

The Beach

EVENT MENU

TACO BAR – \$45 / PERSON

STARTERS

CHIPS, HOUSE SALSA, GUACAMOLE, AND PINTO QUESO DIP

PROTEINS (CHOOSE TWO)

MAHI MAHI FISH TACOS

CITRUS-MARINATED CHICKEN

SEASONED GROUND BEEF

ACCOMPANIMENTS

CARIBBEAN RED BEANS AND RICE

FRESH CABBAGE, CILANTRO CRÈME, AND MANGO SALSA

DESSERT

FRIED SOPAPILLAS WITH CINNAMON CITRUS HONEY DRIZZLE

+ ADD HOUSE SALAD – \$10 / PERSON

COLORADO BARBECUE

PROTEINS

HICKORY-SMOKED CHOPPED BRISKET

RED CHILE RUBBED PULLED PORK

BBQ CHICKEN QUARTERS

SERVED WITH SWEET ROLLS, RED AND WHITE BBQ SAUCE

SIDES

HATCH GREEN CHILE POTATO SALAD

COWBOY BAKED BEANS

JICAMA COLESLAW

JALAPEÑO CHEDDAR CORNBREAD

+ ADD HOUSE SALAD – \$10 / PERSON + ADD ASSORTED PIES – \$10 / PERSON

BIG ISLAND – \$50 / PERSON

MAINS

ROASTED SUCKLING PIG

BANANA LEAF-WRAPPED CATCH OF THE DAY

AHI TUNA POKE

SIDES

HEARTS OF PALM SALAD

COCONUT JASMINE RICE

TROPICAL FRUIT PLATTER

+ ADD MACADAMIA NUT PINEAPPLE UPSIDE-DOWN CAKE – \$10 / PERSON

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FARM TO TABLE – \$55 / PERSON

MAINS

GRILLED SALMON

HERB-ROASTED CHICKEN

SIDES

ROASTED ROOT VEGETABLES AND SEASONAL PRODUCE

QUINOA SALAD WITH MARKET GREENS

WHIPPED MASHED POTATOES

ARTISAN BREAD AND FRESH ROLLS

CAESAR SALAD

THE COLORADO – \$68 / PERSON

STARTERS

BACON-WRAPPED SCALLOPS

MIXED GREENS WITH LEMON VINAIGRETTE AND SHAVED PARMESAN

MAINS

HICKORY-ROASTED ANGUS FLANK STEAK

SIDES

BUTTERED COLORADO BABY POTATOES

CRISPY FRIED BRUSSELS SPROUTS

DESSERT

ASSORTED CHEESECAKE BITES

GARDEN & GRAIN – \$46 / PERSON VEGAN AND GLUTEN-FREE

STARTERS

SEASONAL VEGGIE PLATTER WITH TOASTED CASHEW DIP

MAINS

ZUCCHINI PASTA WITH GRILLED TOMATO BASIL SAUCE

RATATOUILLE WITH VEGAN MOZZARELLA

DESSERT

HONEY NUT BAKLAVA

SUBSTITUTIONS AVAILABLE UPON REQUEST. ADDITIONAL PRICING MAY APPLY.

20% GRATUITY WILL BE APPLIED.

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APPETIZERS

MINIMUM 25 GUESTS. ALL APPETIZERS SERVED AS 3 PIECES PER PERSON.

BRUSCHETTA - \$10/PERSON

MARINATED TOMATOES, BASIL, FRESH MOZZARELLA, BALSAMIC

BISON MEATBALLS - \$12/PERSON

COLORADO BISON, RED CHILE BBQ SAUCE, CILANTRO CRÈME

JALAPEÑO POPPERS - \$10/PERSON

CHEDDAR CREAM CHEESE-STUFFED JALAPEÑOS, BACON WRAPPED, BBQ
DRIZZLE

ITALIAN SAUSAGE-STUFFED MUSHROOMS - \$10/PERSON

SAUSAGE, SPINACH, PARMESAN IN JUMBO MUSHROOMS, MARINARA SAUCE

HICKORY SMOKED WINGS - \$10/PERSON

CLASSIC DRY RUBBED, BUFFALO SAUCE, RANCH, BLUE CHEESE, CARROTS,
CELERY

PORK BELLY SLIDERS - \$11/PERSON

SMOKED PORK BELLY, CARROT-JICAMA SLAW, SWEET CHILI SAUCE, HAWAIIAN
SWEET ROLL

BOARDS AND DISPLAYS

DOMESTIC CHEESE BOARD - \$300 (SERVES 50)

ASSORTED CHEESES, FRUITS, CRACKERS

CHARCUTERIE BOARD - \$400 (SERVES 50)

CURED MEATS, FRUIT, MUSTARD, PICKLED VEGETABLES, SOURDOUGH TOAST

CRUDITÉ DISPLAY WITH DIPS - \$250 (SERVES 50)

FRESH VEGETABLES, RANCH AND HUMMUS

BAR SNACKS - \$250 (SERVES 50)

MIXED NUTS, PRETZELS, POTATO CHIPS, FRENCH ONION DIP