



POPULUS

Event Menus



BREAKFAST BUFFET



Continental Breakfast \$40 per person

Yogurt, Preserves, Granola

Seasonal Fruit

Pastries

Fruit Juices

Hot Breakfast \$50 per person

Scrambled Eggs

Chicken Sausage or Bacon

Crispy Breakfast Potatoes

Yogurt, Preserves, Granola

Seasonal Fruit

Pastries

Fruit Juices

Brunch \$70 per person

20 person minimum / 60 person maximum

Yogurt, Preserves, Granola

Seasonal Fruit

Pastries

Chicken Sausage and Bacon

Seasonal Vegetarian Frittata

Crispy Breakfast Potatoes

French Toast Bread Pudding

Eggs Benedict

Smoked Salmon Platter

Fruit Juices

Breakfast Supplements

maximum of 2 per menu

Avocado Toast \$15 per person

Seasonal Vegetarian Frittata \$15 per person

Breakfast Burritos \$15 per person

French Toast \$15 per person

Vegan Breakfast \$15 per person

Bacon, Egg, and Cheese, Brioche Bun \$15 per person

Mushroom, Egg, and Cheese, Brioche Bun \$15 per person

Breakfast To-Go \$45 per person

includes juice and a whole fruit

individual choice of:

Breakfast Burrito

Colorado Pork Green Chili, Potato, Egg, Cheddar, Tomatillo

Breakfast Sandwich

Bacon or Mushroom, Egg, and Cheese, Brioche Bun

Individual Parfait

Yogurt, Fruit, Granola, Honey, Preserves, Mint

LUNCH BUFFET



Option One *includes housemade potato chips*

Choose 3 options from below: \$65 per person

Choose 4 options from below: \$70 per person

Choose 5 options from below: \$75 per person

Salads

Green Salad

Head Lettuces, Avocado Green Goddess, Seed Crunch, Asiago

Caesar

Chicories, Caesar Dressing, Croutons, Smoked Ricotta

Grain

Wheat Berries, Seasonal Vegetables, Asiago

Soup

Colorado Green Chili

Tomato Bisque

Seasonal Vegetarian

Sandwiches

Gluten Free Bread Addition: \$3 per person

Porchetta

Roasted Pork, Braised Greens, Mayo, Provolone

Chicken Salad

Lettuce, Tomato, Mayo

Ham

Ham, Swiss, Lettuce, Tomato, Honey Mustard

Portobello Mushroom

Roasted Mushroom, Roasted Red Peppers, Braised Greens, Provolone, Mayo

Turkey Club

Turkey, Muenster, Bacon, Lettuce, Tomato, Mayo

Lunch To-Go *\$50 per person*

includes housemade chips and a whole fruit individual choice of:

Turkey Club

Turkey, Muenster, Bacon, Lettuce, Tomato, Mayo

Ham

Ham, Swiss, Lettuce, Tomato, Honey Mustard

Portobello Mushroom

Roasted Mushroom, Roasted Red Peppers, Braised Greens, Provolone, Mayo

Dessert Station Add On

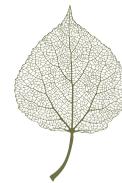
Flourless Chocolate Cake *\$7 per person*

Panna Cotta with Seasonal Fruit Compote *\$7 per person*

Seasonal Frangipane Tart *\$7 per person*

Chocolate Chip Cookies *\$7 per person*

LUNCH BUFFET



Option Two *\$78 per person*

Salads

Choose 2 from Salad or Soup

Green Salad

Head Lettuces, Avocado Green Goddess, Seed Crunch, Asiago

Caesar

Escarole, Caesar Dressing, Croutons, Smoked Ricotta

Grain

Wheat Berries, Seasonal Vegetables, Asiago

Soup

Choose 2 from Salad or Soup

Colorado Green Chili

Tomato Bisque

Seasonal Vegetarian

Entrées

Choose 2

Roasted Chicken

Romesco

Steak

Chimichurri

Trout

Seasonal Mushrooms, Smoked Sabayon

Mushroom Rigatoni

Red or Cream Sauce

Sides

Choose 2

Roasted Root Vegetables

Mashed Potatoes

Seasonal Vegetable

Desserts

Choose 2

Flourless Chocolate Cake

Panna Cotta with Seasonal Fruit Compote

Seasonal Frangipane Tart

Chocolate Chip Cookies

BREAKS



Meat & Cheese Break

*\$30 per person at 60 minutes
+ \$10 per person to add crudité & hummus*

Assorted Cured Meats

Assorted Cheese

Nuts

Olives

Pickles

Crackers

Dijon

Sourdough

Chips & Dips Break

\$30 per person at 60 minutes

Vegetable Crudité

Tortilla Chips

Potato Chips

Hummus

Yogurt Dip

Guacamole

Snack Break

\$30 per person at 60 minutes

Trail Mix

Popcorn

Candy

Nuts

Crackers

Dried Fruit

Granola Bars

Fruit Break

\$30 per person at 60 minutes

4 Different Seasonal Fruits

(served cut and whole)

Yogurt Dip

Honey

Peanut Butter

Sweet Treat Break

\$50 per dozen / minimum of 1 per guest

Chocolate Chip Cookies

Snickerdoodle Cookies

Brownies

Seasonal Frangipane Tart

BEVERAGE PACKAGES



Hot Drinks

\$12 per person half day [up to 4 hours] / \$24 per person full day

Little Owl Drip Coffee (decaffeinated upon request)

The Tea Spot Hot Tea

Non-Alcoholic

\$30 per person half day [up to 4 hours] / \$50 per person full day

Little Owl Drip Coffee (decaffeinated upon request)

The Tea Spot Hot Tea

Bottled Still Water

Bottled Sparkling Water

Assorted Soft Drinks

Breakfast Package

2 hours

Mimosa *\$20 per person half day*

Bloody Mary *\$25 per person half day*

RECEPTION



Stations

Meat & Cheese \$35 per person

+ \$10 per person to add crudité & hummus

Assorted Cured Meats

Assorted Cheese

Nuts

Olives

Pickles

Crackers

Dijon

Sourdough

Chips & Dip \$35 per person

Vegetable Crudité

Tortilla Chips

Potato Chips

Hummus

Yogurt Dip

Guacamole

From the Sea \$55 per person

Smoked Fish

Shrimp

Pickles

Crackers and Remoulade

Sourdough

Trout Dip

Dessert Station \$4 per piece available by the dozen only; minimum one per guest

Flourless Chocolate Cake

Panna Cotta with Seasonal Fruit Compote

Seasonal Frangipane Tart

Chocolate Chip Cookies

Canapés \$9 per piece available by the dozen only; minimum one per guest

Cold

Vegetable Tartlets

Roasted Onion Crostini

Root Vegetable Tartare, Rice Cracker

Hamachi Crudo, Rice Cracker

Lamb Tartare Crostini

Cheese and Salumi Skewer

Hot

Artichoke and Fontina Beignet

Crispy Chicken Bites

Crispy Polenta and Prosciutto

Bacon Wrapped Date

Seasonal Bruschetta

French Onion Tartlet

DINNER



*Buffet or Family Style**

\$95 per person

Additions: \$15 per person for soups, salads and sides | \$25 per person for additional proteins

Salads

Choose 2 from Salad or Soup

Green Salad

Head Lettuces, Avocado Green Goddess, Seed Crunch, Asiago

Caesar

Escarole, Caesar Dressing, Croutons, Smoked Ricotta

Grain

Wheat Berries, Seasonal Vegetables, Asiago

Soup

Choose 2 from Salad or Soup

Colorado Green Chili

Tomato Bisque

Seasonal Vegetarian

Entrées

Choose 2

Roasted Chicken

Romesco

Steak

Chimichurri

Trout

Seasonal Mushrooms, Smoked Sabayon

Mushroom Rigatoni

Red or Cream Sauce

Sides

Choose 2

Roasted Root Vegetables

Mashed Potatoes

Seasonal Vegetable

Desserts

Choose 2

Flourless Chocolate Cake

Panna Cotta with Seasonal Fruit Compote

Seasonal Frangipane Tart

Chocolate Chip Cookies

**Family Style only available for parties of 20 guests or less*

BAR PACKAGES



Wine & Beer

2 hours | \$40 per person, \$17 per person each additional hour
Includes Sparkling Water, Spindrift & Various N/A

House Sparkling, White, Red

Pilsner

IPA

Untitled Art N/A Beer

Wine, Beer, & Base Spirits

2 hours | \$50 per person, \$23 per person each additional hour
Includes standard bar mixers and garnishes: club soda, tonic water, Coca-Cola, Diet Coke, Sprite, cranberry juice; lemons, limes, olives, cherries, olive brine, citrus juice, bitters.

House Sparkling, White, Red

Pilsner

IPA

Untitled Art N/A Beer

Family Jones Vodka & Gin

Cimarron Blanco Tequila

Rittenhouse Rye Whiskey

Evan Williams BiB Whiskey

Cocktail Upgrades

2 Classic Cocktail Selection additional \$15 per person, \$10 per person each additional hour
Choose 2 - Cosmopolitan, French 75, Negroni, Margarita

Custom Cocktail additional \$MP per person

Work directly with the beverage manager to curate a specialty cocktail for your event

PREMIUM BAR PACKAGES



Premium Wine & Beer

2 hours | \$55 per person, \$25 per person each additional hour
Includes Sparkling Water, Spindrift & Various N/A

Champagne, Chardonnay, Pinot Noir

Pilsner

IPA

Untitled Art N/A Beer

Premium Wine, Beer, & Spirits

2 hours | \$65 per person, \$30 per person each additional hour

Includes standard bar mixers and garnishes: club soda, tonic water, Coca-Cola, Diet Coke, Sprite, cranberry juice; lemons, limes, olives, cherries, olive brine, citrus juice, bitters.

Champagne, Chardonnay, Pinot Noir

Pilsner

IPA

Untitled Art N/A Beer

Tito's Vodka

Beefeater Gin

LALO Tequila Blanco

Knob Creek Rye Whiskey

Elijah Craig Bourbon

Premium Cocktail Upgrades

2 Classic Cocktail Selection additional \$20 per person, \$15 bev per person each additional hour
Choose 2 - Cosmopolitan, French 75, Negroni, Margarita

Custom Premium Cocktail additional \$MP per person

Work directly with the bar manager to curate a specialty cocktail for your event