

# SAMPLE STATIONS MENU

#### **BEEF STATION**

marinated grilled flank steak with chimichurri and harrissa crispy marble potatoes lentil quinoa salad

## SALMON STATION

cedar planked salmon
grilled vegetables with aged balsamic
organic field greens,
cherry tomatoes,
garden vegetables, with lemon vinaigrette

# **DESSERT STATION**

assorted mini cookies salted caramel brownie bites lemon squares





# SAMPLE REHEARSAL DINNER BUFFET MENU

## **SNACKS TO START**

spiced & candied nuts sriracha popcorn farm fresh vegetable crudité with hummus

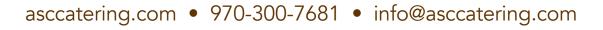
# HIGH COUNTRY PIG PICKIN'

whole roasted hog
carolina vinegar bbq sauce, salsa rosa, chimichurri & colorado kimchi
sweet & sour carrots
queso fresco
hawaiian sweet rolls & carbondale corn tortillas
grilled flatbreads
paella de mariscos - paella with chicken thighs

paella de mariscos - paella with chicken thighs kale & farro salad with fennel, white beans & olives crispy marble potatoes & spring peas roasted cauliflower & broccoli with golden raisins & capers

# **DESSERT**

polenta cake with colorado apricots, cherries & vanilla chantilly cream





# SAMPLE BIRTHDAY LUNCHEON BUFFET MENU

#### TO START

#### mixed organic greens

maytag blue, toasted pine nuts, balsamic vinaigrette

#### grass-fed beef chili

crispy tortilla strips, cheddar cheese

## roasted baby beets

arugula, avalanche chèvre, candied pecans, lemon vinaigrette

# **FNTRÉF**

# ahi niçoise

potatoes, green beans, olives, hard-boiled egg, dijon vinaigrette

# grilled flat iron steak

chimichurri, roasted fingerling potatoes

#### chicken parmesan

roasted garlic-tomato sauce, olives, capers, fried basil, reggiano

# **DESSERT**

ice cream birthday cake

