

PRIVATE DINING DINNER





### **Guidelines for Selecting Your Menu**

Any event over 15 guests must select a limited menu.

We will print the menus with your selections; guests will order from the pre-selected menu when they are seated.

#### **Hors D'oeuvres:**

- . Please choose which appetizers you would like and quantity of each appetizer
- . For example, each Lamb Chop is \$6.00; 20 Lamb Chops would be \$120

#### **First Course:**

- . 1-15 guests: Please select up to four Soup/Salad options
- . 16-30 guests: Please select up to three Salad/Soup options
- . 31- 50 guests: Please select up to two Salad/Soup options
- . 51+ guests: Please select one Salad or Soup

#### **Fresh Accompaniments:**

- . Please choose up to three fresh Accompaniments for your group
- . These are served family style; one 16oz portion serves approximately five guests

#### **Entrees:**

- . 1-15 guests: Please choose up to five Entrée options
- . 16-35 guests: Please choose up to four Entrée options
- . 36 + guests: Please choose up to three Entrée options

#### **Desserts:**

- . 1-35 guests: Please choose up to three Dessert options
- . 36-55 guests: Please choose up to two Dessert options
- . 56+ guests, Please select one Dessert

\*\*Menu selections must be finalized at least seven days prior to event. If selections are not received, a menu will be decided for you at our discretion\*\*

\*\*There will be a sales tax of 8% & a gratuity of 24% will be added to your final bill\*\*

# HORS D'OEUVRES

*Prices to the right of each item are per individual piece*

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## **MEAT AND CHEESE PLATE**

*Daily selection of handcrafted charcuterie and artisanal cheeses*

**Serves 15-20 Guests**

**Serves 25-30 Guests**

**Serves 35-40 Guests**

## **CHEESE & FRUIT PLATE**

*Daily selection of artisanal cheeses and seasonal fruit*

**Serves 10-15 Guests**

**Serves 20-25 Guests**

**Serves 30-40 Guests**

## **CRAB AND SPINACH ARTICHOKE DIP**

**Serves 10-15 Guests**

**Serves 20-25 Guests**

**Serves 30-40 Guests**

## **LAMB FONDUE**

*Colorado Lamb Chops Served with Our Green Chili  
Cheese Sauce*

## **BEEF TARTARE WONTON**

*Beef Filet, Red Onion, Capers, Radish and, Creole Aioli*

## **GRILLED TENDERLOIN CROSTINI**

*Roasted Red Peppers, Dijon and Arugula*

## **TUNA TARTARE CONES**

*Tuna & Scallion Avocado Served with Yuzu Ponzu*

## **SHRIMP COCKTAIL**

*Large Cold Water White Shrimp, Served with Cocktail,  
Remoulade, and Mustard Sauces*

## **MINI DUNGENESS CRAB CAKES**

*Served with Green Apple Garnishment &  
Grain Mustard Butter*

## **SMOKE SALMON PRETZEL**

*Smoked Salmon with Herbed Goat Cheese  
Pretzel Crostini*

## **RHODE ISLAND STYLE CALAMARI**

**(Serves Approximately Four Guests)**

*Tossed with Stuffed Olives, Baby Corn, Pepperoncini  
Peppers and Pepper Cherries*

## **MINI GREEN CHILI CHEESE SANDWICH**

*Anaheim and Poblano Chilies, White Cheddar,  
Fontina and Asadero Cheese, on Toasted Sourdough*

## **PRETZEL FONDUE**

**(Serves Approximately Three Guests)**

*Freshly Baked Pretzels with Green Chili Fondue,  
Pepper Jack and White Cheddar Cheese Dip*

## **TOMATO & ARTICHOKE BRUSCHETTA**

*Tomato, Artichoke, Parmesan, Basil, & Extra Virgin  
Olive Oil atop a Crostini*

## **ROASTED RED PEPPER SHOOTER**

*Charred Red Peppers Simmered and Blended with  
Vegetables*

# FIRST COURSE

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## **HOUSE SALAD**

*Butter and Romaine Lettuces, Cherry Tomatoes, Shaved Radishes, Parmesan Vinaigrette*

## **ICEBERG WEDGE**

*Chilled Lettuce Wedge with Blue Cheese Crumbles, Applewood Smoked Bacon Slices, Sliced Red Onion, Chives and Blue Cheese Dressing*

## **SMALL CAESAR SALAD**

*Chopped Romaine and Iceberg Lettuce with Caesar Dressing, Croutons and Parmesan Cheese*

## **SMALL TRUFFLED BEET & MOZZARELLA SALAD**

*Red and Gold Beets, Caramelized Shallots, House Made Mozzarella Basil, White Truffle Vinaigrette*

## **CHARRED RED PEPPER SOUP**

*Charred Red Peppers Simmered and Blended with Vegetables, Basil Pesto Crostini*

## **ROASTED CORN & CHICKEN CHOWDER**

*Sweet Corn and Chicken Chowder with Bacon, Peppers, Potatoes and Rich Cream*

# DINNER MENU ENTRÉES

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## USDA PRIME-HAND CUT STEAKS

**NEW YORK STRIP 8 oz**  
*A Strip Steak from Prime Short Loin*

**NEW YORK STRIP 16 oz**  
*A Strip Steak from Prime Short Loin*

**FILET 8 oz**  
*A Filet Cut from Prime Tenderloin*

**ALL STEAKS CAN SURF**  
*Maine Lobster Tail Oven Roasted with Clarified Butter*

## ELWAY'S CLASSICS

**ROASTED 1/2 CHICKEN**  
*Deboned, Brined, Seared and Roasted*

**COLORADO RACK OF LAMB**  
*Grain Mustard*

## VEGETARIAN PASTA

## FRESH FIN FISH & CRUSTACEANS

**SEARED SEA SCALLOPS**  
*Seared Rare*  
*Lightly Seasoned with Salt and Pepper*  
*Topped with Lemon*

**ELWAY'S SALMON**  
*Topped with Miso Beurre Blanc*  
*Roasted Petite Shrimp and Lump Crab*

**SKUNA BAY SALMON 8 oz**  
*Braised with Clarified Butter and Chablis.*  
*Topped Lemon Wedge and Watercress*

**MAINE COLD WATER LOBSTER TAIL 10 oz**  
*Oven Roasted with Clarified Butter*

## SAUCES

-BÉARNAISE

-OSCAR ELWAY'S STYLE

-BLACK PEPPER-HORSERADISH AIOLI

-MISO BEURRE BLANC

## FRESH ACCOMPANIMENTS

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**AU GRATIN POTATOES**  
**YUKON GOLD MASHED POTATOES**  
**MACARONI & CHEESE**  
**SAUTÉED CREMINI MUSHROOMS**  
**SAUTÉED ASPARAGUS**  
**SAUTÉED BROCCOLI**  
**CREAMED CORN**  
**CREAMED SPINACH**

ALL SIDE DISHES SERVES FOUR TO FIVE GUESTS

SIDE DISHES ARE SERVED FAMILY STYLE

ALL MENUS INCLUDE WARM ARTISAN BREAD

# SWEETS AND SAVORIES

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## BANANA PUDDING

*Chocolate Dipped Shortbread Cookies*

## SIGNATURE CHEESECAKE

*Strawberry Sauce*

## CLASSIC DING DONG

*Devil's Food Cake, Vanilla Cream*

*Dark Chocolate Ganache*

## ELSA'S KEY LIME PIE

*Whipped Cream, Blueberry Sauce*

## SERIOUSLY CHOCOLATE CAKE

*Caramel Sauce*

## CHEF'S ASSORTED DESSERT PLATTER

*Miniature Salted Chocolate Tartlets*

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*Miniature Lemon Meringue Tartlets*

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*Miniature Classic Crème Brulee*

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*Miniature Apple Turnovers*

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*5280 Peanut Butter Cups*

## OR...INDULGE IN AN AFTER DINNER DRINK

### DESSERT WINE

Kracher "Cuvée" 2013 <i>Beerenauslese</i> , Burgenland	17	85
Kracher <i>Zweigelt Beerenauslese</i> , Burgenland	17	85

### PORT AND SHERRY

Sandeman "Founder's Reserve" <i>Ruby Port</i>	8	80
Taylor Fladgate 2009 <i>LBV Port</i>	10	100
Graham's <i>10yr Tawny Port</i>	10	100
Graham's <i>20yr Tawny Port</i>	16	160
Warre's "Otima" <i>10yr Tawny Port</i>	10	60

### GRAPPA

Peach Street <i>Viognier Grappa</i> , Palisade	20	260
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### SPIRITS

ELWAY'S DT <i>Celloparty</i>	8
Old Malt Cask <i>30yr "Inchgower"</i>	65
Nonino <i>Amaro</i>	10
Coole Swan <i>Irish Cream Liqueur</i>	9

### **Within Reason:**

#### **1. Cancellations**

A cancellation of fourteen days or less will result in a charge of 100% of the food & beverage minimum. If the food and beverage minimum is waived \$100 per contracted person charge will be applied.

#### **2. Guarantees**

We ask that you finalize the number of guests and menu four days in advance of the event.

#### **3. If You Do Not Reach the Required Food and Beverage Minimum**

You must reach the food and beverage minimum the evening of your event. Any remaining portion of the minimum is non-transferable to another area of the restaurant. Gift certificates will not be provided; to-go food/wine is not permitted. If you do not reach the minimum with the food and beverage revenue, we will total the bill to reach the minimum amount and add tax and gratuity. *Example: The minimum is \$500, your total food and beverage comes to \$400, we will add \$100 so the bill equals \$500, before tax and gratuity.*

#### **4. Decorations**

We are happy to assist you with any decorating needs your party desires, including balloons, flowers, cakes, colorful linens, etc. Please note, items are not permitted to be taped or tacked to the walls.

#### **5. To Reserve a Date**

We will send a simple letter, reservation guarantee form, for you to fill out with a credit card number, please sign and email back. The reservation guarantee will state the date, day, time, approximate # of guests, and designated room. The room is only reserved for you when you have sent back the completed form.

#### **6. Menu Selections**

All events with more than 15 guests are required to select a limited menu from our private dining menus. The menus will help guide you in selecting the appropriate number of choices, in each section. We are happy to help you with suggestions or make a menu that is suitable for your special event. *\*Menu selections must be finalized at least four days prior to the event. If sections are not received, a menu will be decided for you at our discretion.*

#### **7. Final Contract**

After we have all the details for your event, including menu, wine selections, timeline, and room set-up, we will send you a detailed banquet event order to sign. Please pay close attention to all of the details in the banquet event order. If any changes need to be made, please let us know at your earliest convenience.

\*\*We apologize for any inconvenience, but because our rooms are not sound proof, we are unable to accommodate the use of microphones, however can utilize full audio visual equipment including projectors and screens.