

Banquet Menu



ORIGINAL COLORADO
TAVERN
Est. 1997



The Tavern Hospitality Group...let us bring our hospitality to your event. Allow us to arrange your special occasion and assist you with all your event service needs, such as florist services, specialty desserts, table displays and linens, transportation, audio/visual, live band or DJ. Our team of event professionals is dedicated to planning any event, large or small, and our goal is to make your event a successful and enjoyable experience.

Our menu features traditional and unique American tavern fare. An extensive selection of eclectic appetizers, entrées and desserts may be served as platters, buffets, receptions or plated meals. Allow us to custom-design a menu that best fits your needs. We are happy to accommodate special dietary restrictions.

Bree, Jen and Erin

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Appetizer Packages

Minimum Order of 25 Guests

All appetizer selections are priced accordingly for a two-hour service period.

COLORADO CLASSIC \$10 PER PERSON
Classic sliders, roasted poblano cheese quesadillas, chips, salsa and hot queso. ADD FRESH GUACAMOLE \$1.5 PER PERSON.

FOURTEENER \$15.25 PER PERSON
Buffalo chicken egg rolls, cheese and fruit, classic sliders and artichoke dip.

THE BOULDER \$15.75 PER PERSON
Grilled vegetable mini sandwiches, caprese skewers, beef and chicken skewers, cheese and fruit.

MILE HIGH \$18 PER PERSON
Grilled beef tenderloin crostini, bacon-wrapped shrimp, vegetable crudité, Italian-style meatballs.

BALLPARK \$15.5 PER PERSON
Classic sliders, pigs in a blanket, chicken tenders, chips, salsa and guacamole. ADD HOT QUESO FOR \$1.5 PER PERSON.

RED ROCKS \$17.75 PER PERSON
Vegetable crudité, beef and chicken skewers, coconut shrimp, and chorizo-stuffed mushrooms.

Appetizer Buffet a la carte

COLD SELECTIONS

Minimum Order of 25 Guests

Items marked with an * may be passed for a labor charge of \$30 per passer.
All appetizer selections are priced accordingly for a two-hour service period.

CAPRESE SKEWERS* \$3 PER PERSON
Fresh mozzarella, basil and grape tomatoes skewered and served with balsamic reduction.

GRILLED BEEF TENDERLOIN CROSTINI*
\$4.5 PER PERSON
Toasted crostini topped with seared tenderloin of beef, balsamic onion marmalade and bleu cheese.

CHIPS AND SALSA \$2 PER PERSON
Our own Tavern tortilla chips served with our house-made salsa.

ADD OUR HOT QUESO DIP \$1.5 PER PERSON.
ADD OUR HOT QUESO DIP WITH CHORIZO \$2 PER PERSON.
ADD FRESH GUACAMOLE \$1.5 PER PERSON.

HUMMUS AND VEGETABLE TRAY
\$3.75 PER PERSON
Served with house-made flatbread, broccoli florets, bell peppers, carrots and celery.

VEGETABLE CRUDITÉS \$3 PER PERSON
A selection of fresh cut seasonal vegetables served with ranch dressing.

SEARED AHI TRAY* \$350 PER TRAY
Fresh sushi-grade Ahi tuna seared with togarashi spice. Served with pepper confetti, pickled ginger, soy and ponzu dipping sauces, and wonton crackers. Eight pounds, approximately 200 slices.

CHEESE AND FRUIT DISPLAY \$4.25 PER PERSON
An array of domestic cheeses with assorted crackers and fresh seasonal fruit.

CHEESE AND CRACKER DISPLAY
\$4 PER PERSON
An array of domestic cheeses with assorted crackers.

FRESH FRUIT DISPLAY \$4 PER PERSON
A selection of fresh cut seasonal fruit.

Appetizer Buffet a la carte

HOT SELECTIONS

Minimum Order of 25 Guests

Items marked with an * may be passed for a labor charge of \$30 per passer.
All appetizer selections are priced accordingly for a two-hour service period.

PHILLY CHEESESTEAK SANDWICHES*

\$4.5 PER PERSON

Thinly sliced beef on a French roll with white American cheese, peppers and onions.

BUFFALO EGGROLLS* \$3.75 PER PERSON

Buffalo chicken, bleu cheese and mozzarella fried crispy. Served with Gorgonzola cucumber sauce.

BEEF AND CHICKEN SKEWERS* \$4.5 PER PERSON

Teriyaki-marinated beef and tender strips of chicken marinated in a mild curry sauce, skewered and grilled. Served with our Thai chili sauce.

CLASSIC SLIDERS* \$3.75 PER PERSON

Our classic beef mini-burgers with grilled onions and American cheese.

HOT WINGS \$4.5 PER PERSON

Lightly breaded chicken wings tossed in our own medium wing sauce. Accompanied by carrots and celery with bleu cheese and ranch dressings.

BACON-WRAPPED SHRIMP* \$6.5 PER PERSON

Jumbo shrimp wrapped in smoked bacon. Served with honey Sriracha sauce.

CHICKEN TENDERS \$4.5 PER PERSON

Tender hand-battered strips of deep-fried chicken in our own beer batter. Accompanied by carrots, celery and ranch dressing.

VEGETABLE SPRING ROLLS* \$4 PER PERSON

Served with Thai chili sauce and wasabi mustard.

ARTICHOKE DIP \$3.5 PER PERSON

Fresh spinach and artichoke hearts blended with herbs, spices and cheeses. Served with our own Tavern tortilla chips, carrots, celery, broccoli and grilled flatbread.

HONEY SESAME LETTUCE WRAPS

\$4.75 PER PERSON

Sautéed chicken tossed in a honey sesame sauce. Served with bibb lettuce, Asian slaw and crunchy noodles.

SPINACH AND ARTICHOKE-STUFFED MUSHROOMS* \$3.75 PER PERSON

Button mushrooms baked with a mixture of spinach, artichokes and cheeses.

CRAB-STUFFED MUSHROOMS* \$4.75 PER PERSON

Button mushrooms stuffed with a creamy crab filling.

CHORIZO-STUFFED MUSHROOMS*

\$3.75 PER PERSON

Button mushrooms stuffed with spicy chorizo sausage and topped with a chipotle aioli.

COCONUT SHRIMP* \$6.5 PER PERSON

Large tiger shrimp hand-coated with coconut, then flash-fried and served with Thai chili sauce.

PIGS IN A BLANKET* \$3.75 PER PERSON

Served with spicy beer mustard.

VEGETABLE POTSTICKERS* \$4.25 PER PERSON

Hot and spicy steamed potstickers stuffed with vegetables. Served with Thai chili sauce and wasabi mustard.

GRILLED VEGETABLE MINI SANDWICHES*

\$4 PER PERSON

Grilled squash, zucchini, mushrooms, roasted red pepper and spinach on ciabatta with an herbed goat cheese spread.

CALZONE \$3.5 PER PERSON

All calzones start with mozzarella and ricotta cheese in our own pizza dough. Served with pizza sauce for dipping.

CHOOSE 2 STYLES:

- **GARDEN VEGETABLE** with peppers, mushrooms and tomatoes.
- **THE ITALIAN** with spicy sausage, peppers, pepperoni and pizza sauce.
- **THE BUFFALO** with grilled chicken, bleu cheese, green onions, tomatoes and buffalo sauce.
- **THE CHEVY** with goat cheese and roasted red peppers, Kalamata olives, and roasted garlic.

ROASTED POBLANO QUESADILLA \$3 PER PERSON

Roasted poblano peppers and pepper jack cheese folded in flour tortillas. Accompanied with sour cream and salsa. ADD CHICKEN FOR 75¢ PER PERSON.

ITALIAN-STYLE MEATBALLS* \$4 PER PERSON

Italian-style meatballs simmered in our zesty marinara sauce.

SAUSAGE AND PEPPERS* \$4 PER PERSON

Sweet Italian sausage pieces oven-roasted with sweet peppers and onions. Served with a side of our zesty marinara.

Entrée Buffets

Minimum Order of 50 Guests

All Entrée Buffets include fresh baked rolls and choice of coffee, tea, iced tea or soda.

All Entrée Buffet selections are priced accordingly for a two-hour service period.

Entrée Buffet - \$26 per person • Light Entrée Buffet - \$17 per person

Add items to your buffet - Sides \$3 per person • Salads \$3 per person • Entrées \$6 per person

Add a dessert to any selection - See "Sweet Tooth" page for options and pricing.

SALADS

Choose TWO for Entrée Buffet

Choose ONE for Light Buffet

TOSSED MIXED GREEN SALAD Served with ranch and white balsamic dressings.

TRADITIONAL CAESAR SALAD

GRILLED VEGETABLE AND TORTELLINI

SALAD Italian-style marinated pasta salad with grilled vegetable and Parmesan.

TAVERN PEAR SALAD Mixed greens, candied walnuts, fresh pears, dried cranberries and Gorgonzola cheese in our white balsamic dressing.

TAVERN CAPRESE SALAD With fresh spinach, Roma tomatoes, fresh mozzarella, basil and red onions in our white balsamic dressing.

SIDE DISHES

Choose THREE for Entrée Buffet

Choose TWO for Light Buffet

- Rice pilaf
- Garlic mashed potatoes with cheddar and chives
- Gorgonzola mashed potatoes
- Chipotle sweet potato mashed
- Roasted rosemary Yukon gold potatoes
- Potatoes au gratin
- Spaghetti with marinara
- Baked macaroni and cheese
- Roasted fiesta corn
- Sautéed vegetable medley
- Honey-gingered carrots
- Tuscan green beans with pancetta
- Roasted asparagus with hollandaise*
- Roasted Brussels sprouts in a garlic sauce*

* Seasonal availability

ENTRÉES

Choose TWO for Entrée Buffet • Choose ONE for Light Buffet

**Indicates carving station may be added to these items for a \$65 additional chef attendant fee.*

CHICKEN PICATTA Sautéed in lemon caper butter.

CHICKEN SALTIMBOCCA Baked with prosciutto in a sage cream sauce.

CHICKEN PARMESAN Pan-fried chicken topped with marinara and mozzarella cheeses.

CHICKEN MARSALA Sautéed with mushrooms in a marsala demi-glace.

CHIPOTLE CHICKEN PASTA Boneless breast of chicken, peppers and onions in a chipotle cream with pasta.

FETTUCCHINI ALFREDO WITH CHICKEN Grilled chicken with fettuccini in a creamy garlic sauce.

FETTUCCHINI ALFREDO WITH SHRIMP Sautéed shrimp with fettuccini in a creamy garlic sauce.

PAN-ROASTED SALMON Served with a lemon dill sauce.

TILAPIA PICATTA Sautéed in lemon caper butter.

BEEF LASAGNA Ground beef and cheese between layers of pasta and zesty marinara sauce.

VEGETARIAN LASAGNA Grilled vegetables and cheese between layers of pasta and a creamy Alfredo sauce.

TAVERN MEATLOAF Laced with a mushroom demi-glace.

PORTABELLA MUSHROOM STACK Marinated grilled portabella layered with fresh mozzarella, tomatoes and basil. Laced with a basil oil marinara.

SLICED ROASTED SIRLOIN OF BEEF Served with a red wine demi-glace.*

ROAST TURKEY Served with cranberry walnut chutney.*

HERB-ENCRUSTED PORK LOIN Served with chimichurri sauce.*

BAKED HAM Served with stone ground mustard sauce.*

CARVING STATION ADD-ON:

Chef attendant - \$65

SLICED TENDERLOIN OF BEEF Served with creamy horseradish sauce and balsamic onion marmalade. ADDITIONAL \$8 ADD-ON / \$14 A LA CARTE PER PERSON

SLICED PRIME RIB OF BEEF Served with creamy horseradish sauce. ADDITIONAL \$6 ADD-ON / \$14 A LA CARTE PER PERSON

SLICED ROASTED SIRLOIN OF BEEF Served with a red wine demi-glace. ADDITIONAL \$8 A LA CARTE PER PERSON

BAKED HAM Served with stone ground mustard sauce. ADDITIONAL \$8 A LA CARTE PER PERSON

ROAST TURKEY Served with stone ground mustard sauce. ADDITIONAL \$8 A LA CARTE PER PERSON

HERB-ENCRUSTED PORK LOIN Served with chimichurri sauce. ADDITIONAL \$8 A LA CARTE PER PERSON

Theme Buffets

All Theme Buffets include choice of coffee, tea, iced tea or soda.

All Theme Buffet selections are priced accordingly for a two-hour service period.

Add items to your buffet - Sides \$3 per person • Salads \$3 per person • Entrées \$6 per person

Add a dessert to any selection - See "Sweet Tooth" page for options and pricing.

MINIMUM ORDER OF 25 GUESTS

BRUNCH BUFFET \$23 PER PERSON

(AVAILABLE FROM 10 A.M-1 P.M. ON SATURDAYS AND SUNDAYS)

INCLUDES: Fresh fruit and pastries.

CHOOSE ONE: Tossed garden salad, Caesar salad or Pear, Walnut and Gorgonzola Salad.

CHOOSE THREE: Tavern Mac n Cheese, chorizo burrito, Florentine frittata, stuffed fruit French toast, chicken Marsala, tilapia picatta.

LUNCH DELI \$14 PER PERSON (SERVED UNTIL 2PM)

INCLUDES: Luncheon platters piled high with sliced smoked turkey, ham, roast beef, cheddar cheese, Swiss cheese, pepper jack cheese and a selection of breads.

SIDES: Potato chips, Italian pasta salad and a fresh fruit display.

CONDIMENTS: Lettuce, tomato, red onion, pickles, pepperoncini, assorted olives, basil pesto aioli, roasted red pepper aioli, Dijon mustard and chipotle aioli.

ROADHOUSE \$18 PER PERSON

CHOOSE ONE: Tossed garden salad, Italian-style pasta salad or Caesar salad.

ENTRÉES: Grilled boneless breast of chicken basted in a honey barbecue sauce and smoked beef brisket.

SIDES: Cole slaw, herb-roasted Yukon gold potatoes and a basket of warm jalapeño cornbread.

KIDDIE BUFFET \$8 PER PERSON

*MINIMUM OF 20 KIDS - 13 & UNDER

INCLUDES: A fresh fruit display.

CHOOSE THREE: Grilled cheese, classic sliders, chicken fingers, macaroni and cheese or cheese pizza.

BACKYARD BARBECUE \$17 PER PERSON

INCLUDES: Baked beans, cole slaw, Italian pasta salad, potato chips and all the appropriate condiments.

CHOOSE THREE: Grilled 8 oz. hand-formed burgers, Chicago dogs, bratwurst and sauerkraut, boca burgers, grilled chicken breast with appropriate buns.

FIESTA \$17 PER PERSON

INCLUDES: Hot queso dip, Tavern tortilla chips and our house-made salsa.

ENTRÉES: Ground beef and shredded chicken with hard corn and soft flour tortillas.

ADD: Fajita-style grilled portabella mushrooms and vegetables \$2 per person.

SIDES: Spanish rice, shredded lettuce, diced tomatoes, diced onions, cheddar cheese, sour cream, guacamole, salsa and jalapeños.

ITALIAN \$17 PER PERSON * ADD CALZONE: \$3.50 PER PERSON

INCLUDES: Warm garlic bread.

CHOOSE ONE: Tossed garden salad, Tavern Caprese Salad or Caesar salad.

CHOOSE TWO: Vegetable lasagna, meat lasagna, chicken fettuccini, shrimp fettuccini, pasta primavera, chicken Parmesan over pasta, chicken picatta with rice pilaf, pesto tortellini, baked campanelle and sausage, portabella mushroom stack, spaghetti and meatballs in a marinara sauce.

MINIMUM ORDER OF 50 GUESTS

CONTINENTAL BREAKFAST \$12 PER PERSON

INCLUDES: An array of fresh muffins, bagels and pastries, with an assortment of fresh fruit, orange juice, cranberry juice, and coffee

ADDITIONS (PRICED PER PERSON): Baked fruit French toast \$4 • Breakfast burritos \$4 • Made-to-order omelet station \$5.5 • Family-style scrambled eggs \$3 • Home fries \$3 • Choice of: Link sausage, bacon or ham \$4

COLORADO \$20 PER PERSON

INCLUDES: Tossed garden salad or Caesar salad

ENTRÉES: Braised buffalo tips in a Burgundy mushroom sauce and Colorado trout amandine.

SIDES: Roasted rosemary Yukon gold potatoes, roasted Colorado corn (fresh CO corn in season), Tuscan green beans with pancetta.

DESSERT: Seasonal cobbler

LAND AND SEA \$24 PER PERSON

CHOOSE ONE: Tossed garden salad, Tavern Caprese salad or Caesar salad.

ENTRÉES: Pan-roasted salmon with lemon dill sauce, beef tenderloin tips with mushrooms in a Gorgonzola stout sauce.

SIDES: Wild rice, garlic mashed potatoes with cheddar and chives, and Tuscan green beans with pancetta.

DESSERT: Seasonal cobbler

SMOKEHOUSE \$23 PER PERSON

CHOOSE ONE: Tossed garden salad, Italian-style pasta salad or Caesar salad.

ENTRÉES: Grilled boneless breast of chicken basted in a honey barbecue sauce, smoked beef brisket, grilled hot links and shredded barbecued pork.

SIDES: Baked beans, cole slaw, herb-roasted Yukon gold potatoes, corn on the cob, and a basket of warm jalapeño cornbread and dinner rolls.

DESSERT: Seasonal cobbler

SOUTHWESTERN \$20 PER PERSON

INCLUDES: Hot queso dip, Tavern tortilla chips and spicy salsa.

ENTRÉES: Grilled chicken and beef fajitas and cheese enchiladas.

SIDES: Tavern Tequila Salad of crisp garden greens with black bean corn pico, pepper jack and cheddar cheeses, crispy tortilla strips tossed in a creamy tequila dressing. Spanish rice, spicy black beans.

CONDIMENTS: Shredded lettuce, diced tomatoes, red onion, sour cream, salsa, guacamole and warm flour tortillas.

DESSERT: Sopapillas

Specialty Stations

MINIMUM ORDER OF 50 GUESTS

All Specialty Stations are priced accordingly for a two-hour service period.

BUILD YOUR OWN SLIDER BAR \$6.5 PER PERSON

Classic beef mini-burgers (2 per person).

Garnish with American, Swiss or cheddar cheese, tomatoes, onions, pickles, grilled mushrooms, ketchup, Jack Daniels honey barbecue sauce, chipotle aioli, mustard, mayo and Tavern sauce. Served with potato chips.

POTATO BAR \$5 PER PERSON

Mashed Idaho & chipotle sweet potatoes.

Garnish with cheddar cheese, sour cream, chives, bacon, marshmallows and honey butter.

MACARONI AND CHEESE BAR \$9 PER PERSON

Our creamy baked macaroni and cheese with these topping options: Grilled chicken, spicy sausage, steamed broccoli, sautéed mushrooms, tomatoes, green onions, chopped bacon.

STREET TACO BAR \$11 PER PERSON

Carne asada and shredded chicken with soft tortillas. Garnish with lettuce, tomato, cabbage chimichurri, cheddar cheese, sour cream, guacamole, pico de gallo, tomatillo salsa and jalapeños. Includes Tavern tortilla chips and salsa.

PASTA STATION \$11 PER PERSON

Cheese tortellini with a creamy pesto sauce. Baked campanelle pasta and spicy sausage in a zesty marinara sauce. Smothered in mozzarella cheese. Served with grilled garlic bread.

MINIMUM ORDER OF 75 GUESTS

ANTIPASTI STATION \$10 PER PERSON

Prosciutto, salami, assorted cheeses, marinated olives, artichokes, peppers and hummus with our house-made flatbread and crackers.

PRETZEL STATION \$4 PER PERSON

Jumbo soft pretzels. Served with spicy beer mustard, roasted poblano queso dip and a cinnamon-maple dipping sauce.

IMPORTED CHEESE AND FRUIT STATION

\$9 PER PERSON

An elegant display of fruit with both imported and domestic cheeses including, but not limited to, smoked cheddar, aged Swiss, pepper jack, peppered Colorado goat cheese, aged goat cheese, mixed berries, grapes, strawberries and seasonal fresh fruits. Assorted premium crackers.

CUSTOM SEAFOOD STATION

- **SHRIMP** \$30/LB (approx. 7 people/lb.; 3 shrimp/person). Minimum of 5 pounds.
- **KING CRAB LEGS** \$45/LB (approx. 4 people/lb; 3 claws/person). Minimum of 10 pounds.
- **COCKTAIL SNOW CRAB CLAWS** \$40/LB (approx. 7 people/lb.; 3 claws/person). Minimum of 10 pounds.

All of the above served over shaved ice with lemons & cocktail sauce.

SEAFOOD CEVICHE \$2.25 EACH

Served in a shot glass with a crispy tortilla chip. Minimum of 50 pieces.

SEARED AHI TRAY \$350 PER TRAY

Fresh sushi-grade Ahi tuna seared with togarashi spice. Served with pepper confetti, pickled ginger, soy and ponzu dipping sauces, and wonton crackers. Eight pounds, approximately 200 slices.

CARVING STATION \$65 CHEF ATTENDANT

Served with fresh rolls.

SLICED TENDERLOIN OF BEEF \$14 PER PERSON.

Served with creamy horseradish sauce and balsamic onion marmalade.

SLICED PRIME RIB OF BEEF \$14 PER PERSON.

Served with creamy horseradish sauce.

SLICED ROASTED SIRLOIN OF BEEF \$8 PER PERSON.

Served with a red wine demi-glace.

BAKED HAM \$8 PER PERSON.

Served with stone ground mustard sauce.

ROAST TURKEY \$8 PER PERSON.

Served with cranberry walnut chutney.

HERB-ENCRUSTED PORK LOIN \$8 PER PERSON.

Served with chimichurri sauce.

Plated Selections

All Plated Selections include choice of coffee, tea, iced tea or soda.

LIMITED LUNCH MENU FOR GROUPS OF 20-35

Please choose up to four options. Selections must be determined two weeks in advance.

PLATED LUNCH MENU FOR GROUPS OF 36-100

Please choose up to three options. Plated meal selections must be determined two weeks in advance and the final quantities of each selection five business days prior to the event.

TEQUILA CHICKEN SALAD \$15

Mixed greens, black bean corn pico, pepper jack and cheddar cheese in a creamy tequila lime vinaigrette. Served over crispy tortilla strips and topped with grilled chicken, guacamole and sour cream.

SPINACH SALMON SALAD \$19

Fresh spinach tossed with cranberry vinaigrette, dried cranberries, almonds, red onions and goat cheese topped with cranberry-glazed salmon.

PEAR, WALNUT AND GORGONZOLA SALAD \$13.5

Mixed greens, candied walnuts, fresh pears, dried cranberries and Gorgonzola cheese in our own white balsamic dressing. Add grilled chicken. \$4

TAVERN ULTIMATE MAC N CHEESE \$16.5

Our Tavern Mac n Cheese topped with grilled chicken, bacon, tomatoes and green onions.

BEER-BATTERED FISH AND CHIPS \$15

Beer-battered Atlantic cod served with crispy French fries, cocktail sauce, tartar sauce and coleslaw.

TAVERN CHEESEBURGER \$12.5

(SUBSTITUTE CHICKEN AT NO CHARGE OR BOCA BURGER FOR \$1)

Our hand-pattied ground beef topped with American cheese, sliced tomato, shredded lettuce and red onion on a brioche bun. Served medium with French fries.

HOT ROAST BEEF DIP \$14

Tender sliced slow-roasted beef on a toasted baguette.

Served with au jus for dipping and French fries. Add sautéed mushrooms or grilled onions. \$.75

TAVERN CROISSANT CLUB \$12

Boar's Head turkey and ham, thinly sliced on a lightly toasted croissant with lettuce, tomato, honey peppered bacon, Swiss and cheddar cheese, sliced avocado and fat-free honey Dijon. Served with French fries.

Add dessert platters \$3.25 per person.

An assortment of mini dessert delicacies including brownies, cookies and dessert bars.

Add a plated seasonal dessert for \$5 per person.

CHOOSE ONE: Seasonal cobbler, apple crisp, sopapillas.

Plated Selections

LIMITED DINNER MENU FOR GROUPS OF 20-35

Please choose up to four options. Selections must be determined two weeks in advance.

PLATED DINNER MENU FOR GROUPS OF 36-150

Please choose up to three options. Plated meal selections must be determined two weeks in advance and the final quantities of each selection five business days prior to the event.

Entrées include a house salad and non-alcoholic beverage.

SLICED ROASTED SIRLOIN OF BEEF \$20 Served with a red wine demi-glace, Tavern garlic mashers and seasonal vegetables.

PAN-ROASTED SALMON \$22 Served with sweet & spicy Tavern mashers, sautéed spinach and a whole grain mustard orange glaze.

CHIPOTLE CHICKEN PASTA \$19 Served with red onions and bell peppers tossed in a spicy chipotle cream sauce, tossed with pasta.

VEGETARIAN LASAGNA \$19 Grilled vegetables and cheese between layers of pasta and a creamy Alfredo.

TILAPIA PICATTA \$19 Sautéed in lemon caper butter and served with rice pilaf.

TAVERN MEATLOAF \$18 Our home-style meatloaf with a red wine sauce. Served with our Tavern mashers and roasted corn.

PORTABELLA MUSHROOM STACK \$18 Marinated grilled portabella layered with fresh mozzarella, tomatoes and basil. Laced with a basil oil marinara.

Add dessert platters \$3.25 per person.

An assortment of mini dessert delicacies including brownies, cookies and dessert bars.

Add a plated seasonal dessert for \$5 per person.

CHOOSE ONE: Seasonal cobbler, apple crisp, sopapillas.

PLATED DINNER MENU FOR GROUPS OF 50-150

Please choose up to three options. Plated meal selections must be determined two weeks in advance and the final quantities of each selection five business days prior to the event.

Entrées include a house salad, rolls and butter and non-alcoholic beverage.

GRILLED NY STRIP \$29 Served with a seasonal vegetable and garlic mashed potatoes.

CHICKEN MARSALA \$22 Sautéed with mushrooms in a marsala demi-glace.

12 OZ. PRIME RIB \$26 Served with creamy horseradish sauce, a seasonal vegetable and garlic mashed potatoes.

TILAPIA PICATTA \$24 Sautéed in lemon caper butter and served with rice pilaf.

SURF & TURF \$34 Grilled New York strip accompanied by three grilled shrimp. Served with a seasonal vegetable and garlic mashed potatoes.

PAN-ROASTED SALMON \$25 Served with sweet & spicy Tavern mashers, sautéed spinach and a whole grain mustard orange glaze.

PORTABELLA MUSHROOM STACK \$19 Marinated grilled portabella layered with fresh mozzarella, tomatoes and basil. Laced with a basil oil marinara.

Add dessert platters \$3.25 per person.

An assortment of mini dessert delicacies including brownies, cookies and dessert bars.

Add a plated seasonal dessert for \$5 per person.

CHOOSE ONE: Seasonal cobbler, apple crisp, sopapillas.

Sweet Tooth

MINIMUM ORDER OF 25 GUESTS

DESSERT STATION \$3.75 PER PERSON

An assortment of mini dessert delicacies including brownies, cookies and dessert bars.

PREMIUM SELECTION DESSERTS \$5 PER PERSON

Chocolate-covered strawberries, fresh berry tarts with vanilla cream, chocolate mousse tarts, chocolate brownies and assorted cookies.

WARM BUFFET DESSERT \$5 PER PERSON

Choose one: Seasonal cobbler, apple crisp, sopapillas.

CHOCOLATE FOUNTAIN

Choose from milk chocolate, white chocolate or a variety of chocolate colors.

UP TO 100 GUESTS: \$125

100 - 200 GUESTS: \$175

200 - 500 GUESTS: \$200

DIPPING DELICACIES: Choose treats to drizzle under the flow of chocolate: strawberries, fresh melon, pineapple, marshmallows, pretzels, shortbread cookies, Nutter Butter cookies, pound cake, Oreos, rice crispy treats.

SELECT 4 DELICACIES: \$4 PER PERSON

SELECT 6 DELICACIES: \$6 PER PERSON

SELECT 10 DELICACIES: \$10 PER PERSON

** Seasonal fruits may have limited availability.*

COFFEE/CORDIAL BAR \$2.5 PER PERSON

Regular & decaffeinated coffee and select teas

Shaved chocolate, whipped cream, cinnamon sticks, chocolate-covered spoons, flavored syrups.

CORDIALS \$7.5 PER CORDIAL

Drambuie, Grand Marnier, Baileys, Chambord, Frangelico,

St. Germain, Kahlua, Goldschlager, Sambuca or Tuaca.

Party Platters

SERVES 15-25 GUESTS • GROUPS OF 25 OR FEWER ONLY

Must be ordered 48 hours in advance.

WINGS AND FINGERS Lightly breaded chicken wings tossed in our own medium wing sauce paired with beer-battered chicken fingers. Accompanied with bleu cheese dressing, carrots and celery. \$70

BUFFALO EGGROLLS Buffalo chicken, bleu cheese and mozzarella fried crispy. Served with Gorgonzola cucumber sauce. \$65

CLASSIC SLIDERS Our classic beef mini-burgers with grilled onions and American cheese. \$62

ARTICHOKE DIP Fresh spinach and artichoke hearts blended with herbs, spices and cheeses, served with fresh Tavern tortilla chips, carrots, celery, broccoli and grilled flatbread. \$60

CAPRESE SKEWERS Fresh mozzarella, basil and grape tomatoes skewered and served with balsamic reduction. \$45

ANTIPASTI Salami, pepperoni, Kalamata olives, grape tomatoes, fresh mozzarella, provolone cheese, pepperoncini, marinated artichokes and roasted red peppers. Served with flatbread. \$70

VEGETABLE CRUDITÉS A selection of fresh cut seasonal vegetables, served with ranch dressing. \$45

CHIPS AND SALSA Our own Tavern tortilla chips served with our house-made salsa. \$29
Add our HOT queso dip. \$20
Add fresh guacamole. \$15

CHEESE AND CRACKERS An array of cheeses with assorted crackers and pepperoni slices. \$50

PINWHEEL DELI An assortment of turkey and Swiss pinwheels on wheat tortillas combined with pinwheels of ham, roast beef and provolone on white tortillas. Served with potato chips. \$75

CHEESE AND FRUIT An array of cheeses with assorted crackers and fresh seasonal fruit. \$55

HUMMUS AND VEGETABLE Served with flatbread, broccoli florets, bell peppers, carrots and celery. \$65

FRESH FRUIT Assorted seasonal fruit. \$60

DESSERT DELICACIES An assortment of mini dessert delicacies including brownies, cookies and dessert bars. \$45

Event Policies and Guidelines

CONFIRMATIONS/DEPOSITS/PAYMENT: One-third of the estimated total cost is due two weeks prior to the event with a signed copy of this contract to confirm the event. Remaining event balance is due on or before the day of the event. Larger groups may be required to pay the balance one week prior to the event. Deposits are non-refundable.

For hosted bar totals determined by consumption the day of the event, the balance is due immediately at the end of the event on the same day. If paying balance by check or cash the day of the event, a credit card is required before the day of the event to be placed on file. If payment by cash or check is not rendered the day of the event, the credit card on file will be charged the remaining balance. Any exceptions to these payment arrangements must be accepted in writing and approved by the Tavern Hospitality Group prior to the event day. All credit cards are accepted. If paying by check please make the check payable to the location of your event and mail to: The Accounting Department at Tavern Hospitality Group, 2563 15th Street, Suite 200, Denver, CO 80211.

ATTENDANCE GUARANTEE: An attendance guarantee is required five business days prior to event. If a guarantee is not submitted, you will be charged for the guest count on this contract. Changes may not be made to the guest count inside five days.

FOOD AND BEVERAGE MINIMUM: If a minimum is required to reserve space privately, the minimum must be met in food and beverage, EXCLUDING TAX AND SERVICE CHARGE, the day of the event in the specified timeframe. Should the total for food and beverage fall below the required minimum EXCLUDING TAX AND SERVICE CHARGE, a minimum adjustment fee will be added to bring the total to the required minimum. Gift cards may not be purchased to meet the required food and beverage minimum.

MENU SELECTIONS: Menu selections must be made at least two weeks prior to event.

PLATED MEALS:

- Groups up to 20 guests may order from the full restaurant menu.
- Groups of 20 - 35 guests may choose up to four items from the Plated Menu Selections. Selections must be determined two weeks in advance.
- Groups of 36-150 guests may order up to three items from the Plated Selections. Selections must be determined two weeks in advance and the final quantities of each selection five business days prior to the event.

TAX AND SERVICE CHARGES: All food and beverage prices are subject to a 20% service charge and applicable sales tax. THE SERVICE CHARGE IS NOT A GRATUITY and will be used by the Tavern Hospitality Group to cover the incidental costs associated with the event at its discretion. Gratuities are voluntary and are left to the discretion of the client.

DRINK TICKETS: Tickets are pre-purchased and non-refundable. Any unused drink tickets cannot be turned back in for a credit.

BAR PACKAGES: Packages are pre-purchased and non-refundable. You will be charged for the guest count on this contract, and any additional guests the day of the event if over the contracted amount of guests.

NON-PROFIT ORGANIZATIONS: Groups requesting a sales tax exemption must provide the organization's Colorado state tax certificate, tax exemption letter from the City and County of Denver, and Affidavit of Sale and Claim for Exemption. Documents must be provided prior to the scheduled event. Payment for the event is required to be paid from the organization and be received prior to the event.

DAMAGES: Client agrees to be responsible for any damage to the premises or equipment by guests and outside groups contracted by host during the event.

OUTSIDE FOOD AND BEVERAGE: Outside food of any kind is not permitted with the exception of specialty desserts from a licensed business. For cakes that are cut in-house or specialty desserts displayed on our platters, a \$1.00 per person charge will be assessed. Alcoholic beverages, including wine, may not be brought into the restaurant from an outside source.

AUDIO/VISUAL: Please provide audio or visual material one week before event to allow for adequate testing and, if necessary, altering of material. Within 72 hours we are not responsible for audio/visual materials. An in-house graphic artist is available to assist with multimedia needs for an additional cost.