



Event Catering Menu



H O M A
at Kinship



SMALL BITES

Minimum 12 per order. Passed apps require a \$125 Event Server Fee.

Chicken Quesadilla.....\$6/each

served with fresh salsa

Bacon Wrapped Scallop*.....\$7/each

chili lime compound butter (gf)

Tomato Mozzarella Skewer.....\$3/each

cherry tomatoes, mozzarella, and basil (v/gf)

Heirloom Tomato Bruschetta.....\$4/each

heirloom tomatoes, olive oil, and balsamic on a toasted crostini (v)

PLATTERS

Minimum 12 per order.

Veg Crudite.....\$14/person

vegetable medley & homemade hummus (v)

Fruit + Cheese.....\$15/person

assortment of fresh fruit & local cheeses (v)

Charcuterie.....\$16/person

meats, antipasto, olives, artisan cheeses, assorted breads

Cauli Popcorn.....\$8/person

fried cauliflower popcorn, lemongrass sambal aioli (v)

(gf) = gluten-friendly, (v) = vegetarian, (x) = vegan, (df) = dairy free

*These items may be served raw or undercooked based on your specification, 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.

All parties are subject to a 24% service charge and 8.20% sales tax . All events require a # person minimum. Events are charged based on the guarantee or actual attendance, if higher. Items and prices are subject to changes and availability. We require final orders to be submitted (10) business days prior to the event.



BREAKFAST

Make it a plated breakfast for \$5/person

BUFFET

Minimum of 12 people. Includes regular coffee station.

Eggs*, Potatoes, & Bacon.....\$35/person

scrambled eggs, roasted seasoned potatoes, and bacon (gf)

Rambler Toast.....\$32/person

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

ADD ONS

Minimum of 12 per order

Cinnamon Roll Platter.....\$4/each

homemade cinnamon-y goodness (v)

Yogurt Parfait.....\$6.5/each

yogurt, granola, fresh fruit, and honey drizzle (v)

Fresh Fruit Platter.....\$8/person

seasonal selection of fresh fruits (gf/df/x)

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BREAKFAST

Up to 100 people

BEVERAGES

Gallon of Coffee.....\$45/gallon

choice of light or dark roast from local roaster Holdfast Coffee Co.

Gallon of Hot Tea.....\$42/gallon

selection of organic hot teas

Half Gallon of Juice.....\$32/half gallon

choice of orange or cranberry

Bottled Organic Juices (by consumption).....\$6/each

assorted Natalie's organic juices

Topo Chico (by consumption).....\$5/each

bottled sparkling water

Craft Sodas (by consumption).....\$5/each

selection of bottled sodas & craft sodas

Mimosa or Bloody Mary Station.....\$22/person

choice of mimosas or bloody mary station with juices and fixings.

1.5 hours. requires a bartender.

Full Bar options on Bar page



LUNCH

Up to 100 people | Priced per person
Make it a plated lunch for \$5/person

MAINS

Club Scout Sandwich Platter*\$17/person

turkey, bacon, avocado, muenster, mayo, lettuce, tomato, locally made Japanese milk bread

Local Sandwich Platter.....\$16/person

veggies, avocado, Westcliffe herb goat cheese, garlic aioli, locally made rustic bread (v)

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

chickpea, kalamata, pepper, onion, avocado, tomato, mediterranean vinaigrette on grains and greens (x)

Add: grilled chicken (gf) +\$6 per person / cauli popcorn +\$4 per person (v)

Creamy Pesto Pasta.....\$24/person

crispy free-range chicken, bow tie pasta, fire roasted tomatoes, herb cashew pesto, parmesan

SIDES

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

mixed greens, tomato, cucumber, onion, mediterranean vinaigrette (x)

Chips or Fries.....\$4/person

house-made kettle chips or shoestring french fries (x)

Fresh Fruit.....\$8/person

seasonal fresh fruit (x)

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Make it a plated lunch for \$5/person

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selection of organic hot teas

Half Gallon of Juice.....\$32/half gallon

choice of orange or cranberry

Bottled Organic Juices (by consumption).....\$6/each

assorted Natalie's organic juices

Topo Chico (by consumption).....\$5/each

bottled sparkling water

Craft Sodas (by consumption).....\$5/each

varietal selection of bottled sodas

Mimosa or Bloody Mary Station.....\$22/person

choice of mimosas or bloody mary station with juices and fixings.

1.5 hours. requires a bartender.

Full Bar options on Bar page



LUNCH

Up to 50 people. Minimum 12 per order.

DESSERTS

GF Chocolate Lava Cake.....\$13/each

warm chocolate cake with melty center served in individual portions (gf)

Mixed Berry Cobbler.....\$11/each

seasonal fruit cobbler, with a brown butter biscuit topping as a self-serve dessert (v)

Warm Brownie.....\$5/each

decadent chocolate cheesecake brownie served in individual portions (v)

Assorted Cookies.....\$5/each

assortment of fresh baked cookies (v)

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

vanilla flavored ice cream (v)

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AFTERNOON BREAK

Up to 100 people. Minimum 8 per order.

SNACK STATIONS

Priced per person. Stations active for 1.5 hours.

Caffeine Boost.....\$22/person

locally roasted coffee, energy drinks, and sodas, paired with chocolate covered espresso beans + trail mix (gf/v)

Health Nut.....\$20/person

selection of organic hot teas, bottled juices, waters, and electrolyte lemonade, paired with trail mix and whole fruit (gf/v)

Chocolate Lover.....\$18/person

brownies, cookies, assortment of chocolate candies (v)

Sugar Rush.....\$15/person

craft bottled sodas, assortment of candies (v)

A LA CARTE SNACKS

Minimum 12 per order.

Chips.....\$4/each

house-made kettle chips (x)

Whole Fruit.....\$4/each

assortment of seasonal fresh whole fruit (df/x)

Cookies.....\$5/each

assortment of fresh baked cookies. Minimum 12 per order. (v)

Trail Mix.....\$6/each

individual bags of trail mix (v)

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DINNER

Up to 50 people

FAMILY STYLE

Pricing includes choice of 2 sides. Add sides for additional \$10/person per side. Buffet option available up to 100 people.

- 1 Entree Choice (6oz.).....\$50/person
- 2 Entree Choices (4oz.)...\$60/person
- 3 Entree Choices (4oz.)...\$70/person

PLATED MEAL

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

- 1 Entree Choice (6oz.).....\$55/person
- 2 Entree Choices (4oz.).....\$65/person
- 3 Entree Choices (4oz.).....\$75/person

ENTREES

Grilled Steak*

seared flank steak with garlic chili chimichurri (gf)

Market Fish*

miso glazed fresh fish with blistered grape tomatoes (gf)

Garlic and Herb Chicken

chicken breast marinated with garlic and herbs (gf)

Seared Mixed Mushrooms - VEG

local exotic mushrooms seared with fresh garlic and herbs (4oz. cooked) (v)

SIDES

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

brown butter and honey roasted carrot (gf/v)

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

charred leek creamy polenta (gf/v)

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

creamed spinach made with local goat cheese (gf/v)

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

mixed greens, tomato, cucumber, onion, mediterranean vinaigrette (x)

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Mixed Berry Cobbler.....\$11/each

seasonal fruit cobbler, with a brown butter biscuit topping as a self-serve dessert (v)

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

vanilla flavored ice cream (v)

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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 \$200 per station.

Street Tacos

\$5/each

Corn tortillas stuffed with your choice of beef or chicken, shredded cheese, yellow onion, local cotija, cilantro, julienne radish, with braising jus and lime (gf)

Minimum 75 per order

Chicken Shawarma Station

\$7/each

herb marinated chicken, cucumbers, tomatoes, shaved red onions, Westcliffe goat cheese, hand-crafted tzatziki, toasted naan bread, quinoa, brown rice

Minimum 45 per order

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BAR

*Bartender Fee of \$250 for up to 4 hours
\$35 per additional hour

WELL LIQUOR

\$7

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

DRAFT BEER

\$7

Avery White Rascal
Odell's Kinship Lager
Odell's IPA
Red Leg Amber Ale
Rotating Drafts

HOUSE WINE

\$8

Los Vascos
Sauvignon Blanc
Rosé
Cabernet Sauvignon
La Marca Prosecco (\$11)

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

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