

CATERING BY DESIGN

FRANCES PHOTOGRAPHY



Wedding
MENU

Wedding

HORS D'OEUVRES

BEEF, LAMB + BUFFALO

MINI BEEF TENDERLOIN

truffled potato cake, shallot demi, micro arugula / gf

LAMB LOIN ARTISAN TOAST

pistachio pesto, sweet onion jam, corn shoot / nuts

COLORADO BUFFALO CARPACCIO

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

ADOBO SHORT RIB MINI TACO

sweet tomatillo relish, micro cilantro, blue corn tortilla shell / df, gf

SMOKED BRISKET CORNBREAD CUP

shredded beef brisket, tangy mustard bbq sauce, green onion

RIVER BEAR PASTRAMI

russian dressing, smoked cheddar, housemade caraway cracker

BULGOGI BEEF SKEWER

korean chili marinade, sesame seeds, scallion / gf, df

COLORADO LAMB SHISH KEBAB

mint & yogurt tzatziki, aleppo pepper / gf

PORK

HONEY CURED BACON WRAPPED DATE

mahón cheese, smoked almond, local honey / gf, nuts

BACON WRAPPED BACON

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

PLT SHORTCAKE

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

LOCAL MEAT & CHEESE SKEWER

mole salami, honeydew melon, local pepperjack, orange agave syrup / gf

POULTRY

CHICKEN & WAFFLE

orange syrup glazed fried chicken, mini buttermilk waffle, rosemary cream cheese

SHAVED DUCK BREAST CROSTINI

amish cherry butter, bourbon smoked sea salt, toasted baguette / df

CHICKEN & SPINACH MEATBALL

lemon zest, herb oil, moroccan spice / gf, df

CRANBERRY ALMOND CHICKEN SALAD

tarragon mayonnaise, green onion, parmesan shortbread / nuts

SMOKED CHICKEN & CHEVRE TARTLET

provençal pepper, phyllo cup

DUCK PROSCIUTTO WRAPPED CANTALOUPE

feta, fig balsamic glaze / gf

SMOKED CHICKEN & MANCHEGO CROQUETTE

hazelnut romesco sauce, micro arugula / nuts

GREEN CHILE CHICKEN SAUSAGE STUFFED MUSHROOM

avocado cream, micro cilantro / gf

CURRIED CHICKEN & APPLE SALAD

english cucumber chip, toasted sesame seeds / gf, df



JENNA NOELLE CREATIVE, LLC



LAURA MURRAY PHOTOGRAPHY

Wedding

HORS D'OEUVRES

SEAFOOD

CRAB BEIGNET

lemon aioli, micro celery / shell

AHI POKE WONTON

sushi grade ahi, tamari, sesame oil, green onion, sesame seed, wonton crisp / df

SMOKED SALMON DEVILED EGG

smoked salmon, chive, mayonnaise, dijon, shallot, caper, dill / df, gf

CORN BISQUE & CRAB SHOOTER

lime crema, lump crab meat / gf, shell

SHRIMP & GRITS

bbq gulf shrimp, cheese grit cake, scallion, pepper jelly / gf, shell

BUTTER POACHED LOBSTER ARTISAN TOAST

green curry mayonnaise, kale crisp, fried corn, micro blossom / shell

SMOKED TROUT CAKE

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

CAVIAR POTATO CHIP

crème fraîche, chive, housemade baby red potato chip / gf

CRAB & BRIE VOL-AU-VENT

spinach, artichoke, herbs, puff pastry / shell

VEGETARIAN + VEGAN

CAPRESE ICE CREAM CONE

roma tomato, fresh mozzarella, basil, olive oil, balsamic glaze, savory mini ice cream cone / v

CARAMELIZED WATERMELON

goat cheese, balsamic glaze, crushed pistachio, micro green / gf, v, nuts

PETITE CHILE RELLEÑO

monterey jack, hatch green chile, wonton purse, creamy salsa / v

SAVORY BEET MACARON

goat cheese cream / gf, v, nuts

GRILLED PEACH CROSTINI

house made ricotta, orange basil gastrique / v

RED PEPPER FALAFEL

parsley walnut pesto / gf, df, v, vg, nuts

SPINACH & ARTICHOKE TARTLET

vegan cream cheese, phyllo cup / df, v, vg

CHILLED CUCUMBER GAZPACHO SHOOTER

chive, mint, coconut sour cream / gf, df, v, vg

FRIED YUCCA JOJO

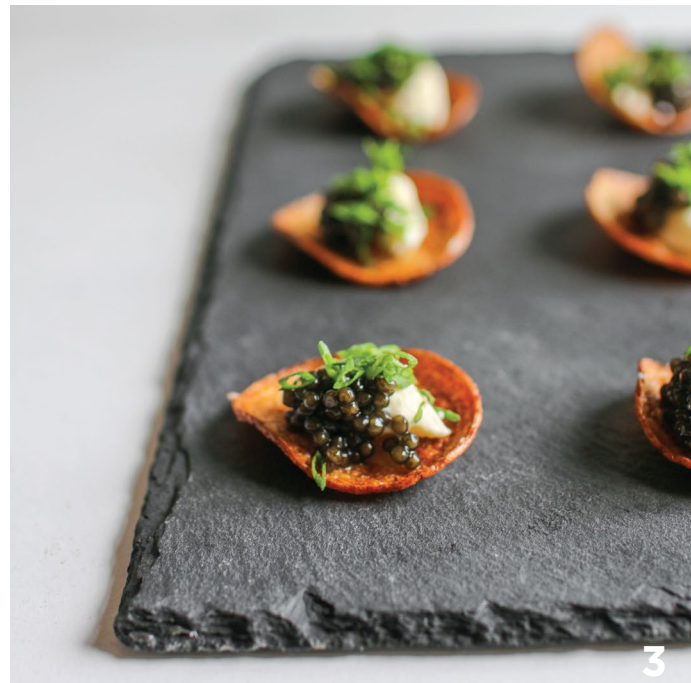
lime salt, spicy harissa ketchup, cilantro / gf, df, v, vg

FORBIDDEN RICE & FOREST MUSHROOM CAKE

edamame puree, chili crunch / gf, df, v, vg

BEET CURED DEVILED EGG

crystallized fennel, bulls blood micro green / gf, df, v



Wedding DISPLAYS

ARTISAN AMERICAN

grand cru reserve gruyere, vintage van gogh gouda, buttermilk blue, mezzaluna fontina,
extra sharp cheddar, fresh fruit, cracker, crostini, fig preserve

ITALIAN

prosciutto, salami, capicola, burrata, pecorino toscano, provolone piccante, marinated artichoke, olive,
balsamic grilled vegetable, cannellini bean salad, focaccia, grissini

MEDITERRANEAN MEZZE

traditional & red pepper hummus, herb feta & artichoke dip, cucumber, marinated greek olive,
tomato feta salad, grilled dukkah spiced eggplant, toasted pita

MARKET RAW, GRILLED & PICKLED VEGETABLES

cucumber, easter egg radish, baby carrot, balsamic grilled asparagus, pickled cauliflower,
marinated mushroom, roasted pepper, buttermilk ranch, green goddess, spring onion dill dip

MESA MEXICANA

shrimp ceviche, roasted poblano tomatillo salsa, guacamole, pineapple avocado pico de gallo,
chipotle orange sundried tomato salsa, blue corn tortilla chip

CHILLED SEAFOOD BAR

oysters on the half shell, cocktail shrimp, tuna poke, cracked snow crab claw, wonton chip,
black pepper cucumber mignonette, charred lemon, classic & green cocktail sauce, tabasco sauce



Wedding

SMALL PLATES STATIONS

Chef-prepared small entrée plates.
Choose up to three per station. Chef-attended.

BRAISED BEEF SHORT RIB

creamed spinach, chive potato pancake,
lemon groulata / gf

PEPPERCORN HERB RUBBED TENDERLOIN

smashed fingerlings, g&g roasted green bean,
green peppercorn sauce

LAMB SHANK MOLE COLORADITO

red mole brasied lamb shank, fresh masa cake,
pickled red onion, micro cilantro /gf

BISON BRACIOLE

herb & breadcrumb stuffed bison flank steak,
creamy polenta, san marzano tomato sauce / gf

CIDER GLAZED PORK BELLY

red wine braised cabbage, apple frisee salad / gf, df

CHICKEN SALTIMBOCA

prosciutto, arugula, fennel, roasted tomato,
lemon oil / df

KOREAN FRIED CHICKEN

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

PLUM BRAISED DUCK

crispy korean pancake, micro wasabi / df

PECAN SMOKED SALMON

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

SEARED TUNA TATAKI

watercress, orange supreme, avocado,
sunflower seed, citrus tamari vinaigrette / df

LOBSTER GNOCCHI

cauliflower puree, butter poached lobster,
curry roasted carrot / shell

CAJUN BLACKENED SHRIMP & GRITS

tasso ham, white cheddar grits, arugula / gf, shell

CORN PANNA COTTA

jalapeño corn bread crumble, marinated
mushroom, grilled tomato basil coulis,
shaved red onion relish / v

ARTICHOKE + GOAT CHEESE TORTELLINI

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

KUNG PAO CAULIFLOWER

jasmine rice, scallion, chopped peanut
/ gf, df, v, vg, nuts



Wedding

STARTERS

SOUP

CHILLED CUCUMBER GAZPACHO

shrimp relish, toasted pepita, crème fraîche / gf, shell

ROASTED CORN BISQUE

grilled sweet corn, micro arugula, crème fraîche, cilantro oil / gf, v

CHILLED SUMMER MELON & PROSECCO SOUP

crispy prosciutto, crushed marcona almond, micro mint / gf, df, nuts

FIRE ROASTED TOMATO + PEPPER SOUP

smoked paprika, spiced pepita, cilantro + mint chermoula / gf, df, v, vg

SALAD

ASPARAGUS & HEIRLOOM CHERRY TOMATO SALAD

shallot crisp, baby arugula, crumbled blue cheese, lemon shallot vinaigrette / gf, v

BERRY SALAD

assorted summer berries, goat cheese, mixed green, toasted sunflower seed, strawberry vinaigrette / gf, v

FENNEL + ARUGULA SALAD

watercress, onion, fennel, pistachio, watermelon radish, champagne black pepper vinaigrette / gf, v, nuts

FIG & PEACH SALAD

roasted peach, fresh fig, sliced almond, baby arugula, feta, balsamic vinaigrette / gf, v, nuts

GREEN SPRING FATTOUSH

romaine, asparagus, fava bean, snow pea, snap pea, mint, parsley, chive, roasted lemon vinaigrette / gf, df, v, vg

GRILLED PALISADE PEACH SALAD

baby mixed green, roasted corn, chevre cheese, sugared pecan, dijon vinaigrette / gf, v, nuts

HIVE SALAD

baby green, shaved almond, avocado, blueberry, feta, pear tomato, tarragon vinaigrette / gf, v, nuts

HONEY GRILLED WATERMELON CAPRESE SALAD

honey grilled watermelon, cherry tomato, baby arugula, mozzarella, fresh basil, balsamic glaze, cracked pepper, evoo / gf, v, nuts

SUMMER STRAWBERRY SALAD

baby spinach, sliced strawberry, pistachio, feta cheese, balsamic vinaigrette / gf, v, nuts

WATERMELON & HEIRLOOM TOMATO SALAD

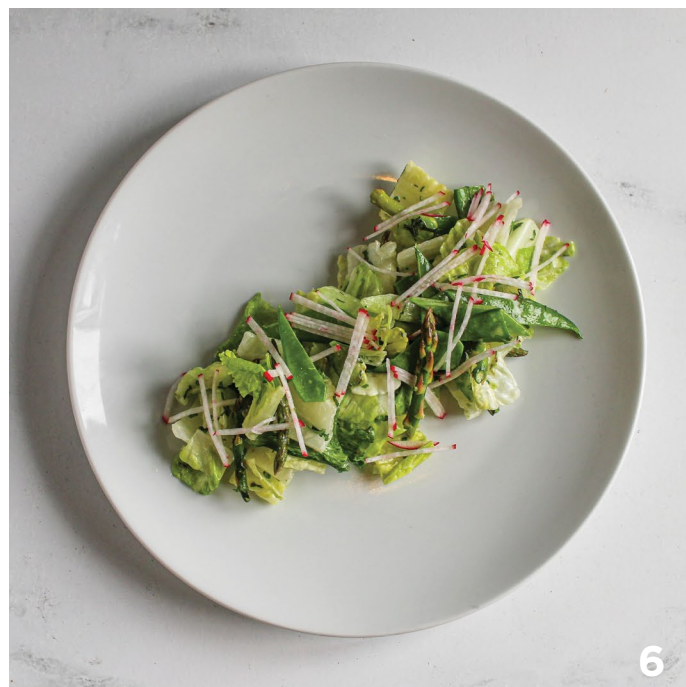
feta, mint, basil, parsley, chive, lemon herb vinaigrette, balsamic syrup / gf, v, nuts

SUMMER MIXED GREENS

heirloom cherry tomato, cucumber, roasted corn, julienne radish, sherry vinaigrette / gf, df, v, vg

BABY GEM LETTUCE

grape tomato, avocado, shaved red onion, crispy bacon, local chevre, green goddess dressing / gf



Wedding

FAMILY STYLE + BUFFET

VEGETABLES

THREE PEA SAUTE

sugar pea, snap pea, english pea, fresh mint, garlic, white wine, olive oil / gf, df, v, vg

BALSAMIC GRILLED ASPARAGUS

balsamic, extra virgin olive oil / gf, df, v, vg

CHIMICHURRI GRILLED BROCCOLINI

cilantro, parsley, garlic, red wine vinegar, olive oil / gf, df, v, vg

G&G ROASTED GREEN BEANS

tamari garlic cream, lemon, cashew / df, v, nuts

PROVENÇAL ROASTED VEGETABLES

red potato, eggplant, summer squash, zucchini, red onion, herbs de provence / gf, df, v, vg

ROASTED CAULIFLOWER, ASPARAGUS & HARICOT VERTS

sage brown butter / gf, v

SAUTEED HARICOT VERTS

shallot, butter, lemon / gf, v

TUSCAN ASPARAGUS

roasted tomato, pine nut, lemon zest, olive oil, shaved parmesan / gf, v, nuts

HARISSA ROASTED BABY CARROT

cumin, coriander, pepper, onion, garlic, cilantro, lemon / gf, df, v, vg

ZUCCHINI & CORN SUCCOTASH

corn, zucchini, fava bean, red bell pepper, onion, garlic, fresh herb / gf, df, v, vg

SIDES

HERB PARMESAN RISOTTO

vegetable stock, fresh herb / gf, v

LEMON RISOTTO

spring pea, yellow squash, lemon, parmesan cheese / gf, v

ROASTED GARLIC MASHED POTATOES / gf, v

PARSLEY LEMON MARBLE POTATOES

olive oil, salt + pepper / gf, df, v, vg

SMASHED FINGERLING POTATOES

roasted fingerling, olive oil, cracked pepper, salt / gf, df, v, vg

SUMMER BEAN CASSOULET

fava bean, english pea, tuscan white bean, tomato, red onion, herbs, chicken stock / gf, df

WHITE TRUFFLE & PARMESAN FINGERLING POTATOES

sea salt, cracked black pepper / gf, v

GARDEN PILAF

long grain rice, green onion, carrot, parsley, slivered almond, vegetable stock / gf, df, v, vg, nuts

CREAMY ROASTED CORN POLENTA

green chili, parmesan cheese / gf, v

LAURA MURRAY PHOTOGRAPHY



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Wedding

FAMILY STYLE + BUFFET *entrees*

BEEF

FIRE GRILLED BEEF TENDERLOIN

colorado whiskey demi glaze / gf, df

ADOBO GRILLED TRI TIP

chimichurri sauce / gf, df

STRANAHAN'S WHISKEY BRAISED SHORT RIBS

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

DUKKAH SPICED SKIRT STEAK

toasted sesame, smoked paprika / gf, df

SOUS VIDE GARLIC BUTTER TENDERLOIN

garlic, thyme, rosemary, oregano / gf

CHICKEN

ASPARAGUS + GOAT CHEESE CHICKEN ROULADE

dijon cream sauce / gf

CITRUS PEPPER CHICKEN

fresh herb, orange, grapefruit, black pepper, oregano, pickled red onion / gf, df

DUXELLE FRENCH CHICKEN BREAST

mushroom duxelle, roasted shallot demi / gf, df

HATCH GREEN CHILE STUFFED CHICKEN

monterey jack cheese, roasted hatch green chile, chipotle cream sauce / gf

KOREAN BBQ CRISPY CHICKEN THIGH

sesame seed, tamari, garlic, orange peel / gf, df

CHICKEN SALTIMBOCA

prosciutto, sage, lemon herb pan jus / gf

CUBAN GRILLED CHICKEN

citrus & herb marinade, green mojo sauce / gf, df

BISON, LAMB + PORK

HERB ROASTED COLORADO BISON STRIP LOIN

peach + whiskey demi / gf, df

BISON BRACIOLE

herb & breadcrumb stuffed bison flank steak, san marzano tomato sauce / gf

GARLIC ROSEMARY ROASTED COLORADO LEG OF LAMB

caramelized sweet onion jus / gf, df

DIJON HERB CRUSTED LAMB CHOPS

fire roasted demi / gf, df

WHISKEY SMOKED PORK LOIN

stranahan's whiskey butter glaze / gf

MUSTARD CRUSTED PORK LOIN

panko herb crust / gf, df



FILIP WOLAK



NATE SHEPARD

Wedding

FAMILY STYLE + BUFFET *entrees*

SEAFOOD

PESTO GRILLED SALMON

garden basil pesto, lemon / gf, df

PAN SEARED PACIFIC COD

tomato concasse, mozzarella corn sauce, potato crisp / gf

PAN SEARED HALIBUT

lemon caper butter sauce / gf

TEQUILA LIME MARINATED MAHI MAHI

cilantro, garlic / gf, df

GRILLED RUBY RED TROUT

rosemary orange honey glaze / gf, df

VEGAN VEGETARIAN

QUINOA + CORN STUFFED POBLANO PEPPERS

tomato, scallion, cumin black bean, avocado crema, micro cilantro / gf, v

PORTABELLO MUSHROOM WELLINGTON

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

ZA'ATAR SPICED EGGPLANT

za'atar, japanese eggplant, lemon tahini sauce / gf, df, v, vg

KUNG PAO TOFU

stir fried pepper, onion, shiitake mushroom, snow pea, purple cabbage, red chile, ginger, tamari, black vinegar, scallion, peanut / gf, df, v, vg, nuts



Wedding

PLATED ENTREES

PEPPERCORN HERB CRUSTED TENDERLOIN

smashed fingerling potato, g&g roasted green bean, green peppercorn steak sauce, micro green

COLORADO BRAISED SHORT RIB

celery root potato mash, roasted baby carrot, burgandy wine jus / gf

ADOBO RUBBED BISON FLANK STEAK

creamy roasted corn polenta, sauteed haricot vert, black currant demi glaze, micro arugula / gf

CHICKEN ROULADE

corn, spinach & fontina stuffed chicken breast, roasted carrot puree, grilled broccolini, sweet jalapeño corn sauce / gf

LEMON THYME ROASTED FRENCHED CHICKEN

wild rice pilaf, tuscan asparagus, charred lemon thyme sauce, micro bulls blood green / gf

CHICKEN SALTIMBOCA

prosciutto, sage, red skinned mashed potato, lemon herb pan jus, roasted tomato + arugula salad / gf

GRILLED SALMON

hazelnut romesco, 3 pea saute, zucchini potato cake, pea tendrils / gf, nuts

CITRUSY HALIBUT

orange + lemon citrus onion salad, grilled broccolini, herb risotto, chive oil / gf

GRILLED FLAT IRON STEAK + JUMBO SHRIMP

chipotle white cheddar mashed potato, grilled broccolini, chimichurri / gf, shell

CHICKEN ROULADE + PESTO GRILLED SALMON

asparagus & goat cheese chicken roulade, potato croquette, grilled asparagus, white wine dijon cream / gf

PROVENÇAL VEGETABLE GALETTE

eggplant, zucchini, tomato, onion, herbs de provence, fennel & arugula salad, roasted tomato coulis / v

QUINOA + CORN STUFFED POBLANO PEPPERS

tomato, scallion, cumin black bean, avocado crema, micro cilantro / gf, v

GRILLED TRUMPET MUSHROOMS

zucchini & corn succotash, vegan red pepper remoulade, micro corn shoot / gf, df, v, vg

INDIAN SPICED CAULIFLOWER STEAK

curried lentil, sauteed rainbow chard, mint tamarind chutney / gf, df, v, vg



Wedding

DESSERT BITES

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SWEET CREAM + APPLE

sweet cream custard, apple raisin compote /gf, v

ASSORTED CHEESECAKE BITE / v

ASSORTED MACARON

almond cookie, flavored cream / gf, v, nuts

MINI LEMON MERINGUE TARTLET

sweet tart shell, lemon curd, toasted meringue / v

SALTED CARAMEL TARTLET

sweet tart shell, caramel, chocolate ganache, maldon salt / v

CARROT CAKE PETIT FOUR

carrot cake, cream cheese icing, sugared walnut / v, nuts

MINI CRÈME PUFF

choice of classic, blackberry key lime, chocolate dulce de leche / v

CHOCOLATE RASPBERRY BROWNIE BITE

brownie, raspberry buttercream, fresh raspberry / v

MATCHA SHORTBREAD

matcha cookie, white chocolate / v

LEMON BLUEBERRY FINANCIER

lemon blueberry cake, lemon icing / gf, v, nuts

STRAWBERRY SHORTCAKE BAR BITE / v

MOCHA TRUFFLE SQUARE

milk chocolate, dark chocolate, coffee / gf, v

S'MORES LOLLIPOP

homemade marshmallow, graham cracker crumb milk chocolate/ v

LINZER HEART COOKIE

almond cookie, raspberry peach jam/ v, nuts

FRUIT TARTLET

pastry cream, fresh berry / v

FLOURLESS CHOCOLATE CAKE BITE

rich chocolate cake, caramel mousse / gf, v



BRIDGET BURNETT PHOTOGRAPHY



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Wedding

DESSERT STATION + PLATED

STATION

CANNOLI STATION

classic, lemon, pistachio filling / v, nuts

ETON MESS STATION

vanilla and chocolate meringue, macerated berry, peach compote, cherry compote, vanilla cream, lemon cream, chocolate cream / gf, v

ICE CREAM SANDWICH STATION

assorted cookies, ice cream, sprinkle, chocolate chip, nuts / v, nuts

CHURRO STATION

assorted churros with various dipping sauces served with hand crafted horchata ice cream / v

PLATED

CHOCOLATE RASPBERRY MOUSSE BOMBE

chocolate mousse, flourless chocolate cake, raspberry curd, raspberry coulis, fresh berry / gf, v

PEACHES & CRÈME BRULÉE

vanilla custard, peach compote, almond biscotti / v, nuts

PAVLOVA

crisp meringue, lemon cream, macerated berry, mint / gf, v



Wedding

LATE NIGHT STATIONS

BAO BUNS

glazed pork belly, korean fried chicken, honey sesame tofu, asian slaw

STREET TACOS

yucatan pork, chipotle chicken, adobo short rib, jackfruit carnitas, tortilla, chipotle orange salsa, pico de gallo, shredded cabbage, roasted poblano tomatillo salsa, roasted corn avocado salsa

TOTCHOS

tater tots, nacho cheese sauce, black bean, grilled chicken breast, sliced fresh jalapeño, pickled jalapeño, pico de gallo

POUTINE

shoestring fries, gravy, cheese curd, duck confit, bbq brisket, diced bacon, scallion, giardinara

HOT DOG SLIDER CART

mini vienna beef hot dog, mustards, ketchup, relish, sauerkraut, chopped onion, tomato, celery salt

ASSORTED GOURMET POPCORNS

jalapeño cheddar, caramel, truffle parmesan, buffalo, maple



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