

Rocky Mountain

CATERING & EVENTS

Eat Drink and be Merry!

Passed Appetizers

Choose Three

Braised Short Rib | GS
Madeira | Parsnip Puree | Crispy Carrots

Burrata Fig Toast
Fig Jam | Pistachios | Micro Mint

Bacon Wrapped Stuffed Dates | GS
Herb Goat Cheese | Almonds | Bacon

Stuffed Mushroom | V
Asiago | Basil | Heirloom Tomato

Cranberry Chipotle Meatball Skewer
Cranberry | Chipotle

Butternut Squash Tarts | V
Caramelized onion | Wild Mushrooms | Thyme | Sherry
Cream

Endive Apple Salad | GS, V
Golden Raisins | Walnuts | mint | Yogurt

Mini Crab Cakes
Citrus Remoulade

Drink Station

Choose One

Elevated Hot Cocoa

Hot Caramel Apple Cider

Eggnog Chai Latte

Coffee Bar

Cranberry Moscow Null Mocktail

White Cosmopolitan Mocktail

Strawberry Nojito Mocktail

Blueberry Lemonade Spritzer

Stationed Appetizer

Choose One

Domestic & Imported Cheeses | V
Assorted Crackers & Pita Toasted Baguettes | House
Chutneys | Fruit Jams | Dried Fruits | Roasted Nuts and
Seeds

Spinach Artichoke Dip & Bruschetta | V
Tomato Basil Bruschetta | Crostini and GF Crackers

Pretzel Breads & Sausage
Served with Sharp White Cheddar Ale Fondue

Petite Dessert Package

Choose Three

Pumpkin Mousse in chocolate cups

Petite Cannoli's

Chocolate bark | GS

Gourmet Holiday Cupcakes

Mini Seasonal Hand Pies

Salted Caramel & Chocolate Ganache Bites

Banana Cream Pie Shooter

Candy Cane Marshmallows | GS

Eggnog Dunkaroo's

Cheesecake Bites

Assorted Truffles

Dutch Lemon Apple Tart

Pots Du Crème

Pistachio Mousse in a Marbled Chocolate Cup | GS

Macarons | GS

GS-Gluten Sensitive V-Vegetarian VG-Vegan DF-Dairy Free

\$40.00 per person

Per person pricing does not include staffing, service charge or taxes

Contact us: events@cateringbyrm.com

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