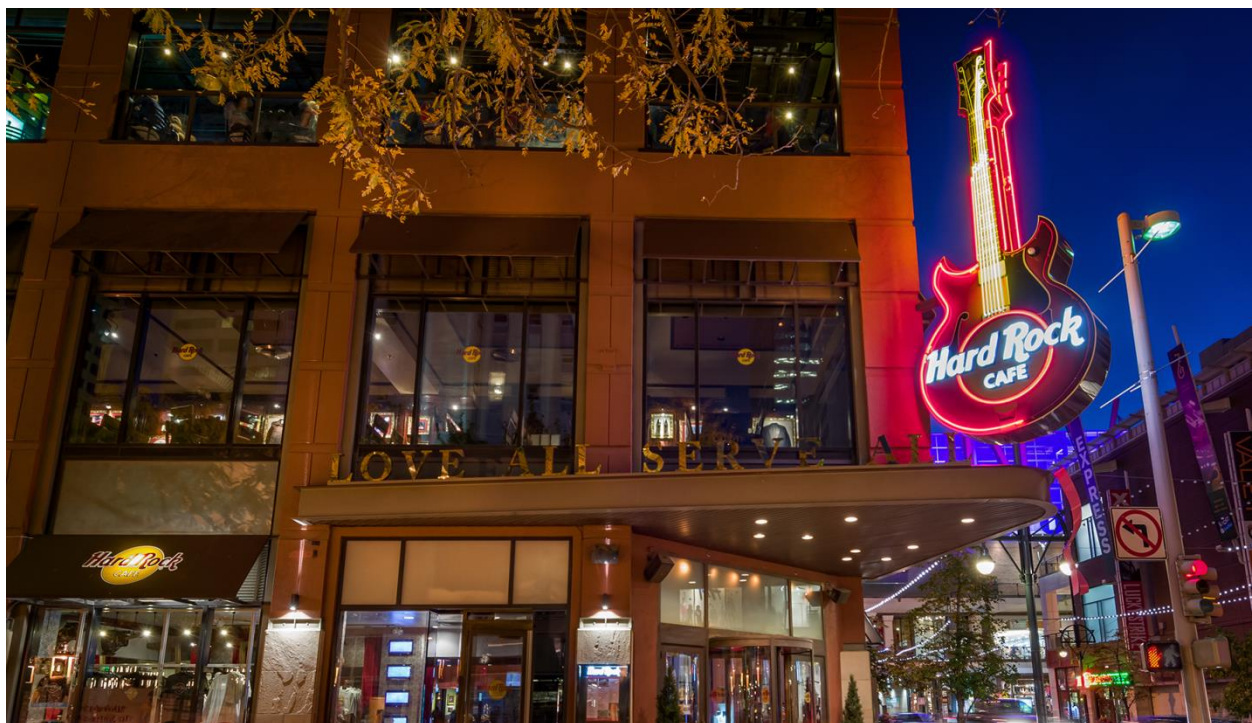


# HARD ROCK CAFE DENVER

## 2018 EVENT MENUS



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## **EVENT CAPACITIES**

### FULL VENUE (PRIVATE)

Seated: 300

Reception: 550

This option allows for entertainment on our built-in stage!

### MAIN FLOOR & SALT BAR

Seated: 125

Reception: 250

### MEZZANINE LEVEL

Seated: 140

Reception: 250

### RED ROCKS ROOM (PRIVATE)

Seated: 75

Reception: 80

Ideal for corporate events, networking receptions, business meetings and rehearsal dinners!

### ROCK THE BLOCK

Think outside the box and throw a Downtown Denver Block Party!

Seated: 500

Reception: 3,000

This option is ideal for summer and early fall events.

*\* Must have a 6 month lead time to allow for permitting.*







Hans Andersen was welcomed into the Hard Rock family early in 2016. Prior to assuming his role as Executive Chef of Hard Rock Cafe Denver, Andersen served as Executive Chef for Lola's Restaurants, where he was responsible for all culinary operations for the restaurant group in addition to managing two chefs at different locations. He also served on the opening teams at several notable restaurants in Las Vegas. Some of these restaurants include Honey Salt Restaurant, which was named the "Best New Restaurant in Las Vegas" by the *Las Vegas Review Journal*; The Strand Las Vegas, where he was Executive Chef; and Todd English Public Urban Bar, where he spent time as acting Executive Chef, overseeing four Sous Chefs and a 200-member team. Andersen graduated from the Culinary Institute of America with an Associate's in Culinary Arts as well as a Bachelor's in Culinary Arts Management from the University of Nevada, Las Vegas. He completed a Culinary Institute of America externship program with the Grand Teton Lodge Company in Jackson, Wyoming.

Andersen currently lives in Denver with his wife and daughter. When he isn't preparing delicious meals and gourmet treats at Hard Rock Cafe Denver, you can find him fishing in the Rocky Mountains or spending quality time with his family.



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## 2018 BAR PACKAGES

### BEER & WINE OPEN BAR

DOMESTIC & IMPORTED BOTTLE & DRAFT BEERS  
HOUSE WINES (CABERNET, MERLOT, PINOT GRIGIO & CHARDONNAY)  
SOFT DRINKS, COFFEE & TEA

TWO HOURS .....	\$21.00/guest
THREE HOURS.....	\$27.00/guest
EACH ADDITIONAL HOUR.....	\$8.00/guest

### CALL BRANDS OPEN BAR

CALL BRANDS: BACARDI, SMIRNOFF, SAUZA, JIM BEAM, BEEFEATER  
DOMESTIC & IMPORTED BOTTLE & DRAFT BEERS  
HOUSE WINES (CABERNET, MERLOT, PINOT GRIGIO & CHARDONNAY)  
SOFT DRINKS, COFFEE & TEA

TWO HOURS .....	\$28.00/guest
THREE HOURS.....	\$35.00/guest
EACH ADDITIONAL HOUR.....	\$8.00/guest

### PREMIUM BRANDS OPEN BAR

PREMIUM BRANDS: CAPTAIN MORGAN, ABSOLUT, JOSE CUERVO, JACK DANIELS, BOMBAY  
SAPPHIRE  
DOMESTIC & IMPORTED BOTTLE & DRAFT BEERS  
HOUSE WINES (CABERNET, MERLOT, PINOT GRIGIO & CHARDONNAY)  
SOFT DRINKS, COFFEE & TEA

TWO HOURS .....	\$34.00/guest
THREE HOURS.....	\$40.00/guest
EACH ADDITIONAL HOUR.....	\$9.00/guest

### TOP SHELF OPEN BAR

TOP SHELF BRANDS: PYRAT, GREY GOOSE, PATRON, BRECKENRIDGE BOURBON, HENDRICKS  
DOMESTIC & IMPORTED BOTTLE & DRAFT BEERS  
ALL WINES  
SOFT DRINKS, COFFEE & TEA

TWO HOURS .....	\$45.00/guest
THREE HOURS.....	\$56.00/guest
EACH ADDITIONAL HOUR.....	\$10.00/guest

### DRINK TICKETS

BEER & WINE .....	\$6.75/ticket
CALL BRANDS, BEER & WINE .....	\$7.25/ticket
PREMIUM BRANDS, BEER & WINE .....	\$7.75/ticket
TOP SHELF BRANDS, BEER & WINE .....	\$9.50/ticket

~ Open Bars do not include specialty drinks, champagne, shots  
and cognacs.

~ Additional liquor selections available upon request.

**Ask your Sales Manager about customizable glassware!**



## **BEVERAGE ADDITIONS**

Beer Flight: \$7.00/guest

Beverage Manager will pair current local craft with your menu with selections from Dry Dock, Breckenridge, Tommyknocker, Left Hand, Oskar Blues, to name a few!

Post Dinner Whiskey Sampler: \$16.00/guest

Your pre-selected choice of three bourbons/whiskeys

Please select from:

Tequila Tasting Sampler: \$16.00/guest

Your pre-selected choice of three tequilas

Please select from:

Include wine with any dinner package – ask your Sales Manager about pricing!

Build Your Own Bloody Mary Bar: \$9.95/guest

Build Your Own Mimosa Bar: \$9.95/guest



## **HORS D'OEUVRES:** ***(TRAY-PASSED OR STATIONARY)***

### **COLD ITEMS**

- ~ **CAPRESE SKEWER** ~ MOZZARELLA, TOMATOES, FRESH BASIL ~ \$2.00/piece
- ~ **BRUSCHETTA** ~ PLUM TOMATO, HERBED CHEESE, BALSAMIC DRIZZLE ~ \$2.00/piece
  - ~ **SEASONAL GAZPACHO** ~ \$2.00/piece
  - ~ **SHRIMP COCKTAIL SHOOTER** ~ \$3.00/piece
  - ~ **TABOULEH SALAD IN PHYLLO** ~ \$2.00/piece
  - ~ **FRESH SHRIMP CEVICHE** ~ \$3.00/piece
  - ~ **AHI POKE TACOS** ~ \$3.50/piece
- ~ **BEEF CARPACCIO** ~ CRISPY POLENTA, TRUFFLE VINAIGRETTE ~ \$3.50/piece
  - ~ **SMOKED SALMON SALAD ON CUCUMBER CHIP** ~ \$3.00/piece
- ~ **SOUTHWEST NAAN** ~ BLACK BEANS, CORN, HERBED CHEESE ~ \$2.00/piece

### **HOT ITEMS**

- ~ **CREAMY GARLIC ASIAGO CHEESE STUFFED MUSHROOMS** ~ \$3.00/piece
  - ~ **GRILLED OYSTERS** ~ SPINACH, BACON ~ \$4.00/piece
  - ~ **COCONUT SHRIMP** ~ SWEET THAI CHILI GLAZE ~ \$3.00/piece
  - ~ **CAULIFLOWER WINGS** ~ \$2.50/piece
- ~ **PORK BELLY STEAMED BUNS** ~ CREAMY SLAW, HOISIN GLAZE ~ \$3.50/piece
  - ~ **CRISPY PORK RIBS** ~ HONEY GLAZE ~ \$3.50/piece
  - ~ **BBQ SHRIMP** ~ JALAPENO, CREAMY CORN ~ \$3.00/piece
- ~ **MARGHERITA FLATBREAD SLICES** ~ \$12.00/flatbread (8 slices)
  - ~ **CHICKEN & WAFFLES BITES** ~ \$3.50/piece
  - ~ **ARANCINI** ~ SEASONAL ~ \$2.50/piece



- ~ **HOUSEMADE MEATBALL** ~ STEWED TOMATO, FRESH BASIL, PARMESAN ~ \$2.00/piece
- ~ **BRAISED BEEF SHORT RIB** ~ SWEET POTATO PUREE, CRISPY ONION ~ \$3.50/piece
- ~ **OPEN-FACED BISON SLIDER** ~ YUKON GOLD POTATO, CRISPY ONION, BEER GRAVY ~ \$3.50/piece
- ~ **PULLED PORK SLIDER** ~ \$3.00/piece
- ~ **LEGENDARY SLIDER** ~ CRISPY ONION RING, PICKLE, HOUSEMADE BUN ~ \$3.00/piece

### DESSERTS

- ~ ORANGE CREME MOUSSE SHOOTERS ~ \$1.50/piece
- ~ KEY LIME PIE SHOOTERS ~ \$1.50/piece
- ~ MILK AND COOKIE SHOOTERS ~ \$1.50/piece
- ~ CHOCOLATE MOUSSE SHOOTERS ~ \$1.50/piece
- ~ CHOCOLATE PEANUT BUTTER PIE SHOOTERS ~ \$1.50/piece
- ~ CRÈME BRULEE TARTLET ~ \$1.50/piece





## **HORS D'OEUVRES PACKAGES**

*Bottomless Buffet for 2 Hours*

### **THE TOUR BUS**

\$14.95/guest

VEGETABLE CRUDITE  
SPINACH DIP  
CHIPS AND GRILLED TOMATO SALSA  
BLACK BEAN & CORN NAAN  
SOUTHWEST CHICKEN FLATBREAD

### **THE GREEN ROOM**

\$17.95/guest

CHEF'S BOARD: GRILLED ASPARAGUS, OLIVES, ARTICHOKE HEARTS & ROASTED RED PEPPER  
HUMMUS  
TUPELO CHICKEN TENDERS  
POTATO SKINS  
SPRING ROLLS  
BRUSCHETTA

### **BACKSTAGE**

\$25.95/guest

CHEESE & CHARCUTERIE BOARD  
HARD ROCK CAFE BUFFALO WINGS  
HOUSEMADE MEATBALLS  
SMOKED SALMON SALAD ON CUCUMBER CHIP  
COCONUT SHRIMP ~ SWEET CHILI GLAZE  
PORK BELLY STEAMED BUN ~ CREAMY SLAW, HOISIN GLAZE







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## **PLATTERS & DISPLAYS**

FRESH CRUDITE PLATTER  
ASSORTED VEGETABLES SERVED WITH RANCH AND HUMMUS  
**SERVES 25-40 ..... \$75.00**

ANTIPASTO PLATTER  
SUNDRIED TOMATOES, OLIVES, MARINATED MUSHROOMS, ARTICHOKE, ROASTED RED PEPPER  
HUMMUS  
**SERVES 25-40 ..... \$150.00**

ARTISAN CHEESE & FRUIT DISPLAY  
PREMIUM ASSORTMENT OF IMPORTED & DOMESTIC CHEESES & SEASONAL BERRIES  
PAIRED WITH CRACKERS & ACCOMPANIMENTS  
**SERVES 25-40 ..... \$125.00**

SOUTH OF THE BORDER DISPLAY  
CORN TORTILLA CHIPS WITH GRILLED TOMATO SALSA, ROASTED CORN BLACK BEAN SALSA,  
GUACAMOLE & JALAPENO QUESO DIP  
**SERVES 25-40..... \$125.00**

FLATBREAD DISPLAY  
MARGHERITA, SOUTHWEST CHICKEN & BBQ PULLED PORK  
**SERVES 25-40 ..... \$175.00**

DESSERT DISPLAY  
CHEESECAKE BITES, ASSORTED BROWNIES & BLONDIES, MINIATURE APPLE COBBLER, BREAD PUDDING  
**SERVES 25-40..... \$150.00**



### FRUIT PALM CENTERPIECE

6-8 WHOLE PINEAPPLES SKEWERED TO  
FORM TWO PALM TREES,  
SURROUNDED BY FRESH SEASONAL  
FRUITS AND BERRIES WITH EDIBLE  
ORCHIDS IN THE "TREES"

\*ASSORTED DIPS SERVED THE FRUIT  
**SERVES 75-150..... \$400.00**





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## **STATIONS**

### **BUILD YOUR OWN SALAD STATION: \$8.00/guest**

*20 guest minimum*

GREENS: ROMAINE, ARUGULA, SPINACH

CHEESES: FETA, SHREDDED CHEDDAR, SHAVED PARMESAN. BLUE CHEESE CRUMBLES

TOPPINGS: TOMATOES, RED ONIONS, BLACK OLIVES, CARROTS, AVOCADO, DICED EGG, BACON BITS

### **HOT STONE MASHED POTATO STATION: \$14.00/guest**

*20 guest minimum - Chef Attended*

POTATOES: YUKON GOLD AND SWEET POTATO

CHEESES: BLUE CHEESE, SHAVED PARMESAN, SHARP CHEDDAR

ACCOMPANIMENTS: (YUKON) SOUR CREAM, PICO DE GALLO, GREEN ONIONS, BACON, PEAS & CHIVES  
(SWEET POTATO) SPICED PECANS, BROWN SUGAR, WHIPPED BUTTER, MARSHMALLOWS

### **CARVING STATIONS: \$21.95/guest**

*Please select two options, add a 3<sup>rd</sup> option for \$5.00/guest*

*20 guest minimum - Chef Attended*

ANCHO & APPLE BRINED ROAST PORKLOIN WITH FRESNO MANGO CHUTNEY

ROSEMARY CRUSTED ROAST TURKEY BREAST WITH PAN GRAVY

HERB-CRUSTED PRIME RIB OF BEEF WITH AU POIVRE SAUCE *(Add \$3.00/guest)*

ROSEMARY RUBBED LAMB WITH MINT CREAM SAUCE *(Add \$3.00/guest)*

WHISKEY & HONEY GLAZED HAM WITH DIJON MUSTARD & ALLSPICE APPLE PUREE

FIRE GRILLED SALMON WITH DILL CREAM

BUFFALO CHICKEN STUFFED PORK TENDERLOIN WITH HOUSEMADE BLUE CHEESE SAUCE

### **BUILD YOUR OWN PASTA STATION**

*20 guest minimum*

NOODLES: FARFALLE & CAVATAPPI

SAUCES: FOUR CHEESE ALFREDO, BASIL PESTO AND TOMATO MARINARA

ACCOMPANIMENTS: ROASTED GARLIC CLOVES, FRESH SPINACH, SEARED MUSHROOMS, PEAS, ARTICHOKEs,

ROMA TOMATOES, SHAVED PARMESAN CHEESE, RED PEPPER FLAKES & CRACKED PEPPER

ADDITIONS: GRILLED CHICKEN OR SAUSAGE

### **BUILD YOUR OWN CAKE STATION**

*20 guest minimum*

CAKE: CARROT CAKE, ASSORTED BROWNIES AND BLONDIES

SAUCES: CHOCOLATE FUDGE, CARAMEL AND STRAWBERRY

TOPPINGS: CHOPPED NUTS, CANDIED SPRINKLES, OREO CRUMBLES AND WHIPPED CREAM

### **COFFEE & TEA STATION**

REGULAR AND DECAF COFFEE, ASSORTED TEAS AND HOT CHOCOLATE

FLAVORED CREAMER AND ALMOND MILK

LEMON WEDGES, CINNAMON STICKS, MARSHMALLOWS

*\*ADD ON A COFFEE CORDIAL FOR AN ADDITIONAL PRICE!*



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## CONFERENCE & MEETING MENU

\$56.95/GUEST

AVAILABLE BEGINNING AT 7:00AM

INCLUDES: USE OF PROJECTOR & PROJECTOR SCREEN  
HARD ROCK CAFE NOTEPAD & PEN FOR EACH GUEST

### BREAKFAST MENU:

SCRAMBLED EGGS  
HASH BROWNS  
HOUSEMADE BUTTERMILK WAFFLES WITH MAPLE SYRUP  
HAND-BREADED CHICKEN TENDERS  
CRISPY BACON  
FRESH FRUIT PLATTER

### PLATED LUNCH MENU: (GUESTS CHOOSE 1)

ORIGINAL LEGENDARY BURGER  
TUPELO CHICKEN TENDER  
BARBECUE PULLED PORK SANDWICH  
TWISTED MAC & CHEESE  
CLASSIC CHICKEN CAESAR SALAD

### BUFFET LUNCH MENU:

ARUGULA SALAD  
PASTA PRIMAVERA  
PULLED PORK WITH MINI ROLLS  
SEASONAL VEGETABLES  
HOUSEMADE CITRUS COLESLAW  
FRESH FRUIT SALAD

### SNACK ATTACK: SERVED AT 2:30PM

RICE KRISPIE TREATS  
MIXED NUTS & POPCORN  
DRIED FRUIT  
CHOCOLATE CHIP COOKIES  
GRANOLA & PROTEIN BARS

### HAPPY HOUR & HORS D'OEUVRES:

1 DRINK TICKET PER GUEST FROM BEER OR HOUSE WINE

FRESH ROMA TOMATO BRUSCHETTA  
CRISPY ONION RINGS  
SPRING ROLLS  
BUFFALO WINGS



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## **BREAKFAST BUFFETS**

***AVAILABLE FROM 7:00AM – 11:00AM***

### **THE AUDITION:**

\$15.95/guest

SCRAMBLED EGGS  
HASH BROWNS  
HOUSEMADE BUTTERMILK WAFFLES WITH MAPLE SYRUP  
HAND-BREADED CHICKEN TENDERS  
CRISPY BACON OR SAUSAGE LINKS  
FRESH FRUIT PLATTER



### **THE CALL-BACK:**

\$19.95/guest

DENVER SKILLET: EGG, HAM, MUSHROOMS, PEPPERS & ONIONS  
BISCUITS & GRAVY: HOUSEMADE SAUSAGE GRAVY WITH FRESHLY BAKED BISCUITS  
(ALSO SERVED WITH BUTTER & JAM)  
SKILLET POTATOES  
CRISPY BACON AND SAUSAGE LINKS  
FRESH FRUIT PLATTER





## **LUNCH BUFFETS**

***AVAILABLE FROM 11:00AM – 4:00PM***

### **SOUND CHECK:**

\$14.95/guest

CHOICE OF HOUSE SALAD OR CAESAR SALAD  
ASSORTED SLICED COLD CUTS & CHEESE  
SERVED WITH ASSORTED SAUCES, BUNS & CONDIMENTS  
TOMATO BISQUE WITH CRACKERS  
FRESH FRUIT SALAD

### **THE OPENING ACT:**

\$17.95/guest

ARUGULA SALAD  
BABY ARUGULA, SPICY PECANS, DRIED CRANBERRIES, ORANGE SLICES | LEMON BALSAMIC VINAIGRETTE, FETA CHEESE CRUMBLES  
PASTA PRIMAVERA  
HARD ROCK CAFE PULLED PORK  
HICKORY-SMOKED PORK | MARINATED SLAW, HICKORY BARBECUE SAUCE, MINI ROLLS  
SEASONAL VEGETABLES  
HOUSEMADE COLESLAW  
FRESH FRUIT SALAD

### **THE HEADLINER:**

\$24.95/guest

HONEY CITRUS SALAD  
FRESH GREENS, RED ONIONS, FRESH ORANGE, SPICED PECANS, SUN-DRIED CRANBERRIES, BLEU CHEESE CRUMBLES, HONEY CITRUS DRESSING  
HARD ROCK CAFE HOUSE SALAD  
FRESH GREENS, CUCUMBERS, RED ONIONS, TOMATOES AND FETA CHEESE WITH LEMON BALSAMIC DRESSING  
TWISTED MAC & CHEESE  
CAVATAPPI PASTA, LIGHTLY SPICED THREE-CHEESE SAUCE, GARLIC, ROASTED RED PEPPERS & ROMANO-PARSLEY BREADCRUMBS  
HERBED GRILLED CHICKEN  
HARD ROCK CAFE PULLED PORK  
HICKORY-SMOKED PORK WITH MARINATED SLAW & HICKORY BARBECUE SAUCE, SERVED WITH MINI ROLLS  
MASHED POTATOES  
SEASONAL VEGETABLES  
HARD ROCK COOKIES & BROWNIES



## **DINNER BUFFETS**

***AVAILABLE FROM 4:00PM – 10:00PM***

### **THAT'S AMORE:**

\$29.00/guest

#### **TRAY-PASSED HORS D'OEUVRES**

*(please select two)*

BRUSCHETTA

CREAMY GARLIC ASIAGO CHEESE STUFFED MUSHROOMS

SEASONAL ARANCINI

MARGHERITA PIZZA

CAPRESE SKEWERS

#### **SALAD:**

CAESAR SALAD

#### **SELECTIONS:**

BAKED CAVATAPPI PASTA

CHICKEN PICCATA

HOUSEMADE MEATBALLS

**OR**

SAUSAGE & PEPPERS

HOUSEMADE GARLIC BREAD

#### **DESSERT:**

MINIATURE CHEESECAKES



## **CLASSIC AMERICAN BUFFET:**

\$36.00/guest

### TRAY-PASSED HORS D'OEUVRES

*(please select two)*

SEASONAL GAZPACHO  
CAULIFLOWER WINGS  
SMOKED SALMON ON CUCUMBER CHIP  
TABOULEH SALAD IN PHYLLO  
CHICKEN & WAFFLE BITES  
BBQ SHRIMP

### SALAD:

HOUSE SALAD WITH RANCH DRESSING AND BALSAMIC VINAIGRETTE

### SIDES:

*(choose two)*

BRUSSELS SPROUTS  
YUKON GOLD MASHED POTATOES  
STEAMED BROCCOLI  
RED BEANS AND RICE  
MAC 'N CHEESE  
CREAMED SPINACH

### ENTRÉES:

*(choose two)*

SPINACH STUFFED PORTOBELLO MUSHROOMS  
BUTTERMILK FRIED CHICKEN  
BARBECUE PORK RIBS WITH BLACKBERRY BARBECUE SAUCE  
CEDAR GRILLED SALMON  
BRAISED BEEF SHORT RIB

### DESSERT:

*(choose one)*

APPLE COBBLER  
SEASONAL BREAD PUDDING  
BANANA CRÈME PIE



## **LAND AND LAKE:**

A Colorado spin on the classic "Surf and Turf"  
\$45.00/guest

### **TRAY-PASSED HORS D'OEUVRES**

*(please select two)*

SHRIMP CEVICHE

AHI POKE TACOS

SMOKED SALMON ON A CUCUMBER CHIP

LEGENDARY SLIDER

OPEN-FACED BISON SLIDER

BEEF CARPACCIO

COCONUT SHRIMP

### **SOUP OR SALAD: (please select one)**

FRENCH ONION SOUP

ARUGULA SALAD WITH LEMON BALSAMIC VINAIGRETTE

### **SIDES: (choose two)**

HARICOT VERT

POTATOES AU GRAU

ROASTED ASPARAGUS

GRILLED RATATOUILLE

WILTED SPINACH

SWEET POTATO HASH

### **ENTRÉES: (choose two)**

COLORADO STRIPED BASS

MACADEMIA NUT CRUSTED MAHI MAHI

BAKED STUFFED SHRIMP

BISON MEATLOAF

WHOLE ROASTED BEEF TENDERLOIN

MUSTARD RUBBED ROASTED PORKLOIN

### **DESSERT: (choose one)**

OREO CHEESECAKE

ESPRESSO CHOCOLATE MOUSSE

CRÈME BRULEE





## **PLATED DINNERS**

### OPTION 1:

\$29.00/guest

#### Salad:

CHOICE OF HOUSE OR CAESAR SALAD (dressing on the side)

#### Entrées:

*(guests choose 1)*

LEMON CAPER CHICKEN

GRILLED SALMON

8 OUNCE FLATIRON STEAK – SOUTHWESTERN STYLE

8 OUNCE GUINNESS BURGER

TWISTED VEGETABLE PRIMAVERA

#### Dessert:

HOUSEMADE APPLE COBBLER WITH VANILLA ICE CREAM

### OPTION 2:

\$36.00/guest

#### Salad:

CHOICE OF HOUSE OR CAESAR SALAD (dressing on the side)

#### Entrées:

*(guests choose 1)*

LEMON CAPER CHICKEN

LEGENDARY BURGER WITH FRIES

GRILLED SALMON

BARBECUE RIBS

TWISTED VEGETABLE PASTA

#### Dessert:

*(preselect one)*

SEASONAL BREAD PUDDING

HOUSEMADE APPLE COBBLER WITH VANILLA ICE CREAM



OPTION 3:

\$45.00/guest

Salad:

ARUGULA SALAD (dressing on the side)

Entrées:

*(guests choose 1)*

CHICKEN PICCATA

COLORADO STRIPED BASS

FULL RACK OF RIBS

16 OUNCE BONE-IN COWBOY RIBEYE

ROASTED CHICKEN & CAULIFLOWER RISOTTO

Dessert:

*(preselect one)*

S'MORE (MISCELLANEOUS DESSERT)

SEASONAL BREAD PUDDING

OREO CHEESECAKE