



SEASONAL

MENU

*Greens Point*  
CATERING

# PASSED APPETIZERS



**Teriyaki Pork Meatballs** **df**  
pineapple, scallions

**Chorizo Flat Bread Pizza**  
corn, mushroom, pepper jack

**Bacon Wrapped Dates** **gf**  
blue cheese, marcona almond

**Bacon Mac & Cheese Spoon**

**Pigs in a Blanket**  
honey mustard

**Mini Cubano**  
ham, smoked pork, Swiss, pickle

**Smoked Pork Nacho** **gf**  
pulled pork, cotija cheese, avocado-lime crema

**Chicken & Bacon Bites**  
tempura fried, cajun aioli

**Candied Bacon** **gf**  
cajun or lemon

**Chili Lime Pork Belly** **gf**  
cilantro-agave glaze

**Swedish Meatballs**  
traditional gravy



**Lamb Kefta Meatballs**  
tzatziki



**Duck Meatballs**  
cherry mostarda



**Elk Jalapeno Cheddarwurst** **gf**  
Bavarian mustard



**Lobster Mac & Cheese Spoon**  
tomatoes and herbs

**Spicy Tuna Roll** **gf, df**  
tamari, pickled ginger

**Smoked Salmon Roll** **gf, df**  
tamari, pickled ginger

**Tuna Poke** **df**  
wonton chip, wasabi aioli

**Shrimp Ceviche Spoons** **gf, df**  
avocado, lime, cilantro

**Maryland Style Crab Cakes**  
spicy remoulade

**Smoked Colorado Trout Paté** **gf**  
beet chip, dill crème fraîche,



**Nona's Tomato Braised Meatballs**  
marinara, Parmesan, parsley

**Glazed Beef Skewer** **gf, df**  
worcestershire-balsamic glaze, chives

**Short Rib Flat Bread Pizza**  
mozzarella, cotija, salsa verde

**Filet Mignon au Poivre brioche**  
toast, pickled shallots, horseradish cream



**Sweet & Sour Chicken Meatballs**  
toasted sesame seeds, chives

**Fried Chicken & Waffles**  
salted butter, maple syrup

**Miso Glazed Chicken & Shiitake Meatballs**  
green onion, sesame

**Spicy Chicken Empanadas**  
green tomato crema

**Chicken Satay** **df**  
peanut sauce



# PASSED APPETIZERS

## **Veggie Antipasto Skewers** gf, ve

marinated artichokes, olives, petite tomatoes, grilled zucchini, balsamico

## **Beet Tartlet** v

beet & chèvre mousse, pickled mustard seeds, dill

## **Veggie California Rolls** gf, ve

tamari, pickled ginger

## **Veggie Spring Roll** v

sesame ginger sauce

## **Whipped Brie Crostini** v

orange marmalade

## **Olive Tapenade Stuffed Mushrooms** ve, gf

peppadew, parsley

## **Fried Cheese Ravioli** v

marinara sauce

## SPRING + SUMMER

### **Caprese Skewers** gf, v

grape tomato, basil, fresh mozzarella, pesto

### **Gazpacho Soup Shooter** gf, ve

cilantro and cucumber relish

### **Ratatouille Phyllo Cup** v

roasted vegetable confetti

### **Rocky Ford Melon Skewer** gf, df

smoked ham, basil

## **Truffle Cheese Stuffed Mushrooms** gf, v

## **Spinach & Artichoke Stuffed Mushrooms** gf, v

## **Truffle Mac & Cheese Spoons** v

## **Green Chili Mac & Cheese Spoons** v

## **Sweet Chili Tempura Tofu** v

soy & 5 spice marinated

## **Spinach & Cheese Empanadas** v

green tomato crema

## **Classic Deviled Eggs** gf, v

## **Bacon Deviled Eggs** gf

## **Potato & Chevre Flat Bread Pizza** v

hatch green chilies, mozzarella

## FALL + WINTER

### **Wild Mushroom Tartlet** v

blueberry compote

### **Grilled Cheese Bite with Tomato Bisque Shooter** v

basil compound butter

### **Turkey Confit Tartlet**

sage stuffing, cranberry

### **Foxhill Farm Butternut Squash Bisque Shooter** gf, v



# GRAZING TABLES



## Artisan Cheese Board v

chefs selection cheeses, dried fruit, nuts, and crackers

## Seasonal Fruit Display gf, ve

mojito vinaigrette

## Traditional Hummus ve

grilled pita

## Charred Tomato Salsa gf, ve

corn tortilla chips

## Guacamole gf, ve

house made tortilla chips

## Deviled Egg Platter gf,df

traditional or bacon

## Baked Brie En Croute v

cranberry, walnut, rosemary, crackers

## Late Harvest Crudite gf, v

fall vegetables, garlic and herb chèvre dip

## Bruschetta Duo v

olive tapenade, tomato basil mozzarella, and crostini

## Warm Spinach Artichoke Dip v

grilled artisan breads

## House Made Potato Chips gf, ve

## Charcuterie Board

chef's selection salumi, artisan cheeses olives, pickled vegetables, and crackers

## Root Vegetable "Chips & Dip" gf, v

herbed fromage blanc

## Queso Fundido gf

chorizo, corn tortilla chips

## Elk Jalapeno Cheddarwurst gf

roasted red pepper coulis

## Lamb Kefta Meatballs

tzatziki



## Sliced Beef Tenderloin Platter

grilled onions, horseradish cream

## Nona's Tomato Braised Meatballs

## Chicken Satay df

peanut sauce



## Spicy Chicken Empanadas

green tomato crema



## Classic Shrimp Cocktail gf, df

lemons

## Shrimp Ceviche gf, df

jalapeño, lime, cilantro with corn tortilla chips

## Honey Smoked Salmon

chive cream cheese, capers, pickled red onion, fennel, crackers



## Tea Sandwiches

brie & fig jam, tomato basil, cucumber mint or Parisian ham





# SALAD

## **Homestead Greens gf, ve**

shaved vegetables, fines herbs vinaigrette

## **Caesar**

romaine, Parmigiano, crouton, Caesar dressing

## **Spinach gf**

crispy pancetta, Pecorino, currants,  
white balsamic vinaigrette

## **Southwestern Salad gf, v**

romaine, black beans, grape tomatoes, cotija cheese,  
fire roasted corn, chipotle ranch dressing

## SPRING + SUMMER

### **Rocky Mountain Summer Salad gf, ve**

romaine, arugula, grilled corn, tomatoes and golden beets, sherry  
vinaigrette

### **Summer Green Salad gf, v**

romaine, arugula, asparagus, peas, jicama, spiced almond crunch,  
creamy herb dressing

### **Arugula Salad gf, v**

charred green onion, shaved radishes, currants, goat cheese, orange  
honey vinaigrette

## FALL + WINTER

### **Chicory Salad gf, v**

endive, radicchio, hazelnuts, shaved brebis, local apples, hazelnut  
vinaigrette

### **Rocky Mountain Fall Salad gf, ve**

romaine, arugula, diced butternut squash, cranberry, pepitas, maple  
vinaigrette

### **Arugula and Baby Kale Salad gf, v**

goat cheese, pear, walnuts, tangy vinaigrette



# BREADS

## **House Focaccia ve**

butter v or olive oil & balsamic ve

## **Soft Roll v**

butter

## **Artisan Breads v**

bakers selection of assorted types

## **Rustic Rolls v**

butter

## **Challah v**

butter

## **GF Breads gf, v**

rolls, or crackers

# SOUP

## **Tuscan Bean Soup gf, df**

italian sausage, kale

## **Tomato Basil v**

balsamic Parmesan cracker

## **Carrot Ginger Soup gf, ve**

creamy coconut, curry spices

## **Fox Hill Farm Butternut Bisque gf, v**

roasted pumpkin seeds

## **Beer & Cheese Soup**

Wibby's local pilsner, bacon, jalapeno

## **Creamy Red Skin Potato v**

garlic, fresh herbs



# SIDES

**Red Skinned Mashed Potatoes gf, v**  
whipped with cream & butter

\*flavor profiles- (choose 1)  
white truffle, roasted garlic, aged cheddar

**Roasted Fingerling Potatoes gf, ve**

**Crispy Red Potatoes gf, ve**

**Creamy Polenta gf, v**

**Parmesan Polenta Cake gf, v**

**Classic Ratatouille gf, ve**

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

**Charred Broccolini gf, ve**  
chili, garlic

**Braised Greens gf, ve**  
sherry, garlic

**Baby Carrots gf, v**  
tarragon honey glazed

**Wild Rice Pilaf gf, v**  
carrots, butter, roasted onions, scallions

**Roasted Seasonal Vegetables gf, ve**

**Cilantro Rice gf, ve**

**Spanish Rice gf, ve**

## FALL + WINTER

**Green Beans Almondine gf, ve**  
sliced almonds, olive oil

**Maple Whipped Sweet Potatoes gf, v**  
brown butter, sage

**Roasted Fall Squash gf, ve**  
maple, pepitas

**Braised Red Cabbage gf,**  
bacon, onions, red wine vinegar

**Roasted Root Vegetables gf, ve**  
sage, garlic confit

**Farrotto v**  
diced vegetables, sage butter

**Roasted Brussels Sprouts gf**  
bacon lardons, pearl onions

## SPRING + SUMMER

**Roasted Spring Vegetables gf, ve**

**Sweet Corn Dauphinoise gf, v**  
thyme, gruyère

**Roasted Corn Succotash ve, gf**  
lima beans, cherry tomato, green beans

**Crispy Roasted Cauliflower gf, ve**  
romesco sauce (almond based)

**Chilled Farfalle v**  
heirloom cherry tomatoes, mozzarella,  
basil pesto, balsamic drizzle

**Fusilli Pasta v**  
mint, peas, walnuts, Parmesan, balsamic drizzle

**Grilled Summer Squash gf, ve**  
confit garlic, olive oil





# VEGAN ENTREES

## **Crispy Falafel** ve

balsamic-grilled eggplant, lemon-tahini sauce, fresh Mediterranean salad

## **Roasted Portobello Stack** ve, gf

arugula salad, squash, polenta cake, roasted tomato sauce

## **Blackened Cauliflower Steak** ve, gf

red lentil salad, fresh herb puree

## **Spiced Sweet Potato Medallions** ve, gf

coconut dal, arugula-lemon salad, crispy garbanzos

## **Grilled Avocado** ve, gf

bed of quinoa, peppers, fresh herbs

## **Front Range Quinoa Cakes** ve, gf

citrus tahini sauce, rice, Asian slaw



# PASTAS

## **Cavatappi Cacio e Pepe** v

olive oil, garlic, Parmesan, black pepper

## **Garlic & Herb Penne** v

Parmesan, oven roasted tomato, herbs, garlic cream

## **Creamy Pesto Chicken Penne**

grilled chicken breast, basil pesto, herbs, garlic cream

## **Garlic & Herb Shrimp Penne**

Parmesan, oven roasted tomato, herbs, garlic cream

## **Mushroom Ravioli** v

rosemary sage cream sauce

## **Hatch Green Chili Mac & Cheese** v

cavatappi noodle

## **Aged Cheddar Mac & Cheese** v

cavatappi noodle



# ENTREES



## Colorado Trout **gf**

brown butter, lemon, dill

## Garlic Lemon Dill Tilapia **gf**

## Simple Seared Salmon **gf, df**

lemon, extra virgin olive oil

## Brown Sugar Salmon **gf, df**

orange-honey glaze

## Crispy Salmon Cake

bread crumbs, herbs, classic remoulade



## Apple Cider Brined Pork Tenderloin **gf, df**

dijonnaise, spiced pecans

## Slow Roasted Spiral Cut Ham (Fall)/Winter **gf, df**

orange, clove & brown sugar glaze

## House Smoked Pulled Pork **gf, df**

BBQ sauce on the side

## Stuffed Pork Loin Roast (Spring/Summer)

bacon, asparagus, spring mushrooms, taleggio  
fondue



## Vegetable Strada **v**

mushrooms, spinach, gruyere

## Grilled Portabella Mushroom **v, gf**

balsamic marinated, roasted tomato

## Front Range Quinoa Cakes **ve, gf**

citrus-tahini sauce

## BBQ Jackfruit **ve, gf**

## Blackened Cauliflower Steak **v, gf, df**

fresh herb puree



## Smoked Beef Brisket **gf**

roasting jus or chimi churri

## \*Roasted Prime Rib of Beef **gf**

garlic jus, horseradish sauce, carved on site

## Boneless Braised Short Ribs **gf**

### \*Sliced Tri-Tip **gf**

### \*Grilled Flank Steak **gf**

### \*Grilled Denver Steak **gf**

### \*Beef Tenderloin **gf**

### \*Top Sirloin Steak **gf**

### \*Include a Steak Sauce

Red Wine Demi-Glace, Chimichurri

Garlic Herb Butter



## Boneless Lamb Leg **gf, df**

tomato garlic herb demi

## Braised Lamb Shank **gf, df**

garlic confit, capers, rosemary



## Rosemary Chicken Breast **gf, df**

herb marinated chicken breast, rosemary jus

## Romesco Chicken Breast **gf, df**

roasted red pepper sauce with basil, capers, almond

## Caprese Chicken Breast **gf**

mozzarella, tomato basil compote, balsamic glaze

## Chicken Picatta

boneless-skinless breast, lemon, capers

## Roasted Chicken **gf, df**

bone-in thighs and breast, mustard jus

## Slow Braised Chicken Thighs **gf, df**

dates, olives, preserved lemons, capers

## Greens Point Fall Chicken Breast (Fall/Winter) **gf, df**

apple marsala fig sauce

## Honey Lemon Brined Turkey Breast (Fall/Winter)

turkey gravy

## Spring Mushroom Chicken **gf** (Spring/Summer)

chicken breast with mushroom & leek cream sauce

## Tequila Lime Chicken **gf**

chicken breast with citrus marinade, salsa verde



\* denotes raw or undercooked ingredients