



United States
Olympic
& Paralympic
Museum™

CATERING
M E N U S

RISE & SHINE BREAKFAST

Service for up to 2 Hours
Requires a Minimum Order of 25 Guests

Includes:

Assorted Herbal Teas & Coffee | Filtered Water | Orange Juice

THE CONTINENTAL

\$12 PER PERSON

Assorted Breakfast Pastries | Fresh Sliced Fruit | Muffins and Scones

BUILD-YOUR-OWN WAFFLE BAR

\$14 PER PERSON

Belgian Waffles | Fresh Berries | Assorted Preserves | Whipped Cream

Candied Pecans | Butter and Maple Syrup

Choice Of:

Crispy Bacon **-or-** Sausage Links

COMPLETE BREAKFAST

\$16 PER PERSON

Assorted Muffins | Fresh Sliced Fruit

Scrambled Eggs | Seasoned Breakfast Potatoes

Choice Of:

Crispy Bacon **-or-** Sausage Links

BUILD-YOUR-OWN BREAKFAST TACOS

\$16 PER PERSON

Warm Flour Tortillas | Scrambled Eggs | Chorizo | Crumbled Bacon

Cheddar Cheese | Salsa Fresca

Served With Seasoned Breakfast Potatoes | Diced Green Chilies

ADD-ONS

Cranberry Juice **-or-** Apple Juice \$3 per person

Assorted Breakfast Pastries \$4 per person

Crispy Bacon \$4 per person

Sausage Links \$4 per person

Scrambled Eggs \$4 per person

Yogurt with Crunchy Granola \$4 per person

Assorted Mini Quiche \$5 per person

Fresh Sliced Fruit \$5 per person

Waffles with Butter and Syrup \$5 per person

Breakfast Burritos \$6 per person



BRUNCH BARS

BLOODY MARY BAR

Vodka | Bloody Mary Mix | Celery | Pepperoncini Peppers

Green Olives | Tabasco | Celery Salt | Lemons & Limes

(2) Hours Hosted - \$13 per Person | (3) Hours Hosted - \$18 per Person

MIMOSA BAR

Prosecco | Oranges | Raspberries | Assorted Juice Mixers

(2) Hours Hosted - \$13 per Person | (3) Hours Hosted - \$18 per Person

(1) Bartender Required per 75 guests | \$175 per bartender

To Enjoy Both Bars add \$6 Per Person



Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, prices are subject to change.
Prices are subject to a 22% service charge and sales tax.
For parties under 25 guests, an additional \$50 fee will be assessed.



BISTRO LUNCH

FOR GROUPS OF (75) GUESTS OR FEWER

BOXED LUNCHES

\$13 PER PERSON

Drop-Off Service | Requires a Minimum Order of 20 Guests

EACH BOX LUNCH WILL INCLUDE THE FOLLOWING:

(1) Salad **-or-** (1) Sandwich/Wrap Per Guest:

Up to Two Salads or Sandwich/Wrap Selections Per Event

Kettle Chips | Chocolate Chip Cookie | Filtered Water

SALAD & SANDWICH BUFFET

\$18 PER PERSON

Service for up to 2 Hours | Requires a Minimum Order of 20 Guests

Includes:

(2) Salads **-or-** (2) Sandwiches/Wrap Per Guest:

Up to Three Salads or Sandwich/Wrap Selections Per Event

Kettle Chips | Chocolate Chip Cookies | Filtered Water | Infused Water

SALADS

GARDEN SALAD

Spring Mix | Carrot | Cucumber | Grape Tomato | Balsamic Vinaigrette (Vegan)

CLASSIC CAESAR

Romaine Lettuce | Garlic Croutons | Shaved Asiago | Creamy Caesar Dressing

ARUGULA SALAD

Crumbled Goat Cheese | Candied Pecans | Dried Cranberries | Balsamic Vinaigrette

SOUTHWEST QUINOA

Baby Arugula | Black Beans | Roasted Corn | Shaved Red Onion

Roasted Peppers | Pepitas | Cilantro-Lime Vinaigrette (Vegan)

SANDWICHES

TURKEY CLUB

Lettuce | Tomato | Bacon | Cheddar | Herb Aioli | Sourdough

HAM & SWISS

Lettuce | Tomato | Dijonnaise | Sourdough

GRILLED VEGETABLE WRAP

Hummus | Pepper Relish | Garlic-Herb Tortilla (Vegan)

ADD-ONS

ASSORTED COCA COLA PRODUCTS \$5 PER BOTTLE

BOTTLED ICED TEA **-OR-** LEMONADE \$4 PER PERSON

ADDITIONAL SALAD SELECTION \$5 PER PERSON

ADDITIONAL SANDWICH SELECTION \$6 PER PERSON

GLUTEN FREE BREAD **-OR-** COOKIES \$5 PER PERSON

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HOT LUNCH BUFFETS



Service for up to 2 Hours

Requires a Minimum Order of 25 Guests | Pricing is per Person

Includes:

Filtered Water | Infused Water



ITALIAN \$22

CLASSIC CAESAR SALAD
CAVATAPPI AND GNOCCHI
Marinara | Roasted Garlic Alfredo Sauce
Grilled Chicken | Italian Meatballs

GARLIC BREADSTICKS



CARIBBEAN \$22

CHOICE OF (2) PROTEINS:

JERK CHICKEN | BRAISED PINEAPPLE PORK
CURRIED COCONUT CHICKPEAS *(Vegan)*

SERVED WITH:

RICE & BEANS | GLAZED PLANTAINS
MANGO SALSA | CITRUS GINGER SALAD | SWEET ROLLS

MEDITERRANEAN \$24

ZA'ATAR SPICED GRILLED CHICKEN | CRISPY FALAFEL *(Vegan)*
CUCUMBER SALAD | LEMON ARTICHOKE COUSCOUS SALAD
ROASTED RED PEPPER HUMMUS | TZATZIKI SAUCE | PITA BREAD

ASIAN \$24

KOHLRABI SLAW WITH SESAME DRESSING

CHOICE OF (2) PROTEINS:

SWEET ORANGE CHICKEN | BEEF & BROCCOLI
MISO HONEY GLAZED TOFU *(Vegan)*

SERVED WITH:

CHICKEN POTSTICKERS
VEGETABLE FRIED RICE



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BREAK TIME SNACKS & BEVERAGES



NON-ALCOHOLIC BEVERAGE PACKAGES

Half-Day Service for up to (3) Hours | Full Day Service for up to (6) Hours

INFUSED AQUA FRESCA

Select (2):

Citrus | Cucumber-Mint | Very Berry

Half-Day \$3 per person | Full Day \$5 per person



COFFEE & TEA PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Filtered Water

Decaf Coffee Available Upon Request

Half-Day \$4 per person | Full Day \$7 per person

COMPLETE BEVERAGE PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Filtered Water

Assorted Coca Cola Products | Iced Tea

Decaf Coffee Available Upon Request

Half-Day \$8 per person | Full Day \$12 per person



ADD-ONS

WHOLE FRUIT \$2 PER PERSON

ICED TEA \$3 PER BOTTLE

KETTLE CHIPS \$3 PER PERSON

LEMONADE \$3 PER BOTTLE

BOTTLED WATER \$4 PER PERSON

COOKIES \$4 PER PERSON

FUDGE BROWNIES \$4 PER PERSON

GRANOLA BARS \$4 PER PERSON

POPCORN \$4 PER PERSON

TRAIL MIX \$4 PER PERSON

SNACK BOARDS

Service for up to 2 Hours | Pricing is per Person

Requires a Minimum Order of 20 Guests

HUMMUS BOARD \$6

Traditional & Roasted Red Pepper Hummus | Olives

Marinated Vegetables | Toasted Pita | Crackers

VEGETABLE CRUDITÉ \$6

Heirloom Carrots | Cucumber | Radish

Cauliflower | Celery | Cherry Tomatoes

Served with Ranch & Hummus

ARTISANAL CHEESE DISPLAY \$8

Select Domestic & Imported Cheeses | Crackers | Nuts

Dried & Fresh Fruits | Honey

Add: Charcuterie, Olives, & Pickles \$6

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APPETIZER RECEPTION

Service for up to 2 Hours
Requires (1) Passer per 100 guests

\$50 per Passer

Pricing is per Piece

Minimum Order of (25) Pieces per Item

Stationed Hors d'Oeuvres for guest counts of less than 100



HORS D'OEUVRES

V - Vegetarian | GF - Gluten Free



BRONZE

Falafel Bite - Tzatziki | Mango Chutney GF, V

\$3 passed | \$6 stationed

Mac n' Cheese Fritter - Chive | Bacon Jam

\$3 passed | \$6 stationed

Nashville Hot Chicken N' Waffle Bite - Brown Sugar Mayo | Dill Pickle Relish

\$3 passed | \$6 stationed

Sweet & Sour Meatball - Fig and Balsamic Glaze

\$3 passed | \$6 stationed

Caprese Skewer - Basil Pesto | Balsamic Glaze GF, V

\$3 passed | \$6 stationed

Whipped Goat Cheese Phyllo Cup - Blackberry Jam | Candied Onion V

\$3 passed | \$6 stationed

SILVER

Avocado Bruschetta - Heirloom Tomato | Kalamata Olive | Basil | Crostini V

\$4 passed | \$8 stationed

Fresh Vegetable Spring Roll - Herbs | Sweet Chili Sauce V

\$4 passed | \$8 stationed

Grilled Cheese Bite - Tomato-Basil Bisque V

\$4 passed | \$8 stationed

Prosciutto Wrapped Shrimp - Tomato Butter GF

\$4 passed | \$8 stationed

Salmon Canapé - Herbed Goat Cheese | Chive | Fried Capers

\$4 passed | \$8 stationed

GOLD

Pork Belly Toastada - Refried Black Beans | Pickled Onion | Cotija Cheese

\$5 passed | \$10 stationed

Pulled Pork Tostada - Sweet Potato Purée | Cotija Cheese | Pickled Jalapeños GF

\$5 passed | \$10 stationed

Shrimp Ceviche Shooter - Mango Salsa | Lime | Cilantro GF

\$5 passed | \$10 stationed

Tenderloin Slider - Bacon Onion Jam | Bleu Cheese

\$5 passed | \$10 stationed



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STATIONED RECEPTION

Service for up to 2 Hours
Requires a Minimum Order of 25 Guests
Pricing is per Person



CHIPS & DIP \$9

Select (2) Chips:

Tortilla Chips | Vegetable Crudité | Toasted Crostini
Lavash | Assorted Crackers

Select (2) Dips:

Spinach & Artichoke | Roasted Red Pepper Hummus
Creamy Queso | Salsa Fresca | Guacamole

MARKET VEGETABLE DISPLAY \$9

Grilled Seasonal Vegetables
Green Goddess Dipping Sauce | Chef's Seasonal Hummus

ANTIPASTO DISPLAY \$12

Assorted Cured Meats & Cheeses | Marinated Vegetables
Mixed Olives | Seasonal Jam | Crackers

MAC N' CHEESE BAR \$12

Grilled Chicken | Crispy Bacon | Caramelized Onion | Green Onion
Shredded Cheese | Toasted Breadcrumbs



MASHED POTATO BAR \$12

Mashed Yukon Gold Potatoes
Crispy Bacon | Green Onion | Sour Cream | Cheddar Cheese | Butter

SLIDER BAR \$14

Select Two:

Wagyu Beef - Caramelized Onion | Cheese | House Ketchup
BBQ Pulled Pork - Crispy Onion | Black Pepper BBQ Sauce
Honey Chipotle Grilled Chicken - Poblano Mayo | Asadero Cheese
Crispy Falafel - Balsamic Grilled Onion | Roasted Garlic Mayo (V)



LATE NIGHT SNACK STATIONS

PRETZEL BAR \$7

Select One:

Cinnamon Sugar Pretzel Bites - Chocolate Sauce | Salted Caramel
Savory Bavarian Pretzel Bites - Queso | House Mustard

Select Both - \$11 per person

NACHO BAR \$12

Served with Tortilla Chips

Select One Protein:

Beef Chili | BBQ Pulled Pork | Chipotle Chicken

Queso | Pickled Jalapeños | Sour Cream | Pico de Gallo

Additional Protein Selection - \$6 per person



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DINNER BUFFETS

Service for up to 2 Hours

Requires a Minimum of Order of 25 Guests

Includes:

Filtered Water | Infused Water | House China Rentals

(1) Salad | (2) Accompaniments | (1) Entrée | (1) Dessert
\$48 per person

(1) Salad | (2) Accompaniments | (2) Entrées | (1) Dessert
\$56 per person

SALADS

CLASSIC CAESAR SALAD

Romaine Lettuce | Garlic Croutons | Shaved Asiago | Caesar Dressing

GARDEN SALAD

Spring Mix | Cucumber | Grape Tomato | Carrot
White Balsamic Vinaigrette (v)

COBB SALAD

Romaine Lettuce | Grape Tomato | Hard-Boiled Egg | Crispy Bacon
Gorgonzola | Buttermilk Ranch

ACCOMPANIMENTS

BROWN BUTTER GREEN BEANS

SEASONAL ROASTED VEGETABLES

BUTTERED CORN

HONEY GLAZED BABY CARROTS

HERB ROASTED POTATOES

ROASTED GARLIC MASHED POTATOES

MAC N' CHEESE

WHITE CHEDDAR GRITS

ENTRÉES

BRAISED BEEF SHORT RIBS - Red Wine Demi Glace (GF)

ROASTED CHICKEN BREAST - Herbed White Wine Jus (GF)

GRILLED PORK CHOP - Balsamic Cherry Sauce (GF)

SEARED SALMON - Red Pepper Romesco | Toasted Pistachio (GF)

QUINOA "CHORIZO" STUFFED SWEET POTATO - Corn & Black Bean Salsa (GF, Vegan)

BUTTERNUT SQUASH RAVIOLI - Brown Butter | Sage | Spiced Walnut (V)



DESSERTS

FLOURLESS CHOCOLATE CAKE - Raspberry Sauce | Whipped Cream (GF)

SEASONAL FRUIT TART - Whipped Cream | Fresh Berries

BUTTERMILK PANNA COTTA - Blueberry Compote (GF)

RASPBERRY SWIRL CHEESECAKE - Whipped Cream



ADD-ONS

BREAD & BUTTER
\$2 PER PERSON

COFFEE & HOT TEA STATION
\$3 PER PERSON
DECAF COFFEE AVAILABLE UPON REQUEST

ADDITIONAL SALAD \$4 PER PERSON

ADDITIONAL ACCOMPANIMENT \$4 PER PERSON

ADDITIONAL ENTRÉE \$8 PER PERSON

ADDITIONAL DESSERT \$5 PER PERSON

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PLATED DINNER

\$64 PER PERSON

Requires a minimum order of 25 guests

Includes:

Filtered Water | House China Rentals

Choice of Salad, Entrée, and Dessert

SALADS

CLASSIC CAESAR SALAD

Grilled Romaine | Fines Herbs | Croutons | Lemon | Caesar Dressing

HOUSE SALAD

Mixed Greens | Sliced Red Onion | Cherry Tomato | Aritchoke Hearts
Balsamic Vinaigrette (GF, V)

PANZANELLA SALAD

Italian Bread | Cucumbers | Bell Peppers | Red Onion
Basil | Red Wine Vinaigrette (V)

SOUTHWEST SALAD

Romaine | Black Beans | Corn | Hatch Chiles
Creamy Chipotle Dressing (GF, V)



ENTRÉES

GREAT DIVIDE BRAISED BEEF SHORT RIBS

Roasted Root Vegetables | Buttermilk Mashed Potatoes | Black Cherry Demi

SMOKED JERK CHICKEN

Tropical Ginger Fruit Salsa | Red Beans and Rice

LOCAL COLORADO TROUT

Almond Gremolata | Bacon Brussels Sprouts Hash

GRILLED FLAT IRON STEAK

Crispy Duck Fat Potatoes | Grilled Broccolini
Roasted Tomato Chimichurri

HARD CIDER BRINED PORK CHOP

Apple Butter | Sweet Corn & Lima Bean Succotash
Roasted Cauliflower Purée

DESSERTS

LAVA CAKE

Raspberry Sauce | Whipped Cream | Cocoa Powder

MINI CHEESECAKES

Seasonal Berries

PEANUT BUTTER AND JELLY BEIGNETS

Raspberry Jam | Peanut Butter Mousse

SALTED CARAMEL PANA COTTA

Mixed Nut Brittle (GF)

ADD-ONS

BREAD & BUTTER \$2 PER PERSON

COFFEE & HOT TEA \$3 PER PERSON

UPGRADE ENTRÉE SELECTION TO DUET \$14 PER PERSON

CUSTOM MENUS AVAILABLE UPON REQUEST

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BAR SERVICES

All Bar Services Include Clear, Compostable Cups
Upgrade to Rental House Glassware - \$8 per person

CONSUMPTION BAR

Consumption Bar is Settled Post Event
Requires a Minimum Spend of \$250 per Bar

STANDARD

Domestic Beer - \$7
Craft/Imported Beer - \$8
Wine - \$8
Liquor - \$9
Soft Drinks - \$3

PREMIUM

Domestic Beer - \$7
Craft/Imported Beer - \$8
Wine - \$9
Liquor - \$10
Soft Drinks - \$3

CASH BAR

Guests Purchase Their Own Beverages
Requires Bar Set-Up Fee of \$125, per bar & Bartender Fee of \$175
Prices Includes Sales Tax

STANDARD

Domestic Beer - \$8
Craft/Imported Beer - \$9
Wine - \$9
Liquor - \$10
Soft Drinks - \$4

PREMIUM

Domestic Beer - \$8
Craft/Imported Beer - \$9
Wine - \$10
Liquor - \$11
Soft Drinks - \$4

HOSTED BAR

The Cost for Bar Services and Drinks are Paid in Advance by Host
All Packages are Based on (2) Hours of Service
All Bartender Fees Are Included

BEER & WINE BAR | \$20 PER PERSON

Assorted Domestic & Craft Beers | Standard Red & White Wines | Filtered Water

STANDARD BAR | \$25 PER PERSON

**Assorted Domestic & Craft Beers | Red & White Wines
Standard Spirits | Basic Mixers & Assorted Coca Cola Products | Filtered Water**

PREMIUM BAR | \$30 PER PERSON

**Assorted Domestic & Craft Beers | Red & White Wines
Premium Spirits | Basic Mixers & Assorted Coca Cola Products | Filtered Water**

Champagne or Signature Cocktails
are available when pre-arranged for
an additional charge

BARTENDER FEE

REQUIRED FOR CONSUMPTION & CASH BARS
(1) Bartender per 75 Guests | \$175 per Bartender
Prices Excludes Service Charge & Sales Tax

All Bar Packages are Based on (2) Hours
\$6 per person, per additional hour

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