



# KEVIN TAYLOR

## Catering

At the Denver Center for the Performing Arts



## DAYTIME CATERING GUIDE

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# BREAKFAST BUFFETS



## **CONTINENTAL BUFFET**

\$16 per person

Seasonal Sliced Fruit Display (V) (DF) (GF)

Assortment of House Baked Scones, Muffins, and Rolls (V)

Artisan Granola, Individual "Light and Fit" Assorted Yogurts (V)

Hot Beverage Station, Café Bel Etage Coffee, Hot Tea, Creamer, Sweeteners

## **DENVER BUFFET**

\$18 per person

Seasonal Sliced Fruit Display (V) (DF) (GF)

Assortment of House Baked Scones, Muffins, and Rolls (V)

DPAC Frittata, Spinach, Goat Cheese, Sundried Tomatoes, Mushrooms (V) (GF)

Hot Beverage Station, Café Bel Etage Coffee, Hot Tea, Creamer, Sweeteners

## **COLORADO BUFFET**

\$24 per person

Seasonal Sliced Fruit Display (V) (DF) (GF)

Assortment of House Baked Scones, Muffins, and Rolls (V)

DPAC Frittata, Spinach, Goat Cheese, Sundried Tomatoes, Mushrooms (V)(GF)

Crispy Breakfast Potatoes (V) (DF) (GF)

Applewood Smoked Bacon & Breakfast Sausage

Hot Beverage Station, Café Bel Etage Coffee, Hot Tea, Creamer, Sweeteners

## **ROCKY MOUNTAIN BUFFET**

\$28 per person

Seasonal Sliced Fruit Display (V) (DF) (GF)

DPAC Frittata, Spinach, Goat Cheese, Sundried Tomatoes, Mushrooms (V) (GF)

Crispy Breakfast Potatoes (V) (DF) (GF)

Brioche French Toast, Warm Maple Syrup, Blackberry Pecan Compote (V)

Applewood Smoked Bacon or Breakfast Sausage

Hot Beverage Station, Café Bel Etage Coffee, Hot Tea, Creamer, Sweeteners

## **\*BREAKFAST ADDITIONS\***

Breakfast Sandwich, Maple Pork Sausage, Egg, Cheddar, Herb Aioli \$8 Each

Vegetarian Sandwich, Portobello "Bacon", Egg, Cheddar, Herb Aioli (V) \$8 Each

Assorted Donuts, Glazed, Chocolate, Strawberry Vanilla (V) \$6 Each

Fresh Orange & Cranberry Juice \$3 per person

Applewood Smoked Bacon or Breakfast Sausage \$5 per person

# PLATED LUNCH OPTIONS



## **PLATED LUNCH**

*\*Final menu counts due 10 days prior to event*

**Two Course Menu: \$45 per person**

**Three Course Menu: \$52 per person**

## **SALAD** (select one)

- Mixed Greens, Goat Cheese, Hazelnuts, Butternut Squash, Poached Pears, Balsamic (V) (GF)
- Baby Arugula, Feta, Roasted Red Beets, Pistachios, Orange Basil Vinaigrette (V) (GF)
- Iceberg Wedge, Bacon, Tomatoes, Cucumbers, Pickled Onions, Green Goddess Dressing (GF)
- Bibb, Carrot Cashew Dip, Grapes, Radish, Puffed Quinoa, Red Pepper Vinaigrette (Vegan) (GF)
- Baby Kale, Cherries, Spiced Cauliflower, Chickpeas, Yogurt, Tahini Vinaigrette (V) (GF)
- Romain Hearts, Shaved Parmesan, Garlic Croutons, Basil Oil, Creamy Caesar Vinaigrette (V)

## **ENTRÉES** (please select two)

*\*Additional Entree Option \$5 Per Person*

- Mushroom Bolognese Lasagna, Tomato Sugo, Whipped Ricotta, Pinenut Basil Pesto (V)
- Spiced Romanesco, Chickpea Puree, Spinach, Harissa, Pistachio Raisin Vinaigrette (Vegan) (GF)
- Scottish Salmon, Carrot Mousse, Green Lentils, Snap Peas, Beet Salsa Verde (GF)\*
- Braised Short Rib, Cheddar Polenta, Smoked Tomatoes, Broccolini, Watercress (GF)
- Roasted Chicken Breast, Piquillo Ragu, Roasted Fingerlings, Zucchini, Green Mojo (GF)
- NY Strip Loin, Mash Potatoes, Mushroom Fricassee, Asparagus, Horseradish Chimichurri (GF)

## **DESSERT** (select one)

- Tropical Fruit Tart, Vanilla Bean Pastry Cream, White Chocolate Pearls
- Key Lime Pie, Coconut Graham Cracker Crust, Spiced Rum Caramel, Macadamia Macaroon
- Espresso Martini Cheesecake, Cocoa Sable, Black Cherry, Coffee Syrup, Hazelnut Praline
- Dark Chocolate Torte, Passionfruit Mousse, Chocolate Ganache, Sugar Tuile (GF)
- Citrus Almond Cake, Honey Rosemary Chantilly, Fresh Berries, Lemon Poppyseed Brittle (GF)

*\*These items may be served raw or undercooked or contain raw or undercooked ingredients.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

# LUNCH BUFFETS

\$40 per person



## **SALADS** (Select One)

- Mixed Greens, Goat Cheese, Hazelnuts, Butternut Squash, Pears, Balsamic (V) (GF)
- Baby Arugula Salad, Feta, Roasted Red Beets, Pistachios, Orange Basil Vinaigrette (V) (GF)
- Baby Kale, Cherries, Spiced Cauliflower, Chickpeas, Yogurt, Tahini Vinaigrette (V) (GF)
- Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing (V)

## **MAIN COURSE** (Select two)

- Seared Atlantic Salmon, Capers, Beet Salsa Verde (GF)\*
- Herb Roasted Chicken Breast, Bacon, Sage, Mustard Jus (DF) (GF)
- Braised Short Rib, Red Wine Shallots, Balsamic Agrodolce (GF)
- Colorado Striped Bass, Saffron Volute, Pistachio Tarragon Gremolata (DF) (GF)
- Spice Rubbed Pork Loin, Orange, Star Anise, Rosemary Jus (DF) (GF)\*
- Beef & Pork Meatballs, Tomato Ragu, Basil, Parmesan
- Roasted Chicken Salad, Almonds, Currants, Celery, Poppseed Aioli (GF) (DF)

## **SIDE DISHES & VEGETABLES** (Select two)

- Yukon Gold Potato Mash (V) (GF)
- Penne Pasta Gratin, Broccolini, Cheddar, Caramelized Onions (V)
- Crispy Rosemary Potatoes, Spicy Tomato, Garlic Aioli (Vegan) (GF)
- Grilled Asparagus, Pumpkin Seed Pesto, Goat Cheese (V) (GF)
- Mediterranean Vegetables, Balsamic, Thyme, Fennel Seed (Vegan) (GF)
- Brussels Sprouts, Pancetta, Parmesan (GF)
- Roasted Cauliflower, Chickpeas, Romesco, Pepitas, Herb Chermoula (Vegan) (GF)
- Butternut Squash Bolognese, Rigatoni, Spinach, Kale Pistou (Vegan)

## **MINIATURE DESSERTS** (Select three)

- Vanilla Sponge Cake, Lemon, Blackberry Brittle (Vegan)
- Chocolate Olive Oil Cake, Peanut Butter, Candied Peanuts (Vegan)
- Yuzu Pate De Fruit, Matcha, Raspberry (Vegan) (GF)
- Coconut Cashew Lime Macaroons (GF)
- Salted Dark Chocolate Tahini Fudge (GF)
- Pumpkin Pie Truffles, Graham Cracker, White Chocolate (GF)
- Chocolate Mousse Cups, Raspberry Coulis, Pistachio Praline (GF)
- Crème Caramel Panna Cotta, Gingersnap Crumble, Caramel Pearls
- Tres Leches Cups, Vanilla Sponge, Strawberry, Cinnamon Chantilly
- Mini Rum Baba Bundt Cakes, Pineapple Syrup, Cardamom Whip
- Coconut Cheesecake Tartlets, Mango Ginger Chutney, White Chocolate Pearls
- Brown Butter Walnut Shortbread Cookies, Black Cherry Mousse
- Milk Chocolate Hazelnut Tortes, Amaretto, Orange
- Lemon Poppseed Madeleines, Toasted Meringue, Blueberry

# PICNIC LUNCHES

## **GALLERIA PICNIC**

\$29 per person

Baby Lettuce, Gold Beets, Shaved Fennel, Hazelnuts, Balsamic Vinaigrette  
Gourmet Artisan Cheese Selection, Grapes, Seasonal Compote, Crackers (V)  
Tahini Hummus and Roasted Red Pepper Dip with Grilled Pita  
Shaved Beef Tenderloin Sliders, Arugula, Tomatoes, Mustard Horseradish Aioli, Potato Roll  
Kettle Chips  
Chocolate Chip & Snickerdoodle Cookies (V)

## **SCULPTURE PARK PICNIC**

\$31 per person

Seasonal Sliced Fruit Display (V) (DF) (GF)  
Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing (v)  
Sliced Turkey and Roast Beef  
Fontina and Cheddar Cheese  
Tomato, Red Onion, Green Leaf Lettuce  
Dijon Mustard, Mayonnaise, Creamy Horseradish  
Sliced White and Multi Grain Bread  
Kettle Chips (V) (GF) (DF)  
Chocolate Chip & Snickerdoodle Cookies (V)

# GOURMET BOXED LUNCHES

## **GOURMET BOXED LUNCH**

\$22 per person

### **All Boxed Lunches include:**

Pasta Salad, Kettle Chips, & Fresh Baked Pastry

### **Sandwich Selections:**

Assorted Turkey & Roast Beef Sandwiches Served on 6" Hoagies

### **Other Selections:**

(Vegan) (V) (GF) & other Dietary Specific Items Available Upon Request

*\*Additional charges may apply*

### **Bottled Beverages** (Cans available upon request)

Assorted Sodas (Coke, Diet Coke, Sprite) \$4 each

Bottled Water \$4 each

# DISPLAYS & STATIONS



## **Snack Break** \$12 per person

Gourmet Artisan Cheese Selection, Grapes, Seasonal Compote, Crackers (V)  
Vegetable Crudité with Red Pepper Herb Crema, Green Goddess Ranch (V)  
Cajun Salty Snack Mix (V) (DF)  
Cookies & Brownies (V)

## **Picnic Break** \$15 per person

Gourmet Artisan Cheese Selection, Grapes, Seasonal Compote, Crackers (V)  
Seasonal Sliced Fruit Display (V) (DF) (GF)  
Vegetable Crudité with Red Pepper Herb Crema, Green Goddess Ranch (V)  
Cajun Salty Snack Mix (V) (DF)  
Cookies, Brownies (V)

## **Savory**

House Kettle Chips (V) (DF) (GF) \$3 pp  
Gourmet Salty Snack Mix (V) (DF) \$3 pp  
“City Pop” Premium Popcorn Buttered \$4pp/Flavored \$5pp

## **Fresh Vegetable Crudité** \$8 per person

Green Goddess Ranch (V) (GF)  
Red Pepper Almond Dip (Vegan) (GF)

## **Beet Hummus** \$10 per person

Tahini, Mint, Pistachio Duukah (Vegan) (GF)  
Grilled Garden Vegetables (Vegan) (GF)  
\*Served with Pita Chips (V)

## **Sweet**

Seasonal Sliced Fruit Display (V) (DF) (GF) \$8 pp  
Cookies, Brownies (V) \$5 pp  
Assorted Cupcakes (V) \$8 pp  
Chewy Granola Bars (V) \$3 pp  
Kind Bars (V) \$5 pp

## **Petit Dessert Display** \$9 per person

Custom-Crafted Miniature Desserts

## **Coffee & Hot Tea Station**

Café Bel Etage Regular & Decaf Coffee, Hot Tea Selection \$250 Initial Set  
Additional Regular, Decaffeinated Coffee \$45 / gallon  
Assorted Hot Tea \$4 each