

# *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, brussel 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 preserve, petite arugula

LAMB IN A BLANKET / tomato jam, cardamom crema, savory crepe



JALAPENO CHEDDAR ELK MINI SLIDER

### 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

### 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 MARSCARPONE CANNOLI / pumpkin mascarpone filling, chocolate drizzle

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

CHOCOLATE POT DE CRÈME



# 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



TOAST & JAM

### 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



TOMATO BISQUE SHOOTER

### 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

### PROTEIN

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

# Winter Menu

## INSPIRATION

### CONTINUED

## 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 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

### 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

### DESSERT BITES

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 crumb

PLUM BRAISED DUCK BISCUIT



PUMPKIN MARSCARPONE CANNOLI



# 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 / provencal pepper, phyllo cup

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

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

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 DEVEILED 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

### ENTREES

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

PROVENCAL VEGETABLE GALETTE / ratatouille vegetable, roasted tomato coulis, puff pastry, micro green

### DESSERT

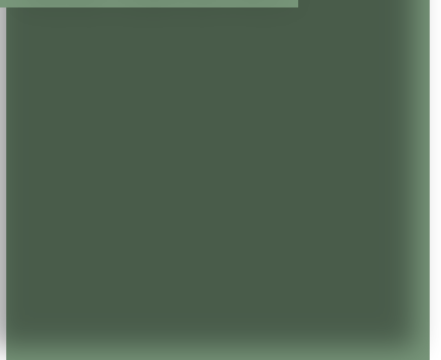
SWEET CUSTARD CREAM / sweet cream custard, seasonal berries, raspberry coulis

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

MAINE LOBSTER ROLL



HARISSA SPICED LAMB



# 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

PORK BELLY BAO BUN / hoisin glazed pork belly, sriracha aioli, pickled cucumber

BASIL COMPRESSED WATERMELON / chevre, pistachio dust, honey mint glaze

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

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



### SALADS

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

### ENTREES

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



### 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

HANDCRAFTED ICE CREAM MILKSHAKES / custom created handmade ice cream milkshakes