

Rocky Mountain

CATERING & EVENTS

Happy Holidays!

The Beginning

Choose One

Beet Apple Salad | GS, V
Baby Kale | Clementine | Pine Nuts | Goat Cheese | Grilled Fennel | Honey-Yogurt Dressing

Roasted Sweet Potato & Quinoa | GS, V
Baby Spinach | Sweet Peppers | Spiced Pecans | Shaved Parmesan | Honeycrisp Apple Vinaigrette

Includes fresh baked rolls | whipped butter

Main Event

Choose One

Herb Roasted Sliced Beef Shoulder Loin | Imperial Pumpkin Ale Demi-Glace | Charred Green Onion

Grilled Airline Chicken Breast | Wilted Greens | Roasted Butternut Velouté | GS

Perfect Pairings

Choose Two

Honey Spiced Heirloom Carrots | GS, V

5 Varieties of Roasted Potatoes | Caramelized Shallots | GS, VG

Pan Roasted Cauliflower & Brussel Sprouts | Pomegranate | Shallots | Cider Gastrique | GS, VG

Golden Potato Gratin | Caramelize Onion | Pecorino Romano | Brown Butter Herb Crust

Roasted Root Vegetables | Herbs | Aged Balsamic | GS, VG

Tasty Treat

Choose One

Pecan Pie

Cranberry Orange Bread Pudding with Crème Anglaise

\$35.00 Per Person | 25-person minimum.

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

Pricing does not include staffing, service charge or appropriate taxes.

Contact us: events@cateringbyrm.com

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