

A HOLIDAY PARTY TO REMEMBER

2011 HOLIDAY PARTY MENU



Sarah McHugh, Director of Catering
sarah.mchugh@panzano-denver.com
303.294.3057

KIMPTON
hotels & restaurants

FORTUNE 100 BEST COMPANIES TO WORK FOR 2009

**** Applicable to newly booked events Sunday-Thursday, November 1, 2011 - December 18, 2011
Reserve by December 1, 2011**

All food and beverage is subject to 10.5% gratuity, 11.5% administrative fee and 8.1% tax.



**CHOICE OF 6
PASSED HORS D' OEUVRES**

HOT

Calamari with spicy aioli sauce

Seasonal Warm Soup Shooters: Butternut Squash, Roasted Tomato or potato leek

Rock Shrimp & Dungeness Crab Cakes with Spicy Aioli

Formaggi Fritti: Fried Fresh Mozzarella with Herb Pomodoro Sauce

Stuffed hazel dell Mushroom Caps: With Spicy Italian Sausage or Breadcrumbs & Parmesan

CHILLED

Marinated Tomato Bruschetta with Haystack Farms Goat Cheese

Prosciutto Wrapped Breadsticks with Parmesan & White Truffle Oil

Mini Tuna Tacos with Avocado, with Balsamic, White Truffle Oil, Micro Greens and Sesame Seeds

Almond Stuffed Dates with Gorgonzola Mousse

Wild Hazel Dell Mushroom Duxelle on Brioche with Cambozola

All food and beverage is subject to 10.5% gratuity, 11.5% administrative fee and 8.1% tax.

2 HOURS DELUXE OPEN BAR

Beefeater Gin
Smirnoff Vodka
Bacardi Rum
El Jimador Blanco Tequila
Jim Beam Whiskey
Whitehorse Scotch
Cabernet & Chardonnay
Imported and Domestic Beers
Assorted Soft Drinks
Bottled Waters

\$45++ per person

“MERRY EXTRAS”

Add \$9 more per person, per selection

Grilled Baby Lamb Chops & Minted Aioli
Iced Jumbo Shrimp & Cocktail Sauce
Mini Tuna Tacos with Avocado, with Balsamic, White Truffle Oil, Micro Greens and Sesame Seeds
Almond Stuffed Dates with Gorgonzola Mousse
Mini Bear Mountain Ranch Steak Sliders with Pesto, Gorgonzola and Arugula

ITALIAN ANTIPASTI

Prosciutto, Almond & Gorgonzola Stuffed Dates,
Roasted Garlic, Kalamata & Picholene Olives, Scamorza Cheese,
Roasted Red Pepper & Basil Pestos with Crostinis

CHEESE BOARD

Italian & Domestic Cheese Platter
With Crostini & Crackers

All food and beverage is subject to 10.5% gratuity, 11.5% administrative fee and 8.1% tax.

ITALIAN CRUDITE

Marinated & Grilled Vegetables,
Imported Olives & Artichoke



BUFFET DINNER

TWO STARTERS

Insalata Caesar

Hearts of Romaine, House Made Croutons,
Parmesan and Crispy Capers

Insalata Mista

Mixed Seasonal Greens with Sherry Vinaigrette
And Gorgonzola Cheese

CHOICE OF 2 ENTREES

Pollo Val D'Aosta

Lightly Breaded Chicken Layered with Prosciutto and
Fontina Cheese over Mashed Potatoes and Grilled Asparagus

Pesce Fresco

Pan Seared Seasonal Fish with Smoked Mozzarella Arancini,
Over Roasted Yellow Pepper Nage with Mixed Olive and Walnut Relish

All food and beverage is subject to 10.5% gratuity, 11.5% administrative fee and 8.1% tax.

Tagliatelle

Rosemary Tagliatelle Pasta, Cranberries, Pine Nuts,
Goat Cheese, Micro Basil in a Lemon Emulsion

Melanzane Fritte

Lightly Breaded Eggplant, Rustic Pomodoro Sauce, Fresh Basil,
Marinated Goat Cheese, Balsamic Vinegar Reduction

HOLIDAY DESSERTS

Cheesecake Minis
Holiday Cookies
Home made Truffles
Organic Coffee & Tea

\$53++ per person



CHOICE OF 4 PASSED HORS D' OEUVRES

HOT

Calamari with Spicy Aioli Sauce
Seasonal Warm Soup Shooters: Butternut Squash, Roasted Tomato or Potato Leek
Rock Shrimp & Dungeness Crab Cakes with Spicy Aioli

All food and beverage is subject to 10.5% gratuity, 11.5% administrative fee and 8.1% tax.

Formaggi Fritti: Fried Fresh Mozzarella with Herb Pomodoro Sauce
Stuffed Hazel Dell Mushroom Caps: with Spicy Italian Sausage or Breadcrumbs & Parmesan

CHILLED

Marinated Tomato Bruschetta with Haystack Farms Goat Cheese
Prosciutto Wrapped Breadsticks with Parmesan & White Truffle Oil
Mini Tuna Tacos with Avocado, Balsamic, White Truffle Oil, Micro Greens and Sesame Seeds
Almond Stuffed Dates with Gorgonzola Mousse
Wild Hazel Dell Mushroom Duxelle on Brioche with Cambozola

SELECT 2 STATIONS

CARVING STATIONS:

Hickory Roasted Turkey
Served with Mashed Potatoes, House Made Sour Rolls & Appropriate Jus

Certified Angus Top Round of Beef with Italian Herb Crusting
Served with Mashed Potatoes, House Made Sour Rolls & Appropriate Jus

Spiced Ham & Pineapple Salsa
Served with Mashed Potatoes, House Made Sour Rolls & Appropriate Jus

Personal Chef Fee of \$100.00 applies to station, 2-hours of Service

ATTENDED PASTA STATION: MADE TO ORDER

Personal Chef Fee of \$100.00 for 2-Hours of Service

Penne Pasta with
Gorgonzola Cream, Tomato Pomodoro and Basil Pesto Sauces
Accompanied With:
Tomatoes, Mushrooms, Artichokes, Garlic, Basil, Prosciutto, Olives & Parmesan

HOLIDAY DESSERTS

All food and beverage is subject to 10.5% gratuity, 11.5% administrative fee and 8.1% tax.

Home made Tiramisu
Home made Truffles
Holiday Cookies
Organic Coffee and Tea

3 HOURS DELUXE BAR

Beefeater Gin
Smirnoff Vodka
Bacardi Rum
El Jimador Blanco Tequila
Jim Beam Whiskey
Whitehorse Scotch
Cabernet and Chardonnay
Imported and Domestic Beers
Assorted Soft Drinks
Bottled Waters

\$68++ per person

ENHANCE YOUR MEMORIES

PREMIUM BAR SELECTIONS

Tangueray Gin
Absolut Vodka
Flor de Cana 4 Year Rum
1800 Silver Tequila
Makers Mark Whiskey
Johnny Walker Black Scotch
Cabernet and Chardonnay
Imported and Domestic Beers
Assorted Soft Drinks
Bottled Waters

~

UPGRADE YOUR DELUXE BAR TO A PREMIUM BAR
\$3.00 PER PERSON, PER HOUR

“ADD” ANY FIVE BUTLER PASSED HORS D’ OEUVRES
\$15.00 PER PERSON

“ADD” VEGETABLE CRUDITE
\$4.00 PER PERSON

All food and beverage is subject to 10.5% gratuity, 11.5% administrative fee and 8.1% tax.

**“ADD” IMPORTED AND DOMESTIC CHEESE BOARD
\$8.00 PER PERSON**



All food and beverage is subject to 10.5% gratuity, 11.5% administrative fee and 8.1% tax.