

Cbd CATERING BY DESIGN



ZA'ATAR SPICED EGGPLANT



ROASTED ROOT VEGETABLE CHOP



TRIPLE CUBE SALAD



SEARED KING OYSTER MUSHROOM

SEASONAL
EXPERIENCES

Seasonal MENU

DENVER CO
+ BEYOND

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; tasting spoon presentation

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; tasting spoon presentation

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



JALAPENO CHEDDAR ELK MINI SLIDER

SALADS + BREAD

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

HOUSEMADE DRIED FRUIT + SEED CRACKER



CHOCOLATE POT DE CREME

ENTREES

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

DESSERT

MULLED WINE POACHED PEAR / candied red wine reduction, cardamom ice cream, sugared pecans

S'MORE BITE / graham tart, ganache, marshmallow

PUMPKIN TIRAMISU CANNOLI / pumpkin mascarpone filling, chocolate drizzle

CHOCOLATE POT DE CRÈME / fresh whipped cream, smoked sea salt

Winter Menu

INSPIRATION

HORS D'OEUVRES

CHICKEN POT PIE / chicken, diced carrot, celery, onion, chicken gravy, savory tartlet
MINI TWICE BAKED POTATOES / smoked cheddar, chive
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
PAELLA ARANCINI / smoky saffron aioli



TOAST & JAM

SALADS + BREAD

ROASTED ROOT VEGETABLE CHOP / butternut squash, brussels sprouts, sweet potato, parsnip, chard, cranberry 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



PAELLA ARANCINI

VEGETABLE SIDES

HONEY GLAZED ROOT VEGETABLE / parsnip, beet, rutabaga, celery root, honey chipotle glaze
DIJON GLAZED BRUSSELS SPROUTS / oven roasted, olive oil
STARCHES YUKON GOLD & SWEET POTATO GRATIN / shallot, fontina cheese
WHITE TRUFFLE & PARMESAN FINGERLING POTATOES / sea salt, cracked black pepper

PROTEIN

PEPPERCORN CRUSTED BEEF
COLORADO RIVER TROUT / herb lemon butter, fresh dill
ZA'ATAR SPICED SALMON / turmeric-minted couscous, golden raisins, preserved lemon gremolata
CRISPY EGGPLANT / whipped goat cheese, red pepper coulis, fried capers

Winter Menu

INSPIRATION

CONTINUED

STATIONS

CARVING STATION

PROTEINS / tomahawk steak, leg of lamb, prime rib

SIDES / potatoes au gratin, roasted root vegetables

SAUCES / cranberry ginger mostarda, wild mushroom demi, horseradish crema

RACLETTE STATION

RACLETTE CHEESE WHEEL

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

DESSERT BITES

MINI ESPRESSO BROWNIE / kahlua buttercream

PUMPKIN TIRAMISU 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 crumb



Spring Menu

INSPIRATION

HORS D'OEUVRES

JALAPENO CHEDDAR ELK SAUSAGE / tart cherry jam, fresh mint

ADOBO SHORT RIB / sweet tomatillo relish, blue corn tortilla round

DECONSTRUCTED SAMOSA / roasted red beets, herbed feta cheese, dill yogurt, fresh dill, house made pastry round

MAINE LOBSTER ROLL / poached lobster, lemon pepper creme fraiche, tarragon gremolata, mini salted butter roll

ROASTED CAULIFLOWER CAKE / smashed pea, spring onion jam, fennel seed dust

NICOISE CHIP / seared tuna, kalamata olive + haricot vert relish, lemon vinaigrette, kettle chip

PORK + KIMCHI EGGROLL / pickled watermelon mostarda, fresh cilantro

JUST BACON / butcher cut pecanwood smoked bacon strip, brown sugar, cayenne

FALAFEL WAFFLE / drunken raisin, roasted red pepper, goat cheese, walnut parsley pesto

ROASTED CAULIFLOWER CAKE / smashed pea, spring onion jam, fennel seed dust

BEET PICKLED DEVEILED EGG / whipped custard, crystalized fennel, red amaranth

SMOKED TROUT BLINI / herbed crème fraiche, fried caper, buckwheat blini



SALADS + BREAD

GREEN SPRING FATTOUSH / asparagus, pea, fava bean, snow pea, snap pea, parsley, mint, chive, grilled pita, roasted lemon vinaigrette

GRILLED PALISADE PEACH SALAD / baby mixed greens, roasted corn, chevre cheese, sugared pecan, dijon vinaigrette

TRIPLE CUBE SALAD / cucumber, watermelon, golden beet, watercress, fruition farms sheep feta, citrus + pepper vinaigrette

HERB + HONEY LAVOSH CRACKER

ENTREES

SPRING VEGETABLE RAGOUT / creamy polenta, popped sorghum

HARISSA SPICED LAMB / seeded heirloom baby carrots, charred eggplant puree, fresh mint



CRISPY FRIED CHICKEN ROULADE / fresh ricotta + english pea filling, spring pea puree, shaved asparagus salad

SEARED BAY SCALLOPS / cauliflower puree, fennel + grapefruit salad

DESSERT

TOASTED COCONUT POT DE CRÈME / candied kumquats, pistachio brittle

CHEWY ALMOND MACAROON COOKIE

CHOCOLATE GANACHE SQUARE / peanut butter mousse, chocolate cake, raspberry coulis

CHEESECAKE STUFFED STRAWBERRY / lemon cheesecake filling, candied lemon zest, graham cracker crumb

Summer Menu

INSPIRATION

HORS D'OEUVRES

TOMATO BISQUE + MINI GRILLED CHEESE / micro basil

BEER BATTERED FRIED GREEN TOMATO / herb remoulade, pimento

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

CARAMELIZED WATERMELON / goat cheese, candied pecan, micro basil

ADOBO SHRIMP TOSTADA / white bean cilantro puree, pineapple avocado pico, fresh cilantro, mini flour

OYSTER ON THE HALF SHELL / cucumber & black pepper mignonette tortilla cup

PTL SHORTCAKE / shaved prosciutto, roma tomato, arugula salad, pesto aioli, chive shortcake

SQUASH BLOSSOM FLATBREAD / house made chive ricotta, shaved prosciutto, salted flatbread

GRILLED PEACH CROSTINI / house-made ricotta, tangerine basil gastrique, micro green, sea salt crostini

BEEF TENDERLOIN CROSTINI / chipotle crema, pickled corn relish, grilled crostini

SALADS + BREAD

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

SEA SALT + OLIVE OIL FOCACCIA

ENTREES

GRILLED BISON STRIPLOIN / potato au gratin, blistered tomato chermoula

CHIPOTLE GLAZED AIRLINE CHICKEN / crispy polenta cake, jalapeno mozzarella corn sauce, black bean + bell pepper salsa



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

DESSERT

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

MARBLE CAKE CHURRO BITE / cinnamon sugar, salted goat's milk caramel drizzle

