



the CURTIS

A DOUBLETREE BY HILTON

Banquet Menu





ALL DAY PACKAGES

EAT LIKE NO ONE IS WATCHING.

OR DANCE. WHATEVER.

PACKAGES

THE INTERN

\$76/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 18

TREE HUGGER TO-GO

Whole fruit, build your own trail mix, pineapple chunks, yogurt cover 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

\$100/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

Refer to complete buffet offerings listed on pages 13-15

WATER COOLER DELIGHT

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

HOT BREAKFAST?

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

\$29/person

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

BIG OL' BURRITO

\$28/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

\$28/person

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

CONTINENTAL

WAKE UP LITTLE SUZIE

\$30/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

\$33/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, 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, 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, piping hot oatmeal, fruit juices, leaded and unleaded coffee, variety of herbal teas, fresh lemons and honey

SATURDAY MORNING CARTOONS

\$50/person

Spinach, turkey sausage, wild mushrooms, tomato, local cage free eggs, cheese muffin quinoa fruit salad, sweet potatoes, black beans, avocados, egg whites, colby jack cheese, breakfast burrito, 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/per dozen

BREAKS

WORKIN' 9-5 \$35/person
8 HOUR PACKAGE HALF DAY: \$20/person

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

THE HANGOVER \$22/person
4 HOUR PACKAGE

Freshly brewed leaded coffee, assorted sports drinks, coconut water, ResQwater, organic energy drink

TREEHUGGER \$20/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 \$22/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 \$19/person
MINIMUM 10 PEOPLE

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

APPLES TO APPLES \$20/person

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

HEALTH NUT \$19/person

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

BREAKS

ENHANCEMENTS

HIT THE ROAD JACK \$21/person

Fresh tortilla chips, jalapeno queso, black olives, pickled jalapenos, Monterey jack cheese, black beans, scallions, roasted corn, Mexican crema, guacamole, salsa and classic churros with caramel sauce and lemon-lime soda

GARDEN DELIGHT \$21/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 \$22/person

10 PERSON MINIMUM

Selection of tea sandwiches, petit fours, mini cupcakes, tea cookies, deviled eggs, variety of herbal teas

BREAD & BREWS \$26/person

MAX 25 GUESTS, 21+ ONLY, PRICE PER HOUR

Kettle chips, soft pretzel bites with mustard, cheese sauce, a selection of 3 craft beers

WINO GUESTS \$30/person

MAX 25 GUESTS, 21+ ONLY, PRICE PER HOUR

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 W/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	\$90/gallon
COLD BREW COFFEE	\$97/gallon
HOT TEA	\$82/gallon
ICED TEA	\$55/gallon
LEMONADE	\$55/gallon



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, \$45 PER ATTENDANT

LA BAMBA

\$51/person

Avocado taco salad, mexican street corn croquetes, flank steak tacos with salsa verde and chicken fajitas, green chili 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

MAMMA MIA

\$52/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-cruste 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

THE BLACK BELT

\$50/person

Carrots, mandarine 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

THE NO FRILLS GRILL

\$52/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

LUNCH

BUFFETS (continued)

IT TAKES TWO

\$48/person

SOUP ATTENDANT REQUIRED FOR GROUPS OVER 50,
\$45 PER ATTENDANT

SOUPS

SELECT TWO

Chicken noodle, New England clam chowder, minestrone, chicken tortilla, beef and barley, potato chowder, creamy tomato, English cheddar and broccoli, Asian dumpling, Italian wedding, five bean, miso with tofu, spicy shrimp with rice noodles, roasted poblano and corn chowder

SALAD STATION

BUILD YOUR OWN SALAD

Romaine, spinach and arugula, spring mix, onions, tomatoes, shredded carrots, olives, peppers, broccoli, cucumbers, roasted beets, assorted cheese, edamame, hard boiled eggs, bacon, sunflower seeds, croutons, chow mein, grilled chicken, grilled flank steak, green goddess dressing, ginger, sweet Vidalia onion dressings, and grilled ciabatta

DESSERT

Lemon Bars

PICNIC

\$48/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 onion 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

\$59/person

BASE

Chopped lettuce

White Rice

Brown Rice

Soba noodles

PROTEINS (choice of 3)

Tofu

Chicken

Kalbi steak

Sautéed shrimp

Raw tuna **ADD \$3**

Raw salmon **ADD \$3**

TOPPINGS & SAUCES

Cucumber, carrots, onions, grilled corn, jalapenos, edamame beans, avocado, green onions, ponzu sauce, soy sauce, chili mayo, wonton crisps, and, 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 UP TO TWO ENTRÉE OPTIONS FOR GROUPS OF 40 OR MORE

SELECT ONE ENTRÉE OPTION FOR GROUPS OF LESS THAN 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, fines herbs, creamy blue cheese dressing

ENTREE SELECTIONS

GRILLED VEGETABLE STACK With aged balsamic and lemon oil	\$38/person
BAKED GNOCCHI Marinara with mozzarella cheese	\$38/person
HERB MARINATED CHICKEN BREAST Roasted fingerling potatoes, mushroom fricassee	\$42/person
GRILLED HERB BRINED PORK Roasted apple demi glace, roasted shallot potato puree	\$45/person
MUSTARD AND CHIVE CRUSTED SALMON Lemongrass pilaf, ginger beurre blanc	\$48/person
MUSHROOM RAVIOLI Herb and shallot brood, creamy ricotta cheese, extra virgin olive oil	\$38/person
GRILLED FLAT IRON STEAK Yukon mashed potatoes, herb butter	\$52/person
HOISIN ROASTED CHICKEN Vegetable fried rice	\$42/person

LUNCH

BOXED

\$39/person

INCLUDE: Water and soft drinks, whole fruit

select ONE side: chips, pretzels, or Terra Chips

select ONE sweet: cookie or Rice Krispy

SELECT 3 OPTIONS BELOW FOR GROUPS OF 20 OR MORE

SELECT 2 OPTIONS FOR LESS THEN 20 GUESTS

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

\$5/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

Hummus, pita, pomegranate molasses

Cucumber + hummus coin

Fried eggplant, goat cheese, roasted tomato on crostini

“Sabretts” pigs in a blanket, ginger ketchup, spicy mustard

\$6/piece

House-made jalapeno chicken poppers

Spicy beef satay, Thai sesame sauce

Cajun sausage bruschetta, aged balsamic reduction

Smoked chicken quesadilla, cream and salsa fresco

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 fraiche, crispy potato, chives

\$7/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

SEASONAL FRUIT & MELONS

\$14/person

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

FARMERS' MARKET

\$16/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 jalapeno cheese sauce, Mexican crema, roasted tomato salsa, salsa fresco, 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'MORE 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, Parmesan, garlic and herb croutons
candied walnuts, slivered almonds

SLIDER STATION

\$22/person

SELECT TWO

Mini cheese burger 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 cole slaw 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 brussels 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

Spicy chicken

Spinach and cheese

Beef steak

SWEET

Raspberry and cream cheese

Hazelnut chocolate

Carmel apple

NO. 22

***ALL PARTIES SUBJECT TO 25% SERVICE FEE AND 8.0 % TAX
***BREAKFAST AND LUNCH BUFFETS ARE BASED ON 1 HOUR OF SERVICE
AND REQUIRE A MIN. OF 25 GUESTS. < 25 ADD AN ADDITIONAL \$5 PER PERSON

ACTION STATIONS

CHEF ATTENDED: \$125 PER ATTENDANT

ONE CHEF REQUIRED FOR EVERY 50 GUESTS

STREET TACOS PICK THREE

\$26/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 jalapeno 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, siracha

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

\$24/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, classic marinara, pesto cream, basil pesto, spicy vodka

MAC AND CHEESE STATION

\$25/person

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

RECEPTION

CARVING STATIONS

CHEF ATTENDED: \$125 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) \$20/person

Fresh cranberry sauce, basil aioli

PORK TENDERLOIN \$21/person

Almond and mustard crusted with apple demi-glace

BOURBON HONEY GLAZED HAM \$19/person

Served with honey mustard, pineapple chutney

ROASTED BARON OF BEEF (Min. 50 people) \$23/person

Stone ground mustard sauce, herbed pan sauce

HERB-CRUSTED PRIME RIB \$28/person

Served with natural au jus, horseradish cream, fresh grated horseradish, whole grain mustard

SWEET FINISH STATIONS

SYMPHONY OF SWEETNESS (SELECT THREE) \$16/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 \$16/person

Whole coconut crème, lemon meringue and chocolate silk pies

CAKE, CAKE, CAKE \$18/person

Whole dark chocolate, buttermilk spice, and red velvet cakes

Need a GLUTEN FREE OPTION? Swap one selection for mini flourless chocolate cake

FRENCH DELITE \$16/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

\$75 TWO ENTREES/PERSON
\$82 THREE ENTREES/PERSON

STARTER

SELECT ONE

- Greek salad
- Caesar salad
- Green goddess 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

\$74/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 enchilada

Chicken fajita with peppers, onions, flour tortillas, cheese and sour cream

Blackened shrimp tacos

Spanish rice

Cilantro lime black beans

Sopapilla with honey

GOOD FORTUNE

\$80/person

Korean miso soup with tofu, green onions, and zucchini

Cucumber, tomato radish and green leaf lettuce 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

\$76/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

\$78/person

Tuscan Tortellini Soup

Italian Salad, mixed lettuce, celery, onion peperoncini, 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 UP TO TWO ENTRÉE OPTIONS FOR GROUPS OF 40 OR MORE

SELECT ONE ENTRÉE OPTION FOR GROUPS OF LESS THAN 40 GUESTS

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, fines herbs, creamy blue cheese dressing

EGGPLANT PARMESAN

\$42/person

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

KOREAN STYLE TOFU	\$46/person
Seared locally made tofu, Korean pepper flakes, soy sauce, jasmine rice	
MESQUITE GRILLED CHICKEN	\$60/person
Mashed potatoes, red wine glaze	
GRILLED BONE IN APPLE BRINED PORK CHOP	\$62/person
Goat cheese potato gratin	
PANCETTA WRAPPED CHICKEN	\$60/person
Grilled chicken breast, goat cheese polenta cake, cranberry port	
TERIYAKI SALMON	\$65/person
Grilled teriyaki glazed salmon fillet, jasmine rice	
BRAISED SHORT – RIBS	\$75/person
Red wine reduction, risotto Milanese	
GRILLED FLAT IRON STEAK	\$68/person
Yukon mashed potatoes, herb butter	
PANKO CRUSTED SALMON	\$65/person
Spinach fettuccini with ginger cream sauce and arugula	
PORCINI RUBBED BEEF TENDERLOIN	\$75/person
Parmesan polenta, Bordelaise sauce	
GRILLED COLORADO LAMB CHOP	\$80/person
Moroccan couscous, thyme jus	



BAR

SIP, SIP, HOORAY!

BAR

HOST PACKAGES

EXCLUSIVELY A-LIST includes Hops & Berries **\$24/\$12**
per person/each additional hour

Grey Goose	Maker's Mark	Cointreau
Hendricks	Templeton Rye	St. Germain
Bacardi 8	Glenmorangie	Kahlua
Stranahans	Olmecca Altos	

BUZZWORTHY B-LIST includes Hops & Berries **\$20/\$10**
per person/each additional hour

Tito's Handmade Vodka	Cazores	Bols Triple Sec
Bombay	Jameson	Glenlivet
Sailor Jerry	Jack Daniels	St. Germain
Bacardi Superior	Hennessy VS	Kahlua

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

HOPS & BERRIES **\$17/\$9**
per person/each additional hour

DOMESTIC BEER

Coors Original
Coors Light
Bud Light
Coors Non-Alcoholic

IMPORT BEER

Fat Tire
Goose Island 321
Corona
Heineken
Samuel Adams

HOUSE WINE

Trinity Oaks Chardonnay
Trinity Oaks Pinot Grigio
Trinity Oaks Cabernet Sauvignon
Trinity Oaks Pinot Noir

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

DRINK WINE, MAKE A DIFFERENCE

For every bottle of Trinity Oaks Wine sold, a tree is planted!

BAR

A LÁ CARTE BAR SERVICE

	HOST BAR	CASH BAR
The A-list Cocktails	\$10.00	\$11.00
The B-List Cocktails	\$9.00	\$10.00
House Wine by the Glass	\$9.00	-
Imported and Handcrafted Beers	\$7.00	\$8.00
Domestic and Non-Alcoholic Beers	\$6.00	\$7.00
Assorted Soft Drinks, Mineral Water	\$4.00	\$4.00
Energy Drinks	\$6.00	\$6.00

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