

*the***CURTIS**

A DOUBLETREE BY HILTON



Banquet **MENU**





ALL DAY PACKAGES

EAT LIKE NO ONE IS WATCHING.

OR DANCE. WHATEVER.

PACKAGES

THE INTERN

\$110/person

IT'S A BEAUTIFUL MORNING!

Selection of breakfast breads, fresh seasonal fruits and berries, whipped butter and fruit preserves, assorted bagels with chive and plain cream cheese, individual yogurts, fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

BOXED LUNCH

Boxed lunch menu located on page 17

TREEHUGGER TO-GO

Whole fruit, build your own trail mix to include: pineapple chunks, yogurt covered raisins, pumpkin seeds, roasted peanuts, roasted almonds, M&Ms, pretzels, wasabi peas, rice cracker mix, bottled water, old school + assorted sodas

SUPER THIRSTY? 8 HOUR MAXIMUM

Include an all-day beverage upgrade for \$10 per person

PACKAGES

CEO

\$150/person

WORKIN' 9-5

Freshly Brewed leaded and unleaded coffee, variety of herbal teas, old school + assorted sodas, bottled water, refreshed all day

1ST THING IN THE MORNING!

Selection of breakfast breads, fresh seasonal fruits and berries, whipped butter and fruit preserves, assorted donuts, fruit juices

MID MORNING PICK ME UP

Beverage refresh + granola bars

LUNCH BUFFET 25 person minimum

A \$5 DISCOUNT PER PERSON IS APPLIED TO THE MENU OF THE DAY

Refer to complete buffet offerings listed on pages 13-14

WATER COOLER DELIGHT

Beverage refresh + fancy mixed nuts, hummus with pita chips and vegetables, apple crumble squares

LIKE IT HOT?

Upgrade to a hot breakfast buffet for an additional \$10-\$12 per person



BREAKFAST

WE THINK YOU'RE EGGUISITE.

BREAKFAST

PLATED

MINIMUM OF 10 GUESTS REQUIRED

ALL PLATED BREAKFASTS INCLUDE ASSORTED JUICES, COFFEE AND HOT TEA

RUSH HOUR

\$34/person

Scrambled eggs, applewood smoked bacon, pork sausage, breakfast potatoes, served with a butter croissant

BIG OL' BURRITO

\$35/person

Scrambled eggs, chorizo, queso fresco, red potatoes, cotija cheese wrapped in a flour tortilla and smothered with pork green chili

DOUBLE CINNAMON BAKED FRENCH TOAST

\$35/person

Cinnamon bread baked in a rich cinnamon custard, served with maple glazed apples and applewood smoked bacon

CONTINENTAL

WAKE UP LITTLE SUZIE

\$32/person

Bakery selection of breakfast breads, fresh seasonal fruit and berries, whipped butter and fruit preserves, assorted donuts, fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

IT'S A BEAUTIFUL MORNING

\$34/person

Bakery selection of breakfast breads, fresh seasonal fruits and berries, whipped butter and fruit preserves, assorted bagels with chive and plain cream cheeses, individual yogurts, fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

BUFFETS

WAKE ME UP BEFORE YOU GO GO \$40/person

Fresh seasonal fruit, farm fresh scrambled eggs, applewood smoked bacon, pork sausage links, country style breakfast potatoes, individual yogurts, and bakery selection of breakfast breads. Fruit juices, leaded and unleaded coffee variety of herbal teas, fresh lemons and honey

MONDAY MONDAY \$42/person

Fresh seasonal fruit, farm fresh scrambled eggs, applewood smoked bacon, pork sausage links, country style breakfast potatoes, cinnamon french toast with maple syrup, house-made granola with dried fruit, individual yogurts, and bakery selection of breakfast breads. Fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

BREAKFAST OF CHAMPIONS \$45/person

KEEP IT LOCAL + \$4 PER PERSON

Egg frittata with spinach, tomato, mushrooms, onion, goat cheese (egg white option available). Applewood bacon, chicken sausage, country-style breakfast potatoes, fresh sliced fruit, raisin bran muffin, and piping hot oatmeal. Fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

SATURDAY MORNING CARTOONS \$50/person

Breakfast burrito with sweet potatoes, black beans, avocado, egg whites, and colby jack cheese. Egg frittata with spinach, tomato, wild mushrooms, local cage-free eggs, cheese and turkey sausage. Quinoa fruit salad, assorted muffins, applewood smoked maple bacon, waffle-maker hash browns, fresh fruit. Fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

BREAKFAST

ENHANCEMENTS

CAN ONLY BE ADDED TO BREAKFAST BUFFETS OR CONTINENTAL
PRICES ARE PER PERSON

- BREAKFAST SAMMY****\$12/person**

Fried egg, sourdough toast, choice of applewood smoked bacon or sausage patty, sharp Tillamook cheddar
- MINI SMOKED SALMON BAGEL SAMMY****\$13/person**

Scottish smoked salmon, chive cream cheese, roasted tomato, red onion on a plain mini bagel
- COLORADO STYLE BREAKFAST BURRITO****\$12/person**

Scrambled eggs, chorizo, queso fresco, red potatoes, cotija cheese with pork green chili wrapped in a flour tortilla
- THINK INSIDE THE (CEREAL) BOX****\$7/person**

All your fun favorites and healthy options too, served with ice cold milk and sliced bananas
- YOGURT****\$3/person**

Individual servings of your choice of plain or assorted fruit yogurts
- PARFAIT****\$6/person**

Honey nut granola, Greek yogurt, fresh berries
- BAGEL BAR****\$13/person**

Assorted fresh bagels, strawberry, chive and plain cream cheeses
- BAGELS & LOX****\$18/person**

Assorted bagels, smoked salmon cream cheese, red onion, tomatoes, capers, lemons (MINIMUM OF 25 GUESTS)
- OATMEAL****\$8/person**

Piping hot steel-cut oatmeal with an assortment of dried fruit and nut toppings
- WAFFLES****\$9/person**

Assorted fresh fruits, maple syrup, whipped butter, chocolate sauce
- BISCUITS AND GRAVY****\$10/person**

House-made biscuits, sausage gravy, berry compote, sage honey butter
- APPLEWOOD SMOKED BACON****\$10/person**
- FARM FRESH SCRAMBLED EGGS****\$8/person**
- ASSORTED DONUT BAR****\$7/person**
- ASSORTED PASTRIES****\$38/dozen**

BREAKS

WORKIN' 9-5
8 HOUR PACKAGE
4 HOUR PACKAGE

\$40/person
\$25/person

Freshly brewed leaded and unleaded coffee, variety of herbal teas, assorted soft drinks, bottled water

THE HANGOVER
4 HOUR PACKAGE

\$28/person

Freshly brewed leaded coffee, assorted sports drinks, coconut water, energy drinks

TREEHUGGER

\$26/person

Whole fruit, build your own trail mix with dried peaches, pineapple chunks, yogurt covered raisins, pumpkin seeds, roasted peanuts, roasted almonds, M&Ms, pretzels, wasabi peas, rice cracker mix, lemonade

MOVIE TICKET

\$27/person

Assorted candy bars, gummy bears, M&Ms, Cracker Jacks, buttered popcorn, jumbo soft pretzels with cheese sauce and mustard, orange soda

AFTER SCHOOL SPECIAL
MINIMUM 10 PEOPLE

\$25/person

Mini corn dogs, seasoned curly fries, cookies, brownies, milk

APPLES TO APPLES

\$26/person

Apple chips, gingerbread cookies, zucchini bread, mini caramel apple pies, chef's choice cheese selection, hot apple cider

HEALTH NUT

\$25/person

Assorted sliced fruits and vegetables with green goddess dressing, spiced cashews, honey roasted walnuts, chocolate covered almonds, Arnold Palmers

BREAKS

ENHANCEMENTS

HIT THE ROAD JACK \$26/person
Fresh tortilla chips, jalapeño queso, black olives, pickled jalapeños, Monterey jack cheese, black beans, scallions, roasted corn, Mexican crema, guacamole, salsa and classic churros with carmel sauce and lemon-lime soda

GARDEN DELIGHT \$26/person
Organic edamame, crudité with green goddess dressing, roasted red pepper hummus with mixed olives, Boursin cheese dip, chef's choice cheese selection, iced tea

TEA PARTY \$28/person
10 PERSON MINIMUM
Selection of tea sandwiches, petit fours, mini cupcakes, tea cookies, deviled eggs, variety of herbal teas

BREAD & BREWS \$32/person
MAX 25 GUESTS, 21+ ONLY
Kettle chips, soft pretzel bites with mustard and cheese sauce, a selection of 3 craft beers

VINEYARD VIBE \$36/person
MAX 25 GUESTS, 21+ ONLY
Red and white house wine, chef's choice cheese, chocolate bars

BACK AND FORTH \$250/person
ONLY AVAILABLE IN ROCK BOARDROOM, PRICE PER 4 HOURS
Two Ping-Pong set ups, paddles, balls

A LA CARTE

WHOLE FRUIT \$4/piece

SLICED FRUIT \$6/person

HOT PRETZELS + CHEESE + MUSTARD \$42/dozen

TRAIL MIX \$5/person

GRANOLA BARS	\$4/each
CANDY BARS	\$4/each
HUMMUS WITH PITA + VEGGIES	\$10/person
HOMEMADE COOKIES	\$42/dozen
HOMEMADE BROWNIES	\$42/dozen
JUICE	\$4/bottle on consumption
SODA	\$4/bottle on consumption
BOTTLED WATER	\$4/bottle on consumption
BOTTLED ICED TEA	\$6/bottle on consumption
SPORTS DRINKS	\$6/bottle on consumption
ENERGY DRINKS	\$8/bottle on consumption
COCONUT WATER	\$8/bottle on consumption
SPARKLING WATER	\$6/bottle on consumption
COFFEE	\$99/gallon
COLD BREW COFFEE	\$105/gallon
HOT TEA	\$82/gallon
ICED TEA	\$55/gallon
LEMONADE	\$55/gallon
MILK SUBSTITUTES	\$15-18/carton



LUNCH

WANNA GO ON A PICNIC?

ALPACA LUNCH!

LUNCH

BUFFETS

(MIN 25 PEOPLE)

ALL BUFFETS INCLUDE: FRESHLY BREWED LEADED AND UNLEADED COFFEE, VARIETY OF HERBAL TEAS, AND ICED TEA

**ADD SOUP TO ANY BUFFET FOR AN ADDITIONAL \$5 PER PERSON.
SOUP ATTENDANT REQUIRED FOR GROUPS OVER 50, \$50 PER ATTENDANT.
A \$5 DISCOUNT IS APPLIED TO THE MENU OF THE DAY.**

MONDAY - THE NO FRILLS GRILL \$67/person

Kale and broccoli slaw, dried cranberries, pepita seed with poppy seed dressing, grilled romaine with blue cheese crumbles, bacon, granny smith apples and blue cheese dressing, maple-thyme chicken thighs with lemon infused oil, dry-rubbed flank steak with chimichurri sauce, herb roasted new potatoes, grilled vegetables, and cream puffs

TUESDAY - MAMMA MIA \$67/person

Caesar salad with Parmesan, garlic croutons, Tuscan salad with mixed baby greens, pecorino cheese, hard boiled eggs, pine nuts, golden raisins, olive oil, champagne vinaigrette, Parmesan-crusted chicken with lemon herb butter, Italian grilled beef with Chianti wine sauce, baked gnocchi, mozzarella and marinara sauce, grilled vegetables and lemon olive oil with fennel seed, Italian orange-fig cookies

WEDNESDAY - THE BLACK BELT \$65/person

Carrots, mandarin orange, cucumber, tomato, radish and green leaf lettuce salad with ginger dressing, sweet and sour chicken, Mongolian beef, pork gyoza with sesame soy sauce, fried rice, vegetable spring rolls, fortune cookies and almond cookies

THURSDAY - LA BAMBA \$66/person

Avocado taco salad, mexican street corn croquetes, flank steak tacos with salsa verde and chicken fajitas, green chile and black bean tamales, guacamole, Monterey jack cheese, pico de gallo, sour cream, salsa, shredded lettuce, Spanish rice with black beans, flour tortillas, stuffed churros with caramel sauce

FRIDAY - IT TAKES TWO \$63/person

SOUPS (SELECT TWO)

Chicken Noodle, Minestrone, Creamy Tomato, English Cheddar and Broccoli, Roasted Poblano and Corn Chowder

SALADS (SELECT TWO) - Includes Choice of Grilled Chicken, Flank Steak, or Grilled Tofu
Greek Salad, Green Goddess, Caesar Salad, Southwest Macaroni Salad, Three Cheese Tortellini Pasta

DESSERT

Lemon Bars

PICNIC

\$63/person

KALE AND BROCCOLI SLAW SALAD

Dried cranberries, pepita seeds with poppy seed dressing

CLASSIC NICOISE SALAD

Mixed greens, fingerling potatoes, green beans, tomatoes, Nicoise olives, hard boiled eggs, capers and lemon herb vinaigrette dressing
House made aged balsamic and black sea salt Yukon potato chips,
Blondies and fresh berries

SANDWICHES (select 3 combined options)

COLD

ITALIAN SUB

Genoa salami, capicola, mortadella, soppressata, provolone, giardiniera, lettuce, tomato on a hoagie roll

ROASTED TURKEY AVOCADO BLT

Smoked turkey, applewood—smoked bacon, tarragon aioli, lettuce, tomato, avocado on grilled sourdough

GRILLED VEGETABLE

Portabella, squash, zucchini, pepper, tomato with basil oil and balsamic aioli on focaccia bread

TUNA SALAD

Albacore tuna, capers, olives, pimento pepper, garlic in a herb wrap

HOT

STEAK & SMOKED PROVOLONE

Seared top sirloin beef, smoked provolone, and caramelized onions on a hoagie roll

CUBAN CHICKEN

Grilled chicken, smoked ham, swiss, sweet pepper, yellow mustard, and sweet pickles on a hoagie roll

TOMATO & MOZZARELLA

Roasted tomatoes, spicy marinated mozzarella, basil pesto, and fresh basil on herbed focaccia

POKE BAR

\$74/person

BASE

Chopped Lettuce, White Rice, Brown Rice, Soba Noodles

PROTEINS (choice of 3)

Tofu, Chicken, Kalbi Steak, Sautéed Shrimp, Raw Tuna **ADD \$5**,
Raw Salmon **ADD \$5**

TOPPINGS & SAUCES

Cucumber, Carrots, Onions, Grilled Corn, Jalapenos, Edamame Beans, Avocado, Green Onions, Ponzu Sauce, Soy Sauce, Chili Mayo, Wonton Crisps, Sesame Seeds

DESSERT

Cinnamon Ginger Cookies

LUNCH

PLATED

ALL PLATED LUNCHES INCLUDE: Choice of salad, assorted rolls and butter, Chef's choice of vegetable and dessert, freshly brewed leaded and unleaded coffee, iced tea, variety of hot herbal teas, fresh lemon and honey

SELECT ONE ENTRÉE OPTION FOR GROUPS OF LESS THAN 40

SELECT UP TO TWO ENTRÉE OPTIONS FOR GROUPS OF 40+

SALAD SELECTIONS

GREEK SALAD

Romaine lettuce, vine ripened tomato, chopped cucumber, Kalamata olives, thinly sliced red onion, feta cheese, Greek vinaigrette

THE MR. MIYAGI

Mixed greens, red radish, cucumber, tomato, mandarin orange, carrot ginger dressing

CAESAR SALAD

Chopped romaine, slow roasted tomato, shaved parmesan, focaccia croutons and Caesar dressing

GREEN GODDESS

Spinach and frisse salad, strawberries, spiced pecans, balsamic black pepper vinaigrette

BLUE WEDGE

Applewood smoked bacon, tomato, fine herbs, creamy blue cheese dressing

ENTRÉE SELECTIONS

GRILLED VEGETABLE STACK With aged balsamic and lemon oil	\$42/person
BAKED GNOCCHI Marinara with mozzarella cheese	\$42/person
HERB MARINATED CHICKEN BREAST Roasted fingerling potatoes, mushroom fricassee	\$42/person
GRILLED HERB BRINED PORK Roasted apple demi-glace, roasted shallot potato puree	\$49/person
MUSTARD AND CHIVE CRUSTED SALMON Lemongrass pilaf, ginger beurre blanc	\$52/person
MUSHROOM RAVIOLI Herb and shallot broth, creamy ricotta cheese, extra virgin olive oil	\$42/person
GRILLED FLAT IRON STEAK Yukon mashed potatoes, herb butter	\$56/person
HOISIN ROASTED CHICKEN Vegetable fried rice	\$46/person

LUNCH

BOXED

\$45/person

INCLUDES: Water, Soft Drinks, Whole Fruit

SELECT ONE SIDE: Chips, Pretzels, or Terra Chips

SELECT ONE SWEET: Cookie or Rice Krispy

SELECT 2 OPTIONS FOR LESS THEN 20 GUESTS

SELECT 3 OPTIONS FOR GROUPS OF 20+

HOUSE ROASTED TURKEY BREAST

Swiss cheese, lettuce, tomato, peppercorn aioli on sourdough

CURED HAM

Tillamook cheddar cheese, lettuce, tomato, and spicy mustard on marble rye

ROAST BEEF

Provolone cheese, lettuce, tomato, horseradish cream on a hoagie roll

VEGETARIAN WRAP

Roasted portobello mushroom, squash, zucchini, red onion, roasted peppers, balsamic aioli in spinach wrap

BOX SALAD

Select our Greek or green goddess salad and one protein: grilled chicken, flank steak, tuna salad, or baked tofu

TUSCAN TUNA SALAD WRAP

Olives, capers, sundried tomatoes, mixed greens in sundried tomato wrap

CHICKEN SALAD WRAP

Grilled chicken, raisins, spiced walnuts in tuscan wrap

STILL HUNGRY?

Add a potato or pasta salad for an additional \$5 per person



RECEPTION

HOW DID THE HIPSTER BURN HIS MOUTH?

HE ATE HIS FOOD BEFORE IT WAS COOL.

RECEPTION

PASSED APPETIZERS

ALL PRICED PER PIECE, 25 PIECE MINIMUM

\$7/piece

- Deviled eggs
- Vegetarian spring rolls with sweet chili sauce
- Panko breaded artichoke heart, saffron aioli
- Chicken wonton, ponzu sauce
- Tomato soup shooters, mini grilled cheese sandwiches
- Fried mushroom risotto arancini, mozzarella and tomato pesto
- Tomato mozzarella bruschetta, aged balsamic vinegar
- Grilled cheese bites, brie, pears, fig jam, brioche
- Pita with hummus, pomegranate molasses
- Cucumber + hummus coin
- Fried eggplant, goat cheese, roasted tomato on crostini
- "Sabretts" pigs in a blanket, ginger ketchup, spicy mustard

\$8/piece

- House-made jalapeño chicken poppers
- Spicy beef satay, Thai sesame sauce
- Cajun sausage bruschetta, aged balsamic reduction
- Smoked chicken quesadilla, crema and salsa fresca
- Pancetta wrapped roasted sweet potato spear, mozzarella, sage
- Mushrooms stuffed with spicy Italian sausage, manchego cheese
- Fried chicken katsu
- Mini baked potatoes, sour cream, pancetta, chives, cheddar crisp
- Smoked salmon, crème fraîche, crispy potato, chives

\$9/piece

- Braised short rib risotto fritters, rich tomato ragu
- Seared tenderloin, pickled shallot, avocado, wasabi cream on crostini
- Mini crab cake, roast peppers, remoulade
- Lobster mac and cheese bites
- Seared scallop, Andouille sausage skewer, ancho chile sauce
- Shrimp and pork shumai, scallion soy sauce
- Seared pork belly bite, bibb lettuce, tempura tomato, spicy bacon aioli
- Hawaiian tuna poke, wonton crisp

DISPLAYED STATIONS

MINIMUM OF 3 STATIONS REQUIRED, 25 Person Minimum

SEASONAL FRUIT & MELONS

\$14/person

Platter of honeydew, pineapple, cantaloupe, watermelon, grapes and fresh berries

FARMERS' MARKET

\$20/person

Seasonal farm fresh vegetables, green goddess dressing, hummus with pita, mixed olives

ARTISANAL CHEESE

\$25/person

Domestic and imported cheeses, dried fruit, fig spread, fresh berries and grapes, fresh breads and crackers

NACHO BAR

\$16/person

Grilled chicken, black beans, warm jalapeño cheese sauce, Mexican crema, roasted tomato salsa, salsa fresca, and guacamole

CHICKEN WING BAR

\$25/person

Buffalo, spicy Korean, and Greek style with fresh herbs and garlic, blue cheese dipping sauce, celery and carrots

HOT DOG STAND

\$14/person

Beef chili, shredded Monterey jack cheese, chow chow relish, selection of spicy mustards, ketchup, minced red onion

HOT POTATOES

\$14/person

Hot waffle fries toasted in buffalo hot sauce, classic French Fries, spicy nacho cheese, chili, sour cream, black olives, sweet potato fries with cinnamon sugar whipped butter

SAY CHEESE

\$16/person

Grilled cheese bar-classic cheddar on sourdough, caprese, ham and swiss, prosciutto with mozzarella and fig

THE BIG TOP

\$16/person

Mini corn dogs, Beignets (dulce de leche, chocolate, strawberry), white chocolate & Oreo popcorn, coconut butter popcorn, S'mores popcorn

RAW BAR

\$40/person

Classic shrimp cocktail, freshly shucked oysters, snow crab claws

ITALIAN ANTIPASTO

\$22/person

Salami, prosciutto, fresh mozzarella, marinated mushrooms, grilled zucchini and eggplant, roasted peppers, Italian breads, garlic infused oil

SMOKED SALMON

\$26/person

Norwegian smoked salmon thinly sliced served with chopped eggs, Bermuda onion, capers, horseradish cream, lemon, marbled rye, water crackers

RECEPTION

STATIONS (continued)

GO FISH \$34/person
INCLUDES 5 PIECES PER PERSON

California, vegetable, and spicy tuna rolls, assorted sashimi, wasabi, soy sauce and ginger

SALAD STATION \$18/person

Salad: Mixed greens, Romaine, and arugula
Dressings: Carrot ginger, roasted shallot balsamic, green goddess
Toppings: Carrots, cucumbers, red onions, radishes, julienne bell peppers, roasted beets, grape tomatoes, bean sprouts, shredded Tillamook cheddar, Maytag blue cheese, Parmesan, garlic and herb croutons candied walnuts, slivered almonds

SLIDER STATION \$26/person
SELECT TWO

Mini cheeseburger with super sauce and pickle
Bourbon bacon roasted beef slider with Tillamook cheddar cheese
General Tso's chicken sliders with crunchy slaw
Garlic herb salmon slider with Boston lettuce and horseradish dill cream
Vietnamese BBQ pork meatball slider with pickled slaw and Nuoc Cham sauce
Buffalo chicken sliders
Lobster roll with celery parsley, red onion, Boston lettuce, spicy remoulade on top split bun **ADD \$4**
Crab cake slider with coleslaw and Creole remoulade **ADD \$4**

CHIPS & DIPS STATION \$16/person
Kettle and root vegetable chips, warm spinach dip, roasted garlic and shallot hummus, buttermilk parsley dip, Boursin cheese dip

ROASTED ROOTS \$18/person
Oven roasted brussel sprouts, cauliflower, heirloom carrots, applewood smoked bacon, pecorino, Tillamook cheddar, creamy garlic, aged balsamic, lemon oil, sage and rosemary oil, sesame soy, sriracha

EMPANADAS \$22/person
PICK THREE, 100 PERSON MAX

SAVORY	SWEET
Spicy chicken	Raspberry and cream cheese
Spinach and cheese	Hazelnut chocolate
Beef steak	Caramel apple

ACTION STATIONS

CHEF ATTENDED: \$150 PER ATTENDANT

ONE CHEF REQUIRED FOR EVERY 50 GUESTS

STREET TACOS PICK THREE

\$27/person

Korean Beef Tacos

Tacos Al Pastor with pork, pineapple, onion, cilantro adobo, salsa roja

Duck Carnita Tacos with roasted salsa verde

Grilled Shrimp Taco with pepita, avocado, and cilantro pipian salsa

BBQ Pork Taco with broccoli slaw

Fish Tacos with tomatillo jalapeño salsa

Grilled Chicken Tacos with charred tomatillo salsa verde, cilantro, radish, and lime wedges

YAKATORI STATION

\$32/person

Beef, chicken, shrimp, broccoli, asparagus and tofu, sweet chili sauce, sesame soy, wasabi ginger soy, Sriracha

I SCREAM YOU SCREAM

\$16/person

Hot fudge sundae bar topped with bananas, strawberries, Chantilly cream, cherries, chopped peanuts, Oreo cookies, caramel sauce

MAD ABOUT MUSHROOMS

\$16/person

A variety of exotic mushrooms sautéed to order with aged sherry sauce, served with creamy mascarpone polenta, and roasted garlic mashed potatoes

CHEF BOYARDEE

\$29/person

INCLUDES: GRILLED CHICKEN, SPICY ITALIAN SAUSAGE, GRILLED SEASONAL VEGETABLES, MUSHROOMS, ROASTED GARLIC, ROASTED SHALLOTS, PEPPERS, ONIONS, PARMESAN

SELECT TWO PASTA OPTIONS AND TWO SAUCES

PASTA: Cheese Tortellini, Wild Mushroom Ravioli, Penne, Orecchiette, Gnocchi, Farfalle

SAUCE: Alfredo, Marinara, Pesto Cream, Basil Pesto, Spicy Vodka

MAC AND CHEESE STATION

\$27/person

Roasted chicken, chorizo, mushrooms, broccoli, roasted peppers, caramelized onions, Tillamook cheddar, mascarpone and parmesan

RECEPTION

CARVING STATIONS

CHEF ATTENDED: \$150 PER ATTENDANT
ONE CHEF REQUIRED FOR EVERY 50 GUESTS
ALL CARVING STATIONS SERVED WITH ROLLS AND BUTTER
ADD SEASONAL VEGETABLES \$6 PER PERSON OR ADD YUKON GOLD MASHED POTATOES \$6 PER PERSON

WHOLE ROAST TURKEY (MIN. 50 PEOPLE) \$22/person
Fresh cranberry sauce, basil aioli

PORK TENDERLOIN \$23/person
Almond and mustard crusted with apple demi-glace

BOURBON HONEY GLAZED HAM \$21/person
Served with honey mustard, pineapple chutney

ROASTED BARON OF BEEF (MIN. 50 PEOPLE) \$33/person
Stone ground mustard sauce, herbed pan sauce

HERB-CRUSTED PRIME RIB \$40/person
Served with natural au jus, horseradish cream, fresh grated horseradish, whole grain mustard

SWEET FINISH STATIONS

SYMPHONY OF SWEETNESS (SELECT THREE) \$20/person

Mini Lemon Meringue Pie, Mini Coconut Crème Pie, French Macaroons, Coconut Macaroons, S'more Bar, Fudge Brownies, Classic Mini Cheesecake, Strawberry Shortcake Shooters, Flourless Chocolate Cake, Mini Dutch Apple Pie, Mini Berry Cobbler

A PIECE OF THE PIE \$20/person

Whole coconut crème, lemon meringue and chocolate silk pies

CAKE, CAKE, CAKE \$24/person

Whole dark chocolate, buttermilk spice, and red velvet cakes

GLUTEN FREE?

Swap one selection for mini flourless chocolate cake

FRENCH DELITE \$20/person

French macaroons, coconut macaroons, custom iced sugar cookies



DINNER

WHAT THE FORK IS FOR DINNER?

DINNER

FAMILY STYLE

INCLUDES ROLLS, BUTTER, FRESHLY BREWED LEADED AND UNLEADED COFFEE, VARIETY OF HERBAL TEAS, AND ICED TEA

\$78 TWO ENTREES/PERSON
\$85 THREE ENTREES/PERSON

STARTER

SELECT ONE

Greek Salad

Green Goddess Salad

Caesar Salad

Bibb Salad

ENTREES

SELECT TWO - THREE

Grilled flat iron steak, herb butter

Porcini rubbed beef tenderloin, bordelaise

Braised short ribs, red wine reduction

Colorado lamb chop, thyme jus

Apple brined pork tenderloin

Mesquite chicken, red wine glaze

Eggplant Napoleon

Teriyaki salmon

Colorado striped bass

Crab cake, remoulade

STARCH

SELECT ONE

Vegetable couscous

Yukon gold whipped potatoes

Colorado goat cheese and potato gratin

Parmesan polenta

Lemongrass

Rice pilaf

VEGETABLES

SELECT ONE

Grilled asparagus

Glazed baby carrot

Green beans almondine

Roasted root vegetables

DESSERTS

SELECT TWO

French Macaroons

Coconut Macaroons

Flourless Chocolate Torte

Seasonal Tart

BUFFETS

INCLUDES ROLLS, BUTTER, FRESHLY BREWED LEADED AND UNLEADED COFFEE, ASSORTED HERBAL TEAS, AND ICED TEA

MINIMUM OF 25 PEOPLE

FIESTA

\$75/person

- Chicken tortilla soup
- Carnitas taco salad-shredded iceberg lettuce, tomato, black beans, crispy tortilla strips, lime sour cream, Monterey Jack cheese, avocado
- fresh tortilla chips with guacamole and salsa
- Beef carnita enchiladas
- Chicken fajitas with peppers, onions, flour tortillas, cheese and sour cream
- Blackened shrimp tacos
- Spanish rice
- Cilantro lime black beans
- Sopapilla with honey

GOOD FORTUNE

\$85/person

- Korean miso soup with tofu, green onions, and zucchini
- Cucumber, tomato radish + green leaf salad with ginger dressing
- Crispy duck char siu
- Tonkatsu pork – panko breaded crispy pork loin, katsu sauce, Japanese cole slaw
- Sirloin bulgogi – Asian pear, ginger and soy sauce marinated, sweet onion, green leaf lettuce
- Steamed jasmine rice
- Sauteed garlic and ginger baby bok choy and carrots
- Coconut crème pie

COMFORT

\$78/person

- Chicken noodle soup
- Apple walnut cranberry salad and gorgonzola cheese with apple cider vinaigrette
- Beef tenderloin with a rich balsamic glaze
- Cajun spiced chicken
- Shrimp and grits
- Mashed Yukon gold potatoes
- Green bean casserole
- House baked cornbread with honey butter
- Cinnamon apple pie

DINNER

BUFFETS (continued)

GODFATHER

\$80/person

Tuscan tortellini soup

Italian salad, mixed lettuce, celery, onion pepperoncini, olive, tomato and Italian dressing

Chicken marsala

Grilled balsamic flank steak with roasted beets

Baked fish with tomato and olives

Sea salt and Italian herb potatoes

Grilled seasonal vegetables

Garlic bread

Zabaglione with berries

PLATED

ALL PLATED ENTREES INCLUDE: CHOICE OF SALAD, CHEF'S CHOICE OF SEASONAL VEGETABLE, ASSORTED ROLLS AND BUTTER, CHEF'S CHOICE OF DESSERT, FRESHLY BREWED LEADED AND UNLEADED COFFEE, ICED TEA, VARIETY OF HOT HERBAL TEAS, FRESH LEMON AND HONEY

SELECT ONE ENTRÉE OPTION FOR GROUPS OF LESS THAN 40 GUESTS
SELECT UP TO TWO ENTRÉE OPTIONS FOR GROUPS OF 40+

SALAD SELECTIONS

GREEK

Romaine lettuce, vine ripe tomato, chopped cucumber, Kalamata olives, thinly sliced red onion, feta cheese, Greek vinaigrette

THE MR. MIYAGI

Mixed greens, red radish, cucumber, tomato, carrot ginger dressing

CAESAR

Chopped romaine, slow roasted tomato, shaved parmesan, focaccia croutons and Caesar dressing

GREEN GODDESS

Spinach and arugula salad, strawberries, spiced pecans, balsamic black pepper vinaigrette

BLUE WEDGE

Applewood smoked bacon, tomato, fine herbs, creamy blue cheese dressing

ENTRÉE SELECTIONS

EGGPLANT PARMESAN \$52/person

Sliced lightly breaded eggplant layered with marinara sauce, parmesan, mozzarella

KOREAN STYLE TOFU \$62/person

Seared locally made tofu, Korean pepper flakes, soy sauce, jasmine rice

MESQUITE GRILLED CHICKEN \$68/person

Mashed potatoes, red wine glaze

GRILLED BONE IN APPLE BRINED PORK CHOP \$70/person

Goat cheese potato gratin

PANCETTA WRAPPED CHICKEN \$68/person

Grilled chicken breast, goat cheese polenta cake, cranberry port

TERIYAKI SALMON \$74/person

Grilled teriyaki glazed salmon filet, jasmine rice

BRAISED SHORT RIBS \$82/person

Red wine reduction, risotto Milanese

GRILLED FLAT IRON STEAK \$77/person

Yukon mashed potatoes, herb butter

PANKO CRUSTED SALMON \$74/person

Spinach fettuccini with ginger cream sauce and arugula

PORCINI RUBBED BEEF TENDERLOIN \$82/person

Parmesan polenta, Bordelaise sauce

GRILLED COLORADO LAMB CHOP \$88/person

Moroccan couscous, thyme jus



BAR

SIP, SIP, HOORAY!

BAR

HOST PACKAGES

EXCLUSIVELY A-LIST includes Hops & Berries **\$32/\$16**
per person/each additional hour

Grey Goose	Maker's Mark	Cointreau
St. Germain	Mount Gay	Balvenie
Kahlua	Stranahans	Herradura
Grand Marnier	Hendricks	Templeton Rye
Hennessy V.S		

BUZZWORTHY B-LIST includes Hops & Berries **\$30/\$14**
per person/each additional hour

Absolut	Beefeater	Mount Gay
El Jimador	Jim Beam	Jim Beam Rye
Dewars	Jameson	Cointreau
Aperol	Torres 10	

KEEP IT LOCAL

Upgrade to 3 local craft beers & 3 local spirits for an additional \$4/hour per person

HOPS & BERRIES **\$18/\$10**
per person/each additional hour

DOMESTIC BEER

Coors Original
Coors Light
Bud Light
Coors Non-Alcoholic
Pabst Blue Ribbon

CRAFT BEER

Fat Tire
Goose Island 321
Corona
Heineken
Samuel Adams

HOUSE WINE

Canyon Road Chardonnay
Canyon Road Pinot Grigio
Canyon Road Cabernet Sauvignon
Canyon Road Pinot Noir

KEEP IT LOCAL

Upgrade to 3 local craft beers for an additional \$6/hour per person

A LÁ CARTE BAR SERVICE

	HOST BAR	CASH BAR
The A-list Cocktails	\$15.00	\$12.00
The B-List Cocktails	\$13.00	\$10.00
House Wine by the Glass	\$12.00	\$12.00
Imported and Handcrafted Beers	\$9.00	\$8.00
Domestic and Non-Alcoholic Beers	\$8.00	\$7.00
Assorted Soft Drinks, Mineral Water	\$6.00	\$6.00
Energy Drinks	\$8.00	\$8.00

UPGRADE YOUR WINE

Please ask your Catering Manager for a current list.



HAVE ADDITIONAL QUESTIONS?

LET'S TACO BOUT IT!

CONTACT US AT

720.889.4751 OR INFO@THECURTIS.COM