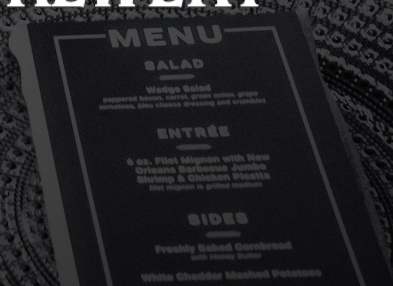


Dinner

Group Dining Menu

DENVER

CHOPHOUSE & BREWERY





Dinner Group Dining Menu

Plated Dinners

60 GUEST MAXIMUM FOR ALL DINNER PACKAGES

BELGIAN PLATED DINNER

3 STARTERS

1 SALAD

4 ENTRÉES

3 DESSERTS

\$90 per person

INCLUDES COFFEE, TEA AND SOFT DRINKS | SERVED WITH BY CORNBREAD, CHEF SELECTED VEGETABLES, AND WHITE CHEDDAR MASHED POTATOES

STARTERS

CHOPHOUSE MEATBALLS

Bourbon peppercorn sauce DF

SHRIMP COCKTAIL

Chipotle cocktail sauce, aji amarillo mustard GF/DF

SPINACH & ARTICHOKE DIP

Grilled flatbread, celery, carrots, cucumbers GF

ENTRÉES

FILET MIGNON

7oz., center-cut, black angus with cabernet thyme sauce GF/DF

Additional choice of preparation: \$12 per person upcharge

OSCAR

Béarnaise, jumbo lump crab, asparagus

GORGONZOLA

Worcestershire butter bream, shiitakes, gorgonzola butter cream

CHICKEN PICATTA

Scalloppini chicken, lemon, artichoke hearts, capers, lemon beurre blanc GF

SALADS

HOUSE SALAD

Cucumber, daikon, carrot, tomato, herb vinaigrette GF/DF

CAESAR SALAD

Shaved parmesan, caesar dressing, croutons

CITRUS SALMON

Citrus glaze, orange beurre blanc GF

ROASTED VEGETABLE MEDLEY

Roasted asparagus, grilled portobello mushrooms, yellow squash, zucchini, gorgonzola stuffed tomato GF

CHICKEN MARSALA

Scalloppini chicken breast, mushrooms, Marsala wine sauce

CHEF'S SEASONAL PASTA

Artisanal pasta paired with the finest seasonal vegetables, scalloppini chicken, house-made sauce *(No additional sides)*
Vegetarian option available

DESSERTS

SERVED PLATED OR UPGRADED TO OUR CHEF'S SELECTED DESSERT DISPLAY AT NO ADDITIONAL CHARGE

CHOCOLATE SPOON CAKE | Rich chocolate pudding cake covered in chocolate sauce

TURTLE CHEESECAKE | Caramel, Bourbon fudge, candied pecan

TROPICAL KEY LIME PIE | Macadamia-coconut crust, pineapple coulis and raspberry sauce

*Available for parties of 25 or more only

PORTER PLATED DINNER

3 STARTERS

1 SALAD

4 ENTRÉES

3 DESSERTS

\$100 per person

INCLUDES COFFEE, TEA AND SOFT DRINKS | SERVED WITH BY CORNBREAD, CHEF SELECTED VEGETABLES, AND WHITE CHEDDAR MASHED POTATOES

STARTERS

NEW ORLEANS BARBECUE JUMBO SHRIMP

Chophouse stout infused cream sauce, tomatoes, green onion, cajun butter

LOLLIPOP LAMB CHOPS

Herb crusted, peach chipotle chutney GF/DF

CAPRESE & PESTO RISOTTO TOTS

Mozzarella, arugula-basil pesto, grape tomato, balsamic wine reduction

ENTRÉES

FILET MIGNON

7oz., center cut, black angus with cabernet thyme sauce GF/DF
Additional choice of preparation: \$12 per person upcharge

BONE-IN RIBEYE

18oz., steak butter GF

NEW YORK STRIP

12oz., black angus, center-cut GF

Additional choice of preparation: \$12 per person upcharge

OSCAR

Béarnaise, jumbo lump crab, asparagus

GORGONZOLA

Worcestershire butter bream, shiitakes, gorgonzola butter cream

SALADS

HOUSE SALAD

Cucumber, daikon, carrot, tomato, shaved parmesan, herb vinaigrette GF

CAESAR SALAD

Shaved parmesan, caesar dressing

CHICKEN MARSALA

Scallopini chicken breast, mushrooms, Marsala wine sauce

CITRUS SALMON

Citrus glaze, orange beurre blanc GF

JUMBO LUMP CRAB CAKES

Tomato corn relish, spring mix, ancho remoulade

ROASTED VEGETABLE MEDLEY

Roasted asparagus, grilled portobello mushrooms, yellow squash, zucchini, gorgonzola stuffed tomato GF

CHICKEN PICATTA

Scallopini chicken, lemon, artichoke hearts, capers, lemon beurre blanc GF

CHEF'S SEASONAL PASTA

Artisanal pasta paired with the finest seasonal vegetables, scallopini chicken, house-made sauce (No additional sides)
Vegetarian option available

DESSERTS

SERVED PLATED OR UPGRADED TO OUR CHEF'S SELECTED DESSERT DISPLAY AT NO ADDITIONAL CHARGE

CHOCOLATE SPOON CAKE | Rich chocolate pudding cake covered in chocolate sauce

TURTLE CHEESECAKE | Caramel, Bourbon fudge, candied pecan

TROPICAL KEY LIME PIE | Macadamia-coconut crust, pineapple coulis and raspberry sauce

SEAFOOD ENHANCEMENTS

LOBSTER TAIL | 4oz., served with clarified butter

\$25

JUMBO SHRIMP (5) | Grilled jumbo shrimp, basil butter

\$16

JUMBO LUMP CRAB CAKE | Ancho remoulade

\$18

ADDITIONAL SIDES

SERVED FAMILY STYLE, \$13 PER PERSON

WHITE CHEDDAR MASHED | WILD RICE PECAN PILAF | CHEF SELECTED VEGETABLES | ASPARAGUS | CABERNET MUSHROOMS

*Available for parties of 25 or more only. All pricing is per guest, unless noted otherwise. Prices do not include service charge, tax and gratuity.

Dinner Buffets

30 GUEST MINIMUM

CLASSIC BUFFET	1 SALAD	2 ENTRÉES	2 SIDES	\$65 per person
SIGNATURE BUFFET	2 SALADS	3 ENTRÉES	2 SIDES	\$75 per person

INCLUDES COFFEE, TEA AND SOFT DRINKS | ALL DINNERS ARE ACCOMPANIED BY COMPLIMENTARY CORNBREAD, HONEY BUTTER

SALADS

HOUSE SALAD

Cucumber, daikon, carrot, tomato, herb vinaigrette GF/DF

CAESAR SALAD

Shaved parmesan, caesar dressing

ENTRÉES

TENDERLOIN TIPS & MUSHROOMS

Bourbon peppercorn sauce

ROASTED BEEF TENDERLOIN

Cabernet-thyme sauce GF *Carving station rec* (+\$5 per person)

CHICKEN PICATTA

Scallopini chicken, lemon, artichoke hearts, capers, lemon beurre blanc

CHICKEN MARSALA

Scallopini chicken breast, mushrooms, Marsala wine sauce

SIDES

WHITE CHEDDAR MASHED GF

WILD RICE PECAN PILAF GF

CHEF SELECTED VEGETABLES GF

ASPARAGUS GF

CABERNET MUSHROOMS GF/DF

CRAB STUFFED HALIBUT

Arugula-basil parmesan pesto

CITRUS SALMON

Citrus glaze, orange beurre blanc GF

PORK LOIN

Sage and fontina cheese stuffed, port rosemary demi glaze, apple cranberry chutney GF *Carving station rec*

Chef's Seasonal Pasta

Artisanal pasta paired with the finest seasonal vegetables, scaloppini chicken, house-made sauce (No additional sides)
Vegetarian option available

Carving Station

25 GUEST MINIMUM | \$150/CHEF ATTENDANT FEE PER STATION

BARBEQUE BEEF BRISKET Includes barbeque sauce and dinner rolls	\$22 per person
PEPPER ENCRUSTED BEEF TENDERLOIN Includes horseradish cream, cabernet-thyme sauce	\$33 per person
SLOW ROASTED PRIME RIB Includes horseradish cream, rosemary au jus	\$37 per person
PORK LOIN Sage and fontina cheese stuffed, cider glaze, port rosemary and apple chutney	\$26 per person

Pricing is in addition to the buffet price for Classic and Signature buffets
All pricing is per guest, unless noted otherwise. Prices do not include service charge, tax and gratuity.

Hors D'oeuvres

PRICED PER PIECE | 25 PIECES PER ORDER MINIMUM | WE REC. 2-3 PIECES PP

PRIME RIB CROSTINI | \$4.5
Rosemary Au Jus DF

CHOPHOUSE PUB BURGER SLIDER | \$6
Peppercorn bacon, white cheddar, beef steak tomato,
pickled red onion, signature pub sauce

SHAVED PRIME RIB SLIDER | \$5.5
Gruyère, white cheddar, horseradish sauce

CHOPHOUSE MEATBALL | \$4.5
Bourbon peppercorn sauce

PETITE BEEF WELLINGTON | \$4.5 DF

GRILLED BEEF SKEWER | \$5
Ginger teriyaki sauce

CRISPY CHICKEN TENDERLOIN | \$4.5
Barbeque ranch

GRILLED CHICKEN SKEWER | \$4
Stout glaze GF/DF

STOUT CHICKEN BBQ SLIDER | \$5
Apple cider slaw

CAPRESE & PESTO RISOTTO TOT | \$4
Balsamic wine reduction, arugula pesto

BACON WRAPPED DATE | \$4
Gorgonzola cheese GF

LOLLIPOP LAMB CHOP | \$6
Herb crusted, peach chipotle chutney GF/DF

NEW ORLEANS BARBEQUE JUMBO SHRIMP | \$4.5
Stout-infused cream sauce

MINIATURE JUMBO LUMP CRAB CAKE | \$5.5
Ancho remoulade

JUMBO SHRIMP COCKTAIL | \$4.5
Chipotle cocktail sauce, aji amarillo mustard GF/DF

CAPRESE SKEWER | \$4
Buffalo mozzarella, plum tomatoes, basil, balsamic and olive oil GF

AHI TUNA POKE | \$6
Ponzu, Green onion, Pickled ginger, Miso cream

MARINATED PORTOBELLO MUSHROOM | \$4
Grilled and marinated

Specialty Platters

PRICED PER PLATTER | EACH PLATTER SERVES 25 GUESTS

SPINACH & ARTICHOKE DIP | \$200
Parmesan, flatbread, cucumbers, carrots, celery, peppers
GF

SMOKED SALMON | \$275
Iceberg lettuce, boiled eggs, tomato, olives, capers, leeks,
assorted crackers GF

SESAME ENCRUSTED AHI TUNA | \$275
Sriracha ponzu, pickled ginger, miso cream GF

ARTISANAL CHEESE & SEASONAL FRUIT | \$225
3 imported and 3 domestic chef selected cheeses with
assorted crackers GF

BRUSCHETTA BAR | \$175
Three types of bruschetta: tomato, mushroom and olive, sweet
pepper, served with garlic crostini

HUMMUS | \$175
raditional chimichurri, roasted garlic, served with garlic crostini

SEAFOOD | Market Price | Cocktail shrimp, crab claws, sesame
encrusted ahi tuna GF/DF

CHEF SELECTED OYSTERS | Market Price
Horseradish, mignonette sauce, lemon GF/DF

Desserts

SIGNATURE DESSERT DISPLAY | Chefs' selection of assorted desserts served buffet style

\$13 per person

CHOCOLATE SPOON CAKE | Rich chocolate pudding cake covered in chocolate sauce served plated

\$13 per person

TURTLE CHEESECAKE | Caramel, Bourbon fudge, candied pecan served plated

\$13 per person

TROPICAL KEY LIME PIE | Macadamia-coconut crust, pineapple coulis and raspberry sauce served plated

\$13 per person

Bar Packages

The Standard Bar Package

ALL BAR PACKAGES BEGIN WITH 2 HOURS OF SERVICE. EACH ADDITIONAL HOUR IS \$20 PER PERSON

BEER & WINE | \$35

Guests choose from our selection of:

- **Signature handcrafted beers:** Our selection features beers for every palate
- **House wines by Line 39:** Chardonnay, Cabernet Sauvignon, Pinot Noir & Sauvignon Blanc

BEER, WINE & LIQUOR | \$42

Guests choose from our selection of:

- **Signature handcrafted beers:** Our selection features beers for every palate
- **House wines by Line 39:** Chardonnay, Cabernet Sauvignon, Pinot Noir & Sauvignon Blanc
- **Select liquors:** Absolut Vodka, Bacardi Rum, Tanqueray Gin, Milagro Silver Tequila, Jack Daniel's Whiskey, Jim Beam Whiskey, Dewar's White Label Blended Scotch Whiskey
 - *Shots not included*

The Premium Bar Package

ALL BAR PACKAGES BEGIN WITH 2 HOURS OF SERVICE. EACH ADDITIONAL HOUR IS \$20 PER PERSON

BEER & PREMIUM WINE | \$47

Guests choose from our selection of:

- **Signature handcrafted beers:** Our selection features beers for every palate
- **Premium Wines:** Loveblock Sauvignon Blanc, Bollini Pinot Grigio, Alexander Valley Vineyards Chardonnay, Robert Mondavi Private Selection Pinot Noir, Nieto Senetiner "Emilia" Malbec Louis Martini Cabernet Sauvignon, Chandon Brut

BEER, PREMIUM WINE & LIQUOR | \$55

Guests choose from our selection of:

- **Signature handcrafted beers:** Our selection features beers for every palate
- **Premium Wines:** Loveblock Sauvignon Blanc, Bollini Pinot Grigio, Alexander Valley Vineyards Chardonnay, Robert Mondavi Private Selection Pinot Noir, Nieto Senetiner "Emilia" Malbec Louis Martini Cabernet Sauvignon, Chandon Brut
- **Premium Liquors:** Grey Goose Vodka, Captain Morgan Rum, Crown Royal Whisky, Bombay Sapphire Gin, Jack Daniel's Whiskey, Woodford Reserve Whiskey, Glenfiddich 12 Yr. Scotch, Patron Silver Tequila
 - *Shots not included*