



KEVIN TAYLOR'S AT THE OPERA HOUSE



CONTACT

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VEGETARIAN

French Onion Gougère, Aged Sherry, Black Truffle, Gruyere (V)

Red Beet Tartare, Whipped Brie, Mustard Seed, Apple, Rye Toast (V)

Gazpacho Soup Shooter, Pickled Watermelon, Chili Oil, Almond (Vegan) (GF) (DF)

Sweet Pea Falafel, Mint, Candied Lemon, Goat Cheese Yogurt (V)

Twice Baked Potato Salad, Chives, Asparagus, Parmesan, Mushroom "Bacon" (V)

Caprese Skewer, Mozzarella, Tomato, Basil, Balsamic Reduction (V) (GF)

SEAFOOD

Lump Crab Cakes, Apricot Jalapeno Jam, Carrot Escabeche

Smoked Salmon Salad, Cucumber, Deviled Egg Mousse, Fried Capers

Maine Lobster Roll, Old Bay, Pickled Celery, Potato Straws

Seared Tuna Tataki, Fried Sticky Rice, Chili Ginger Mayo, Sweet Soy* (GF)

Shrimp Hushpuppy, Grilled Corn, Chipotle Aioli, Cilantro

MEAT

Chorizo Paella Fritter, Carrots, Peas, Red Pepper Rouille

Grilled Lamb Sausage, Spiced Harissa, Feta, Pistachio

Chicken Fried Short Rib, Cheddar Gravy, Smoked Tomato, Chimichurri

Duck Confit, Orange Marmalade, Fennel, Chermoula, Brioche

Seared Chicken Pot Stickers, Ponzu Gastrique, Spiced Cashews (DF)

Bison Meatball, Chipotle Molé, Pickled Onions, Pumpkin Seeds (GF) (DF)

**These items may be served raw or undercooked or contain raw or undercooked ingredients.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

PLATTERS & DISPLAYS

Fresh Vegetable Crudité \$6 per person
Served with Two Chefs Dips (V)

Chickpea Hummus & Red Pepper Almond Spread \$8 per person
Flatbread Crackers, Vegetable Crudité (V) (DF)

Grilled Garden Vegetable & Spinach Mousse \$9 per person
Oven Dried Tomatoes, Zucchini, Dill, Mascarpone, Toasted Baguette (V)

Gourmet Artisan Cheese Selection \$11 per person
Fruit Mostarda, Marcona Almonds, Table Grapes, Assorted Crackers (V)

Charcuterie Board \$16 per person
Assorted Meat Selection, Garden Pickles, Red Peppers,
Olives, White Bean Puree, Crostini

Poached Gulf Shrimp Cocktail \$15 per person
Bloody Mary Cocktail, Citrus Remoulade, Lemon Wedges (GF)

Add Oysters with Mignonette \$6 Per Person
Add Maryland Crab Dip with Crackers \$6 Per Person

Roasted Beef Tenderloin Sandwiches \$15 per person*
Confit Tomatoes, Arugula, Herb Horseradish Aioli, Potato Rolls

Cubano Style Ham & Gruyere Sliders \$13 per person
Creole Mustard, Dill Pickles, Arugula, Salsa Verde

Macaroni & Cheese \$10 per person
Bacon Collard Greens, Aged Cheddar, Caramelized Onions
Add Grilled Chicken \$3 Supplement

Braised Beef Meatballs \$13 per person
Soft Polenta, Tomato Ragu, Parmesan, Basil

Brie en Croute \$80 per wheel (Serves Approximately 25 People)
Bourbon Raspberry, Truffle Chive & Garlic, Assorted Crackers

**These items may be served raw or undercooked or contain raw or undercooked ingredients.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Stations will be opened and replenished for 2 Hours if ordered for all guests

BUILD YOUR OWN ACTION STATIONS

Build Your Own Salad Station \$14 per person

Mixed Greens, Hazelnuts, Tomatoes, Cucumbers, Pickled Onion, Blue Cheese, Croutons
Comes with Balsamic and Whole Grain Mustard Vinaigrette

Pommes Frites Station \$7 per person

Truffle Aioli, Herb Mustard, Chipotle Ketchup, Parmesan, Nashville Hot Seasoning (V)

Twice Baked Potato \$10 per person

Toppings: Bacon, Aged Cheddar, Sun Dried Tomatoes, Crème Fraiche, Caramelized Onions (GF)

Sliced Sushi Grade Poke Station \$26 per person (*\$100 for uniformed chef for 2 hours*)*

Crispy Wonton, Scallions, Sesame Seeds, Sriracha, Miso Ponzu, Sushi Rice

Soft Flour Street Tacos

One Protein \$12 **Two Proteins** \$15 **Three Proteins** \$17

Pork Carnitas, Short Rib Barbacoa, Marinated Mahi Mahi, Achiote Chicken, Guajillo Mushrooms

Choice of 2 Salsas: Salsa Rojo, Salsa Verde, Chipotle Tomatillo Salsa, Arbol Chile Salsa

Sides: Shredded Cabbage, Queso Fresco, Guacamole, Pickled Onions, Cumin Crema, Hot Sauces

-Add Cilantro Rice & Black Beans \$3 Supplement

-Add Tortilla Chips \$2 Supplement

CARVING STATIONS (*\$100 for uniformed chef for 2 hours*)

Served with Dinner Rolls & Whipped Butter

Select One \$18 **Select Two** \$26 per person

NY Striploin, Herb Roasted Turkey, House Smoked Salmon, Orange-Rosemary Pork Loin

Premium Meats additional \$7 per person

Grilled Beef Tenderloin, Herb Crusted Prime Rib (50 person minimum) *

Choose Two Sauces

Bordelaise, Horseradish Cream, Rosemary Jus,

Caper Butter, Dill Crème Fraiche, Red Pepper Romesco

Choose One Side Included, **Two Sides** \$8 per person, **Three Sides**, \$15 per person

Mixed Greens Salad, Grape Tomatoes, Almonds, Beets, Blue Cheese, Sherry Vinaigrette (V)

Grilled Asparagus, Pea Pesto, Goat Cheese, Crispy Prosciutto (GF)

Potato Gratin, Gruyere, Leeks, Parmesan, Fine Herbs (V)

Creamy Soft Polenta, Mushrooms, Broccolini, Chili Oil (V)

Butternut Squash Lasagna, Zucchini, Sage Ricotta, Root Vegetable Bolognese (V)

PLATED DINNER OPTIONS – Guest Selection Required Prior to Event

All plated dinners are served with bread, butter, coffee service.

We can customize any menu. Prices are subject to change.

Two Course Menu \$52 per person (first course & entrée)

Three Course Menu \$60 per person (first course, entrée, dessert)

Three Course Duo Menu \$70 per person (first course, duo entrée, dessert)

SALAD (please select one)

Mixed Greens, Gold Beets, Shaved Fennel, Hazelnuts, Gorgonzola, Balsamic Vinaigrette (V) (GF)
Arugula & Prosciutto Salad, Pecans, Red Currants, Goat Cheese, Carrot Vinaigrette (GF)
Spinach Panzanella, Burrata, Tomatoes, Cucumbers, Pickled Onions, Basil Pesto Dressing (V)
Bibb Lettuce, Roasted Grapes, Haricot Vert, Puffed Quinoa, Hazelnuts, Blue Cheese Vinaigrette (V) (GF)
Baby Kale, Pears, Parmesan Crisps, Pistachios, Cauliflower Yogurt, Red Wine Vinaigrette (V) (GF)
Napa Cabbage, Crispy Wontons, Cucumber, Edamame, Cashews, Sweet Chile Miso Dressing (V)
Hearts of Romaine, Feta, Pepper Jardinera, Garlic Croutons, Creamy Caesar Dressing (V)

ENTRÉES (please select two)

A vegetarian option is available with all selections.

Zucchini Eggplant Terrine, White Bean Puree, Catalan Chard, Almond Romesco (Vegan) (GF)
Polenta Gnudi, Mushroom Bolognese, Asparagus, Salsa Verde, Whipped Ricotta (V)
Scottish Salmon, Herb Dumplings, Haricot Vert, Cured Tomatoes, Lemon Tarragon Butter (GF)*
Shrimp Crab Cakes, Grilled Pineapple Salsa, Coconut Curry Rice, Spiced Peanuts, Thai Herb Pesto
Seared Pacific Halibut, Carrot Mousse, Snap Peas, Potato Corn Succotash, Port Wine Butter (GF)*
Red Bird Farm Chicken Breast, Buttermilk Grits, Baby Carrots, Wild Mushrooms, Mustard Jus (GF)
Angus NY Strip Loin, Bacon & Onion Potato Gratin, Pepperonata, Jumbo Asparagus, Au Poivre (GF)*
Braised Colorado Lamb Leg, Farrotto, Fava Bean Caponata, Spiced Seed Crumble, Smoked Paprika Jus*
Pork Tenderloin, Cornbread Pudding, Butternut Squash Mousse, Watercress, Tarragon Apple Jus*

ENTRÉE DUOS (please select one)

Braised Beef Short Rib & Colorado Striped Bass
Polenta Cake, Grilled Broccolini, Peppadew Piperade, Tomato Cream

New York Strip Loin & Seared Salmon (GF)*
Yukon Gold Mash, Brussels Sprouts Gratin, Tobacco Onions, Creamy Horseradish

Roast Beef Tenderloin & Butter Poached Lobster* (\$10 supplement)
Sweet Pea Gnocchi, Prosciutto Ragu, Cauliflower, Truffle Béarnaise

DESSERT (please select one)

Chocolate Mousse Terrine, Salted Almonds, Crème Fraiche, Raspberry Port Coulis
Vanilla Bean Cheesecake, Toasted Coconut, Caramelized Pineapple, Passion Fruit Coulis
White Chocolate Hazelnut Bombe, Pomegranate Reduction, Cocoa Nibs, Cardamom Sable
Opera Torte, Espresso Buttercream, Mascarpone Chantilly, Fresh Berries
Strawberry Crème Parfait, Lemon Curd, White Chocolate Anglaise, Meringue Crisp (GF)

DINNER BUFFETS

All buffets served with fresh rolls, whipped butter, hot beverage station.

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All buffets served with fresh rolls, whipped butter, hot beverage station.

DENVER BUFFET \$54 per person

Select One Salad, Two Entrees, Two Sides & Two Desserts

ROCKY MOUNTAIN BUFFET \$60 per person

Select Two Soups or Salads, Two Entrees, Two Sides & Three Desserts

COLORADO BUFFET \$68 per person

Select Two Soups or Salad, Two Entrees, Three Sides & Four Desserts

SOUPS AND SALADS

Heirloom Tomato Bisque (V) (DF) (GF)

Butternut Squash Soup (V) (GF)

Mixed Greens, Gold Beets, Shaved Fennel, Hazelnuts, Gorgonzola, Balsamic Vinaigrette (V) (GF)

Arugula Salad, Charred Carrots, Walnuts, Goat Cheese, Orange Tarragon Vinaigrette (V) (GF)

Baby Kale, Poached Pears, Parmesan Crisps, Pistachios, Red Wine Vinaigrette (V) (GF)

Romaine Lettuce, Feta, Pepper Jardinera, Garlic Croutons, Creamy Caesar Dressing

ENTREES

Herb Roasted Chicken Breast, Whole Grain Mustard Jus (DF) (GF)

Seared Scottish Salmon, Capers, Lemon Dill Butter (GF)*

Baked Cod. Saffron Volute, Pistachio Tarragon Gremolata (DF) (GF)

Braised Short Rib, Confit Shallots Agrodolce

Spice Rubbed Pork Loin, Golden Raisins, Rosemary Jus (DF) (GF)*

Roast Beef Tenderloin, Smoked Onions, Bordelaise (DF) (GF)* (not available on Denver Buffet)

SIDES

Yukon Gold Potato Mash

Roasted Rosemary New Potatoes

Gold Potato Gratin, Parmesan Cream

Mediterranean Vegetables, Balsamico

Toasted Quinoa, Mushrooms, Almonds

Haricot Verts, Walnuts, Preserved Lemon

Patatas Bravas, Spicy Tomato

Steamed Jasmine Rice, Fresh Herbs

Grilled Asparagus, Lemon Olive Oil

Street Corn, Ancho Chili, Cotija

Brussels Sprouts, Pancetta, Parmesan

MINIATURE DESSERTS

Chocolate Olive Oil Cake, Cocoa Nibs (Vegan)

Chocolate Strawberry French Macaron (GF)

Dark Chocolate & Cashew Fudge (GF)

Mini PBJ Candy Bar

Almond Poppyseed French Madeline's

Pistachio Shortbread, Cream Cheese Mousse

Carrot Cake Bites, Cream Cheese Frosting

Chocolate Peanut Butter Mini Cupcakes

Chocolate Raspberry Mousse Tartlets (GF)

Coffee Vanilla Bean French Macaron (GF)

Pecan Blondie Bites

Lemon Vanilla French Madeline's

Cheesecake Tartlets, Graham Cracker

Strawberry Citrus Curd Tartlets

Brown Butter Shortbread Cookies

MINIATURE DESSERTS

Please select from choices below \$42 per dozen

Chocolate Olive Oil Cake, Cocoa Nibs (Vegan)
Chocolate Raspberry Mousse Tartlets (GF)
Chocolate Strawberry French Macaron (GF)
Coffee Vanilla Bean French Macaron (GF)
Dark Chocolate & Cashew Fudge (GF)
Pecan Blondie Bites
Mini PBJ Candy Bar
Lemon Vanilla French Madeline's
Almond Poppyseed French Madeline's
Cheesecake Tartlets, Graham Cracker
Citrus Curd Tartlets, Mixed Berry
Pistachio Shortbread, Cream Cheese Mousse, Strawberry
Carrot Cake Bites, Cream Cheese Frosting
Brown Butter Shortbread Cookies
Chocolate Peanut Butter Mini Cupcakes

ENHANCEMENTS & OPTIONS

Housemade Boxed Chocolates \$9 each

Two Housemade Chocolate Truffles, Boxed and Tied with a Ribbon

Bottled Water for the Table \$7 each

One Liter Aqua Panna Still Water or San Pellegrino Sparkling Water

Cake Cutting Service \$2 per person

We are happy to cut, plate, & serve

Hot Coffee Station \$135 initial setup

Hot Tea, Regular, Decaf Café Bel Etage Coffee

Sweeteners, Cream

\$45 Per Gallon Coffee Refill \$3 Per Tea Bag

Hot Tea Station \$75 initial setup, \$3 per tea bag

Spa Water Station \$135

Fruit Infused Water: Assorted Berries, Citrus, Cucumber

Wedding/Celebration Toast

House Prosecco \$5/\$8 per person

*Please Inquire for Custom Wedding Cake Pricing & Options

HOSTED BAR – BASED ON CONSUMPTION

If you would like to have a hosted bar, please select one of the options below. Each drink will be tallied and added to your final bill at the end of your event. You will be charged on total number of beverages served.

PREMIUM PACKAGE

LIQUOR \$10 per drink (up-charges will be applied for martinis, rocks & doubles)
Grey Goose Vodka, Bombay Sapphire Gin, Altos Silver Tequila, Stranahan's Whisky,
Tin Cup "High Rye" Colorado Bourbon, Glenlivet 12yr Single Malt Scotch, Bacardi Rum,
Captain Morgan Rum

WINE \$10 per glass
Sommelier's Choice

BEER \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

CALL PACKAGE

LIQUOR \$9 per drink (up-charges will be applied for martinis, rocks & doubles)
Woody Creek Vodka, Denver Dry Gin, Altos Silver Tequila, Fireside Whiskey,
Bulleit Rye Bourbon, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan Rum

WINE @ \$9 per glass
Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

HOUSE PACKAGE

LIQUOR \$8 per drink (up-charges will be applied for martinis, rocks & doubles)
Absolut Vodka, Bombay Dry Gin, Altos Silver Tequila, Dewar's White Label Scotch,
Old Forrester Bourbon, Bacardi Rum

WINE \$8 per glass
Sommelier's Choice

BEER \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

SOFT DRINKS and BOTTLED WATER \$3.50 each
Selection of Coca-Cola products, fresh fruit juices, bottled water

HOSTED PACKAGE BAR

Hosted bar packages are charged at an hourly price for all guaranteed adults over 21. All packages include soft drinks. Please select from the options below.

BEER & WINE PACKAGE

2 hours, \$19 per person

3 hours, \$23 per person

4 hours, \$27 per person

Beer Selections: Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

House Wine Selections: Sommelier's Choice

PREMIUM PACKAGE

2 hours, \$27 per person

3 hours, \$32 per person

4 hours, \$37 per person

Beer Selections: Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Premium Wine Selections: Sommelier's Choice

Premium Cocktail Selection: Grey Goose Vodka, Bombay Sapphire Gin, Altos Silver Tequila, Stranahan's Rocky Mountain Whisky, Tin Cup "High Rye" Colorado Bourbon, Glenlivet 12yr Single Malt Scotch, Bacardi Rum, Captain Morgan Rum

CALL PACKAGE

2 hours, \$22 per person

3 hours, \$27 per person

4 hours, \$32 per person

Beer Selections: Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Call Wine Selections: Sommelier's Choice

Call Cocktail Selection: Woody Creek Vodka, Denver Dry Gin, Altos Silver Tequila, Fireside Whiskey, Bulleit Rye Bourbon, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan Rum

ADDITIONS

Wine Service with Dinner

- Additional charges apply based on wine selections

CASH BAR

Cash bar beverages are charged to guests as ordered. Please create your bar offerings from the list below. We will provide signage at each bar, listing pricing and offerings.

PREMIUM SELECTION -Prices vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

Grey Goose Vodka, Bombay Sapphire Gin, Altos Silver Tequila, Stranahan's Whisky, Tin Cup "High Rye" Colorado Bourbon, Glenlivet 12yr Single Malt Scotch, Bacardi Rum, Captain Morgan Rum

WINE

Sommelier's Choice

BEER \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

CALL SELECTION -Prices vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

Woody Creek Vodka, Denver Dry Gin, Altos Silver Tequila, Fireside Whiskey, Bulleit Rye Bourbon, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan Rum

WINE

Sommelier's Choice

BEER \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

HOUSE SELECTION -Prices vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

Absolut Vodka, Bombay Dry Gin, Altos Silver Tequila, Dewar's White Label Scotch, Old Forrester Bourbon, Bacardi Rum

WINE

Sommelier's Choice

BEER \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

SOFT DRINKS and BOTTLED WATER @ \$3.50 each

- All bars require a \$150 bar/bartender set-up service charge.