



Catering & Event Guide

Fall/Winter 2025_2026

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
- Polenta Cake, Pepperonata, Speck Ham, Salsa Verde
- Winter Vegetable Soup Shooter, Whipped Gruyere, Puffed Wild Rice (v) (gf)
- Crispy Chicken Fries, Beet Relish, Calabrian Chili Aioli, Blue Cheese

Displayed Hors D'oeuvres

\$65 per dozen

- Poached Shrimp Skewer, Thai Basil, Cabbage Slaw, Peanuts (gf)
- Pork Al Pastor Wonton, Ancho Chili Crisp, Pineapple Sweet & Sour, Cilantro
- Lobster Roll, Gougère, Truffle, Pickled Celery, Old H&A
- Dirty Martini Toast, Spicy Vodka, Olive, Blue Cheese, Cocktail Onion (v)

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 imported and cured in house charcuterie

Assorted Crackers, Seasonal Accompaniments

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)

Plated Dinner Menu

Two Course Menu \$55 per person (Starter & Entrée or Entrée & Dessert)

Three Course Menu \$65 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, Fried Delicata Squash, Pepitas, Cranberries, Goat Cheese (v, gf)
- Lobster Bisque, Black Truffle Dumplings, Herb Cream
- Colorado Meatballs, Polenta, Tomato Ragu, Goat Cheese

Entrees (Choose Three Options)

- 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, Pumpkin Risotto, Red Cabbage, Chestnut, N'duja (gf)
- Bison Bolognese, Cavatelli, Pepita Poblano Romesco, Burrata, Basil
- Sesame Glazed Chicken, Bacon, Sweet Potato, Kale, Pecan, Tamarind Carrot (gf)
- Red Beet Stroganoff, Mushroom, Sour Cream & Onion, Mustard, Pumppernickel(v)

Desserts (Choose Two Options)

- PB&J Candy Bar, Salted Caramel, Raspberry, Dark Chocolate
- Pineapple Upside Down Carrot Cake, Brown Sugar Mousse, Maraschino Cherry (gf)
- Pomegranate Cheesecake, Gingersnap Crust, Pistachio Granola
- Sorbet, Fresh Berries (gf, vegan)

**Indicates Seasonal Items that are subject to Change*

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

Dinner Buffet

\$68 per person
(Starter, Protein, Sides, Petit Fours)

Salads (Choose One Option)

- Chopped Romaine Salad, Endive, Feta, Breadcrumbs, Caesar Dressing
- Baby Arugula Salad, Almonds, Raisins, Goat Cheese, Pickled Onions, Balsamic Dressing (gf, v)
- Spinach Salad, Quinoa, Dried Cherries, Cucumbers, Shaved Fennel, Charred Lemon Vinaigrette (gf, vegan)

Proteins (Choose Two Options)

- Seared Verlasso Salmon, Pumpkin Seed Romesco, Basil Pesto (gf)
- Grilled Chicken Breast, Bacon, Leeks, Mustard Jus (gf)
- NY Strip Loin, Green Peppercorn Au Poivre, Confit Shallots (gf)
- Braised Short Ribs, Red Wine Jus, Smoked Tomatoes (gf)
- Spice Roasted Cauliflower, Chickpeas, Red Bell Peppers, Pistachio Chermoula (gf, vegan)

Sides (Choose Three Options)

- Yukon Gold Mash Potatoes (gf, v)
- Irish Cheddar Polenta (gf, v)
- Hand Rolled Cavatelli, Tomato Ragu, Basil, Parmesan (v)
- Roasted Asparagus, Salsa Verde, Capers (gf, vegan)
- Roasted Root Vegetables, Brown Butter, Sage, Aged Sherry (gf, v)
- Grilled Broccolini, Preserved Lemon, Calabrian Chili Oil (gf, vegan)

Petit Fours (Choose Three Options)

- Lemon Meringue Tartlet, Fresh Berries
- Salted Tahini Dark Chocolate Fudge (gf)
- Chocolate Olive Oil Cake, Raspberry Coulis (vegan)
- Pistachio Shortbread, Cream Cheese Mousse, Strawberry
- Peanut Butter White Chocolate Truffles (gf)

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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