



## **Catering & Event Guide Summer 2021**

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

- Fried Chicken Sausage, Barrel Aged Hot Honey, Apple Celery Relish, Blue Cheese
- Smoked Brisket Arancini, Sundried Tomatoes, Harissa BBQ, Scallions
- Maryland Crab Cakes, Dill Mustard Remoulade, Pickled Jalapeño
- Garden Vegetable Caponata Crostini, Hummus, Pumpkin Seed, Burrata (v)

### Cold

- Beef Tartare, Parmesan, Smoked Mushrooms, Grilled Sourdough
- Pickled Shrimp Skewer, Beet Cocktail Sauce, Avocado, Puffed Hominy (gf)
- Candied Bacon, Shishitos, Pimento Cheese, Potato Crisps (gf)
- Zucchini Gazpacho, Mint, Almonds, Chili Oil (gf, v)

## Platters & Displays

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

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

**Charcuterie Board** \$12 per person

House Cured Meats, 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

# 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)

- Romaine Endive Salad, Feta, Preserved Lemon, Caesar Dressing (v)
- Wedge Salad, Beefsteak Tomatoes, Cucumber, Bacon, Blue Cheese (gf)
- Arugula Salad, Grapefruit, Grapes, Poppy Seed Biscotti, Goat Cheese (v)
- Lobster Bisque, Black Truffle Dumplings, Herb Cream
- Colorado Meatballs, Polenta, Tomato Ragu, Goat Cheese

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

- Southern Half Chicken, Chow Chow, Fried Okra, Poblano Grits, Red Hot Butter
- Braised Beef Short Rib, Polenta, Broccolini, Cheddar, Horseradish (gf)
- 8 oz. NY Strip Steak, Black Truffle Potatoes, Green Bean Casserole, Herb Chimichurri (gf)
- Grilled Salmon Chowder, Potato Leek Gnocchi, Smoked Trout, Yellow Corn, Kombu Herb Butter
- Pesto Ricotta Cannelloni, Mushrooms, Broccolini, Romesco, Panzanella Crumble (v)
- Colorado Lamb Shank, Farrotto, Feta, Snap Peas

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

- PB&J Candy Bar, Salted Caramel, Raspberry, Dark Chocolate
- Carrot Cake, Pineapple, Coconut, Cream Cheese
- Rotating Seasonal Dessert Special

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# Hosted Bar

Based on Consumption

## **Premium Hosted**

**Liquor** \$10 per drink

Grey Goose Vodka, Hendricks Gin, 1800 Reposado Tequila, Crown Royal Whisky, Knobb Creek Rye Bourbon, Captain Morgan Rum, Glenlivet Scotch

**Wine** \$9 per glass

Sommelier's Selection

**Beer** \$6 each

Seasonal Selection

## **Call Hosted**

**Liquor** \$8 per drink

Titos Vodka, Bombay Sapphire Gin, Pueblo Viejo Silver Tequila, Ezra Brooks Bourbon, Bulleit Rye Whiskey, Bacardi Rum, Naked Grouse Scotch

**Wine** \$10 per glass

Sommelier's Selection

**Beer** \$6 each

Seasonal Selection

## **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

### **Call Package**

**2 Hours** \$24 per person

**3 hours** \$29 per person

**4 hours** \$34 per person

*\*All bar items are seasonal and subject to change*