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

**SPIRITS**

**PREMIUM | $10**
- Tito’s Vodka
- Tanqueray Gin
- Bacardi Rum
- Milagro Silver Tequila
- Bulleit Bourbon
- Dewars Scotch

**PLATINUM | $12**
- 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.
**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

**DRAFT SELECTIONS OFFERED ON WEBB GALLERY EVENTS ONLY | $7**

- Lightshine Helles Style Lager | Wibby Brewing Co. | Longmont
- Astronaut Amber | Platt Park Brewing Co. | Denver
- IPA | Odell Brewing Co. | Fort Collins
- Big Ben Brown Ale | Bull & Bush Brewery | Denver

**WINE**

**PREMIUM | $10 per glass, $40 per bottle**

- Naonis Prosecco | Italy
- Cote Mas Rosé | France
- Esperto Pinot Grigio | Italy
- Terrazas Altos del Plata Chardonnay | Argentina
- Amalaya Malbec | Argentina
- Terrazas Altos del Plata Cabernet Sauvignon | Argentina

**PLATINUM | $12 per glass, $48 per bottle**

- JP Cheneet Blanc de Blanc Brut | France
- Chateau St. Michelle Brut Rosé | France
- Esk Valley Sauvignon Blanc | New Zealand
- Chalk Hill Chardonnay | California
- Goldschmidt Vineyards Fidelity Red | 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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events@unionstationindenver.com | 720.460.3700 | thecrawfordhotel.com
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** | $25 per guest  
Two-Hour Package with Premium Wine Selections,  
$10.00 per guest for each additional hour

**PLATINUM** | $28 per guest  
Two-Hour Package with Platinum Wine Selections,  
$10.00 per guest for each additional hour

FULL BAR

**PREMIUM** | $27 per guest  
Two-Hour Package with Premium Wine and Spirit Selections,  
$10.00 per guest for each additional hour

**PLATINUM** | $30 per guest  
Two-Hour Package with Platinum Wine and Spirit Selections,  
$12.00 per guest for each additional hour

**FULL BAR WITH CLASSIC COCKTAILS** | $30 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>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CONTEMPORARY</strong></td>
<td>$38 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>Scrambled Colorado Eggs</td>
<td></td>
</tr>
<tr>
<td>Choice of:</td>
<td></td>
</tr>
<tr>
<td>center-cut bacon, ham, breakfast sausage, vegetarian sausage</td>
<td></td>
</tr>
<tr>
<td>Choice of:</td>
<td></td>
</tr>
<tr>
<td>hash browns or herbed potatoes</td>
<td></td>
</tr>
<tr>
<td>Choice of:</td>
<td></td>
</tr>
<tr>
<td>blueberry pancakes or vanilla french toast, with whipped butter and syrup</td>
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</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DENVER EXPRESS</strong></td>
<td>$32 per person</td>
</tr>
<tr>
<td>Fresh Cut Seasonal Fruit Display</td>
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<tr>
<td>Mixed Nuts</td>
<td></td>
</tr>
<tr>
<td>Avocado Toast</td>
<td>arugula, cherry tomato, cotija on wheat</td>
</tr>
<tr>
<td>Breakfast Quiche</td>
<td>roasted vegetable and ham and swiss</td>
</tr>
<tr>
<td>Yogurt Parfaits</td>
<td>greek yogurt, house made granola, seasonal berries</td>
</tr>
<tr>
<td>Assorted Granola and Protein Bars</td>
<td></td>
</tr>
</tbody>
</table>

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

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

A LA CARTE ENHANCEMENTS

Farm Fresh Scrambled Eggs  |  $4/person
Scrambled Egg Bar  |  $12 per person
white onions, green onions, red bell peppers, mushrooms, tomatoes, bacon, sausage, spinach, goat cheese, avocado

Chicken and Waffle Satay  |  $72 per dozen
skewed 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  |  $8 per person
flour tortilla with fried potatoes, eggs, salsa, cheddar cheese
Choice of: Vegetarian or Pork Green Chili

Avocado Toast (V)  |  $6 per person
arugula, cherry tomato, cotija, 9-grain bread

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)

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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
BREAKS

Based on a 60-minute service.

ALL DAY BEVERAGES | $24 per person
Locally Roasted Organic Pigtrain Coffee
Hot Tea Tulia Tea Selections
Assorted Individual Juices
Assorted Soft Drinks
Bottled Water | still and sparkling

POWER BREAK | $20 per person
Clif Bars, Kind Granola Bars, Fresh Cut Seasonal Fruit, Hummus, Raw Vegetables,
Pita Chips, Chocolate Covered Pretzels,
Mixed Nuts

LITTLE DIPPER | $16 per person
Hummus, Raw Vegetables, Pita Chips
Guacamole, Salsa, Tortilla Chips
Jalapeño Queso, Pretzel Bites

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:
Smoked Bacon Deviled Eggs
Pimiento Cheese and Assorted Crackers

TRAIL MIX BREAK | $14 Per person
Build-your-own trail mix with chef’s selection of nuts, dried fruit, yogurt covered pretzels, granola, and candies

A LA CARTE BREAK ENHANCEMENTS

Assorted Bagels | house-blended, flavored cream cheeses | $48 per dozen
Housemade Pastries | Muffins, Croissants, Danishes, Whipped Butter, Jams and Honey | $55 per dozen
Seasonal Sliced Fresh Fruit Platter $7 per person
Whole Fresh Fruit | $3 each
Hummus, Seasonal Vegetables, Pita Chips, Rice Crackers | $8 per person
Tortilla Chips, Guacamole, Salsa, Jalapeño Queso | $9 per person
Clif Bars, Kind Granola Bars, Nature Valley Bars | $5 each
Miss Vickie’s Chips | $3 each
Housemade Donut Holes | fried donuts dusted in cinnamon and sugar | $28-$33 per dozen
Artisan Cheeses | local and imported cheeses, accoutrements, oven roasted ciabatta and crackers | $17 per person

Antipasto | chef selected local and imported cured meats, artisan cheeses, assorted accoutrements, oven roasted ciabatta and crackers | $23 per person
Assorted House Baked Cookies or Brownies $40 per dozen
Homemade Cupcakes | $40 per dozen
Fresh Iced Tea & Lemonade | $42 per gallon
Assorted Soft Drinks | $5.00 each
Still & Sparkling Bottled Water | $5.00 each
Executive Keurig™ Coffee and Tea Service Includes a variety of coffee, tea, and decaf selections | $8.50 per person
Locally Roasted Organic Pigtrain Coffee and Hot Tea Tulia Tea Service | $70.00 per gallon

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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 | v, gf
- Roasted Beet Salad | frisée, assorted beets, goat cheese, candied walnut, balsamic thyme vinaigrette | v, gf
- Southern Wedge Salad | baby iceberg, cherry tomato, center-cut bacon, red onion, peppercorn bleu cheese, barrel-aged hot sauce | gf

Chopped Kale Caesar | romaine, kale, radicchio, broccoli straws, dried cranberry, toasted pumpkin seed

Presented on a Bed of Mixed Greens: Cranberry & Walnut Chicken Salad and Traditional Egg Salad

Assorted Tartlets
French Macarons

Add chicken to salad selection $4 per person
Add shrimp or salmon to salad selection $7 per person

ACME DELICATESSEN | $40 per person

Sliced Seasonal Fresh Fruits
Miss Vickie’s Chips

Salads | choose two:
- Southern Wedge Salad | baby iceberg, cherry tomato, center-cut bacon, red onion, peppercorn bleu cheese, barrel-aged hot sauce | gf
- Greek | chopped romaine and cabbage blend, red onion, olive, grape tomato, garbanzo bean, greek dressing | vg, gf
- Chopped Kale Caesar | romaine, kale, radicchio, broccoli straws, dried cranberry, toasted pumpkin seed, garlic herb crouton, shaved parmesan

Sandwiches or Wraps | choose three:
- Turkey and Swiss | lettuce, tomato, red onion, dill pickle, mayonnaise, yellow mustard
- Chicken Bacon Ranch | grilled chicken breast, crispy bacon, pepper jack, lettuce, tomato, red onion, buttermilk ranch
- Italian | lettuce, tomato, red onion, pepperoncini, mayonnaise, yellow mustard, provolone, pepperoni, salami, capicola, oregano, oil and vinegar
- Vegetarian | sharp cheddar, spinach, tomato, red onion, pickle, cucumber, roasted red pepper, black olive, mayo, mustard

Assorted Cookies

ALMUERZO | $45 per person

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

HOMETOWN | $42 per person

Southern Wedge Salad | baby iceberg, cherry tomato, center-cut bacon, red onion, peppercorn bleu cheese, barrel-aged hot sauce | gf
Pulled Pork Sliders | mustard, dill pickle
Baked Mac & Cheese | cavatappi, beer cheese, breadcrumb | v
Fried Brussel Sprouts | balsamic reduction
Chocolate Brownies & Mini Colorado Apple Tartlets

CENTENNIAL STATE | $53 per person

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

PROTEIN BOWL | $45 per person

Greens | fresh mixed greens, baby spinach, chopped kale salad
Nuts & Grains | tri-color quinoa, faro, pepitas, chia, sliced almond, walnut
Fruits & Vegetables | beets, blueberries, blackberries, dried cranberries, cherry heirloom tomatoes, roasted root vegetables, red onion, sautéed mushroom
Proteins | Scottish salmon, grilled chicken
Assorted Dressings | balsamic thyme vinaigrette, citrus vinaigrette, greek vinaigrette, peppercorn blue cheese

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EXECUTIVE TO-GO LUNCH

This option is intended for groups on-the-go, at $32 per person. Add $5 per person for boxed lunches consumed in meeting or function space.

SANDWICHES
Choose up to 3 sandwich or wrap types. Please provide quantities of each, or menu selection cards can be placed in meeting space for attendee to select the day of event.

Turkey and Swiss  |  lettuce, tomato, red onion, dill pickle
Chicken, Bacon & Ranch  |  grilled chicken breast, crispy bacon, pepper jack, lettuce, tomato, red onion, buttermilk ranch
Italian  |  lettuce, tomato, red onion, pepperoncini, provolone, pepperoni, salami, capicola, oregano, oil and vinegar
Vegetarian  |  sharp cheddar, spinach, tomato, red onion, pickle, cucumber, roasted red pepper, black olive, mayo, yellow mustard
Gyro  |  shaved lamb, lettuce, tomato, red onion, cucumber, dill pickle, tzatziki, naan
B.L.T.  |  toasted sourdough, center cut bacon, crisp leaf lettuce, sliced tomato, garlic aioli
Vegetarian  |  sharp cheddar, spinach, tomato, red onion, pickle, cucumber, roasted red pepper, black olive, mayo, yellow mustard

ACCOMPANIED BY:

Miss Vickie’s Chips
Seasonal Fruit
Chef’s Choice Baked Sweet Treat
Bottled Water

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DINNER BUFFETS

Dinner buffet is offered for 25 guests or more and based on a 90-minute service. Served with Pigtrain coffee & hot tea.

DINNER BUFFET WITH TWO ENTÉRÉES | $66 per person
DINNER BUFFET WITH THREE ENTÉRÉES | $74 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, GF
frisée lettuce, assorted beets, haystack farms goat cheese, candied walnut, balsamic sherry vinaigrette

Chopped Kale Caesar
romaine, kale, radicchio, broccoli straws, dried cranberry, toasted pumpkin seed, garlic herb crouton, shaved parmesan

Spinach Salad | GF
chopped dates, cucumber, cherry heirloom tomatoes, egg, red onion, shaved parmesan, bacon sherry vinaigrette

Baby Green Salad | V
mixed greens, toasted pecans, goat cheese crumble, garlic herb crouton, buttermilk ranch

ENTRÉÉS | choose two or three

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

Seared Polenta Cakes | VG, GF
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, bacon, lobster claw

Smoked Colorado Brisket | GF
apple cider smoked barbecue, 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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## MEAT AND POULTRY
- **Candied Apple Pork Belly**  | GF, DF  | $6
- **Bacon Wrapped Date**  | sliced almond  | GF  | $5
- **Pork Gyoza Dumpling**  | ponzu  | GF, DF  | $5
- **Bison Albondigas**  | romesco sauce  | $6
- **Short Rib Pot Pie**  | demi glaze  | $7
- **Curry Chicken Pops**  | tzatziki  | GF  | $6
- **Chicken Mole Satay**  | chipotle crema  | GF  | $6
- **Smoked Duck Crostini**  | braised apple, herbed goat cheese  | $7

## SEAFOOD
- **Firecracker Shrimp**  | sweet chili, green onion  | $7
- **Coconut Shrimp**  | chili lime aioli  | $7
- **Chili Salmon Satay**  | cilantro lime crema  | GF  | $7
- **Blue Lump Crab Cakes**  | basil aioli, micro arugula  | $7
- **Tuna Poké**  | cucumber chip, sriracha aioli, sweet soy  | DF  | $6
- **Bacon Wrapped Diver Scallops**  | GF  | $7
- **Kaluga Caviar**  | blini, crème fraîche  | $7

## VEGETARIAN
- **Soft Pretzel Bites**  | beer cheese  | V  | $4
- **Stuffed Peppadew**  | herbed goat cheese  | V, GF  | $4
- **Arancini**  | basil aioli, micro tomato relish  | V  | $5
- **Baked Mac & Cheese Croquettes**  | honeycomb, sweet drop pepper  | V  | $6
- **Olive & Manchego Croquettes**  | sundried tomato  | V  | $5
- **Fig & Mascarpone Phyllo Purse**  | honey dijonnaise  | V  | $5

## SWEETS
- **Artisan Macarons**  | V, GF  | $4
- **Chef Selected Tartlets**  | V  | $4
- **Turtle Caramel Cheesecake Bites**  | V  | $5
- **Pumpkin Spice Cake**  | cream cheese frosting  | V  | $5
- **Assorted Petit Fours**  | V  | $5
- **Mini Pies**  | Cherry, Blueberry, Apple  | V  | $4
- **Double Chocolate Almond Cake**  | V, GF  | $4

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RECEPTION MENUS

DISPLAYS

ARTISANAL FRUIT & CHEESE BOARD | V
$17 per person
Local and Imported Cheeses | cloth-bound cheddar, st. andre's brie, manchego, and prima donna gouda
Accompanied by | fresh fruit, marinated olives, marcona almonds, fig jam, grain mustard, rustic bread

CHARCUTERIE AND ANTIPASTI
$23 per person
Local and Imported Cured Meats and Cheeses | aged prosciutto de parma, genoa italian salami, bresaola, cheese cloth-bound cheddar, st. andre's brie, manchego, and prima donna gouda
Accompanied by | marinated olives, marcona almonds, cornichon, pepperoncinis, crostini

CHILLED & FRESH SHUCKED SEAFOOD | GF
$33 per person
Yellow fin tuna poké, cocktail shrimp skewers, shucked oysters, smoked salmon, seasonal white fish ceviche
Accompanied by | cocktail auce, mignonette, drawn butter, assorted accouterments

THE FRENCH TEMPER
$18 per person
Housemade hummus, olive tapenade, classic french onion dip, duck rillette grissini, flatbread, vegetable spears

FARMER’S MARKET | V
$12 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
$15 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

SHRIMP & GRITS
$19 per person
white cheddar grits, center cut bacon, tiger shrimp, citrus beurre blanc, chives

SLIDERS | choice of three
$17 per person
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
Buffalo 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

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

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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 | $27 per person
horseradish crema, au jus brioche sliders, roasted seasonal vegetables

COLORADO RACK OF LAMB | $31 per person
housemade tzatziki, couscous salad, cucumbers, pickled red onion, herbs de provençe

SLOW ROASTED TURKEY BREAST | $19 per person
wild mushroom gravy, cranberry chutney, fried red potato, brown butter

CEDAR PLANK SALMON | $23 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 | $43 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 Rellenos 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

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
center cut bacon, grape tomato, red onion, smoked peppercorn blue cheese
Charcuterie
selection of local & imported artisan cured meats
Housemade Pretzel Bites | V
beer cheese fondue
Buffalo Chicken Slider
housemade hot sauce, blue cheese slaw
Crispy Brussel Sprout | V
creamy mustard, balsamic reduction

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

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 | VG, GF
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
ponzo, crushed peanut
Vegetable Spring Roll | VG, DF
ponzo, crushed peanut

DISPLAYED DESSERT:

Assorted Mochi | passed only | V
strawberry, vanilla, chocolate, green tea, red bean
Chinese New Year Cake | V
shredded coconut

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