Spring Menu

February • March • April • May
<table>
<thead>
<tr>
<th>Passed Appetizers</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Caprese Skewers</td>
<td>Potato Flat Bread Pizza</td>
</tr>
<tr>
<td>gluten free, v</td>
<td>potato, oregano, hatch chiles, chevre</td>
</tr>
<tr>
<td>grape tomato, basil, fresh mozzarella, pesto</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Antipasto Skewers</td>
<td>Chorizo Flat Bread Pizza</td>
</tr>
<tr>
<td>gluten, ve</td>
<td>chorizo, corn, mushroom, pepper jack</td>
</tr>
<tr>
<td>marinated artichokes, imported olives, petite tomatoes, grilled zucchini, balsamico</td>
<td></td>
</tr>
<tr>
<td>Peas &amp; Carrots</td>
<td>Bison Flat Bread Pizza</td>
</tr>
<tr>
<td>gluten, ve</td>
<td>slow smoked bison, queso fresco, salsa verde</td>
</tr>
<tr>
<td>sugar snaps, carrot fennel puree, tarragon</td>
<td></td>
</tr>
<tr>
<td>Beet Tartlet</td>
<td>Bacon Wrapped Dates</td>
</tr>
<tr>
<td>v</td>
<td>gluten, blue cheese, marcona almond</td>
</tr>
<tr>
<td>beef &amp; chèvre mousse, pickled mustard seeds, dill</td>
<td></td>
</tr>
<tr>
<td>Smoked Radishes</td>
<td>Garlic &amp; Herb Chèvre</td>
</tr>
<tr>
<td>gluten, v</td>
<td>stuffed peppadews, dill</td>
</tr>
<tr>
<td>spring onion butter</td>
<td></td>
</tr>
<tr>
<td>Peas &amp; Carrots</td>
<td>Blue Cheese &amp; Marcona Almond</td>
</tr>
<tr>
<td>gluten, v</td>
<td>stuffed peppadews, presented on a nita crisp</td>
</tr>
<tr>
<td>Asparagus Fries</td>
<td>Mini Falafel</td>
</tr>
<tr>
<td>v</td>
<td>gluten, v, tzatziki</td>
</tr>
<tr>
<td>sauce gribiche</td>
<td></td>
</tr>
<tr>
<td>Sweet Potato Dauphine</td>
<td>Green Chili Mac &amp; Cheese Spoons</td>
</tr>
<tr>
<td>v</td>
<td>gluten</td>
</tr>
<tr>
<td>pickled fennel &amp; black olive relish</td>
<td></td>
</tr>
<tr>
<td>Vegetable Spring Roll</td>
<td>Mini Twice Baked Potatoes</td>
</tr>
<tr>
<td>v</td>
<td>gluten, v, cheddar and chive</td>
</tr>
<tr>
<td>sesame ginger sauce</td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom Tartlet</td>
<td>Spinach &amp; Cheese Empanadas</td>
</tr>
<tr>
<td>v</td>
<td>gluten, green tomato crema</td>
</tr>
<tr>
<td>blueberry confiture</td>
<td></td>
</tr>
<tr>
<td>Whipped Brie Crostini</td>
<td>Classic Deviled Eggs</td>
</tr>
<tr>
<td>v</td>
<td>gluten, v</td>
</tr>
<tr>
<td>kumquat marmalade</td>
<td></td>
</tr>
<tr>
<td>Brie &amp; Fig Toast</td>
<td>Green Eggs &amp; Ham</td>
</tr>
<tr>
<td>v</td>
<td>gluten, green garlic deviled eggs, crispy house speck</td>
</tr>
<tr>
<td>Avocado Toast</td>
<td>Shrimp Ceviche Spoons</td>
</tr>
<tr>
<td>v</td>
<td>gluten, avocado, lime, cilantro</td>
</tr>
<tr>
<td>cilantro, micro arugula, piment d’espelette</td>
<td></td>
</tr>
<tr>
<td>Truffle Cheese</td>
<td>Tuna Stuffed Peppadews</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>gluten, presented on a nita crisp</td>
</tr>
<tr>
<td>gluten, v</td>
<td>gluten</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke Stuffed Mushrooms</td>
<td>Smoked Colorado Trout Paté</td>
</tr>
<tr>
<td>gluten, v</td>
<td>gluten, beet chip, dill crème fraîche</td>
</tr>
<tr>
<td>Vegetarian Antipasto Skewers</td>
<td>Bacon Wrapped Scallops</td>
</tr>
<tr>
<td>gluten, ve</td>
<td>gluten, dijonnaise</td>
</tr>
<tr>
<td>marinated artichokes, imported olives, petite tomatoes, grilled zucchini, balsamico</td>
<td></td>
</tr>
<tr>
<td>Lobster Mac &amp; Cheese Spoon</td>
<td>Tequila Lime Shrimp</td>
</tr>
<tr>
<td>gluten, ve</td>
<td>gluten, cilantro cocktail sauce</td>
</tr>
<tr>
<td>presented on a nita crisp</td>
<td>Garlic Shrimp Toast</td>
</tr>
<tr>
<td>Mini Falafel</td>
<td>Curry Chicken Salad Phyllo Cups</td>
</tr>
<tr>
<td>gluten, v</td>
<td>gluten</td>
</tr>
<tr>
<td>tzatziki</td>
<td>currants, almonds, cilantro</td>
</tr>
</tbody>
</table>
### Passed Appetizers

- **Fried Chicken & Waffle Cone**
  - honey mustard

- **Mortadella & Smoked Mozzarella Stuffed Peppadews**
  - gf

- **Miso Glazed Chicken & Shiitake Meatballs**
  - Thai basil

- **Pigs in a Blanket**
  - honey mustard

- **Mini Cubano**
  - bienvenido a Miami ham, smoked pork, swiss, pickle

- **Bacon Chicken Bites**
  - tempura fried with a sriracha ranch dip

- **Smoked Chicken Empanadas**
  - green tomato crema

- **Cajun Spiced Candied Bacon**
  - gf

- **Lemon Candied Bacon**
  - gf

- **Swedish Meatballs**
  - pepper jelly veloute

### Grazing Tables

- **Spring Vegetable Crudité**
  - gf, v
  - creamy herb dip

- **Fresh Seasonal Fruit Display**
  - gf, ve
  - mojito vinaigrette

- **Roasted Garlic Hummus**
  - ve
  - grilled pita

- **Artisan Cheese Board**
  - v
  - chef selected cheeses, fruit and candied nuts, crackers, honey

- **Burrata**
  - v
  - olive & tomato salad, basil, preserved lemon

- **Warm Spinach Artichoke Dip**
  - v
  - grilled artisan breads

- **Baked Brie En Croute**
  - v
  - fruit confiture, crackers

- **Gourmet Deviled Egg Platter**
  - gf
  - traditional, bacon, or smoked salmon

- **Shrimp Cocktail Platter**
  - gf
  - cocktail sauce, lemon slices

- **Honey Smoked Salmon Platter**
  - herb cream cheese, pickled fennel, capers, red onion, rye toast

- **Antipasti**
  - gf
  - salumi, olives, GPC pickles, marinated vegetables, parmigiano reggiano

- **Charcuterie Board**
  - three of our house-made pates, terrines and rillettes with GPC pickles, mustard and toast points

- **Chicken Apple Sausage**
  - gf
  - rosemary pear compote

- **Elk Jalapeno Cheddarwurst**
  - gf
  - red pepper coulis

- **Nona’s Tomato Braised Meatballs**

- **Lamb Kefta Meatballs**
  - tzatziki

- **Merguez**
  - gf
  - moroccan lamb sausage, peppadew aioli

- **Swedish Meatballs**
  - pepper jelly veloute
Salads

Homestead Greens gf, v
shaved vegetables,
finely herbs vinaigrette

Bibb Lettuce gf, v
grapes, celery, pistachios,
dilled buttermilk vinaigrette

Caesar
romaine, parmesan cheese, croutons,
Caesar dressing

Sugar Snap Fattoush gf, ve
cucumbers, grape tomatoes, artichokes,
romaine, mint, cilantro, olive oil, lemon

Arugula gf, v
charred spring onion,
shaved Easter egg radishes, currants,
cabacou, orange honey vinaigrette

Lyonnaise gf
frisée, house bacon, hard boiled eggs,
shallots, finely herbs vinaigrette

Soups

Minted English Pea gf, v
walnut pesto

Green Garlic Veloute gf, v
garlic chips

Gazpacho Verde gf, v
tomatillos, cucumber,
fresno peppers, cilantro

Tomato Basil v
balsamic parmesan cracker

Creamy Cauliflower gf, v
horseradish crème fraîche

Carrot Ginger Soup gf, v
masala spiced creme fraîche

Roasted Mushroom gf, v
black garlic aioli

gf gluten free  •  v vegetarian  •  ve vegan

Entées

PEI Mussels Meunier
eggs, white wine, saffron broth,
grilled baguette

Colorado Trout gf
lemon dill beurre noisette

Miso Marinated Cod gf
sesame and scallions

Pesto Crusted Halibut gf
Castelvetrano tapenade

Simple Seared Salmon gf
lemon, extra virgin olive oil

Brown Sugar Salmon gf
orange scented honey glaze

Pecan Wood Smoked Arctic Char gf
black garlic, yuzu butter

Spring Mushroom Chicken Breast gf
mushroom & leek cream sauce,
piment d’espelette

Rosemary Chicken gf
herb marinated chicken breast,
rosemary cream sauce

Chicken Ballantine gf
sweet pea pesto

Braised Chicken Thigh Chasseur
garlic broth, mushrooms, shallots,
tarragon, tomato, veloute

Smoked Local Chicken
Leg Quarters gf

Whole Roasted Chicken gf
mustard jus

Apple Cider Brined
Pork Tenderloin gf
dijonnaise, spiced pecans

Stuffed Pork Loin Roast gf
house-made bacon, asparagus,
spring mushrooms, taleggio fondue

Whole Smoked Pulled Pork gf
BBQ sauce on the side

Braised Colorado Pork gf
chili verde, cilantro crema

Whole Smoked Pig gf
BBQ sauce

Roasted Prime Rib of Beef
Carving Station gf
garlic jus, horseradish sauce, carved on site

Smoked Beef Brisket gf
natural jus

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*Grilled Flank Steak gf
*Grilled Tri-Tip gf
*Prime All-Natural Tenderloin gf

Lyonnaise Braised Short Ribs gf
Pecan Smoked Colorado Lamb Shoulder gf
rosmary jus, capers, piquillos, garlic confit

Whole Roasted Colorado Lamb
Leg Carving Station gf
garlic rosemary jus

*Steak Sauces:
Red Wine Demi-Glace,
Mushroom Demi-Glace,
Bacon Roquefort Butter,
Garlic Herb Butter, Truffle Butter,
Chimichurri
Vegetarian

Falafel ve
pita, greens, tahini

Farrotto v
roasted vegetables, burro salvia

Vegetable Strada v
mushrooms, spinach, gruyère

Curried Lentils du Puy gf, v
peas, carrots

Portobello Napoleon gf, v
eggplant, red pepper, summer squash,
fresh mozzarella, asiago, roasted peppers,
rosemary, roasted tomato sauce

Grilled Cauliflower Steak gf, v
romesco, pecorino calcagno

Bao

Shiitake Mushroom & Miso Eggplant v
steamed Bao

Crispy Pork Belly
steamed Bao

Kogi Brisket
steamed Bao

Sliders

Grilled Chicken Slider
caramelized onions, mushroom, swiss

Pulled Pork Slider
bbq, pickled onions

Cheeseburger Slider
cheddar, ketchup, pickles

Brisket Slider
pickled jalapeno salsa verde

Tacos

Grilled Asparagus & Mushroom v
queso fresco

Sweet Potato Poblano v
pepper, onions, chimayo agave glaze

Chicken Molé
cilantro lime crema

Al Pastor
pineapple & fresno pico de gallo

Carne Asada
minced onion, cilantro

Beef Barbacoa
blistered padrón pepper, queso fresco
Sides

Roasted Asparagus gf, v
rosemary lemon butter, smoked salt

Honey Butter Glazed Hakurei Turnips gf, v

Roasted Seasonal Vegetables gf, ve

Garlic Braised Greens gf, v
seasonal leafy greens, garlic

Sautéed Green Beans gf, v
haricot verts with butter, herbs

Charred Broccolini gf, ve
chili, garlic

Baby Carrots gf, v
tarragon honey glazed

Faro & Wild Rice v
green garlic, dried sweet cherries

Sweet Corn Dauphinoise gf, v
thyme, gruyère

Fingerling Potatoes gf, v
garlic and herbs

Crispy Red Potatoes gf, v

Pasta

Roasted Garlic Mash Potatoes gf, v
red skin potatoes

Smoked Cheddar Mash Potatoes gf, v
red skin potatoes, garlic

Truffle Mash Potatoes gf, v
red skin potatoes

Cheddar Grits gf, v

Wood Fired Polenta gf, v

Brown Butter Coco Beans gf, v
thyme, shallots, garlic confit

Fusilli v
mint, peas, walnuts, parmesan, balsamico

Fregola Sarda v
smoked onions, Calabrian chiles, dill, filberts

Roman Gnocchi
caramelized onions, guanciale, gorgonzola fonduta, aceto balsamico

Orecchiette Cacio e Pepe v

Cavatapi All’Amatriciana
house pancetta, san marzanos, pepperoncino

Hatch Green Chili Mac & Cheese v

Smoked Cheddar Mac & Cheese v

Garlic & Herb Shrimp Penne
parmesan, garlic & herb cream sauce
Late Night Snacks

- Cream Cheese Jalapeno Poppers • ranch, blackberry compote
- Mozzarella Sticks • marinara
- Potato, Chile Flat Bread Pizza • oregano, Hatch chiles, haystack chèvre
- Tot-Chos • tater tots, nacho cheese, pickled jalapenos
- Bison Flat Bread Pizza • slow smoked bison, queso fresco, salsa verde
- Tequila Lime Chicken Drumsticks • choice of chocolate, vanilla, peanut butter
- Buffalo Chicken Drumsticks • slow smoked bison, queso fresco, salsa verde
- Thai Peanut Chicken Drumsticks • slow smoked bison, queso fresco, salsa verde
- Grilled Chicken Slider • caramelized onions, mushroom and swiss
- Chorizo Flat Bread Pizza • corn, mushroom, pepper jack
- Pulled Pork Slider • bbq, pickled onions

Pigs in a Blanket • honey mustard
Mini Cubano • bienvenido a Miami ham, smoked pork, swiss, pickle
Cheese Burger Slider • cheddar, ketchup, pickles
Brisket Slider • pickled jalapeno salsa verde
Nona’s Tomato Braised Meatballs

Mini Milk Shakes Shots
- choice of chocolate, vanilla, peanut butter
- 2oz milk shot topped with a miniature cookie
Cinnamon Sugar Ricotta Doughnuts

S’mores Station - Gourmet • marshmallows, classic chocolate, chocolate crunch bar, chocolate almond bar, peanut butter cups, chocolate chip cookies and graham crackers

S’mores Station - Simple • a camping traditional style with graham crackers, marshmallows and chocolate

Stations

- Miso Ramen Bar • miso broth & ramen noodles garnish with fish cake, jalapenos, cilantro, soy eggs, bean sprouts and sriracha
- Tonkatsu Ramen Bar • tonkatsu broth & ramen noodles garnish with fish cake, jalapenos, cilantro, soy eggs, bean sprouts and sriracha
- Tuna Poke Bar • wonton chips
- Raw Bar • oysters, clams, and all the fixin’s
- Classic Poutine Bar • brown gravy, cheese curds, fries, maple syrup
- Raw Bar • oysters, clams, and all the fixin’s