

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

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

ENTRÉE

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