



KEVIN TAYLOR

Catering

At the Denver Center for the Performing Arts



EVENING CATERING GUIDE

Contact:

Keith Truitt

Director of Catering & Events

keith@ktrg.net

HORS D'OEUVRES

100 pieces/\$300

Hors d'oeuvres are perfect for your next reception and are creatively presented as bite-sized tray-passed appetizers. Items are priced by the piece to allow you to mix, match and get creative with a multitude of flavors .



VEGETARIAN

- French Onion Dip, Salt & Vinegar Potato, Chives, Everything Spice (V) (GF)
- Black Bean Hummus, Corn Tostada, Green Chili Jam, Queso Fresco, Cilantro (V) (GF)
- Tempura Cauliflower, Cayenne Hot Sauce "Blue Cheese Crema", Pickled Celery (Vegan) (GF)
- Tomato Zucchini Gazpacho, Watermelon Salsa, Mint, Sunflower Seeds (Vegan) (GF)
- Caprese Skewer, Mozzarella, Tomato, Basil, Balsamic Reduction (V) (GF)

SEAFOOD

- Tuna Tartare, Cucumber, Sesame Soy Vinaigrette, Passionfruit Pearls, Pea Shoots (GF)
- Dirty Rice Fritter, Lump Crab, Cajun Remoulade, Corn Relish
- Smoked Salmon Salad, Pumpernickel, Caper Onion Cream Cheese, Dill
- Shrimp & Grits Hushpuppy, Chorizo Pepper Jam, Salsa Verde (GF)
- Maine Lobster Rolls, Fine Herb Aioli, Parmesan Gougère, Cornichons

MEAT

- Spiced Beef Tartare, Tahini Vinaigrette, Sesame Duukah, Pita Chips
- Korean Fried Chicken, Sweet Chili Sauce, Pickled Cucumber, Scallions (GF)
- Grilled Lamb Kebobs, Pomegranate Gastrique, Mint Labneh, Pistachios (GF)
- Smoked Pork Belly, Peach Whiskey BBQ, Pimento Cheese, Cornbread Crumble (GF)
- Crispy Chicken Potsticker, Citrus Ponzu Glaze, Spiced Cashews

DISPLAYS & STATIONS



Italian Bruschetta Station \$12 per person

- Tomato, Basil, Mozzarella (V)
- Garlic Rosemary White Bean Puree (Vegan)
- Seasonal Vegetable Caponata, Capers, Raisins (Vegan)
- *Served with Crostini's and Assorted Crackers (V)*

Mediterranean Pita Station \$10 per person

- Baba Ganoush, Eggplant, Tahini, Roasted Garlic, Smoked Paprika (Vegan)
- Spice Cauliflower Dip, Feta, Turmeric, Yogurt (V)
- Muhamara Red Pepper Dip, Walnuts, Pomegranate (Vegan)
- *Served with Grilled Pita*

Fresh Vegetable Crudité \$8 per person

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

Antipasto Station \$14 per person

- Basil Pesto, Garlic, Pumpkin Seeds (Vegan) (GF)
- Whipped Ricotta, Parmesan, Lemon (V) (GF)
- San Marzano Tomato Spread, Oregano, Olive Oil (Vegan) (GF)
- Grilled Garden Vegetables, Balsamic, Fennel Seed (Vegan) (GF)
- *Served with Grilled Bread and Rice Crackers*

Gourmet Artisan Cheese Selection \$12 per person (V)

Fruit Mostarda, Marcona Almonds, Table Grapes, Assorted Crackers

Charcuterie Board \$14 per person (GF)

Assorted Meat Selection, Garden Pickles, Marinated Olives, Crostini

Poached Gulf Shrimp Cocktail \$16 per person (GF)

Bloody Mary Cocktail, "Old OH" Seasoning, Lemon Wedges

Macaroni & Cheese \$10 per person

- Green Chilis, Aged Cheddar, Caramelized Onions (V)
- *Add Chicken \$3 Supplement*

Braised Beef Meatballs \$14 per person

Mascarpone Polenta, Tomato Pepper Ragu, Parmesan, Basil

DISPLAYS & STATIONS



Black Bean Sliders \$52 per dozen
Goat Cheese, Pepper Jam, Kale Pesto (V)

Italian Grinder Sliders \$56 per dozen
Genoa, Ham, Provolone, Calabrian Chili Aioli, Giardiniera, Arugula

American Beef Sliders \$54 per dozen*
OH Sauce, American Cheese, Tomato, Pickle

Wagyu Beef Sliders \$60 per dozen*
Truffle Aioli, Gruyere, Mushrooms, Tobacco Onions

Roasted Beef Tenderloin Sandwiches \$60 per dozen*
Tomato Jam, Arugula, Herb Horseradish Aioli, Potato Rolls

BUILD YOUR OWN ACTION STATIONS

Beef Bolognese Rigatoni Station \$14 per person
Parmesan, Chili Flake, Mozzarella, Pistachio Pesto, Calabrian Chili Oil

Pommes Frites Station \$8 per person
Truffle Aioli, Creole Mustard, Chipotle Ketchup, Parmesan, Nashville Hot Seasoning (V)

Shiitake Mushrooms Potstickers \$10 per person
Toppings: Chili Crisp, House Sriracha, Citrus Ponzu, Scallions, Nori Furikake (V)

Vegetable Fried Rice \$10 per person
Toppings: Fried Tofu, Bean Sprouts, Chili Crisp, Peanuts, Yuzu Soy Vinaigrette (Vegan) (GF)

Soft Flour Street Tacos

One Protein \$18 Two Proteins \$22 Three Proteins \$26

Pork Carnitas, Short Rib Barbacoa, Citrus Mahi Mahi, Achiote Chicken, Guajillo
Mushrooms

Salsa Roja, Salsa Verde

Shredded Cabbage, Queso Fresco, Guacamole, Pickled Onions, Lime Crema, Hot Sauces

-Add *Tortilla Chips* \$2 Supplement

THREE-COURSE PLATED DINNER

\$58 per person

Guest selections required ahead of time.



PLATED DINNERS

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

SALAD (please 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)
- Romaine 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)
- *(Seasonal fish options available upon request)*

ENTRÉE DUOS (please select one)

- Braised Beef Short Rib & Colorado Striped Bass
Garlic Polenta, Grilled Broccolini, Peppadew Piperade, Tomato Cream
- New York Strip Loin & Seared Salmon (GF)*
Yukon Gold Mash, Brussels Sprouts Gratin, Tobacco Onions, Creamy Horseradish

DESSERT (please 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)

SAGE—DINNER BUFFET

\$50 per person

Guest selections required.



DINNER BUFFETS

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

SOUPS AND SALADS (Select One)

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

ENTREES (Select Two)

- Herb Roasted Chicken Breast, Bacon, Sage, Mustard Jus (DF) (GF)
- Seared Atlantic Salmon, Capers, Beet Salsa Verde (GF)*
- Braised Short Rib, Red Wine Shallots, Balsamic Agrodolce (GF)
- Beef & Pork Meatballs, Tomato Ragù, Basil, Parmesan
- Roast NY Strip, Smoked Onions, Bordelaise (DF) (GF)* (not available on Denver Buffet)
- Grilled Beef Tenderloin, Roasted Mushrooms, Au Poivre (\$8/pp supplement)

SIDES (Select Two)

- Yukon Gold Potato Mash (V) (GF)
- Crispy Rosemary Potatoes, Spicy Tomato, Garlic Aioli (Vegan) (GF)
- Gold Potato Gratin, Leeks, Fine Herbs, Gruyere (V) (GF)
- Penne Pasta Gratin, Broccoli, Cheddar, Caramelized Onions (V)
- Mascarpone Polenta, Garlic, Roasted Red Peppers (V) (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)
- Mushroom & Black Bean Chili, Sweet Potato, Zucchini, San Marzano Tomatoes (Vegan) (GF)
- Butternut Squash Bolognese, Rigatoni, Spinach, Kale Pistou (Vegan)

MINIATURE DESSERTS (Select Two)

Please Select from Dessert Station Options

**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*

ROSEMARY—DINNER BUFFET

\$55 per person



DINNER BUFFETS

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

SOUPS AND SALADS (Select Two)

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

ENTREES (Select Two)

- Herb Roasted Chicken Breast, Bacon, Sage, Mustard Jus (DF) (GF)
- Seared Atlantic Salmon, Capers, Beet Salsa Verde (GF)*
- Braised Short Rib, Red Wine Shallots, Balsamic Agrodolce (GF)
- Beef & Pork Meatballs, Tomato Ragù, Basil, Parmesan
- Roast NY Strip, Smoked Onions, Bordelaise (DF) (GF)* (not available on Denver Buffet)
- Grilled Beef Tenderloin, Roasted Mushrooms, Au Poivre (\$8/pp supplement)

SIDES (Select Two)

- Yukon Gold Potato Mash (V) (GF)
- Crispy Rosemary Potatoes, Spicy Tomato, Garlic Aioli (Vegan) (GF)
- Gold Potato Gratin, Leeks, Fine Herbs, Gruyere (V) (GF)
- Penne Pasta Gratin, Broccoli, Cheddar, Caramelized Onions (V)
- Mascarpone Polenta, Garlic, Roasted Red Peppers (V) (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)
- Mushroom & Black Bean Chili, Sweet Potato, Zucchini, San Marzano Tomatoes (Vegan) (GF)
- Butternut Squash Bolognese, Rigatoni, Spinach, Kale Pistou (Vegan)

MINIATURE DESSERTS (Select Three)

Please Select from Dessert Station Options

**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*

THYME—DINNER BUFFET

\$58 per person



DINNER BUFFETS

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

SOUPS AND SALADS (Select Two)

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

ENTREES (Select Two)

- Herb Roasted Chicken Breast, Bacon, Sage, Mustard Jus (DF) (GF)
- Seared Atlantic Salmon, Capers, Beet Salsa Verde (GF)*
- Braised Short Rib, Red Wine Shallots, Balsamic Agrodolce (GF)
- Beef & Pork Meatballs, Tomato Ragù, Basil, Parmesan
- Roast NY Strip, Smoked Onions, Bordelaise (DF) (GF)* (not available on Denver Buffet)
- Grilled Beef Tenderloin, Roasted Mushrooms, Au Poivre (\$8/pp supplement)

SIDES (Select Three)

- Yukon Gold Potato Mash (V) (GF)
- Crispy Rosemary Potatoes, Spicy Tomato, Garlic Aioli (Vegan) (GF)
- Gold Potato Gratin, Leeks, Fine Herbs, Gruyere (V) (GF)
- Penne Pasta Gratin, Broccolini, Cheddar, Caramelized Onions (V)
- Mascarpone Polenta, Garlic, Roasted Red Peppers (V) (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)
- Mushroom & Black Bean Chili, Sweet Potato, Zucchini, San Marzano Tomatoes (Vegan) (GF)
- Butternut Squash Bolognese, Rigatoni, Spinach, Kale Pistou (Vegan)

MINIATURE DESSERTS (Select Four)

Please Select from Dessert Station Options

**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*

OPTIONS & EXTRAS



MINIATURE DESSERTS

Please select from choices below \$42 per dozen

- 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 Poppyseed Madeleines, Toasted Meringue, Blueberry

Tableside French Coffee Service \$6 Per Person

Sweetener, Creamer for the Table

French Bread Service or Bread Baskets & Sliced Salted Butter \$3 per person

Dinner Rolls & Whipped Butter (Station) \$2 per person

Cake Cutting Service \$2 per person

We are happy to cut, plate, & serve

Hot Coffee Station \$250 initial setup

Hot Tea, Regular, Decaf Café Bel Etage Coffee

\$45 Per Gallon Coffee Refill \$4 Per Tea Bag

STAFFING FEES

Administrative Fee: \$1000 -*Estimate*

Coordination of Event & On-Site Contact

Additional Staffing: \$200 per person

Final Charge Based on Individual Event Details

Uniformed Chef Attendant: \$200

Add a carving station, or just an extra touch of service to your event