ABOUT DENVER UNION STATION EVENTS

With multiple, versatile venue spaces within Denver’s most iconic building, Union Station has continuously provided elevated meetings and events to both Denverites and visitors alike throughout the years. All of our occasions are managed by The Crawford Hotel and are customizable to each client’s unique needs. Popular events include corporate meetings, receptions, wedding rehearsal dinners, farewell brunches, and memorable celebrations in between.

We hope you enjoy browsing this lookbook of menu curations to begin planning your next occasion at Denver Union Station and The Crawford Hotel!

VENUE SPACES

**Lower Level**
- The Gallery
- McWhinney
- Larimer
- Belz
- Urban Neighborhoods

**Main and Upper Level**
- The Great Hall
- Shuffleboard Platform
- Cooper Lounge
- Terminal Bar
  - Outdoor patio and indoor Beer Garden spaces

THE CRAWFORD HOTEL

All of the private and semi-private events at Union Station are managed by our team at The Crawford Hotel, Denver’s award-winning hotel right within Union Station.

Enjoy unparalleled amenities and personalized service at this iconic hotel in the heart of downtown Denver!
BEVERAGE COCKTAIL SERVICES

Bartenders are billed at $150.00 each up to 4 hours of service. Bartenders are staffed at one per 75 guests.

SPIRITS

PREMIUM | $9
Tito’s Vodka
Tanqueray Gin
Bacardi Rum
Milagro Silver Tequila
Bulleit Bourbon
Dewars Scotch

PLATINUM | $11
Ketel One Vodka
Hendrick’s Gin
Plantation 5 Year Rum
Don Julio Silver Tequila
Knob Creek Bourbon
Johnnie Walker Black Label Scotch

CLASSIC COCKTAIL ADDITIONS

$50 set-up charge, per bar
Premium Spirit Selections ($12), Platinum Spirit Selections ($13)
Create your own menu and choose up to five cocktails

Old Fashioned | Rye Whiskey, Sugar Cube, Angostura Bitters
Manhattan | Rye Whiskey, Sweet Vermouth, Angostura Bitters
Negroni | Gin, Campari, Sweet Vermouth
Whiskey Sour | Whiskey, Fresh Lemon Juice, Simple Syrup
Boulevardier | Rye Whiskey, Campari, Sweet Vermouth
Martini | Vodka or Gin, Dry Vermouth
Moscow Mule | Vodka, Fresh Lime Juice, Ginger Beer
Paloma | Tequila, Fresh Lime Juice, Grapefruit Soda
Cosmopolitan | Citrus Vodka, Combier, Fresh Lime Juice, Cranberry Juice
French 75 | Gin, Fresh Lemon Juice, Simple Syrup, Prosecco
Margarita | Tequila, Fresh Lime Juice, Combier, Agave Syrup, Salted Rim

Prices do not include 24% Service Charge, 2% USHPF Fee, or 8% Sales Tax Staffing will be determined and agreed upon between Denver Union Station and client prior to event. All prices and products subject to change without notice.

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BEER AND WINE

COLORADO BEER SELECTIONS | $7

Howdy Pilsner | The Post Brewing Co. | Lafayette
White Rascal Belgian Wit | Avery Brewing Co. | Boulder
Fat Tire Amber Ale | New Belgium Brewing Co. | Fort Collins
Odell IPA | Odell Brewing Co. | Fort Collins
Graham Cracker Porter | Denver Beer Co. | Denver
Glider Cider | Colorado Cider Co. | Denver

OFFERED ON GALLERY EVENTS ONLY | $7

Union Station Kolsch | Denver Beer Co. | Denver
Weissbier | Prost Brewing Co. | Denver
Amber Ale | Seedstock Brewery | Denver
Escape to Colorado IPA | Epic Brewing Co. | Denver

OFFERED AT TERMINAL BAR ON THE PLAZA EVENTS ONLY

Domestica Blonde Ale | Ratio Beerworks | Denver | $6
Rue B. Soho Grapefruit Lager | SKA Brewing Co. | Durango | $6
Maui Express Coconut IPA | Denver Beer Co. | Denver | $6
Salted Cucumber Cider | Stem Ciders | Denver | $6
Watermelon Gose | Fate Brewing Co. | Boulder | $7
Sour Saison | New Belgium Brewing Co. | Fort Collins | $8

WINE

PREMIUM | $10
Naonis Prosecco | Italy
Montgravet Rosé | France
Tenuta Sant’Anna Pinot Grigio | Italy
Terrazas Altos del Plata Chardonnay | Argentina
Amalaya Malbec | Argentina
Terrazas Altos del Plata Cabernet Sauvignon | Argentina

PLATINUM | $12
Jean-Phillipe Brut | France
Chateau St. Michelle Brut Rosé | France
Vavasour Sauvignon Blanc | New Zealand
Chalk Hill Chardonnay | California
Rodney Strong Upshot Red Blend | California
Newton Skyside Cabernet Sauvignon | California

NON-ALCOHOLIC SELECTIONS | $5

Pepsi / Diet Pepsi / Sierra Mist
Tonic Water / Soda Water / Bottled Water
Assorted Juices

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HOSTED BAR PACKAGES

Bartenders are billed at $150.00 each, up to 4 hours of service. Bartenders are staffed at one per 75 guests.

BEER, WINE, AND SODA

PREMIUM | $20 per guest
Two-Hour Package with Premium Wine Selections, $8.00 per guest for each additional hour

PLATINUM | $22 per guest
Two-Hour Package with Platinum Wine Selections, $9.00 per guest for each additional hour

FULL BAR

PREMIUM | $25 per guest
Two-Hour Package with Premium Wine and Spirit Selections, $10.00 per guest for each additional hour

PLATINUM | $27 per guest
Two-Hour Package with Platinum Wine and Spirit Selections, $12.00 per guest for each additional hour

FULL BAR WITH CLASSIC COCKTAILS | $29 per guest
Two-Hour Package, $13.00 per guest for each additional hour

Hosted bar packages require a 2-hour minimum.
## Breakfast Menus

Buffets offered for 10 guests or more. Based on a 60-minute service. Menu price includes Pigtrain Coffee, Hot Tea and Fresh Squeezed Juices. Please indicate any special dietary needs with us.

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Station Continental</strong></td>
<td>$26 per person</td>
</tr>
<tr>
<td>Fresh Cut Seasonal Fruit Display</td>
<td></td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td></td>
</tr>
<tr>
<td>Morning Pastries</td>
<td>muffins, cinnamon rolls, croissants, whipped butter, jams</td>
</tr>
<tr>
<td>Yogurt Parfaits</td>
<td>greek yogurt, housemade granola, seasonal berries</td>
</tr>
</tbody>
</table>

| **Contemporary** | $36 per person |
| Fresh Cut Seasonal Fruit Display | |
| Mixed Nuts | |
| Morning Pastries | muffins, cinnamon rolls, croissants, whipped butter, jams |
| Scrambled Colorado Eggs | |
| Choice of: |  |
| center-cut bacon, ham, breakfast sausage, vegetarian sausage |
| Choice of: |  |
| hash browns or herbed potatoes |
| Choice of: |  |
| blueberry pancakes or vanilla french toast, with whipped butter and syrup |

| **Denver Express** | $32 per person |
| Fresh Cut Seasonal Fruit Display | |
| Mixed Nuts | |
| Avocado Toast | arugula, cherry tomato, cotija on wheat |
| Breakfast Quiche | roasted vegetable and ham and swiss |
| Yogurt Parfaits | greek yogurt, housemade granola, seasonal berries |
| Assorted Granola and Protein Bars | |

All prices are subject to a 24% service charge, 8% sales tax and 2% USHPF.
BUFFET MENUS

Breakfast offered for 10 guests or more. Based on a 60-minute service. Buffet Menu price includes Pigtrain Coffee, Hot Tea & Fresh Squeezed Juices. Please indicate any special dietary needs.

A LA CARTE ENHANCEMENTS

Scrambled Egg Bar | $9 per person
white onions, green onions, red bell peppers, mushrooms, tomatoes, bacon, sausage, spinach, goat cheese, avocado

Chicken and Waffle Satay | $72 per dozen
skewered fried chicken, fresh waffles, sweet potato, brown butter glaze, syrup

Breakfast Sandwich | $8 per person
egg, cheddar cheese, aioli, english muffin
Choice of: center cut bacon, ham, breakfast sausage, vegetarian sausage

Breakfast Burritos | $7 per person
flour tortilla with fried potatoes, eggs, salsa, cheddar cheese
Choice of: Vegetarian or Pork Green Chili

Assorted Bagels | $48 per dozen
house blended flavored cream cheeses
Add on: lox, red onion, chopped egg, capers | $60 per dozen

Choice of One:
Center Cut Bacon, Ham, Breakfast Sausage, Vegetarian Sausages | $6 per person

Hot Oatmeal | $6 per person
nuts, fruits, sweeteners, selection of milks (2%, skim, soy)

ACTION STATION | $15 per person
Each station requires a $150 chef attendant fee. Action Stations offered to a minimum of 25 guests

Omelet Action Station | whole eggs, egg beaters and egg whites, ham, bacon, sausage, tomatoes, white onions, green onions, spinach, mushrooms, red bell peppers, avocado, cheddar, cotija and goat cheeses

All prices are subject to a 24% service charge, 8% sales tax and 2% USHPF.
### ALL DAY BEVERAGES | $24 per person
- Locally Roasted Organic Pigtrain Coffee
- Hot Teatulia Tea Selections
- Assorted Individual Juices
- Assorted Soft Drinks
- Bottled Water | still and sparkling

### POWER BREAK | $16 per person
- Clif Bars, Kind Granola Bars, Fresh Cut Seasonal Fruit, Hummus, Raw Vegetables, Pita Chips, Jackson's Honest™ Chips, Chocolate Covered Pretzels, Mixed Nuts

### MOUNTAIN STANDARD | $15 per person
- Dried Fruits and Nuts
- Seasonal Vegetables
- Choice of Two Housemade Dressings:
  - Buttermilk Ranch, Lemon Dijon, Balsamic Thyme Vinaigrette, Smoked Peppercorn Bleu Cheese
  - Choice of One:
    - Pita Chips and Hummus
    - Pimiento Cheese and Assorted Crackers

### LITTLE DIPPER | $14 per person
- Hummus, Raw Vegetables, Pita Chips
- Guacamole, Salsa, Tortilla Chips
- Jalapeño Queso, Pretzel Bites

### TRAIL MIX BREAK | $13 Per person
- Build-your-own trail mix with chef’s selection of nuts, dried fruit, and candies

### A LA CARTE BREAK ENHANCEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Bagels</td>
<td>house-blended, flavored cream cheeses</td>
<td>$48 per dozen</td>
</tr>
<tr>
<td>Housemade Pastry</td>
<td>Muffins, Croissants, Danishes, Whipped Butter, Jams and Honey</td>
<td>$55 per dozen</td>
</tr>
<tr>
<td>Seasonal Sliced Fresh Fruit Platter</td>
<td>$7 per person</td>
<td></td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$3 eah</td>
<td></td>
</tr>
<tr>
<td>Hummus</td>
<td>Seasonal Vegetables, Pita Chips, Rice Crackers</td>
<td>$8 per person</td>
</tr>
<tr>
<td>Tortilla Chips, Guacamole, Salsa, Jalapeño Queso</td>
<td>$9 per person</td>
<td></td>
</tr>
<tr>
<td>Clif Bars, Kind Granola Bars, Nature Valley Bars</td>
<td>$4.50 per person</td>
<td></td>
</tr>
<tr>
<td>Jackson's Honest™ Chips</td>
<td>$3 each</td>
<td></td>
</tr>
<tr>
<td>Artisan Cheeses</td>
<td>local and imported cheeses, accoutrements, oven roasted ciabatta and crackers</td>
<td>$16 per person</td>
</tr>
<tr>
<td>Antipasto</td>
<td>chef selected local and imported cured meats, artisan cheeses, assorted accoutrements, oven roasted ciabatta and crackers</td>
<td>$22 per person</td>
</tr>
<tr>
<td>Assorted House Baked Cookies or Brownies</td>
<td>$38 per dozen</td>
<td></td>
</tr>
<tr>
<td>Homemade Cupcakes</td>
<td>$40 per dozen</td>
<td></td>
</tr>
<tr>
<td>Fresh Iced Tea &amp; Lemonade</td>
<td>$42 per gallon</td>
<td></td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$5.00 each</td>
<td></td>
</tr>
<tr>
<td>Still &amp; Sparkling Bottled Water</td>
<td>$5.00 each</td>
<td></td>
</tr>
<tr>
<td>Executive Keurig™ Coffee and Tea Service</td>
<td>Includes a variety of coffee, tea, and decaf selections</td>
<td>$8.50 per person</td>
</tr>
<tr>
<td>Locally Roasted Organic Pigtrain Coffee and Hot Teatulia Tea Service</td>
<td>$75.00 per gallon</td>
<td></td>
</tr>
</tbody>
</table>

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LUNCH BUFFETS

Buffets offered for 10 guests or more. Based on a 60-minute service. Menu price includes Iced Tea, Iced Water, Pigtrain Coffee. Please indicate any special dietary needs.

SOUP AND SALAD | $33 per person

Soup Du Jour
Freshly Baked Rolls and Butter
Sliced Seasonal Fruit
Salads | choose three:

- Garden Salad | mixed greens, cherry tomato, cucumber, tri-color cauliflower, egg, pumpkin seeds, red onion, buttermilk ranch
- Wild Arugula Salad | chopped dates, cucumber, aged goat cheese, candied walnuts, balsamic thyme vinaigrette
- Wedge Salad | baby iceberg, cherry tomato, candied bacon, red onion, smoked peppercorn bleu cheese, barrel-aged hot sauce

- Chipotle Caesar Salad | cotija cheese, black bean relish, spiced croutons
- Present on a Bed of Mixed Greens
- Curry Chicken Salad, Egg Salad

Assorted Tartlets
French Macarons

ACME DELICATESSEN | $37 per person

- Sliced Seasonal Fresh Fruits
- Jackson's Honest™ Chips
- Salads | choose two:
  - Greek | chopped romaine and cabbage blend, red onion, olive, grape tomato, garbanzo bean, greek dressing
  - Kale & Quinoa | kale, tri-color quinoa, dried cranberry, toasted almond, shaved parmesan, citrus vinaigrette
  - Arugula and Apple | fresh apple, chopped dates, candied walnut, haystack farms goat cheese, balsamic thyme vinaigrette

- Sandwiches | choose three:
  - Turkey and Swiss | lettuce, tomato, red onion, dill pickle, mayonnaise, yellow mustard
  - Ham and Cheddar | arugula, tomato, red onion, cucumber, cheddar, creamy whole grain mustard
  - Chipotle Chicken Club | pepperjack cheese, center cut bacon, lettuce, tomato, red onion, pickled jalapenos, chipotle aioli
  - Italian | lettuce, tomato, red onion, pepperoncinis, mayonnaise, yellow mustard, provolone, pepperoni, salami, capicola, oregano, oil and vinegar
  - Vegetarian | lettuce, tomato, onion, pickle, cucumber, roasted red pepper, black olive, avocado, hummus

Assorted Cookies

ALMUERZO | $38 per person

- Guacamole, Salsa, Jalapeño Queso, Tortilla Chips
- Chipotle Caesar Salad | cotija cheese, black bean relish, spiced croutons
- Jerk Chicken | jicama lime salsa
- Spanish Rice | garlic and tomato
- Churro Cupcakes
- Mexican Wedding Cookies

HOMETOWN | $42 per person

- Garden Salad | mixed greens, cherry tomato, cucumber, tri-color cauliflower, egg, pumpkin seeds, red onion, buttermilk ranch
- Slow Roasted Brisket | smoked barbeque sauce
- Freshly Baked Rolls and Butter
- Roasted Winter Vegetables | garlic, thyme
- Smashed Fingerling Potatoes | tarragon vinaigrette
- Assorted Petit Fours
- French Macarons

CENTENNIAL STATE | $45 per person

- Wedge Salad | baby iceberg, cherry tomato, candied bacon, red onion, smoked peppercorn bleu cheese
- Brown Sugar Pulled Pork Sliders | creamy whole grain mustard
- Baked Mac & Cheese | cavatappi, beer cheese, breadcrumb
- Fried Brussel Sprouts | balsamic reduction
- Chocolate Brownie
- Mini Colorado Apple Tartlets

All prices are subject to a 24% service charge, 8% sales tax and 2% USHPF.
EXECUTIVE TO-GO LUNCH

This option is intended for groups on-the-go, at $28 per person. 
Add $5 per person for boxed lunches consumed in meeting or function space.

SANDWICHES
Choose up to 3 sandwich types and quantities of each, 
otherwise count will be divided evenly.

**Turkey and Swiss** | lettuce, tomato, red onion, dill pickle

**Ham and Cheddar** | arugula, tomato, red onion, cucumber, cheddar, creamy whole grain mustard

**Roast Beef** | lettuce, tomato, roasted red pepper, pickled jalapeno, pepper jack cheese, red onion chipotle aioli

**Italian** | lettuce, tomato, red onion, pepperoncini, provolone, pepperoni, salami, capicola, oregano, oil and vinegar

**Vegetarian** | lettuce, tomato, onion, pickle, cucumber, roasted red pepper, black olive, avocado, hummus

ACCOMPANIED BY:

**Jackson’s Honest™ Chips**

**Seasonal Fruit**

**Mayonnaise and Mustard**

**Chef’s Choice Baked Sweet Treat**

**Bottled Water**

All prices are subject to a 24% service charge, 8% sales tax and 2% USHPF.
DINNER BUFFETS

Dinner buffet is offered for 25 guests or more and based on a 90-minute service.

DINNER BUFFET WITH TWO ENTRÉES | $64 per person
DINNER BUFFET WITH THREE ENTRÉES | $72 per person

STARTERS | choose two
served with with freshly baked rolls & butter

Roasted Tomato Soup | V
basil oil, garlic crouton

Vegetarian or Pork Green Chili
cilantro crema, tortilla strips

Roasted Beet Salad | V
frisée lettuce, sliced strawberry, haystack mountain goat cheese, candied walnut, citrus vinaigrette

Wild Arugula Salad | GF
crispy prosciutto, chopped dates, cucumber, haystack mountain goat cheese, balsamic-thyme vinaigrette

Baby Green Salad | VG, GF, DF
dried cranberry, toasted pepitas, shaved carrots, roasted cauliflower, carrot-citrus vinaigrette

Chipotle Caesar Romaine
black bean relish, parmesan, spiced croutons

Chop House Wedge
baby iceberg, cherry tomato, candied bacon, red onion, smoked peppercorn blue cheese, barrel-aged hot sauce

ENTRÉES | choose two or three

Pesto Cavatappi | V
wild mushroom, oven-roasted tomato, shaved parmesan

Seared Polenta Cakes | VG, GF, DF
grilled seasonal vegetables, wild mushroom ragout, tomato-basil broth, lemon frisée

Blackened Yellowtail Ahi | DF
coconut lavender rice, sweet soy, scallion

Scottish Salmon | GF
smoked rice pilaf, charred lemon, caper beurre blanc

Shrimp & Grits | GF
pan seared tiger shrimp, center cut bacon, blistered tomato, chive, citrus beurre blanc, barrel-aged hot sauce

Lobster Mac-n-Cheese
cavatappi pasta, lobster claw

Slow Roasted Colorado Brisket
apple cider smoked barbeque, haricot vert amandine, warm fingerling potato salad, bacon-sherry vinaigrette

Crispy Skin Airline Chicken | GF
roasted root vegetables, garlic jus

Colorado Lamb Sirloin | GF
heirloom carrot, sweet pea, pearl onion, rosemary jus

SWEET TOOTH | choose two

Pecan Bread Pudding | V
caramel glaze

Cinnamon Spice Cake | V
cream cheese frosting

New York Style Cheesecake | V
strawberry coulis

Miniature Pie Slices | V
Blueberry, Apple, Cherry

Double Chocolate Almond Cake | V, GF

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# Reception Menus

## Hors d’Oeuvres | Passed or Displayed

Priced per piece. All selections have a 25-piece minimum order.

### Meat and Poultry

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Dietary</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curried Chicken Salad and Naan</td>
<td></td>
<td>DF</td>
<td>$5</td>
</tr>
<tr>
<td>Candied Apple Pork Belly</td>
<td></td>
<td>GF, DF</td>
<td>$7</td>
</tr>
<tr>
<td>Bacon Wrapped Date</td>
<td>sliced almond</td>
<td>GF</td>
<td>$5</td>
</tr>
<tr>
<td>Pork Gyoza Dumpling</td>
<td>ponzu</td>
<td>GF, DF</td>
<td>$6</td>
</tr>
<tr>
<td>Bison Albondigas</td>
<td>romesco sauce</td>
<td></td>
<td>$6.00</td>
</tr>
<tr>
<td>Short Rib Pot Pie</td>
<td>demi glaze</td>
<td></td>
<td>$7.00</td>
</tr>
<tr>
<td>Chicken Mole Satay</td>
<td>chipotle crema</td>
<td>GF</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

### Seafood

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Dietary</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fire Cracker Shrimp</td>
<td>thai sweet chili</td>
<td>DF</td>
<td>$7</td>
</tr>
<tr>
<td>Chili Salmon Satay</td>
<td>cilantro lime crema</td>
<td>GF</td>
<td>$7.00</td>
</tr>
<tr>
<td>Blue Lump Crab Cakes</td>
<td>basil aioli, micro arugula</td>
<td></td>
<td>$7</td>
</tr>
<tr>
<td>Tuna Poké</td>
<td>cucumber chip, sriracha aioli,</td>
<td></td>
<td>$6</td>
</tr>
<tr>
<td>Hawaiian Shrimp Roll</td>
<td>lemon aioli, brioche, iceburg slaw</td>
<td></td>
<td>$7</td>
</tr>
<tr>
<td>Caviar, Blini</td>
<td>crème fraîche</td>
<td></td>
<td>$7</td>
</tr>
</tbody>
</table>

### Vegetarian

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Dietary</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Peppadew</td>
<td>herbed goat cheese</td>
<td>V, GF</td>
<td>$4</td>
</tr>
<tr>
<td>Arancini</td>
<td>basil aioli, micro tomato relish</td>
<td>V</td>
<td>$5</td>
</tr>
<tr>
<td>Baked Mac &amp; Cheese Croquettes</td>
<td>honeycomb, sweet drop pepper</td>
<td>V</td>
<td>$6</td>
</tr>
<tr>
<td>Olive &amp; Manchego Croquettes</td>
<td>sundried tomato</td>
<td>V</td>
<td>$5</td>
</tr>
<tr>
<td>Fig &amp; Mascarpone Phyllo Purse</td>
<td>honey dijonaisse</td>
<td>V</td>
<td>$5</td>
</tr>
<tr>
<td>Sea Salt Gazpacho Shooter</td>
<td>VG, GF</td>
<td></td>
<td>$4</td>
</tr>
</tbody>
</table>

### Sweets

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Dietary</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artisan Macarons</td>
<td></td>
<td>V, GF</td>
<td>$4</td>
</tr>
<tr>
<td>Chef Selected Tartlets</td>
<td></td>
<td>V</td>
<td>$4</td>
</tr>
<tr>
<td>Turtle Caramel Cheesecake Bites</td>
<td></td>
<td>V</td>
<td>$5</td>
</tr>
<tr>
<td>Pumpkin Spice Cake</td>
<td>cream cheese frosting</td>
<td>V</td>
<td>$5</td>
</tr>
<tr>
<td>Assorted Petit Fours</td>
<td></td>
<td>V</td>
<td>$5</td>
</tr>
<tr>
<td>Mini Pies</td>
<td>Cherry, Blueberry, Apple</td>
<td>V</td>
<td>$4</td>
</tr>
<tr>
<td>Double Chocolate Almond Cake</td>
<td></td>
<td>V, GF</td>
<td>$4</td>
</tr>
</tbody>
</table>

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**DISPLAYS**

**ARTISANAL FRUIT & CHEESE BOARD** | V
$16 per person
Local and Imported Cheeses | cloth-bound cheddar, st. andré’s brie, manchego, and prima donna gouda
Accompanied by | fresh fruit, marinated olives, marcona almonds, fig jam, grain mustard, rustic bread

**CHARCUTERIE AND ANTIPASTI**
$22 per person
Local and Imported Cured Meats and Cheeses | aged prosciutto de parma, genoa italian salami, bresaola, cheese cloth-bound cheddar, st. andré’s brie, manchego, and prima donna gouda
Accompanied by | marinated olives, marcona almonds, cornichon, pepperoncini, crostini

**CHILLED & FRESH SHUCKED SEAFOOD** | GF
$28 per person
Alaskan crab legs, cocktail shrimp, oysters, smoked salmon, seasonal ceviche, cocktail sauce, mignonette, drawn butter, accouterments

**RECEPTION MENUS**

**THE SLAM DUNK**
$18 per person
Housemade hummus, olive tapenade, classic french onion dip, duck rillettes, flatbread, vegetable spears

**FARMER’S MARKET** | V
$10 per person
Seasonal cut vegetables, housemade hummus, flatbread or tzatziki, baguette

**MINIATURE PASTRIES AND ASSORTED SWEETS** | V
$14 per person
Selection of housemade New York style cheesecake, assorted petit fours, macarons, miniature tartlets, chocolate almond cake bites

**ACTION STATIONS**

Stations offered for 25 guests or more. Based on 90-minute service. Each station requires a $150 chef attendant fee per 100 guests. Stations can be attended or displayed.

**MAC & CHEESE**
$14 per person
Made-to-Order Mac & Cheese | four cheese, bratwurst or lobster, roasted tomato
Selection of | garlic crumb, shaved parmesan, mixed cheese, peas, center-cut bacon, pickled jalapeño

**SLIDERS**
$17 per person
Choice of Three:
Bánh Mi | pulled pork, pickled onion slaw, sesame aioli
Caprese | buffalo mozzarella, tomato, basil, balsamic drizzle | V
Cubano | braised pork shoulder, ham, swiss cheese, house pickles, yellow mustard
Tempeh | aioli, sharp cheddar, arugula, tomato | V
Crispy Chicken | housemade hot sauce, blue cheese dressing, slaw
Meatball | provolone, marinara, basil pesto

**OYSTERS**
$24 per person
East and West Coast oysters shucked to order, horseradish, cocktail sauce, lemon wedge, seasonal mignonette

**RISOTTO**
$17 per person
Can be offered vegan upon request
Housemade Risotto | brown butter sweet potato and roasted chicken, shrimp and oven roasted tomato, wild mushroom and asparagus
Selection of | shaved parmesan, goat cheese crumbles, garlic crumb, peas, center cut bacon

**LIQUID NITROGEN ICE CREAM**
$14 per person
Seasonal Ice Cream Flavors | vanilla bean, salted oreo, strawberry, and double chocolate (prepared to order with liquid nitrogen)
Selection of Toppings | sprinkles, caramel, fudge, gummy bears, fresh fruit, berries
RECEPTION MENUS

CARVING
Carving Stations are offered for 25 guests or more and based on a 90-minute service. Each station requires a $150 chef attendant fee per 100 Guests.

HERB CRUSTED, SLOW ROASTED PRIME RIB | $25 per person
horseradish crema, au jus brioche sliders, roasted seasonal vegetables

COLORADO RACK OF LAMB | $28 per person
housemade tzatziki, couscous salad, cucumbers, pickled red onion, herbs de provenç

SLOW ROASTED TURKEY BREAST | $16 per person
wild mushroom gravy, cranberry chutney, fried red potato, brown butter

CEDAR PLANK SALMON | $18 per person
balsamic marinated toy box tomato, smoked rice pilaf, grilled baby asparagus

All prices are subject to a 24% service charge, 8% sales tax and 2% USHPF.
RECEPTION PACKAGES

Packages offered for 25 guests or more. Based on 90-minute service.

**THE POP-UP TAQUERIA** | $38 per person

**TO BE PASSED:**
- Avocado Salsa | V, DF
crispy flour tortilla
- Mini Arepas | V
cream cheese, jalapeño
- Shrimp Ceviche | GF, DF
- Roasted Corn Pico
  fresh lime

**TO BE DISPLAYED:**
- Chipotle Caesar
  black bean relish, cotija cheese, spiced crouton
- Chili Relleno Bites | V
  roasted poblano, cheese, crispy tortilla
- Assorted Empanadas
carne asada, chicken & potato, sweet corn & pimento
- Nacho Bar
  house fried tortilla chips, queso, pickled jalapeño, roasted corn pico
de gallo

- Tres Leches Cake | V
  assorted berries
- Fried Buñuelos | V
cinnamon, sugar

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**THE GASTROPUB** | $47 per person

**TO BE PASSED:**
- Mac & Cheese Croquettes | V
  honeycomb, sweet drop pepper
- Classic Bratwurst | GF
  grain mustard
- Deviled Eggs | GF
  smoked bacon, housemade hot sauce

**TO BE DISPLAYED:**
- Micro Wedge Salad
candied bacon, grape tomato, red onion, smoked peppercorn blue cheese
- Charcuterie
  selection of local & imported artisan cured meats
- Housemade Pretzel Bites | V
  housemade hot sauce, blue cheese dressing, slaw
- Crispy Brussel Sprout | V
  creamy mustard, balsamic reduction

- Double Chocolate Cake Bites | V
  salted caramel
- Beignets | V
  raspberry coulis, powdered sugar

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**THE PACIFIC RIM** | $55 per person

**TO BE PASSED:**
- Tuna Poké | V
cucumber crisp, sweet soy
- Sweet Chile Chicken Satay | DF
  scallion grass
- Asian Crab Cakes
  pickled ginger, wasabi

**TO BE DISPLAYED:**
- Asian Chopped Salad
  green cabbage, bok choy, edamame, shredded carrot, sesame wonton, peanut vinaigrette
- Steamed Bao Buns
  brown sugar pulled pork, cilantro-jalapeño slaw, sriracha aioli
- Lettuce Wraps | DF
  ground chicken, water chestnut, ginger-hoisin glaze
- Lemongrass Beef Skewers | DF
  ponzu, crushed peanut
- Vegetable Spring Roll | VG, DF
  ponzu, crushed peanut

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**DISPLAYED DESSERT:**
- Assorted Mochi | V
  strawberry, vanilla, chocolate, green tea, red bean
- Chinese New Year Cake | V
  shredded coconut

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