



Reception Menus

Hors D'Oeuvres



**Prices are per guest and do not include event production fee and tax.*

**Butler Passed Items available, please ask for details*

**Hors D'Oeuvre Receptions come with Iced Tea/Lemonade and Fruit Infused Water*

Hors D'Oeuvre prices range from \$4.00 to \$7.00 per guest; Station prices \$6.00—\$9.00 per guest, please contact our event design team for more specific details.

Seasonal Fruit and Cheese Skewers

Baja Shrimp fresh shrimp cocktail, with a pico de gallo twist, served in individual shot glasses garnished with avocado

Smoked Salmon Canapés with Tomato Ginger Chutney

Petite Lamb Chops served with a mint aioli

Seared Yellow fin Tuna served on crispy wonton with lime wasabi sauce

Petite Goat Cheese Pastry Florets puff pastry bites with goat cheese and roasted red peppers

Pan Seared Scallop topped with mango curry glaze and yellow pepper julienne served on an Asian spoon

Lobster and Gruyere Macaroni and Cheese served in individual mini bean pots

Bruschetta Bar guests will serve themselves to toast points and a selection of Sun-dried Tomato Tapenade, Basil Pesto, and other flavors

Antipasto Board A cascading display of marinated salami, cappicola ham and pepperoni, with imported and domestic cheeses, accompanied by grilled vegetables including fennel, oven roasted tomatoes and zucchini, olives, dried fruits and nuts served with assorted crackers. Truly a favorite of many receptions as guests have so many flavors to select from as our chef designs this display with a plentiful heart

Flavors of the Mediterranean Spinach and Flour tortillas with pesto, hummus, arugula, pine nuts and more, served as delectable pinwheels

Prosciutto Wrapped Asparagus Drizzled with tangerine balsamic vinaigrette

Lavender Salmon Display grilled salmon brushed with a piquant glaze of lavender, honey and balsamic vinegar served with toast points

Artisan Cheese Board with our Signature Savory Cheesecake Selection of imported and domestic cheeses presented with a CDC specialty savory cheesecake (whipped cream cheese and southwestern herbs, blended with other cheeses and baked with a pecan crusted top, served chilled....an event favorite!!), garnished with fresh grapes and berries, served with assorted crackers and flat breads

Petite Potato Cakes with a poblano pepper ranch

Brie and Raspberry En Croute light and crispy puff pastry filled with melted brie and raspberry

Mini Reuben Puffs a taste of New York, with lean corned beef, sauerkraut and Swiss, layered in a flaky rye pastry puff with Thousand Island crème

Carnitas Slider chipotle glazed shredded pork with sprouts and a shallot aioli confit

Mini Mediterranean Pizzas melted, baked and savory – with Arugula, feta, mozzarella, Cappicola Ham and basil pesto

Petite Maryland Crab Cakes Served with spicy rough mustard aioli

Wild Mushroom Purse blended with herbs and a hint of brandy, served in buttery phyllo purse

Warm Savory Artichoke Dip served with pita crisps

Jerk Chicken served with Mango salsa

Santa Fe Chicken Spring Rolls Southwestern blend of black beans, corn, cheese and chicken, served with fresh pineapple salsa

Stations **Hand Carved Certified Angus Sirloin of Beef Petite Sandwiches** with warm baked rolls, frizzled leeks & sauces

Hand Carved Assorted Game Sausage with warm baked rolls, grilled peppers and onions and accompanying sauces

Sweet Potato Bar sweet whipped yams with assorted toppings: mini marshmallows, candied pecans, cinnamon butter, brown sugar, with lined paper bamboo cones as your serviette

Mac N Cheese Flight: 1-Prosciutto and Gruyere 2-White Cheddar and diced Red Pepper 3– Mediterranean with cavatappi noodles, feta and kalamata olives, displayed in a rustic kettles, with a golden baked crust, accompanied by herbed garlic sliced baguettes

Risotto Bar traditional risotto with a savory selection of toppings: roasted root vegetables, sautéed mushrooms, walnuts, prosciutto bits

Pasta Station penne and cavatappi noodles presented with an extensive toppings bar so guests can customize their own entrée as our chef flambés their selection right in front of their eyes. Tomato Herb Marinara, Alfredo Cream Sauce, Pesto, Grilled Chicken, Sausage, Roasted Root Vegetables, Parmesan, Oven Roasted Tomatoes and more

Plated Courses



- *Prices are listed per guest and do not include event production fee and tax*
 - *Additional staffing fees apply due to the volume of operations of a seated dinner*
 - *Menu comes with fresh Artisan Bread and Butter*
 - *Table side beverage service of coffee and water*
- Plated Courses range from \$26.00 to \$39.00 per guest depending on selection and DUET plates.
Please contact our event design team for more specific details.***

Salad

Please select one of the following...served with fresh artisan bread and butter

Iceberg Wedge with crisp bacon, crumbled Maytag bleu cheese crumbles, vine ripened tomatoes, creamy blue cheese dressing served atop of plated drizzled with balsamic reduction

Mixed Field Greens served in a radicchio cup with gorgonzola crumbles, walnuts and dried cherries, tossed in a tangerine balsamic vinaigrette

Herbed Greens and Belgian Endive with crisp granny smith apples, feta crumbles, candied pecans and a raspberry vinaigrette

Entrée

Please select one of the following entrée and side pairings...

Chicken Piccata Bone In Chicken laced with a lemon caper crème, served with Herb Roasted Purple Majesty Potatoes and Asparagus Bundle with diced red peppers

Chicken Dijonaise with whole grain mustard remoulade, shitake mushrooms, fresh chives and herbs, served with Haricot Verts and Sweet Potato Wedges

Fontina Chicken filled with prosciutto, Fontina cheese and mushrooms touched with a Fontina burre blanc, accompanied by Petite Herbed Risotto Cakes and Asparagus Spears with diced yellow and red peppers

Tender Colorado Lamb Chops with mint chutney, Garlic Lentil Couscous & Zucchini, Yellow Squash and Eggplant Fries

Herb-Crusted Halibut painted with citrus ponzu and served with Mushroom Wild Rice and a Summer Vegetable Bouquet

Citrus Salmon with a mango salsa, and sprinkled with corn tortilla strips, accompanied by Black Bean & Roasted Corn Salad

Petite Tenderloin Filet touched with a tart cherry sauce presented with Roasted Root Vegetable Risotto and

12 oz. Seasoned Prime Rib of Beef served with zesty creamy horseradish, Broccoli and Diced Red Peppers and Garlic Whipped White Cheddar Potatoes

French Cut Pork Chop brushed with a chipotle crème, presented with Fruited Rice Pilaf and Broccoli Bundles laced with E.V.O.O and Himalayan Sea Salt and tri colored pepper vegetable confetti

DUET 6 oz. Tenderloin Filet and Marinated Grilled Jumbo Prawns with champagne béarnaise, an Herbed Risotto Cake and Asparagus Spears with diced red peppers **DUET Grilled Chicken Breast and Shrimp Scampi** served with Rosemary Wedged Potatoes, Colorful Cauliflower and Fall Vegetable Bouquet \$29.95 per person

DUET Tenderloin Filet and Walnut Encrusted Filet of Salmon with a Garlic Cheddar Duchess Potato and Grilled Eggplant, Zucchini and Squash fries

DUET French Cut Pork Chop with Seared Bay Scallops served with Lentil Mint Couscous and Broccoli bundles, garnished with slivered almonds, EVOO and sea salt

VEG Options available for all events. We are happy to accommodate Gluten, Dairy and Nut allergies as well.

Dessert

Please select one of the following to add to your menu \$3.00 per guest...

Berry Flan with fresh fruit

Black Forest Chocolate Cherry Cake alternated with **Carrot Cake**, presented with raspberry and caramel drizzled plates

Gourmet Cheesecakes: Fudge Nut Turtle, the Classic and Dulce de Leche... touched with caramel, raspberry or dark chocolate glaze

Petite Chocolate Bundt Cakes with fresh whip, mixed berries and raspberry drizzle

Chocolate Pyramid Anglaise dark chocolate cake with dark chocolate mousse and a creamy center, touched with a mango berry glaze

Dinner Buffets



- *Dinner Buffet Menus come with Fresh Baked Artisan Bread*
- *Petite Sweet Station (gourmet cookies, brownies and dessert bars) included in price.
Ask about dessert enhancements.*
- *Menus complete with Iced Tea, Fruit Infused Water and Lemonade*
- *Menu time runs about 1.5 - 2 hours.*

Salad

Please select two of the following

- Classic Caesar Salad** with crisp Romaine, fresh grated parmesan, cherry tomatoes ,garlic croutons and herbed Caesar vinaigrette
- Old World Mozzarella and Roma Tomato Salad** drizzled with balsamic glaze and pesto
- Mixed Field Greens** with gorgonzola crumbles, candied pecans and dried cherries, tossed in a tangerine balsamic vinaigrette
- Spinach and Strawberry Salad** with pine nuts, feta crumbles and a raspberry vinaigrette

Sides

Please select two of the following

- Summer Fresh Vegetable Ensemble • Sautéed Zucchini with Toasted Almonds and Pecorino • Asparagus Spears with diced red peppers • Rosemary Roasted New Potatoes • Garlic Cheddar Mashed Potatoes • Fruited Rice Pilaf • Bleu Cheese Potatoes Au Gratin • Herbed Haricots Verts • Brown Sugar Whipped Yams topped with walnuts and marshmallows • Italian Herbed Risotto Cakes

Entrees

Please select two of the following

- Chicken Capellini** with basil, fresh and sun dried tomatoes, served over bed of capellini pasta
- Chicken Dijonaise** with light mustard cream, shitake mushrooms and fresh chives
- Lemon Crème Chicken** Bone-in Chicken Breasts seared to a moist perfection and presented with a lemon caper burre blanc
- Fontina Chicken** filled with prosciutto, Fontina cheese and mushrooms
- Roasted Chicken Breast Roulade** Stuffed with Boursin cheese, mushrooms and spinach, topped with an artichoke beurre sauce
- Walnut Encrusted Salmon** with an apricot burre blanc
- Spanish Style Tilapia** encrusted in a tri-colored corn tortilla with Mexican spices
- Seared Striped Bass** with fresh tomato basil
- Walnut Encrusted Halibut** served with a light lemon crème drizzle
- Oven Baked Tilapia** with Mango Salsa
- Vegetarian Lasagna** layered summer fresh vegetables with mozzarella, marinara and baked golden brown
- Wild Mushroom Ravioli** served in a Quattro Formaggio cream sauce with diced tomatoes and grated parmesan
- Eggplant Parmesan** Fresh eggplant, lightly breaded with an herbed seasoning, served with melted mozzarella and our zesty marinara
- Baked Ziti** with Italian Sausage, layered with provolone and mozzarella
- Penne Pasta with Italian Sausage and Meatballs**
- Farfelle with Chicken, Mushrooms and Ricotta**
- Pork Roulade** bone out porkloin stuffed with apples and cranberry stuffing
- Hand Carved Jalapeno Glazed Turkey** served with apricot chutney
- Hand Carved Herb Rubbed Sirloin of Beef** served with assorted sauces
- Hand Carved Prime Rib of Beef** served with assorted sauces
- Hand Carved Herb Rubbed Certified Angus Tenderloin of Beef** served with assorted sauces
- Rosemary Herbed Salmon Filet** with apricot burre blanc
- Shrimp stuffed Rainbow Trout** served on a bed of warm spinach
- Spicy Stuffed Shrimp** lightly breaded shrimp stuffed with hint-of-spice crab meat. Served with cocktail sauce

***Buffet pricing with (2) entrée selections varies from \$26.00 to \$36.00 per guest depending on the selection.
We are happy to accommodate special meals regarding dairy, gluten or nut allergies.***

Additional Information

BAR PACKAGES

Client to purchase all alcohol (Beer Selections, Wine Selections and Hard Alcohol), Continental “Divine” Catering to serve: Corkage/Bartending Service Fee: Client to provide selections of Beer, Red and White Wines and Hard Alcohol, Continental “Divine” to serve. Continental “Divine” will also supply cocktail napkins, wine keys, ICE, bar garnish (oranges, lemons, limes), the following mixers: Pepsi, Diet, Sierra Mist, Cranberry, Tonic and Club Soda, bar linens, beverage bins and all necessary bar equipment. Clear plastic cocktail style 10 oz wine tumblers, 16 oz clear plastic beer cups provided as well. Professional Bartenders.

***If client is only providing Beer and Wine - Corkage/ Bartending Service Fee reduced**

Continental “Divine” would be happy to provide and serve all alcoholic beverages:

Host Full Bar: CDC to provide alcoholic selections and serve – including: Coors, Coors Light and Fat Tire, Merlot and Cabernet Sauvignon and Chardonnay and Pinot Grigio, Svedka Vodka, Jack Daniels, Bacardi Rum, Dewars Scotch and Gin with Pepsi, Diet, Sierra Mist, Cranberry, Club Soda and Tonic. Continental “Divine” will also supply cocktail napkins, wine keys, ICE, bar garnishes (oranges, lemons, limes), bar linens, beverage bins and all necessary bar equipment. Clear plastic cocktail style 10 oz tumblers, 16 oz beer cups provided as well. Professional Bartenders dressed in all black uniform are included.

***For only Host Beer and Wine, price reduced.**

RENTALS

We are happy to take care of your rental orders. We have great relationships with multiple rental companies in Denver and can coordinate this aspect of your event, complimentary. We’ll handle all delivery and pick up details. Please ask for more information and to see the rental companies’ price catalogs. If you have additional ideas for activities or rental options at your event – DJ, Band, Florist, Face Painter, Magician, Ice Sculptures, Media and AV Equipment, and more... do not hesitate to ask us to assist you with information and bookings.

Our Food & Beverage Station Tables, Linens, Display Equipment and Décor have a \$140.00 charge per event

Catering Delivery Fee (applicable to every event)- for truck maintenance and delivery of all catering equipment for your event, based on location and number of guests.

Additional Information

Dessert Enhancements

Feel free to add any of the below to your Hors D'Oeuvre Reception Menu, Plated Dinner or Dinner Buffet.

Mile High Sweet Table An assortment of carrot, Oreo crumb and raspberry dessert bars plus petite cheesecake bites (\$4.00)

Assorted Flavored Mousse Vanilla Bean, Butterscotch and other treats served in individual serviettes, with candied garnish (\$4.95)

Hand Carved Jack Daniels Sauce Bread Budding Truly amazing and enjoyed by everyone, a warm treat! Garnished with fresh berries (\$4.95)

Warm Bananas Foster Bites and Brownie Bites brushed with powdered sugar (\$4.00)

Multi-colored Macaroons (\$4.50)

To-die-for Xangos flour tortillas brushed with cinnamon sugar, filled with caramel cheesecake and baked to a golden finished, drizzled with dark chocolate (\$4.50)

The Fine Print

- All menu prices are listed per guest, and do not include event production fee (25%) and tax (8.1%). Our Event Production Fee is an industry standard % of food and beverage sales. It is 25% of only your food and beverage order. It covers all staffing and labor for your event: including Banquet Staff, Floor Captain and Event Manager. This percentage covers all administrative fees, kitchen preparation, set up, breakdown, loading and unloading portal to portal (Seated Meals and Interactive Stations do require additional staffing fees due to the high volume of operations for such events).
- We charge per guest, not per tray or menu selection as we guarantee to not run out and will continue to replenish displays for a fresh look for each guest. You are purchasing the experience of your guests to enjoy the cuisine during the allotted event time.

What's Included

- All menus include iced tea, lemonade and fruit infused water. Soft Drinks available for \$additional.
- For Hors D'Oeuvre Receptions, we are happy to provide elegant cocktail style black or white square plastic plates with Reflection ware and black cocktail napkins. For Dinner Menus, we are also happy to provide upgraded black plastic plates, black dinner napkins and Reflection disposable service ware. You can of course rent china and we are happy to coordinate those details.
- Any specialty meals for vegetarian, gluten, nut or dairy allergies.
- **For Wedding Celebrations—we are happy to cut and serve your cake complimentary and if you are providing the champagne, we are happy to pour and serve a toast, complimentary.**