



Catering & Event Guide

Hickory & Ash is a modern American meatery, offering hand crafted, Colorado-centric cuisine. Located within the Arista Broomfield community, Hickory & Ash features menus that offer a variety of hickory grilled, sustainable and locally sourced ingredients, such as beef provided exclusively by the esteemed Aspen Ridge Ranch. Offering craft cocktails, local beers and an extensive wine list round out the culinary offerings. We offer everything needed to produce an amazing event. From our professional event managers, accomplished chefs and highly trained service staff, we will assist with every step of the planning process for each event.

Passed Hors d'oeuvres

\$30 per dozen

Hot

- Chicken "Pot Pie" Tartlets, Peas, Carrots, Mushroom Bacon Ragu
- Paella Croquette, Shrimp, Chorizo, Chicken, Pimentón Aioli
- Lump Crab Cakes, Grilled Pineapple, Green Chile, Radish
- Pork Belly, Corn Bread Pudding, Miso Onion Jam, Cabbage Slaw
- Chicken Fried Short Rib, Pickled Fresno, Cheddar Mornay, Salsa Verde
- Polenta Cake, Ratatouille Compote, Baby Pepper, Whipped Ricotta (GF) (V)
- Lamb Sausage Scotch Olives, Goat Cheese, Tomato, Preserved Lemon

Cold

- Smoked Trout, Pretzel, Cucumber, Mustard Seeds
- Snow Crab Claw, Tomatillo Cocktail Sauce, Achiote Oil (DF)
- Maine Lobster Roll, Bacon, Micro Arugula, Béarnaise Aioli
- Tuna Tartare, Wonton, Wasabi Cilantro Mousse, Yuzu Ponzu
- Colorado Lamb Loin, Zucchini, Mint, Feta Red Pepper Coulis
- Salmon Pastrami, Asparagus, Apple, Horseradish Avocado Cream (DF)
- Baby Tomato Skewer, Goat Cheese, Pistachio, Smoked Balsamic (GF) (V)

Platters & Displays

Artisan Cheese Display \$8 per person

Apple Mostarda, Grapes, Marcona Almonds, Assorted Crackers (V)

Charcuterie Board \$12 per person

Soppresata, Beef Bresaola, Prosciutto, Mortadella, Vegetable Jardinera, Cured Olives, Red Peppers, Grilled Pita

Vegetable Crudité \$6 per person

Chickpea Hummus, Buttermilk Herb Mousse (V) (GF)

Roast Beef Tenderloin Sandwiches \$9 per person

Potato Rolls, Arugula, Tomato, Horseradish Aioli (DF)

Chilled Shellfish Platter \$15 per person

Market Oysters, Shrimp, Crab Claws, Bloody Mary Cocktail Sauce, Cucumber Mignonette, Lemons (GF) (DF)

(GF) = Gluten Free (DF) = Dairy Free (V) = Vegetarian

Lunch Menu

Two Course Menu \$27 per person (Starter & Entrée or Entrée & Dessert)

Three Course Menu \$37 per person (Starter, Entrée, Dessert)

Starters (Choose Three Options)

- Braised Meatballs, Tomato Ragu, Polenta, Goat Cheese
- Roasted Cauliflower, Romesco, Raisin, Olive (V)
- Baby Arugula Salad, Beets, Orange, Burrata (GF) (V)
- Tomato Soup, Savory Waffle, Pimento Cheese (V)

Entrees (Choose Three Options)

- Grilled Salmon Salad, Hickory Vegetables, Seed Granola, Goat Cheese
- Chicken Romaine Salad, Caesar Dressing, Endive, Feta, Preserved Lemon
- Sirloin Wedge Salad, Beefsteak Tomato, Bacon, Blue Cheese (GF)
- Cobb Salad, BBQ Chicken, Mixed Greens, Spiced Buttermilk Ranch (GF)
- Fried Chicken Sandwich, Pickles, Iceberg, Cucumber Jalapeño Yogurt, Fries
- Brisket Sandwich, Porter BBQ, Cabbage Slaw, Cilantro, Fries
- Squash Bolognese Rigatoni, Mushrooms, Spinach, Ricotta (V)

Desserts (Choose Two Options)

- PB&J Candy Bar, Raspberry, Salted Caramel, Dark Chocolate Cremeux (V)
- Carrot Cake, Cream Cheese, Pineapple, Coconut (V)
- Mascarpone Cheesecake, Key Lime, Passionfruit, Graham Cracker (V)
- Stranahan's Butterscotch Pudding, Marshmallow, Milk Chocolate, Sour Cherry (V)

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Dinner Menu

Two Course Menu \$35 per person (Starter & Entrée or Entrée & Dessert)

Three Course Menu \$45 per person (Starter, Entrée, Dessert)

Starters (Choose Three Options)

- Braised Meatballs, Tomato Ragu, Polenta, Goat Cheese
- Roasted Cauliflower, Romesco, Raisin, Olive (V)
- Baby Arugula Salad, Beets, Orange, Burrata (GF) (V)
- Kale & Wild Grains Salad, Yogurt, Fava Bean Hummus, Radish (GF) (V)
- Romaine Endive Salad, Preserved Lemon, Feta, Caesar Dressing
- Lobster Bisque, Black Truffle Dumplings, Herb Cream
- Tomato Soup, Savory Waffle, Pimento Cheese (V)

Entrees (Choose Three Options)

- Braised Beef Short Rib, Polenta, Broccolini, Cheddar, Horseradish (GF)
- 10 oz. Sirloin Steak, Mash Potatoes, Asparagus, Mushrooms, Au Poivre Jus (GF)
- Hickory Grilled Salmon, Asparagus, Beets, Fennel Apple Slaw (GF)
- Chicken Breast & Fried Chicken Leg, Mash Potatoes, Garden Vegetables, Sherry
- Colorado Lamb Shank, Farrotto, Feta, Fava Beans
- Squash Bolognese Rigatoni, Mushroom, Greens, Ricotta (V)
- Butter Poached Lobster, Snap Peas, Carrots, Pistachio, Orange (GF)(\$6 supplement)

Desserts (Choose Two Options)

- PB&J Candy Bar, Raspberry, Salted Caramel, Dark Chocolate Cremeux (V)
- Carrot Cake, Cream Cheese, Pineapple, Coconut (V)
- Mascarpone Cheesecake, Key Lime, Passionfruit, Graham Cracker (V)
- Stranahan's Butterscotch Pudding, Marshmallow, Milk Chocolate, Sour Cherry (V)

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Dessert Station

Petit Fours \$24 per dozen

- "Almond Joy" Coconut Wafer, Chocolate Almond Mousse (V)
- Pistachio French Macaroon, Cherry Port Jam (V)
- Brown Butter Shortbread Cookies, Dark Chocolate (V)
- Vanilla Bean Profiteroles, Lemon Curd (V)
- Carrot Cake Whoopie Pies, Cream Cheese (V)
- Chocolate Mousse Cake Bites, Cocoa Nibs (V)

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Hosted Bar

Based On Final Consumption

Premium Package

Liquor \$9 per drink

Grey Goose Vodka, Russel Henry London Dry Gin, Hornitos Reposado Tequila, Crown Royal Whisky, Bulleit Bourbon, Captain Morgan Rum, Glenlivet Scotch

Wine \$9 per glass

Sommelier's Selection

Beer \$5 per bottle

Coors Light, Coors N/A, Bristol Beehive Honey Wheat, Odell Cuthroat Porter, Wonderland Three Putt Pale Ale, Left Hand Nitro Milk Stout, Ska Modus Hoperandi IPA, Stem Apple Cider

Call Package

Liquor \$8 per drink

Woody Creek Vodka, Bravo Zulu Gin, Cuidado Blanco Tequila, Fireside Whiskey, Bacardi Rum, McClelland Single Malt Scotch

Wine \$8 per glass

Sommelier's Selection

Beer \$5 per bottle

Coors Light, Coors N/A, Bristol Beehive Honey Wheat, Odell Cuthroat Porter, Wonderland Three Putt Pale Ale, Left Hand Nitro Milk Stout, Ska Modus Hoperandi IPA, Stem Apple Cider

Well Package

Liquor \$7 per drink

Elevation Vodka, Denver Dry Gin, Cuidado Blanco Tequila, Jim Beam Bourbon, Peg Leg Rum, McClelland Single Malt Scotch

Wine \$7 per glass

Sommelier's Selection

Beer \$5 per bottle

Coors Light, Coors N/A, Bristol Beehive Honey Wheat, Odell Cuthroat Porter, Wonderland Three Putt Pale Ale, Left Hand Nitro Milk Stout, Ska Modus Hoperandi IPA, Stem Apple Cider

Inclusive Bar Packages

Charged at an hourly price and includes soft drinks

Beer & Wine Package

2 Hours \$19 per person

3 hours \$23 per person

4 hours \$27 per person

Beer Selections: Coors Light, Coors N/A, Beehive Honey Wheat, Cuthroat Porter, Three Putt Pale Ale, Left Hand Nitro Milk Stout, Modus Hoperandi IPA, Stem Apple 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, Coors N/A, Beehive Honey Wheat, Cuthroat Porter, 14er Saison, Three Putt Pale Ale, Prost Dunkel, Left Hand Nitro Milk Stout, Modus Hoperandi IPA, Stem Apple Cider

Premium Wine Selections: Sommelier's Choice

Premium Cocktail Selection: Grey Goose Vodka, Russel Henry London Dry Gin, Hornitos Reposado Tequila, Crown Royal Whisky, Bulleit Bourbon, Captain Morgan Rum, Glenlevit Scotch

Call Package

2 Hours \$22 per person

3 hours \$27 per person

4 hours \$32 per person

Beer Selections: Coors Light, Coors N/A, Beehive Honey Wheat, Cuthroat Porter, Three Putt Pale Ale, Left Hand Nitro Milk Stout, Modus Hoperandi IPA, Stem Apple Cider

Call Wine Selections: Sommelier's Choice

Call Cocktail Selection: Woody Creek Vodka, Bravo Zulu Gin, Cuidado Blanco, Fireside Whiskey, Bacardi Rum, McClelland Single Malt Scotch