



CRAFT KITCHEN AND TAPS  
FORMER SAINT

RECEPTION

HORS D'OEUVRES

\$5 per piece



ELK CARPACCIO

celery, pickled fennel, preserved lemon, mustard (GF, DF)

FRIED CHICKEN AND BISCUIT

biscuit with honey butter, burbon maple syrup

DEVILS ON HORSEBACK

bacon wrapped dates and apricots with a cherry agrodolce

DISPLAYED APPETIZERS

\$10 per person, per selection



PUEBLO CHILI PIMENTO CHEESE

house made saltines, green apples (VEG)

COLORADO CURED

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

SNACK ATTACK

assortment of pickle popcorn, breckenridge cashew crackerjacks, buffalo style pork rinds, sea salt chocolate bacon

SMOKED TROUT DIP

trout roe, crackers, crudité

SLIGHTLY LARGER BITES

\$7 per piece



PASTRAMI REUBEN BITES

kraut, secret sauce & swiss cheese on a rye

BISON SLIDERS

bacon fig mostarda, baconnaise, blue cheese, lettuce, tomato, brioche bun

GLOBEVILLE HOT CHICKEN SLIDERS

house pickles, baby iceberg, pimento cheese, brioche bun

FISH & CHIPS PAILS

boulder sea salt & vinegar crust, local bass, fat tire tartar, fries

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## PLATED DINNER

### FIRST COURSE

Choose one salad option prior to event for the entire group



#### SIMPLE GREENS

local hydro, tri-color carrots, cucumber, baby heirlooms  
creamy charred shishito or pear balsamic dressing (VEG, GF)

#### ARUGULA ROMAINE CAESER

crispy chick peas, our dressing, parmesan (VEG, GF, V upon request)

#### APPLE VARIATIONS

apple butter, fresh apple, aged cheddar, frisee, honey vinaigrette, rosemary crouton (VEG)

### ENTRÉE

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

\$50 per person



#### SEARED THYME BUTTER CHICKEN

tarragon walnut pesto, marble potatoes, charred fennel (GF)

#### PAN SEARED LOCAL BASS

tomato stew, mussels, clams, sweet potato, fennel (GF)

#### SQUASH RISOTTO

butternut squash, mushrooms, poached eggs, parmesan cheese (VEG, GF, V upon request)

#### DUCK DUCK

faro, roast hazel dell mushrooms, swiss chard, cultured cream, natural jus

#### GLAZED BONE IN SHORT RIB

polenta, root vegetables, gremolata

### ADDITIONAL ENTRÉE OPTIONS

\$60 per person



#### SEARED SCALLOP

parsnip gratin, prosciutto, caramelized grapes (GF)

#### PRIME RIBEYE

marble potatoes, garlic broccolini, demi (GF)

#### HERB CRUSTED LAMB

rehydrated cherries, butternut squash brussel sprouts, hazel dell mushrooms, lamb demi

### DESSERT

Choose one dessert option for your guests at the event



#### SAO TOME CHOCOLATE CAKE

flourless cocoa cake, sao tome ganache, mint chocolate mascarpone gelato, tart raspberry reduction (GF)

#### SPICED PUMPKIN CHEESECAKE

roasted pumpkin cheesecake, graham cracker base, cranberry gelee, cinnamon tulie

#### PECAN CREAM PUFF

baked choux, whipped ganache, pecan butter cremeux, grapefruit accents

#### POMEGRANATE CITRUS TART

pomegranate curd, brown sugar short dough, citrus sauce, coconut cream (V, GF)