

Premium Gourmet Customized Dinners for a Crowd

A 25 + person minimum order is required for prices quoted. Choose 3 Appetizers (or choose 2 appetizer and 1 dessert), 1 Entrée and 3 Side Dishes from the list of foods below to create a delicious gourmet menu to your liking. Prices for meals are located to the left of each Entrée. If you would like to have 2 entrees, choose your main entrée, then select a second from list below and multiply cost by number of servings desired! (located in brackets to the right of each Entrée) Prices are for food only.

Appetizers

Layered Vegetable Party Platter w/ Gourmet Crackers
Southwest Avocado and Black Bean Dip with Colorful Chips and Pico de Gallo
Chefs Choice of Savory Pastries (variety of 3)
Elegant Salmon Cheesecake w/ Toast Points
Kahlua Brie w/Caramelized Pecans and Sliced Apples or Grapes and French bread
Savory Spinach/Feta and Dill Strudel (room temp.)
Roasted Fresh Corn and "Lobster" Dip w/ Crackers (hot)

Main Entrees

27.95 Hickory Smoked Brisket w/Sweet Tangy Colorado Current BBQ Sauce served on the side 6 oz serving (8.85)
33.95 Herb Rubbed Prime Rib w/Chili-Cured Red Onions and Horseradish 6 oz serving (9.85)
28.85 Southwestern Spicy Cinnamon-Citrus Marinated Flank Steak 6 oz serving (7.85)
25.90 Raspberry/Chipotle Glazed Split Game Hens (8.50)
23.95 Jalapeno/Lime Grilled Chicken Breast w/ Spanish Tomato- Peach Warm Salsa 5-6 oz serving (6.95)
23.95 Sun-Dried Tomato, Feta and Portobello Stuffed Chicken Breast w/Cilantro Crust. 5 oz serving (7.60)
26.85 Roasted Loin of Pork w/Olatha Corn and Bourbon Soaked Apricot Stuffing 6-7 oz serving (8.35)
29.95 Sweetwater Honey Pecan Crusted Ruby Red Pan-Fried Colorado Trout Fillets 6-7 oz serving (10.35)
28.50 Delta Apple Cider-Teriyaki Marinated Grilled Summer Salmon 6-7 oz serving (9.75)
32.00 Succulent Colorado Leg of Lamb, w/ a Tangy Wild Mint and Chokecherry Sauce 6-7 oz serving (10.35)

Salads

(Some items may only be available during certain seasons)
Salad of Assorted Greens, Avocado, Red Onions and Toasted Pinions w/ Raspberry Vinaigrette.
Rocky Mountain Caesar (assorted Sweet Peppers and Parmesan Medallion Croutons)
Paint Brush Caesar Salad includes Jicama, Citrus and Cabbage

Vegetables, Rice, Beans and Pasta

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Roasted Chili and Zucchini Pancakes (mild).
Black Bean, Sweet Red Pepper and Yellow Squash Layered Torta.
"Calabacitas Medley" (Summer Zucchini Squash, Corn and Peppers) .
Navajo Fresh Corn and Green Chili Pie.
Habanero Pilaf (Mild or Spicy)
Baked Trio of Beans in Mustard Bourbon-Molasses Sauce.
Chef's Choice of Fresh Summer Vegetables, grilled to perfection.
Double Baked Garlic Mashed Yukon Gold Potatoes.
Tourte of Swiss Chard and Cognac -Soaked Raisins (prepared in pastry)
Braised Spinach and Creamed Broccoli topped w/ Fresh Tomato "Aux Gratin"
Baked Angel Hair Pasta Nests with Parmesan
Grilled New Potatoes and Fresh Green Beans
Basket of breads,scones,mini biscuits and rolls

Special Desserts

Kahlua Fudge Brownie Sundae Trifle
Needle Rock Peach Cobbler with Thick Spanish Cream (available in-season only)
Sweetbriar Crepes with Blueberry or Raspberry Brandy Sauce (when in-season)
Grand Junction Apple Pie
Spanish Caramel Flan w/ in-season fruit(served group style)
"The Catered Event's Colorado Cookie Basket" (samples of: Pinion Shortbread, Kahlua Brownies, Zucchini Lemon Cookies, Toklat Walnut Bars and Spiced Cookie Tacos)
Chocolate-Cinnamon Pear Fudge Tort