



EST.



1941

# RED ROCKS

PARK AND AMPHITHEATRE

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# CATERING MENU



## BREAKFAST - BUFFETS

### THE COLORADO CLASSIC \$16.00

Seasonal Sliced Fruit Platter  
Assorted Breakfast Pastries & Breads  
Granola Bars  
Individual Yogurts

### THE RED ROCKS EGGSPEERIENCE BREAKFAST \$24.00

Farm Fresh Eggs Scrambled with Cheddar Cheese  
Thick Cut Peppered Bacon  
Breakfast Turkey - or - Pork Sausage  
Seasonal Sliced Fruit Platter  
Hash Browns

### STAIR CLIMB BREAKFAST \$27.50

Avocado Toast & Toppings Bar  
Breakfast Quiche  
Turkey Bacon - or - Turkey Sausage  
Country Style Home Fries with Peppers & Onions  
Individual Yogurts

### ROCKY MOUNTAIN BREAKFAST \$32.00

Assorted Bagels, Crackers & Spreads  
Seasonal Fruit Platter  
Trio of Meats: *Grilled Steak, Peppered Bacon and Turkey Sausage*  
Southwest Scramble  
French Toast with Assorted Accoutrements

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## BREAKFAST ENHANCEMENTS

- Country Style Home Fries with Peppers and Onions \$4.25
- Fried Chicken and Waffles \$8.75
- Stuffed Avocado Station \$12.50
- Assorted Mini Bagels & Spreads \$5.00
- Smoked Salmon Platter \$8.50
- Nutella or Banana Pancakes \$4.00
- Bacon, Egg and Cheddar Cheese Loaded Potato Skins \$5.50
- Avocado Toast & Toppings Bar \$8.50
- Omelet Station- Made-To-Order \$12.50
- Waffle Station \$8.50
- Ham or Roasted Turkey Carvery \$12.50
- Assorted Mini Danishes and Muffins \$3.50



## **LUNCH - UNBOXED**

Choose up to four options. All Selections Include Whole Fruit, Bag of Chips, House-Made Chocolate Chip Cookie and Bottled Water served family style on table. Boxes can be provided should group choose to take meal outside of event space.

### **HAM & SWISS \$22.50**

Black Forest Ham, Swiss Cheese, Pesto Mayo, Lettuce, Tomato and Onion

### **TURKEY & Cheddar \$22.50**

Smoked Turkey, Cheddar, Avocado Mayo, Lettuce, Tomato and Onion

### **ROAST BEEF & CHEDDAR \$22.50**

Roasted Beef, Havarti, Horseradish & Chive Cream Sauce, Lettuce, Tomato and Onion

### **ROASTED VEGGIE WRAP \$22.50**

Portobello Mushrooms, Zucchini, Squash, Red Onion, Roasted Tomato, Baby Arugula and Fresh Mozzarella

### **BUFFALO CHICKEN WRAP \$22.50**

Fried Chicken Breast, Shredded Lettuce and Blue Cheese Crumbles, Tossed in Buffalo Sauce

### **CHICKEN CAESAR WRAP \$22.50**

Grilled Chicken Breast, Romaine Lettuce, Croutons and Parmesan Cheese, Tossed in Caesar Dressing



## LUNCH - BUFFETS

Buffets serve a minimum of 20 guests. Prices Listed are per person.

### DELI PACKAGE BUFFET (CHOOSE 4) \$27

#### Ham & Swiss

Black Forest Ham, Swiss, Pesto Mayo, Lettuce, Tomato and Onion

#### Turkey & Cheddar

Smoked Turkey, Cheddar, Avocado Mayo, Lettuce, Tomato and Onion

#### Roast Beef & Cheddar

Roasted Beef, Smoked Cheddar, Horseradish & Chive Cream Sauce, Lettuce, Tomato and Onion

#### Roasted Veggie Wrap

Portobello Mushrooms, Zucchini, Squash, Red Onion, Roasted Tomato, Baby Arugula and Fresh Mozzarella

#### Buffalo Chicken Wrap

Fried Chicken Breast, Shredded Lettuce and Blue Cheese Crumbles, Tossed in Buffalo Sauce

#### Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, Croutons and Parmesan Cheese, Tossed in Caesar Dressing

Macaroni –or- Potato Salad

Fruit Salad –or- Assorted Whole Fruit

House Chips –or- Assorted Bag Chips

Assorted Cookies

### TAILGATERS BUFFET \$32.00

All Beef Hot Dogs and Bratwursts in Sauerkraut and Sautéed Onions, Fried Chicken, Macaroni Salad, Cole Slaw, House Chips, Cookies and Brownies

#### Build Your Own Burgers

5oz All Beef Burger, Pickle, Sliced Red Onion, Green Leaf Lettuce, Cheddar Cheese, Swiss Cheese and Pepper Jack Cheese

### BARBEQUE BUFFET \$34.00

Barbeque Pulled Pork and Beef Brisket BYO Sliders, with Coleslaw, Assorted BBQ Sauces, Pickles, Corn, Mac-N-Cheese, Loaded Potato Salad, House Salad, Corn Bread, Cookies and Brownies



## **LUNCH – BUFFETS (cont'd)**

### **TACO BAR \$29.50**

Southwest Fiesta Salad with Chipotle Ranch, Taco Seasoned Beef, Shredded Chicken, Fajita Veggies, Corn & Flour Tortillas with Spanish Rice, Black Beans, Pico De Gallo, Guacamole, Sour Cream, Queso Fresco, Limes, Cilantro, Spicy Slaw, and Churro's with Caramel Sauce

### **SOUP & SALAD STATION \$27.50**

#### **Choose One:**

Chicken Noodle, Tomato Bisque, Loaded Baked Potato, Roasted Veggie Minestrone, New England Clam Chowder or Beef Stroganoff

#### **Choose Two:**

Grilled Chicken, Grilled Steak, Salmon, Portobello

#### **Build Your Own Salad Bar:**

Spring Mix, Baby Greens, Tomatoes, Cucumbers, Red Onions, Green Peas, Hardboiled Eggs, Bacon, Shredded Cheeses, Seasonal Seeds, Sliced Almonds, Croutons, Ranch Dressing and Balsamic Vinaigrette

## **LUNCH BUFFET ENHANCEMENTS**

**NEW YORK STRIP STEAK 6OZ. \$16.00**

**PISTACHIO CRUSTED SALMON \$16.00**

Champagne Cream Sauce

**ROASTED VEGGIE AND PORTOBELLO  
MUSHROOM STACK \$16**



## DINNER - BUFFETS

Buffets serve a minimum of 20 guests. Prices listed per person.

### STEAK HOUSE BUFFET \$52.50

Crab Cakes with Chipotle Remoulade  
Kettle Chips with Assorted Dipping Sauces  
Iceberg Wedge Salad with Gorgonzola, Bacon Crumbles,  
Shaved Onions and Grape Tomatoes  
Strawberry Fields Salad with Balsamic Vinaigrette  
New York Strip Steak with Horseradish Cream Sauce  
Pistachio Crusted Salmon with Lemon Beurre Blanc  
Roasted Brussel Sprouts & Bacon  
Smoked Gouda Mashed Potatoes

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### CREATION ROCK BUFFET \$47.50

#### Pick Two

House Salad with Two Dressing  
Greek Caesar Salad  
Italian Pasta Salad  
Strawberry Fields Salad (Spring / Summer)  
Butternut Squash Power Salad (Fall / Winter)

#### Pick Three

Seasonal Vegetable Medley  
Wild Rice Pilaf  
Smoked Gouda Mashed Potatoes  
Roasted Asparagus  
Green Bean Almandine

#### Pick Two

Twelve-Hour Braised Short Ribs, with Demi Glaze  
Chicken Picatta  
Vegetable Pasta Primavera  
Herb Ribeye with Mushroom Demi Glaze  
Thyme Roasted Chicken Breast with  
Spinach Florentine  
Honey Barbeque Chicken Quarters  
Applewood Pork Roast with Apple Mango Chutney

#### Pick Two

Apple Cobbler with Vanilla Bean Ice Cream  
Chocolate Overload Cake  
Warm Brownies with Vanilla Bean Ice Cream  
New York Cheesecake  
Seasonal Berry Trifle (Fall / Winter)

### TASTE OF ITALY \$39.00

Caprese Crostini  
Spring Green Bean Salad  
Caesar Salad  
Chicken Parmesan  
Sausage & Pepper Rigatoni Bake  
Roasted Herb Fingerling Potatoes  
Roasted Asparagus



**ASIAN BUFFET \$38.50**

Tuna Wonton Crisps  
Chopped Asian Salad with Sesame Seed Dressing  
Chicken Teriyaki  
Asian Barbeque Pork Spare Rib  
Vegetable Fried Rice - or - White Rice  
Honey Sriracha Brussels Sprouts  
Spring Rolls  
Stir Fry Vegetables

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**SEASONAL FAVORITES**

**MARCH - AUGUST \$32.50**

Strawberry Fields Salad  
Garlic Sesame Green Beans  
Skillet Mexican Street Corn  
Lemon and Balsamic Roasted Asparagus  
Teriyaki Glazed Chicken on a bed of Pineapple  
Barbeque Beef Brisket

**SEPTEMBER – FEBRUARY \$32.50**

Autumn Power Salad  
Smashed Garlic and Parmesan Baby Potatoes  
White Cheddar Macaroni and Cheese  
Roasted Autumn Root Vegetable Medley  
Maple Glazed Chicken Thighs  
Braised Beef Short Ribs



## **DINNER - PLATED FIRST COURSE**

TRADITIONAL HOUSE SALAD \$7.00  
GREEK CAESAR SALAD \$7.00  
STRAWBERRY FIELDS SALAD \$7.00  
SEASONAL POWER SALAD \$7.50

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## **DINNER- PLATED ENTREES**

**RIBEYE OR PRIME RIB \$34.00**  
Smoked Gouda Mashed Potatoes, Demi Glaze  
and Grilled Asparagus

**STUFFED ROASTED VEGGIE PORTOBELLO \$26.00**  
Fresh Mozzarella and a Seasonal Roasted Vegetable Medley

**CHICKEN FLORENTINE \$32.00**  
Spinach Florentine, Roasted Red Peppers and Wild Rice Pilaf

**SALMON PESTO \$34.00**  
Grilled Asparagus and Mushroom Risotto

**CHICKEN MARSALA \$32.00**  
Mushroom Marsala, Fried Prosciutto, Smoked  
Gouda Mashed Potatoes and Vegetable Medley

**SHORT RIBS \$32.00**  
Herb Demi with Au Gratin Potatoes and Green Beans

**LAMB OSO BUCCO \$35.00**  
Red Wine Tomato Sauce, Cous Cous, Roasted Root Vegetables

**PASTA PRIMAVERA \$28.00**  
Pasta in a Garlic White Wine Sauce, Roasted  
Seasonal Veggies and Topped With Romano

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## **DINNER- PLATED DESSERT**

**CHOCOLATE OVERLOAD CAKE \$8.00**

**APPLE TARTAN \$8.00**

**APPLE, BLUEBERRY, OR CHERRY PIE \$7.50**

**NEW YORK CHEESECAKE \$8.00**

**BROWNIE A LA MODE \$7.50**



## COLD HORS D' OEUVRES

*Hors d'oeuvres are priced per person*

- CAPRESE CROSTINI (2) \$4.50
- TUNA WONTON CHIP (1) \$5.50
- SOUTHWEST SHRIMP COCKTAIL (3) \$8.00
- SMOKED SALMON CREPE (1) \$7.00
- TRIO OF CHIPS & DIPS BAR (1 OF EACH) \$5.00
- FRUIT SALAD CUPS (1) \$5.00
- MINI CANNOLIS (1) \$3.50
- MINI CHEESE CAKE BITES or MINI CUPCAKES (1) \$3.50

## HOT HORS D' OEUVRES

*Hors d'oeuvres are priced per person*

- LUMP CRAB CAKES WITH CHIPOTLE  
REMOULADE (2) \$7.00
- ITALIAN MARINARA MEATBALLS (2) \$6.00
- GREEN CHILI BRAISED CHICKEN SKEWERS (2) \$7.00
- BBQ BRISKET SKEWERS (2) \$7.00
- FRIED CHEESE WITH MARINARA (1) \$4.00
- STUFFED MUSHROOMS (2) \$5.00
- TOMATO BISQUE & GRILLED CHEESE
- SHOOTERS (1) \$4.75
- BEER CHEESE FONDUE & PRETZEL BITES (3) \$4.00
- FRUIT & NUT BAKED BRIE (25PPL) \$75.00

## CARVING STATION

All carving stations require a chef attendant at \$20 per hour and do not include sides.

**HERB & LEMON INFUSED ROASTED FRENCHED  
TURKEY BREAST \$13.50** Pan Gravy Sauce

**GARLIC & HERB INCRUSTED BEEF TENDERLOIN \$18.50**  
Mushroom Demi

**SLOW ROASTED PRIME RIB \$17.50**  
Mushroom Demi

**APPLEWOOD GLAZED PORK LOIN \$13.50**

**ROASTED SALMON \$16.50**  
Lemon Bur Blanc



## ACTION STATIONS

Priced Per Person, Each also come with some pre-built selections

### ASIAN NOODLE ACTION STATION \$22.50

Roasted Sirloin, Braised Chicken, Lo Mein Noodles, Broccoli, Shitake Mushrooms, Baby Bok Choy, Mixed Peppers, Sprouts, Sweet Chili Sauce, Teriyaki Glaze and Sriracha

### MAC N' CHEESE ACTION STATION \$28.00

Pasta, Roasted Chicken, Poached Lobster, Mushrooms, Tomatoes, Green Onions, Mozzarella, Shredded Cheddar, Smoked Gouda and Boursin Cheese Sauces

### ITALIAN ACTION STATION \$28.00

**Choice of Two:** Marinara, Alfredo, Vodka or Garlic & Oil

**Choice of Two:** Penne, Cavatapi, Farfalle or Gemelli

**Pasta Toppings:** Chicken, Italian Sausage, Broccoli, Mushroom, Diced Onion, Asparagus, Baby Spinach, Red Pepper, Fresh Herbs & Parmesan Cheese

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## RECEPTION PLATTERS

Priced Per Person

### BAKED BRIE PIE \$14.00

Stuffed with Fruit Chutney and Walnuts, Gourmet Flatbreads and Crackers

### INTERMEZZO ANTIPASTO PLATTER \$12.00

Featuring Italian Meats and Cheeses, Gourmet Flatbreads and Crackers

### TRIO OF SLIDERS \$14.50

Kobe Beef, Crispy Chicken, Lump Crab Cake

### FARMERS MARKET CRUDITE \$4.50

Assorted Fresh Veggies and Dip





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**MEETING BREAKS – A LA CARTE**

• Tortilla Chips, Salsa, Guacamole & Pico De Gallo	\$4.75 PP
• Seven Layered Bean Dip with Tortilla Chips	\$6.50 PP
• Trail Mix	\$2.50 PP
• Snack Attack: An Assortment of Savory, Salty and Sweet Snack Options	\$4.50 PP
• Assorted Granola Bars	\$2.50 EA
• Assorted Whole Fruit	\$2.00 EA
• Sliced Fruit Tray	\$4.50 PP
• Assorted Cookies and Brownies	\$2.00 EA
• Pita Chips and Crudit� with Hummus	\$6.50 PP
• Vegetable Crudit� with Ranch	\$6.00 PP
• Meat & Cheese Platter	\$6.50 PP
• Charcuterie Board: Artisan Cheeses, Italian Meats, Candied Nuts, & Crackers	\$8.00 PP

**BEVERAGE PACKAGES**

Price Per Person

**REFRESHER**

Bulk Iced Water \$0.50

**BREAKFAST BEVERAGES \$6.00**

Fresh Brewed Coffee, Hot Water, and Two Juices (Orange, Apple or Cranberry)

**PARTY BEVERAGES**

Bulk Iced Tea, Lemonade and Iced Water \$3.00

**NON-ALCOHOLIC OPEN BAR**

Unlimited Soda and Iced Water \$4.00

**ULTIMATE BEVERAGE PACKAGE**

Bulk Iced Tea, Lemonade, Iced Water and Assorted Can Soda \$5.00

**BEVERAGES – A LA CARTE**

- BOTTLED WATER \$4.00 EA
- ASSORTED SOFT DRINKS \$2.00 EA
- ASSORTED FRUIT JUICES \$3.00 EA
- RED BULL \$4.00 EA
- LEMONADE \$1.75 PP
- FRESH BREWED ICED TEA \$1.75 PP
- FRESH BREWED REGULAR COFFEE \$3.25 PP
- DECAFFEINATED COFFEE \$3.25 PP



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## ALCOHOLIC BEVERAGE PACKAGES

### DOMESTIC & PREMIUM BEER

Coors, Coors Light, Blue Moon, Citradelic IPA, Fat Tire, Summer Shandy, Crispin Hard Cider, and Assorted Craft Seasonal's

### HOUSE WINE SELECTIONS

Beringer Chardonnay, Beringer Pinot Grigio, Beringer Merlot, Beringer Cabernet, J Roget Champagne

### PREMIUM WINE SELECTIONS

**RED:** Sterling Vitners Collection – Cabernet Sauvignon, 19 Crimes – Red Blend ,Greg Norman – Shiraz Cabernet, Chateau St. Jean, California – Merlot, Sterling VC – Merritage, Lyric by Etude – Pinot Noir, Acacia – Pinot Noir  
**WHITE:** Matua – Sauvignon Blanc, Lyric by Etude – Beaulieu Vineyards – Moscato, Gabbinao Promessa – Pinot Grigio, Beaulieu Vineyards Coastal – Riesling, Beringer Luminus – Chardonnay, Chateau St Jean Sonoma – Sauvignon Blanc, Matua – Rose', Stelina Di Note – Prosecco

### HOUSE LIQUOR SELECTIONS

Absolut Vodka, Jack Daniels, Tin Cup Whiskey, Altos Tequila, Pinnacle Gin, Clan McGregor Scotch, Castillo Rum

### PREMIUM LIQUOR SELECTIONS

Absolut Vodka, Titos Vodka, Stranahan's Original Whiskey, Altos Tequila, Tanqueray Gin, Dewar's White Label Scotch, Bacardi or Captain Morgan Rum

### TOP SHELF LIQUOR SELECTIONS

Absolut Vodka, Grey Goose or Ketel One Vodka, Stranahan's Diamond Peak Whiskey, Altos Tequila, Bombay Sapphire Gin, Dewar's 12 Year Scotch, Bacardi/ Captain Morgan Rum

**\*Top Shelf Liquors only available on a per consumption basis**

**\*\*Cash Bars must meet required minimum purchases**

**\*\*\*Items subject to substitution**





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## ALCOHOL (cont.)

### CONSUMPTION / CASH BAR

House Liquor \$8.00  
Premium Liquor \$9.00  
Top Shelf Liquor \$11.00  
Domestic Beer \$7.00  
Premium Beer \$8.00  
House Wine \$8.00  
Premium Wine \$12.00  
Assorted Can Soda \$2.00  
Bottled Water \$4.00

### BEER & WINE OPEN BAR

(BEER, HOUSE WINE & SOFT DRINKS)

One Hour \$16.75 per guest  
Two Hours \$23.25 per guest  
Three Hours \$30.75 per guest  
Four Hours \$36.25 per guest

### HOUSE OPEN BAR

(HOUSE LIQUOR, BEER, WINE AND SOFT DRINKS)

One Hour \$19.75 per guest  
Two Hours \$27.00 per guest  
Three Hours \$34.75 per guest  
Four Hours \$40.25 per guest

### PREMIUM OPEN BAR

(HOUSE & PREMIUM LIQUOR, BEER, WINE & SOFT DRINKS)

One Hour \$21.75 per guest  
Two Hours \$30.25 per guest  
Three Hours \$37.75 per guest  
Four Hours \$46.25 per guest

\*Top Shelf Liquors only available on a per consumption basis

\*\*Cash Bars must meet required minimum purchases

\*\*\*Items subject to substitution