

The background image shows a wide-angle aerial view of a modern building complex during dusk or night. The buildings have white and grey facades with green roofs and windows. A large, colorful mural is painted on the side of one building, depicting a woman's profile holding flowers. In the foreground, there's a glass-enclosed entrance where several people are gathered. The city skyline and mountains are visible in the distance under a darkening sky.

EVENTS MENU



B R E A K F A S T

PRICED PER PERSON
SERVE PLATED | + \$5 PERSON

BUFFET	ADDONS <small>priced per person</small>
served with Holdfast Coffee Co. coffee station	
Continental..... 25 assorted croissants, muffins, breakfast breads, yogurt parfaits, and seasonal fruit	Scrambled Eggs..... 6 pasture-raised scrambled eggs
The Usual..... 35 scrambled eggs, bacon, potatoes, + fruit	Frittata Cups..... 8 chef's choice of mini frittata cups
Sweet + Savory..... 32 French toast or pancakes, with maple syrup, mascarpone whipped cream, berries, and bacon	Yogurt Bowls..... 7 yogurt, berries, granola, and honey
Breakfast Burritos..... 25 pasture raised eggs, black beans, potatoes, colby cheese with red and green salsa add: green chili (+\$4), bacon (+\$2) with fresh fruit	Seasonal Fruit..... 8 fresh fruit served on a platter
BEV STATIONS	
Holdfast Coffee, Juice & Hot Tea....6 light or dark roast - with cream + sugar priced per person	Muffins..... 5 assorted toasted muffins
Bottled Juice..... 6 assortment of Natalie's Organic Juices priced per item	Breakfast Breads..... 6 assorted hearty loafs
	Cinnamon Rolls..... 6 warm cinnamon rolls + cream cheese frosting
	Bacon..... 6 honey cured bacon
	Home Fries..... 5 diced breakfast potatoes, peppers, onions
	Hashbrowns..... 5 golden brown shredded potatoes



LUNCH

PRICED PER PERSON

M A I N	S I D E S
Club Scout Sandwich..... 17 turkey, bacon, avocado, muenster, mayo, lettuce, and tomato on Japanese milk bread	House Salad..... 6 mixed greens, tomato, cucumber, onion, Mediterranean vinaigrette
The Local Sandwich..... 16 veggies, avocado, Westcliffe herb goat cheese, garlic aioli, locally made rustic bread	Kettle Chips..... 4 homemade kettle chips
Cobb Wrap..... 16 chicken, bacon, egg, tomato, avocado, blue cheese, basil buttermilk dressing- Japanese milk bread or flour tortilla wrap	Shoestring Fries..... 5 french fries + sambal aioli
Chicken Pesto..... 15 goat cheese, pesto, red wine caramelized onion, oven fried tomatoes, arugula- rustic sourdough or flour tortilla wrap	Seasonal Fruit..... 8 fresh fruit on a platter
Caprese..... 15 Caprese- marinated tomatoes, leafy greens, mozzarella, basil, olive oil, balsamic <i>sandwiches served with fries or side salad</i>	S N A C K S
Mediterranean Bowl..... 15 chickpea, kalamata, pepper, onion, avocado, tomato, mediterranean vinaigrette on grains + greens add: chicken (+7) or cauli pop (+5)	Trail Mix..... 6 house trail mix
Creamy Pesto Pasta..... 24 crispy free-range chicken, bow tie pasta, fire roasted tomatoes, herb cashew pesto, parmesan	Whole Fruit..... 4 apples, bananas, oranges
	Veggies + Hummus..... 7 homemade hummus with crisp veggies + naan
	Cookies..... 5 assorted freshly baked cookies
	Brownies..... 5 warm cheesecake brownies



APPETIZERS

PRICED PER PERSON | SERVED STATIONED OR PASSED
PASSED APPS REQUIRE A \$125 SERVER FEE PER 50 PEOPLE

SMALL BITES

Mini Crab Cakes..... 14

jumbo lump crab cakes served with homemade mustard sauce

Meatballs..... 8

choice of Swedish, Asian, or Italian style meatballs

Deviled Eggs..... 10

choice of traditional, bacon sriracha, buffalo blue, or truffle parmesan

Fried Mac & Cheese Bite..... 8

classic or bacon and gouda

Shrimp Kimchee Bites..... 10

wontons topped with shrimp kimchi, and drizzle of spicy aioli

Seared Ahi Tataki..... 14

wontons topped with shrimp, kimchi, and drizzle of spicy aioli

Shrimp Cocktail..... 10

jumbo shrimp served with house-made cocktail sauce and lemon

Salmon Gougères..... 10

cheese puffs filled with smoked salmon, herbed cream cheese, and fresh dill

Salmon Cucumber Cups..... 14

cucumber rounds filled with smoked salmon, herbed cream cheese, and a touch of dill

SLIDERS

North Park..... 9

braised pork, garlic aioli, pepperoncini, bruleed onions, swiss cheese, brioche

Cheeseburger..... 10

garlic aioli, caramelized onions, colby jack cheese, brioche

Meatball..... 9

parmesan, Italian meatball, San Marzano sauce, brioche

Fried Chicken..... 10

lemongrass-sambal aioli, pickles

BBQ Brisket..... 10

bbq sauce, slaw

CROSTINIS

Heirloom Bruschetta..... 8

classic heirloom tomato, basil, and balsamic

Chickpea + Garlic..... 8

chickpea, roasted garlic, and olive oil

Brie + Sweet Onion..... 8

softened brie, sweet onion, and garlic

Asparagus + Goat Cheese..... 8

grilled asparagus, goat cheese, and lemon

Prosciutto + Fig..... 8

prosciutto, fig, and balsamic



A P P E T I Z E R S

PRICED PER PERSON | SERVED STATIONED OR PASSED
PASSED APPS REQUIRE A \$125 SERVER FEE PER 50 PEOPLE

S K E W E R S

- Satay**..... 10
choice of chicken, beef, mushroom, tofu, pork, shrimp (+\$4), or salmon (+\$4)
- Caprese**..... 10
mozzarella, tomatoes, basil, and balsamic
- Fruit + Cheese**..... 10
seasonal fresh fruit and local cheese
- Proscuitto + Melon**..... 10
savory prosciutto and sweet melon
- Meatballs**..... 10
choice of Swedish, Asian, or Italian
- Chicken Brochette**..... 8
grilled chicken and pineapple skewer topped with teriyaki glaze

P L A T T E R S

- Veggies + Dip**..... 10
assorted fresh veggies and choice of Greek goddess with feta or homemade hummus
- Fruit + Yogurt Dip**..... 8
yogurt, lemon, poppy seeds, and honey served with seasonal melons, berries, and pineapple
- Fruit + Cheese** 12
assortment of local cheeses, berries, apples (or seasonal equivalent), dried fruits, and nuts
- Charcuterie**..... 16
assortment of local cheeses, cured and smoked meat selection, pickled veg, olives, and crostini
- Cauli Pop**..... 9
breaded + fried cauliflower bites with lemongrass aioli and sliced pepperoncini
- Smoked Trout Dip**..... 12
smoked trout and cream cheese dip - baked and served with warm crostini and crisp veg
- Spinach Artichoke Dip**..... 10
spinach, artichoke hearts, medley of cheeses - baked and served warm with crostini and veg
- Crab Artichoke Dip**..... 16
jumbo lump crab, artichoke hearts, and creamy cheeses - baked and served warm with crostini and veg

F L A T B R E A D S

- Local Mushroom**..... 14
parmesan, arugula, red onion, olive oil
- Calabrese**..... 14
Calabrian chili, San Marzano tomatoes, calabrese salami, fresh mozzarella
- Pepperoni**..... 14
cured pepperoni and fresh mozzarella
- Margherita**..... 14
fresh mozzarella and basil



THEMED BUFFETS

A TIMELESS PLATE

\$40 LUNCH | \$65 DINNER
SERVE PLATED FOR \$5 PER PERSON

SALAD SELECT ONE	MAINS SELECT TWO
House Caesar Wedge (+\$4) Caprese Seasonal	Grilled Flank Steak with garlic chili chimichurri Garlic & Herb Chicken spiced chicken breast marinated with garlic and herbs Pork Tenderloin roasted tenderloin with a mustard cream sauce Portobella with herbed balsamic vinaigrette Shrimp (+\$4) with garlic butter sauce Salmon (+\$5) with lemon dill sauce Short Ribs (+\$4) braised with a red wine sauce
SIDES SELECT TWO	DESSERT SELECT ONE
Glazed Baby Carrots brown butter and honey roasted carrot (gf/v) Creamed Spinach creamed spinach made with local goat cheese (gf/v) Mashed Potato Roasted Fingerling Potatoes Local Mushrooms Creamy Polenta charred leek creamy polenta (gf/v) Garlic Green Beans	Seasonal Cobbler Vanilla Crème Brûlée Mascarpone Cheesecake GF Chocolate Lava Cake optional a la mode (+2)



B U F F E T S

THE YARD BBQ

\$40 LUNCH | \$65 DINNER
SERVE PLATED FOR \$5 PER PERSON

MAINS	SIDES
SELECT TWO	SELECT TWO
Brisket Pulled Pork Pork Ribs Chicken Tri-Tip Andouille Chicken Wings Pork Belly Burnt Ends Jack Fruit (vegan)	Coleslaw Corn on the Cob Mac n' Cheese Baked Beans Potato Salad Macaroni Salad Cornbread
	DESSERT
YOUR SAUCE	SELECT ONE
SELECT ONE	Apple Cobbler Peach Cobbler Pecan Pie Assorted Cookies Cheesecake Brownies
Texas Carolina Memphis Kansas City Chef's Whimsy	served with pickles, onion and white bread substitute brioche buns or sliders (+\$1.75)



BUFFETS

FIESTA DE SOBRES

\$35 LUNCH | \$60 DINNER
SERVE PLATED FOR \$5 PER PERSON

STARTERS	MAINS
<p>SELECT TWO</p> <p>Soup + Salad</p> <ul style="list-style-type: none">• Tijuana Caesar• Albondigas• Chicken Tortilla• Greens + Veggies<ul style="list-style-type: none">◦ Avocado ranch◦ Cilantro lime	<p>SELECT TWO</p> <p>Street Tacos</p> <ul style="list-style-type: none">• Beef Picadillo• Chicken Tinga• Shrimp Ceviche• Rajas• Elote <p>Tostadas</p> <ul style="list-style-type: none">• Beef Picadillo• Chicken Tinga• Shrimp Ceviche• Rajas• Elote
<p>SIDES</p> <p>SELECT TWO</p> <p>Mexican Rice</p> <p>Cilantro Lime Rice</p> <p>Borrachos Beans</p> <p>Cuban Black Beans</p> <p>Black Bean Corn Salsa</p>	<p>Enchiladas</p> <ul style="list-style-type: none">• Chicken Ranchero• Calabaza• Beef+ Cheese Red Chile• Chicken Suiza• Conchita Pibil <p>served with cotija cheese, cilantro, onion, crema fresca and salsa</p> <p>DESSERT</p> <p>SELECT ONE</p> <p>Tres Leches + Strawberries</p> <p>Caramel Flan</p> <p>Sopapillas + Honey</p> <p>Churros + Dulce de Leche</p>



B U F F E T S

FEAST ITALIANO

\$35 LUNCH | \$60 DINNER
SERVE PLATED FOR \$5 PER PERSON

S O U P + S A L A D

LUNCH | SELECT ONE
DINNER | SELECT TWO

- Italian Wedding Soup**
- Butternut Squash Soup**
- Tuscan White Bean Soup**
- Butternut Squash Panzanella**
- Pasta e Fagioli**
- Italian Caesar Salad**
- Italian Chopped Salad**

M A I N S

SELECT TWO

- Lasagne Bolognese**
- Chicken Fettuccine Alfredo**
- Spaghetti + Meatballs**
- Chicken Parmigiana**
- Eggplant Parmigiana**
- Spinach Tortellini**
- Pasta alla Norma**
- Baked Ziti**

served with fresh bread or garlic bread

D E S S E R T

SELECT ONE

- Tiramisu**
- Vanilla Bean Panna Cotta**
fresh berries
- Mascarpone Cheesecake**
almond crust + berry compote
- Hazelnut Semifreddo**



BUFFETS

MEDITERRANEAN

\$35 LUNCH | \$50 DINNER PRICED PER PERSON
SERVE PLATED FOR +\$5 PER PERSON

SIDES

LUNCH | SELECT TWO
DINNER | SELECT THREE

- Greek Salad
- Dolmas + Marinated Olives
- Tabbouleh
- Babaganoush
- Lemon Rice

MAINS

SELECT TWO

- Gyro (Lamb + Beef)
- Chicken Shawarma
- Falafel
- Grilled Eggplant
- Grilled Lamb

served with pita, hummus, lettuce, tomato,
red onion and tzatziki

DESSERT

SELECT ONE

- Baklava
- Seasonal Dessert



BEVERAGE MENU

Beverage Stations

Spa Water Station.....15
cucumber, lemon, mint

Iced Tea & Lemonade 32
freshly brewed iced tea - priced per half gallon

Bottled Sodas..... 6
Boylans craft sodas + topo chicos - priced per item

Fountain Sodas..... 3.50 each
Coca-Cola products

Hosted Full Bar

First 3 Hours | \$32 Per Person
Each Additional Hour | \$10 Per Person

House Liquors

Tito's Vodka, Denver Dry Gin, Tequila Cenote, Jack Daniels, Sailor Jerry Rum

House Beer

Kinship Lager
Avery White Rascal
Goat Patch Hazy
O'Dell's IPA
Tigertail Blonde

House Wine

Pinot Noir, Cabernet Sauvignon
Chardonnay, Sauvignon Blanc, Pinot Grigio

Hosted Wine & Beer

First 3 Hours | \$22 Per Person
Each Additional Hour | \$8 Per Person

House Beer

Kinship Lager
Avery White Rascal
Goat Patch Hazy
O'Dell's IPA
Tigertail Blonde

House Wine

Pinot Noir, Cabernet Sauvignon
Chardonnay, Sauvignon Blanc, Pinot Grigio

Consumption & Cash Bar

House Brand Spirits | \$8
House Brand Wines by the Glass | \$9
Premium Brand Spirits | \$13
Domestic, Craft Tap Beer | \$7
Fountain Soft Drinks | \$3.50

A \$250 bartender fee applies to all private events requiring bar service. This fee covers staffing, setup, breakdown, and standard bar equipment. The fee is non-refundable and is in addition to food and beverage minimums.