

HOME GROWN
2014 TAP & DOUGH

BANQUET MENUS



HOME GROWN 20 TAP & DOUGH 14

Appetizers

priced per person

Braised Tomato Meatballs | 4.75

Braised meatballs, marinara, parmesan

Roasted Brussels Sprouts | 3.50

Roasted brussels sprouts, lemon aioli

Wings | 5.00

Buffalo, served with Ranch and Blue Cheese

Meatball Sliders | 5.00

Mozzarella, fresh basil

Chicken Parmesan Sliders | 4.00

Mozzarella, fresh basil

Pepperoni Rolls | 4.50

Tossed in parmesan, served with ranch and housemade marinara

Crispy Fingerlings | 3.00

Potato, truffle oil, parmesan

Three Cheese Garlic Bread | 4.50

Served with housemade marinara



HOME GROWN
20 **TAP & DOUGH** 14

Salads

priced per person

Classic Caesar Salad | 4.25

Shaved parmesan, garlic croutons, caesar dressing

Quinoa Salad | 4.50

Arugula, Spinach, Almonds, Cucumber, Avocado, Apple, Golden Raisins, Citrus Honey Vinaigrette

Shaved Brussels Sprout Salad | 4.50

Spinach, Romaine, Blue Cheese, Walnuts, Apple, Bacon, Cherry Tomatoes, Red Onion, Red Wine Vinaigrette

Roasted Beet Salad | 4.75

Toasted hazelnuts, grapefruit, goat cheese, arugula, citrus honey vinaigrette

Arugula Salad | 4.50

Dates, blue cheese, pancetta, red onion, red wine vinaigrette

Kale Salad | 4.25

Toasted sunflower seeds, orange supremes, shaved parmesan

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The Homegrown Pizza Bar

*served buffet style or family style
27 per person*

Salad (Select 2)

Classic Caesar Salad
Roasted Beet Salad

Shaved Brussels Sprout Salad
Arugula Salad

Quinoa Salad
Kale Salad

Pizza (Select up to 4)

Margherita Red Sauce, Fresh Mozzarella, Shredded Mozzarella, Basil

Pepperoni or Sausage Red Sauce, Mozzarella, Pepperoni or Sausage

Meat Lovers Red Sauce, Mozzarella, Pepperoni, Spicy Sausage, Ham, Candied Bacon

Spicy Italian Sausage Red Sauce, Mozz, Ricotta, Red Peppers, Sport Pepper, Oregano

Colorado Supreme Red sauce, mozzarella, pepperoni, Polidori sausage, ham, candied bacon, olives, mushrooms, onions, green chiles

The Kicker Red sauce, cupping pepperoni, mozzarella, garlic, red chili flakes, basil, hot honey

Funguy Roasted Garlic Sauce, Prosciutto, Mozz, Fontina, Parmesan Roasted Mushrooms, Onions, Arugula, Truffle Oil

“Pete”Za Red Sauce, Mozzarella, Candied Bacon, Ham, Pineapple, Jalapeno

Homegrown Basil Pesto, Artichokes, Sundried Tomatoes, Roasted Red Peppers, Black Olives, Mozzarella

Weekend Warrior Red Sauce, Pepperoni, Smoked Mozzarella, Pepperoncini, Oregano

Rustic Ranger BBQ Sauce, Smoked Mozz, Chicken, Bacon, Caramelized Onions, Oregano, Green Chilis

Pigs & Pears Roasted Garlic Sauce, Mozz, Parm, Goat Cheese, Butternut Squash, Pear, Candied Bacon, Arugula, Balsamic

“Build Your Own” Pizza Available on Request

Dessert

Fresh Baked Cookies

Pricing exclusive of tax, gratuity and administrative fee

HOME GROWN 20 **TAP & DOUGH** 14

Entree Buffets and Dessert

priced per person

Basecamp | 45

Chicken Parmesan with Rigatoni Alfredo
Fusilli Bolognese
Creamy Tomato Rigatoni
Crispy Brussel Spouts
Three-Cheese Garlic Bread

Timberline | 50

Basil Pesto Salmon
Herb Roasted Chicken Breast
Creamy Tomato Rigatoni
Parmesan Truffle Fingerling Potatoes
Crispy Brussel Sprouts

Summit | 60

Flat Iron Steak
Chicken Parmesan with Rigatoni Alfredo
Rigatoni Bolognese or Creamy Tomato Rigatoni
Parmesan Truffle Fingerlings Potatoes
Crispy Brussel Sprouts

Dessert

Assorted Macarons | 5 per person
Assorted Mini Cheesecakes | 5 per person
Assorted Cookies | 5 per person

Beverage Options

Beer & Wine Package | 35 per person

Draft Beer
Red Blend Wine
White Blend Wine
Soft Drinks, Lemonade and Tea

House Brands Package | 45 per person

Draft and Canned Beer
Red Blend Wine, White Blend Wine, Sauv Blanc, Rosé, Pinot Noir, Merlot, Brut
House Liquors
Signature Cocktails: Venetian Spritz & Perdida Margarita
Soft Drinks, Lemonade and Tea

Premium Brands Package | 60 per person

Draft and Canned Beer
All Wines
Premium Liquors
Signature Cocktails: Venetian Spritz, Perdida Margarita, Locke & Co Old Fashioned, Black Walnut Manhattan, Italian Mule
Zero Proof: Un-Rum Punch, Cucumber Basil Lemonade, London Lavender
Soft Drinks, Lemonade and Tea

Zero Proof Package | 26 per person

Un-Rum Punch, Cucumber Basil Lemonade, Pear-fect Basil, Amalfi Spritz, London Lavender
Soft Drinks, Lemonade and Tea

Soft Drinks, Lemonade & Tea Package | 5 per person

Hosted Bar Tab

Charged on Actual Consumption

Frequently Asked Questions

How is banquet food served?

Most food options are served Buffet Style. We find this works best for both our team and your guests alike, as this presentation encourages mingling and shared conversation. We can also serve some options Family Style at the table, meant for sharing.

Am I able to make special requests?

Of course! We are happy to accommodate any special menu requests within reason.

What if one of my guests has an allergy?

We take food allergies and dietary restrictions seriously and make every effort to accommodate your needs. However, please be aware that we cannot guarantee that any menu item will be completely free from allergens. Our dishes are prepared in a shared kitchen where cross contamination may occur. If you have a food allergy or dietary restriction, please inform us when making your menu selections so we can communicate to event and kitchen staff.

Can I take leftover banquet food home?

We do not allow guests to take leftover food home as it is a health code violation. We understand this may be frustrating; however, this rule is put in place for your safety and ours.

When do my menu selections need to be made?

In order to accommodate all guest requests, we ask that menu selections are finalized no later than 3 weeks prior to your event.

Can I bring in my own dessert?

Yes, if you decide our desserts do not best suit your event, you may bring in outside desserts, as long as they are store bought; they can not be homemade. Please note, there may be an outside dessert fee (\$1.50/person). This fee includes plates, flatware, and set-up for any outside desserts.