



PRIVATE DINING LUNCH





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

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

ROASTED RED PEPPER SHOOTER

*Charred Red Peppers Simmered and Blended with
Vegetables*

MINI GREEN CHILI CHEESE SANDWICH

*Anaheim and Poblano Chilies, White Cheddar,
Fontin 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*

CRAB AND SPINACH ARTICHOKE DIP

Serves 10-15 Guests
Serves 20-25 Guests
Serves 30 -40 Guests

SHRIMP COCKTAIL

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

RHODE ISLAND STYLE CALAMARI

(Serves Approximately Four Guests)

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

SMOKE SALMON PRETZEL

*Smoked Salmon with Herbed Goat Cheese
Pretzel Crostini*

TUNA TARTAR CONES

Tuna & Scallion Avocado Served with Yuzu Ponzu

COCONUT SHRIMP

Pineapple-Cucumber Slaw, Ginger Dipping Sauce

MINI DUNGENESS CRAB CAKES

*Served with Green Apple Garnishment &
Grain Mustard Butter*

FIRST COURSE

HOUSE SALAD

Butter and Romaine Lettuces, Cherry Tomatoes, Shaved Radishes, Chopped Bacon, Parmesan, Eggs, Lemon Croutons, 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

CHARRED RED PEPPER SOUP

Charred Red Peppers Simmered and Blended with Vegetables. Topped with Basil Pesto Crostini

ROASTED CORN & CHICKEN CHOWDER

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

ENTRÉE SALADS

CAESAR SALAD

*The Whole Heart of Romaine Lettuce
Add Grilled Chicken or Add Grilled Shrimp*

CHERRY CREEK SALAD 1

*Crispy Baby Spinach with Chilled Chicken, Dried
Cherries, Dates, Green Apples, Manchego Cheese & Pistachios*

SHRIMP SALAD

*Bacon, Eggs, Tomatoes, Onions and Mixed Greens
Tossed with a Creamy Mustard Dressing*

ASIAN CHICKEN SALAD

*Napa Cabbage, Roasted Chicken Breast, Edamame,
Carrots, Cashews, & Miso-Ginger Vinaigrette*

THE COBB SALAD

*Crisp Mixed Greens with Chicken, Eggs, Avocados,
Bacon, Blue Cheese, Tomatoes.*

LUNCH MENU ENTRÉES

SANWICHES

PRIME RIB SANDWICH

*Slow Roasted Sliced Prime Rib with
Black Pepper-Horseradish Aioli*

PHILLY STYLE:

Onions, Peppers, and White Cheddar Cheese

GREEN CHILE GRILLED CHEESE SANDWICH

*Anaheim and Poblano Chiles, White Cheddar, Fontina and
Menonita Cheese, Toasted Sourdough*

SMASH BURGER

Yellow Cheddar Cheese, Toasted Brioche Bun

ROASTED CHICKEN BREAST SANDWICH

*Smoked Gouda, "BBQ" Onions, Guacamole, Chipotle Mayonnaise,
Toasted Brioche Bun*

WHITE CHEDDAR & BACON BURGER

Grilled Smash Burger, White Cheddar Cheese, and Bacon

ELWAY'S CLASSICS

SKUNA BAY SALMON 8OZ

*Braised with Clarified Butter and Chablis. Topped with Lemon
Wedge and Watercress*

FILET 8OZ

*A Filet Cut from USDA Prime Tenderloin Drizzled with Clarified
Butter. Topped with Parsley*

NEW YORK STRIP 8OZ

*A Strip Steak from USDA Prime Short Loin Drizzled with Clarified
Butter. Topped with Parsley*

ROASTED HALF CHICKEN

Half a Chicken Deboned, Brined, Seared and Roasted

FRESH ACCOMPANIMENTS

MACARONI & CHEESE
YUKON GOLD MASHED POTATOES
FRENCH FRIES
SAUTÉED BROCCOLI
SAUTÉED ASPARAGUS
CREAMED SPINACH
CREAMED CORN
SAUTÉED CREMINI MUSHROOMS

ALL SIDE DISHES SERVES FOUR TO FIVE GUESTS

SIDE DISHES ARE SERVED FAMILY STYLE

ALL MENUS INCLUDE WARM ARTISAN BREAD

SWEETS AND SAVORIES

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

**... OR SELECT AN ASSORTED PLATTER FOR YOUR
GROUP TO SHARE**

CHEF'S ASSORTED DESSERT PLATTER

Miniature Salted Chocolate Tartlets

Miniature Lemon Meringue Tartlets

Miniature Classic Crème Brulee

Miniature Apple Turnovers

5280 Peanut Butter Cups

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.