

CATERING & PRIVATE EVENTS



ME NU



Levy



WELCOME TO BOULDER

Welcome to the University of Colorado, Boulder.

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal, and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy.

Born and raised in Southern California, Chef Jon was centrally located in one of the best food markets in the world. He started in culinary journey as a teenager at a small Italian Bistro. As his love for food and hospitality grew bolder, Chef Jon enrolled and graduated from Le Cordon Bleu.

Since then, Chef Jon has led culinary teams in NASCAR, NACCA, NBA, NHL and NFL. Throughout his culinary journeys, Chef Jon has prepared food for two United States Presidents, three straight Heisman trophy winners, multiple professional athletes, and millions of fans nationwide.

Chef Jon is a recent resident of Colorado, moving here with his young family. Chef Jon is very excited to welcome and see you this season at CU.

GO BUFFS!



JON WANLAND

Executive Chef

CATERING & PRIVATE EVENTS



B R E A K F A S T

BREAKFAST BASICS



Continental Classic v

Muffins, Waffles, Breakfast Breads, Seasonal Fresh Fruit, Coffee,
Decaffeinated Coffee, Hot Herbal Teas, Orange Juice

21.95 per Guest

Continental Plus v

Muffins, Waffles, Breakfast Breads, Seasonal Fresh Fruit, Coffee,
Decaffeinated Coffee, Hot Herbal Teas, Orange Juice

42 per Guest

EGGS

Choose 1

- Classic Scrambled Eggs v avg
- Denver Frittata: Smoked Ham, Crispy Bell Peppers, Caramelized Onions, Cheddar Cheese avg
- Farm Fresh Frittata: Sautéed Vegetables of Broccoli, Spinach, Bell Peppers and Onions with Boursin Cheese, Chives v avg
- Tofu and Spring Veggie Scramble v avg
- Colorado Ranch Frittata avg
Medley of Meats, Smoked Bacon, Crumbled Sausage and Honey Ham with Pepperjack Cheese and Green Onions

MORNING POWER-UPS

Choose 1

- Mini Hash Brown Frittatas v avg
- Herb-Roasted Red Potatoes v avg
- Stone Ground Grits v avg
- Vegan Oat Jars v
- French Toast Bake v
- Belgian-Style Waffles v

MIGHTY MEATS

Choose 2

- Thick-Cut Bacon avg
- Pork Sausage avg
- Plant-Based Turkey Sausage v
- Turkey Sausage

Please note that all food and beverage items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

v Vegetarian v² Vegan avg Avoiding Gluten

B R E A K F A S T B O O S T

Breakfast Sandwiches

*Minimum of 25 Guests or Boost Your Continental Breakfast,
Avoiding Gluten Options Available Upon Request for an Additional Fee*

Bacon, Egg, Gouda, Ciabatta | 11.95 per Guest

Sausage Patty, Egg, Cheddar Cheese, English Muffin | 11.95 per Guest

Chorizo, Egg, Potato, Flour Tortilla | 11.95 per Guest

Ham, Egg, Swiss Cheese, Croissant | 11.95 per Guest

Fried Chicken, Hot Honey, Biscuit | 11.95 per Guest



Breakfast Boards

Boost Your Continental Breakfast

Lox & Bagels Board

Colorado Smoked Salmon, Assorted Bagels, Plain and Chive Cream Cheese, Sliced Cucumbers, Sliced Tomatoes, Red Onions, Capers

17.95 per Guest

Brie Board V

Honey, Lemon, Lavender, Artisan Breads, Assorted Crackers

13.95 per Guest

Colorado Smoked Trout & Bagel Board V

Smoked Colorado Trout, Assorted Bagels, Plain and Chive Cream Cheese, Sliced Cucumbers, Sliced Tomatoes, Red Onion, Capers

15.95 per Guest

Whipped Local Goat Cheese Board V

Tapenade, Pita Chips

15.95 per Guest

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BREAKFAST EXPERIENCES



Action Stations

Minimum 50 Guests

Chef Attendant Fee 250

One Chef Attendant per 100 Guests

Omelet Scramble Action Station AVG

Cheeses, Peppers, Mushrooms, Tomatoes, Green Onions, Bacon, Sausage, Ham

22.95 per Guest

Chilaquiles Action Table AVG

Crispy Fried Corn Tortillas, Spicy Salsa Verde, Roasted Tomato Salsa, Avocado, Cilantro, Roasted Fresh Chiles, Fried or Scrambled Eggs, Assorted Hot Sauces

22.95 per Guest

Mini Protein Packed & Regular Pancakes V

Chocolate Chips, Blueberries, Pecans, Maple Syrup, Fruit Marmalades, Dried Nuts, Fresh Bananas, Strawberries, Greek Yogurt, Butter

21.95 per Guest

Loaded Breakfast Potato Skins AVG

- Smoked Bacon, Scallions, Scrambled Eggs, Honey Mustard Jalapeño Jam
- Virginia Ham, Roasted Peppers, Swiss Cheese, Bloody Mary Ketchup
- Crispy Mushrooms, Mozzarella, Oven-Roasted Tomatoes, Arugula, Basil Pesto

25.95 per Guest

Farmers Market Ranchers Steak & Eggs AVG

Grilled Strip Steak, Scrambled Eggs, Breakfast Potato Cheese Casserole, Avocado Chimichurri

29.99 per Guest

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BREAKFAST EXPERIENCES



À La Carte Breakfast

Minimum 50 Guests

Hot Oatmeal Bar V

Dried Fruits, Nuts,
Brown Sugar, Berries

13.95 per Guest

Assorted Pastries V

5.50 per Guest

Fresh Fruit V² AVG

Bananas, Oranges, Apples and Pears

4.95 per Guest

Yogurt, Granola & Berry Parfaits V

4.95 per Guest

Vegan Oat Jars V² AVG

Oatmilk, Chia Seeds,
Fresh Seasonal Berries

5.50 per Guest

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ALL DAY BREAKS

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Warm Soft Pretzels V

Assorted Mustards, Beer Cheese,
Sweet Cream Cheese

12.95 per Guest

Cinnamon Roll Shop V

House-Made Cinnamon Rolls,
Assorted Compotes, Nutella Spread,
Whipped Cream, Dark Chocolate
Shavings, Candied Pecans,
Seasonal Fresh Fruits and Berries

15.95 per Guest

The Candy Jar V

M&M's, Gummy Bears,
Swedish Fish, Jellybeans

12.95 per Guest

Cookies & Milk V

- Triple Chocolate Chunk Cookies
- Peanut Butter Cup Cookies
- Assorted Milks and Non-Dairy Milks

12.95 per Guest

Grab & Go

Whole Fruit V AVG | 36 per Dozen

Fruit Cup V AVG | 55 per Dozen

Assorted Greek Yogurts V AVG | 75 per Dozen

Assorted Jumbo Cookies V | 95 per Dozen

Double Fudge Brownies V | 85 per Dozen

Granola Bars V | 27 per Dozen

Protein & Energy Bars V | 89 per Dozen

Individual Trail Mix V | 50.50 per Dozen

Freshly Popped Popcorn V AVG | 8 per Guest

Garden Fresh Crudités & Buttermilk Ranch Dressing V AVG | 13 per Guest



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CATERING & PRIVATE EVENTS



LUNCH

L U N C H

Classic Lunch Tabled or Boxed

One Sandwich, Wrap or Salad per Guest

Choose 2 | \$29 per Guest

Choose 3 | \$35 per Guest

Quantities for Each Selection Are Due 14 Business Days Prior To Event

SANDWICHES & WRAPS

Oven-Roasted Turkey

Cheddar Cheese, Lettuce, Tomatoes, Herb Aioli, Artisan Roll

Foothills Club

Roasted Turkey, Smoked Ham, Havarti, Brown Sugar Bacon, Tomatoes, Shredded Lettuce, Honey Mustard Aioli

Boulder Wrap V AVG

Smashed Chickpeas, Kale, Shaved Brussel Sprouts, Red Cabbage, Cucumber, Roasted Bell Peppers, Avocado Spread, Dijon Vinaigrette, Gluten-Free Wrap

Smoked Ham

Swiss, Lettuce, Tomatoes, Whole Grain Mustard, Artisan Roll

SALADS

Mediterranean Salad V AVG

Spring Mix, Cucumber, Haricot Verts, Artichoke, Sun-Dried Tomatoes, Zucchini, Squash, Peppadew Peppers, Lemon Tahini Vinaigrette

Black Bean Quinoa V AVG

Kale, Bell Peppers, Grape Tomatoes, Cilantro, Chickpeas, Cucumber, Hominy, Cumin Lime Vinaigrette

Grilled Chicken BLT Salad AVG

Romaine, Applewood Smoked Bacon, Cherry Tomatoes, Cheddar Cheese, Buttermilk Ranch Dressing

SIDES & SNACKS

Choose 2

Creamy Coleslaw V AVG

Fruit Cup V

Potato Salad V

Kettle Chips V

Pita Chips & Hummus V



SWEETS

Choose 1

Chocolate Chip Cookies V

Brownies V

Rice Crispy Treats V AVG



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LUNCH EXPERIENCES

Sandwich Action Stations

TURKEY BLT CARVING STATION

37 per Guest

Minimum 25 Guests

Chef Attendant Fee 250, One Chef Attendant per 100 Guests

Slow-Smoked Turkey Breast, Honey Glazed Applewood Bacon, Heirloom Tomatoes, Avocado, Assorted Cheeses, Lettuce, Arugula, Herb Aioli, Assorted Mustards, Wheat Bread, Sourdough Rolls, Rye Bread, Classic Potato Salad, Roasted Vegetable Salad, Kettle Chips

BRISKET CARVING STATION

37 per Guest

Minimum 25 Guests

Chef Attendant Fee 250, One Chef for Every 100 Guests

Hickory-Smoked Brisket, Heirloom Tomatoes, Assorted Cheeses, Assorted Mustards, BBQ Sauces, Honey Kissed Buns, Sweet & Tangy Coleslaw, Red Onion Marmalade, Kettle Chips

HOT OFF THE PRESS

45 per Guest

Minimum 25 Guests

Chef Attendant Fee 250, One Chef Attendant per 100 Guests

Grilled Barbacoa Torta

House-Made Barbacoa, Pepperjack Cheese, Consommé

Fools Gold Sandwich

Smooth Peanut Butter, Strawberry Preserves, Candied Bacon

Gooey Grilled Cheese V

American, Gouda and Cheddar Cheeses, Texas Toast

Includes:

Fire-Roasted Vegetable Salad V AVG

Zucchini, Asparagus, Cherry Tomatoes, Cremini Mushrooms, Red Onions, Carrots, Cauliflower, Fresh Mint, Honey Mustard Dressing

Elote Corn Salad V AVG

Sweet Corn, Chili Lime Salt, Cotija Cheese, Lime Juice, Cilantro

Chip Dip V

Kettle-Style Potato Chips, Dill Pickle Dip

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LUNCH EXPERIENCES

Mediterranean Bowl

41 per Guest
Minimum 25 Guests

Mains

- Harissa Chicken
- Skirt Steak
- Grilled Vegetables

Greens V² AVG

- Mixed Greens
- Romaine
- Spinach

Grains AVG

- Basmati Rice
- Brown Rice

Cheese V AVG

- Feta
- Ricotta Salata

Vegetables V² AVG

- Cucumbers
- Grape Tomatoes
- Olives
- Chickpeas

Dressings V AVG

- Tzatziki
- Red Wine Vinaigrette

Foothills Picnic Basket

73 per Guest
Minimum 25 Guests

Bottomless Popcorn V AVG

Seasonal Fresh Fruit V² AVG

In-Season Fruits and Berries

All-Beef Hot Dogs

All-Beef Kosher-Style Hot Dogs,
Traditional Condiments

St. Louis-Style Ribs

House-Smoked Barbecue Glaze

Smoked Brisket

Hickory Smoked Served with Mini Rolls



Jalapeño Cornbread

Local Honey

Traditional Coleslaw

Sweet and Tangy

Ranch Beans

Tomato, Pepper and Spices,
Stewed Pinto Beans

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LUNCH EXPERIENCES



MVP Station

35 per Guest

Minimum 12 Guests

Classic Caesar Salad V

Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Italian Submarine Sandwich

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

All-Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

Boulder Wrap V AVG

Smashed Chickpeas, Kale, Shaved Brussel Sprouts, Red Cabbage, Cucumber, Roasted Bell Peppers, Avocado Spread, Dijon Vinaigrette, Gluten Free Wrap

Freshly Popped Popcorn V AVG

Potato Chips & Gourmet Dips V

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion

Gourmet Cookies, Brownies & Dessert Bars V

V Vegetarian V Vegan AVG Avoiding Gluten

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L U N C H

Lunch Enhancements

Fire-Roasted

Vegetable Salad V AVG

Zucchini, Asparagus, Cherry Tomatoes, Cremini Mushrooms, Red Onions, Carrots, Cauliflower, Fresh Mint, Honey Mustard Dressing

16 per Guest

Chinois Chicken Salad

Grilled Chicken, Romaine, Napa Cabbage, Baby Spinach, Radicchio, Wonton Strips, Chinois Dressing

17 per Guest

Chopped Wedge AVG

Baby Iceberg, Vine-Ripened Tomatoes, Red Onions, Hard Boiled Eggs, Crispy Bacon Lardons, Blue Cheese Dressing

13 per Guest

Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

12 per Guest

Greek Salad V AVG

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Red Onions, Basil Vinaigrette

12 per Guest

Tortilla Chips, Guacamole & Salsa V2

10 per Guest

Kettle Chips & French Onion Dip V

10 per Guest

Grilled Chicken BLT Salad AVG

Romaine, Applewood Smoked Bacon, Cherry Tomatoes, Cheddar Cheese, Buttermilk Ranch Dressing

14 per Guest

Gooey Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

21.95 per Guest

Italian Sausages & Bratwurst

Grilled Peppers, Onions, Assorted Mustards, Hoagie Rolls

16 per Guest

Home-Style Breaded Chicken Tenders

Buttermilk Ranch Dressing, Barbecue Sauce

16 per Guest

All Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

13 per Guest

Smoked Pulled Pork

Signature Barbecue Sauce, Creamy Coleslaw, Onion Rolls

17 per Guest

Mediterranean Mezz Platter V2 AVG

Grilled Seasonal Vegetables, Peppadews, Artichokes, Roasted Tomatoes, Traditional Hummus

14 per Guest

Tomatoes, Mozzarella & Basil V AVG

Cold-Pressed Olive Oil, Balsamic Glaze, Maldon Flakes

13 per Guest

Grilled & Chilled Asparagus V AVG

Lemon Aioli, Sweet Peppers, Shaved Parmesan

13 per Guest



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RECEPTION DINING

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Classic Cold Appetizers

Minimum 25 Guests

Deviled Eggs V AVG

Hungarian Paprika

4.95 each

Asparagus & Prosciutto Crostini

Shallot Lemon Drizzle

4.95 each

Nut Crunch Crostini V

Pistachios, Herb Goat Cheese

4.95 each

Boursin & Peppadew Crostini V

5.95 each

Garlic Flatbread V

Parmesan, Whipped Artichoke Spread

4.95 each

Antipasto Kabobs

Salami, Artichokes, Mozzarella, Red & Yellow Pepper, Green Olives, Tortellini

6.95 each

Spinach & Artichoke Tart V

Creamy Spinach, Roasted Artichoke

4.95 each

Everything Pretzel & Beer Cheese Dip V

4.95 each

Stationed Only

Tuna Tartar

Sushi Grade Tuna, Wonton Crisp, Wasabi Cream

7.95 each

Smoked Salmon Canapé

Cold Smoked Salmon, Chive Cream Cheese, Toast Point

6.95 each

Shrimp Cocktail Shooters AVG

Spicy Cocktail Sauce

5.95 each

Gazpacho Shooters V

4.95 each

Garden Crudités Shooters V AVG

Buttermilk Ranch Dressing

5.95 each

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RECEPTION DINING



Classic Warm Appetizers

Minimum 25 Guests

Philly Cheesesteak Tart

6.95 each

Shrimp Quesadillas

Oaxaca Cheese, Roasted Chilies, Salsa Verde

7.25 each

Vegetarian Quesadilla V

Bulgogi Beyond Meat, Pepper Jack Cheese, Shredded Mozzarella, Cilantro, Scallions

6.50 each

Gooey Mac & Cheese V

Fontina, Gruyère and Cheddar Cheeses

7.50 each

Mini Chicken & Waffles Cones

Cinnamon Cayenne Syrup

6.25 each

Vegan Upon Request

Cheeseburger Slider

Secret Sauce, Pickles, Lettuce, Tomatoes, Brioche Bun

5.95 each

Filet Mignon Sliders

Garlic Butter, Brioche Bun

7.95 each

Chicken Potstickers

Sweet Chili Soy Glaze

4.95 each

Vegetable Spring Rolls V

Sweet Chili Sauce

4.95 each

Tomato Soup & Grilled Cheese V

5.95 each

Stationed Only

Barbecue Bowl

Pulled Pork, Mashed Potatoes, Cheesy Corn, Fried Onions

6.95 each

Mini Beef Empanadas

Salsa Verde

5.95 each

Thai Chicken Satay AVG

Peanut Sauce

7.95 each

Tequila Lime Shrimp Skewers AVG

Grilled Tequila Marinated Tiger Prawns, Cilantro, Garlic, Charred Lime

7.50 each

Crab Cake

Lemon Aioli

7.95 each

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RECEPTION EXPERIENCES



Pasta Action Station

Contact Sales Manager for vegan/gluten free options

Choose 2 | 35.95 per Guest

Choose 3 | 42.95 per Guest

Minimum 25 Guests

Chef Attendant Fee 250, One Chef Attendant per 100 Guests

Orecchiette Pasta

Italian Sausage, Rapini

Cacio e Pepe V

Spaghetti, Black Pepper, Pecorino

Bucatini Amatriciana

San Marzano Tomato Sauce, Pancetta

Sun-Dried Tomato

Pesto Mafaldine V

Parmigiano Reggiano

Farm Table Charcuterie

19.95 per Guest

Minimum 12 Guests

Assortment of Artisan Breads, Local Selection of
Sliced Meats, Spreads, Cheeses, Greens,
Assorted Mustards and Condiments

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RECEPTION EXPERIENCES

Street Tostada Action Station

Build your own house-made crispy fried corn masa tortilla!

19.95 per Guest

Minimum 25 Guests

Chef Attendant Fee 250, One Chef Attendant per 100 Guests

Stuffings

- Steak
- Tinga Chicken
- Carnitas
- Grilled Fajita Vegetables

Toppings

- Roasted Tomato Chipotle Salsa
- Green Tomatillo Avocado Salsa
- Shredded Lettuce
- Queso Fresco Cheese
- Diced White Onions
- Fresh Chopped Cilantro
- Lime Wedges
- Mexican-Style Sour Cream

Street Taco Bar

37 per Guest

Minimum 25 Guests

Ask the Sales Manager about Vegetarian Options

Tequila Lime Shrimp Taco

Pickled Cabbage Slaw, Spicy Escabeche,
House-Made Roasted Poblano Sauce, Flour Tortilla

Chicken Tinga Taco AVG

Tangy Tomatillo-Avocado, Corn Tortilla

Cantina Nachos

25 per Guest

Minimum 12 Guests

House-Fried Tortilla Chips, Adobo Chicken,
Corona Beef, Green Chile Queso,
Pico de Gallo, Salsa Verde, Jalapeños,
Sour Cream, Guacamole, Cilantro

 Vegetarian  Vegan  Avoiding Gluten

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RECEPTION EXPERIENCES



Raw Bar AVG

Market Price

Minimum 12 Guests

King Crab Legs, Jumbo Shrimp, Tuna Poke, Remoulade,
Spicy Cocktail Sauce, Oyster Crackers

Sliders & Minis

Choose 2 | \$34.95 per Guest

Choose 3 | \$40.95 per Guest

Ahi Tuna Sliders

Wasabi Aioli

+4.95 per Guest

Meatball

Parmigiano Reggiano, Mini Hero Rolls

Cheeseburger

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun

Filet Mignon Sliders

Garlic Butter, Brioche Bun

+3.95 per Guest

Nashville Hot Chicken

Spicy Butter Pickles, Brioche Bun

Crab Cake Slider

Charred Jalapeño Aioli, Peppadew,
Creamy Slaw

+3.95 per Guest

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CATERING & PRIVATE EVENTS



DINNER

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Signature Butchers Block

Mini Rolls and Butter

Minimum 25 Guests

Carver Fee of 250 will be applied to all Butcher Blocks

One Carver per 100 Guests

Cider-Brined Pork Loin AVG

Roasted Apple Demi

19 per Guest

Herb-Roasted Turkey Breast AVG

Apricot Chutney

26 per Guest

Roasted Strip Steak AVG

Red Wine Sauce

37 per Guest

Smoked Brisket AVG

Barbecue Sauce, Red Onion
Marmalade

34 per Guest

Prime Rib Carvery AVG

Natural Jus, Horseradish Cream

46 per Guest

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DINNER

Classic Dinner - Tabled

51.95 per Guest

Minimum 25 Guests

Talk to your sales manager about a one salad option and pricing

ENTRÉES

Choose 2

Rosemary Garlic Chicken Breast AVG

Cider-Brined Pork Tenderloin AVG

Roasted Apple Demi

Grilled New York Strip Steak AVG

Red Wine Demi

+5 per Guest

Red Wine Braised Short Ribs AVG

Red Wine Demi

+6 per Guest

Wild Salmon AVG

Chardonnay Butter Emulsion

+4 per Guest

Cheese Tortellini V

Sweet Corn Cream

Spaghetti Squash V AVG

Smoked Tomato Sauce

COLD SIDES

Choose 2

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Field of Greens Salad V

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

Kale & Apple Salad V AVG

Red Quinoa, Cabbage, Cranberries, Pickled Red Onion, Cider Vinaigrette

Chopped Wedge AVG

Baby Iceberg, Vine-Ripened Tomatoes, Red Onions, Hard Boiled Eggs, Crispy Lardons, Blue Cheese Dressing

Mediterranean Mezz

Platter V AVG

Grilled Seasonal Vegetables, Peppadews, Artichokes, Roasted Tomatoes, Traditional Hummus

+2 per Guest

Tomatoes, Mozzarella & Basil V AVG

Cold-Pressed Olive Oil, Balsamic Glaze, Maldon Flakes

+2 per Guest

HOT SIDES

Choose 2

Salt-Roasted

Yukon Gold Potatoes V AVG

Garlic Butter, Scallion Sour Cream

Sautéed Haricots Verts V AVG

Dill, Shallots, Tomatoes

Gooey Mac & Cheese V

Fontina, Gruyère and Cheddar Cheeses

Roasted Hand Carved Carrots V

Honey, Fresh Thyme

Garlic Mashed Potatoes V AVG

Yukon Gold Potatoes, Roasted Garlic Butter

Wild & Brown Rice Sauté V AVG

Shiitake Mushrooms, Spinach, Roasted Apples

Bistro Vegetables V AVG

Seasonal Vegetables, Sautéed Garlic and Oil

Summer Squash V AVG

Sun-Dried Tomatoes, Garlic

Asparagus V AVG

Butter, Lemon Zest

+1.25 per Guest

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DINNER

Classic Dinner - Plated

Dinner Rolls and Honey Herb Butter

SALAD

Choose 1

Field of Greens Salad

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

Classic Caesar Salad

Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

SIDES

Choose 2

Lemon & Herb Asparagus

Haricot Verts

Honey-Glazed Carrots

Wild & Brown Rice Sauté

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

ENTRÉE

Choose 1

Airline Chicken

Rosemary Garlic

68 per Guest

Grilled Petite Filet & Shrimp

84 per Guest

Red Wine Braised Short Ribs

Red Wine Demi

72 per Guest

Oven-Roasted Salmon

Chardonnay Butter Emulsion

69 per Guest

Spaghetti Squash

Smoked Tomato Sauce

48 per Guest

DESSERT

Choose 1

Signature Carrot Cake

Cream Cheese Frosting,
Toasted Coconut

Cheesecake

Strawberry Compote,
Whipped Cream

Flourless Chocolate Torte

Fresh Berries, Chocolate Sauce

Strawberry Shortcake

Lemon Curd, Pound Cake Crouton,
Fresh Cream

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CATERING & PRIVATE EVENTS



D E S S E R T

DESSERT



Dessert Tables

Bread Pudding Soufflé

Bread Soaked in Egg Custard,
Served with Crème Anglaise

8.50 per Guest

Minimum 25 Guests

Bananas Foster V

Bourbon Caramel Sauce,
Vanilla Bean Ice Cream

15 per Guest

Minimum 25 Guests

Chef Attendant 250

One Attendee per 100 Guests

Mini Pie Station

- Lemon Meringue: Lemon Filling, Torched Lemon Meringue, Graham Cracker Crust
- S'mores: Chocolate Filling, Torched Marshmallow Topping, Graham Cracker Crust
- Banana Cream: Banana Filling, Butter Cream, Graham Cracker Crust

19 per Guest

Minimum 25 Guests

Campfire S'mores V

Marshmallow, Graham Crackers,
Chocolate Slabs, Pretzel Rods,
Reese's Cups, Oreos, Nutella Spread

12.95 per Guest

Minimum 12 Guests

Fresh Fruit Cobblers V

- Blueberry, Peach or Apple
- Fresh Whipped Cream

Choose 2 | 15 per Guest

Choose 3 | 20 per Guest

V Vegetarian V² Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

CATERING & PRIVATE EVENTS



B E V E R A G E

B E V E R A G E

Hosted Deluxe Bar

Mixers and Garnishes Included

Spirits

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardí Superior Rum
Suerte Tequila
Jack Daniel's Whiskey

13.50 per Drink

Wine

Woodbridge White
Woodbridge Red

11 per Drink

Beer

Coors Light
Coors Banquet
Breckenridge Juice Drop IPA
New Belgium Fat Tire Ale
Vizzy Hard Seltzer
Hoplark 0.0 Citra (non-alcoholic)

9 / 11 per Drink

Hosted Platinum Bar

Mixers and Garnishes Included

Spirits

Grey Goose Vodka
Hendrick's Gin
Bacardí Superior Rum
Patrón Tequila
Jameson Irish Whiskey
Woodford Reserve Bourbon

15 per Drink

Wine

La Crema Chardonnay
Kim Crawford Sauvignon Blanc
Josh Craftsman Collection Cabernet Sauvignon
Conundrum by Caymus Red Blend

13 per Drink

Beer

Coors Light
Coors Banquet
Breckenridge Juice Drop IPA
New Belgium Fat Tire Ale
Vizzy Hard Seltzer
Hoplark 0.0 Citra (non-alcoholic)

9 / 11 per Drink

Hosted Bar Service

For additional hours of service, please reach out to your Catering Sales Manager.

	2 Hours	3 Hours	4 Hours
Platinum Brands	47 pp	52 pp	77 pp
Deluxe Brands	37 pp	49 pp	61 pp
Platinum Beer & Wine	31.50 pp	42.50 pp	53.50 pp
Deluxe Beer & Wine	33.50 pp	38.50 pp	47.50 pp

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B E V E R A G E

Specialty Cocktail Packages

Enhance your bar package with one of our signature cocktails!
All Specialty Cocktail Packages are Priced for 2 Hour Service.

Martini

16 per Guest

Tito's Handmade Vodka or Bombay Sapphire Gin,
Bevy of Garnishes for Classic Martinis,
Cosmopolitans or Lemon Drops

Margarita

16 per Guest

Suerte Tequila, Lime, Orange Liqueur
Strawberry, Peach, Mango, Pineapple Flavor Options
Ask your sales associate for a list of available seasonal flavors

Bloody Mary

16 per Guest

Our Signature Bloody Mary Mix, Tito's Handmade Vodka,
Chef Selected Garnishes

Sangria

14 per Guest

Red and Rosé White Sangria, Seasonal Fruits

Mimosa

14 per Guest

Sparkling Wine, Orange, Grapefruit and
Pineapple Juices, Seasonal Fruits, Berries

Whiskey Aficionado

Manhattan and Old-Fashioned

Additional 16 per Guest
Choose 4

Basil Hayden Bourbon

Buffalo Trace Bourbon

Jim Beam White Label Bourbon

Knob Creek Bourbon

Maker's Mark Bourbon

Woodford Reserve Bourbon

Johnnie Walker Black Scotch

The Balvenie Caribbean Cask 14 Scotch

Glenlivet 12 Year Scotch

Aperol Spritz

14 per Guest

Aperol, Sparkling Wine,
Club Soda, Sliced Orange

B E V E R A G E

White Wine

By the Bottle

Riesling

Chateau Ste. Michelle | 42

Pinot Grigio

Ecco Domani | 50

Santa Margherita | 60

Sauvignon Blanc

Kim Crawford | 60

Chardonnay

Kendall-Jackson Vintner's Reserve | 55

La Crema | 65

Sparkling & Rosé

Korbel Brut | 42

La Marca Prosecco | 65

Veuve Clicquot Brut Yellow Label | 265

Rosé

Whispering Angel Rosé | 80

Red Wine

By the Bottle

Pinot Noir

Mark West | 55

Meiomi | 65

La Crema | 70

Merlot

14 Hands | 48

Cabernet Sauvignon

Josh Craftsman's Collection | 80

Louis M. Martini | 90

Red Blends

19 Crimes | 53

Conundrum by Caymus | 70

Non-Alcoholic A La Carte

Assorted Soft Drinks | 5 each

Bottled Water | 4.50 each

3 Gallon Water | 37 each

Coffee & Decaffeinated Coffee

| 40 per Gallon

Minimum brew (6) Gallons

Herbal Teas | 40 per Gallon

Minimum brew (6) Gallons

Iced Tea & Lemonade

| 40 per Gallon

Minimum brew (3) Gallons

All-Natural Fruit Waters

32 per Gallon

Select 1

· Strawberry

· Cucumber Lemon

· Minted Watermelon

· Local Seasonal Variety

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The Scoop

CONTACT US

We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

*Sarah Shepherd
Senior Group Sales Manager
Email: Sarah.shepherd@levyrestaurants.com*

ORDERING FOOD AND BEVERAGE

In ensuring the highest level of presentation, service, and quality, we ask that you contact our event sales department (4) four weeks prior to the event.

All food and beverage selections and guest count guarantee must be confirmed (14) fourteen business days prior to the event date. Payment in full is required (10) ten business days prior to the event date.

Because Buffs Hospitality exclusively furnishes all food and beverage products for Folsom Field, guests are prohibited from bringing personal food or beverage without proper authorization and additional fees. If outside alcohol is found, it will be confiscated and an additional fee of a minimum of 500.00 will be applied to final invoice.

SPECIALIZED ITEMS

Our culinary team will endeavor to fulfill special menu requests, including vegetarian, vegan and gluten free meals whenever possible. We appreciate at least (10) ten business days notice for this service.

SERVICE CHARGE AND SALES TAX

Please note that all food and beverage items are subject to a 22% service charge plus 9.195% Colorado state tax. The administrative charge is for administration of the special function, including but not limited to: equipment, event set up, service ware, facility fees, etc.

The administrative charge is not a gratuity and will not be distributed as gratuities to the employee who provided services to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets between the client and Levy. Both these documents must be signed and fully executed in order to confirm the event on a definite basis.

STAFFING

A minimum of (2) two staff members are required for any event. Staffing numbers will increase dependent upon event details.

225 per Guest Fee

250 Chef Attendant Fee per Applicable Menu Offerings

