

## BANQUET MENUS





## 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*

## 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*

## 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*

## 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.