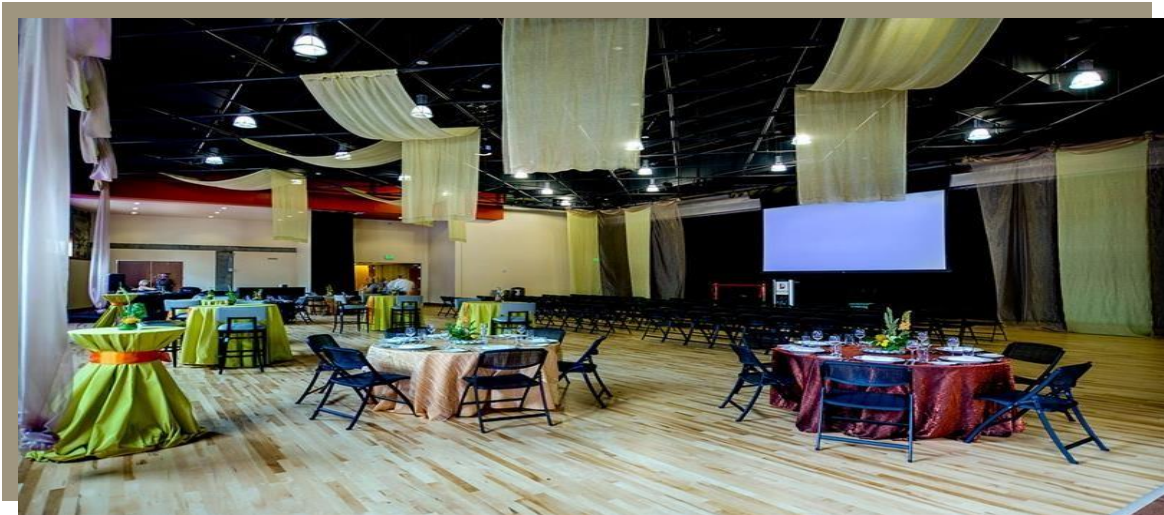




**kt  
rg** | KEVIN  
TAYLOR  
RESTAURANT  
GROUP



**Hillary MacArthur**  
Events Manager  
Kevin Taylor's at the Opera House  
The Studio Loft  
Limelight Lounge and Supper Club  
[hillary@ktrg.net](mailto:hillary@ktrg.net)  
303-867-0670

# ALL INCLUSIVE MEETING PACKAGES

*Includes Initial Set-Up of Coffee Service and Hot Teas, Milk, Sweeteners, Honey, Lemon*

## **Deluxe Inclusive Package** \$90 per person

### Breakfast Buffet

Seasonal Fruit Display (V)(GF)(DF)  
Artisan Granola, Individual Assorted Yogurts (V)  
Fresh Baked Breakfast Pastries (V)  
Sliced New York Bagels, Cream Cheese (V)  
Orange Juice, Cranberry Juice

### Morning Break

Seasonal Fruit Display (V) (DF) (GF)  
Granola Bars (V)  
Housemade Cookies, Brownies (V)

### Build Your Own Lunch Buffet

Includes Iced Tea, Lemonade

### Afternoon Snack Break

Gourmet Artisan Cheese Selection, Crackers (V)  
Vegetable Crudit , Herb Cr me Fraiche, Spiced Yogurt (V)(GF)  
Gourmet Salty Snack Mix (V) (DF)  
Housemade Cookies, Brownies (V)

## **Premium Inclusive Package** \$125 per person

### Breakfast Buffet (of choice)

### Morning Break

Seasonal Fruit Platter (V) (DF) (GF)  
Granola Bars (V)  
House made Cookies & Brownies (V)

### Build Your Own Lunch Buffet (of choice)

Includes Iced Tea and Lemonade

### Afternoon Snack Break

Gourmet Artisan Cheese Selection, Cracker Display (V)  
Vegetable Crudit , Herb Cr me Fraiche, Spiced Yogurt (V)(GF)  
Housemade Cookies, Brownies (V)  
Gourmet Salty Snack Mix (V)(DF)  
Assorted Chocolate Truffles, Petit Fours

Seasonal menu items are subject to availability. Pricing is subject to change.  
(V) = Vegetarian, (DF) = Dairy Free, (GF) = Gluten Free

## BREAKFAST BUFFETS

*Includes Coffee Service, Sugars, Sweeteners, Skim Milk, Cream Assorted Teas, Honey, Lemon*

### **SALON** \$15 per person

Whole Fruit Basket, Apples, Bananas, Oranges (V) (DF) (GF)

Assorted Housemade Breakfast Pastries (V) (DF)

Fresh Orange Juice, Cranberry Juice

### **LOGE** \$20 per person

Sliced Fruit Display, Grapes, Melon, Pineapple (V) (DF) (GF)

Artisan Granola, Individual "Light and Fit" Assorted Yogurts (V)

Assorted Housemade Breakfast Pastries (V)

Sliced New York Bagels, Cream Cheese (V)

Fresh Orange Juice, Cranberry Juice

### **STUDIO LOFT** \$25 per person

Denver Frittata, Peppers, Ham, Cheddar (GF)

Crispy Breakfast Potatoes (V) (DF) (GF)

Applewood Smoked Bacon, Breakfast Sausage (DF) (GF)

Assorted Housemade Breakfast Pastries (V) (DF)

Artisan Granola, Individual "Light and Fit" Assorted Yogurts (V)

Fresh Orange Juice, Cranberry Juice

### **LOBBY** \$30 per person

Sliced Fruit Display, Grapes, Melon, Pineapple (V)(DF)(GF)

Denver Frittata, Peppers, Ham, Cheddar (GF)

Crispy Breakfast Potatoes (V) (DF) (GF)

Brioche French Toast, Maple Syrup, Mixed Berries (V)

Applewood Smoked Bacon, Breakfast Sausage (DF) (GF)

Assorted Housemade Breakfast Pastries, Sliced Bagels and Cream Cheese (V)

Fresh Orange Juice, Cranberry Juice

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## PLATED LUNCH OPTIONS

*Kevin Taylor Catering is proud to offer only fresh ingredients and use local purveyors whenever possible. All plated lunches are served with bread, butter, coffee service.*

**Two Course Menu:** \$32 per person  
**Three Course Menu:** \$40 per person

### **SALAD / SOUP** (please select one)

Tomato Bisque, Cheddar Gougeres, Herb Pistou (V)

Romaine Salad, Roasted Beets, Pistachios, Goat Cheese, Tarragon Orange Vinaigrette (V)(GF)

Mixed Greens, Grape Tomatoes, Maytag Blue, Shaved Fennel, Balsamic Vinaigrette (V) (GF)

Butter Lettuce, Poached Pears, Feta, Walnuts, Poppyseed Dressing (V) (GF)

### **ENTRÉE** (please select one)

Roast Chicken Breast, Watercress, Cauliflower Couscous, Almond Raisin Vinaigrette

New York Strip, Fingerling Potatoes, Mustard Greens, Pearl Onions, Red Wine Mushroom Jus (GF)

Atlantic Salmon, French Green Lentils, Haricot Vert, Warm Bacon Vinaigrette (GF)

Goat Cheese Polenta Cakes, Pepperonata, Asparagus, Mint Chimichurri (V)

### **DESSERT** (please select one)

Coconut Tres Leches Cake, Lime Coulis, Macadamia Nuts, Candied Blueberries (V)

Apple Tatin, Caramel Cremeux, Berry Marmalade, Walnut Brittle (V)

Black Forest Gateau, Dark Chocolate Bavarian, Cherry Gel, White Chocolate Crumble (V)

Peanut Butter Crème Brûlée, Raspberry Pate de Fruit, Banana Meringue Cookie (V)

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## CUSTOM LUNCH BUFFETS

Starting at \$30 per person

Select the appropriate number of items from each of the following four categories and then build on as you wish, adding to the base price of \$30 per person.

### **SOUPS, SALADS & STARTERS** (Select two)

Tomato Bisque (V) (GF)

Romaine Salad, Roasted Beets, Pistachios, Goat Cheese, Tarragon Orange Vinaigrette (V)(GF)

Mixed Greens, Grape Tomatoes, Maytag Blue, Shaved Fennel, Balsamic Vinaigrette (V) (GF)

Butter Lettuce, Poached Pears, Feta, Walnuts, Poppyseed Dressing (V) (GF)

Garden Pasta Salad, Asparagus, Peppers, Grilled Zucchini, Basil Aioli (V)(DF)

Gold Potato Salad, Crisp Prosciutto, Celery, Capers, Pommery Mustard (GF)

### **MAIN COURSE** (Select two)

Roast Salmon, Snap Peas, Fava Beans, Lemon Dill Butter (GF)

Grilled Chicken Breast, Prosciutto, Mushroom, Corn Chowder (DF) (GF)

Penne Pasta Gratin, Broccoli, Cheddar, Caramelized Onions (V)

Pork Meatballs, Creamy Grits, Pimenton Tomato Ragu

Chicken Salad, Almonds, Currants, Celery, Poppyseed Aioli (GF)(DF)

### **SIDE DISHES & VEGETABLES** (Select two)

Haricot Verts, Olive Tapenade (V)(GF)(DF)

Grilled Asparagus, Roasted Garlic Aioli

Mediterranean Vegetables, Balsamico (V) (DF) (GF)

Homemade Potato Chips (V) (GF)

Butter Mashed Yukon Gold Potatoes (V) (GF)

Roasted Rosemary New Potatoes (V)(GF)(DF)

Chilled Orzo Salad, Grilled Vegetables, Fava Bean Pesto (V)

Couscous Salad, Raisins, Pinenuts, Goat Cheese (V)

### **DESSERTS** (Select two)

Fresh Fruit Display (V) (DF) (GF)

Key Lime Tart, Toast Meringue (V)

Chocolate Pistachio Mousse Tartlets, Candied Pistachios (V)

Milk Chocolate "Kit Kat" Bar (V)

Carrot Cake Bites, Candied Walnuts (V)

Checkerboard Shortbread Cookies (V)

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## GOURMET BOXED LUNCH

**GOURMET BOXED LUNCH** \$18 per person

**Choice of Sandwiches:**

**All Sandwiches include Lettuce and Tomato on Artisan Bread or Spinach Wrap**

Smoked Turkey Breast, Fontina Cheese,  
Herb Roast Beef, Horseradish, Tillamook Cheddar  
Black Forest Ham, Gruyere Cheese  
Artichoke, Provolone, Red Peppers, Black Olive Tapenade (V)

**All Boxed Lunches include:**

Pasta Salad, Kettle Chips, Fresh Baked Pastry, Bottled Water

## ADDITIONAL FOOD & BEVERAGE OPTIONS

**Snack Break** \$11 per person

Gourmet Artisan Cheese Selection with Crackers (V)  
Vegetable Crudité, Herb Crème Fraiche, Spiced Yogurt (V)(GF)  
Gourmet Salty Snack Mix (V) (DF)  
Housemade Cookies, Brownies (V)

**Picnic Break** \$13 per person

Gourmet Artisan Cheese Selection, Crackers (V)  
Seasonal Fruit Display (V) (DF) (GF)  
Vegetable Crudité, Herb Crème Fraiche, Spiced Yogurt (V)(GF)  
Gourmet Salty Snack Mix (V) (DF)  
Housemade Cookies, Brownies (V)

**Savory**

Gourmet Artisan Cheese Selection, Crackers (V) \$5 pp  
Chickpea Hummus, Olive Tapenade, Flatbread (V)(DF) \$5 pp  
Vegetable Crudité, Herb Crème Fraiche, Spiced Yogurt \$4 pp  
House Kettle Chips (V)(DF)(GF) \$2 pp  
Gourmet Salty Snack Mix (V)(DF) \$2 pp

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## **Sweet**

Seasonal Fruit Display (V) (DF) (GF) \$3 pp  
Artisan Granola, Individual Assorted Yogurts (V) \$4 pp  
Housemade Cookies, Brownies (V) \$5 pp  
Granola Bars (V) \$3 pp  
Housemade Chocolate Truffles \$9 pp  
Chocolate Covered Biscottis \$6 pp

## **Bottled Beverages**

Assorted Sodas (Pepsi Products) \$3.5 each  
Bottled Water \$3.5 each  
Aqua Panna Bottled Water \$3.5 (½ liter); \$7 liter  
Pellegrino Sparkling Water \$3.5 (½ liter); \$7 liter

## **Coffee & Tea**

Regular, Decaffeinated Coffee \$45 / gallon  
Assorted Hot Tea \$3 per tea bag

# **ENHANCEMENTS & OPTIONS**

<b>HAND MADE BOXED CHOCOLATES</b> <i>End your event on a sweet note... each guest will receive a beautiful box of two hand-made chocolate truffles, tied with a ribbon.</i>	\$9 each
<b>BISCOTTI</b> <i>Each guest will receive a hand-wrapped bag containing two fresh baked Biscotti from our Pastry Chef.</i>	\$6 each
<b>BOTTLED WATER FOR THE TABLE</b> <i>1 Liter Aqua Panna Still Water &amp; Pellegrino Sparkling Water</i>	\$7 each
<b>COFFEE &amp; TEA STATION</b> <i>Café Bel Etage Regular &amp; Decaf Coffee, Tazo Tea Selection</i>	\$135 Initial Set \$45 each refill
<b>ADDITIONAL SERVICE</b>	\$150 per person
<b>UNLIMITED FOUNTAIN SODA</b> <i>Pepsi, Diet Pepsi, Brisk Tea, Sierra Mist, Ginger Ale</i>	\$6 per person

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