTES WITH GINGER CREMA - 7

BRUSCHETTA WITH FRESH TOMATO, BASIL AND BALSAMIC - 6

TRUFFLE DEVILED EGGS - 6

AHI TUNA POKE WITH WONTON & WAKAME - 9

SHRIMP COCKTAIL SHOT WITH COCKTAIL SAUCE & LEMON - 8

**SEARED TENDERLOIN WITH - 9
HORSERADISH CREME & CARAMELIZED ONION**

**OYSTERS ON THE HALF SHELL - 8
WITH COCKTAIL SAUCE MIGNONETTE**

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DISPLAYED RECEPTIONS

Displayed receptions and action stations to be selected for 100% of the guest count.

ARTISANAL CHARCUTERIE & CHEESES - 18 PER PERSON

- mustard
- pickles
- spiced marcona almonds
- house-made jam
- rustic bread

FRESH VEGETABLE CRUDITÉ - 14 PER PERSON

- lavosh
- hummus
- spicy mayonnaise
- olive tapenade

SLIDER BAR - 18 PER PERSON

- colorado lamb with goat cheese & apple mint jelly
- crab cake with sauce tartare
- colorado sirloin of beef with cheddar cheese & house pickles
- house-made ketchup, whole grain mustard & mayonnaise

FRENCH FRY BAR - 12 PER PERSON

- truffle french fries
- classic french fries
- assorted dipping sauces

BAKED BRIE EN CROUTE - 17 PER PERSON

- seasonal jams & jellies
- fresh fruits
- focaccia crisps
- assorted crackers

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ACTION STATIONS

Displayed receptions and action stations to be selected for 100% of the guest count.
All action and carving stations are chef attended and require a \$125.00 attendant fee.

DA VINCI PASTA STATION - 25 PER PERSON

pappardelle, gnocchi & ravioli
grilled chicken & shrimp
parmesan, mushrooms, wilted spinach & marinated artichokes
marinara, basil pesto & olive oil
house-made focaccia

CARVING STATIONS

PRIME RIB - 40 PER PERSON

horseradish crème
dijon mustard
au jus
freshly baked rolls

COLORADO LEG OF LAMB - 30 PER PERSON

mint pesto
freshly baked rolls

STRIPLOIN OF COLORADO BEEF - 35 PER PERSON

garlic aioli
freshly baked rolls

ROASTED TURKEY BREAST - 25 PER PERSON

cranberry chutney
pan gravy
freshly baked rolls

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DINNER BUFFETS

For groups fewer than 20 people, there will be a \$100.00 surcharge.

CLASSIC DINNER BUFFET - 85 PER PERSON
served with assorted dinner rolls & butter.

STARTER COURSE (choice of two):

MIXED GREENS with shaved vegetables, balsamic vinaigrette

CLASSIC CAESAR SALAD

MARINATED CUCUMBER & FETA SALAD

FIRE-ROASTED TOMATO BISQUE

SPICY CHICKEN TORTILLA

CHARCUTERIE & CHEESE

ENTRÉE COURSE (choice of two)

GRILLED HANGER STEAK with chimichurri

PETITE FILET OF BEEF with bordelaise sauce

HERB & GARLIC RUBBED COLORADO LEG OF LAMB with mint jus

CHICKEN PICCATA with lemon caper butter

SEARED COLORADO TROUT with green chili corn cream

GRILLED SKUNA BAY SALMON with basil beurre blanc

WILD MUSHROOM & RICOTTA RAVIOLI with asparagus and truffle crème

SIDES (choice of two):

ROASTED MARBLE POTATOES

PARMESAN ROSEMARY FRIES

WILD RICE PILAF

WHIPPED TRUFFLE POTATOES

CHARRED BRUSSELS SPROUT

GRILLED ASPARAGUS

BLISTERED SHISHITO PEPPERS

SEASONAL MARKET MEDLEY

DESSERT COURSE (choice of two):

STRAWBERRY OR SEASONAL BERRY SHORTCAKE

ASSORTED MINIATURE CUPCAKES

CLASSIC CHEESECAKE

LEMON RASPBERRY NAPOLEON

LAYERED CHOCOLATE CAKE

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PLATED DINNERS

Quantities of pre-selected items to be submitted three business days prior to the event.

Plated dinners come with choice of (2) passed or displayed hors d'oeuvres, please make selection from page 8 in addition to the selections below.

STARTER COURSE (one choice per group, included in entrée price)

LOBSTER BISQUE

FIRE ROASTED TOMATO SOUP

ARTFUL GREENS

heirloom carrots, cucumber, tomato, radish, fennel, green goddess dressing

ROASTED BEETS

tri-colored beets, bleu cheese, marcona almond milk, charred onion

ENTRÉE COURSE (two choices per group)

served with chef's choice of starch & vegetables

70 PER PERSON

BOULDER NATURAL CHICKEN BREAST

sage chicken glaze

DOUBLE BONE-IN PORK CHOP

drunken apples

FILET OF COLORADO TROUT

POTATO GNOCCHI

brown butter cream

85 PER PERSON

LOCAL DRY-AGED NY STRIP

cognac peppercorn demi-glaze

GRILLED SKUNA BAY SALMON

lemon beurre blanc

ROSEMARY RACK OF COLORADO LAMB

roasted garlic jus

95 PER PERSON

FILET OF COLORADO BEEF

bordelaise

NEW YORK STRIP & SHRIMP

veal glaze

BOULDER NATURAL CHICKEN & SCALLOPS

lemon beurre blanc

Continued on next page.

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PLATED DESSERTS

Quantities of pre-selected items to be submitted three business days prior to the event.

Plated dinners come with choice of (2) passed or displayed hors d'oeuvres, please make selection from page 8 in addition to the selections below.

DESSERT COURSE (one choice per group, included in entrée price)

STRAWBERRY SHORT CAKE

macerated blackberries | chantilly cream | basil

SALTED CARAMEL TORTE

marshmallow gelato | puffed rice

6-LAYER CHOCOLATE CAKE

shortbread cookie | espresso gelato

JELLY DONUT HOLES

raspberry jam | dulce de leche | cinnamon & sugar

Continued from previous page.

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MINIATURE DESSERTS

Butler passed or displayed.
50 piece minimum per selection.
Priced per piece.

MINIATURE CUPCAKE (ASSORTED FLAVORS) - 4

LEMON MERINGUE TARTLET - 4

S'MORES TARTLET - 5

CHURRO SHOOTER - 4

CHEF'S SELECTION OF BROWNIE BITES - 5

MILK & COOKIE SHOOTER - 5

WHIPPED STRAWBERRY CHEESECAKE SHOOTER - 5

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LATE NIGHT NIBBLES

Only offered after 10:00PM.

Must be ordered for entire guest count.

GRILLED CHEESE BAR - 12 PER PERSON

grilled three-cheese on sourdough
croques monsieur
grilled mozzarella on focaccia with tomato & basil

SLIDER BAR - 18 PER PERSON

colorado lamb with goat cheese & apple mint jelly
crab cake with sauce tartare
colorado sirloin of beef with cheddar cheese & house pickles
house-made ketchup, whole grain mustard & mayo

CHICKEN WING STATION - 15 PER PERSON

traditional buffalo wings with bbq sauces
togarashi-rubbed chicken wings
carrots & celery
ranch & bleu cheese dressing

FRENCH FRY BAR - 12 PER PERSON

truffle french fries
classic french fries
variety of dipping sauces

FLATBREAD PIZZA BAR - 18 PER PERSON

prosciutto margherita
sopressata
fig, arugula, brie

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A H O T E L

Banquet Beverage

Menu



BEVERAGES A LA CARTE

FRESHLY BREWED ILLY REGULAR COFFEE - 84 PER GALLON

FRESHLY BREWED ILLY DECAF COFFEE - 84 PER GALLON

HOT WATER & ASSORTED TEA PACKETS - 65 PER GALLON
honey | lemon

INFUSED WATER - 25 PER GALLON (choice of one)
strawberry | mint | cucumber orange

FRESHLY BREWED ICED TEA - 40 PER GALLON

FRESH LEMONADE - 40 PER GALLON

ASSORTED SODA - 4 EACH
pepsi products

BOTTLED WATER - 5 EACH

RED BULL - 6 EACH
regular | sugar free | tropical | tangerine | blueberry

LA CROIX SPARKLING WATER - 5 EACH
grapefruit | lemon | lime

ITALIAN BOTTLED WATER - 8 EACH
sparkling | still

ALL DAY BEVERAGE STATION - 28 PER PERSON
coffee | tea | sodas | sparkling water | still water
(must be ordered for entire guest count)

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HOURLY BAR SELECTIONS

All groups are subject to a \$125.00 bar setup fee and \$75.00 per bartender.
 Hourly Bar Selections include house beer/wine & soda.
 Required one bar per (75) guests.

BAR PACKAGES	1ST HOUR	2ND HOUR	3RD HOUR
Call Liquor Package	23	14	11
Premium Liquor Package	26	18	13
Super Premium Package	29	21	15

PER CONSUMPTION BAR SELECTIONS

All groups are subject to a \$125.00 bar setup fee and \$75 per bartender.
 Please ask us for our full wine menu for additional selections, priced by the bottle.

CALL BEER

HOSTED BAR: 7 EACH
 CASH BAR: 8 EACH
 domestic
 imported
 microbrew

PREMIUM BEER

HOSTED BAR: 7 EACH
 CASH BAR: 8 EACH
 domestic
 imported
 microbrew beer

SUPER PREMIUM BEER

HOSTED BAR: 7 EACH
 CASH BAR: 8 EACH
 domestic
 imported
 microbrew beer

CALL LIQUOR

HOSTED BAR: 11 PER COCKTAIL
 CASH BAR: 12 PER COCKTAIL
 skyy vodka
 spring 44 gin
 admiral nelson rum
 ballantine's scotch
 olmeca altos blanco tequila

PREMIUM LIQUOR

HOSTED BAR: 12 PER COCKTAIL
 CASH BAR: 13 PER COCKTAIL
 woody creek vodka
 beefeater gin
 bacardi superior rum
 buffalo trace bourbon
 chivas 12 year scotch
 casamigos blanco tequila

SUPER PREMIUM LIQUOR

HOSTED BAR: 13 PER COCKTAIL
 CASH BAR: 14 PER COCKTAIL
 grey goose vodka
 bombay sapphire gin
 mount gay rum
 breckenridge bourbon
 macallan 12 year scotch
 patron silver tequila

CALL WINE

40 PER BOTTLE
 art labeled cava
 brancott sauvignon blanc
 tribute pinot noir

PREMIUM WINE

49 PER BOTTLE
 mumm napa blanc de blanc
 kenwood yulupa chardonnay
 brancott sauvignon blanc
 kenwood yulupa
 graffigna malbec

SUPER PREMIUM WINE

62 PER BOTTLE
 sommelier's super premium
 selections available upon
 request.

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BAR ENHANCEMENTS

Includes two hours of service with an applied bar setup fee of \$125.00 and bartender fee of \$75.00 each.

SNIFTER BAR - 18 PER COCKTAIL

enhance your banquet bar with a warm snifter glass topped with brandy, cognac or fine scotch.

BRANDY SELECTIONS

e&j brandy
christian brother's brandy

COGNAC SELECTIONS

martell vs ds
martell cordon bleu

SCOTCH SELECTIONS

glenlivet 12 year
aberlour 12 year

MARTINI BAR - 15 PER COCKTAIL

enhance your banquet bar with a shaken or stirred martini straight up or on the rocks

SELECTIONS

premium selection of gin, vodka and bourbon

CHAMPAGNE BAR - 17 PER DRINK

enhance your banquet bar with bubbles from around the world

CHAMPAGNE SELECTIONS

kir royale
flavored mimosas
champagne cocktails
bellinis (fresh pomegranate, orange and cranberry)

BOTTOMLESS MIMOSA BAR - 20 PER PERSON

selection of fresh juices and purees
art labeled cava

BLOODY MARY BAR - 16 PER PERSON

house-made bloody mary mix
skyy vodka
tabasco
bacon
olives
fresh limes & lemons
celery
pearl onions
horseradish

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