



Catering & Event Guide Winter 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

\$36 per dozen

- Steak Tartare, Parmesan, Smoked Mushrooms, Grilled Sourdough
- Pumpkin Hummus, Almond, Poblano, Pomegranate, Frybread (v)
- Curry Crab Rice Fritters, Peanut, Parsnip, Thai Basil, Lime
- Polenta Cake, Pepperonata, House Chorizo, Pumpkin Seed Pesto (gf)
- Lobster Roll, Pickled Celery, Truffle, Potato Straws, Gougere
- Crispy Chicken Fries, Blue Cheese, Dill Beet Relish, Nashville Hot Aioli

Displayed Hors d'oeuvres

\$60 per dozen

- Burrata Toast, Apple Butter, Pistachio, Bresaola, Sherry
- Fried Chicken Skewers, Butternut Cashew Puree, Fresno Peppers, Sage
- Grilled Flatbread, Goat Cheese, Sweet Potato, Broccolini, Sunflower Seed (v)
- Gulf Shrimp Skewers, Chimichurri, Grits, Smoked Carrot (gf)

Platters & Displays

Artisan Cheese Display \$8 per person

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

Meatery Board \$15 per person

Includes a selection of cooked and cured charcuterie made in house
Inspired by new world and old-world preparations

Vegetable Crudit  \$6 per person

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

Roast Beef Tenderloin Sandwiches \$9 per person

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

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

Dinner Menu

Two Course Menu \$42 per person (Starter & Entrée or Entrée & Dessert)

Three Course Menu \$52 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, Burrata, Shaved Yellow Beets, Pinenuts, White Balsamic (V)*
- Lobster Bisque, Black Truffle Dumplings, Herb Cream
- Colorado Meatballs, Polenta, Tomato Ragu, Goat Cheese

Entrees (Choose Three Options)

- Half Chicken Saltimbocca, Ham & Cheese Spatzele, Hazelnuts, Spiced Cauliflower*
- Braised Beef Short Rib, Polenta, Broccolini, Cheddar, Horseradish (gf)
- 8 oz. NY Strip Steak, Black Truffle Potatoes, Green Bean Casserole, Herb Chimichurri (gf)
- Hickory Grilled Salmon, Beluga Lentils, Beet Pesto, Sunflower Seed Butter*
- Root Vegetable Jambalaya, Carolina Gold Rice, Black Eyed Pea “Andouille” (gf, v)
- Colorado Lamb Shank, Farrotto, Feta, Snap Peas

Desserts (Choose Two Options)

- PB&J Candy Bar, Salted Caramel, Raspberry, Dark Chocolate
- Butterscotch Pumpkin Pudding, Miso Chocolate Ganache, Toasted Meringue*
- Rotating Seasonal Dessert Special

*Indicates Seasonal Items that are subject to Change

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Hosted Bar

Based on Consumption

Premium Hosted

Liquor \$10 per drink

Premium Vodka, Rum, Bourbon, Rye Whiskey, Scotch, and Gin

Wine \$14 per glass

Sommelier's Selection

Beer \$6 each

Seasonal Selection

Call Hosted

Liquor \$9 per drink

Call Vodka, Rum, Bourbon, Rye Whiskey, Scotch, and Gin

Wine \$12 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

Private Dining Room Rental

Weekday Food & Beverage Minimum \$2,000

Weekend Food & Beverage Minimum \$3,000

Bartender/Bar Setup \$150

Room Setup Fee \$100