

WEDDING MENU FAVORITES

Colorado Beef, Bison & Lamb

- ~ Cabernet Braised Bison Short Ribs, Hazel Dell Mushroom Ragu - \$34/pp
- ~ Grilled Angus Filet Mignon, Choice of Sauces/Butter - \$36/pp
- ~ Slow Roasted Prime Rib, Fresh Grated Horseradish Cream and Au Jus - \$32/pp
- ~ Rosemary & Garlic Marinated Colorado Lamb Chops, Mint Scented Demi Glace - \$38/pp
- ~ Duo of Angus Filet Mignon & Maine Lobster Tail, Clarified Butter - \$MKT

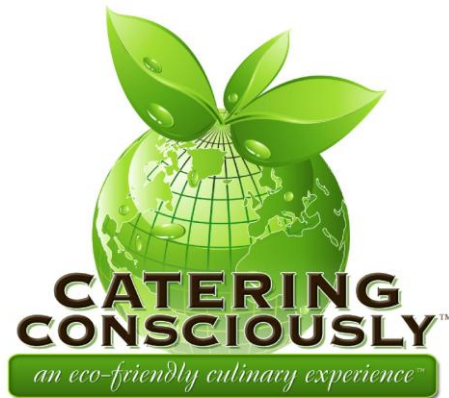
Rosie's Organic Chicken

- ~ Crispy Seared Rosie's Organic Boneless ½ Chicken, Herb Pan Sauce - \$26/pp
- ~ Chimichurri Rubbed Smoked, Bone-In Organic Chicken, Charred Tomato-Jalapeno Jam - \$25/pp
- ~ Cheesy Chicken Parmesan, Aged Provolone, House Made Marinara - \$26/pp
- ~ CC Cordon Bleu, Crispy Ham, Swiss Cheese, Dijon Cream Sauce - \$28/pp

Sustainable Seafood

- ~ Lemon & Caper Brown Butter Colorado Trout, Fresh Parsley - \$30/pp
- ~ Coriander Dusted Wild Alaskan Salmon, Kalamata Olive Tapenade - \$32/pp
- ~ Oven Roasted Black Cod Filet, Miso-Sake Marinade - \$38/pp
- ~ Pan Fried Maryland Crab Cakes, Meyer Lemon Remoulade - \$34/pp
- ~ Butter Poached Maine Lobster, Clarified Butter & Lemon - \$MKT

****Prices above include Salad or Soup Course and Side Dishes-(Page 4). Service, Fees, Rentals, Equip., & Taxes not included. Prices are based on a buffet style dinner.**



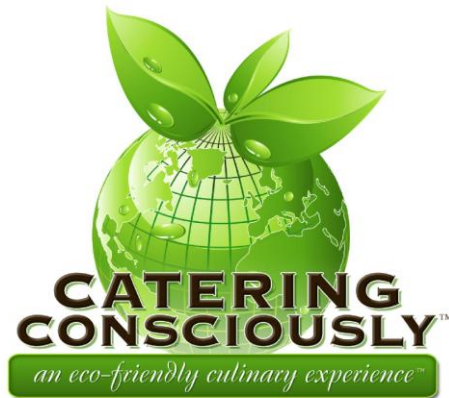
VEGETARIAN FAVORITES

*(Vegan, Gluten-Free, and All Allergies happily accommodated!)
Prices vary depending on season and availability. Average is \$26-\$32/pp.*

- ~ Spring/Summer Squash, Eggplant, and Roasted Red Pepper Lasagna, Roasted Garlic Alfredo
- ~ Haystack Goat Cheese and Ricotta Cannelloni, Charred Tomato Basil Marinara, Fried Basil
 - ~ Fresh Papardelle Pasta, Fava Beans, Fresh Peas, Hazel Dell Chanterelles, Wilted Baby Arugula, White Truffle Oil
- ~ Wildflower Honey and Soy Glazed Grilled Tofu, Warm Soba Noodle Salad, Gingered Snap Peas
 - ~ Hazel Dell Mushroom Strudel, Crispy Truffle Risotto Cake, Baby Arugula Salad, Aged Balsamic Reduction
- ~ Fall/Spring Ratatouille and Pearl Barley Risotto, Grilled Cipollini, Basil Pesto, Crispy Leeks
- ~ San Luis Valley Potato Gnocchi, Home Made, Oyster Mushrooms, Watercress, Olathe Corn and Truffle Butter
- ~ Saffron Infused Creamy Israeli Couscous, Roasted Paprika Tomatoes, Dijon Leeks, Baby Spinach

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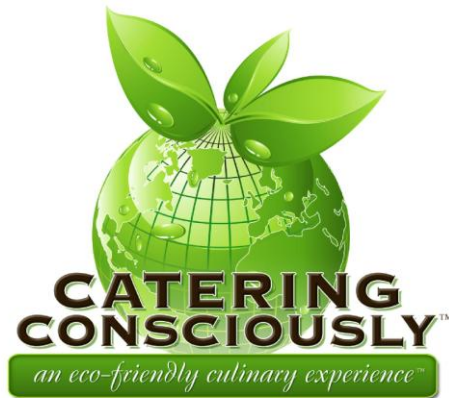
SALADS

- ~ **Organic Baby Mixed Greens, Strawberries, Haystack Goat Cheese, Sunflower Seeds, Champagne Vinaigrette**
- ~ **Baby Romaine Hearts, Homemade Caesar Dressing, Orange Supremes, Toasted Pumpkin Seeds, Ciabatta Croutons**
- ~ **Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Buttermilk Ranch or Red Wine Vinaigrette**
- ~ **Organic Baby Mix Greens, Roasted Apple-Champagne Vinaigrette, Acorn Squash, Dried Cranberries**
- ~ **Warm Romaine with Apple Wood Smoked Bacon, Ciabatta Croutons, Tomato, Balsamic Vinaigrette**
- ~ **Baby Spinach Greens, Caramelized Onions, Shiitake Mushrooms, Crunchy Spiced Wontons**
 - ~ **Warm Brie with Strawberries, Toasted Walnuts, Baby Spinach, Balsamic Dressing**
- ~ **Roasted Gold & Red Beet Checkerboard, Frisee & Arugula, Hazelnut Vinaigrette, Boulder Chevre**

SOUPS

- ~ **Organic Colorado Tomato Bisque, Parmesan, Mini Croutons, Fresh Basil**
 - ~ **San Luis Valley Yellow Potato and Leek Soup, Crispy Bacon**
- ~ **Smoked Rosie's Organic Chicken and Corn Chowder, Cilantro Lime Tortillas**
 - ~ **Hazel Dell Mushroom & Onion Soup, Gruyere Gratin, Ciabatta, Chives**
 - ~ **Spring Vegetable and Barley Minestrone, Baby Spinach, Basil Pesto**
 - ~ **Braised Cauliflower and Pear, Roasted Florets, Black Currants**
 - ~ **Italian Wedding Soup with Colorado Lamb Meatballs, Baby Spinach**

****Add an Additional House Made Soup or Salad Course for \$4 per person.**



STARCH & VEGGIE SIDE DISHES

Colorado Grown Potatoes

- ~ Creamy Whipped Gold Potatoes with Crispy Garlic Dust
- ~ Classic Gratin Potatoes with Chives, Organic Cream, Parmesan
- ~ Smashed Fingerlings with Rosemary & Butter
- ~ Chilled Fingerling Salad with Hazel Dell Oyster & Shiitake Mushrooms, Baby Arugula, Caramelized Onions, Truffle Aioli
- ~ Twice Baked Potato Medallions, Crème Fraiche, Chives, Apple Wood Smoked Bacon
- ~ Potato “Risotto”, Small Diced Potato cooked in the style of Risotto, Bacon and Roasted Garlic

Other Grains and Starches

- ~ Warm Organic Colorado Quinoa, Hazel Dell Mushrooms, Baby Arugula, Fresh Herb Butter
- ~ Sun-Dried Tomato Pesto Infused Israeli Couscous, Kalamata Olive Tapenade
- ~ Crispy Saffron Couscous Cake, Creamy Dijon Leeks, Smoked Paprika Roasted Tomato
- ~ “Paella” Style Baked Basmati Rice, Red Peppers & Onions, Saffron Broth, Dried Chorizo
- ~ Lemongrass Scented Jasmine Rice, Shaved Scallions
- ~ Chilled Soba Noodle Salad, Carrots & Red Peppers, Soy-Sesame Vinaigrette, Toasted Sesame Seeds, Fresh Cilantro
- ~ Truffle and Mushroom Barley Risotto Cake, Fried Colorado Leeks

**** Vegetable sides will be based on your desires, entrée selections, seasonality and availability.**

****The above menu items represent only a small portion of what our Chefs can do! Please inquire within to have a custom menu designed for you!**

Thank you for your interest in Catering Consciously! Let’s begin your “Eco-Friendly Culinary Experience”!