EXECUTIVE SUITES
at SPORTS AUTHORITY FIELD at MILE HIGH

2014 DENVER BRONCOS SEASON MENUS & CATERING PACKAGES

Advanced Ordering for Food, Beverages and Services for the 2014 Denver Broncos Football Season

Turning Fans Into Foodies
Dear Suite Holder:

Epicurean Sports is excited to present you with the 2014 Denver Broncos Football Season Executive Suite menus. Please read the following information to help acquaint you with our customer service and sales ordering process. The managers and employees of Epicurean Sports strive to be the premier purveyor of uncompromising excellence in event coordination, culinary arts and detailed customer service. Thank you for the opportunity to show you how good our best will be!

**Epicurean Contact Information**

Becky Krizman | Suite Sales........................................................................................................................................720 258 3566

Epicurean Fax...................................................................................................................................................................720 258 3588

Email.................................................................................................................................................................................stadiumsales@epicureangroupco.com

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GETTING STARTED

HOURS OF OPERATION
OUR SUITE SALES REPRESENTATIVE IS AVAILABLE ON BUSINESS DAYS, MONDAY THROUGH FRIDAY, FROM 9:00 AM TO 5:00 PM FOR ALL FOOD AND BEVERAGE ORDERING INFORMATION.

CONTACT OUR MAIN SALES LINE AT (720) 258-3566 OR FAX US AT (720) 258-3588.

MENU ORDERING
Epicurean Sports’ team will work hard to ensure your complete satisfaction. Our menu guide is designed to make food and beverage ordering for your Suite easy and accurate. Your Suite Sales Representative will help you coordinate every aspect of service for your Suite.

ALL BRONCOS GAME FOOD ORDERS MUST BE PLACED NO LATER THAN 2:00 PM ON THE MONDAY PRIOR TO A SUNDAY GAME AND 2:00 PM ON THE FRIDAY BEFORE A THURSDAY GAME. Epicurean Sports cannot guarantee the delivery of any order placed after this deadline. All orders placed after this deadline will be subject to a 15% surcharge. Cancellation of orders must be made by close of business on the Wednesday prior to all Sunday games and Monday prior to Thursday games. The Suite Licensee is responsible for the payment of all orders canceled after the times set forth above.

BEVERAGE ORDERING
Epicurean Sports offers an ample selection of beverages for your game day enjoyment. Your initial order (prior to the first pre-season game) will be stocked to your requested par level and billed separately. We will replenish your stock (to your par level), as needed, after each game. We will charge your master account following each game or stadium event. Special orders or additional beverages can be ordered as needed throughout the season. Epicurean Sports will always have a management person available to handle any needs that may arise during a game.

Please adhere to the following rules and regulations set forth by the State of Colorado, the Metropolitan Football Stadium District, Stadium Management Company and the Denver Broncos Football Club:
1. Alcoholic beverages cannot be brought into or taken out of the Stadium, including all Suite Levels.
2. The Suite Holder, his/her/its representatives, agents or guests are responsible for monitoring and controlling alcohol consumption within his/her/its respective Suite.
3. State law prohibits Minors (those under the age of 21) from consuming alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an obviously intoxicated person.
5. Alcoholic beverages cannot be taken outside of the Suite area.
6. Alcohol consumption may be restricted during some events.

REMEMBER:
DRINK RESPONSIBLY
DO NOT DRINK AND DRIVE
BE A TEAM STAR

SECURITY
Epicurean Sports, the Metropolitan Football Stadium District, Stadium Management Company, LLC, the Denver Broncos Football Club, and/or their affiliates, agents and employees cannot be held responsible for any missing, lost or damaged personal property, articles or equipment left unattended in the Suite. Please be sure to remove all personal property when leaving the premises.

DELIVERY OF FOOD & BEVERAGE TO YOUR SUITE
All cold food will be delivered to your Suite at least one hour before the start time of a game. Hot food will be delivered once the first guest arrives in the Suite, unless other arrangements have been made. Our professional staff will check on your Suite throughout the game to insure the quality and freshness of your menu choices. In addition, you may order a Personal Suite Attendant to ensure the highest level of service available (see next page).
MVP STAFF SERVICES - SUITE ATTENDANT/ BARTENDER

In order for you and your guests to truly enjoy the game, we suggest ordering a Personal Suite Attendant. Our professionally trained Personal Suite Attendant will set-up and breakdown your Suite, perform all bartending and food service needs, and devote his/her attention to your requests. Personal Suite Attendant services are provided at a flat rate of $225.00 per game. Please note that Suite bars are self serve unless you order a Personal Suite Attendant.

EQUIPMENT

All menus include high quality supplies including knives, forks, spoons, plates, cocktail and dinner napkins and beverage cups at no extra cost to you. All food items are presented on or in high quality platters, bowls and chafing dishes. Please keep supplies in their proper location to facilitate inventory and re-stocking of the product. The Suite Holder is responsible for any missing or damaged items. Any MISSING or DAMAGED equipment or goods will be billed to the Suite Holder after each game.

PAYMENT POLICIES

All Suite Holders must complete and return a Master Suite Information Form (inserted with this packet) before Epicurean Sports will provide food, beverage, and/or service to your Suite. All advance food and beverage orders will be billed to your credit card on file within 72 hours of services rendered. Day of game orders will be charged to your credit card on the day of the game. You will receive a copy of your paid invoice and/or credit card receipt within 14 days following the game.

AUTHORIZED CHARGES. In order to safeguard the Suite Holder from unwanted/ unauthorized charges, Epicurean Sports will accept orders and charges from certain Suite users via the following methods: (1) The Suite Holder(s) is deemed authorized upon receipt of the completed Master Suite Information Form. (2) The Suite Holder(s) can authorize others by completing the “Authorized Signers” portion of the Master Suite Information Form. Epicurean Entertainment will deny all orders and charging privileges to anyone in your Suite who is not listed in the “Authorized Signers” section of the Master Suite Information Form.

If you have any questions regarding payment policies please contact your Suite Sales Representative

Becky Krizman
Suite Sales
720 258 3566
MEET YOUR DAY OF GAME TEAM
Epicurean Group recruits the best of the best to bring you the highest quality food and service. We are dedicated to making every gameday experience exceed your expectations.

Adam Hammond  
GENERAL MANAGER/EXECUTIVE CHEF

Nikki Olst  
EXECUTIVE SOUS CHEF/PASTRY CHEF

Meghan Sibert  
DIRECTOR OF OPERATIONS

Becky Krizman  
SUITE SALES

Genevieve Bolanos  
EVENT DESIGNER

Epicurean Sports
Turning Fans Into Foodies
GETTING STARTED

MASTER SUITE INFORMATION FORM

Suite #: ___________  Game Date: ___________

Company Name

Contact Name

Phone

Fax

Other Phone

Address

Zip

Email

Guarantee of Payment

Card Holder’s Name

Credit Card #

Expiration Date  Security Code

Type of Card:
  ○ VISA  ○ MasterCard  ○ American Express

Authorized Signers Names (For all games)

Please remit this form and a clear Xerox copy of the front and back of the credit card to Epicurean Entertainment.

I hereby authorize Epicurean Entertainment LLC to apply charges to my credit card for food, beverage and/or services rendered to the above listed Executive Suite. I understand that any MISSING or DAMAGED equipment or goods will be billed to the above listed Executive Suite after each game.

Card Holder’s Signature

Printed Name          Date

Please return via facsimile or email to:
Epicurean Sports
1801 Bryant Street Suite #600, Denver, CO 80204
Direct: 720 258 3566  Fax: 720 258 3588
stadiumsales@epicureangroupco.com
The Special Teams Package is a unique menu option available exclusively in suites for each Denver Broncos game at Sports Authority Field. Our chefs showcase the visiting team’s regional fare by utilizing their local ingredients and recipes to create an elevated game day menu. These inventive culinary packages are creative, unique, and full of great food finds.

Throughout the year, inspiration, seasonality, and locality all play a hand in giving these menus their distinct character. Whether you choose this for one game or all 10, it offers you and your guests the chance to sample fantastic cuisines throughout the season.

The Special Teams Package is sure to turn fans into foodies!

All orders must be placed no later than 2:00 PM on the Monday prior to a Sunday game and 2:00 PM on the Friday before a Thursday game. The minimum order for each Special Teams Package is fourteen (14) guests. Food quantities will be based on the number of guests guaranteed. During the season, our Special Teams Packages are

$64.50 per person for pre-season game,  
$69.50 per person for all regular season day games and  
$74.50 per person for all regular season night game dinner menus.

These value packages include all snacks, starters, salads, entrées, and desserts listed on the menu, and are cooked on site with the freshest ingredients and delivered directly to your suite. All foods are served in/on custom chafing dishes, carving boards, and specialty serving trays with serving pieces. Serviceware and napkins are included. For the highest level of service, a Personal Suite Attendant is recommended to help service you and your guests.

MVP SERVICES – IN SUITE ATTENDANT

Our Personal Suite Attendants are trained to do more than just bartend. They will provide personalized services including set-up, cleanup (throughout the course of the game), bartending, carving and detailed attention to your special requests. Our Personal Suite Attendants are trained to provide you and your guests with a relaxing and truly memorable experience.
SEATTLE SEAHAWKS

AUGUST 7TH, 2014
THURSDAY, 7:00 PM

– $64.50 per person –

The City by the Sea, this Seattle menu is bound to make your mouth water, featuring signature items like smoked salmon, teriyaki, and wild mushrooms. The pork osso bucco is memorable and delicious. Make sure to end the meal with a cappuccino shooter and some warm apple strudel.

Colorado Local Products Featured:
Honey Smoked Fish Company
Hazel Dell Mushrooms
Tender Belly Pork
Red Bird Chicken
Marley Coffee

SNACKS
CHOCOLATE COVERED ESPRESSO BEANS
Dark Chocolate, Espresso Beans

STADIUM NUT HOUSE CLASSIC
Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

STARTERS
SMOKED SALMON DIP
Honey Smoked Salmon, Cream Cheese, Capers, Lemon, Dill, Lavosh, Chives

TERIYAKI CHICKEN WINGS
Teriyaki Glaze, Red Bird Chicken Wings, Cucumber Wasabi Dip, Sesame Seeds

SALADS
HAZEL DELL MUSHROOM SALAD
Cous Cous, Pickled Wild Mushrooms, Baby Kale, Arugula, Peppadew Peppers, Sherry Vinaigrette

MT. RAINIER SALAD
Bibb Lettuce, Spinach, Dried Rainier Cherries, Smoked Cheddar Cheese, Candied Pecans, Mustard Vinaigrette

ENTRÉE
RED HOOK FISH & CHIPS
Beer Battered Cod, Malt Vinegar Potato Crisps, Tartar Sauce, Tamarind Ketchup

STUFFED SWEET ONIONS
Cippolini, Fontina, Parmesan, Breadcrumbs

PORK OSSO BUCCO
Tender Belly Pork, Tomato Ragu, Parsley Gremolata

HINGED ROLLS
Assorted Hinged Rolls

HOUSE MADE DESSERTS
APPLE STRUDEL
Apple Strudel, Crème Anglaise, Powdered Sugar

CAPPUCCINO SHOOTERS
Chocolate Coffee Mousse, Vanilla Whipped Cream, Chocolate Covered Espresso Bean

All menus include high quality supplies including knives, forks, spoons, plates, cocktail and dinner napkins and beverage cups. All food items are presented on or in high quality platters, bowls and chafing dishes. All prices subject to 20% Administrative Charge and applicable Sales Tax.
SPECIAL TEAM PACKAGE MENU

HOUSTON TEXANS

AUGUST 23RD, 2014
SATURDAY, 7:00 PM

– $64.50 per person –

Houston is the largest city in Texas and is known for two major food influences, Tex-Mex and BBQ. The menu created showcases classic fare like chicken & waffles, fajitas, and Texas caviar. Sweet bites of pecan pie and pickled peach pavlovas finish this blended meal.

Colorado Local Products Featured:
Red Bird Chicken
Rocky Ford Melons
Palisade Peaches

SNACKS
HONEY ROASTED PEANUTS

STADIUM NUT HOUSE CLASSIC
Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

STARTERS
CHICKEN AND WAFFLES
Fried Chicken Tenders, Buttermilk Waffles, Honey Mustard, Rosemary Maple Syrup, Creole Spiced Butter

SUMMER FRUIT SKEWERS
Seasonal Melons, Pineapple, Strawberries, Grapes, Raspberry Yogurt Dip

SALADS
TEXAS CAVIAR
Black-Eyed Peas, Tomato, Red Onion, Red Pepper, Jicama, Jalapeno, Cilantro, Red Wine Vinaigrette

LONESTAR WEDGE SALAD
Baby Iceberg Wedge, Cucumber, Tomato, Cheddar Cheese, Bacon Crumbles, Texas Toast Croutons, Buttermilk Herb Dressing

ENTRÉE
STREET FAIR NACHO BAR
Ground Beef Taco Meat, White Cheddar Queso, Tortilla Chips, Crema Fresca, Pico De Gallo, Pepper Jack Cheese, Pickled Jalapenos

TEX-MEX FAJITAS
Chicken Breast, Portabello Mushrooms, Peppers, Onions, Crema Fresca, Pico De Gallo, Pepper Jack Cheese, Flour Tortillas

HOUSE MADE DESSERTS
SOUTHERN PECAN PIE
Pecan Pie, Whipped Cream, Candied Pecan Tuile

PALISADE PEACH PAVLOVAS
Vanilla Meringue, Pickled Peaches, Mint Whipped Cream

SNACKS
HONEY ROASTED PEANUTS

STADIUM NUT HOUSE CLASSIC
Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

STARTERS
CHICKEN AND WAFFLES
Fried Chicken Tenders, Buttermilk Waffles, Honey Mustard, Rosemary Maple Syrup, Creole Spiced Butter

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Pecan Pie, Whipped Cream, Candied Pecan Tuile

PALISADE PEACH PAVLOVAS
Vanilla Meringue, Pickled Peaches, Mint Whipped Cream

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<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
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<td>$295.00</td>
<td>Served with Wasabi, Pickled Ginger, Tamari</td>
</tr>
<tr>
<td>Shrimp &amp; Crab Platter</td>
<td>$195.00</td>
<td>Snow Crab Claws, Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges</td>
</tr>
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<td>Shrimp Cocktail</td>
<td>$185.00</td>
<td>Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges</td>
</tr>
<tr>
<td>Lobster Macaroni &amp; Cheese</td>
<td>$125.00</td>
<td>Macaroni, Cheddar, Gruyere Béchamel Sauce, Lobster Claw Meat, Truffle Oil</td>
</tr>
<tr>
<td>Fresh Fruit Platter</td>
<td>$75.00</td>
<td>Seasonal Fresh Fruit</td>
</tr>
<tr>
<td>Lemon Garlic Rosemary Chicken Wings</td>
<td>$85.00</td>
<td>Manga Bevi's Famous Lemoncello Marinated Chicken Wings, Rosemary, Olive Oil, White Onion</td>
</tr>
<tr>
<td>Nosh Platter</td>
<td>$125.00</td>
<td>Selection of Cheeses, Crackers, Seasonal Vegetables, Roasted Red Pepper Dip, Grapes</td>
</tr>
<tr>
<td>Herb Crusted Tenderloin</td>
<td>$315.00</td>
<td>Premium Angus, Italian &amp; Garlic Rubbed Roasted Beef Tenderloin, Creamy Horseradish Sauce, Assorted Rolls</td>
</tr>
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# SPECIAL TEAMS PACKAGE MENU

## INDIANAPOLIS COLTS

**September 7th, 2014**  
**Sunday, 6:30 PM**

--- $74.50 per person ---

Hail to Denver! Yes, Indianapolis is in town and they catered to Mr. Manning for some time, but it is Denver’s turn to show you how we do it better! The chefs want this menu to highlight the food we love from this town, local and delicious. Local bacon on the Hatch green chili BLT, tasty pickles canned right in town, house made jerky, and local brats and dogs complete the meal. Ending with our pastry chefs most delicious desserts, the s’mores cookie and the Orange Crush (GO DEFENSE) candy bar! Go get ’em Broncos!

**Colorado Local Products Featured:**  
- Tender Belly Bacon  
- Real Dill Local Pickles  
- Hazel Dell Mushrooms  
- Continental Hot Dogs & Bratwurst  
- Anderson Beef  
- Breadworks Rolls

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## SNACKS

- **HOUSE MADE BEEF JERKY**  
  Beef Jerky In Assorted Flavors

## STADIUM NUT HOUSE CLASSIC

- Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

## STARTERS

- **SHRIMP COCKTAIL**  
  Tiger Shrimp, Red Chili Cocktail Sauce, Lemon

## MANGIA BEVI GREEN CHILI BLT

- Hatch Green Chilies, Tender Belly Bacon, Roma Tomato, Spinach, Black Pepper Aioli, White Bread

## SALADS

- **HEIRLOOM TOMATO SALAD**  
  Heirloom Tomatoes, Arugula, Basil Oil, Chive Oil, Olive Oil, Cracked Black Pepper

- **REAL DILL LOCAL PICKLE TRIO**  
  Spicy, Sweet, Dill, Pickled Vegetables

## ENTRÉE

- **GARDEN OF THE GODS POTATOES**  
  Sliced Potatoes, Leeks, Mushrooms, Parmesan, Fontina, Cream

- **CREAMED SPINACH**  
  Spinach, Heavy Cream, Garlic, Mascarpone, Grated Parmesan, Cream Cheese

- **COLORADO BRATS & DOGS WITH PRETZEL BUNS**  
  Continental Beef Hot Dogs, Jalapeno Cheddar Buffalo Bratwurst, Pretzel Buns, Spicy Pickle Relish, Pickled Mustard Seeds, Caramelized Onions

- **ROCKY MOUNTAIN SALT RUBBED PRIME RIB**  
  Dry Aged Prime Rib, Garlic, Spices, Creamy Horseradish Sauce

## ASSORTED ROLLS

- Hinged Brioche And Savory Cocktail Rolls

## HOUSE MADE DESSERTS

- **S’MORES COOKIES**  
  Wheat Cracker, Marshmallow Fluff, Dark Chocolate

- **ORANGE CRUSH CANDY BAR**  
  White Chocolate, Nougat, Grand Marnier Whipped Cream, Candied Orange Peel

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# Special Teams Package Menu

## Kansas City Chiefs

**September 14th, 2014**  
**Sunday, 2:25 PM**

- **$69.50 per person**

Kansas City is steeped in rich traditions of BBQ and slow prepared meats. The featured proteins; pork spare ribs and house smoked beef brisket are paired with light side dishes; fresh veggies, lemon saffron potato salad, and coleslaw. Make sure to have a tasty sweet treat, the refreshing lemonade shooter will complete the meal.

### Colorado Local Products Featured:
- Red Bird Chicken
- Olathe Corn
- Tender Belly Pork
- Anderson Beef

### Snacks
- **Gardetto’s Snackens**  
  Rye Crisps, Pretzels, Garlic Breadsticks

### Stadium Nut House Classic
- **Smoked Chicken and White Bean Chili**
  Shredded Chicken, Cannellini Beans, Bacon, Onion, Celery, Carrot, Red Pepper, Mustard Greens, Flour Tortilla Strips

### Starters
- **Vegetable Crudite**
  Carrot, Scallion, Cucumber, Cherry Tomato, Popcorn Shoots, Edamame Hummus

### Salads
- **Coleslaw**
  Cabbage, Carrots, Jicama, Red Bell Pepper, Dijonnaise Dressing

- **Lemon Saffron Potato Salad**
  New Potatoes, Dill, Shallot, Lemon Saffron Vinaigrette, Greek Yogurt

### Entrees
- **Lobster Macaroni & Cheese**
  Macaroni, Cheddar, Gruyere Béchamel Sauce, Lobster Claw Meat, Truffle Oil

### Snacks
- **Gardetto’s Snackens**  
  Rye Crisps, Pretzels, Garlic Breadsticks

### Stadium Nut House Classic
- **Smoked Chicken and White Bean Chili**
  Shredded Chicken, Cannellini Beans, Bacon, Onion, Celery, Carrot, Red Pepper, Mustard Greens, Flour Tortilla Strips

### Starters
- **Vegetable Crudite**
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- **Smoked Chicken and White Bean Chili**
  Shredded Chicken, Cannellini Beans, Bacon, Onion, Celery, Carrot, Red Pepper, Mustard Greens, Flour Tortilla Strips

### Starters
- **Vegetable Crudite**
  Carrot, Scallion, Cucumber, Cherry Tomato, Popcorn Shoots, Edamame Hummus

### Salads
- **Coleslaw**
  Cabbage, Carrots, Jicama, Red Bell Pepper, Dijonnaise Dressing

- **Lemon Saffron Potato Salad**
  New Potatoes, Dill, Shallot, Lemon Saffron Vinaigrette, Greek Yogurt

### Entrees
- **Lobster Macaroni & Cheese**
  Macaroni, Cheddar, Gruyere Béchamel Sauce, Lobster Claw Meat, Truffle Oil

### Snacks
- **Gardetto’s Snackens**  
  Rye Crisps, Pretzels, Garlic Breadsticks

### Stadium Nut House Classic
- **Smoked Chicken and White Bean Chili**
  Shredded Chicken, Cannellini Beans, Bacon, Onion, Celery, Carrot, Red Pepper, Mustard Greens, Flour Tortilla Strips

### Starters
- **Vegetable Crudite**
  Carrot, Scallion, Cucumber, Cherry Tomato, Popcorn Shoots, Edamame Hummus

### Salads
- **Coleslaw**
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  Rye Crisps, Pretzels, Garlic Breadsticks

### Stadium Nut House Classic
- **Smoked Chicken and White Bean Chili**
  Shredded Chicken, Cannellini Beans, Bacon, Onion, Celery, Carrot, Red Pepper, Mustard Greens, Flour Tortilla Strips

### Starters
- **Vegetable Crudite**
  Carrot, Scallion, Cucumber, Cherry Tomato, Popcorn Shoots, Edamame Hummus

### Salads
- **Coleslaw**
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### Entrees
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SPECIAL TEAMS PACKAGE MENU

ARIZONA CARDINALS

October 5th, 2014
Sunday, 2:05 PM

$69.50 per person

Desolate deserts, sizzling sun, and indigenous ingredients, this is what inspires the Arizona menu. This menu showcases ingredients found in this region of the United States; prickly pear, chilies, and fry bread. Don’t miss our Director of Operations’ family recipe for jalapeno popper dip, it is a crowd pleaser and never disappoints.

Colorado Local Products Featured:
Red Bird Chicken
Tocabe Fry Bread
Olathe Corn
Racqitas Tortillas
Continental Sausage Co.

SNACKS
HOT & SPICY PEANUTS

STADIUM NUT HOUSE CLASSIC
Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

STARTERS
JALAPEÑO POPPER DIP
Jalapeños, Greek Yogurt, Cream Cheese, Green Chilies, Mayonnaise, Tortilla Chips

CHACUTERIE BITES
Dry Cured Chorizo, Manchego Cheese, Peppadew Pepper, Pickle, House Made Grissini

SALADS
GREEN TOMATO SALAD
Grilled Green Tomatoes, Pickled Grapes, Pepitas, Cotija Cheese, Ancho Chili Vinaigrette

BLACK BEAN & CORN SALAD
Black Beans, Sweet Corn, Tomato, Red Onion, Red Pepper, Jalapeño, Pickled Onions, Cumin Lime Vinaigrette

ENTRÉE
BEEF ENCHILADAS
Ground Beef, Corn Tortillas, Monterey Jack Cheese, Enchilada Sauce, Avocado Crema

TAMALE CORN
Masa, Sweet Corn, Green Chilies, Cream, Cream Cheese, Sour Cream, Onion, Cotija Cheese

SONORAN SPICED ROTISSERIE CHICKEN
Frenched Chicken, Garlic, Spices, Salsa Verde, Crema Fresca

FRY BREAD
Tocabe Traditional Fry Bread

HOUSE MADE DESSERTS
PRICKLY PEAR MARGARITA SHOOTERS
Prickly Pear Puree, Raspberries, Lime, Salt, Candied Lime

SZECHUAN PEPPER & BLUEBERRY COBBLER
Blueberries, Szechuan Pepper, Biscuits, Cinnamon Spiced Crema

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A LA CARTE ADD-ON SPECIALS

Sushi Sasa Rolls
Served with Wasabi, Pickled Ginger, Tamar
$295.00 per order

Shrimp & Crab Platter
Snow Crab Claws, Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges
$195.00 per order

Shrimp Cocktail
Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges
$185.00 per order

Lobster Macaroni & Cheese
Macaroni, Cheddar, Gruyere Béchamel Sauce, Lobster Claw Meat, Truffle Oil
$125.00 per order

Fresh Fruit Platter
Seasonal Fresh Fruit
$75.00 per order

Lemon Garlic Rosemary Chicken Wings
Manga Bevi’s Famous Lemoncello Marinated Chicken Wings, Rosemary, Olive Oil, White Onion
$85.00 per order

Nosh Platter
Selection of Cheeses, Crackers, Seasonal Vegetables, Roasted Red Pepper Dip, Grapes
$125.00 per order

Herb Crusted Tenderloin
Premium Angus Italian & Garlic Rubbed Roasted Beef Tenderloin, Creamy Horseradish Sauce, Assorted Rolls
$315.00 per order
SPECIAL TEAMS PACKAGE MENU

SAN FRANCISCO 49ERS

OCTOBER 19TH, 2014
SUNDAY, 6:30 PM

$74.50 per person

The City by the Bay, San Francisco is rich with tradition and this menu showcases many of the foods that we all love. Sourdough bread, salt, champagne, fresh produce, and seafood; this menu has it all. Be sure to end the meal with the chefs take on the infamous Buena Vista Irish coffee in a cupcake form.

Colorado Local Products Featured:
- Udi’s Sourdough
- Tender Belly Bacon
- Anderson Beef
- Marley Coffee
- Haystack Mountain Goat Cheese
- Breadworks Rolls

SNACKS
- SALT WATER TAFFY
  Assorted Salt Water Taffy

STADIUM NUT HOUSE CLASSIC
- Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

STARTERS
- DUNGENESS CRAB CAKES
  Dungeness Crab, Onion, Peppadew Peppers, Chives, Remoulade

- PACIFIC NORTH WEST CLAM CHOWDER
  Littleneck Clams, Onion, Cream, Bacon, Sweet Corn, Dill Oyster Crackers

SALAD
- SMOKED BEET SALAD
  Gold Beets, Charred Pecans, Buttermilk Goat Cheese Crema, Baby Greens

- PANZENELLA SALAD
  Sourdough Bread, Arugula, Grape Tomato Halves, Red Onion, Garlic, Lemon Juice, Red Wine Vinaigrette

ENTRÉE
- CAPONATA STUFFED ROMA TOMATOES
  Roma Tomatoes, Eggplant, Squash, Zucchini, Onion

- ROASTED GARLIC PARMESAN NEW POTATOES
  New Potatoes, Garlic, Parmesan Cheese, Fresh Herbs

- SALT CRUSTED PRIME RIB
  Prime Rib, Salt, Creamy Horseradish Sauce

- SOURDOUGH ROLLS
  Hinged Sourdough Rolls

HOUSE MADE DESSERTS
- CHAMPAGNE POACHED PEARS
  Pears, Champagne, Lemon, White Chocolate Sauce

- BUENA VISTA IRISH COFFEE CUPCAKES
  Coffee Spiked Chocolate Cupcakes, Jameson Frosting, Turbinado Sugar

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A LA CARTE ADD-ON SPECIALS

- Sushi Sasa Rolls
  Served with Wasabi, Pickled Ginger, Tamari

- Shrimp & Crab Platter
  Snow Crab Claws, Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges

- Shrimp Cocktail
  Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges

- Lobster Macaroni & Cheese
  Macaroni, Cheddar, Gruyere Béchamel Sauce, Lobster Claw Meat, Truffle Oil

- Fresh Fruit Platter
  Seasonal Fresh Fruit

- Lemon Garlic Rosemary Chicken Wings
  Manga Bevis’s Famous Lemoncello Marinated Chicken Wings, Rosemary, Olive Oil, White Onion

- Nosh Platter
  Selection of Cheeses, Crackers, Seasonal Vegetables, Roasted Red Pepper Dip, Grapes

- Herb Crusted Tenderloin
  Premium Angus Italian & Garlic Rubbed Roasted Beef Tenderloin, Creamy Horseradish Sauce, Assorted Rolls

- $295.00 per order
- $195.00 per order
- $185.00 per order
- $125.00 per order
- $75.00 per order
- $85.00 per order
- $125.00 per order
- $315.00 per order
SAN DIEGO CHARGERS

OCTOBER 23RD, 2014
THURSDAY, 6:25 PM

— $74.50 per person —

Influenced by the fresh ingredients of California and Mexico, the convergence of these two regions is highlighted on the menu. Create your own street tacos with an abundance of ingredients to top them with. Drawing from the spice and produce of the region, the bloody mary crudités, Latin spiced prime rib, and the pilaf salad are sure to transport you to the beaches of California. The desserts are truly inspired by San Diego and all of its opulence; house made fig bars and refreshing tequila spiked margarita cupcakes.

Colorado Local Products Featured:
Olathe Corn
Tender Belly Pork
Red Bird Chicken
Racqitas Tortillas
Anderson Beef
Breadworks Rolls

SNACKS
YOGURT COVERED PRETZELS
Mini Pretzel Twists, Yogurt Covering

STADIUM NUT HOUSE CLASSIC
Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

STARTERS
BLOODY MARY CRUDITE
Celery, Asparagus, Dill Pickle, Scallion, Pepperoncini, Olive, Bloody Mary Dip

CORN & JALAPENO CHOWDER
Sweet Corn, Cream, Butter, Onion, Jalapeno, Crema Fresca, Bacon, Oyster Crackers

SALAD
PILAF SALAD
Rice Pilaf, Buckwheat, Nectarine, Almonds, Baby Kale, Arugula, Lemon, Olive Oil

GREEN BEAN CAESAR SALAD
Green Beans, Parmesan Cheese, Caesar Dressing, Corn Chips

ENTRÉE
STREET TACO BAR
Barbacoa Pork, Pulled Chicken, Flour Tortillas, Pickled Onion, Pico De Gallo, Crema Fresca, Cotija Cheese, Monterey Jack Cheese, Salsa Verde, Street Taco Slaw

ROASTED PABLANO POTATO GRATIN
Roasted Pablanos, Yukon Potatoes, Cream, Butter, Cheddar Jack Cheese

LATIN SPICED PRIME RIB
Prime Rib, Garlic, Fresh Herbs, Cumin, Creamy Horseradish Sauce

ASSORTED ROLLS
Hinged Assorted Rolls

HOUSE MADE DESSERTS
MARGARITA CUPCAKES
White Cake, Tequila-Lime Frosting, Sugared Lime Wedge

FIG BARS
Fig, Shortbread Cookie, Vanilla Glaze

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A LA CARTE ADD-ON SPECIALS

Sushi Sasa Rolls $295.00 per order
Served with Wasabi, Pickled Ginger, Tamarind

Shrimp & Crab Platter $195.00 per order
Snow Crab Claws, Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges

Shrimp Cocktail $185.00 per order
Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges

Lobster Macaroni & Cheese $125.00 per order
Macaroni, Cheddar, Gruyere Béchamel Sauce, Lobster Claw Meat, Truffle Oil

Fresh Fruit Platter $75.00 per order
Seasonal Fresh Fruit

Lemon Garlic Rosemary Chicken Wings $85.00 per order
Mango Bevis Famous Lemongello Marinated Chicken Wings, Rosemary, Olive Oil, White Onion

Nosh Platter $125.00 per order
Selection of Cheeses, Crackers, Seasonal Vegetables, Roasted Red Pepper Dip, Grapes

Herb Crusted Tenderloin $315.00 per order
Premium Angus, Italian & Garlic Rubbed Roasted Beef Tenderloin, Creamy Horseradish Sauce, Assorted Rolls
SPECIAL TEAMS PACKAGE MENU

MIAMI
DOLPHINS

NOVEMBER 23RD, 2014
SUNDAY, 2:25 PM

– $69.50 per person –

The Miami menu has a refreshing, Cuban direction that highlights traditional dishes. From our fresh shrimp ceviche and key lime pie candy bars to the cubano supremo roll and the stuffed peppers, this menu truly offers a taste of Miami.

Colorado Local Products Featured:
Tender Belly Pork
Red Bird Chicken
Beyond the Hive Honey

SNACKS
CHOCOLATE COVERED RAISINS
STADIUM NUT HOUSE CLASSIC
Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

STARTERS
CUBAN BLACK BEAN SOUP
Black Beans, Onion, Jalapeno, Tomato, Tasso Ham, Crema Fresca, Spicy Cheetos

STUFFED PEPPADEW PEPPERS
Peppadew Peppers, Cream Cheese, Herbs, Garlic

SALAD
CITRUS SALAD
Arugula, Spinach, Orange & Grapefruit Segments, Radish, Citrus Vinaigrette

TEQUILA LIME SHRIMP CEVICHE
Tiger Shrimp, Lime, Tequila, Cilantro, Red Onion, Pineapple, Tomato, Fried Plantain

ENTRÉE
CUBAN MEATBALLS
Ground Beef, Onion, Spices, Sweet Tomato Glaze

STUFFED PABLANO PEPPERS
Pablano Peppers, Mashed Potatoes, Queso Fresco Cheese, Cotija Cheese, Cilantro Crema Fresco

SWEET CHILI PINEAPPLE WINGS
Chicken Wings, Sweet Chili Pineapple Glaze, Mojo Dip

CUBANO SUPREMO ROLL
Ham, Pulled Pork, Gruyere Cheese, Pickles, Pizza Dough, Grain Mustard

HOUSE MADE DESSERTS
KEY LIME CANDY BAR
White Chocolate, Dark Chocolate, Key Lime, Candied Lime, Whip Cream

COCONUT BIRDS NESTS
Honey, Coconut, Kataifi Shredded Pastry

A LA CARTE ADD-ON SPECIALS

Sushi Sasa Rolls .......................................................... $295.00 per order
Served with Wasabi, Pickled Ginger, Tamarind

Shrimp & Crab Platter .................................................. $195.00 per order
Snow Crab Claws, Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges

Shrimp Cocktail ......................................................... $185.00 per order
Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges

Lobster Macaroni & Cheese ........................................... $125.00 per order
Macaroni, Cheddar, Gruyere Béchamel Sauce, Lobster Claw Meat, Truffle Oil

Fresh Fruit Platter ..................................................... $75.00 per order
Seasonal Fresh Fruit

Lemon Garlic Rosemary Chicken Wings ......................... $85.00 per order
Manga Bevi’s Famous Lemoncello Marinated Chicken Wings, Rosemary, Olive Oil, White Onion

Nosh Platter ............................................................... $125.00 per order
Selection of Cheeses, Crackers, Seasonal Vegetables, Roasted Red Pepper Dip, Grapes

Herb Crusted Tenderloin ............................................. $315.00 per order
Premium Angus Italian & Garlic Rubbed Roasted Beef Tenderloin, Creamy Horseradish Sauce, Assorted Rolls

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BUFFALO BILLS

DECEMBER 7TH, 2014
SUNDAY, 2:05 PM

– $69.50 per person –

In the spirit of all-American food traditions, this menu features macaroni & cheese, tomato bisque, and the prize of Buffalo; hot wings. A crisp green salad and bright broccoli allow for refreshing breaks in this menu. The house made peanut butter cups and sticky toffee pudding are the perfect end to this comfort feast.

COLORADO LOCAL
Products Featured:
Red Bird Chicken
Anderson Beef
Continental Bratwurst
Bakers Way Bread

SNACKS
MIXED NUTS
Peanuts, Cashews, Brazil Nuts

STADIUM NUT HOUSE CLASSIC
Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

STARTERS
BUFFALO HOT WINGS
Chicken Wings, Anchor Bar Buffalo Hot Sauce, Celery Sticks, Blue Cheese Dressing

BEEF TENDERLOIN SLIDER
Shaved Tenderloin, Arugula, Herb Cream Cheese, Brioche Bun

SALAD
PUB SALAD
Arugula, Romaine, Candied Pecans, Blue Cheese, Dried Cranberries, Black Pepper Balsamic Dressing

BROCCOLI SALAD
Broccoli, Red Onion, Grape Tomatoes, Sunflower Seeds, Lemon Mustard Vinaigrette

ENTRÉE
HOMESTYLE MACARONI & CHEESE
Trotolli Pasta, White Cheddar, Cream Cheese, Heavy Cream

BEER BRATWURST
Beer Brat, Pretzel Bun, Sauerkraut, Whole Grain Mustard

ROASTED TOMATO BISQUE
Roasted Tomatoes, Smoked Gouda, Roasted Red Pepper, Onion, Cream, Garlic, Crème Fraiche, Dill Oyster Crackers

HERB ROAST TURKEY BREAST
Frenched Turkey Breast, Herb Butter, Roasted Red Pepper Tapenade, Walnut Pesto, Pickled Cranberries

HERBED FOCCACIA
Hinged Herbed Foccacia

HOUSE MADE DESSERTS
PEANUT BUTTER CUPS
Dark Chocolate, Milk Chocolate, Peanut Butter

STICKY TOFFEE PUDDING
Dates, Brown Sugar, Bourbon Caramel Sauce

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SPECIAL TEAMS PACKAGE MENU

OAKLAND RAIDERS

December 28th, 2014
Sunday, 2:25 pm

-- $69.50 per person --

With an influx of inspiration from the Pacific Rim, the Oakland menu gives the chefs an opportunity to highlight some wild and exotic flavors; miso, ginger, and wasabi. The pad thai is taken right out of the book from your favorite Thai restaurant, allowing you to be as creative as you want with the ingredients. The porchetta, with red onion marmalade and herb pistou, is a delicious roast. Make sure to toast the new year with a sweet fortune cookie.

Colorado Local Products Featured:
Sushi Sasa
Red Bird Chicken
Tender Belly Pork
Breadworks Rolls

SNACKS
WASABI PEA SNACK MIX
Wasabi Peas, Sesame Sticks

STADIUM NUT HOUSE CLASSIC
Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

STARTERS
SUSHI SASA PLATTER
Assorted Sushi Rolls, Wasabi, Pickled Ginger, Tamari

ASIAN MEATBALL
Beef Meatballs, Sweet Chili Hoisin Glaze

SALAD
EDAMAME SALAD
Edamame, Shallot, Chives, Sesame Vinaigrette, Sesame Seeds

SHAVED CABBAGE SALAD
Shaved Cabbage, Parsley, Cilantro, Toasted Pepitas, Radish, Turnip, Miso Honey Vinaigrette

ENTRÉE
PAD THAI
Rice Noodles, Mung Bean Sprouts, Cilantro, Peanuts, Jalapeno, Scallions, Carrots, Pad Thai Sauce

CHAR SIU CHICKEN
Bone-In Chicken, Tamari Sauce, Asian BBQ Sauce, Ginger, Garlic, Baby Bok Choy

PORCHETTA
Pork Picnic Roasts, Fresh Herbs, Garlic, Red Onion Marmalade, Herb Pistou

SESAME ROLLS
Hinged Sesame Rolls

HOUSE MADE DESSERTS
FORTUNE COOKIES
Fortune Cookies, Dark Chocolate, Assorted Candy Toppings

FRUIT TART
Shortbread Tart, Champagne Pastry Cream, Seasonal Fruit

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A LA CARTE ADD-ON SPECIALS

Sushi Sasa Rolls
Served with Wasabi, Pickled Ginger, Tamari
$295.00 per order

Shrimp & Crab Platter
Snow Crab Claws, Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges
$195.00 per order

Shrimp Cocktail
Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges
$185.00 per order

Lobster Macaroni & Cheese
Macaroni, Cheddar, Gruyere Béchamel Sauce, Lobster Claw Meat, Truffle Oil
$125.00 per order

Fresh Fruit Platter
Seasonal Fresh Fruit
$75.00 per order

Lemon Garlic Rosemary Chicken Wings
Manga Bev’s Famous Lemonecello Marinated Chicken Wings, Rosemary, Olive Oil, White Onion
$85.00 per order

Nosh Platter
Selection of Cheeses, Crackers, Seasonal Vegetables, Roasted Red Pepper Dip, Grapes
$125.00 per order

Herb Crusted Tenderloin
Premium Angus Italian & Garlic Rubbed Roasted Beef Tenderloin, Creamy Horseradish Sauce, Assorted Rolls
$315.00 per order
Epicurean Sports has done the menu planning for you! Just choose one of our packages and we will take care of the rest.

A Tailgate Package must be ordered by 2:00 PM on the Monday prior to a Sunday game and 2:00 PM on the Friday before a Thursday game. The minimum order for each Tailgate Package is fourteen (14) guests. Food quantities will be based on the number of guests guaranteed.

Just like the Special Team Packages, the following menu selections were designed for your ordering ease. All menus include high quality supplies including knives, forks, spoons, plates, cocktail and dinner napkins and beverage cups. All food items are presented on or in high quality platters, bowls and chafing dishes.

MVP SERVICES – IN SUITE ATTENDANT

Personal Suite Attendant. $225.00 flat rate

Our Personal Suite Attendants are trained to do more than just bartend. They will provide personalized services including set-up, cleanup (throughout the course of the game), bartending, carving and detailed attention to your special requests. Our Personal Suite Attendants are trained to provide you and your guests with a relaxing and truly memorable experience.
# Tailgate Package Menu

## Mile High Elevated Eats

- $59.50 per person

### Snacks
- Gone in a Flash Snack Mix
  - Pretzels, Breadsticks, Bagel Chips, Rye Chips

- Stadium Nut House Classic
  - Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

### Starters
- Kobe Beef Sliders
  - Kobe Beef Patties, Caramelized Onion, Cheddar Cheese, Pepper Jack Cheese, Lettuce, Tomato, Pickle Slices, Sesame Slider Buns, Bavarian Mustard, Ketchup

- Buffalo Wings
  - Crispy Chicken Wings, Buffalo Style Hot Sauce, Bleu Cheese Dressing, Celery Sticks

### Salads/Sides
- Number 7's Steakhouse Wedge Salad
  - Baby Iceberg Wedges, Tomatoes, Cucumbers, Bacon, Cheddar Cheese & Croutons, Creamy Ranch Dressing

- Fruit Salad
  - Seasonal Melon & Berries, Lemon Juice, Sugar, Mint

### Entrée
- All Beef Vienna Hot Dogs
  - Gourmet All Beef Vienna Hot Dogs, Caraway Sauerkraut, Hot Dog Buns, Diced Onions, Sweet Relish, Bavarian Mustard, Yellow Mustard, Ketchup

- Colorado Smoke House Bratwurst
  - Fresh Made Bratwurst, Caraway Sauerkraut, Hot Dog Buns, Bavarian Mustard

### Dessert
- New York Cheesecake
  - New York Style Cheesecake, Raspberry Coulis, Fresh Berries

- Fresh Baked Cookie Platter
  - Chocolate Chip, Peanut Butter, Sugar, Oatmeal, Macadamia Nut, Caramel Pecan Cookies

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<td>Macaroni, Cheddar, Gruyere Béchamel Sauce, Lobster Claw Meat, Truffle Oil</td>
</tr>
<tr>
<td>Fresh Fruit (Available Though October)</td>
<td>$75.00 per order</td>
<td>Seasonal Fresh Melons, Pineapple, Berries</td>
</tr>
<tr>
<td>Lemon Garlic Rosemary Chicken Wings</td>
<td>$85.00 per order</td>
<td>Manga Bevi's Famous Lemonscello Marinated Chicken Wings, Rosemary, Olive Oil, White Onion</td>
</tr>
<tr>
<td>Nosh Platter</td>
<td>$125.00 per order</td>
<td>Selection of Cheeses, Crackers, Seasonal Vegetables, Roasted Red Pepper Dip, Grapes</td>
</tr>
<tr>
<td>Herb Crusted Tenderloin</td>
<td>$315.00 per order</td>
<td>Premium Angus Italian &amp; Garlic Rubbed Roasted Beef Tenderloin, Creamy Horseradish Sauce, Assorted Rolls</td>
</tr>
</tbody>
</table>

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All menus include high quality supplies including knives, forks, spoons, plates, cocktail and dinner napkins and beverage cups.

All food items are presented on or in high quality platters, bowls and chafing dishes. All prices subject to 20% Administrative Charge and applicable Sales Tax.
### TAILGATE PACKAGE MENU

#### THUNDER’S BBQ MENU

- $67.50 per person

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#### SNACKS

- **GONE IN A FLASH SNACK MIX**
  - Pretzels, Breadsticks, Bagel Chips, Rye Chips

- **STADIUM NUT HOUSE CLASSIC**
  - Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

#### STARTERS

- **CHIPOTLE BBQ PORK RIBETTE**
  - Slow Roasted Pork Ribettes, Chipotle BBQ Sauce

- **VEGETABLE CRUDITE**
  - Seasonal Vegetables, Roasted Red Pepper Dip

#### SALADS/SIDES

- **SMOKED PAPRIKA COLESLAW**
  - Shredded Cabbage, Carrots, Grand Junction Apples, Creamy Smoked Paprika Dressing

- **GORGONZOLA POTATO SALAD**
  - Colorado Potatoes, Celery, Green Onions, Gorgonzola Dressing, Diced Bacon

#### ENTRÉE

- **ROASTED BBQ CHICKEN**
  - Slow Roasted Chicken, Housemade BBQ Sauce

- **LONE STAR BEEF BRISKET**
  - Slow Roasted Beef Brisket, House Made BBQ Sauce

- **CHRISTINA’S MAC & CHEESE**
  - Trottole Pasta, Creamy Gruyere Cheese Sauce

- **SOUTHERN STYLE CORNBREAD**
  - Cornbread Muffins, Mason Jar Butter

#### DESSERTS

- **LEMONADE BITES**
  - Lemon Cake, Lemon Glaze, Sugared Cranberries

- **PECAN PIE**
  - Pecan Pie, Whipped Cream, Caramel Sauce
  - 2 Pies, 16 Slices Total

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### A LA CARTE ADD-ON SPECIALS

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price per order</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sushi Rolls</td>
<td>$295.00</td>
</tr>
<tr>
<td>Shrimp &amp; Crab Platter</td>
<td>$195.00</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$185.00</td>
</tr>
<tr>
<td>Lobster Macaroni &amp; Cheese</td>
<td>$125.00</td>
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<tr>
<td>Lemon Garlic Rosemary Chicken Wings</td>
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</tr>
<tr>
<td>Nosh Platter</td>
<td>$125.00</td>
</tr>
<tr>
<td>Herb Crusted Tenderloin</td>
<td>$315.00</td>
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TAILGATE PACKAGE MENU

SOUTH OF THE BORDER MENU

– $67.50 per person –

SNACKS
SMOKING CHEDDAR MIX
Cheddar Sesame Sticks, Cheddar Rounds, Whale Crackers, Hickory Smoked Almonds

STADIUM NUT HOUSE CLASSIC
Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

STARTERS
SPICY GUACAMOLE & TOMATILLO SALSA
With White Corn Tortilla Chips

QUESO FUNDIDO
Melted Cheddar & Jack Cheese, Tomatoes, Onions, Chilies, White Corn Tortilla Chips

SALADS
SPICED WATERMELON SALAD
Grilled Panela Cheese, Watermelon, Toasted Pepitas, Arugula, Jalapeno Vinaigrette

ROASTED CORN & BLACK BEAN SALAD
Roasted Sweet Corn, Black Beans, Spanish Onion, Bell Peppers, Jalapeno, Cilantro Lime Vinaigrette

ENTRÉE
BARRACHO BEANS
Stewed Medley of Black, Pinto & Kidney Beans, Dos Equis, Vegetable Stock, Garlic, Onions, Tomatoes, Cilantro

TAMALE CORN
Cream Style Corn, Roasted Green Chiles, Butter

STREET TACO DUO
Smoked Chicken Breast, Ground Beef Taco Meat, Pico De Gallo, Crema Fresca, Cheddar Jack Cheese, Pickled Onions, Salsa Verde, Cotija Cheese, Flour Tortillas, Crispy Corn Shells

DESSERTS
MARGARITA CUPCAKES
Petite Vanilla Lime Cupcakes, Tequila Spiked Buttercream

CRÈME CARAMEL SHOOTERS
Flan, Caramel, Whipped Cream, Tuille Fans

A LA CARTE ADD-ON SPECIALS

Sushi Sasa Rolls ................................................................. $295.00 per order
Served with Wasabi, Pickled Ginger, Tamara

Shrimp & Crab Platter .................................................. $195.00 per order
Snow Crab Claws, Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges

Shrimp Cocktail .............................................................. $185.00 per order
Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges

Lobster Macaroni & Cheese ........................................... $125.00 per order
Macaroni, Cheddar, Gruyere Bechamel Sauce, Lobster Claw Meat, Truffle Oil

Fresh Fruit (Available Though October) ............................ $75.00 per order
Seasonal Fresh Melons, Pineapple, Berries

Lemon Garlic Rosemary Chicken Wings ....................... $85.00 per order
Mango Bevils Famous Lemonscello Marinated Chicken Wings, Rosemary, Olive Oil, White Onion

Nosh Platter .................................................................... $125.00 per order
Selection of Cheeses, Crackers, Seasonal Vegetables, Roasted Red Pepper Dip, Grapes

Herb Crusted Tenderloin ................................................. $315.00 per order
Premium Angus Italian & Garlic Rubbed Roasted Beef Tenderloin, Creamy Horseradish Sauce, Assorted Rolls

All menus include high quality supplies including knives, forks, spoons, plates, cocktail and dinner napkins and beverage cups.

All food items are presented on or in high quality platters, bowls and chafing dishes. All prices subject to 20% Administrative Charge and applicable Sales Tax.
A LA CARTE ORDERING

Epicurean Sports has created a way for you to select additional culinary items to any of our menu packages for you and your guests to enjoy. All A La Carte items must be ordered by 2:00 PM on the Monday prior to a Sunday game and 2:00 PM on the Friday before a Thursday game.

All A La Carte items are built to serve 14-18 Guests.

The following menu item options have been categorized for your ordering ease. All menus include high quality supplies including knives, forks, spoons, plates, cocktail and dinner napkins and beverage cups. All food items are presented on or in high quality platters, bowls and chafing dishes.

MVP SERVICES – IN SUITE ATTENDANT

Personal Suite Attendant. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . $225.00 flat rate

Our Personal Suite Attendants are trained to do more than just bartend. They will provide personalized services including set-up, cleanup (throughout the course of the game), bartending, carving and detailed attention to your special requests. Our Personal Suite Attendants are trained to provide you and your guests with a relaxing and truly memorable experience.
A LA CARTE SNACKS

From snacks to entrées to desserts Epicurean Sports is committed to using fresh and local ingredients. Providing you with the best food for your stadium experience.

**BOWL OF M&MS** .......................................................... $12.00 per order
1 Lb of M&Ms

**CAJUN NUT MIX** ......................................................... $25.00 per order
Peanuts, Sesame Sticks, Stone Ground Corn Sticks, Onion Powder, Salt, Chili Powder, Paprika, Garlic Powder

**HONEY ROASTED PEANUTS** ........................................ $25.00 per order
Roasted Peanuts, Honey, Salt

**GARDETTOS SNACKENS** ............................................. $25.00 per order
Pretzels, Breadsticks, Bagel Chips, Rye Chips

**STADIUM NUT HOUSE CLASSIC** ................................. $30.00 per order
Pecans, Almonds, Cashews, Peanuts, M&Ms, Peanut M&Ms

**ENDLESS BOWL OF FRESHLY POPPED POPCORN** ...$30.00 per order

**WHITE CHEDDAR POPCORN** ........................................ $45.00 per order
Cornzapoppin's Gourmet Double White Cheddar Popcorn

**ASSORTED KETTLE CHIPS** .......................................... $40.00 per order
Individual Bags of Kettle Chips, Plain, BBQ, Jalapeno, Salt & Vinegar, Sweet Onion

**TORTILLA CHIPS WITH SALSA & GUACAMOLE** .......... $75.00 per order
Tomatillo Salsa, House Made Guacamole, Tortilla Chips

**MVP SERVICES – IN SUITE ATTENDANT**

Personal Suite Attendant ........................................ $225.00 flat rate

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A LA CARTE STARTERS

SEVEN LAYER DIP ................................................................. $65.00 per order
Refried Beans, Sour Cream, Guacamole, Cheddar Cheese, Tomatoes, Green Onions, Black Olives, Tortilla Chips, Tomatillo Salsa

QUESO DIP WITH TORTILLA CHIPS ..................................... $70.00 per order
Sharp Aged Cheddar Cheese Sauce, Hatch Green Chili, Tomatoes, Cilantro, Tortilla Chips

GREEN CHILI ARTICHOKE DIP .......................................... $75.00 per order
Mayonnaise, Mozzarella, Parmesan, Artichoke Hearts, Hatch Green Chili, Flour Tortilla Chips

LEMON GARLIC ROSEMARY CHICKEN WINGS ............... $85.00 per order
Mangia Bevi’s Famous Lemon Cello Marinated Chicken Wings, Rosemary, Olive Oil, White Onion

BUFFALO WINGS ................................................................. $85.00 per order
Fried Chicken Wings, Spicy Buffalo Sauce, Bleu Cheese Dip, Celery Sticks

CRAB & ARTICHOKE DIP ..................................................... $95.00 per order
Lump Crab Meat, Artichoke Hearts, Mayonnaise, Mozzarella, Parmesan, Italian Parsley, Salt & White Pepper, Crostinis, Assorted Crackers

VEGETABLE CRUDITÉ ......................................................... $100.00 per order
Seasonal Vegetables, Roasted Red Pepper Dip

NOSH PLATTER ................................................................. $125.00 per order
Selection Of Cheeses, Seasonal Vegetables, Roasted Red Pepper Dip, Assorted Crackers, Grapes

ARTISAN CHEESE BOARD ................................................ $135.00 per order
Mezzaluna Fontina, Vintage Van Gogh, Buttermilk Blue Affinee, Red Spruce Four Year Aged Cheddar, Grand Cru Reserve, Boursin, Brie, Dried Fruit, Nuts, Assorted Crackers

ITALIAN CHARCUTERIE PLATTER .................................. $135.00 per order
Prosciutto, Capicola, Salami, Mozzarella, Provolone, Parmesan Reggiano, Olives, Nuts, Crostini, Assorted Crackers

NACHO BAR ................................................................. $165.00 per order
Tortilla Chips, Nacho Cheese Sauce, Green Onion, Salsa Verde, Black Olives, Sour Cream, Pico De Gallo, Sliced Jalapenos, Taco Meat, Refried Beans

SHRIMP COCKTAIL .......................................................... $185.00 per order
Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges

SHRIMP & CRAB PLATTER ................................................ $195.00 per order
Snow Crab Claws, Black Tiger Shrimp, Cocktail Sauce, Lemon Wedges

MVP SERVICES – IN SUITE ATTENDANT

Personal Suite Attendant ................................................... $225.00 flat rate
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A LA CARTE MENU

ASSORTED ROLL PLATTER........................................ $195.00 per order
Spicy Tuna Roll - 16 pieces - Fresh Tuna, Japanese Mayo, 7 Spice, Avocado
California Rolls - 16 pieces - Crab Salad, Japanese Mayo, Cucumber, Avocado, Smelt Roe
Diablo Rolls - 16 pieces - Spicy Tuna & Avocado, Topped with Seared Tuna, Served with Spicy Ponzu
Philly Roll - 16 pieces - Smoked Salmon, Cream Cheese, Sweet Onion, Cucumber, Smelt Roe

VEGETARIAN ROLL PLATTER....................................... $120.00 per order
Avocado Rolls - 12 pieces - Avocado, Sesame Seeds
Kappa Maki - 12 pieces - Cucumber, Sesame Seeds
Veggie Roll - 12 pieces - Avocado, Asparagus, Cucumber, Burdock Root, Kampyo, Mixed Greens
Asparagus Roll - 12 pieces - Asparagus, Sesame Seed
Kampyo Maki - 12 pieces - Sweet Japanese Squash

NIGIRI PLATTER........................................................... $250.00 per order
Maguro Sushi - 8 pieces - AAA Big Eye Tuna
Shake Sushi - 8 pieces - Cured Scottish Salmon
Hamachi Sushi - 8 pieces - Fresh Japanese Yellowtail
Suzuki Sushi - 8 pieces - Striped Bass
Ehi Sushi - 8 pieces - Cooked Tiger Shrimp

SASHIMI PLATTER ...................................................... $315.00 per order
Maguro Sashimi - 10 pieces - AAA Big Eye Tuna
Shake Sashimi - 10 pieces - Cured Scottish Salmon
Hamachi Sashimi - 10 pieces - Fresh Japanese Yellowtail
Suzuki Sashimi - 10 pieces - Striped Bass
Tako Sashimi - 10 pieces - Pacific Octopus

All Platters will be served with Pickled Ginger, Wasabi & Tamari

MVP SERVICES – IN SUITE ATTENDANT
Personal Suite Attendant ........................................ $225.00 flat rate

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A LA CARTE SALADS

Whether as an entrée or as an accompaniment, all of our salads are made from the freshest greens and vegetables available and are blended with the finest toppings. Salads are always served with our house made dressings.

BAKED POTATO SALAD ................................................................. $60.00 per order
Red Skin Potatoes, Bacon, Green Onions, Cheddar Cheese, Sour Cream

CAESAR SALAD ............................................................................. $60.00 per order
Chopped Romaine, Croutons, Caesar Dressing, Shaved Parmesan Reggiano

NUMBER 7’S STEAKHOUSE WEDGE SALAD ......... $80.00 per order
Baby Iceberg Wedges, Tomatoes, Cucumbers, Bacon, Cheddar Cheese, Ranch Dressing, Croutons

BBQ STYLE COLESLAW ............................................................... $80.00 per order
Shredded Green & Red Cabbage, Carrot, Bbq Spices, Creamy BBQ Dressing

SUPER FOOD SALAD................................................................. $80.00 per order
Cabbage, Radicchio, Tuscan Kale, Shaved Brussel Sprouts, Broccoli Slaw, Toasted Pumpkin Seeds, Meyer Lemon Poppy Seed Vinaigrette

CAPRICE SALAD ......................................................................... $87.50 per order
Heirloom Cherry Tomatoes, Pearlini Mozzarella, Fresh Basil, Mixed Greens, Pesto, Balsamic Glaze, Balsamic Vinaigrette

TORTELLINI PASTA SALAD ......................................................... $87.50 per order
Three Cheese Tortellini, Basil Pesto, Bell Peppers, Red Onion, Spinach, Artichokes

SPINACH SALAD .......................................................................... $87.50 per order
Baby Spinach, Strawberries, Feta, Red Onion, Toasted Almonds, Lemon Mustard Vinaigrette

MVP SERVICES – IN SUITE ATTENDANT

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A LA CARTE MENU

A LA CARTE

SOUPS

TURKEY & WHITE BEAN CHILI .............................................. $140.00 per order
Ground Turkey, Great Northern White Beans, Garlic, Onion, Celery, Salt,
White Pepper, Shredded Cheddar, Oyster Crackers

BRONCO BILLY’S BEEF CHILI .......................................... $140.00 per order
Strip Loin, Tomatoes, Kidney Beans, Great Northern Beans, Onion, Celery,
Chili Powder, Brown Sugar, Paprika, Cayenne Pepper, Salt, Black Pepper,
Oyster Crackers, Shredded Cheddar Cheese, Green Onions

VEGETABLE MINESTRONE ............................................. $140.00 per order
Tomatoes, Carrots, Zucchini, Celery, Cannellini Beans, Ditalini Pasta, Oyster Crackers

ROASTED CORN & CHICKEN CHOWDER .................. $140.00 per order
Sweet Corn, Roasted Chicken, Bacon, Peppers, Potatoes, Cream, Oyster Crackers

NEW ENGLAND CLAM CHOWDER ............................... $140.00 per order
Littleneck Clams, Clam Juice, Cream, Onions, Potatoes, Apple Wood Bacon, Oyster Crackers

ROASTED TOMATO BISQUE ........................................... $140.00 per order
Tomato, Onion, Garlic, Roasted Red Peppers, Gouda, Crème Fraîche, Dill Oyster Crackers

MVP SERVICES – IN SUITE ATTENDANT

Personal Suite Attendant . . . . . . . . . . . . . . . . . . . . . . . . . . $225.00 flat rate

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trained to provide you and your guests with a relaxing and truly memorable experience.

Whether as an entrée or as an accompaniment to the rest of your menu selection, a great soup always adds to your enjoyment. All of our soups are prepared with fresh vegetables, USDA choice meats, house made stocks and served pipping hot.
**A LA CARTE MENU**

**A LA CARTE SANDWICHES & WRAPS**

Whether as an entrée or as an accompaniment to the rest of your menu selection, a great sandwich always adds to your enjoyment. All of our sandwiches are made with fresh bread, high quality meats, cheese, fresh vegetables and great condiments.

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**GOURMET SANDWICH PLATTER**.......................... $175.00 per order
Turkey with Salami, Pepper Jack Cheese, Bavarian Mustard, Basil Aioli, Lettuce, Tomatoes, Red Onions, Roasted Red Peppers, Crusty Baguette

Roast Beef, Capicola, Pepperoni, Smoked Mozzarella Cheese, Red Pepper Aioli, Lettuce, Tomatoes, Bell Peppers, Mushrooms, Crusty Baguette

Ham, Turkey, Swiss Cheese, Chipotle Cream Cheese, Lettuce, Tomatoes, Cilantro, Red Onions, Crusty Baguette
- 24 Pcs, 8 Of Each Sandwich –

**GRILLED CHICKEN CAESAR WRAP**.................. $175.00 per order
Spinach Tortilla, Chicken Breast, Shredded Parmesan, Chopped Romaine, Caesar Dressing
- 24 Half Wraps –

**GAZPACHO VEGETABLE WRAP**...................... $175.00 per order
Tomato Flour Tortilla, Roasted Red Pepper Hummus, Cucumber, Bell Peppers, Tomato, Red Onion, Cilantro, Spinach, Bloody Mary Aioli
- 24 Half Wraps –

**BUFFALO CHICKEN WRAP**............................. $175.00 per order
Flour Tortilla, Fried Boneless Chicken Breast, Buffalo Hot Sauce, Lettuce, Tomato, Bleu Cheese Dressing
- 24 Half Wraps –

**CALIFORNIA CLUB WRAP**............................. $175.00 per order
Flour Tortilla, Smoked Turkey, Apple Wood Smoked Bacon, Shredded Lettuce, Tomatoes, Cheddar Cheese, Avocado Ranch
- 24 Half Wraps –

**THE TOUCHDOWN DELI PLATTER**..................... $250.00 per order
Roast Beef, Smoked Turkey, Honey Baked Ham, Capicola, Genoa Salami, Provolone, Jarlsberg, And Cheddar Cheese, Lettuce, Tomatoes, Bermuda Onions, Pepperocinis, Olives, Pickles, Mayonnaise, Bavarian Mustard, Basil Aioli, Sub Dressing, Croissants, Kaiser Rolls
- Serves 18 People –

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**MVP SERVICES – IN SUITE ATTENDANT**

Personal Suite Attendant. ....................... $225.00 flat rate

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A LA CARTE ENTRÉES

Epicurean Sports' Signature Entrées are designed to make the perfect centerpiece for your game day menu. All entrées are made from scratch and utilize the finest ingredients.

ITALIAN MEATBALL SUB STATION ........................................ $95.00 per order
Ground Beef, Onion, Italian Parsley, Garlic, Salt, Pepper, Breadcrumbs, Egg, Marinara Sauce, Hoagie Rolls, Grated Parmesan

ALL BEEF VIENNA HOT DOGS ........................................ $120.00 per order
All Beef Vienna Hot Dogs, Hot Dog Buns, Sauerkraut, Sweet Relish, Red Onion, Ketchup, Mustard

ALL BEEF VIENNA CHICAGO DOG ............................. $130.00 per order
All Beef Frank, Dill Pickle, Giardinera, Poppy Seed Buns, Diced Tomatoes, Diced Cucumbers, Ketchup, Yellow Mustard, Vienna Relish, Sport Peppers

COQ AU VIN .............................................................. $125.00 per order
Seared Chicken Breast And Thighs, Sautéed Mushrooms, Bacon, Pearl Onions, Fresh Herbs, Red Wine Sauce

HOT DOG & BRATWURST COMBO ............................. $140.00 per order
All Beef Vienna Hot Dogs, Colorado Smoked Bratwurst, Sauerkraut, Hot Dog Buns, Sweet Relish, Diced Red Onion, Bavarian Mustard, Ketchup, Mustard, Smoked Cheddar

COLORADO SMOKE HOUSE SAUSAGE TASTING... $145.00 per order
Rocky Mountain Sausages To Include Buffalo Bratwurst, Smoked Beer Bratwurst, Jalapeno Cheddar Elk Bratwurst, Bavarian Mustard, Pretzel Buns

COLORADO SMOKE HOUSE BRATWURST .............. $150.00 per order
All Beef Smoked Bratwurst, Hot Dog Buns, Sauerkraut, Bavarian Mustard

CARVED SUPREMO ROLL ........................................... $155.00 per order
Pizza Dough, Marinara, Shredded Mozzarella, Tomatoes, Red Onions, Pepperoni, Italian Sausage, Mushrooms, Marinara Sauce

COLORADO STRIP LOIN SANDWICH .................. $175.00 per order
Shaved Strip Loin, Provolone, Grilled Onions, Sautéed Mushrooms, Creamy Horseradish Sauce, Vienna Loaves

CAROLINA PULLED PORK ........................................... $175.00 per order
Braised Pork Shoulder, Honey Mustard BBQ Sauce, Brioche Slider Buns

MVP SERVICES – IN SUITE ATTENDANT

Personal Suite Attendant ........................................ $225.00 flat rate
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### A LA CARTE ENTRÉES

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<thead>
<tr>
<th>Entrée</th>
<th>Price Per Order</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KOBE SLIDERS</strong></td>
<td>$175.00</td>
</tr>
<tr>
<td>Kobe Beef Patties, Caramelized Onion, American Cheese, Pepper Jack Cheese, Lettuce, Tomato, Pickle Slices, Sesame Slider Buns, Bavarian Mustard, Ketchup</td>
<td></td>
</tr>
<tr>
<td><strong>STREET TACO DUO</strong></td>
<td>$175.00</td>
</tr>
<tr>
<td>Smoked Chicken Breasts, Ground Beef Taco Meat, Crema Fresca, Pickled Red Onions, Pico De Gallo, Cotija Cheese, Salsa Verde, Cheddar Jack Cheese, Flour Tortillas, Crispy Corn Shells</td>
<td></td>
</tr>
<tr>
<td><strong>BBQ BEEF BRISKET</strong></td>
<td>$225.00</td>
</tr>
<tr>
<td>Slow Roasted Beef Brisket, House Made BBQ Sauce, Brioche Slider Buns</td>
<td></td>
</tr>
<tr>
<td><strong>ST LOUIS STYLE RACK OF RIBS</strong></td>
<td>$235.00</td>
</tr>
<tr>
<td>St Louis Style Pork Ribs, House Made BBQ Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>BBQ SAMPLER</strong></td>
<td>$275.00</td>
</tr>
<tr>
<td>Pulled Pork, Bone In Chicken, BBQ Brisket, Smoked Andouille Sausage, Cornbread Muffins, Mason Jar Butter, House Made BBQ Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>ROASTED TURKEY BREAST</strong></td>
<td>$275.00</td>
</tr>
<tr>
<td>Roasted Airline Turkey Breast, Herb Butter, Turkey Gravy, Cranberry Relish, Assorted Rolls</td>
<td></td>
</tr>
<tr>
<td><strong>BBQ RUBBED PRIME RIB</strong></td>
<td>$325.00</td>
</tr>
<tr>
<td>Dry Aged Roasted Prime Rib, Creamy Horseradish Sauce, House Made BBQ Sauce, Assorted Rolls</td>
<td></td>
</tr>
<tr>
<td><strong>HERB CRUSTED TENDERLOIN</strong></td>
<td>$325.00</td>
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<td>Premium Angus Italian &amp; Garlic Rubbed Roasted Beef Tenderloin, Creamy Horseradish Sauce, Assorted Rolls</td>
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<tr>
<td><strong>HERB CRUSTED STRIP LOIN</strong></td>
<td>$325.00</td>
</tr>
<tr>
<td>Grass Fed Roasted Strip Loin, Creamy Horseradish Sauce, Assorted Rolls</td>
<td></td>
</tr>
<tr>
<td><strong>HERB CRUSTED PRIME RIB</strong></td>
<td>$325.00</td>
</tr>
<tr>
<td>Dry Aged Roasted Prime Rib, Creamy Horseradish Sauce, Assorted Rolls</td>
<td></td>
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</table>

### MVP SERVICES – IN SUITE ATTENDANT

**Personal Suite Attendant** .......................... $225.00 flat rate

Our Personal Suite Attendants are trained to do more than just bartend. They will provide personalized services including set-up, cleanup (throughout the course of the game), bartending, carving and detailed attention to your special requests. Our Personal Suite Attendants are trained to provide you and your guests with a relaxing and truly memorable experience.
A LA CARTE SIDES

Add one of these beautifully displayed side dishes to your Suite and really bring a special touch to your menu selections.

TAMALE CORN.................................................................$80.00 per order
Cream Style Corn, Roasted Green Chilies, Butter

HICKORY PIT BAKED BEANS.............................................$80.00 per order
Vegetarian Baked Beans, Molasses, Brown Sugar, Mustard

GREEN CHILI HASH BROWN CASSEROLE.......................$80.00 per order
Shredded Potatoes with Sour Cream, Bacon, Green Onion,
Smoked Cheddar Cheese, Green Chilies

CHRISTINA’S MACARONI & CHEESE...............................$85.00 per order
Macaroni, Cheddar, Gruyere Béchamel Sauce

SCALLOPED POTATOES.....................................................$85.00 per order
Thinly Sliced Russet Potatoes, Cream, Cheddar Cheese, Garlic, Green Onion

GARLIC MASHED POTATOES............................................$85.00 per order
Potatoes, Cream, Butter, Roasted Garlic

LOBSTER MACARONI & CHEESE.................................$125.00 per order
Macaroni, Cheddar, Gruyere Béchamel Sauce, Lobster Claw Meat, Truffle Oil

BAKED POTATO BAR.......................................................$145.00 per order
Colorado Russet Potatoes, Whipped Butter, Sour Cream, Green Onions,
Bacon Bits, Broccoli, Shredded Cheddar

CREAMED SPINACH.........................................................$80.00 per order
Baby Spinach, Cream Cheese, Onions, Garlic, Shallot, Mascarpone, Heavy Cream

MVP SERVICES – IN SUITE ATTENDANT

Personal Suite Attendant............................................ $225.00 flat rate

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**FRESH BAKED JUMBO COOKIE PLATTER** $27.50 per order
Chocolate Chip, White Chocolate Macadamia, Peanut Butter, Sugar, Oatmeal Raisin, Caramel Pecan
- 18 Cookies -

**ASSORTED COOKIES & BROWNIES** $29.00 per order
Chocolate Fudge Brownies, Assorted Fresh Baked Cookies
- 1 Dozen Cookies, 1 Dozen Brownies -

**PECAN PIE** $65.00 per order
Vanilla, Bourbon, Brown Sugar, Egg, Pecans, Flaky Pie Crust, Whipped Cream
- 2 Pies, 16 Slices Total -

**DEEP DISH APPLE PIE** $65.00 per order
Granny Smith Apples, Sugar, Cinnamon, Flaky Pie Crust, Whipped Cream
- 2 Pies, 16 Slices Total -

**INDIVIDUAL CRÈME BRÛLÉE** $75.00 per order
Vanilla Crème Brûlée, Fresh Berries
- 16 Individual Brûlées -

**S’MORES COOKIES** $55.00 per order
Wheat Crackers, Marshmallow Fluff, Dark Chocolate
- 32 Individual Shooters -

**MILE HIGH CANDY BAR** $75.00 per order
Milk Chocolate, Dark Chocolate, Peanut Butter, Rice Krispies, Chocolate Whip Cream, Peanuts, Cocoa Powder
- 24 Candy Bars -

**TURTLE CHEESECAKE** $75.00 per order
Caramel Flavored Cheesecake, Caramel & Chocolate Sauce, Chopped Pecans
- 16 Slices -

**MASON JAR COBBLERS** $85.00 per order
12 Mixed Berry, 12 Peach Cobblers, Streusel Topping, Whipped Cream

**FRESH FRUIT** $75.00 per order
Seasonal Fresh Melons, Pineapple, Berries

**ASSORTED CHOCOLATE TRUFFLES** $75.00 per order
Chocolate, Hazelnut, Peanut Butter, Salted Caramel
- 32 Truffles -

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**MVP SERVICES – IN SUITE ATTENDANT**

Personal Suite Attendant. . . . . . . . . . . . . . . . . . . . . . . . . . $225.00 flat rate

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A LA CARTE

HOUSE MADE DESSERTS

continued

There is no better way to end a day at the Stadium than with an Epicurean Sports’ house made dessert. Delivered at half time so you can enjoy dessert as the Broncos head toward victory!

CHOCOLATE COVERED STRAWBERRIES .................. $85.00 per order
Large Driscoll Strawberries, White & Dark Chocolate
- 32 Strawberries -

NEW YORK CHEESECAKE .................................. $95.00 per order
NY Style Cheesecake, Raspberry Coulis, Fresh Berries
- 16 Slices Total -

CHOCOLATE LOVERS SPOON CAKE ....................... $115.00 per order
Chocolate Layer Cake, Chocolate Ganache, Dark Chocolate Shavings
- 16 Slices Total -

MVP SERVICES – IN SUITE ATTENDANT

Personal Suite Attendant ........................................ $225.00 flat rate

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A LA CARTE KIDS MENU

– serves 5 kids –

MACARONI & CHEESE .......................................................... $30.00 per order
Elbow Macaroni, Sharp Aged Cheddar Cheese Sauce

CHICKEN FINGERS .......................................................... $30.00 per order
Buttermilk Battered Fried Chicken Tenders, Ranch, BBQ Sauce

MINI HOT DOGS .............................................................. $40.00 per order
Local Continental 3” All Beef Hot Dogs, Mini Hot Dog Buns, Ketchup, Mustard

BEEF SLIDERS ................................................................. $40.00 per order
Mini Beef Patties, Slider Buns, Ketchup, Mustard

MVP SERVICES – IN SUITE ATTENDANT
Personal Suite Attendant ............................................... $225.00 flat rate

Our Personal Suite Attendants are trained to do more than just bartend. They will provide personalized services including set-up, cleanup (throughout the course of the game), bartending, carving and detailed attention to your special requests. Our Personal Suite Attendants are trained to provide you and your guests with a relaxing and truly memorable experience.
Epicurean Sports offers an ample selection of beverages for your game day enjoyment. Your initial order (prior to the first pre-season game day) will be stocked to a par level and locked in your Suite Liquor Cabinet. If you choose to forego a bar par, you may order from our a la carte beverage menu. All beverage items from the A La Carte Menu must be ordered no later than 2:00 PM on the Monday prior to a Sunday game and 2:00 PM on the Friday before a Thursday game. We will replenish your stock (to par level), as needed, after each Broncos game. A member of our management team is designated to supervise all restocking and replenishment of beverages to your Suite. We will charge your master account following each Broncos game.

Special orders or additional beverages can be ordered as needed throughout the season.

Epicurean Sports will always have a management representative available at each game during the season to handle any needs that may arise during a game.

REMEMBER:
DRINK RESPONSIBLY DO NOT DRINK AND DRIVE
BE A TEAM STAR

EXECUTIVE SUITE BAR STOCK

On the next page is a minimum recommendation that should accommodate most requests. Special additional beverages can be ordered and added to your inventory. However, please place such orders with Your Suite Sales Representative in advance of the game or event. Day of Game requests are limited to stock on hand.

All beverage prices include high quality disposable cups, stir sticks and beverage napkins.

NOTE:
When you choose to have a Personal Suite Attendant, the additional service benefits provided to you include the complete set-up of your bar and all bar equipment needed to serve beverages to your guests.

If you decide not to have a Personal Suite Attendant, your Suite will be stocked with all beverages, garnishes and high quality paper products needed to serve beverages to your guest. Without a Personal Suite Attendant, the Suite Owner will be responsible for monitoring the consumption of alcoholic beverages in your Suite in order to ensure compliance with all foregoing rules, regulations and applicable laws.
## BEVERAGE ORDERING

### EXECUTIVE SUITE BAR STOCK

**MINIMUM RECOMMENDATION**

Suggested Only

### LIQUOR (ALL BOTTLES ONE LITER)

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>two bottles</td>
</tr>
<tr>
<td>Scotch</td>
<td>one bottle</td>
</tr>
<tr>
<td>Gin</td>
<td>one bottle</td>
</tr>
<tr>
<td>Rum</td>
<td>one bottle</td>
</tr>
<tr>
<td>Whiskey/Bourbon</td>
<td>one bottle</td>
</tr>
<tr>
<td>Tequila</td>
<td>one bottle</td>
</tr>
</tbody>
</table>

### MIXERS & CONDIMENTS

<table>
<thead>
<tr>
<th>Mix</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bloody Mary mix</td>
<td>two quart</td>
</tr>
<tr>
<td>Sweet &amp; Sour mix</td>
<td>one quart</td>
</tr>
<tr>
<td>Margarita mix</td>
<td>one quart</td>
</tr>
<tr>
<td>Perrier</td>
<td>one six pack</td>
</tr>
<tr>
<td>Dasani</td>
<td>one case (24)</td>
</tr>
<tr>
<td>Olives</td>
<td>one jar</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>two pints</td>
</tr>
<tr>
<td>Grapefruit Juice</td>
<td>two pints</td>
</tr>
<tr>
<td>Tomato Juice</td>
<td>two pints</td>
</tr>
<tr>
<td>Cranberry Juice</td>
<td>one quart</td>
</tr>
<tr>
<td>Worcestershire</td>
<td>one bottle</td>
</tr>
<tr>
<td>Bitters</td>
<td>one bottle</td>
</tr>
<tr>
<td>Onions</td>
<td>one jar</td>
</tr>
<tr>
<td>Cherries</td>
<td>one jar</td>
</tr>
<tr>
<td>Lemons &amp; Limes</td>
<td>one bowl per game</td>
</tr>
</tbody>
</table>

Should you feel the need to adjust your bar stock during the season, please contact your Suite Sales Representative.

### SODA

<table>
<thead>
<tr>
<th>Soda</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>two six packs</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>two six packs</td>
</tr>
<tr>
<td>Sprite</td>
<td>one six pack</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>one six pack</td>
</tr>
<tr>
<td>Club Soda</td>
<td>one six pack</td>
</tr>
<tr>
<td>Tonic Water</td>
<td>one six pack</td>
</tr>
</tbody>
</table>

### BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Varieties</td>
<td>one case (24)</td>
</tr>
</tbody>
</table>

### LIQUOR & SPIRITS

Below prices based on one liter bottles unless noted

#### VODKA

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose</td>
<td>$125.00</td>
</tr>
<tr>
<td>Breckenridge</td>
<td>$95.00</td>
</tr>
<tr>
<td>Ketel One</td>
<td>$95.00</td>
</tr>
<tr>
<td>Absolut</td>
<td>$75.00</td>
</tr>
<tr>
<td>Svedka</td>
<td>$60.00</td>
</tr>
<tr>
<td>Svedka - Clementine</td>
<td>$60.00</td>
</tr>
<tr>
<td>Svedka - Citrus</td>
<td>$60.00</td>
</tr>
</tbody>
</table>

#### RUM

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Captain Morgan</td>
<td>$70.00</td>
</tr>
<tr>
<td>Bacardi</td>
<td>$62.00</td>
</tr>
</tbody>
</table>

#### BOURBON & WHISKEY

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crown Royal</td>
<td>$105.00</td>
</tr>
<tr>
<td>Breckenridge</td>
<td>$95.00</td>
</tr>
<tr>
<td>Jameson</td>
<td>$95.00</td>
</tr>
<tr>
<td>Jack Daniels</td>
<td>$90.00</td>
</tr>
<tr>
<td>Jim Beam</td>
<td>$60.00</td>
</tr>
<tr>
<td>Fireball Cinnamon Whiskey</td>
<td>$55.00</td>
</tr>
</tbody>
</table>

#### SCOTCH

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glenlivet 12yr</td>
<td>$120.00</td>
</tr>
<tr>
<td>Dewar’s White Label</td>
<td>$95.00</td>
</tr>
</tbody>
</table>

#### BRANDY & COGNAC

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Courvoisier VSOP</td>
<td>$90.00</td>
</tr>
</tbody>
</table>

All prices subject to 20% Service Charge and applicable Sales Tax. All beverage prices include high quality disposable cups, stir sticks and beverage napkins.
## BEVERAGE ORDERING

### CORDIALS & SCHNAPPS

Below prices based on one liter bottles unless noted.

<table>
<thead>
<tr>
<th>Cordial/Schnapps</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grand Marnier</td>
<td>$130.00</td>
</tr>
<tr>
<td>Cointreau (750 ml)</td>
<td>$95.00</td>
</tr>
<tr>
<td>Bailey's Irish Cream</td>
<td>$90.00</td>
</tr>
<tr>
<td>Amaretto Disaronno</td>
<td>$90.00</td>
</tr>
<tr>
<td>Kahlua</td>
<td>$89.00</td>
</tr>
<tr>
<td>Jagermeister</td>
<td>$80.00</td>
</tr>
<tr>
<td>HW Peppermint Schnapps</td>
<td>$40.00</td>
</tr>
</tbody>
</table>

### DOMESTIC, PREMIUM & MICRO BEER BEVERAGES

Sold per Six-Pack.

#### DOMESTIC

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>$24.00</td>
</tr>
<tr>
<td>Bud Light</td>
<td>$24.00</td>
</tr>
<tr>
<td>Coors</td>
<td>$24.00</td>
</tr>
<tr>
<td>Coors Light</td>
<td>$24.00</td>
</tr>
</tbody>
</table>

#### PREMIUM

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corona</td>
<td>$26.00</td>
</tr>
<tr>
<td>Blue Moon</td>
<td>$26.00</td>
</tr>
<tr>
<td>Heineken</td>
<td>$26.00</td>
</tr>
<tr>
<td>Michelob Ultra (low carb)</td>
<td>$26.00</td>
</tr>
<tr>
<td>O’Douls</td>
<td>$26.00</td>
</tr>
</tbody>
</table>

#### COLORADO PROUD MICRO BREWS

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colorado Native (AC Golden Brewing Co.)</td>
<td>$28.00</td>
</tr>
<tr>
<td>Dale’s Pale Ale (Oskar Blues Brewery)</td>
<td>$28.00</td>
</tr>
<tr>
<td>Mama’s Little Yella Pils (Oskar Blues Brewery)</td>
<td>$28.00</td>
</tr>
<tr>
<td>Fat Tire (New Belgium Brewery)</td>
<td>$28.00</td>
</tr>
</tbody>
</table>

#### GLUTEN FREE

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Angry Orchard Hard Cider</td>
<td>$28.00</td>
</tr>
<tr>
<td>Barritt’s Ginger Beer (non-alcoholic)</td>
<td>$28.00</td>
</tr>
</tbody>
</table>

### WINE SELECTION

#### CHARDONNAY

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jordan</td>
<td>$103.00</td>
</tr>
<tr>
<td>La Crema</td>
<td>$52.00</td>
</tr>
<tr>
<td>Kendall Jackson - VR</td>
<td>$47.00</td>
</tr>
<tr>
<td>Estancia</td>
<td>$43.00</td>
</tr>
<tr>
<td>La Terre</td>
<td>$29.00</td>
</tr>
</tbody>
</table>

#### PINOT NOIR

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Crema Sonoma</td>
<td>$64.00</td>
</tr>
<tr>
<td>Estancia</td>
<td>$42.00</td>
</tr>
</tbody>
</table>

#### SPARKLING WINES & CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Brut</td>
<td>$172.00</td>
</tr>
<tr>
<td>Ruffino Prosecco</td>
<td>$45.00</td>
</tr>
<tr>
<td>Segura Reserva Brut</td>
<td>$45.00</td>
</tr>
</tbody>
</table>

#### CABERNET SAUVIGNON

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jordan</td>
<td>$158.00</td>
</tr>
<tr>
<td>Silver Oak Alexander Valley</td>
<td>$99.00</td>
</tr>
<tr>
<td>Robert Mondavi Napa</td>
<td>$68.00</td>
</tr>
<tr>
<td>Estancia</td>
<td>$44.00</td>
</tr>
<tr>
<td>La Terre</td>
<td>$29.00</td>
</tr>
</tbody>
</table>

### DREAMING TREE COLLECTION - EARTH FRIENDLY WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crush Red Blend</td>
<td>$50.00</td>
</tr>
<tr>
<td>Everyday White Blend</td>
<td>$50.00</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>$50.00</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>$50.00</td>
</tr>
</tbody>
</table>

All prices subject to 20% Service Charge and applicable Sales Tax. All beverage prices include high quality disposable cups, stir sticks and beverage napkins.
**BEVERAGE ORDERING**

### ALL THE EXTRAS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pineapple Juice (2 cans)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Tabasco Sauce (bottle)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bitters</td>
<td>$4.00</td>
</tr>
<tr>
<td>Grapefruit Juice (2 cans)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Margarita Salt (8oz tub)</td>
<td>$5.00</td>
</tr>
<tr>
<td>Worcestershire Sauce (bottle)</td>
<td>$5.00</td>
</tr>
<tr>
<td>Cherries (jar)</td>
<td>$5.00</td>
</tr>
<tr>
<td>Olives (jar)</td>
<td>$5.00</td>
</tr>
<tr>
<td>Cocktail Onions (jar)</td>
<td>$5.00</td>
</tr>
<tr>
<td>Orange Juice (2 pints)</td>
<td>$6.00</td>
</tr>
<tr>
<td>Cut Lemons &amp; Limes</td>
<td>$7.00</td>
</tr>
<tr>
<td>Garlic Stuffed Olives (jar)</td>
<td>$7.00</td>
</tr>
<tr>
<td>Tomato Juice (2 cans)</td>
<td>$8.00</td>
</tr>
<tr>
<td>Half and Half (quart)</td>
<td>$8.00</td>
</tr>
<tr>
<td>Bloody Mary Mix (quart)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Cranberry Juice (quart)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Tonic Water (6 pack)</td>
<td>$13.00</td>
</tr>
<tr>
<td>Club Soda (6 pack)</td>
<td>$13.00</td>
</tr>
<tr>
<td>Ginger Ale (6 pack)</td>
<td>$13.00</td>
</tr>
<tr>
<td>Coke (6 pack)</td>
<td>$13.50</td>
</tr>
<tr>
<td>Diet Coke (6 pack)</td>
<td>$13.50</td>
</tr>
<tr>
<td>Sprite (6 pack)</td>
<td>$13.50</td>
</tr>
<tr>
<td>Margarita Mix (quart)</td>
<td>$15.00</td>
</tr>
<tr>
<td>Sweet &amp; Sour (quart)</td>
<td>$15.00</td>
</tr>
<tr>
<td>Perrier Mineral Water (4 pack)</td>
<td>$15.00</td>
</tr>
<tr>
<td>Dansani Water (6 pack)</td>
<td>$15.50</td>
</tr>
<tr>
<td>Monster (4 pack)</td>
<td>$19.00</td>
</tr>
<tr>
<td>Dry Vermouth</td>
<td>$20.00</td>
</tr>
<tr>
<td>Sweet Vermouth</td>
<td>$20.00</td>
</tr>
<tr>
<td>Triple Sec</td>
<td>$25.00</td>
</tr>
</tbody>
</table>

### KEURIG BEVERAGE PACKAGE

**Premium Coffee Service** ................................................................. $55.00

Variety of individual beverage pods. Including regular, decaffeinated and flavored coffees, teas and hot chocolate. Includes non-dairy creamer, sugar and sweetener.

All prices subject to 20% Service Charge and applicable Sales Tax. All beverage prices include high quality disposable cups, stir sticks and beverage napkins.
The Epicurean Group is a proud member of BBB, NACE, Colorado Proud, PCMA, DMCVB, MPI, Denver Metro Chamber of Commerce & ICA.

We take pride in our suppliers & vendors and knowing where our food comes from. As members of Colorado Proud we serve naturally raised meats and produce from local farmers & suppliers whenever possible.

To learn more about our green initiatives please visit www.epicureangroupco.com.