

PTL SHORTCAKE



JAMIE SMITH PHOTOGRAPHY

SEARED KING OYSTER MUSHROOM



Cbd CATERING
BY DESIGN

Seasonal MENU

Fall

MENU INSPIRATION

HORS D'OEUVRES

JALAPENO CHEDDAR ELK MINI SLIDER

caramelized onion, cranberry mustard aioli, mini pretzel bun

PUMPKIN PIEROGI

ricotta, pumpkin, fried sage, brown butter

SWINE ON A TINE

crispy milk braised pork belly, ginger jalapeno compressed watermelon, togarashi dust, tangerine glaze

DUCK PIZZETTE

duck sausage, cilantro horseradish pesto, brussels sprout & carrot slaw

CORN & BACON

creamed corn, milk braised pork belly, apple cider gastrique

ARTICHOKE STUFFED PEPPADEW

cashew, goat cheese, prosciutto chip

MINI MUFFALETTA

provolone, mozzarella, mortadella, salami, capicola, olive salad, mini sesame bun

CRANBERRY CHICKEN SALAD

candied walnut, parmesan shortbread

BUTTERNUT SQUASH CUBE

cranberry mostarda, chive

AUTUMN ARANCINI

gorgonzola + prosciutto risotto, fig preserves, petite arugula

LAMB IN A BLANKET

tomato jam, cardamom crema, savory crepe

SALADS

MANHATTAN SALAD

bourbon-soaked cherry, mixed greens, sunflower seed, feta, orange vinaigrette

COLORADO HARVEST SALAD

garden spinach, beet crisp, palisade apple, la quercia prosciutto, shaved pecorino, toasted chestnut vinaigrette

ROASTED ROOT VEGETABLE CHOP

butternut squash, brussels sprouts, sweet potato, parsnip, swiss chard, cranberry vinaigrette

ENTRÉES

HERB-CRUSTED BEEF

celeriac puree, crispy brussels chips, pomegranate demi

ROASTED AIRLINE CHICKEN BREAST

braised kale and white beans, carrot puree, apple cider jus

WILD CAUGHT PECAN SMOKED SALMON

forest mushroom cream, potato crisp

ZA'ATAR SPICED EGGPLANT

lemony white bean puree, coriander oil, garlic chip

DESSERTS

MULLED WINE POACHED PEAR

candied red wine reduction, cardamom ice cream, sugared pecans

S'MORE BITE

graham tart, ganache, marshmallow

PUMPKIN MARSCARPONE CANNOLI

pumpkin mascarpone filling, chocolate drizzle

CHOCOLATE POT DE CRÈME

fresh whipped cream, smoked sea salt



SWINE ON TWINE



ZA'ATAR SPICED EGGPLANT

Winter

MENU INSPIRATION

HORS D'OEUVRES

CHICKEN POT PIE

chicken, diced carrot, celery, onion, chicken gravy, savory tartlet

TOMATO BISQUE SHOOTER

grilled cheese triangle

PIMENTO MAC AND CHEESE BITE

OYSTER ON THE HALF SHELL

pomegranate mignonette

WILD MUSHROOM ARANCINI

truffle aioli

SMOKED COLORADO BUFFALO CARPACCIO

fried polenta, roasted poblano tomato hash, mustard cream

LAMB TOAST

braised lamb, raita, zaatar spice

MINI ITALIAN BEEF

house giardiniera

CRAB FRITTER

aleppo pepper aioli

TOAST & JAM

blackberry-serrano jam, whipped goat cheese

BACON WRAPPED BACON

slow milk braised pork belly, applewood smoked bacon, fig orange marmalade

PAN SEARED BAY SCALLOP

lemon beurre blanc, thyme

SALADS

WINTER ENDIVE SALAD

mixed greens, pomegranate jewel, shaved parmesan, lemon shallot vinaigrette

NUTCRACKER SALAD

baby arugula, chopped pistachio, pomegranate seed, toasted pepita cracker, poached pear, maple herb dressing

ARUGULA PEAR SALAD

mixed greens, shaved fennel, blue cheese crumble, dried cranberry, candied pecan, creamy miso vinaigrette

SIDES

HONEY GLAZED ROOT VEGETABLE

parsnip, beet, rutabaga, celery root, honey chipotle glaze

DIJON GLAZED BRUSSELS SPROUTS

oven roasted, olive oil

YUKON GOLD & SWEET POTATO GRATIN

shallot, fontina cheese

WHITE TRUFFLE & PARMESAN FINGERLING POTATOES

sea salt, cracked black pepper

ENTRÉES

PEPPERCORN CRUSTED BEEF PESTO & BRIE STUFFED CHICKEN BREAST

whole grain mustard cream sauce

ZA'ATAR SPICED SALMON

turmeric-minted couscous, golden raisins, preserved lemon gremolata

CRISPY EGGPLANT

whipped goat cheese, red pepper coulis, fried capers

TOMATO BISQUE SHOOTER



TAMARA GRUNER PHOTOGRAPHY

OYSTER ON THE HALF SHELL



MACY SPENCER PHOTOGRAPH
DANIELLE MULLENS PHOTOGRAPHY

Winter

MENU INSPIRATION

FOOD STATIONS

CHEF CREATED SMALL PLATES

LOBSTER GNOCCHI

cauliflower puree, butter poached lobster, curry roasted carrot

OSSO BUCCO BRAISED CHICKEN

boneless chicken thigh,
tomato saffron, gorgonzola garlic mashed

CHARRED CAULIFLOWER

tomato braised lentils, brown butter, herb salad

RACLETTE CHEESE WHEEL STATION

PROTEINS

shaved prosciutto, sliced capicola, crispy pork belly

ACCOMPANIEMENTS

oven roasted fingerling potatoes, roasted brussels sprout &
cauliflower, greek olive assortment, cornichon, caramelized onions,
oven roasted tomatoes, french baguette

BISCUIT BAR

ROASTED CHICKEN BISCUIT

basil pesto, brie, cayenne aioli

BRAISED SHORT RIB BISCUIT

smoked cheddar sauce, crispy shallots

PLUM BRAISED DUCK BISCUIT

shishito pepper, natural jus, cilantro

MINI ESPRESSO BROWNIE

kahlua buttercream

PUMPKIN MARSCARPONE CANNOLI

pumpkin mascarpone filling, chocolate drizzle

CARAMEL APPLE CRISP TARTLET

graham cracker crust, cinnamon sugar crumble

HOLIDAY COOKIE TRUFFLE

sugar cookie, white chocolate, holiday sprinkles

POMEGRANATE MAPLE PANNA COTTA

pomegranate jewel, spice cookie crumbipsum

DESSERTS



RACLETTE CHEESE WHEEL



MINI ESPRESSO BROWNIE

Spring

MENU INSPIRATION

HORS D'OEUVRES

ADOBO SHORT RIB

sweet tomatillo relish, blue corn tortilla round

SHRIMP & GRITS

bbq gulf shrimp, cheese grit cake, pepper jelly, scallion

SMOKED CHICKEN & CHEVRE TARTLET

provençal pepper, phyllo cup

MAINE LOBSTER ROLL

poached lobster, lemon pepper creme fraiche, tarragon gremolata, mini salted butter roll

JUST BACON

butcher cut pecanwood smoked bacon strip, brown sugar, cayenne

ROASTED CAULIFLOWER CAKE

smashed pea, spring onion jam, fennel seed dust

PETITE SMOKED TROUT CAKE

green onion, caper, tarragon, lemon herb remoulade

BASIL PISTACHIO TOAST

lemon ricotta, basil + pistachio pesto, toasted baguette

PTL SHORTCAKE

shaved prosciutto, roma tomato, arugula salad, chive shortcake, pesto aioli

BEET PICKLED DEVILED EGG

whipped custard, crystalized fennel, red amaranth

SALADS

GREEN SPRING FATTOUSH

asparagus, pea, fava bean, snow pea, snap pea, parsley, mint chive, grilled pita, roasted lemon vinaigrette

SPRING SALAD

spinach, sliced strawberry, asparagus, creamy avocado dressing

TRIPLE CUBE SALAD

cucumber, watermelon, golden beet, watercress, fruition farms sheep feta, citrus + pepper vinaigrette

ENTRÉES

HARISSA SPICED LAMB

seeded heirloom baby carrots, charred eggplant puree, fresh mint

SEARED BAY SCALLOPS

cauliflower puree, fennel + grapefruit salad

CRISPY FRIED CHICKEN ROULADE

fresh ricotta + english pea filling, spring pea puree, shaved asparagus salad

PROVENÇAL VEGETABLE GALETTE

ratatouille vegetable, roasted tomato coulis, puff pastry, micro green

DESSERTS

SWEET CUSTARD CREAM

sweet cream custard, seasonal berries, raspberry coulis

CHEWY ALMOND MACARON COOKIE

CHOCOLATE GANACHE SQUARE

peanut butter mousse, chocolate cake, raspberry coulis

CHEESECAKE STUFFED STRAWBERRY

lemon cheesecake filling, candied lemon zest, graham cracker crumb



MAINE LOBSTER ROLL



GREEN SPRING FATTOUSH

Summer

MENU INSPIRATION

HORS D'OEUVRES

CARAMELIZED WATERMELON

goat cheese, candied pecan, micro basil

SAVORY BEET MACARON

whipped goat cheese, red amaranth

LAMB BACON WRAPPED ARTICHOKE

tzatziki

BEER BATTERED FRIED GREEN TOMATO

herb remoulade, pimento

ADOBO SHRIMP TOSTADA

white bean cilantro puree, pineapple avocado pico, fresh cilantro, mini flour

GRILLED PEACH CROSTINI

house-made ricotta, tangerine basil gastrique, micro green, sea salt crostini

MEDITERRANEAN TARTLET

sundried tomato, shaved artichoke, kalamata olive, feta cheese, phyllo cup

BASIL COMPRESSED WATERMELON

chevre, pistachio dust, honey mint glaze

OYSTER ON THE HALF SHELL

cucumber & black pepper mignonette

BEEF TENDERLOIN CROSTINI

chipotle crema, pickled corn relish, grilled crostini

STARTERS

MELON SOUP + PANNA COTTA

honeydew, pea tarragon panna cotta, cucumber, melon broth, basil oil, parmesan crisp, pea tendrils

BERRY SALAD

summer assorted berries, goat cheese, leek, bibb lettuce, toasted sunflower seeds, lavender yogurt dressing

FIG & PEACH SALAD

roasted peach, red onion, sliced almond, feta, baby arugula, fig balsamic vinaigrette

ENTRÉES

CHICKEN ROULADE

corn, spinach & fontina stuffed chicken breast, roasted carrot puree, grilled asparagus, sweet jalapeno corn sauce

BEEF & SHRIMP DUET

roasted beef tenderloin, jumbo grilled shrimp, basil lemon crema, cauliflower risotto, micro basil

MISO GLAZED SEA BASS

gingered carrot puree, citrus grilled bok choy, petite wasabi greens

SEARED KING OYSTER MUSHROOM

english pea puree, fava beans, toasted marcona almonds

DESSERTS

PALISADE PEACH TART

burnt honey ice cream, ginger mint gremolata

RHUBARB RASPBERRY CROSTATA

salted caramel sauce, fresh mint

BLUEBERRY LEMON MOUSSE BITE

pound cake, lemon mousse, apricot glaze

HANDCRAFTED ICE CREAM MILKSHAKES

custom created handmade ice cream milkshakes



SAVORY BEET MACARON



FIG & PEACH SALAD

ALICIA D'ELIA PHOTOGRAPHY

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