

CATERING MENU

HOTEL INDIGO®

DENVER DOWNTOWN -
UNION STATION

v-vegetarian, ve-vegan, df-dairy free, gf-gluten free
All prices are subject to 25% service charge & applicable taxes guaranteed
Attendee numbers are due by noon three (3) business days prior to event

BREAKFAST

All Breakfast Buffets include regular and decaf La Colombe coffee, assorted hot teas, and fresh squeezed juices.
All buffets are based on per person pricing and up to 1 hour of service.
(If additional time is requested, \$2 per person, per hour will be added)

DIGGERS CONTINENTAL - \$20pp

Seasonal Fruit Display ve, gf
Assorted Noosa Yogurts & House Made Granola
Bagels & Breakfast Breads with Cream Cheese, Whipped Butter, Local Honey and Seasonal Jam
Steel Cut Oatmeal, Dried Fruit, Nuts ve, gf

GOLD RUSH - \$29pp

Seasonal Fruit Display ve, gf, df
Chefs Selection of Pastries
Lightly Scrambled Eggs v
Homestyle Potatoes ve, gf, df
Applewood Smoked Bacon and Sausage Links df
Substitute for: Turkey Bacon-\$2PP

MOTHER LODE - \$35pp

Seasonal Fruit Display ve, gf
Biscuit/Toast Station with Seasonal Preserves and Whipped Butter v
Choice of 3 Hot Items:

Lightly Scrambled Eggs v
Mini Vegetable Frittatas v
Applewood Smoked Bacon df
Pork Sausage Links df
Chorizo-Sweet potato hash df
Smoked Corned Beef Hash df
Turkey Bacon df
Green Chile Breakfast Burritos (can be modified to veg)
Belgian Waffles and Maple Syrup v
Homestyle Potatoes ve, gf



BREAKFAST ENCHANCEMENTS

PARFAIT BAR - \$10pp

Greek yogurt, house granola, seasonal fruit v

AVOCADO TOAST - \$18pp

Multigrain/sourdough bread, avocado, goat cheese, feta, overnight tomato, pickled chilies v
Add smoked salmon/gravlax - \$4pp

BAGEL AND LOX STAKE - \$22pp

Red onion, tomato, capers, cream cheese variations
Choice of 2: House cured gravlax, house smoked salmon, smoked white fish spread gf

BISCUIT CLAIM - \$22pp

Pimento cheese, seasonal preserves, local honey
Choice of 2: Ham, bacon, turkey bacon, breakfast sausage

LUNCH

All Lunch Buffets include regular and decaf La Colombe coffee, assorted hot teas, and soft drinks.
All buffets are based on per person pricing and up to 2 hours of service.

LODO DELI - \$29pp

Today's soup or petite house salad v

Potato salad or Yukon gold chips v

Assorted house baked cookies v

Choice of 3 sandos or salads:

Rotisserie chicken pesto sandwich: ciabatta, arugula, red onion, tomato

Muffaletta: salami, prosciutto, mortadella, smoked mozzarella, lettuce, tomato, olive relish

Roasted portobello mushroom wrap: spinach, pickled onion, vegan goddess, tomato ve

Mediterranean salad with balsamic vinaigrette: arugula, baby kale, olives, roasted peppers, feta v, gf

Baby Kale Salad: cashews, cranberries, radish, avocado, vegan goddess, crispy Shallots ve, gf

SANTA FE BUFFET -\$35pp

Yellow rice & peas ve, gf, df

Slow simmered black beans ve, gf

Elote casserole v

Warm corn and flour tortillas v

Jicama salad with cotija and achiote vinaigrette v

Warm churros with Mexican chocolate v

Choice of 3 proteins:

Chipotle pulled chicken gf, df

Grilled flank steak with fajita vegetables gf, df

Carne (pork) adovada gf, df

Guajillo-tamarind shrimp gf, df

Smoked Tofu ve, gf, df

HIGHLANDS ITALIAN -\$40pp

Parmesan Gnocchi, Herb Pesto v

House Made Garlic Bread v

Mediterranean Salad with Balsamic Vinaigrette: Arugula, Baby Kale, Olives, Roasted Peppers, Feta v

Choice of 1 dessert:

Tiramisu

Panna Cotta gf (can be prepared vegan)

Olive Oil Cake with berries and balsamic syrup

Choice of 1 protein:

Chicken Saltimbocca: roasted chicken breast, prosciutto/provolone gratinato, sage jus

Beef Tagliata: balsamic marinated flank steak/NY strip, arugula, overnight tomatoes, roasted peppers gf

Braised Pork Shoulder: tomato & mushroom sugo, cavatelli

HIKERS GRAIN BOWL - \$32pp

Choice of 1 protein: Roti chicken, shrimp, tofu, salmon (or add steak for \$3PP)

Choice of 1 grain: Cous cous, quinoa, farro, rice v

Mixes: baby kale, romaine, spinach, napa cabbage, charred peppers, pickled red onions, scallions, roasted corn and cucumber. ve, gf

Dressings: champagne, grain mustard, miso, balsamic ve, gf, df

Add additional protein -\$4pp

LUNCH CONT.

AMBLER ON (BOX LUNCH) - \$28pp

Rotisserie chicken pesto sandwich: ciabatta, arugula, red onion, tomato

Muffaletta: salami, prosciutto, mortadella, smoked mozzarella, lettuce, tomato, olive relish

Roasted portobello mushroom wrap: spinach, pickled onion, vegan goddess, tomato ve

Pesto pasta salad: oven dried tomato, shaved red onion, pepperoncini ve

Baby kale salad: cashews, cranberries, radish, avocado, vegan goddess, crispy shallots ve, gf

Potato salad or yukon gold chips v, gf

Macadamia chocolate chip cookies v

Soft drink or bottled water

BREAKS

All breaks are based on per person pricing and up 30 minutes of service

PICNIC IN THE CITY - \$12pp

Artisan cheese and charcuterie board

Mini toasts and crackers

Marinated olives and seasoned nuts

House pimento cheese and crackers

Whipped feta, honey garlic, and Calabrian Chile

SALUTARE - \$12pp

Yogurt parfaits, house granola, dried fruit

Vegetable crudité cup, vegan bagna cauda

Naked Juice shots

BYO TRAIL MIX- \$11pp

Assorted nuts and seeds

Dried fruit

Toasted coconut

Parched corn

Wasabi peas

CHIPS MEET DIPS- \$14pp

Choice of 3:

Tortilla chips served with Ambler's guacamole and seasonal house salsa

Toasted pita served with spinach artichoke dip, and hummus

Vegetable crudité served with vegan bagna cauda

Yukon gold potato chips and smoked onion-chive dip

Pita, charred eggplant, tzatziki, whipped feta

GIVE ME THE LODO - \$15 pp

Soft pretzels with deli mustard and beer cheese

Add a variety of craft beer - \$10pp

LOCAL RE-TREAT - \$11pp

Cookies

Trail mix

Assorted candy bars

Granola bars

GET YOUR POPCORN! - \$10pp

Enjoy freshly made popcorn with five popcorn shaker seasonings.

SERENITY IN THE CITY- \$13pp

Cucumber, lemon, and mint spa water paired with dark chocolate and fresh berries.

NEIGHBORHOOD FARMERS MARKET - \$15pp

Spread of seasonal fruits and veggies served with a side of ranch and yogurt sauce for dipping.

PROSPECTOR'S PERC After Hours - \$15pp

Enjoy your own coffee cart along with assorted local pastries.

Make it an Irish Coffee - \$3 pp

DAF does not cover cost of After-Hours Break

Must be reserved after 11am

ENCHANCEMENTS

Chips - \$4each

Granola mix - \$4each

Candy - \$4each

Granola bars - \$3each

River trail mix - \$7each

Seasonal fruit display - \$7pp

Artisanal cheese board - \$8pp

Charcuterie board - \$8pp

Crudité arrangement - \$7pp

Cookies - \$25 /dozen

BEVERAGES

PACKAGE

Unlimited non-acholic refreshments including assorted Coca Cola® beverages, water, La Colombe coffee and assorted hot teas.

ALL DAY - \$19 pp

HALF DAY (4hrs) - \$10 pp

ON CONSUMPTION

Coca Cola® Soft Drinks - \$5

Saratoga Waters - \$8

La Colombe Cold Brews - \$7

San Pellegrino - \$7

Energy Drinks - \$8

Coffee by the gallon - \$50

Hot Tea by the gallon - \$25

Spa Water by the gallon - \$35

EVENING BEVERAGES

All bars include assorted soft drinks for purchase.

All bars require 1 bartender per every 75 guests.

\$100 bartender fee

PACKAGE

Includes red and white wine along with assortment of craft and domestic beer.

First Hour - \$23pp

Additional Hours - \$18pp

HOSTED

ON CONSUMPTION

Mixed Drinks - \$12

Wine by the Glass - \$12

Craft and Imported Beer - \$9

Domestic Beer - \$7

CASH

ON CONSUMPTION

Mixed Drinks - \$13

Wine by the Glass - \$13

Craft and Imported Beer - \$10

Domestic Beer - \$8

Add: Ambler Crafted Cocktails - \$15 (Additional bartender may be required)

HORS D'OEUVRES

Hand passed or stationed:

Ordered by the dozen

Assorted mini quiche v,df, gf - \$36

Petite tostada, yucca puree, smoked scallop df, gf - \$48

Shrimp Agua Chile lettuce cup gf - \$48

Vegetarian rice paper rolls ve,gf - \$36

Shrimp and avocado rice paper rolls gf df - \$48

Shrimp cocktail shooters gf df - \$48

Baby potatoes, smoked salmon mousse, chives, salmon roe gf - \$48

Blue cheese smash burger sliders - \$36

Fried chicken sliders - \$36

Portobello sliders, arugula pesto - v \$36

Goat cheese, olive tapenade croustade - v, df \$36

Petite crab cake, old bay aioli - \$48

Caprese skewers v - \$36

Chicken satay, red curry glaze df - \$36

Soy-ginger salmon skewers gf df - \$48

Truffle-balsamic beef brochette gf df - \$48

Deviled egg variations gf - \$36

Taro chip, charred eggplant, pickled garlic ve, gf \$36

Lamb meatballs, harissa, lemon aioli - \$48

Shrimp potstickers, black vinegar dipping Sauce df - \$48

Pork potstickers, black vinegar dipping sauce - \$48



DINNER

Dinner buffets include regular and decaf La Colombe coffee, assorted hot teas and ice tea.
All buffets are based on per person pricing and up to 2 hours of service.

BYO BUFFET

Choice of 2 entrees -\$60pp or Choice of 3 entrees -\$75pp:

Chicken Saltimbocca, airline breast, prosciutto/provolone gratinato, sage jus gf

Beef Tagliata, balsamic marinated flank steak df, gf

Roasted NY steaks with compound butter, black garlic steak sauce gf

Smoked pork tenderloin, apple-rosemary jam gf, df

Chicken parmesan in hearty marinara

Prime rib, au jus, sauce raifort gf, df

Rotisserie leg of lamb, natural jus df, gf

Pan roasted salmon, soy ginger glaze df, gf

Carved roasted turkey, red wine-herb gravy

Carved Ambler rotisserie chicken gf

Harissa roasted chicken, Preserved lemon, olives df, gf

Garden ratatouille ve, gf, df

Vegetable Lasagna, layers of roasted vegetables, marinara sauce, and cheese (can be prepared vegan)

Seasonal/Custom Risotto, saffron, parmesan v, gf (vegan upon request)

Choice of 1 soup:

Summer Tomato Gazpacho v

Minestrone

Tomato Bisque v

Chef's Seasonal Selection

Choice of 1 salad:

Ambler Caesar salad

Chopped salad

Kale crunch

Baby Iceberg wedge

Heirloom tomato caprese

Watermelon, feta and cucumber salad

Salads can be modified to meet dietary restrictions

Choice of 2 sides:

Whipped Yukon gold potatoes v, gf

Herb Roasted Fingerling Potatoes v, df, gf

Parmesan Gnocchi with Fresh Pesto v

Fragrant Jasmine Rice Pilaf ve, df, gf

Sauteed Greens v, gf

Roasted Cauliflower ve, df, gf

Maple Glazed Carrots v, df, gf

Garlic Broccolini ve, df, gf

Lemon Roasted Asparagus ve, df, gf

Cornbread Stuffing v

Cranberry-Pecan Chutney v

Vegetable Couscous v

Choice of 1 dessert:

Panna cotta gf (vegan upon request)

Sticky toffee pudding

Chocolate Mousse cake, Amarena cherries

Seasonal cheesecake

Chocolate-espresso mousse

Olive oil cake, berries, balsamic syrup

Pecan waffle, maple Cremieux, stone fruit (or cranberry) compote

PRICES SUBJECT TO A SERVICE CHARGE (25%) AND TAXES (8%) ON ALL FOOD AND BEVERAGE. ALL TAXES AND FEES SUBJECT TO CHANGE. PLEASE ADVISE OF ANY FOOD ALLERGIES PRIOR TO YOUR EVENT.

DINNER

Plated Dinner includes regular and decaf La Colombe coffee, assorted hot teas and iced tea.
May choose up to 3 entrees

PLATED DINNER

Choice of 1 salad or soup:

Summer Tomato Gazpacho v

Minestrone

Tomato Bisque v

Chef's Seasonal Selection

Ambler Caesar salad

Chopped salad

Kale crunch

Baby Iceberg wedge

Heirloom tomato caprese

Watermelon, feta and cucumber salad

Salads can be modified to meet dietary restrictions

Chicken saltimbocca -\$40pp

Roasted chicken breast, prosciutto and provolone gratinato, sage jus, served with a side of parmesan gnocchi and seasonal sautéed greens gf

Beef tagliata -\$55pp

Balsamic marinated flank steak, arugula, overnight tomatoes, roasted peppers, with a side of herb roasted fingerling potatoes and grilled baby broccoli df, gf

Pan roasted salmon -\$45pp

Soy-ginger glaze, accompanied by jasmine rice pilaf and roasted cauliflower df, gf

Smoked pork tenderloin -\$45pp

Apple-rosemary confit, served with whipped Yukon gold potatoes and maple glazed carrots

Vegetable lasagna -\$35pp

Layers of fresh vegetables and cheese in a hearty marinara sauce, paired with a side of sautéed greens and a small garden salad (can be prepared vegan)

Garden ratatouille -\$35pp

A medley of seasonal vegetables, served with fragrant jasmine rice pilaf and lemon-roasted asparagus ve, df, gf

Prime rib au jus -\$55pp

Slow-roasted prime rib, served with sauce raifort, accompanied by cornbread stuffing and grilled baby broccoli

Harissa roasted chicken -\$40pp

Roasted chicken with preserved lemon and olives, served with parmesan gnocchi and roasted cauliflower

Braised pork shoulder -\$45pp

Tomato and mushroom sugo, cavatelli pasta, paired with a Mediterranean salad and house-made garlic bread

Parmesan gnocchi -\$35pp

Herb pesto, served with a side of grilled baby broccoli and a small garden salad v

Choice of 1 dessert:

Panna cotta gf (vegan upon request)

Sticky toffee pudding

Chocolate Mousse cake, Amarena cherries

Seasonal cheesecake

Chocolate-espresso mousse

Olive oil cake, berries, balsamic syrup

Pecan waffle, maple Cremieux, stone fruit (or cranberry) compote

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