



## **Catering & Event Guide Fall/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. 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**

\$42 per dozen

- Steak Tartare, Smoked Mushroom, Parmesan, Sourdough
- Kabocha Squash Soup Shooter, Ras El Hanout, Pistachio, Pomegranate (gf, v, df)
- 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**

\$65 per dozen

- Burrata Toast, Apple Jam, Pinenuts, Beef Bresaola, Sherry
- Fried Chicken Skewers, Hot Garlic Honey, Whipped Cheddar, Scallions
- Grilled Flatbread, Apricot Jalapeño Jam, Goat Cheese, Parsnip, Arugula(v)
- Gulf Shrimp Skewers, Chimichurri, Grits, Smoked Carrot (gf)

## **Platters & Displays**

**Artisan Cheese Display** \$10 per person

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

**Meatery Board** \$17 per person

Includes a selection of cooked and cured charcuterie made in house

Inspired by new world and old-world preparation

**Vegetable Crudité** \$7 per person

Chickpea Hummus, Buttermilk Herb Mousse (v) (gf)

**Chilled Shellfish Platter** \$28 per person

Market Oysters, Shrimp, Maryland Crab Dip, Assorted Crackers, Bloody Mary

Cocktail Sauce, Cucumber Mignonette, Lemons (gf) (df)

# Dinner Menu

**Two Course Menu** \$50 per person (Starter & Entrée or Entrée & Dessert)

**Three Course Menu** \$60 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)
- Waldorf Salad, Baby Arugula, Celery Root, Walnuts, Apple Currant Relish, Poppysseed (v, gf)\*
- Lobster Bisque, Black Truffle Dumplings, Herb Cream
- Colorado Meatballs, Polenta, Tomato Ragu, Goat Cheese

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

- Colorado Lamb Shank, Farrotto, Feta, Snap Peas, Pepper Jam
- 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, Butternut Squash, Asparagus, Corned Beet Hash, Pepitas, Mustard (gf)\*
- Root Vegetable Pot Pie, Sweet Potato, Squash, Maitake Mushrooms, Hazelnut Kale Pistou (v)\*
- Coffee Pastrami Spiced Pork Chop, Cornbread, Brussels Sprouts, Pears, Beer Cheese

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

- PB&J Candy Bar, Salted Caramel, Raspberry, Dark Chocolate
- Matcha Cheesecake, Pomegranate, Crème Fraiche, Coffee Crumble\*
- Butter Makes It Better, Butter Pecan, Butternut Squash, Butterscotch, Buttered Popcorn (gf)\*

\*Indicates Seasonal Items that are subject to Change

(gf) = Gluten Free (df) = Dairy Free (v) = Vegetarian

## **Hosted Bar**

Based on Consumption

### **Premium Hosted**

**Liquor** \$12 per drink

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

**Wine** \$16 per glass

Sommelier's Selection

**Beer** \$7 each

Seasonal Selection

### **Call Hosted**

**Liquor** \$10 per drink

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

**Wine** \$14 per glass

Sommelier's Selection

**Beer** \$7 each

Seasonal Selection

## **Inclusive Bar Packages**

Charged at an hourly price and includes soft drinks

### **Premium Package**

**2 Hours** \$32 per person

**3 hours** \$36 per person

**4 hours** \$42 per person

### **Call Package**

**2 Hours** \$26 per person

**3 hours** \$32 per person

**4 hours** \$36 per person

# Private Dining Room Rental

Weekday Food & Beverage Minimum	\$2,000
Weekday Food & Beverage Minimum-December	\$3,000
Weekend Food & Beverage Minimum	\$3,000
Weekend Food & Beverage Minimum-December	\$4,000
Bartendar/Bar Setup	\$150
Room Setup Fee	\$100