

Sample Menu
Four-Hour Wedding Package

Cocktail Reception

Displays

A display of imported and domestic cheese served
with rustic country breads

A display of sausages, cured meats, assorted pâtés, game
terrines,
vegetables, olives, artisan breads and gourmet crackers

Passed hors d'oeuvre

Sun dried tomato, white bean, artichoke, bruschetta
Hereford beef short rib; smoked Gouda polenta cake
Shrimp cocktail shooter; lime sour cream
Tuna tartar; vegetable wonton, sweet Thai chile glaze

Three Course Sit Down Dinner

Appetizer

Jonah crab cake; roasted sweet pepper-onion salad, chipotle
aioli

Entrée

Pan roasted halibut; roasted corn-chive mashed potatoes,
sautéed spinach,
and tomato vinegar

or

Roasted Colorado lamb rack; garlic-Parmesan crust, grilled
potatoes,
native tomato-onion relish, pan sauce

Dessert

Custom designed wedding cake
Coffee service

Please note this is just a sampling of our entire menu!