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# Event Catering Menu

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## SMALL BITES

Up to 100 people | Priced per person

\*Event Server Fee of \$125 for ALL events without a bar

**Tomato Mozzarella Skewer.....\$5/person**  
cherry tomatoes, mozzarella balls, and basil

**Cauli Popcorn.....\$7/person**  
fried cauliflower popcorn with lemongrass sambal aioli

**Miso Short Rib Crostini.....\$8/person**  
braised miso short rib with caramelized shitake mushroom on rustic crostini and cashew shoyu sauce

**Charcuterie.....\$15/person**  
meats, antipasto, olives, artisan cheeses, crackers & grilled breads

**Veggie Platter.....\$10/person**  
fresh, pickled and roasted vegetables & red pepper hummus

**Club Scout Sandwich Platter.....\$15/person**  
turkey, bacon, avocado, muenster, mayo, lettuce, tomato, japanese milk bread, cut in quarters



# BREAKFAST

Up to 100 people

Make it a plated breakfast for \$5/person

\*Event Server Fee of \$125 for ALL events without a bar\*

## BUFFET

\*includes coffee station per person

**Eggs, Potatoes, & Bacon.....\$25/person**

Scrambled eggs, roasted seasoned potatoes, and bacon

**Rambler Toast.....\$25/person**

French toast, thick cut bacon, and an assortment of fresh fruits

## OTHER

**Rise & Shine Handpie.....\$8/person**

bacon, egg, muenster, onion, peppers

**Acai Granola Bowl.....\$10/person**

cashews, seeds, oats, granola, fruit, honey, yogurt

**Chia Pudding Bowl.....\$9/person**

seasonal fruit flavors, cashews, honey

**Yogurt Parfait.....\$5/person**

Personal bowls with yogurt, granola, fresh fruit, and honey drizzle

**Fresh Fruit.....\$6/person**

Seasonal selection of fruit variety



# BREAKFAST

Up to 100 people

\*Event Server Fee of \$125 for ALL events without a bar\*

## BEVERAGES

**Breakfast Beverage Station.....\$3/person**

Choice of hot teas, orange juice, and water station

**Sodas (by consumption).....\$4/soda**

Varietal selection of Rocky Mountain Sodas

**Mimosa or Bloody Mary Station.....\$20/person**

Choice of bottomless build-your-own mimosas or bloody mary station with juices and fixings

\*Full Bar options on Bar page\*



# LUNCH

Up to 100 people | Priced per person

Make it a plated lunch for \$5/person

\*Event Server Fee of \$125 for ALL events without a bar\*

## MAINS

**Club Scout Sandwich Platter.....\$15/person**

turkey, bacon, avocado, muenster, mayo, lettuce, tomato, japanese milk bread

**Local Sandwich Platter.....\$15/person**

veggies, avocado, herb goat cheese, black garlic aioli, rustic loaf

**Mediterranean Bowl.....\$15/person**

chickpea, kalamata, pepper, onion, avocado, tomato, mediterranean vinaigrette on grains

## SIDES

**Side Salad.....\$6/person**

Mixed greens, tomato, cucumber, onion, mediterranean vinaigrette

**Chips.....\$3/person**

Kettle chips

**Fresh Fruit.....\$6/person**

Seasonal fresh fruit

**Soup of the Day.....\$5/person**

Chef's choice of soup based on seasonal ingredients



# LUNCH

Up to 100 people | Priced per person

Make it a plated lunch for \$5/person

\*Event Server Fee of \$125 for ALL events without a bar

## BEVERAGES

**Lunch Beverage Station.....\$6/person**

Fresh brewed coffee & tea with fixings, orange juice, and water station

**Sodas (by consumption).....\$4/soda**

Varietal selection of Rocky Mountain Sodas

**Mimosa or Bloody Mary Station.....\$20/person**

Choice of bottomless build-your-own mimosas or bloody mary station with juices and fixings

\*Full Bar options on Bar page\*

## DESSERTS

**GF Chocolate Lava Cake.....\$10/person**

Warm chocolate cake with melty center served in individual portions

**Mixed Berry Cobbler.....\$10/person**

Seasonal fruit cobbler, with a brown butter biscuit topping

**Warm Brownie.....\$10/person**

Decadent chocolate cheesecake brownie

**Ice Cream Add On.....\$2/person**

Vanilla flavored ice cream



# DINNER

Up to 50 people

\*Event Server Fee of \$125 for ALL events without a bar

## FAMILY STYLE

Pricing includes choice of 2 sides. Add sides for additional \$10/person per side.

- 1 Entree Choice.....\$40/person
- 2 Entree Choices.....\$50/person
- 3 Entree Choices.....\$60/person

## PLATED MEAL

Pricing includes choice of 2 sides. Add sides for additional \$10/person per side.

- 1 Entree Choice.....\$45/person
- 2 Entree Choices.....\$55/person
- 3 Entree Choices.....\$65/person

## ENTREES

### Grilled Steak

Seared flank steak with garlic chili chimichurri

### Garlic and Herb Chicken

Chicken breast marinated with garlic and herbs

### Market Fish

Miso glazed fresh fish with blistered grape tomatoes

### Seared Mixed Mushrooms - VEG

Local exotic mushrooms seared with fresh garlic and herbs

## SIDES

**Roasted Carrots.....\$10/person**

Brown butter and honey roasted carrot

**Creamy Polenta.....\$10/person**

Charred leek creamy polenta

**Creamed or Sautéed Spinach.....\$10/person**

Creamed spinach made with local goat cheese

**House Salad.....\$10/person**

Mixed greens, tomato, cucumber, onion, mediterranean vinaigrette



# DINNER

Up to 50 people

\*Event Server Fee of \$125 for ALL events without a bar

## DESSERTS

**GF Chocolate Lava Cake.....\$10/person**

Warm chocolate cake with melty center served in individual portions

**Mixed Berry Cobbler.....\$10/person**

Seasonal fruit cobbler, with a brown butter biscuit topping as a self-serve dessert

**Warm Brownie.....\$10/person**

Decadent chocolate cheesecake brownie served in individual portions

**Ice Cream Add On.....\$2/person**

Vanilla flavored ice cream



# FOOD STATIONS

For 40-100 people

Chef attended and cooked to order on a flat grill in front of your guests.

Chef attendant fee of \$125 per station.

## Rambler Toast

**\$17/person**

Cream and egg-soaked Japanese milk bread, baked in a brown butter iron skillet with seasonal berries & fresh cream

## Rolled Omelettes

**\$17/person**

Omelette stuffed with your choice of bacon, miso short rib, diced chicken, bell peppers, onions, tomatoes, shredded cheese, goat cheese, mushrooms, herbs

## Birria Tacos

**\$20/person**

Cheese-crust corn tortillas stuffed with your choice of birria braised beef, shredded cheese, yellow onion, local cotija, cilantro, julienne radish, with braising jus and lime

## Miso Short Rib Lettuce Wraps

**\$17/person**

Bib lettuce wraps filled with your choice of miso short rib, bean sprouts, shredded carrots, cucumber, cashews, shredded cabbage, rice noodles, sweet chili sauce, cashew shoyu sauce, or sambal

## Greek Gyro Station

**\$22/person**

Spiced beef gyro with fresh vegetable medley, house made tzatziki, local goat cheese on toasted naan bread





# BAR

\*Bartender Fee of \$250 for every 30 people

## WELL LIQUOR

\$6

Miles Gin  
Exotico Tequila  
Benchmark Whiskey  
Lee Spirits Vodka  
Don Q Rum

## BEER

\$6

Avery White Rascal  
Odell's Kinship Lager  
Rotating Drafts

## HOUSE WINE

\$7

Los Vascos  
Sauvignon Blanc  
Rosé  
Cabernet Sauvignon  
La Marca Prosecco

## SIGNATURE COCKTAILS \$14

### Drunken Botanist

ketel one botanical grapefruit & rose, lemon, ginger, la marca prosecco

### Garden Party

ford's gin, cucumber water, lime, mint, fleur de sel

### Mexicali Blues

milagro reposado tequila, pineapple, scrappy's firewater tincture, cilantro, lime, chile lime salt

### Okinawa Old Fashioned

mars iwai Japanese whiskey, leopold bros maraschino, umami & shiso bitters, lemon & orange oil

H O M A  
at Kinship