



FOOD INCLUDED SUITES MENU

(One Serving Per Ticket)

Any item with pricing may be substituted for any included item within its category for an additional charge per person.

PACKAGE INCLUDES

One Bottled Water, One Assorted Soda & One All Beef Hot Dog

SNACKS

Choose Two:

* **POPCORN** GF V

* **ROASTED PEANUTS** GF V

MINI PRETZELS V

Substitutions

CRACKER JACKS (\$3 per person) GF V

Molasses Flavored, Caramel-Coated Popcorn & Peanuts

CHIP & DIP BAR (\$9 per person) GF V

Kettle Style Potato Chips & Tortilla Chips served with Salsa, Guacamole & Caramelized Onion Dip

COLD APPETIZERS

Choose One:

* **GARDEN SALAD**

Crisp Romaine, Baby Spinach & Arugula, Cucumber, Tomatoes, & Carrots with Ranch & Balsamic Vinaigrette Dressing

VEGETABLE MEZZE V

Baby Heirloom Carrots, Cucumber Sticks, Red Radish, Citrus Balsamic Cherry Tomatoes with Roasted Garlic Hummus, Mixed Olives, Roasted Red Peppers & Flatbread Crackers

Substitutions

SUMMER POWER SALAD (\$4 per person) GF V

Crisp Romaine, Baby Spinach & Arugula, Strawberries, Blueberries, Toasted Pecans, Crumbled Goat Cheese, & Citrus Balsamic Vinaigrette Dressing

GRAND WEST FIESTA DIP (\$4 per person) GF V

Layered Refried Beans, Sour Cream, Guacamole, Cheddar Jack Cheese, Black Olives, Pico de Gallo, Served with Tortilla Chips

FRUIT PLATTER (\$5 per person) GF V

Seasonal Melons, Pineapples, Grapes, and Berries

ARTISAN CHEESE BOARD (\$8 per person) V

Served with Assorted Crackers

GF Gluten Free V Vegetarian

Please contact the Suites Catering Department at 303-312-2550 or coorsfieldsuitecatering@aramark.com to discuss dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



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HOT APPETIZERS

Choose One:

*** BAVARIAN PRETZEL STICKS** 

Served with Beer Cheese Dip on the Side

MINI CORN DOGS

Served with Yellow Mustard

CHIPS & QUESO  

Mexican Style Cheese, topped with Pico de Gallo

Served with Tortilla Chips

Substitutions

CHICKEN TENDERS (\$5 per person)

Served with Sweet BBQ Sauce & Honey Mustard

SOUTHWEST EGG ROLLS (\$6 per person)

Served with Jalapeno Ranch Dressing

CHICKEN WINGS (\$7 per person)

Chicken Wings with your Choice of Traditional Buffalo Sauce or Sweet BBQ Sauce on the side.

Served with Bleu Cheese or Ranch Dressing

ENTRÉE

In addition to your All Beef Hot Dogs, please choose one of the following:

*** PIZZA**

Cheese and Pepperoni Pizza

Oven Baked Pizza Prepared with House Made Dough and Zesty Marinara Sauce

BBQ CHICKEN SLIDERS

Marinated & Grilled BBQ Chicken, Sofrito, Slider Bun, Dill Pickle Chips & Pickled Red Onions

BRISKET BURNT ENDS & CHILE VERDE MAC & CHEESE

House Smoked Brisket Burnt Ends, Chile Verde, White Cheddar Mac & Cheese, Herbed Bread Crumb

STREET TACOS

Achiote Chicken and Carne Asada

Flour Tortillas, Cotija Queso, Pickled Red Onions, Sour Cream, Guacamole, Jalapenos, Pico de Gallo

Substitutions

CLASSIC CLUB HOAGIE (\$4 per person)

Ham, Genoa Salami, Capicola Hot Ham, Provolone, Lettuce, Tomato, Onion, & Basil Aioli on a Hoagie Roll

SOUTHWEST FAJITAS (\$6 per person)

Grilled Chicken and Rib Eye Steak Fajitas served with Spanish Rice, Mexican Style Cheeses, Shredded Lettuce,

Pico de Gallo, Sour Cream, Guacamole, & Flour Tortillas

BEEF SHORT RIB PASTRAMI SLIDERS (\$8 per person)

Swiss Cheese, Grain Mustard, Dill Pickle Chips & Pretzel Slider Bun

 Gluten Free  Vegetarian

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DESSERTS

Choose One:

*** CHOCOLATE CHUNK COOKIES** 

Chewy, Sweet Chocolate Chunk Cookies

ROCKSLIDE BROWNIE BARS 

Brownie topped with Caramel, Brownie Cubes, Toasted Pecans, & Drizzled Caramel Ganache

Substitutions

HÄAGEN - DAZS® BARS (\$4 per person)  

Vanilla Ice Cream, Chocolate Coating

ASSORTED CUPCAKES (\$5 per person)

An Assortment of Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter Cup & Lemon Meringue

DESSERT CART

Chef's Selected Cakes, Pies, Ice Cream Sundaes, Chocolate Cordial Cups & Assorted Liquors

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