

the **ART**

A H O T E L

Catering Menu



BREAKFAST BUFFETS

For groups fewer than 20 people, there will be a surcharge.

All Breakfast Buffets include assorted fruit juices, freshly brewed Illy regular & decaf coffee & assortment of hot teas.

All eggs can be substituted for egg whites.

CONTINENTAL BREAKFAST OPTION 1

chef's selection of pastries, local jams
bagels, whipped cinnamon sugar cream cheese, whipped cream cheese,
softened butter
seasonal sliced fruits
overnight oats

CONTINENTAL BREAKFAST OPTION 2

chef's selection of pastries, local jams
avocado toast, rustic bread, smashed avocados, arugula
fruit smoothies
mini yogurt parfaits

CLASSIC HOT BREAKFAST

chef's selection of pastries, local jams
seasonal sliced fruit
scrambled eggs, cheese
maple pecan wood smoked bacon
pork sausage links
classic hash browns, herbs

TRENDY HOT BREAKFAST

mini yogurt parfaits
deviled eggs- with bacon and classic
scrambled eggs, cheese on the side, served hot on the side sautéed
mushrooms, sautéed peppers, and roasted tomatoes
roasted potatoes, caramelized onions, herbs
chicken apple sausages
maple pecan wood bacon

A LITTLE COLD & HOT

mini yogurt parfaits
seasonal sliced fruits
chef's selections of pastries, breads, local jams
steel cut oatmeal, fresh berries, cinnamon sugar, dried fruits, and nuts

BREAKFAST TO GO

FIRE breakfast burrito: eggs, cheese, green chili, your choice of bacon,
pork sausage or chicken apple sausage, or roasted veggies

OR

breakfast sandwich: your choice of pork sausage, plant-based sausage or
bacon, egg, cheese, english muffin

ADD ONS

classic french toast OR classic buttermilk pancakes



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Some items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLATED BREAKFASTS

20 guests or fewer.

Up to two (2) choices to be made in advance.

All Plated Breakfasts include assorted fruit juices, freshly brewed coffee, assortment of hot teas and fruit cup starter.

CLASSIC BREAKFAST

scrambled eggs, cheese, herbs, classic hash browns
your choice of pork sausage, bacon or plant-based sausage, roasted tomato

EGG VEGETABLE FRITTATA

herbs, roasted breakfast potatoes, roasted tomatoes and asparagus

BACON & CHEESE FRITTATA

herbs, roasted breakfast potatoes, roasted tomatoes and asparagus



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AM / PM BREAKS

Must be ordered for entire guest count.

AM BREAKS

A SWEET START

mango, toasted coconut, local honey drizzle, local granola, greek yogurt spoons
toasted coconut, banana pudding
fruit salad, mint, local honey drizzle
chocolate granola, vanilla Greek yogurt, espresso beans, local honey drizzle
shooter

SMOOTHIE BAR

blue boost- blueberries, local honey, yogurt, bananas, granola
pure green- apples, spinach, kale, honeydew, local honey
sunrise- mango, orange juice, cantaloupe, coconut
classic- strawberries, raspberries, bananas, yogurt, local honey

LET'S GET TOASTY

assorted local artisan breads, gluten bread, assorted bagels sweet & savory
whipped butter, almond butter, local jams, whipped herb cream cheese,
avocado spread caramelized bananas, and sliced tomatoes

PM BREAKS

AFTERNOON SWEET PICK ME UP'S

candy bars, brownies, cookies and cheesecake bars

SAVORY GARDEN BITES

beet hummus shooters, edamame hummus spoons, quinoa salad cups and
healthy snack bar

COLORFUL COLORADO PICNIC

local cheeses, dried fruits & nuts, apple slices, house made crostini's and
fruit spreads

LET'S TAKE A HIKE

assorted local bars, house made trail mix, dried meats and fruit skewers



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BREAK ITEMS A LA CARTE

Prices based off consumption.

KIND BARS

INDIVIDUAL GREEK YOGURTS

ASSORTMENT OF CANDY BARS

INDIVIDUAL BAGS OF POPCORN

BOULDER CANYON POTATO CHIPS

MIXED SNACK BAGS

WHOLE FRUIT ASSORTMENT

FRESHLY BAKED COOKIES

FRESHLY BAKED BROWNIES



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THEMED LUNCH BUFFETS

For groups fewer than 20 people, there will be a surcharge.
All Lunch Buffets are served with iced tea and fresh lemonade.

THE TRATTORIA

STARTERS:

minestrone, roasted tomato, squash potato
anipasto, olives, cheeses, cured meats, red wine vinaigrette
caprese, heirloom tomatoes, fresh mozzarella, fried basil

ENTREES: (PICK 2)

braised beef in the osso-bucco style, white wine, vegetables, gremolata
lemon chicken, fresh lemon juice, parsley
spinach and artichoke orzo, baby spinach, artichoke hearts, tri-colored orzo
seared bass, wilted greens, roasted tomatoes

SIDES:

truffle mushroom risotto
grilled asparagus, herbed olive oil

DESSERT: tiramisu parfaits

THE DELI SHOP

STARTERS: (PICK 2)

cream of mushroom, assorted field mushrooms
shaved vegetable mixed greens, assorted shaved vegetables, spring mix,
blaalmmi

and ranch dressing

Texas style potato salad, pickled red onion, mustard, hardboiled egg
potato chips

SANDWICHES: (PICK 3)

HOT SANDWICHES:

Philly Cheesesteak: shaved beef, sautéed peppers and onion, cheese
Grilled Chicken Club: bacon, ranch, tomato, lettuce
Cubano: pulled pork, ham, swiss cheese, mustard, pickles

COLD SANDWICHES:

The Italian: cured Italian meats, provolone, red onion, pepperoncini
Jerk Chicken Salad Wrap: grilled jerk chicken, tortilla, lettuce
Grilled Vegetable: focaccia, grilled seasonal vegetables, goat cheese, herbed
garlic aioli, mixed greens

DESSERTS: fresh baked cookies

LA TAQUERIA

SALAD: mango avocado salad with tajin lime vinaigrette

TACOS:

grilled chicken al pastor with achiote, chipotle, pineapple & red onion
beef barbacoa with slow roasted adobo marinated beef/avocado leaves
creamy poblano corn and kale with roasted vegetables and crema sauce

TOPPINGS: cotija, pico de gallo, guacamole, pickled red onion, fire roasted salsa,
shredded cabbage and limes, flour & corn tortillas

SIDES:

Mexican rice with tomato, garlic and jalapenos
black bean corn succotash with seasonal vegetables, black beans
and corn

DESSERT: Churros with warm chocolate sauce



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THEMED LUNCH BUFFETS CONT'D

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THE SMOKEHOUSE

STARTERS:

fresh baked cornbread, whipped butter
coleslaw, cabbage, carrots
balsamic watermelon & cucumber salad with mint scented yogurt

ENTREES: (PICK 2)

smoked brisket, dried ancho chiles, molasses
slow roasted pork with a tangy carolina BBQ sauce
blackened chicken with a smoky sweet BBQ sauce
bbq salmon
bbq fried tofu

SIDES:

mac & cheese
bacon baked beans: pinto beans and pecan wood smoked bacon (can be prepared without meat)

DESSERT:

whiskey peach cobbler, whipped cream

SALAD ADDITIONS

grilled free-range chicken breast
marinated steak



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PLATED LUNCHES

20 guests or fewer.

Pre-selected items to be submitted three business days prior to the event.

Plated lunches served with iced tea and freshly baked rolls & butter.

GRILLED CHEESE

cheddar | monterey | sourdough | tomato bisque

GRILLED CAESAR*

buttered panko | herb trio | grana padano | white anchovies | cured egg yolks

+ chicken

+ salmon

+ steak

CHOPPED ROMAINE SALAD*

cherry tomato | cucumber | hardboiled egg | avocado | pickled red onion | ranch

+ chicken

+ salmon

+ steak

THE ART BURGER*

centennial cuts beef | colby cheese | bacon | romaine | smoked tomato aioli

+ fried egg

+ avocado

+ onion string

BURRATA TOAST

buffalo milk burrata | heirloom tomato | focaccia | basil balsamic vinaigrette

EGGPLANT ARANCINI

roasted tomato sauce | mozzarella | caponata | eggplant pistou



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HORS D'OEUVRES

Butler passed or displayed.
50 piece minimum per selection.
Priced per piece.

COLD HORS D'OEUVRES

MINI TUNA AQUA CHILE TOSTADA (tuna, avocado, pickled onions & soy)

SHRIMP SHOOTERS (tomato broth, avocados, onions, cucumbers, cilantro, lime)

PROSCIUTTO WRAPPED ASPARAGUS

STREET CORN DEVEILED EGG (corn, egg, jalapeno, tahini spice, avocado, mayo)

MINI CRUDITÉS (micro veggies, hummus)

CAPRESE SKEWERS (mozzarella, basil, tomatoes, artichoke)

CLASSIC BRUSCHETTA (crostini, burrata, tomatoes, basil, olive oil)

MINI AVOCADO TOASTS (toasts points, avocado, pickled onions, arugula)

WATERMELON BITES (compressed watermelon, feta cheese, crushed pistachio's, lemon)

HOT HORS D'OEUVRES

SHRIMP SKEWERS (shrimp, sweet chili sauce)

JERK CHICKEN SKEWERS (chicken, sweet habanero sauce)

BEEF PICCADILLY EMPANADAS (beef, potatoes, peppers, onions, spicy garlic aioli)

MINI BEEF CROSTINIS (chili lime beef, crostini, avocado crema, pickled onions)

CHEESE ARANCINI

CHIPOTLE SWEET POTATO, BLUE CORN NACHO



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DISPLAYED RECEPTIONS

Displayed receptions and action stations to be selected for 100% of the guest count.

CHARCUTERIE & CHEESE

cured meats, cheese, pickled vegetables, nuts, grilled breads and local jams

MARKET VEGETABLES & DIPS

seasonal local vegetables, grilled naan bread, classic hummus, pimento cheese and avocado ranch

MARKET SALAD DISPLAY

romaine lettuce, spring mix, arugula, assorted local vegetable toppings, cheeses, nuts, fresh berries and croutons
strawberry vinaigrette, lemon vinaigrette, ranch dressing

FLATBREAD PIZZA (PICK 3)

cured meats, peppers, red onions, mozzarella cheese, tomato sauce
vegetable, spinach, pesto sauce, mozzarella cheese
chicken, arugula, roasted tomatoes, white sauce, parmesan
east coast white pizza, cream sauce, ricotta, mozzarella, spinach
chef mix mushrooms, truffle, white sauce, shaved asparagus

ELOTE "STREET CORN" STATION | BUILD YOUR OWN

sweet corn, crema base

TOPPINGS:

bacon, shredded chicken, jalapeños, Fritos, spicy Doritos, cheddar cheese, parmesan, diced tomatoes, cilantro, chile spice, tahini, limes, hot sauce

SLIDER BAR (PICK 3)

Asian BBQ pulled pork with pickled vegetable
lobster roll
meatball, provolone
vegetable falafel
FIRE beef burger



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ACTION STATIONS

Displayed receptions and action stations to be selected for 100% of the guest count.
All action and carving stations are chef attended and require a \$150.00 attendant fee.

CARVING STATIONS

WHOLE ROASTED NORWEGIAN SALMON

grilled naan bread, lemons, soy mignonette

BEEF BRISKET

cornbread, sweet & classic BBQ sauces

BEEF STRIPLOIN

dinner rolls, whipped butter, demi-glace

CLASSIC PRIME RIB

brioche dinner rolls, whipped butter, ajus, creamy horseradish sauce

ACTION STATIONS

1 chef fee per 75 people:

PASTA BAR - 30 PER PERSON

classic cream sauce, smoked tomato sauce, pesto
parmesan, red pepper flakes
garlic bread

TOPPINGS:

sauteed mushrooms, wilted greens, roasted tomatoes, roasted asparagus,
roasted chicken, shrimp



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DINNER BUFFETS

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COLORADO

STARTERS:

local breads, whipped butter and toasted crostini's
palisade peach, baby kale, heirloom tomatoes, mozzarella, balsamic drizzle,
peach vinaigrette, sweet local melons, crispy prosciutto, burrata cheese, arugula

ENTRÉE: (PICK 2)

local craft beer brined chicken
grilled flank steak, roasted local hazel dell mushrooms, caramelized shallots,
demi-glaze, lemon herb crusted trout, chimichurri

SIDES:

Colorado mixed fingerling potatoes, fresh herbs
seasonal vegetables

DESSERT:

creme brulee, fresh berries
chocolate mousse parfaits, peanut butter, vanilla whip, brownie bite

THE DINING ROOM

STARTERS:

saigon chicken noodle soup, ginger broth, shitake mushrooms and rice noodles
roasted red and gold beets, arugula, Danish bleu cheese
caesar salad, romaine, parmesan, croutons

ENTRÉE: (PICK 2)

seared chicken with a guajillo tomato sauce
beef steak with a mushroom red wine demi-glaze
coconut marinated cauliflower steaks, thick cut cauliflower steaks, coconut milk
parsley, lemon zest
seared salmon, dill creme sauce, lemons

SIDES:

garlic whipped potatoes
roasted baby carrots, bourbon maple glaze

DESSERT:

chocolate mousse, whipped cream



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PLATED DINNERS

Quantities of pre-selected items to be submitted three business days prior to the event.

Plated dinners come with choice of (2) passed or displayed hors d'oeuvres and warm rolls with butter, please make selection from page 8 in addition to the selections below.

STARTER COURSE: (PICK ONE)

Charred corn, cotija cheese, roasted tomatoes, romaine, radicchio, tomatillo avocado dressing
Mango, cucumbers, red romaine, queso fresco, spiced pepitas, chili lime vinaigrette
Melon, burrata, crispy prosciutto, arugula, lemon vinaigrette
Radicchio, frisée, watermelon, cucumber, feta crumbles, dill lemon vinaigrette
Spring mix, shaved asparagus, macrona almonds, shaved manchego cheese, strawberry basil vinaigrette
Wedge salad, maple pecan wood-bacon, creamy blue cheese, pickled onion, creamy chive dressing
Classic caesar, romaine, radicchio, tomatoes, croutons, shaved parmesan, creamy caesar dressing
Cucumber, lime, tomato gazpacho, creme fraiche

ENTRÉE COURSE (PICK ONE)

COMES WITH SEASONAL VEGETABLES

COCONUT MARINATED CAULIFLOWER STEAKS, rice

ROASTED VEGETABLE STUFFED PEPPER, tomato coulis

BREADED TOFU, red pepper coulis

HERB ROASTED BONE IN CHICKEN, charred broccolini, sweet baby tomatoes, smashed potatoes, chicken demi

TORTILLA CRUSTED CHICKEN, hatch chili & cotija risotto, smoked baby carrots, chipotle demi

GRILLED SKIRT STEAK, smoked tomato rice, charred peppers, cilantro lime chimichurri

PAN SEARED SALMON, smoked heirloom baby carrots, parsnip puree, dill cream sauce

HERB ROASTED FLANK STEAK, roasted corn, lime & cotija risotto, cilantro chimichurri

BRAISED BEEF SHORT RIB, creamy herbed risotto, roasted hazel dell mushrooms & romanesco, black berry demi-glace

BLACK GARLIC SALMON, grilled vegetables, balsamic reduction, sa greens

Continued on next page.



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ENTRÉE COURSE (PICK ONE) CONTINUED

STRIPED BASS, roasted hazel dell mushrooms, herbed faro, orange sauce, fennel, celery salad

SEARED BEEF FLAT IRON STEAK, polenta cake, asparagus, five pepper steak sauce

SEARED HALIBUT, apple & fennel salad, lemon & thyme risotto, brown butter sauce

BEEF TENDERLOIN, creamy mashed potatoes, roasted asparagus, demi-glacé

Continued on next page.



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PLATED DESSERTS

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DESSERT COURSE (one choice per group, included in entrée price)

STRAWBERRY SHORTCAKE WITH BLACKBERRY COMPOTE

SALTED CARMEL TORTE

6-LAYER CHOCOLATE CAKE

DUTCH APPLE PIE

SEASONAL SORBET with granola & fresh berries (V)

BLUEBERRY CAKE BARS with blackberry compote (V)

Continued from pervious page.



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MINIATURE DESSERTS

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Priced per piece.

STRAWBERRY SHORT CAKE SHOOTER

CANDIED LEMON, SWEET CURD, WHIPPED CREAM, COOKIE CRUMBLE SHOOTER

BROWNIE, WHIPPED CREAM, CARAMEL SAUCE, CRUSHED PECAN SHOOTER

ESPRESSO CUP CRÈME BRÛLÉE, FRESH BERRIES

CARAMEL APPLE BITES



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A H O T E L

Banquet Beverage Menu



BEVERAGES A LA CARTE

FRESHLY BREWED ILLY REGULAR COFFEE

FRESHLY BREWED ILLY DECAF COFFEE

HOT WATER & ASSORTED TEA PACKETS

honey | lemon

INFUSED WATER

(choice of one)
strawberry | mint | cucumber orange

FRESHLY BREWED ICED TEA

FRESH LEMONADE

ASSORTED SODA

pepsi products

BOTTLED WATER

RED BULL

regular | sugar free | tropical | tangerine | blueberry

LA CROIX SPARKLING WATER

grapefruit | lemon | lime

SPECIALITY BOTTLED WATER - 14 EACH

pellegrino | topo chico | acqua panna

ALL DAY BEVERAGE STATION - 38 PER PERSON

coffee | tea | sodas | sparkling water | still water
(must be ordered for entire guest count)

HOURLY BAR SELECTIONS

All groups are subject to a \$150 Bartender fee, 75 guests, up to 3 hours, \$50 each additional hour per bartender. The ART Hotel offers beverage packages priced per hour which include liquor, appropriate mixers, garnishes, house wine, domestic beers, soft drinks & bottled water. Required one bar per (75) guests.

BAR PACKAGES

1ST HOUR

EACH ADD'L HOUR

Preferred Package

Premium Package

PER CONSUMPTION BAR SELECTIONS

All groups are subject to a \$150 Bartender fee, 75 guests, up to 3 hours, \$50 each additional hour per bartender. Please ask us for our full wine menu for additional selections, priced by the bottle.

LOCAL BEER PACKAGE (choose four):

HOSTED BAR:

CASH BAR:

high noon
prost pils german style lager
avery ipa
odell 90 shilling amber ale
great divide hazy ipa

princess yum yum
coors banquet
coors light
coors non-alcoholic

PREFERRED LIQUOR

HOSTED BAR: 13 PER COCKTAIL

CASH BAR: 14 PER COCKTAIL

elevate vodka
aviation gin
appleton estate rum
four roses
espolon

PREMIUM LIQUOR

HOSTED BAR: 15 PER COCKTAIL

CASH BAR: 16 PER COCKTAIL

tito's handmade vodka
beefeater gin
bacardi superior rum
eagle rare
chivas 12-year scotch
don julio blanco

PREFERRED

56 PER BOTTLE

art labeled cava
geisen sauvignon blanc
cline cabernet sauvignon

PREMIUM WINE

64 PER BOTTLE

chandon brut
sparkling rose
decoy chardonnay
geisen sauvignon blanc
broquel malbec



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BAR ENHANCEMENTS

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BEER & WINE BAR

FOR THE FIRST HOUR

FOR EACH ADDITIONAL HOUR PER PERSON

MARTINI BAR - PER COCKTAIL

enhance your banquet bar with a shaken or stirred martini straight up or on the rocks

SELECTIONS

premium selection of gin, vodka and bourbon

CHAMPAGNE BAR - PER DRINK

enhance your banquet bar with bubbles from around the world

CHAMPAGNE SELECTIONS

kir royale

flavored mimosas

champagne cocktails

bellinis (fresh pomegranate, orange and cranberry)

BOTTOMLESS MIMOSA BAR - PER PERSON

selection of fresh juices and purees

art labeled cava

BLOODY MARY BAR - PER PERSON

bloody mary mix

tito's handmade vodka

tabasco

bacon

olives

fresh limes & lemons

celery

pearl onions

horseradish



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