

The Maven

Wedding Menus



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Wedding Offerings

Based on a 50 Guest Minimum and 90-Minute Buffet Service.

Menu price includes Iced Tea, Coffee and Water.

Pricing is per person unless otherwise indicated.

RECEPTION DISPLAYS

ANTIPASTO DISPLAY \$23

CHARCUTERIE ~ SPECK ~ PROSCUITTO DE PARMA ~ FINNOCCIONA
~ WHOLE GRAIN MUSTARD ~ CORNICHONS
FRESH VEGETABLES ~ SQUASH ~ ZUCCHINI ~ CARROTS ~ CELERY ~
BELL PEPPERS ~ MARINATED MUSHROOMS
ARTISAN CHEESES ~ CHEFS SELECTION OF FARMSTEAD CHEESES ~
QUINCE PASTE ~ GOURMET CRACKERS
PEPPERONCINI ~ CHERRY PEPPERS

FARMERS MARKET VEGETABLE STATION \$15

ASSORTED RAW VEGETABLES ~ CARROTS ~ CELERY ~ BELL PEPPERS
~ RADISH ~ SQUASH ~ ZUCCHINI ~ TOMATO
TRADITIONAL HUMMUS ~ CLASSIC GARBANZO BEAN DIP ~ PITA
FRENCH ONION DIP ~ GOURMET CRACKERS

CHILLED SEAFOOD DISPLAY \$38

ALASKAN KING CRAB LEGS ~ MEYER LEMON
SEASONAL OYSTERS ~ ON THE HALF SHELL ~ MIGNONNETTE
STEAMED MUSSELS ~ TARTAR SAUCE ~ LEMON WEDGES
COCKTAIL SHRIMP ~ TRADITIONAL COCKTAIL SAUCE

DIP STOP \$18

SMOKED TROUT RILLETTE ~ TOAST POINTS ~ CRÈME FRAICHE ~
MEYER LEMON
OLIVE TAPENADE ~ BASIL PESTO
FRENCH ONION DIP ~ CHIVE
TRADITIONAL HUMMUS ~ CLASSIC GARBANZO BEAN DIP ~ PITA
ASSORTED CRACKERS + HOUSE MADE CROSTINI

COLORADO \$26

BISON SLIDER ~ CHEDDAR CHEESE
LAMB LOLLIPOPS ~ MINT PESTO
CONTINENTAL SAUSAGE PIGS IN A BLANKET ~ HOUSE MADE
MUSTARD
TEMPURA BATTERED MUSHROOMS ~ HAYSTACK MOUNTAIN
GOAT CHEESE FONDUE
CHEF'S CHOICE MARKET VEGETABLES ~ RANCH DIP

BAKED BRIE \$12

BROWN SUGAR ~ TOASTED ALMOND ~ BERRY COMPOTE ~

BAGUETTE ~ CRACKERS

CARVING STATIONS

STATIONS REQUIRE A CHEF ATTENDANT FEE OF \$150 EACH
INCLUDES PETITE ROLLS AND WHIPPED BUTTER

ROASTED PORK STEAMSHIP \$15

WHOLE GRAIN MUSTARD ~ DIJON MUSTARD

HERB ROASTED PRIME RIB OF BEEF \$33

HORSERADISH CREAM ~ CARAMELIZED ONION

ROASTED LEG OF LAMB \$28

WHOLE GRAIN MUSTARD DEMI GLACE

WHOLE ROASTED BEEF TENDERLOIN \$30

HORSERADISH ~ SWEET ONION JAM

HERB ROASTED TURKEY BREAST \$16

CRANBERRY RELISH ~ SAGE AIOLI

MAPLE GLAZED HAM \$17

WHOLE GRAIN MUSTARD ~ DIJON MUSTARD

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GF = Gluten Free V = Vegetarian, VG = Vegan

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BUFFET DINNER

TWO ENTREES \$70

THREE ENTREES \$82

ONE HOUR BUTLER PASSED HORS D'OEUVRES

CHOOSE UP TO 3

HOT HORS D'OEUVRES

MINIATURE MARYLAND STYLE CRAB CAKES ~ REMOULADE
SUPPLI AL TELEFONO ~ BRAISED SHORT RIB ~ FRESH MOZZARELLA
~ POMODORO SAUCE
CHICKEN SALTIMBOCA ~ PROSCIUTTO DE PARMA ~ FRESH
MOZZARELLA ~ SWEET BASIL PESTO
BEEF TENDERLOIN PINXTO ~ PICKLED ONION ~ CHIPOTLE AIOLI ~
COTIJA CHEESE
SMOKED CHICKEN QUESADILLA ~ AGED JACK CHEESE ~ PICO DE
GALLO ~ CHIPOTLE AIOLI
BEEF WELLINGTON ~ HAZEL DELL WILD MUSHROOMS ~ RED WINE
DEMI GLACE
BROCCOLI ARANCINE ~ AGED CHEDDAR CHEESE ~ RISOTTO ~
SEASONED BREAD CRUMBS
BACON WRAPPED SHRIMP ~ CHIPOTLE COCKTAIL SAUCE
CHICKEN SATE ~ SOY MARINATED ~ SPICY PEANUT SAUCE
VEGETABLE SPRING ROLL ~ SWEET CHILI SAUCE
BACON WRAPPED SCALLOP ~ CHIPOTLE AIOLI
COCHINITA PIBIL STREET TACO ~ ACHIOTE ROASTED PORK ~
PICKLED ONION ~ CILANTRO ~ LIME

COLD HORS D'OEUVRES

CAPRESE SKEWER ~ MOZZARELLA ~ HEIRLOOM TOMATO ~ BASIL ~
BALSAMIC GLAZE
TUNA TARTARE ~ SWEET SOY ~ CUCUMBER ~ CILANTRO
BAY SCALLOP CEVICHE ~ LIME ~ JALAPENO ~ AVOCADO
LOBSTER SALAD ~ CELERY ~ BELL PEPPER ~ MAYONNAISE ~
BUTTERED TOAST POINT
SMOKED TROUT RILLETTE ~ TOAST POINT ~ CRÈME FRAICHE ~
MEYER LEMON
PROSCIUTTO DE PARMA WRAPPED ASPARAGUS ~ AGED BALSAMIC
PEPPERED BEEF TENDERLOIN ~ PICKLED ONIONS ~ HORSERADISH
CREAM
COCKTAIL SHRIMP SKEWER ~ CLASSIC COCKTAIL SAUCE

SOUP & SALAD OPTIONS

SELECT THREE

TOMATO BASIL SOUP ~ BASIL OIL ~ PARMESAN CHEESE CROUTONS
ITALIAN WEDDING SOUP ~ MEATBALL ~ DITILINI PASTA ~ SPINACH
~ PARMESAN CHEESE
ROASTED WILD MUSHROOM CREAM ~ HERB OIL
JALAPENO CORN CHOWDER ~ WHITE CHEDDAR CHEESE ~ CHILI OIL
~ CILANTRO
CAESAR SALAD ~ CHERRY TOMATOES ~ GARLIC CROUTONS ~
HOUSE MADE DRESSING
BABY GREEN SALAD ~ SHAVED VEGETABLES ~ RED WINE
VINAIGRETTE
CAPRESE ~ MOZZARELLA ~ TOMATO ~ PESTO ~ BALSAMIC
REDUCTION
STRAWBERRY SALAD ~ SPINACH ~ ARUGULA ~ GOAT CHEESE ~
PEPITA CRUNCHES ~ POPPY SEED DRESSING
ROASTED BEET SALAD ~ HARICOT VERTS ~ MUSTARD VINAIGRETTE
~ GOAT CHEESE

ENTREES

SELECT TWO OR THREE

VEGETARIAN

VEGETARIAN RISOTTO ~ SEASONAL VEGETABLES ~ PESTO
PARMESEAN GNOCCHI ~ RATTATOUILLE ~ PESTO
HAZEL DELL WILD MUSHROOM CAVATELLI ~ WILTED ARUGULA +
SPINACH ~ OVEN ROASTED TOMATO ~ HERB SALAD

SEAFOOD

LOBSTER MACARONI AND CHEESE ~ SAVORY CHEESE SAUCE ~
BREAD CRUMB + PARMESAN CRUST
SEARED SALMON ~ HARICOT VERTS ~ LEMON BUTTER ~ ROASTED
FINGERLING POTATOES
SIMPLY PREPARED SEASONAL FISH ~ SEASONAL SIDES
SEARED STEELHEAD TROUT ~ WILD RICE PILAF ~ TOMATO + CAPER
CHUTNEY

POULTRY

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HERB ROASTED BONELESS CHICKEN BREAST ~ SPINACH ~
PARMESAN RISOTTO ~ CAPER BUTTER SAUCE
SEARED COLORADO CHICKEN ~ GRILLED ASPARAGUS ~ SHREDDED
AU GRATIN POTATOES ~ RED WINE DEMI GLACE
DUCK BREAST ~ DUCK CONFIT HASH ~ SWEET POTATOES ~
SPINACH ~ ORANGE REDUCTION

BEEF, PORK, LAMB

GRILLED BISTRO TENDERLOIN ~ WILD MUSHROOM DEMI GLACE ~
HORSERADISH WHIPPED POTATOES ~ HARICOT VERTS
PORK CHEEK RAGOUT ~ CAVATAPPI PASTA ~ CIPPOLINI ONION ~
SWEET CORN ~ SPINACH ~ CRISPY PROSCIUTTO
PROSCIUTTO WRAPPED PORK LOIN ~ CRANBERRY GASTRIQUE ~
WHIPPED SWEET POTATOES
BRAISED BEEF SHORTRIBS ~ POLENTA ~ HARICOT VERTS ~ PEARL
ONION DEMI GLACE

INCLUDES:

FRESHLY BAKED ROLLS ~ WHIPPED BUTTER

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PLATED DINNER

ONE HOUR BUTLER PASSED HORS D'OEUVRES

CHOOSE UP TO 3

HOT HORS D'OEUVRES

MINIATURE MARYLAND STYLE CRAB CAKES ~ REMOULADE
SUPPLI AL TELEFONO ~ BRAISED SHORT RIB ~ FRESH MOZZARELLA
~ POMODORO SAUCE
CHICKEN SALTIMBOCA ~ PROSCIUTTO DE PARMA ~ FRESH
MOZZARELLA ~ SWEET BASIL PESTO
BEEF TENDERLOIN PINXTO ~ PICKLED ONION ~ CHIPOTLE AIOLI ~
COTIJA CHEESE
SMOKED CHICKEN QUESADILLA ~ AGED JACK CHEESE ~ PICO DE
GALLO ~ CHIPOTLE AIOLI
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DEMI GLACE
BROCCOLI ARANCINE ~ AGED CHEDDAR CHEESE ~ RISOTTO ~
SEASONED BREAD CRUMBS
BACON WRAPPED SHRIMP ~ CHIPOTLE COCKTAIL SAUCE
CHICKEN SATE ~ SOY MARINATED ~ SPICY PEANUT SAUCE
VEGETABLE SPRING ROLL ~ SWEET CHILI SAUCE
BACON WRAPPED SCALLOP ~ CHIPOTLE AIOLI
COCHINITA PIBIL STREET TACO ~ ACHIOTE ROASTED PORK ~
PICKLED ONION ~ CILANTRO ~ LIME

COLD HORS D'OEUVRES

CAPRESE SKEWER ~ MOZZARELLA ~ HEIRLOOM TOMATO ~ BASIL ~
BALSAMIC GLAZE
TUNA TARTARE ~ SWEET SOY ~ CUCUMBER ~ CILANTRO
BAY SCALLOP CEVICHE ~ LIME ~ JALAPENO ~ AVOCADO
LOBSTER SALAD ~ CELERY ~ BELL PEPPER ~ MAYONNAISE ~
BUTTERED TOAST POINT
SMOKED TROUT RILLETTE ~ TOAST POINT ~ CRÈME FRAICHE ~
MEYER LEMON
PROSCIUTTO DE PARMA WRAPPED ASPARAGUS ~ AGED BALSAMIC
PEPPERED BEEF TENDERLOIN ~ PICKLED ONIONS ~ HORSERADISH
CREAM
COCKTAIL SHRIMP SKEWER ~ CLASSIC COCKTAIL SAUCE

STARTER

SELECT ONE

TOMATO BASIL SOUP ~ BASIL OIL ~ PARMESAN CHEESE CROUTONS
ITALIAN WEDDING SOUP ~ MEATBALL ~ DITILINI PASTA ~ SPINACH
~ PARMESEAN CHEESE
ROASTED WILD MUSHROOM CREAM ~ HERB OIL
JALAPENO CORN CHOWDER ~ WHITE CHEDDAR CHEESE ~ CHILI OIL
~ CILANTRO
CAESAR SALAD ~ CHERRY TOMATOES ~ GARLIC CROUTONS ~
HOUSE MADE DRESSING
BABY GREEN SALAD ~ SHAVED VEGETABLES ~ RED WINE
VINAIGRETTE
CAPRESE ~ MOZZARELLA ~ TOMATO ~ PESTO ~ BALSAMIC
REDUCTION
STRAWBERRY SALAD ~ SPINACH ~ ARUGULA ~ GOAT CHEESE ~
PEPITA CRUNCHES ~ POPPY SEED DRESSING
ROASTED BEET SALAD ~ HARICOT VERTS ~ MUSTARD VINAIGRETTE
~ GOAT CHEESE

ENTREE

CHOOSE UP TO 3 SELECTIONS

PARMESEAN GNOCCHI \$48

~ RATTATOULLIE ~ PESTO

HAZEL DELL WILD MUSHROOM CAVATELLI \$48

~ WILTED ARUGULA + SPINACH ~ OVEN ROASTED TOMATO ~ HERB
SALAD

SIMPLY PREPARED SEASONAL FISH \$45

~ SEASONAL SIDES

COLORADO RAINBOW TROUT \$52

~ WILD RICE PILAF ~ VERA CRUZ

SEARED SALMON \$60

~ HARICOT VERTS ~ LEMON BUTTER ~ ROASTED FINGERLING
POTATOES

SEARED COLORADO CHICKEN \$49

~ GRILLED ASPARAGUS ~ FOUR CHEESE POTATO CASSEROLE ~ RED
WINE DEMI GLACE

ROASTED BONELESS CHICKEN BREAST \$49

~ GARLIC SEARED SPINACH ~ PARMESAN RISOTTO ~ ARTICHOKE +
CAPER BUTTER SAUCE

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PROSCUITTO WRAPPED PORK TENDERLOIN \$51

~ CRANBERRY GASTRIQUE ~ WHIPPED SWEET POTATOES

PORK CHEEK RAGOUT \$51

~ CAVATAPPI PASTA ~ CIPPOLINI ONION ~ SWEET CORN ~ SPINACH

~ CRISPY PROSCUITTO

BRAISED BEEF SHORTRIBS \$65

~ POLENTA ~ HARICOT VERTS ~ PEARL ONION DEMI GLACE \$40

BACON WRAPPED FILET OF BEEF \$82

~ WILD MUSHROOM DEMI GLACE ~ HORSERADISH WHIPPED

POTATOES ~ HARICOT VERTS

PEPPERCORN CRUSTED EYE OF RIBEYE \$76

~ GRILLED ASPARAGUS ~ HORSERADISH WHIPPED POTATOES ~

SWEET CORN RAGOUT

ROASTED RACK OF LAMB \$89

~ OLIVE OIL POACHED FINGERLING POTATOES ~ CHARRED

RADDICCHIO ~ CIPPOLINI ONION ~ WHOLE GRAIN MUSTARD DEMI

GLACE

DUO ENTREES

PEPPERCORN CRUSTED EYE OF RIBEYE + MARYLAND STYLE

CRABCAKE \$86

~ HORSERADISH WHIPPED POTATOES ~ GRILLED ASPARAGUS ~

WILD MUSHROOM RAGOUT

BEEF TENDERLOIN + SALMON \$86

~ WILD RICE PILAF ~ HARICOT VERTS ~ CHAMPAGNE BUERRE

BLANC

HERB ROASTED CHICKEN + GRILLED SHRIMP \$57

~ BASIL GNOCCHI ~ SUN DRIED TOMATO ~ WILTED SPINACH ~

VERA CRUZ

GRILLED BEEF TENDERLOIN + SEARED SCALLOPS \$89

~ FOUR CHEESE POTATO CASSEROLE ~ GRILLED ASPARAGUS ~ RED

WINE DEMI GLACE

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