

# CATERING BY DESIGN



PHOTO CREDIT SHELLY ANDERSON

*Holiday*  
MENU

# Holiday

## HORS D'OEUVRES

*cold*

**BEEF TENDERLOIN CROSTINI**

medium rare sliced tenderloin, horseradish cream, fried caper, crostini

**COLORADO BUFFALO CARPACCIO**

shaved buffalo tenderloin, pecorino cream, fried capers, italian grissini

**PTL SHORTCAKE**

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

**CACIO E PEPE DEVEILED EGG**

pecorino, black pepper, chive / gf

**MEDITERRANEAN CHICKEN SALAD**

kalamata olive, davina tomato, red onion, minted yogurt, endive / gf

**AHI CUCUMBER CUP**

ahi tuna poke, sesame seed, tobiko wasabi caviar / gf, df

**LEMON POACHED SHRIMP SALAD**

sweet potato crisp, micro green / gf, df, shell

**MINI MAINE LOBSTER ROLL**

poached lobster salad, lemon pepper creme fraiche, tarragon gremolata, salted butter roll / shell

**BAHN MI CAULIFLOWER ENDIVE**

caramelized sweet and spicy cauliflower, pickled carrot, candied jalapeno, roasted cashew dust, cilantro / gf, df, v, vg, nuts

**MUSHROOM DUXELLE CROSTINI**

mushroom shallot duxelle, cashew cream, chive / df, v, vg, nuts

**CRANBERRY SALSA SHORTBREAD**

whipped goat cheese, parmesan shortbread / v

**ARTICHOKE STUFFED PEPPADEW**

cashew, goat cheese, micro arugula / gf, v, nuts

**BEET CHIP**

orange scented vegan feta, spicy walnut crumble / gf, df, v, vg, nuts



CACIO E PEPE DEVEILED EGG

# Holiday

## HORS D'OEUVRES

*hot*

### **ADOBO SHORT RIB MINI TACO**

sweet tomatillo relish, crispy blue corn tortilla shell, lime wedge / gf, df

### **PETITE FOREST MUSHROOM CREAM MEATBALL**

beef + chicken meatball, forest mushroom cream sauce

### **SMOKED BUFFALO SAUSAGE PUFF PASTRY**

smoked buffalo sausage, cream cheese, pickled mustard seed, puff pastry

### **BACON WRAPPED BACON**

pork belly, applewood smoked bacon, fig orange marmalade / gf, df

### **BACON-TOMATO JAM TOAST POINTS**

triple creamed brie, cinnamon raisin toast, thyme

### **FOIE GRAS & BLUEBERRY POP TART**

foie gras, blueberry jam, flaky pie crust, black sea salt

### **FRIED CHICKEN & CAVIAR BITE**

buttermilk fried chicken, creme fraiche, white sturgeon caviar, chive

### **CRAB BEIGNET**

lemon aioli, micro celery / df, shell

### **SMOKED TROUT CAKE**

green onion, caper, tarragon, lemon herb remoulade / gf, df

### **THAI-STYLE HEARTS OF PALM CAKE**

hearts of palm, artichoke, lemon grass, ginger, red curry, thai peanut sauce / gf, df, v, vg, nuts

### **SPINACH ARTICHOKE TARTLET**

cashew cream cheese, phyllo cup / df, v, vg, nuts

### **ROASTED BUTTERNUT SQUASH**

cranberry braised mustard seed / gf, df, v, vg

### **FOREST MUSHROOM TARTLET**

shallot & bleu cheese fondue, apple cider gastrique, micro green apple salad / v

### **BAKED BRIE & CHERRY PASTRY CUP**

candied pecan, chive / v, nuts

### **MUSHROOM SAGE ARANCINI**

mozzarella cheese, roasted tomato coulis / gf, v

ADOBO SHORT RIB MINI TACO



BACON WRAPPED BACON



# Holiday DISPLAYS

## CHILLED SEAFOOD DISPLAY

east & west coast oysters on the half shell, poached jumbo prawns, snow crab cocktail claws, seared tuna with citrus & watercress, traditional cocktail sauce, green chile cocktail sauce, champagne black pepper mignonette, charred lemon, local hot sauce

## HOLIDAY CHEESE & CHARCUTERIE GRAZING TABLE

baked brie en croute, colorado blue, aged cheddar, spiced chevre  
salami rosa, speck, bresaola, truffle salami

local jam, honeycomb, marcona almonds, fresh & dried fruit, artisan crackers, pickled vegetables, olives

## WINTER BURRATA DISPLAY

fresh burrata, shaved prosciutto, roasted winter squash, marinated artichoke hearts, roasted peppers, pomegranate seeds, kale pesto, blood orange balsamic glaze

## CLASSIC SUSHI DISPLAY

*action chef to cut sushi rolls and make nigiri for guests for a unique sushi bar experience;  
custom mountain display available for rental*

california roll | kappamaki cucumber sushi roll | smoked salmon avocado roll | spicy tuna roll  
hamachi nigiri | shrimp nigiri

served with pickled ginger, wasabi, tamari



CLASSIC SUSHI DISPLAY  
WITH MOUNTAIN DISPLAY



# Holiday

## STATIONS

### TAMALADA (CHOOSE TWO)

*served with roasted corn black bean salsa, guacamole*

#### OYSTER MUSHROOM TAMALES

mole encacahuatado / gf, df, vg, nuts

#### SMOKED DUCK & CANDIED

#### JALAPENO TAMALES

cilantro lime aioli / gf

#### LOBSTER & ROASTED CORN TAMALES

roasted corn, lobster,

roasted red pepper beurre blanc / gf, shell

#### RED CHILE PORK TAMALES

pork carnitas, ancho chile sauce / gf, df

#### CHICKEN VERDE TAMALES

roasted poblano tomatillo salsa / gf, df

#### BRAISED LAMB SHANK TAMALES

braised colorado lamb,

chile morito salsa, cotija / gf

### BUILT TO ORDER SLIDER BAR (CHOOSE 2)

*served with crispy waffle cut fries, roasted red pepper ketchup, garlic aioli*

#### COLORADO BISON SLIDER

colorado bison patty, local white cheddar, peach whiskey bbq sauce, crispy onion, pretzel slider bun

#### KOREAN FRIED CHICKEN SLIDER

korean fried chicken, asian aioli, kimchi slaw, sweet potato slider bun / df

#### SPANISH PISTO SLIDER

stewed eggplant, zucchini, summer squash, peppers, pretzel slider bun / df, vg

#### DUCK CONFIT SLIDER

cranberry chutney, apple brussels slaw, sweet potato roll / df

#### HONEY BAKED HAM SLIDER

dijon aioli, caramelized pineapple, sweet hawaiian bun / df

#### WINTER CAPRESE SLIDER

tuscan kale pesto, roasted tomato, fresh mozzarella, telera roll / v

### FONDUE OR DON'T

#### CLASSIC SWISS FONDUE

reisling, gruyere, appenzeller, vacherin, kirsch / gf, v

#### COLORADO BEER & CHEESE FONDUE

local craft lager, rocky mountain alpine, white cheddar, gouda, garlic, mustard / gf, v

#### ACCOMPANIMENTS

roasted marble potatoes | pretzel bites | focaccia | brussel sprouts  
roasted cauliflower | parsnip | mushrooms | winter squash | apples

### WINTER CASSOULET STATION

*presented in cast iron enameled dutch ovens with salad and french bread; self-serve or chef-attended*

#### WINTER VEGETABLE CASSOULET

butternut squash, sweet potato, parsnip, mushroom, onion, carrot, celery, tomato, black bean, herb breadcrumb / gf, df, v, vg

#### DUCK & SAUSAGE CASSOULET

duck confit, kielbasa sausage, bacon, garlic, onion, tomato, carrot, celery, chicken broth, cannellini bean, herb panko breadcrumb / gf, df

#### WINTER ENDIVE SALAD

mixed greens, pear, pomegranate, shaved parmesan, lemon shallot vinaigrette / gf, v

#### CARAMELIZED ONION BUTTER BOARD

salted butter, balsamic caramelized onion, basil, thyme, honey / gf, v

#### FRENCH BAGUETTE / v



# Holiday SMALL PLATES

chef-prepared small entrée plates, perfect for a holiday party.  
Choose up to three per station, chef-attended.

## **BLACK COD & CARROTS**

carrot puree, vanilla roasted baby carrot, carrot crumb,  
chive oil / gf

## **ROASTED CHAYOTE SQUASH**

tomato, poblano, cilantro, crispy black bean cake, guacamole  
/ gf, df, v, vg

## **HATCH GREEN CHILI BRAISED SHORT RIB**

grilled red onion, roasted cauliflower mash, cilantro greens  
/ gf

## **LAMB SHANK MOLE COLORADITO**

red mole braised lamb, fresh masa & queso fresco cake,  
pickled red onion, micro cilantro / gf

## **PECAN SMOKED SALMON**

forest mushroom cream, fennel red potatoes, micro green  
/ nuts

## **KOREAN FRIED CHICKEN**

sriracha soy glaze, chilled rice noodle salad,  
blistered shishito pepper / gf, df

## **ARTICHOKE & GOAT CHEESE TORTELLONI**

parmesan brodo, blistered cherry tomato, white truffle oil / v

## **CIDER GLAZED PORK BELLY**

red wine braised cabbage, shaved fennel, apple, watercress  
/ df, gf

## **KUNG PAO CAULIFLOWER**

barrel-aged tamari, black vinegar, red peppers, chile de arbol,  
ginger, jamine rice, scallion, chopped peanut / gf, df, vg, nuts

## **OSSO BUCCO BRAISED CHICKEN**

braised chicken drumette, tomato saffron sauce,  
gorgonzola garlic mashed potatoes / gf

## **COFFEE CRUSTED BEEF TENDERLOIN**

roasted brussels sprout, bacon & sweet potato hash, fried leek,  
fresh herb / gf, v

ROASTED CHAYOTE SQUASH



CIDER GLAZED PORK BELLY



# Holiday

## BUILD YOUR OWN HOLIDAY DINNER

### salad

we recommend one or two salads

#### WINTER ENDIVE SALAD

mixed greens, pear, pomegranate jewel, shaved parmesan, lemon shallot vinaigrette / gf, v

#### ARUGULA PEAR SALAD

arugula, spring mix, pear, shaved fennel, blue cheese crumble, dried cranberry, candied pecan, creamy miso vinaigrette / gf, v, nuts

#### CARDAMOM ROASTED BEET SALAD

orange supreme, arugula, toasted hazelnut, goat cheese, cumin vinaigrette / gf, v, nuts

#### NUTCRACKER SALAD

baby arugula, chopped pistachio, pomegranate seed, toasted pepita, poached pear, maple herb dressing / gf, v, nuts

#### ROASTED ROOT VEGETABLE SALAD

baby kale, carrot, parsnip, sweet potato, shallot, golden beet, spiced toasted pecan, dried cranberry, maple dijon vinaigrette / gf, df, v, vg, nuts

### vegetables & sides

we recommend two or three sides

#### ROASTED BRUSSELS SPROUT & SWEET POTATO HASH

crispy bacon, caramelized shallot, brown butter / gf

#### ROASTED ROOT VEGETABLES

carrot, parsnip, sweet potato, shallot, golden beet, honey dijon, thyme / gf, df, v, vg

#### SAUTEED LEMONY BROCCOLINI

garlic, extra virgin olive oil, lemon zest / gf, df, v, vg

#### VANILLA ROASTED BABY CARROT

chive, chili de arbol / gf, df, v, vegan

#### GREEN BEAN & ROASTED WILD MUSHROOM

cipollini onion, garlic, olive oil, cracked pepper / gf, v

#### CHIVE WHIPPED YUKON POTATO

salted butter / gf, v

#### COCONUT CAULIFLOWER RICE

riced cauliflower, coconut milk, onion, garlic, toasted coconut / gf, df, v, vg

#### FENNEL POTATO GRATIN

gruyere cheese, caramelized onion, garlic / gf, v

#### WHITE TRUFFLE & PARMESAN FINGERLING POTATOES

sea salt, cracked black pepper / gf, v

#### WINTER RISOTTO

butternut squash, leek, mushroom, parmesan cheese / gf, v



# Holiday

## BUILD YOUR OWN HOLIDAY DINNER

### *entree*

we recommend two entrees

#### **HERB CRUSTED BEEF TENDERLOIN**

rosemary, thyme, garlic, dijon, salt & pepper / gf, df

#### **STRANAHAN'S WHISKEY BRAISED SHORT RIB**

beef stock, garlic, brown sugar, tomato paste, herbs / gf, df

#### **APPLE & FONTINA STUFFED CHICKEN BREAST**

caramelized apple, dried cherry, fontina cheese, brandy cream sauce / gf

#### **CHICKEN & BUTTERNUT SQUASH ROULADE**

fresh ricotta, kale, thyme, herb lemon beurre blanc / gf

#### **DUXELLE FRENCH CHICKEN BREAST**

mushroom duxelle, roasted shallot demi / gf, df

#### **GARLIC ROASTED LEG OF LAMB**

garlic, rosemary, oregano, thyme / gf, df

#### **WHISKEY SMOKED PORK LOIN**

brown sugar & brandy glazed apple / gf

#### **MISO GLAZED BLACK COD**

white miso, mirin, sake / gf, df

#### **GRILLED SALMON**

charred lemon herb sauce / gf

#### **PAN SEARED SEA BASS FILET**

fra diavolo sauce / gf, df

#### **ROSEMARY MAITAKE MUSHROOM**

black garlic, rosemary, miso, balsamic, dairy-free horseradish cream / gf, df, v, vg

#### **PORTABELLA MUSHROOM WELLINGTON**

farro, kale, red pepper, zucchini, tarragon cream / v



ROSEMARY MAITAKE MUSHROOM



GARLIC ROASTED LEG OF LAMB



# Holiday

## DESSERT BITES

### **GINGERSNAP SANDWICH**

lemon cream / v

### **CARAMEL APPLE CRISP TARTLET**

oat crumble / v

### **SALTED CARAMEL TARTLETS**

graham cracker tart, salted caramel, chocolate ganache, maldon sea salt / v

### **EGGNOG CHEESECAKE BITE**

graham cracker crust / v

### **SANTA HAT MERINGUE**

peppermint, sugar sprinkles / gf, v

### **CARAMEL PECAN TARTLET**

spiced whipped cream / v, nuts

### **SPECULOOS SNICKERDOODLE SANDWICH**

cookie butter cream / v

### **PUMPKIN CHEESECAKE SQUARE**

gingersnap crust / v

### **MEXICAN HOT CHOCOLATE PUDDING POT DE CRÈME**

spiced chocolate creme, whipped cream, cinnamon / gf, v

### **GINGERBREAD CAKE POP**

cream cheese frosting, white chocolate ganache / v

### **PEPPERMINT MOUSSE BROWNIE**

chocolate peppermint mousse, white chocolate ganache, peppermint candy / v

### **CRANBERRY ORANGE BAR**

white chocolate & orange blondie, cream cheese frosting, dried cranberry / v

### **HOLIDAY COOKIE ASSORTMENT**

italian rainbow, soft ginger, chocolate crinkle, vanilla bean shortbread, raspberry thumbprint / v, nuts

### **WHITE CHOCOLATE PEPPERMINT BARK**

/ gf, v

### **PUMPKIN CANNOLI**

pumpkin filling, chocolate drizzle / v

### **CHERRY MATCHA FINANCIER**

matcha almond cake, cherry / gf, df, v, nuts

### **PANETTONE COOKIES**

orange, raisin, cherry, white chocolate / v

### **NUTELLA MOUSSE CUPS**

chocolate cup, nutella mousse, hazelnut / gf, v, nuts

### **MINI CHOCOLATE ÉCLAIR**

pâte à choux, coffee cream / v

### **CRANBERRY CHEESECAKE SHOOTER**

gingersnap, cheesecake mousse, cranberry compote / v

CRANBERRY CHEESECAKE SHOOTER



SPECULOOS SNICKERDOODLE SANDWICH



# Holiday

## DESSERT STATIONS & PLATED DESSERTS

### *dessert station*

#### SEASONAL DESSERT JARS

*selection of layered desserts in mason jars*

##### SUGARED APPLE SHORTCAKE JAR

apple butter, cinnamon shortcake, cream cheese mousse, shaved nutmeg / v

##### POACHED PEAR TRIFLE

poached pear, almond financier, mascarpone cream, candied almonds / gf, v, nuts

##### STICKY TOFFEE PUDDING

bourbon caramel sauce, mascarpone whipped cream / v

##### RED VELVET TRIFLE

red velvet cake, cream cheese mousse, blood orange caramel / v

#### WINTER CANNOLI STATION

*chocolate dipped mini cannoli with variety of fillings and toppings can be self-service or chef-attended*

##### FILLINGS

vanilla, pumpkin & nutella / v, nuts

##### TOPPINGS

chocolate chips, pistachio, hazelnut, holiday sprinkles, peppermint candy / v, nuts

#### HOLIDAY PIE-BRARY

*rustic library card catalogue filled with an assortment of mini pies*  
pumpkin, bourbon pecan, peppermint chocolate cream, apple crumble / v, nuts

#### HOLIDAY FUDGE DISPLAY

chocolate, white chocolate, peppermint, peanut butter, maple, chocolate walnut / gf, v, nuts

### *plated dessert*

#### WINTER PAVLOVA

brown sugar meringue, whipped cream, orange cranberry compote, sugared pecans, salted caramel / gf, df, v, nuts

#### RED VELVET CHEESECAKE

oreo crust, red velvet cheesecake, chocolate sauce, vanilla bean whipped cream / v

#### EGGNOG CREME BRULEE

bourbon whipped cream, pomegranate seeds / gf, v

#### OPERA CAKE

almond cake, coffee buttercream, chocolate ganache, chocolate sauce / gf, v, nuts



# Holiday Decor

## SETTING THE SCENE

Discover exquisite design elements tailored for every holiday celebration, designed to seamlessly complement your home or venue. Our festive decor, meticulously crafted to perfection, ensures an elegant and stylish ambiance that transforms your space.

Let us bring your vision to life with sophisticated pieces, rich colors, and luxurious textures, creating the perfect atmosphere for your event. From stunning tabletops and displays that elevate your culinary offerings to standalone centerpieces, we curate every detail to enhance your celebration.

Adorn your fireplace, bar, or cocktail tables with our bespoke designs. For an unforgettable experience, we specialize in creating custom items, ensuring each element is uniquely yours.

Our team of experienced creative designers, master carpenters, in-house florists, and graphic designers work collaboratively to craft exceptional accents and furnishings. From exquisite furniture to elegant linens and enchanting lighting, we provide unparalleled design services and seamless execution to make your event truly remarkable.

