

We've got the perfect venue.

THE KITCHEN

AMERICAN BISTRO

(303)623-3127-Denver

(312)836-1300-Chicago

(303)544-5973-Boulder

events@thekitchen.com



TO START

Passed

Priced per dozen, minimum of 2 dozen per selection

- Deviled Eggs truffle, caviar, chive (gf, v) 48
- Whipped Ricotta roasted beets, gremolata, toast (gfo, v) 48
- Savory Cruller whipped allium butter, black salt (v) 36
- Roasted Mushroom Slider black garlic, arugula (v) 36
- Buttermilk Fried Chicken Skewers green goddess, pickled red onion 48
- Tuna Tartare white ponzu, cilantro, lavash 60
- Lobster Wontons dashi aioli, cilantro, black sesame 60
- Dungeness Crab Tostada smashed avocado, fresno chili, lime (gf) 60
- Smoked Pork Tostada green chili, cotija, cilantro (gf) 48
- Gulf Shrimp Hushpuppies unagi, sriracha aioli, furikake 48
- Crispy Fish Tacos rockfish, jalapeno aioli, bibb lettuce (gf) 60
- K Cut Pork Ribs urfa, pineapple (gf) 60
- Vegetable Kabobs schug, herb yogurt (gf, v) 36
- Falafel tzatziki, pickled veg (gf, v) 36

DISPLAYED

Priced per guest, minimum 10 guests

- Israeli Hummus & Vegetables schug, muhamarra, house-made lavash (gfo, v+) 8
- Artisanal Cheese & Charcuterie pickles, house-made focaccia, jam, honeycomb (gfo) 18
- Seafood Platter oysters on the halfshell, chilled shrimp, avocado & dungeness crab salad, salmon rillette, cocktail sauce & mignonette (gf) 25



DINNER Three Course Plated Dinner Menu | \$80 per person

Plated option available in Denver and Chicago only

FIRST COURSE

choose one

Baby Lettuces peaches, fennel, green onion, crispy quinoa, blue cheese, honey-thyme vinaigrette (gf, v)

Fattoush couscous, cucumber, tomato, chickpeas, olives, peppers, tzatziki (v)

Gnocchetti broccoli pesto, pistachio, parmesan, chili, mint (v) +4

Orecchiette spiced colorado lamb, yogurt, chili, mint +6

MAINS

choose three.

for groups 20 and over, entrées to be selected ahead of time and submitted 1 week prior to date of event. for groups under 20 who would like guests to order entrée the day of event, please ask for customized menu.

Cast Iron Roasted Chicken hand-cut fries, black truffle cream (gf)

Grilled Hanger Steak charred onion, herb whipped potatoes, chimichurri (gf)

Halibut snap peas, white ponzu, brown butter, yuzu aioli, furikake, herbed jasmine rice

Double Cut Pork Chop roasted tomatoes, parmesan polenta, salsa verde (gf) +10

Scallops arroz negra, sauteed greens, romesco (gf) +12

Grilled Tuscan Strip Steak chimichurri, crispy potatoes (gf) +18

Crispy Cauliflower carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad (gf, v+)

SWEETS

choose one

Sticky Toffee Pudding orange marmalade, earl grey-caramel, granola, vanilla ice cream (v)

Buttermilk Panna Cotta seasonal fruit (gf, v)

Flourless Chocolate Cake hazelnut mousse, candied hazelnuts (gf, v)

Sweet Bites chef's selection +8



DINNER Three Course Family Style Menu | \$70 per person

FIRST COURSE

choose one for the table

Baby Lettuces peaches, fennel, green onion, crispy quinoa, blue cheese, honey-thyme vinaigrette (gf, v)

Fattoush couscous, cucumber, tomato, chickpeas, olives, peppers, tzatziki (v)

Gnocchetti broccoli pesto, pistachio, parmesan, chili, mint (v) +4

Orecchiette spiced colorado lamb, yogurt, chili, mint +6

MAINS

choose three for the table

Crispy Chicken Roulade black truffle cream (gf)

Grilled Hanger Steak charred onion, chimichurri (gf)

Halibut white ponzu, brown butter, yuzu aioli, furikake

Roasted Herbed Pork Loin roasted tomatoes, salsa verde (gf) +10

Scallops sauteed greens, romesco (gf) +12

Grilled Tuscan Strip Steak charred onion, chimichurri (gf) +18

Crispy Cauliflower carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad (gf, v+)

SIDES

choose three for the table

Cauliflower Elote cotija, chili, lime, cilantro (gf, v)

Herb Whipped Potatoes roasted garlic, cream, herbs (gf, v)

Crab Fried Rice thai lime nam jim, crushed peanuts, farm fried egg +8

Crispy Potatoes garlic, parmesan, herbs (v)

Carrots urfa, whipped feta, pistachio, sesame, cilantro, mint (v)

Rotating Seasonal Vegetable chef's selection

Beets shawarma spice, cucumber, tomato, hummus (v+)

SWEETS

choose one for the table

Sticky Toffee Pudding orange marmalade, earl grey-caramel, granola, vanilla ice cream (v)

Buttermilk Panna Cotta seasonal fruit (gf, v)

Flourless Chocolate Cake hazelnut mousse, candied hazelnuts (gf, v)

Sweet Bites chef's selection +8

BRUNCH Family Style Menu | \$36 per person

Exclusively available Friday, Saturday & Sunday 10am - 3pm

SWEETS

Includes 2 selections, add 3rd for +4pp

Kouign Amann dark chocolate, hazelnut (v) (Denver and Boulder only)

Coffee Cake seasonal fruit (v)

Danish cream cheese, seasonal fruit (v)

MAINS

choose two for the table

Steak and Eggs cast iron hanger steak, scrambled or poached egg, hash, ranchero sauce (gf)

BLT avocado aioli, fried egg, sourdough (gfo)

Lobster Roll cold water lobster, dashi aioli, brioche roll +10

Benedict avocado and dungeness crab cake, jalapeno, lime hollandaise +12

Belgian Waffle seasonal fruit, chantilly cream (v)

Chilaquiles roasted chicken, salsa roja, cojita, pepita, crema, pickled red onion, radish, cilantro, scrambled egg +2 (gf)

Baby Lettuces peaches, fennel, green onion, crispy quinoa, blue cheese, honey-thyme vinaigrette (gf, v)

Salmon Tartine smoked salmon, whipped cream cheese, dill, salmon roe, chopped egg, red onion, capers, sourdough (gfo) +5

SIDES

choose three for the table

Breakfast Potatoes (gf, v)

Sourdough or Whole Wheat Toast whipped butter, preserves (gfo, v)

Fresh Cut Fruit (gf, v+)

Housemade Bacon (gf)

Simple Salad vinaigrette (gf, v)

Greek Yogurt granola, clover honey (v)



BEVERAGE PACKAGES | Full wine list available upon request

Beverage packages can be customized for your event. Hosted bar also available based on consumption.

BEER, WINE & SODA 2 hours 34pp, +1 hours 10p

WINE

House Red
House White
House Rosé

BEER Selection of 5 local beers

SODA, COFFEE & ICED TEA

PREMIUM 2 hours 42pp, +1 hours 10pp

WINE

House Red
House White
House Rosé

BEER Selection of 5 local beers

PREMIUM SPIRITS

tito's vodka, tanqueray gin, milagro reposado tequila, benchmark bourbon, myer's dark rum, johnnie walker black blended scotch

SODA, COFFEE & ICED TEA



not inclusive of tax or gratuity

SUPER PREMIUM 2 hours 52pp, +1 hour 10pp

WINE

A selection of premium wines will be available at your event. Ask for details.

BEER Selection of 5 local beers

SUPER PREMIUM SPIRITS

belvedere vodka, hendrick's gin, tequila ocho blanco, woodford reserve bourbon, real mccoy 12 yr rum, glenfiddich 12 yr single malt scotch

SIGNATURE COCKTAILS

Host to select 2 Kitchen Signature Cocktails to be offered at event. Ask for details.

SODA, COFFEE & ICED TEA



not inclusive of tax or gratuity

BRUNCH BEVERAGE PACKAGE

Hosted bar also available based on consumption.

BRUNCH CELEBRATION PACKAGE 2 hours 26pp, +1 hours 10pp

Includes the following:

MIMOSAS oj, bubbles

BLOODY MARY vodka, lemon

HOUSE WINE red, white, rose

JUICE

COFFEE

SODA

TEA



not inclusive of tax or gratuity