

meetings

beginnings and breaks

All selections include freshly brewed coffee, ice water & assorted herbal hot teas.

continental \$9.50

- > assorted fresh squeezed juice
- > bagels & cream cheese,
- > assorted muffins & breakfast breads with honey butter & preserves

mart continental \$11.50

- > fresh chilled assorted juice
- > fresh seasonal fruits & berries
- > bagels & cream cheese
- > assorted muffins & breakfast breads with honey butter & preserves

show stopper continental \$12.50

- > fresh chilled assorted juice
- > fresh seasonal fruits & berries
- > bagels & cream cheese
- > danish, assorted muffins & breakfast breads with honey butter & preserves
- > fruit yogurts & granola

a la carte

- | | | | | | |
|--|------------|--|----------------|-----------------------------------|--------------------|
| > assorted yogurt | \$2.75 ea | > assorted muffins | \$22.75 dz | > starbucks frappacinos | \$3.00 ea |
| > fruit smoothie | \$3.00 ea | > mini homemade chocolate chip cookies | \$12.95 dz | > assorted hot herbal teas | \$1.50 ea |
| > assorted cake & glazed donuts | \$20.50 dz | > fudge nut brownies | \$12.95 dz | > fresh squeezed orange juice | \$22.00 per carafe |
| > cream cheese & fruit danish | \$23.50 dz | > cold cereal with milk | \$3.00 ea | > fresh squeezed grapefruit juice | \$22.00 per carafe |
| > bagels & cream cheese | \$22.75 dz | > bottled water | \$1.50 ea | > individual assorted juices | \$3.00 ea |
| > homemade cinnamon rolls | \$20.50 dz | > coffee <i>regular or decaffeinated</i> | \$28.00 gallon | | |
| > fresh baked croissants with maple butter | \$23.25 dz | > iced tea | \$28.00 gallon | | |

breakfast

banquet style

All selections include fresh chilled orange juice, fresh baked muffins & breakfast breads, creamery butter, preserves, freshly brewed coffee, decaffeinated coffee, ice water & assorted herbal teas.

breakfast quiche \$16.75

- > individual swiss & spinach mini quiche served with country breakfast sausage with fresh fruit garnish, soubise sauce (white onion sauce)

steak & eggs \$ 15.00

- > fluffy scrambled eggs
- > char-grilled sirloin steak
- > ranch style potatoes
- > fresh fruit garnish

eggs benedict colorado \$14.75

- > poached eggs
- > english muffins
- > chorizo sausage patties with chimyo choron sauce
- > skillet potatoes

rise & shine \$ 14.00

- > scrambled eggs with fresh herbs
- > crisp bacon & sausage links
- > breakfast potatoes
- > fresh fruit garnish

denver scramble \$12.75

- > fluffy scrambled eggs with swiss cheese, green peppers, mushrooms
- > potatoes o'brien
- > bacon strips

southwestern breakfast \$18.00

- > chorizo, onion, pepper, cilantro omelet with salsa fresca & asadero cheese, fresh flour tortilla, oven roasted potatoes, apple chicken sausage
- > fresh fruit garnish

All prices are listed per person and are subject to 19% service charge and 4.85% sales tax. All menu items prepared and served by the denver merchandise mart catering staff.

THE DENVER MERCHANDISE MART IS CONVENIENTLY LOCATED AT I-25 AND 58TH AVENUE

451 East 58th Avenue | Denver, Colorado 80216 | phone 303/292.6278 800/289.6278 | fax 303/297.8473 | email sales@denvermart.com | www.denvermart.com

brunch buffets

All selections include freshly brewed coffee, decaffeinated coffee, ice water & assorted herbal hot teas.

choose a buffet

- | | | |
|--|--|--|
| \$15.50 | \$18.00 | \$20.50 |
| <ul style="list-style-type: none">› chilled assorted juices› fresh mixed fruit› fresh bacon & cheese quiche› hash brown potatoes› freshly baked muffins with creamery butter & preserves | <ul style="list-style-type: none">› chilled assorted juices› fresh seasonal sliced fruits› homemade granola & assorted dry cereals with skim milk› fluffy scrambled eggs with fresh chives› hickory smoked bacon› maple link sausage› country style fried potatoes› freshly baked muffins, assorted breakfast pastries with creamery butter & preserves | <ul style="list-style-type: none">› chilled assorted juices› fresh seasonal sliced fruits & berries› homemade granola & assorted dry cereals with skim milk› fluffy scrambled eggs with mushrooms & cheddar cheese› hickory smoked bacon› maple link sausage› hash brown potatoes› cinnamon swirl french toast› warm maple syrup› freshly baked muffins, assorted breakfast pastries with creamery butter & preserves |

specialty meeting breaks

All selections include freshly brewed coffee, ice water & assorted herbal hot teas.

cookie & brownie break \$8.50

- › freshly baked jumbo cookies & brownies
- › freshly brewed coffee
- › decaffeinated coffee
- › assorted herbal teas
- › hot chocolate

snack break \$10.75

- › assorted bagel chips
- › popcorn (cheese, caramel, plain)
- › assorted nuts
- › “grown-up” soda: ginger ale, crimson grape, ruby lemon
- › coffee display, flavored syrups
- › bottled water

healthy break \$8.75

- › fresh seasonal fresh fruit
- › whole grain crackers & flatbreads, mixed nuts, assorted low-fat cheeses including skim mozzarella & ricotta
- › flavored syrups/coffee
- › bottled water

afternoon break \$12.50

- › smoked nuts
- › derby sage cheese
- › wensleydale with cranberries
- › chocolate fondue with strawberries, marshmallows and pretzel rods
- › starbucks frappuccino coffee's
- › coffee display with flavored syrups
- › bottled water

energy break \$5.25

- › assorted energy bars
- › chocolate chip, snickerdoodle, white chocolate macadamia cookies
- › ice cold milk
- › java brewed tea
- › assorted soft drinks

the southwestern break \$5.25

- › crispy potato chips
- › crunchy tortilla chips
- › chili con queso
- › salsa fresca
- › guacamole
- › sour cream
- › assorted soft drinks

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lunch

cold plated luncheon entrees

All selections include fresh baked bread, freshly brewed coffee, ice water, iced tea & choice of dessert.

grilled chicken caesar salad \$16.00

fresh romaine lettuce, tossed in light caesar dressing topped with grilled chicken, seasoned croutons & grated parmesan cheese

mediterranean wrap \$14.75

tomato basil tortilla wrapped around fresh romaine lettuce, feta cheese, ripe olives, red & green bell peppers, red onions, fresh tomatoes & lemon pepper vinaigrette, with fresh fruit garnish

classic chef salad \$15.50

fresh garden greens, topped with julienne ham & turkey, swiss & cheddar cheese, hard boiled egg & fresh tomato with ranch or vinaigrette dressing

croissant club sandwich \$15.50

fresh croissant with smoked ham, turkey, swiss cheese, lettuce & tomato with pesto mayo, served with choice of cole slaw or potato salad

south west fajita salad \$16.50

grilled strips of marinated chicken over shredded lettuce, guacamole, sour cream, cheddar cheese & salsa, topped with tortilla strips & ripe olives

portobello mushroom wrap \$17.50

fresh portobello mushroom marinated & grilled in our balsamic marinade, wrapped in a garlic herb tortilla with mesclun greens, tomatoes, shredded carrots, roasted garlic mayo & goat cheese, garnished with daikon sprouts.

banquet style

All selections include fresh baked bread, choice of salad, freshly brewed coffee, ice water, iced tea and choice of dessert.

salad (choice of one)

- > spinach & romaine salad with candied walnuts, fresh mozzarella, fried leeks with cactus pear vinaigrette
- > mixed field greens, fresh tomato, cucumber, red onions, croutons & western vinaigrette
- > classic caesar salad with herb croutons & fresh asiago cheese
- > bibb lettuce with almonds & mandarin oranges, vinaigrette dressing

entree (choice of one)

- > **southwestern chicken breast \$18.00**
tangerine marinated grilled chicken breast with squash salsa, fiesta rice
- > **roast top sirloin \$21.00**
sliced roast top sirloin of beef with sherry mushroom sauce, garlic smashed potatoes
- > **salmon filet \$22.50**
fresh atlantic salmon filet grilled with hickory glaze & roast pineapple relish with saffron infused basmati rice
- > **potato wrapped salmon \$23.50**
fresh salmon wrapped in ribbon potatoes & baked to a crispy crust served with horseradish cream sauce & rosemary
- > **pork loin \$18.00**
grilled center cut pork loin with jalapeno peach chutney, wild mushroom orzo
- > **crab stuffed tilapia filet \$22.50**
tilapia filet with a creamy crabmeat stuffing encrusted with mozzarella cheese and baked sauce cardinal, cous cous
- > **free range chicken \$19.75**
roasted breast of free range chicken stuffed with red peppers & smoked mozzarella cheese
- > **flatiron beef london broil \$20.50**
marinated and seared thinly sliced flatiron beef served with wild mushroom au jus, roasted rosemary potatoes
- > **pasta primavera \$17.50**
penne pasta tossed in a rich & creamy alfredo sauce blended with grilled fresh vegetables over a nest of fettuccini

dessert (choice of one)

- > fresh baked fruit pie with whipped cream
- > bread pudding with golden raisons & crème anglaise
- > white chocolate mousse with raspberry sauce in champagne glass
- > carrot cake with creamy icing
- > ny cheese cake with whipped cream & strawberry coulis

box lunches

express box lunch \$11.50

- > turkey, ham, roast beef, or mediterranean pita
- > fresh fruit
- > cole slaw or potato salad
- > jumbo chocolate chip cookie
- > bottled spring water or soft drink
- > mint

mountain trail box lunch \$14.00

- > chunky chicken salad or tuna salad with jack cheese, shredded lettuce on basil focaccia
- > fresh fruit
- > pasta salad
- > terra chips
- > brownie
- > bottled spring water or soft drink
- > mint

veggie box lunch \$13.00

- > herb garlic wrap filled with pesto, grilled veggies, sprouts, mushrooms, avocado
- > pesto pasta salad
- > terra chips
- > granola bar
- > bottled spring water or soft drink
- > mint

cold working lunch buffet

\$18.00 (bottled spring water and/or assorted soft drinks may be added at \$1.50 each based on consumption)

- > garden fresh tossed salad, ranch dressing, western vinaigrette
- > deli style creamy potato salad
- > garden cole slaw
- > platters of sliced oven roasted turkey, sugar cured ham & slow roasted roast beef
- > sliced cheddar, swiss & american cheese
- > a selection of fresh breads
- > appropriate sandwich makings
- > assorted cookies & brownies
- > freshly brewed coffee, iced tea & ice water

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luncheon buffets

Selections include all salads & desserts listed, fresh baked bread, freshly brewed coffee, ice water and iced tea.

the denver buffet

salads

- › garden cole slaw
- › penne anti pasta salad
- › fresh vegetable crudité
- › imported & domestic cheese tray

entrees *(choice of two)*

- › chicken breast california with warm salsa
- › sliced roast flat iron of beef with mushroom au jus
- › roast loin of pork with sauce natural
- › fresh vegetable & tofu stir fry with almonds & hoisin sauce

dessert

- › chefs selection of assorted pies & cakes

\$26.00

the colorado buffet

salads

- › fresh colorado field green salad with western vinaigrette
- › grilled & fresh vegetable tray with roast red pepper dip
- › fresh seasonal sliced fruit tray
- › imported & domestic cheese tray
- › pasta salad primavera
- › new red potato and herb salad with sour cream and crisp bacon

entrees *(choice of two)*

- › grilled chicken with wild mushroom au jus
- › roast pork tenderloin with peach jalapeño chutney
- › fresh rocky mountain trout with amandine sauce
- › southwest beef roulades with piquante sauce
- › grilled turkey medallions and mushrooms served with whole wheat fettuccine
- › baked 3 cheese penne pasta

dessert

- › chefs selection of assorted cakes, tortes & pies

\$27.00

mexican buffet

salads

- › mexican corn salad
- › jicama cole slaw with cilantro vinaigrette
- › mexicali four bean salad (four bean, potato & onions)
- › garden green salad with cactus pear vinaigrette

entrees *(choice of two)*

- › tortilla soup with tri-colored tortilla chips
- › beef & bean burritos smothered with green chili
- › cheese enchiladas
- › chicken fajitas: grilled peppers & onions with warm flour tortillas

sides

- › spanish rice
- › refried beans
- › guacamole, salsa fresca, shredded lettuce, cheese, tomatoes, sour cream
- › tri colored tortilla chips

dessert

- › cranberry-mango cobbler with cinnamon-pecan cream
- › cinnamon churros

\$24.00

*Chef will choose appropriate potato & fresh seasonal vegetable to compliment your hot entree selections.
(bottled spring water and/or assorted soft drinks are available at \$1.50 each)*

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dinner

banquet style

All selections include fresh baked bread, choice of salad, freshly brewed coffee, ice water, iced tea and choice of dessert.

salad (choice of one)

- › boston bibb lettuce with mandarin oranges, almonds & vinaigrette dressing
- › mixed salad greens with tomatoes, cucumbers, chives & cactus pear vinaigrette dressing
- › mixed field greens, fried leeks, roast sweet peppers, tomato & maple balsamic vinaigrette
- › caesar salad with crostini & asiago cheese

entree

- › **filet mignon** \$39.00
charbroiled center cut filet mignon wrapped in applewood smoked bacon with roasted garlic bordelaise garlic smashed potatoes chefs choice of vegetable
- › **new york strip** \$37.50
broiled new york strip steak, with wild mushroom au jus & caramelized onion confit garlic smashed potatoes chefs choice of vegetable
- › **prime rib** \$34.00
roast colorado prime rib of beef with au jus and horseradish sauce garlic rosemary oven roasted potatoes chefs choice of vegetable
- › **top sirloin** \$29.50
broiled top sirloin steak roast garlic chile caribe sauce garlic rosemary oven roasted new potatoes chefs choice of vegetable
- › **mango chipotle baby back ribs** \$29.50
slow cooked baby back ribs marinated in a mango chipotle bbq sauce served with a mango jalapeño chutney, white cheddar smashed potatoes, chefs choice of vegetable
- › **pork loin chop** \$27.50
grilled center cut pork loin chop, fresh apple rosemary cream sauce, au gratin potatoes, chefs choice of fresh seasonal vegetable
- › **buffalo new york strip** \$39.00
prime buffalo new york strip steak broiled served with colbert butter seared yukon gold potatoes roasted sweet corn kernels
- › **fresh salmon** \$28.50
fresh north atlantic salmon filet grilled with hickory glaze & roast pineapple salsa a nest of fettuccini with fresh garden vegetables, wine, garlic & herbs
- › **tangerine grilled chicken breast** \$26.50
tangerine marinated grilled chicken breast natural sauce infused with tangerines & serrano chilis with squash salsa fiesta rice, chefs choice of fresh seasonal vegetables
- › **saltimbocca chicken** \$32.00
sautéed chicken in olive oil with prociutto ham, fresh sage & fontina cheese served with marsala sauce & pasta aglio olio, chefs choice of fresh seasonal vegetables
- › **free range chicken** \$31.00
roasted breast of free range chicken stuffed with roasted red peppers & fresh mozzarella - sauce natural grilled polenta with goat cheese & herbs, chefs choice of fresh seasonal vegetables
- › **citrus grilled shrimp kabobs** \$29.75
jumbo shrimp & chef's choice of vegetable marinated and grilled over an open flame served with citrus beurre blanc sauce wild rice medley
- › **pork normandy** \$26.25
herb crusted pork loin roasted with onions & granny smith apples, finished with a braised apple demi-glaze

vegetarian entree options

- › **vegetarian penne stir-fry** \$25.00
fresh vegetables tossed in olive oil portabella mushrooms, tofu, sun dried tomatoes, roasted garlic asiago cheese & fennel cream sauce over penne pasta
- › **grilled vegetable lasagne** \$25.00
sheets of lasagna filled with layers of grilled vegetables, ricotta, mozzarella & parmesan cheese served with marinara sauce
- › **meatless vegan chicken breast** \$28.75
sautéed with mushrooms in a rich cream sauce served with squash & tomato ratatouille & herbed wild rice blend
- › **meatless vegan chopped steak** \$28.75
with a rich mushroom sauce served with garlic smashed potatoes, chef's choice of vegetable

dessert (choice of one)

- › apple granny pie with caramel sauce
- › three layer chocolate thunder cake
- › new york style cheesecake with raspberry sauce
- › fresh baked fruit pies with whipped cream
- › chocolate mousse cake
- › vanilla crème brûlée with berries in a champagne glass

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dinner buffets

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colorado buffet

salads

- > baby spinach & field greens tossed with toasted pinion nuts, daikon sprouts & cactus pear vinaigrette
- > marinated cucumber, tomato & sweet onions
- > green & yellow whole bean marinated salad with red onion, garlic & mushrooms
- > fresh vegetable crudité with grilled, blanched & raw vegetables served with roast red pepper dip
- > a selection of imported & domestic cheeses with fresh seasonal fruits
- > fresh garden pasta salad

entrees

- > roast prime rib of beef au jus — carved
- > marinated grilled rocky mountain trout
- > sliced roast pork loin, adovado sauce colorado
- > colorado range chicken breast, sherry peppercorn sauce
- > seared filet of tender beef, wild mushroom au jus
- > grilled fresh salmon with tequilla lime mango salsa

desserts

- > western slope palisades peach cobbler
- > a selection of pies, cakes & tortes

choice of two entrees \$33.00

choice of three entrees \$39.00

southwestern buffet

salads

- > mixed garden greens with yucca root chips, roasted peppers, toasted pine nuts & cilantro lime vinaigrette
- > jicama & cabbage southern slaw with lime vinaigrette
- > fresh vegetable crudite with roast pepper dip
- > marinated tomato & cucumber salad
- > green & yellow bean fennel salad with cilantro orange vinaigrette
- > chilled anasazi bean salad

entrees

- > beef & chicken enchiladas with green chili
- > tex-mex BBQ beef short ribs
- > chile rellenos with green chili
- > grilled chicken breast achiote
- > flautas calabacitas with avocado sauce (vegetarian option)
- > roast loin of pork adobo with mango jalapeño chutney

Served with bean dip & guacamole dip, lime wedges, diced onions, chopped cilantro, tomatillo salsa, salsa fresca, chopped black olives, lettuce, sour cream & flour tortillas.

desserts

- > cranberry-mango cobbler with cinnamon-pecan cream
- > cinnamon churros & bunuelos

choice of two entrees \$32.00

choice of three entrees \$37.00

italian buffet

salads

- > caesar salad with croutons & parmesan cheese & homemade caesar dressing
- > garden green salad with olives, pepperoni and thinly sliced red onions
- > fresh & grilled vegetable platter - nicoise style
- > antipasto platter to include:prosciutto, salami, capocollo ham provolone, buffalo mozzarella, gruyere & havarti dill cheese roasted red peppers, greek & kalamata olives
- > fresh baked focaccia, topped with olive oil, sun dried tomatoes, kalamata olives & asiago cheese

entrees

- > baked penne pasta with mozzarella and parmesan cheese
- > greek style marinated & grilled chicken breast
- > portuguese paella of the caliph's
- > grilled vegetable lasagna
- > roast tenderloin of pork, normandy style
- > paupiettes of sole florentine with white wine sauce
- > baron of beef - roasted basque style - carved

desserts

- > an assortment of napoleons, cannolis & baklava

choice of two entrees \$31.25

choice of three entrees \$37.25

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hors d'oeuvres

cold selections

(Priced per 50 pieces)

- > cherry tomatoes with cream cheese \$95.00
- > proscuttio wrapped asparagus \$110.00
- > goat cheese & sundried tomato filo cup \$135.00
- > california roll \$165.00
- > shrimp roll \$135.00
- > boursin cheese stuffed canape \$95.00
- > assorted finger sandwiches \$75.00
- > deviled eggs \$70.00
- > genoa salami cornettes with cream cheese \$75.00
- > fresh fruit & cheese skewers, 6" skewer \$100.00
- > southwestern pinwheels \$95.00
- > anti-pasta skewer (salami, artichoke heart, mozzarella, sun dried tomato, kalamata olive) \$135.00
- > assorted canapes \$135.00
- > ham, asparagus & cream cheese roll up \$75.00
- > domestic & imported cheese tray with crackers & grapes 50 people \$135.00
100 people \$250.00
- > fresh seasonal fruit or vegetable tray with dips & sauces 50 people \$135.00
100 people \$250.00
- > jumbo chilled shrimp with cocktail sauce \$3.75 ea
- > oysters on the half shell \$3.75 ea

snacks

- > potato chips \$7.50 pound
- > pretzels \$7.50 pound
- > popcorn \$7.50 pound
- > cracker jack box \$4.00 each
- > cocktail snack mix \$10.50 pound
- > fancy mixed nuts \$27.50 pound
- > cocktail peanuts \$17.50 pound
- > trail mix \$14.00 per pound
- > chili con queso with chips \$110.00/50 people
- > chips & guacamole \$110.00/50 people
- > chips & salsa \$110.00/50 people
- > chips & bean dip \$110.00/50 people
- > chips & onion dip \$110.00/50 people
- > soft pretzels with dipping mustards (whole grain, beer & dijon) \$35.00 dozen
- > homemade chocolate chip cookies \$12.75 dozen

hot selections

(priced per 50 pieces)

- > shrimp tempura with honey ginger coconut sauce \$115.00
- > chicken drumettes \$75.00
- > hot wings \$75.00
- > deep fried artichoke hearts, lemon dill sauce \$75.00
- > polynesian chicken and pineapple kabobs \$100.00
- > quiche florentine \$75.00
- > chinese egg rolls with two sauces \$90.00
- > meatballs, swedish or italian \$75.00
- > crab stuffed mushrooms \$75.00
- > chicken and beef empanadas \$95.00
- > maryland crab cakes \$135.00
- > sea scallops a-la-italia en prosciutto \$125.00
- > rumaki \$100.00
- > chicken tenderloins strips with teriyaki, barbeque, hot sauce \$165.00
- > breaded mozzarella cheese sticks with marinara sauce \$90.00
- > colorado style barbeque baby back ribs \$105.00
- > mini tacos with salsa \$90.00
- > mini beef & bean burritos with green chili \$95.00
- > teriyaki beef kabobs \$95.00
- > oysters rockefeller \$115.00
- > clams casino \$115.00

- > fudge nut brownies \$12.75 dozen
- > granola bars \$2.50 each
- > power bars \$4.50 each

ice cream bars:

- > snickers, butterfinger bar, cookiewiches \$3.00 each
- > popsicles, ice cream sandwich, fudge bar \$2.00 each
- > drumstick, ice cream sandwich \$2.50 each
- > dove bar \$5.00 each

something sweet

the chocolate fondue \$6.75 per person
\$8.00 per person with specialty coffees

- > fresh pineapple, cantaloupe, honey dew & strawberries
- > sponge cake & pretzels
- > dark & white chocolate fondues
- > shredded coconut & pecan pieces

sweet sensations (ala carte)

- > tuxedo strawberries \$3.50 ea
- > selection of petite fours \$3.75 ea
- > chocolate truffles & rum balls \$3.75 ea
- > assorted fruit & lemon bars \$3.00 ea
- > a selection of the above \$10.75 per person
\$12.50 per person with specialty coffees

chocolate chip pizza station \$4.00 per person
50 person minimum

- > jumbo chocolate chip cookie made to order with fresh kiwi, strawberries & pineapple topped with chocolate, caramel sauce & whipped cream

carving stations

carving stations ala carte

a uniformed chef will carve to order

- > carved steamship round of beef \$550.00/100
- > carved colorado smoked ham \$270.00/50
- > carved turkey breast \$185.00/50
- > decorated smoked salmon \$200.00/50
- > carved roasted pork loin \$250.00/50

all accompanied by silver dollar rolls, mayonnaise, dijon mustard, horseradish sauce

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beverages

alcoholic

host bar *Per Beverage*

premium brands	\$6.50
call brands	\$5.50
house brands	\$4.50
cordials	\$5.75/\$8.25
house wine	\$4.75
select wine	\$6.00
champagne	\$4.75
domestic & non-alcoholic beer	\$4.00
imported beer & micro brews	\$5.25
regular & diet soft drinks	\$1.50
bottled water	\$1.50

domestic keg beer	\$340.00
house wine - white zinfandel	\$40.00 1.5 liter \$25.00 .750 ml
house wine - chardonnay	\$40.00 1.5 liter \$25.00 .750 ml

cash bar *Per Beverage*

premium brands	\$6.75
call brands	\$5.75
house brands	\$4.75
cordials	\$6.00/\$8.50
house wine	\$5.00
select wine	\$6.25
champagne	\$5.00
domestic & non-alcoholic beer	\$4.50
imported beer & micro brews	\$5.50
regular & diet soft drinks	\$1.50
bottled water	\$1.50

imported keg beer	\$475.00
house wine - cabernet sauvignon	\$40.00 1.5 liter \$25.00 .750 ml

A favorite wine or beer may be ordered with advanced notice. All Host Bar prices are subject to 19% gratuity and 4.85% sales tax.

non-alcoholic

bottled water	\$1.50 each
regular or decaffeinated coffee	\$28.00 gallon
starbucks coffee, regular or decaffeinated	\$32.00 gallon
assorted hot herbal teas	\$1.50 each
fresh squeezed orange juice	\$22.00 per carafe
fresh squeezed grapefruit juice	\$22.00 per carafe

individual assorted juices	\$3.00 each
soft drinks	\$1.50 each
lemonade	\$28.00 gallon
fruit punch	\$28.00 gallon
iced tea	\$28.00 gallon

guidelines for your reception

We would like to suggest the following guidelines for estimating consumption of hors d'oeuvres & beverages

hors d'oeuvres

for a reception preceding dinner

45 – 60 minutes
3 to 4 pieces per guest

for a reception without dinner

15 – 60 minutes
5 to 8 pieces per guest

60 – 90 minutes
8 to 10 pieces per guest

over 90 minutes
10 – 12 pieces per guest

alcoholic beverages

2 drinks the first hour
1 drink for each hour thereafter

1 750 ML wine = 5 glasses per bottle
1 1.5 LTR wine = 10 glasses per bottle
1 750 ML champagne = 6 glasses per bottle
1 750 ML champagne toast = 10 glasses per bottle

1 keg = 125 16 OZ cups
1 keg = 175 10 OZ cups

non alcoholic beverages

18–20 cups per gallon (8 OZ cups)
12–14 cups per gallon (12 OZ cups)

15 – 30 minutes
2 cups per guest

30 – 45 minutes
3 cups per guest

All prices are listed per person and are subject to 19% service charge and 4.85% sales tax. All menu items prepared and served by the denver merchandise mart catering staff.

THE DENVER MERCHANDISE MART IS CONVENIENTLY LOCATED AT I-25 AND 58TH AVENUE

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