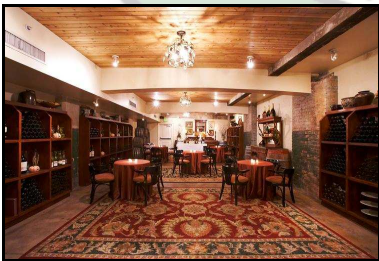


# INDULGE

CHI MANGIA BENE, VIVA BENE.  
*THOSE WHO EAT WELL, LIVE WELL.*



**PANZANO**

EVENTS CATERED BY  
EXECUTIVE CHEF ELISE WIGGINS

**KIMPTON**<sup>®</sup>  
hotels & restaurants

AAA FOUR DIAMOND RATED 2010/2011  
"BEST HAPPY HOUR" - WESTWORD BEST OF DENVER "HEAVENLY" - GABBY GOURMET  
AMERICA'S TOP RESTAURANTS - ZAGAT

**ARTISAN PLATTERS**

*15 PERSON MINIMUM*

ALL PLATTERS WILL BE ACCOMPANIED WITH  
APPROPRIATE SAUCES, TOASTS & CRACKERS

**ITALIAN ANTIPASTI**

PROSCIUTTO, ALMOND &  
GORGONZOLA STUFFED  
DATES  
ROASTED GARLIC  
KALAMATA & PICHOLENE  
OLIVES,  
SCAMORZA CHEESE  
ROASTED RED PEPPER &  
BASIL PESTOS WITH  
CROSTINIS

\$9 PER PERSON

**GAMBERI**

GRILLED ROSEMARY  
GARLIC SHRIMP

\$42 PER DOZEN

**ITALIAN CRUDITÉS**

MARINATED & GRILLED  
VEGETABLES  
IMPORTED OLIVES &  
ARTICHOKE

\$9 PER PERSON

**FRESH SEASONAL FRUITS  
& BERRIES**

\$8 PER PERSON

**ITALIAN & DOMESTIC  
CHEESE PLATTER**

WITH CROSTINI &  
CRACKERS

\$11 PER PERSON

**ATTENDED CARVING STATIONS**

*50 GUEST MINIMUM*

CHEF FEE: \$100 FOR 2 HOURS

EACH STATION SERVED WITH SPINACH MASHED POTATOES,  
HOUSE MADE SOUR ROLLS & APPROPRIATE JUS

CERTIFIED ANGUS TOP  
ROUND OF BEEF WITH  
ITALIAN HERB CRUSTING  
\$19 PER PERSON

ROASTED LEG OF LAMB  
WITH ROSEMARY MINT  
GARLIC CRUST  
\$19 PER PERSON

HICKORY ROASTED TURKEY  
\$11 PER PERSON

FENNEL, GARLIC & PEPPER  
ENCRUSTED COLEMAN  
RIBEYE WITH HORSERADISH  
CREAM  
\$21 PER PERSON

**ATTENDED PASTA STATION**

*30 GUEST MINIMUM*

\$17 PER PERSON

CHEF FEE: \$100 FOR 2 HOURS

**PENNE PASTA WITH GORGONZOLA CREAM,  
TOMATO POMODORO & BASIL PESTO SAUCES**

ACCOMPANIED WITH TOMATOES, MUSHROOMS, ARTICHOKE, GARLIC BASIL,  
PROSCIUTTO, OLIVES & PARMESAN

ADD CHICKEN: \$4 PER PERSON

ADD SHRIMP: \$5 PER PERSON

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 10.5% GRATUITY, 11.5% ADMINISTRATIVE FEE  
AND 8.1% SALES TAX

EXECUTIVE CHEF ELISE WIGGINS PANZANO RESTAURANT EXECUTIVE SOUS CHEF FEDERICO FASSOLA  
909 17<sup>TH</sup> STREET DENVER, CO 303.296.3525 WWW.PANZANO-DENVER.COM

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AMERICA'S TOP RESTAURANTS - ZAGAT

**APPETIZERS**

*TWO DOZEN MINIMUM*

HOT ITEMS

BACON WRAPPED SCALLOPS  
\$42 PER DOZEN

CALAMARI WITH SPICY AIOLI SAUCE  
\$5 PER PERSON

ROCK SHRIMP & DUNGENESS CRAB  
CAKES WITH SPICY AIOLI  
\$42 PER DOZEN

SEASONAL WARM SOUP SHOOTERS  
BUTTERNUT SQUASH, ROASTED TOMATO  
OR POTATO LEEK  
\$37 PER DOZEN

MINI STEAK SLIDERS  
WITH PESTO, GORGONZOLA AND  
ARUGULA  
\$39 PER DOZEN

STUFFED HAZEL DELL MUSHROOM CAPS  
WITH SPICY ITALIAN SAUSAGE OR  
BREADCRUMBS & PARMESAN  
\$37 PER DOZEN

FORMAGGI FRITTI  
FRIED FRESH MOZZARELLA WITH HERB  
POMODORO SAUCE  
\$37 PER DOZEN

ROSMARINO POLLO  
MINI HERB BUNS FILLED WITH GRILLED  
CHICKEN SALAD, ROSEMARY DIJON  
MUSTARD AND ARUGULA  
\$37 PER DOZEN

MEATBALL SLIDERS  
\$37 PER DOZEN

CRAB CIGAR  
LIGHTLY FRIED THIN WONTON FILLED  
WITH CREAM CHEESE, CRAB & RED  
PEPPER  
\$42 PER DOZEN

COLD ITEMS

ALMOND STUFFED DATES  
WITH GORGONZOLA MOUSSE  
\$37 PER DOZEN

MARINATED TOMATO BRUSCHETTA  
WITH HAYSTACK FARMS GOAT CHEESE  
\$37 PER DOZEN

WILD HAZEL DELL MUSHROOM DUXELLE  
ON BRIOCHE WITH CAMBOZOLA  
\$37 PER DOZEN

PROSCIUTTO WRAPPED BREADSTICKS  
WITH PARMESAN & WHITE TRUFFLE OIL  
\$39 PER DOZEN

SEASONAL SOUP SHOOTERS  
STRAWBERRY CHAMPAGNE, PEACH  
CHAMPAGNE OR BLACKBERRY  
CHAMPAGNE  
\$35 PER DOZEN

MINI TUNA TACOS  
TUNA, AVOCADO, WITH BALSAMIC, WHITE  
TRUFFLE OIL, MICRO GREENS AND  
SESAME SEEDS  
\$37 PER DOZEN

WATERMELON CUBE WITH CRÈME FRESH  
\$34 PER DOZEN

PROSCIUTTO WRAPPED MELON  
\$36 PER DOZEN

GOAT CHEESE STUFFED CHERRY  
TOMATOES  
\$34 PER DOZEN

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