



CRAFT KITCHEN AND TAPS
FORMER SAINT
RECEPTION

TRAY PASSED HORS D'OEUVRES

\$5 per piece



MISHIMA WAGYU TARTARE
quail yolk, bourbon barrel worcestershire, charred bread

ELOTE CROQUETTES
chipotle lime crema, cotija, cilantro

DEVILS ON HORSEBACK
bacon-wrapped dates and apricots with a pomegranate agrodolce

DISPLAYED APPETIZERS

\$10 per person, per selection



PUEBLO CHILI PIMENTO CHEESE
house-made saltines, celery hearts

COLORADO CURED
rotating selection of artisanal cheese and charcuterie from
colorado's finest dairies and farms

CHARRED SHISHITO PEPPERS
elevation chorizo, queso de mano, preserved lemon aioli

ROASTED BABY CARROTS
herb salad, ice wine vinegar, flake salt, cayenne honey aioli

COLORADO STRIPED BASS CRUDO
torched grapefruit, avocado mousse, coconut chips

SLIGHTLY LARGER BITES

\$7 per piece



PASTRAMI REUBEN BITES
m&m local kraut, secret sauce & swiss cheese on a rye bun

BISON SLIDERS
apple walnut smoked cheddar, lettuce, grilled onion, jalapeño, jam, pork belly

GLOBEVILLE HOT CHICKEN SLIDERS
molasses pickles, baby iceberg, pimento cheese

FISH & CHIPS PAILS
boulder sea salt & vinegar crust, local bass, green tomato remoulade, fries



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PLATED DINNER

FIRST COURSE

Choose one salad option prior to event for the entire group



SIMPLE GREENS

local hydro, french breakfast radish, cucumber, baby heirlooms
poblano green goddess dressing, or pomegranate vinaigrette

BABY KALE CAESAR

pretzel croutons, our dressing, reggiano

SEASONAL CHOPPED SALAD

candied pepitas, fresh apples, goat cheese, roasted kabocha squash, spicy pumpkin vinaigrette

ENTRÉE

Choose three entrée options prior to event for the attendees to order at the event

\$40 per person



SPATCHCOCK CHICKEN

winter squash potato hash, harrissa mop

PAN-SEARED MONKFISH

micro root vegetable salad, green chile grits

ROASTED ACORN SQUASH

hazel dell mushrooms, pulled bread croutons, kale, maple aioli

PASTRAMI RUBBED PORK CHOP

cider brine, gruyere spätzle, sour cherry gastrique

BUFFALO HANGER STEAK

rosemary garlic butter, gremolata frites, ip8 vinegar aioli, hydro greens

ADDITIONAL ENTRÉE OPTIONS

\$50 per person



COLORADO LAMB T-BONE

sweet potato cassoulet, baby carrot chips, pomegranate mint gastrique

PRIME PORTERHOUSE

garlic herb butter, roasted carrots, brussel sprouts

OVEN ROASTED ELK STRIP LOIN

smoked cheddar grits, duck bacon, bourbon cherry reduction pistachio pesto

DESSERT

Choose two dessert options for your guests to choose from at the event



TORTA DE SANTIAGO

marcona almond, cranberry coulis, fresh tarragon, infused gelato

CHOCOLATE MALTED MOUSSE

ale caramel, orange cream, salted pretzel Breton

SPICED BROWN BETTY

cast iron apple & fig, 90 shilling reduction, brown sugar coconut

WHITE MOCHA CHEESECAKE

espresso gelee, vanilla bean whip, opus biscotti crumble