



## **Catering & Event Guide**

Hickory & Ash is a Modern American Meatery, offering hand crafted, Colorado centric cuisine. Located within the Arista Broomfield community, Hickory & Ash features menus that offer a variety of hickory grilled, sustainable and locally sourced ingredients, such as beef provided by the esteemed Aspen Ridge Ranch. Offering craft cocktails, local beers and an extensive wine list round out the culinary offerings. We offer everything needed to produce an amazing event. From our professional event managers, accomplished chefs and highly trained service staff, we will assist with every step of the planning process for each event.

## Passed Hors d'oeuvres

\$30 per dozen

### Hot

- Chicken "Pot Pie" Tartlets, Peas, Carrots, Mushroom Bacon Ragu
- Paella Croquette, Shrimp, Chorizo, Chicken, Pimentón Aioli
- Lump Crab Cakes, Grilled Pineapple, Green Chile, Radish
- Pork Belly, Corn Bread Pudding, Miso Onion Jam, Cabbage Slaw
- Chicken Fried Short Rib, Pickled Fresno, Cheddar Mornay, Salsa Verde
- Polenta Cake, Ratatouille Compote, Baby Pepper, Whipped Ricotta (GF) (V)
- Lamb Sausage Scotch Olives, Goat Cheese, Tomato, Preserved Lemon

### Cold

- Smoked Trout, Pretzel, Cucumber, Mustard Seeds
- Maine Lobster Roll, Bacon, Micro Arugula, Béarnaise Aioli
- Tuna Tartare, Wonton, Wasabi Cilantro Mousse, Yuzu Ponzu
- Colorado Lamb Loin, Zucchini, Mint, Feta Red Pepper Coulis (GF)
- Salmon Pastrami, Asparagus, Apple, Horseradish Avocado Cream (DF)
- Baby Tomato Skewer, Goat Cheese, Pistachio, Smoked Balsamic (GF) (V)

## Platters & Displays

### **Artisan Cheese Display** \$8 per person

Apple Mostarda, Grapes, Marcona Almonds, Assorted Crackers (V)

### **Charcuterie Board** \$12 per person

Soppresata, Beef Bresaola, Prosciutto, Mortadella, Vegetable Jardinera, Cured Olives, Red Peppers, Assorted Crackers

### **Vegetable Crudité** \$6 per person

Chickpea Hummus, Buttermilk Herb Mousse (V) (GF)

### **Roast Beef Tenderloin Sandwiches** \$9 per person

Potato Rolls, Arugula, Tomato, Horseradish Aioli (DF)

### **Chilled Shellfish Platter** \$15 per person

Market Oysters, Shrimp, Maryland Crab Dip, Assorted Crackers, Bloody Mary Cocktail Sauce, Cucumber Mignonette, Lemons (GF) (DF)

(GF) = Gluten Free (DF) = Dairy Free (V) = Vegetarian

# Brunch Menu

Custom Brunch Buffet \$30 per person

## **On the buffet**

- Hickory Smoked Bacon
- Chicken Apple Sausage
- Egg Frittata, Sun Dried Tomatoes, Spinach, Parmesan (V, GF)
- French Toast, Maple Syrup, Fresh Berries (V)
- Crispy Breakfast Potato Hash, Onions, Peppers, Tomato Aioli (V, GF)
- Seasonal Fruit Platter (V, GF)
- Fresh Baked Cheddar Chive Biscuits (V)
- Coffee, Tea, Juice Station

## **Brunch Bar Add On**

- Bottomless Mimosa \$14 per person
- Bloody Mary \$10 per person

(GF) = Gluten Free (V) = Vegetarian

# Lunch Menu

**Two Course Menu** \$27 per person (Starter & Entrée or Entrée & Dessert)

**Three Course Menu** \$37 per person (Starter, Entrée, Dessert)

## **Starters** (Choose Three Options)

- Braised Meatballs, Tomato Ragu, Polenta, Goat Cheese
- Charred Carrots, Carrot Mole, Pepitas, Raisins, Quinoa (V, GF)
- Baby Arugula Salad, Parmesan, Fennel, Biscotti Crumble, Fig Sherry Vinaigrette (V)
- Cauliflower Soup, Wild Rice, Sweet Potato, Currants, Sage (V)

## **Entrees** (Choose Three Options)

- Grilled Salmon Salad, Hickory Vegetables, Seed Granola, Goat Cheese
- Chicken Romaine Salad, Caesar Dressing, Endive, Feta, Preserved Lemon
- Steak Wedge Salad, Beefsteak Tomato, Bacon, Blue Cheese (GF)
- Cobb Salad, BBQ Chicken, Mixed Greens, Spiced Buttermilk Ranch (GF)
- Spicy Chicken Sandwich, Pimento Cheese, Green Tomato, Herb Aioli
- Brisket Sandwich, Porter BBQ, Cabbage Slaw, Cilantro, Fries
- Salt Roasted Beet Bourguignon Potato Gnocchi, Shiitake Bacon, Baby Carrots, Cipollinis (V)

## **Desserts** (Choose Two Options)

- PB&J Candy Bar, Raspberry, Salted Caramel, Dark Chocolate (V)
- Carrot Cake, Cream Cheese, Pineapple, Coconut (V)
- Vanilla Bean Cheesecake, Pomegranate, Apple, Graham Cracker
- Milk & Cookies, Sweet Milk, Cookie Dough, Cocoa Crumble (V)

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# Dinner Menu

**Two Course Menu** \$38 per person (Starter & Entrée or Entrée & Dessert) **Three Course Menu** \$48 per person (Starter, Entrée, Dessert)

## **Starters** (Choose Three Options)

- Braised Meatballs, Tomato Ragù, Polenta, Goat Cheese
- Charred Carrots, Carrot Mole, Pepitas, Raisins, Quinoa (V, GF)
- Baby Arugula Salad, Parmesan, Fennel, Biscotti Crumble, Fig Sherry Vinaigrette (V)
- BLT Wedge Salad, Beefsteak Tomato, Bacon, Blue Cheese (GF)
- Romaine Endive Salad, Preserved Lemon, Feta, Caesar Dressing
- Lobster Bisque, Black Truffle Dumplings, Herb Cream
- Cauliflower Soup, Wild Rice, Sweet Potato, Currants, Sage (V)

## **Entrees** (Choose Three Options)

- Braised Beef Short Rib, Polenta, Broccolini, Cheddar, Horseradish (GF)
- 8 oz NY Strip, Pumpkin Sweet Potato Mash, Asparagus, Bacon Blue Cheese Jam,  
Au Poivre Jus (6 oz Filet \$8 supplement)
- Hickory Grilled Salmon, German Potato Salad, Pork Belly, Asparagus,  
Celeriac Remoulade (GF)
- Chicken & Dumplings, Bourbon, Squash Perogies, Charred Cabbage,  
Alabama White BBQ
- Colorado Lamb Shank, Farrotto, Feta, Snap Peas
- Salt Roasted Beet Bourguignon Potato Gnocchi, Shiitake Bacon, Baby Carrots,  
Cipollinis (V)
- Bolognese Rigatoni, Sausage Ragù, Spinach, Ricotta

## **Desserts** (Choose Two Options)

- PB&J Candy Bar, Raspberry, Salted Caramel, Dark Chocolate (V)
- Carrot Cake, Cream Cheese, Pineapple, Coconut (V)
- Vanilla Bean Cheesecake, Pomegranate, Apple, Graham Cracker
- Milk & Cookies, Sweet Milk, Cookie Dough, Cocoa Crumble

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# Dessert Station

Petit Fours \$24 per dozen

- "Almond Joy" Coconut Wafer, Chocolate Almond Mousse (V)

- Pistachio French Macaroon, Cherry Port Jam (V)

- Cereal Milk Cheesecake Bite (V)

- Vanilla Bean Profiteroles, Lemon Curd (V)

- Carrot Cake Whoopie Pies, Cream Cheese (V)

- Chocolate Mousse Cake Bites, Cocoa Nibs (V)

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# Hosted Bar

Based on Final Consumption

## **Premium Package**

**Liquor** \$10 per drink

Grey Goose Vodka, Russel Henry London Dry Gin, Hornitos Reposado Tequila, Crown Royal Whiskey, Knob Creek Bourbon, Captain Morgan Rum, Glenlivet Scotch

**Wine** \$12-\$14 per glass

Sommelier's Selection

**Beer** \$6-\$8 per bottle

Stem Raspberry Cider, Ska True Blonde Ale, Odell Easy Street Wheat Ale, Dry Dock Vanilla Porter, Wonderland Three Putt Pale Ale, Left Hand Nitro Milk Stout, Finkel & Garf Red IPA, Wibby Lightshine Radler, Ska Modus Hoperandi, Prost Dunkel

## **Call Package**

**Liquor** \$8 per drink

Svedka Vodka, Beefeater Gin, Pueblo Viejo Tequila, Ezra Brooks Bourbon, Bacardi Rum, Johnnie Walker Red Label Scotch

**Wine** \$10-\$12 per glass

Sommelier's Selection

**Beer** \$6-\$8 per bottle

Stem Raspberry Cider, Ska True Blonde Ale, Odell Easy Street Wheat Ale, Dry Dock Vanilla Porter, Wonderland Three Putt Pale Ale, Left Hand Nitro Milk Stout, Finkel & Garf Red IPA, Wibby Lightshine Radler, Ska Modus Hoperandi, Prost Dunkel

# Inclusive Bar Packages

Charged at an hourly price and includes soft drinks

## **Premium Package**

**2 Hours** \$29 per person

**3 hours** \$34 per person

**4 hours** \$39 per person

### **Beer Selections:**

Stem Raspberry Cider, Ska True Blonde Ale, Odell Easy Street Wheat Ale, Dry Dock Vanilla Porter, Wonderland Three Putt Pale Ale, Left Hand Nitro Milk Stout, Finkel & Garf Red IPA, Wibby Lightshine Radler, Ska Modus Hoperandi, Prost Dunkel

**Premium Wine Selections:** Sommelier's Choice

### **Premium Cocktail Selection:**

Grey Goose Vodka, Russel Henry London Dry Gin, Hornitos Reposado Tequila, Crown Royal Whiskey, Knob Creek Bourbon, Captain Morgan Rum, Glenlivet Scotch

## **Call Package**

**2 Hours** \$24 per person

**3 hours** \$29 per person

**4 hours** \$34 per person

### **Beer Selections:**

Stem Raspberry Cider, Ska True Blonde Ale, Odell Easy Street Wheat Ale, Dry Dock Vanilla Porter, Wonderland Three Putt Pale Ale, Left Hand Nitro Milk Stout, Finkel & Garf Red IPA, Wibby Lightshine Radler, Ska Modus Hoperandi,

**Call Wine Selections:** Sommelier's Choice

**Call Cocktail Selection:** Svedka Vodka, Beefeater Gin, Pueblo Viejo Tequila, Ezra Brooks Bourbon, Bacardi Rum, Johnnie Walker Red Label Scotch