



Catering & Event Guide Winter 2023

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, Smoked Mushroom, Parmesan, Sourdough
- Pumpkin Coconut Soup Shooter, Thai Basil, Oyster Mushroom, Cashew (vegan, gf)
- Polenta Cake, Pepperonata, House Chorizo, Salsa Verde
- Lobster Roll, Gougère, Truffle, Pickled Celery, Old H&A
- Crispy Chicken Fries, Beet Dill Relish, Calabrian Chili Aioli, Blue Cheese

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 Crudité \$6 per person

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

Chilled Shellfish Platter \$25 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 \$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)
- Baby Arugula Salad, Halloumi, Beets, Biscuit, Yogurt(v)*
- Lobster Bisque, Black Truffle Dumplings, Herb Cream
- Colorado Meatballs, Polenta, Tomato Ragu, Goat Cheese

Entrees (Choose Three Options)

- Chicken Cordon Bleu, Tasso Ham, Brussels Sprouts, Butternut Grits, Red Eye Gravy*
- 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, Sweet Potato, King Trumpets, Asparagus, Huckleberry (gf)*
- Root Vegetable & Mushroom "Meatloaf", Pommes Aligot, Beet Ketchup, Red Cabbage (v)*
- Colorado Lamb Shank, Farrotto, Feta, Snap Peas

Desserts (Choose Two Options)

- PB&J Candy Bar, Salted Caramel, Raspberry, Dark Chocolate
- Pistachio Blackberry Gateau, Cream Cheese Buttercream, Basil, Pistachio Crumble (gf)*
- 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

Bartendar/Bar Setup \$150

Room Setup Fee \$100