



# ROADHOUSE

Price Per Person - \$49

## APPETIZERS

Choose One  
Served Family Style or Buffet

Asian Brussels • Beet Hummus • Pretzels & Queso  
Caprese Skewers

## SALAD

House Salad

## ENTREE

Choose Two  
Buffet Style

Thai Peanut Noodles • Short Rib Enchiladas  
Lemon Chicken (GF)  
Grapefruit Glazed Atlantic Salmon (GF)  
Paleo Bowl (no shrimp) (GF) (Vegetarian)

## ACCOMPANIMENTS

Choose Two

Fresh Seasonal Vegetables  
Jalapeño-Creamed Cheese Mashed Potatoes  
Seasonal Quinoa • Crazy Corn

## ADD A DESSERT

Choose Two  
\$7 Person

Cheesecake • Seasonal Cheesecake  
Chocolate Mousse Cake • Peach Cobbler

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

## APPETIZERS

Choose Two  
Served Family Style or Buffet

Asian Brussels • Beet Hummus • Pretzels & Queso  
Street Style Ahi Tuna Tacos • Shrimp Cocktail  
Caprese Skewers

## SALAD

Choose One

House Salad • Caesar Salad

## ENTREE

Choose Two  
Buffet Style

Thai Peanut Noodles • Short Rib Enchiladas  
Lemon Chicken (GF)  
Grapefruit Glazed Atlantic Salmon (GF)  
Paleo Bowl (no shrimp) (GF) (Vegetarian)  
Sirloin Medallions with Sauce  
Roadhouse Pasta with Shrimp

## ACCOMPANIMENTS

Choose Two

Asparagus • Broccolini  
Jalapeño-Creamed Cheese Mashed Potatoes  
Seasonal Quinoa • Crazy Corn

## DESSERT

Choose One

Cheesecake • Seasonal Cheesecake  
Chocolate Mousse Cake • Peach Cobbler

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## KEYSTONE

Price Per Person - \$79

### APPETIZERS

Choose Two  
Served Family Style or Buffet

Asian Brussels • Beet Hummus • Pretzels & Queso  
Street Style Ahi Tuna Tacos • Shrimp Cocktail  
Bacon-Wrapped Stuffed Shrimp • Tuna Poke  
Baked Brie • Caprese Skewers • Chicken Satay

### SALAD

Choose One

House Salad • Caesar Salad • Harvest Cobb  
Grilled Peach • Thai

### ENTREE

Choose Two  
Buffet Style

Thai Peanut Noodles • Short Rib Enchiladas  
Lemon Chicken (GF) • Parmesan Crusted Halibut  
Paleo Bowl (no shrimp) (GF) (Vegetarian)  
Filet Medallions with Sauce  
Roadhouse Pasta with Shrimp • Market Fresh Fish  
Stuffed Chicken Breast

### ACCOMPANIMENTS

Choose Two

Asparagus • Broccolini  
Jalapeño-Creamed Cheese Mashed Potatoes  
Seasonal Quinoa • Crazy Corn • Creamed Spinach  
Crimi Mushrooms • Roasted Fingerling Potatoes

### DESSERT

Choose One

Cheesecake • Seasonal Cheesecake  
Chocolate Mousse Cake • Peach Cobbler

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## APPETIZERS

Choose Two  
Served Family Style or Buffet

Asian Brussels • Beet Hummus • Pretzels & Queso  
Street Style Ahi Tuna Tacos • Shrimp Cocktail  
Bacon-Wrapped Stuffed Shrimp • Tuna Poke  
Baked Brie • Caprese Skewers • Chicken Satay  
Wild Game Sausage

## SALAD

Choose Two

House Salad • Caesar Salad • Harvest Cobb  
Grilled Peach • Thai

## ENTREE

Choose Three  
Buffet Style

Thai Peanut Noodles • Short Rib Enchiladas  
Lemon Chicken (GF) • Parmesan Crusted Halibut  
Paleo Bowl with Shrimp (GF) (Vegetarian)  
Roadhouse Pasta with Shrimp • Market Fresh Fish  
Stuffed Chicken Breast • Prime Rib Carving Station  
Filet Carving Station

## ACCOMPANIMENTS

Choose Three

Asparagus • Broccolini  
Jalapeño-Creamed Cheese Mashed Potatoes  
Seasonal Quinoa • Crazy Corn • Creamed Spinach  
Crimi Mushrooms • Roasted Fingerling Potatoes  
Honey-Glazed Baby Carrots

## DESSERT

Choose Two

Cheesecake • Seasonal Cheesecake  
Chocolate Mousse Cake • Peach Cobbler

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# DENVER PIONEER

Price Per Person - \$35

## SALAD

House Salad

## ENTREE

Choose Two  
Buffet Style

Thai Peanut Noodles • Short Rib Enchiladas  
Lemon Chicken (GF)  
Grapefruit Glazed Atlantic Salmon (GF)  
Paleo Bowl (no shrimp) (GF) (Vegetarian)

## ACCOMPANIMENTS

Choose Two

Fresh Seasonal Vegetables  
Jalapeño-Creamed Cheese Mashed Potatoes  
Seasonal Quinoa • Crazy Corn

## ADD A DESSERT

Choose Two  
\$7 Person

Cheesecake • Seasonal Cheesecake  
Chocolate Mousse Cake • Peach Cobbler

### **BUTLER PASSED HORS D'OEUVRES**

Chicken Satay (\$48 per dozen)  
Caprese Skewers (\$36 per dozen)  
Pretzel Bites & Queso (\$18 per dozen)  
Bacon Wrapped Shrimp (\$60 per dozen)  
Assorted Sliders (\$48 per dozen)  
Bacon Wrapped Dates with Herb Goat Cheese (\$36 per dozen)  
Street Style Ahi Tacos (\$60 per dozen)  
Wild Game Sausage (\$60 per dozen)  
Bruschetta (\$4 per person)

### **BUFFET HORS D'OEUVRES**

Charcuterie (\$9 per person)  
Vegetable Crudite (\$4 per peson)  
Pretzel Bites & Queso (\$5 per person)  
Edamame (\$3 per person)  
Brussel Sprouts (\$4 per person)  
Baked Brie Platter (\$5 per person)  
Shrimp Cocktail (\$8 per person)  
Bruschetta (\$4 per person)  
Chips & Salsa (\$4 per person)

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## FULL HOSTED BAR

Choice of consumption or  
\$32 per person for 2 hours

## PARTIAL HOSTED BAR

Choice of consumption or  
\$22 per person for 2 hours

## BEER & WINE HOSTED BAR

Choice of consumption or  
\$19 per person for 2 hours

## CASH BAR

Consumption based only

Top Shelf & Well Liquor  
Draft & Bottle Beers  
Full Wine List  
Non-Alcoholic Beverages

Well Liquor  
Draft Beers  
House Wines  
Non-Alcoholic Beverages

Draft Beers  
House Wines  
Non-Alcoholic Beverages

Top Shelf & Well Liquor  
Draft & Bottle Beers  
Full Wine List  
Non-Alcoholic Beverages

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