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 clients’ 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 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!
BEVERAGE COCKTAIL SERVICES

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

SPIRITS

PREMIUM | $9
Tito’s Vodka
Tanqueray Gin
Bacardi Rum
Milagro Silver Tequila
Bulleit Bourbon
Dewars Scotch

PLATINUM | $11
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 22% 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.
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

OFFERED ON GALLERY EVENTS ONLY | $7

Union Station Kolsch | Denver Beer Co. | Denver
Weissbier | Prost Brewing Co. | Denver
Amber Ale | Seedstock Brewery | Denver
Escape to Colorado IPA | Epic Brewing Co. | Denver

OFFERED AT TERMINAL BAR ON THE PLAZA EVENTS ONLY

Domestica Blonde Ale | Ratio Beerworks | Denver | $6
Rue B. Soho Grapefruit Lager | SKA Brewing Co. | Durango | $6
Maui Express Coconut IPA | Denver Beer Co. | Denver | $6
Salted Cucumber Cider | Stem Ciders | Denver | $6
Watermelon Gose | Fate Brewing Co. | Boulder | $7
Sour Saison | New Belgium Brewing Co. | Fort Collins | $8

WINE

PREMIUM | $10
Naonis Prosecco | Italy
Montgravet Rosé | France
Tenuta Sant’Anna Pinot Grigio | Italy
Terrazas Altos del Plata Chardonnay | Argentina
Amalaya Malbec | Argentina
Terrazas Altos del Plata Cabernet Sauvignon | Argentina

PLATINUM | $12
Jean-Phillipe Brut | France
Chateau St. Michelle Brut Rosé | France
Vavasour Sauvignon Blanc | New Zealand
Chalk Hill Chardonnay | California
Rodney Strong Upshot Red Blend | 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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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 | $20 per guest
Two-Hour Package with Premium Wine Selections, $8.00 per guest for each additional hour

PLATINUM | $22 per guest
Two-Hour Package with Platinum Wine Selections, $9.00 per guest for each additional hour

FULL BAR

PREMIUM | $25 per guest
Two-Hour Package with Premium Wine and Spirit Selections, $10.00 per guest for each additional hour

PLATINUM | $27 per guest
Two-Hour Package with Platinum Wine and Spirit Selections, $12.00 per guest for each additional hour

FULL BAR WITH CLASSIC COCKTAILS | $29 per guest
Two-Hour Package, $13.00 per guest for each additional hour
BUFFET MENUS

STATION CONTINENTAL | $26 per person
Fresh Cut Seasonal Fruit Display
Mixed Nuts
Morning Pastries | muffins, cinnamon rolls, croissants, whipped butter, jams
Yogurt Parfaits | greek yogurt, housemade granola, seasonal berries

CONTEMPORARY | $36 per person
Fresh Cut Seasonal Fruit Display
Mixed Nuts
Morning Pastries | muffins, cinnamon rolls, croissants, whipped butter, jams
Scrambled Colorado Eggs
Choice of:
center-cut bacon, ham, breakfast sausage, vegetarian sausage
Choice of:
hash browns or herbed potatoes
Choice of:
blueberry pancakes or vanilla french toast, with whipped butter and syrup

DENVER EXPRESS | $32 per person
Fresh Cut Seasonal Fruit Display
Mixed Nuts
Avocado Toast | arugula, cherry tomato, cotija on wheat
Breakfast Quiche | roasted vegetable and ham and swiss
Yogurt Parfaits | greek yogurt, housemade granola, seasonal berries
Assorted Granola and Protein Bars

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE, 8% SALES TAX AND 2% USHPF.
BREAKFAST MENUS

A LA CARTE ENHANCEMENTS

Scrambled Egg Bar | $9 per person  
white onions, green onions, red bell peppers, mushrooms, tomatoes, bacon, sausage, spinach, goat cheese, avocado

Chicken and Waffle Satay | $72 per dozen  
skewered 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 | $7 per person  
flour tortilla with fried potatoes, eggs, salsa, cheddar cheese  
Choice of: Vegetarian or Pork Green Chili

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)

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

All prices are subject to a 22% service charge, 8% sales tax and 2% USHPF.
BREAKS

Based on a 60-minute service.

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

POWER BREAK | $16 per person
Clif Bars, Kind Granola Bars, Fresh Cut Seasonal Fruit, Hummus, Raw Vegetables, Pita Chips, Jackson’s Honest™ Chips, Chocolate Covered Pretzels, Mixed Nuts

MOUNTAIN STANDARD | $15 per person
Dried Fruits and Nuts
Seasonal Vegetables
Choice of Two Homemadep Dressings:
Buttermilk Ranch, Lemon Dijon,
Balsamic Thyme Vinaigrette,
Smoked Peppercorn Bleu Cheese
Choice of One:
Pita Chips and Hummus
Pimiento Cheese and Assorted Crackers

LITTLe DiPPER | $14 per person
Hummus, Raw Vegetables, Pita Chips Guacamole, Salsa, Tortilla Chips Jalapeño Queso, Pretzel Bites

TRAIL MIX BREAK | $13 Per person
Build-your-own trail mix with chef’s selection of nuts, dried fruit, 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 | $4.50 per person
Jackson’s Honest™ Chips | $3 each
Artisan Cheeses | local and imported cheeses, accoutrements, oven roasted ciabatta and crackers | $16 per person

Antipasto | chef selected local and imported cured meats, artisan cheeses, assorted accoutrements, oven roasted ciabatta and crackers | $22 per person
Assorted House Baked Cookies or Brownies | $38 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 Teatulia Tea Service | $70.00 per gallon

All prices are subject to a 22% service charge, 8% sales tax and 2% USHPF.
**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.

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SOUP AND SALAD</strong></td>
<td>$33 per person</td>
</tr>
<tr>
<td>Soup Du Jour</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Rolls and Butter</td>
<td></td>
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<tr>
<td>Sliced Seasonal Fruit</td>
<td></td>
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<tr>
<td><strong>Salads</strong></td>
<td></td>
</tr>
<tr>
<td>**Salads</td>
<td>choose three:**</td>
</tr>
<tr>
<td>Garden Salad</td>
<td></td>
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<tr>
<td>Wild Arugula Salad</td>
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<tr>
<td>Wedge Salad</td>
<td></td>
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<tr>
<td>Presented on a Bed of Mixed Greens</td>
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<tr>
<td>Assorted Tartlets</td>
<td></td>
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<tr>
<td>French Macarons</td>
<td></td>
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<tr>
<td><strong>ACME DELICATESSEN</strong></td>
<td>$37 per person</td>
</tr>
<tr>
<td>Sliced Seasonal Fresh Fruits</td>
<td></td>
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<tr>
<td>Jackson's Honest™ Chips</td>
<td></td>
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<tr>
<td>**Salads</td>
<td>choose two:**</td>
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<tr>
<td>Greek</td>
<td></td>
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<tr>
<td>Kale &amp; Quinoa</td>
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<tr>
<td>Arugula and Apple</td>
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<tr>
<td>**Sandwiches</td>
<td>choose three:**</td>
</tr>
<tr>
<td>Turkey and Swiss</td>
<td></td>
</tr>
<tr>
<td>Ham and Cheddar</td>
<td></td>
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<tr>
<td>Chipotle Chicken Club</td>
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<tr>
<td>Italian</td>
<td></td>
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<tr>
<td>**Vegetarian</td>
<td>**</td>
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<tr>
<td><strong>Assorted Cookies</strong></td>
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<tr>
<td><strong>ALMUERZO</strong></td>
<td>$38 per person</td>
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<tr>
<td>Guacamole, Salsa, Jalapeño Queso,</td>
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<tr>
<td>Tortilla Chips</td>
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<tr>
<td>Chipotle Caesar Salad</td>
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<tr>
<td>Jerk Chicken</td>
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<tr>
<td>Spanish Rice</td>
<td></td>
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<tr>
<td><strong>Assorted Cookies</strong></td>
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<tr>
<td><strong>CENTENNIAL STATE</strong></td>
<td>$45 per person</td>
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<tr>
<td>Garden Salad</td>
<td></td>
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<tr>
<td>Slow Roasted Brisket</td>
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<tr>
<td>Freshly Baked Rolls and Butter</td>
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<tr>
<td>Roasted Winter Vegetables</td>
<td></td>
</tr>
<tr>
<td>Smashed Fingerling Potatoes</td>
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<td>Mexican Wedding Cookies</td>
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<tr>
<td><strong>Assorted Cookies</strong></td>
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<tr>
<td><strong>HOMETOWN</strong></td>
<td>$42 per person</td>
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<tr>
<td>Garden Salad</td>
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<tr>
<td>Wedge Salad</td>
<td></td>
</tr>
<tr>
<td>Brown Sugar Pulled Pork Sliders</td>
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<tr>
<td><strong>Salads</strong></td>
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<tr>
<td><strong>Assorted Cookies</strong></td>
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</tbody>
</table>

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EXECUTIVE TO-GO LUNCH

This option is intended for groups on-the-go, at $28 per person. Add $5 per person for boxed lunches consumed in meeting or function space.

SANDWICHES
Choose up to 3 sandwich types and quantities of each, otherwise count will be divided evenly.

Turkey and Swiss  |  lettuce, tomato, red onion, dill pickle
Ham and Cheddar  |  arugula, tomato, red onion, cucumber, cheddar, creamy whole grain mustard
Roast Beef      |  lettuce, tomato, roasted red pepper, pickled jalapeno, pepper jack cheese, red onion chipotle aioli
Italian         |  lettuce, tomato, red onion, pepperoncini, provolone, pepperoni, salami, capicola, oregano, oil and vinegar
Vegetarian      |  lettuce, tomato, onion, pickle, cucumber, roasted red pepper, black olive, avocado, hummus

ACCOMPANIED BY:
Jackson’s Honest™ Chips
Seasonal Fruit
Mayonnaise and Mustard
Chef’s Choice Baked Sweet Treat
Bottled Water

All prices are subject to a 22% service charge, 8% sales tax and 2% USHPF.
DINNER BUFFETS

Dinner buffet is offered for 25 guests or more and based on a 90-minute service.

DINNER BUFFET WITH TWO ENTRÉES | $64 per person
DINNER BUFFET WITH THREE ENTRÉES | $72 per person

STARTERS | choose two
served 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
frisée lettuce, sliced strawberry,
haystack mountain goat cheese, candied
walnut, citrus vinaigrette

Wild Arugula Salad | GF
crispy prosciutto, chopped dates,
cucumber, haystack mountain goat cheese,
balsamic-thyme vinaigrette

Baby Green Salad | VG, GF, DF
dried cranberry, toasted pepitas, shaved
carrots, roasted cauliflower, carrot-citrus
vinaigrette

Chipotle Caesar Romaine
black bean relish, parmesan, spiced croutons

Chop House Wedge
baby iceberg, cherry tomato, candied
bacon, red onion, smoked peppercorn
blue cheese, barrel-aged hot sauce

ENTRÉES | choose two or three

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

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

Slow Roasted Colorado Brisket
apple cider smoked barbeque, 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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sales@thecrawfordhotel.com | 720.460.3700 | thecrawfordhotel.com

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### RECEPTION MENUS

**HORS D’OEUVRES | PASSED OR DISPLAYED**

Priced per piece. All selections have a 25-piece minimum order.

### MEAT AND POULTRY

<table>
<thead>
<tr>
<th>Item</th>
<th>Dietary</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curried Chicken Salad and Naan</td>
<td>DF</td>
<td>$5</td>
</tr>
<tr>
<td>Candied Apple Pork Belly</td>
<td>GF, DF</td>
<td>$7</td>
</tr>
<tr>
<td>Bacon Wrapped Date</td>
<td>sliced almond, GF</td>
<td>$5</td>
</tr>
<tr>
<td>Pork Gyoza Dumpling</td>
<td>ponzu, GF, DF</td>
<td>$6</td>
</tr>
<tr>
<td>Bison Albondigas</td>
<td>romesco sauce</td>
<td>$6</td>
</tr>
<tr>
<td>Short Rib Pot Pie</td>
<td>demi glaze</td>
<td>$7</td>
</tr>
<tr>
<td>Chicken Mole Satay</td>
<td>chipotle crema, GF</td>
<td>$6</td>
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</tbody>
</table>

### SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Dietary</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fire Cracker Shrimp</td>
<td>thai sweet chili, DF</td>
<td>$7</td>
</tr>
<tr>
<td>Chili Salmon Satay</td>
<td>cilantro lime crema, GF</td>
<td>$7</td>
</tr>
<tr>
<td>Blue Lump Crab Cakes</td>
<td>basil aioli, micro arugula</td>
<td>$7</td>
</tr>
<tr>
<td>Tuna Poké</td>
<td>cucumber chip, sriracha aioli, sweet soy, DF</td>
<td>$6</td>
</tr>
<tr>
<td>Hawaiian Shrimp Roll</td>
<td>lemon aioli, brioche, iceberg slaw</td>
<td>$7</td>
</tr>
<tr>
<td>Caviar, Blini</td>
<td>crème fraîche</td>
<td>$7</td>
</tr>
</tbody>
</table>

### VEGETARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Dietary</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Peppadew</td>
<td>herbed goat cheese, V, GF</td>
<td>$4</td>
</tr>
<tr>
<td>Arancini</td>
<td>basil aioli, micro tomato relish, V</td>
<td>$5</td>
</tr>
<tr>
<td>Baked Mac &amp; Cheese Croquettes</td>
<td>honeycomb, sweet drop pepper, V</td>
<td>$6</td>
</tr>
<tr>
<td>Olive &amp; Manchego Croquettes</td>
<td>sundried tomato, V</td>
<td>$5</td>
</tr>
<tr>
<td>Fig &amp; Mascarpone Phyllo Purse</td>
<td>honey dijonnaise, V</td>
<td>$5</td>
</tr>
<tr>
<td>Sea Salt Gazpacho Shooter</td>
<td>VG, GF</td>
<td>$4</td>
</tr>
</tbody>
</table>

### SWEETS

<table>
<thead>
<tr>
<th>Item</th>
<th>Dietary</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artisan Macarons</td>
<td>V, GF</td>
<td>$4</td>
</tr>
<tr>
<td>Chef Selected Tartlets</td>
<td>V</td>
<td>$4</td>
</tr>
<tr>
<td>Turtle Caramel Cheesecake Bites</td>
<td>V</td>
<td>$5</td>
</tr>
<tr>
<td>Pumpkin Spice Cake</td>
<td>cream cheese frosting, V</td>
<td>$5</td>
</tr>
<tr>
<td>Assorted Petit Fours</td>
<td>V</td>
<td>$5</td>
</tr>
<tr>
<td>Mini Pies</td>
<td>Cherry, Blueberry, Apple, V</td>
<td>$4</td>
</tr>
<tr>
<td>Double Chocolate Almond Cake</td>
<td>V, GF</td>
<td>$4</td>
</tr>
</tbody>
</table>

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RECEPTION MENUS

DISPLAYS

**ARTISANAL FRUIT & CHEESE BOARD** | V
$16 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**

$22 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, pepperoncini, crostini

**CHILLED & FRESH SHUCKED SEAFOOD** | GF
$28 per person

Alaskan crab legs, cocktail shrimp, oysters, smoked salmon, seasonal ceviche, cocktail sauce, mignonette, drawn butter, accouterments

**THE SLAM DUNK**
$18 per person
Housemade hummus, olive tapenade, classic french onion dip, duck rillettes, flatbread, vegetable spears

**FARMER’S MARKET** | V
$10 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

**MAC & CHEESE**
$14 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

**STREET TACOS**
$14 per person
Roasted Chicken | pico de gallo, roasted corn, chipotle crema
Shrimp | housemade tartar, pickled red onion, arugula, cotija
Veggie | roasted corn salsa, black bean relish, fresh avocado mash, cilantro-lime slaw | V, DF

**RISOTTO**
$17 per person
Can be offered vegan upon request
Housemade Risotto | brown butter sweet potato and roasted chicken, shrimp and oven roasted tomato, wild mushroom and asparagus
Selection of | shaved parmesan, goat cheese crumbles, garlic crumb, peas, center cut bacon

**SLIDERS**
$17 per person
Choice of Three:
- Bánh Mi | pulled pork, pickled onion slaw, sesame aioli
- 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
- Crispy Chicken | housemade hot sauce, blue cheese dressing, slaw
- Meatball | provolone, marinara, basil pesto
- OYSTERS | provolone, marinara, basil pesto

**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

All prices are subject to a 22% service charge, 8% sales tax and 2% USHPF.

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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 | $25 per person
horseradish crema, au jus brioche sliders, roasted seasonal vegetables

COLORADO RACK OF LAMB | $28 per person
housemade tzatziki, couscous salad, cucumbers, pickled red onion, herbs de provenç

SLOW ROASTED TURKEY BREAST | $16 per person
wild mushroom gravy, cranberry chutney, fried red potato, brown butter

CEDAR PLANK SALMON | $18 per person
balsamic marinated toy box tomato, smoked rice pilaf, grilled baby asparagus

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RECEPTION PACKAGES

Packages offered for 25 guests or more. Based on 90-minute service.

THE POP-UP TAQUERIA | $38 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
- Chilli Rellenos Bites | V
crispy flour 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
candied bacon, grape tomato, red onion, smoked peppercorn blue cheese
- Charcuterie
selection of local & imported artisan cured meats
- Housemade Pretzel Bites | V
housemade hot sauce, blue cheese dressing, slaw
- Crispy Brussel Sprouts | 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
honeycomb, 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
ponzu, crushed peanut
- Vegetable Spring Roll | VG, DF
ponzu, crushed peanut

DISPLAYED DESSERT:
- Assorted Mochi | V
strawberry, vanilla, chocolate, green tea, red bean
- Chinese New Year Cake | V
shredded coconut

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