



# CATERING & EVENTS

## ASPEN, COLORADO

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# PASSED HORS D'OEUVRES

**Up to 300 guests, \$38pp**

Selection of up to four / One hour of service

Each additional hour of service, \$10pp. Each additional item \$4pp per hour, unless otherwise noted

(Some items require a supplemental charge)

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## SEASONAL SAMPLE SELECTIONS

### BEET CROSTINI

whipped ricotta, pistachio, honey

### SHRIMP COCKTAIL

horseradish

### CHILI-LIME SHRIMP

mojo de ajo, guacamole

### LAS MONTAÑAS HAMACHI TARTAR

aji amarillo aguachile, cucumber

### CLARKS CRUDO

wasabi & lemon vinaigrette, capers, red onion, chive

### AVOCADO MOUSSE

basil, chili, sourdough

### JEFFREY'S TRUFFLED DEVILED EGGS (+\$4pp)

maldon salt, olive oil

### LAS MONTAÑAS TUNA TARTARE

avocado, white soy & lime ponzu, crispy quinoa

### CLARK'S JUMBO LUMP CRAB CAKES (+\$4pp)

lemon aioli

### CLASSIC STEAK TARTARE (+\$2pp)

capers, shallot, cornichons, grilled sourdough, dijonnaise

### WHITE BEAN HUMMUS

crispy seeds, pita chips

### GRILLED & CHILLED SPANISH OCTOPUS

bay leaf aioli, pickled fresno, cilantro

### CLARKS SLIDER (+\$2pp)

sauce gribiche, gruyere, pickles, brioche

### SMOKED SALMON

bagel chips, dill cream cheese, chives

(Add Caviar +\$6pp)

### MINI CLARKS LOBSTER ROLL (+\$4pp)

lemon aioli, bibb lettuce, fines herbs

### CAVIAR BLINI (+\$7pp)

caviar, creme fraiche, chives

### STRAWBERRY CROSTINI

whipped ricotta, aged balsamic, basil

## LATE NIGHT SNACKS \$6pp

### JEFFREY'S POPCORN

nutritional yeast, clarified butter

### MINI TACOS

(choose one) steak, achiote chicken, shrimp, carnitas on flour tortilla, monterey jack, cabbage slaw

### GRILLED CHEESE

truffle & gruyere

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PASSED HORS D'OEUVRES

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**PASSED MINI DESSERTS**

Selection of three **\$18pp** / Each additional selection **\$5pp**

**BUTTERSCOTCH PANNA COTTA VERRINES**

oat crumble, whipped creme fraiche (**GF**)

**CHOCOLATE CARAMEL CRUNCH BARS**

**DARK CHOCOLATE MOUSSE VERRINES**

chantilly, candied pistachios (**GF**)

**S'MORES BROWNIES**

**KEY LIME TARTLETS**

strawberries, whipped cream

**SPRINKLE SUGAR COOKIES**

**MEYER LEMON BARS**

meringue

**CHOCOLATE CHIP COOKIES**

**RASPBERRY BROWN BUTTER TARTS**

**BERRY AND COCONUT VERRINES (V,GF)**

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## APPETIZER STATION - HOT

Selection of one, up to 200 guests.

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APPETIZER STATION - HOT

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## QUESO BAR \$31pp

**POBLANO QUESO**

**BEEF PICADILLO**

**GUACAMOLE CLÁSICO**

**SALSAS** salsa fresca, charred tomatillo salsa

**FRESH TOSTADAS**

**FRESH CRUDITE**

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## LAS MONTAÑAS 'TACO CART' \$48pp

Choice of 2 Tacos:

**BEEF PICADILLO**

**BEEF BARBACOA**

**ACHIOTE CHICKEN**

**AL PASTOR**

**BLACKENED FISH**

**SHRIMP**

**SEASONAL VEGETABLES & MUSHROOMS**

Accompaniments:

**SHREDDED LETTUCE**

**CABBAGE SLAW**

**FRESH JALAPEÑOS**

**CHOPPED ONIONS**

**CILANTRO**

**QUESO FRESCO**

**MEXICAN CREMA**

**SALSA**

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## MML SLIDER STATION \$32pp

Choice of 3 Sliders with side of chips.

**CLARK'S BURGER**

gruyere, sauce gribiche, housemade pickles, brioche

**LAS MONTAÑAS SMASH BURGER**

rajas, pickled jalapeño, iceberg lettuce

**LOUIS SWISS CHEESEBURGER**

american cheese, iceberg lettuce, chopped onion, mayo & mustard

**LOU'S ROAST BEEF SLIDER**

arugula, crispy onions, creamy horseradish

**PULLED PORK**

hawaiian roll, pink slaw, pickle relish

Choice of 2 Condiments:

**TRUFFLE AIOLI**

**CHIPOTLE AIOLI**

**RANCH DRESSING**

**HONEY MUSTARD**

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## APPETIZER STATION - COLD

Selection of up to 2 cold stations with 1 hot station or selection of up to 3 cold stations for up to 150 guests.  
Selection of 1 hot station and 1 cold station or selection of up to 2 cold stations for up to 200 guests.

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APPETIZER STATION - COLD

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## ARTISANAL CHEESE & CHARCUTERIE BOARD \$38pp

Small format **SALAME, SOPPRESSATA, CAPICOLA, PROSCIUTTO**

Chef selection of **SOFT, SEMI-FIRM, AND HARD CHEESES**

**SEASONAL JAM**

**WILDFLOWER HONEY**

**PICKLES & OLIVES**

**FRESH & DRIED FRUIT**

**LOUIS SWISS BREADS & CRACKERS**

## MEDITERRANEAN MEZZE BOARD \$32pp

**FRESH CRUDITE, GRILLED VEGETABLES & PITA**

**HUMMUS** selection of **GARLIC, PEA or ROASTED PEPPER HUMMUS**

**TZATZIKI**

**QUINOA SALAD** olives, apricot, mint, chickpeas, red onion

**MARINATED FETA & OLIVES**

## SMOKED FISH BOARD \$40pp

**SMOKED SALMON & TROUT**

**CUCUMBER, TOMATO, RED ONION, CAPERS**

**CREAM CHEESE**

**10-MINUTE EGGS**

**LOUIS SWISS BREADS**

## CLARK'S RAW BAR \$65pp

**EAST COAST OYSTERS**

Classic Accouterments:

**MAINE LOBSTER**

**MIGNONETTE**

**SHRIMP COCKTAIL**

**COCKTAIL SAUCE**

**SNAPPER CEVICHE**

**FRESH HORSERADISH**

**MUSSELS ESCABECHE**

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APPETIZER STATION - COLD

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## PASSED MINI DESSERTS

Selection of three **\$25pp** // Each additional selection **\$7pp**

### BUTTERSCOTCH PANNA COTTA VERRINES

oat crumble, whipped creme fraiche (**GF**)

### CHOCOLATE CARAMEL CRUNCH BARS

### DARK CHOCOLATE MOUSSE VERRINES

chantilly, candied pistachios (**GF**)

### S'MORES BROWNIES

### KEY LIME TARTLETS

strawberries, whipped cream

### SPRINKLE SUGAR COOKIES

### MEYER LEMON BARS

meringue

### CHOCOLATE CHIP COOKIES

### RASPBERRY BROWN BUTTER TARTS

### BERRY AND COCONUT VERRINES (V,GF)

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## THREE-COURSE PLATED DINNER

Up to 60 guests; includes one salad, one entree, one side, one dessert; \$125pp

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## SALADS - SELECT ONE

### CLARKS LOUIE

iceberg salad, capers, onion, thousand island dressing with  
**POACHED SHRIMP** or with **CRAB SALAD** (+\$4PP)

### CLARKS BIBB LETTUCE SALAD

shaved red onion, sherry-tarragon vinaigrette

### CLARK'S WEDGE SALAD

niman ranch bacon lardons, hard boiled farm egg, red onion,  
point reyes blue cheese, buttermilk dressing

### CAESAR ALLA TOMMY (MML CLASSIC)

chili crunch, parmesan, white anchovy

### KALE CRUNCH (MML CLASSIC)

cauliflower, crispy seeds, almond, tahini vinaigrette

## ENTREES - SELECT ONE

### CLARKS CRISPY RED SNAPPER

stone ground grits, sofrito, lemon zest

### SEARED SEA BASS

squash, kale, confit garlic

### COLORADO LAMB (+MP)

za'atar roasted carrots, peas, labne, mint

### CLARKS CRAB CAKE

watercress & frisee salad, pickled shallots,  
hollandaise

### CHICKEN BREAST PAILLARD

harissa butter, arugula, fennel, celery,  
parmesan

### GRILLED PRIME BEEF STRIPLOIN

broccolini & roasted garlic, horseradish,  
green chimichurri

### GRILLED PRIME RIBEYE (+MP)

wild arugula, heirloom tomatoes, parmesan,  
lemon vinaigrette

## SIDES - SELECT ONE

### ROASTED CAULIFLOWER

golden raisins, fresno chilies, toasted  
hazelnut

### CRISPY MARBLED POTATOES

chimichurri, chives

### ROASTED FINGERLING POTATOES

fresh herbs

### ROASTED CARROTS

honey, rosemary, za'atar yogurt

### ROASTED BUTTERNUT SQUASH

sage, pepitas, pomegranate

### COLLARD GREENS

bacon

### GRILLED BROCCOLINI

garlic, ricotta salata

### SEARED MUSHROOMS

garlic confit, thyme

### ASPARAGUS

hard boiled egg, white anchovy

\*Selections and pricing subject to change based on availability and seasonality.

## DESSERT - SELECT ONE

### COCONUT TRES LECHES

blackberries, hibiscus

### BUTTERSCOTCH POTS DE CREME

oat crumble, whipped crème fraîche

### KEY LIME TART

torched meringue, blueberries

### DARK CHOCOLATE MOUSSE

candied pistachios & chantilly

### BERRY & COCONUT PARFAIT (V/GF)

sage, pepitas, pomegranate

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# BUFFET & FAMILY-STYLE THE MML EXPERIENCE

Up to 80 guests; Buffets offer up to 1.5 hours of service.

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FROM  
JEFFREY'S

Please select buffet or family-style.

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**SELECTIONS \$139pp**

**ROSEMARY & SEA SALT DINNER ROLLS**

whipped cultured butter

**LITTLE GEM & MINT SALAD**

lemon vinaigrette, radish, parmesan

**GRILLED PRIME BEEF STRIP**

creamy horseradish

**GRILLED BROCCOLINI**

confit garlic, lemon

**POTATOES AU GRATIN**

gruyere, parmesan

**SEASONAL CROSTATA**

whipped crème fraîche

FROM



Please select buffet or family-style.

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## SELECTIONS \$125pp

### PARKER HOUSE ROLLS

whipped cultured butter

### CRISPY SNAPPER

stone ground grits, sofrito, lemon zest

### BIB & WATERCRESS SALAD

tarragon, red onion, sherry vinaigrette

OR

### ROASTED MARBLE POTATOES

smoked paprika, vinaigrette, chives

### PAN SEARED CRAB CAKES

sauce gribiche

### DARK CHOCOLATE MOUSSE

candied hazelnuts



Please select buffet or family-style.

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## SELECTIONS \$100pp

### HOUSEMADE TOASTADAS

salsa, guacamole

### CRUNCHY ROOTS AND GREENS

jicama, beets, baby lettuce, cumin-avocado dressing, tortilla crisps

### FAJITAS (Select One)

STEAK ARRACHERA AL CARBON

ACHIOTE-MARINATED CHICKEN BREAST

JUMBO GULF SHRIMP

SEASON VEGETABLES AND MUSHROOMS

### ACCOMPANIMENTS:

rajas, tortillas, sour cream, jack cheese, rice, refried beans, lettuce

### COCONUT TRES LECHES CAKE

blackberry, hibiscus, mint

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# BUFFET & FAMILY-STYLE BUILD YOUR OWN

Buffet - \$115pp / Family-Style - \$110pp

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## SALADS - SELECT ONE

### CLARKS LOUIE

iceberg salad, capers, onion, thousand island dressing with  
**POACHED SHRIMP** or with **CRAB SALAD** (+\$4PP)

### CLARKS BIBB LETTUCE SALAD

shaved red onion, sherry-tarragon vinaigrette

### CLARK'S WEDGE SALAD

niman ranch bacon lardons, hard boiled farm egg, red onion,  
point reyes blue cheese, buttermilk dressing

### CAESAR ALLA TOMMY (MML CLASSIC)

chili crunch, parmesan, white anchovy

### KALE CRUNCH (MML CLASSIC)

cauliflower, crispy seeds, almond, tahini vinaigrette

## ENTREES - SELECT ONE

### CLARKS CRISPY RED SNAPPER

stone ground grits, sofrito, lemon zest

### SEARED SEA BASS

squash, kale, confit garlic

### COLORADO LAMB (+MP)

za'atar roasted carrots, peas, labne, mint

### CLARKS CRAB CAKE

watercress & frisee salad, pickled shallots,  
hollandaise

### CHICKEN BREAST PAILLARD

harissa butter, arugula, fennel, celery,  
parmesan

### GRILLED PRIME BEEF STRIPLOIN

broccolini & roasted garlic, horseradish,  
green chimichurri

### GRILLED PRIME RIBEYE (+MP)

wild arugula, heirloom tomatoes, parmesan,  
lemon vinaigrette

## SIDES - SELECT ONE

### ROASTED CAULIFLOWER

golden raisins, fresno chilies, toasted  
hazelnut

### CRISPY MARBLED POTATOES

chimichurri, chives

### ROASTED FINGERLING POTATOES

fresh herbs

### ROASTED CARROTS

honey, rosemary, za'atar yogurt

### ROASTED BUTTERNUT SQUASH

sage, pepitas, pomegranate

### COLLARD GREENS

bacon

### GRILLED BROCCOLINI

garlic, ricotta salata

### SEARED MUSHROOMS

garlic confit, thyme

### ASPARAGUS

hard boiled egg, white anchovy

\*Selections and pricing subject to change based on availability and seasonality.

## DESSERT - FAMILY-STYLE

### CROISSANT BREAD PUDDING

whipped cream, boozy caramel

### SEASONAL CROSTATA

whipped crème fraîche

### CHOCOLATE MOUSSE

buñuelo, raspberries

### CARROT CAKE

cream cheese frosting (or other LS Cake)

## DESSERT - BUFFET

### BUTTERSCOTCH PANNA COTTA VERRINES

oat crumble, whipped creme fraiche (GF)

### DARK CHOCOLATE MOUSSE VERRINES

chantilly, candied pistachios (GF)

### KEY LIME TARTLETS

strawberries, whipped cream

### MEYER LEMON BARS

meringue

### RASPBERRY BROWN BUTTER TARTS

### CHOCOLATE CARAMEL CRUNCH BARS

### S'MORES BROWNIES

### SPRINKLE SUGAR COOKIES

### CHOCOLATE CHIP COOKIES

### MACARONS (GF)

### BERRY AND COCONUT VERRINES (V,GF)

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# SWEDISH HILL FAMILY-STYLE LUNCH

\$75pp

Food & Beverage minimum: \$2,500

Beverages available on consumption. 24% service and 9.3% sales tax not included in price. Menu items and pricing subject to change based on availability and seasonality.

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## APPETIZING BOARD - SELECT ONE

### DUCKTRAP CURED & SMOKED FISH BOARD

salmon lox, smoked trout, cream cheese, sprouts, red onion, tomato, capers, choice of 2 bagels

### LOCAL CHARCUTERIE & CHEESE

honey, toasted nuts, olives, mustard, baguette & crackers

## SALADS - SELECT TWO

### AJAX BOWL

quinoa, charred broccoli, herb salad, house pickled jalapeño chimichurri

### OPTIONAL PROTEIN ADD-ONS (PRICED INDIVIDUALLY)

Scoop of **TUNA SALAD** or **CHICKEN SALAD** +\$5

**ROASTED CHICKEN BREAST** +\$9

**ROASTED SALMON** +\$15

### KALE CRUNCH SALAD

kale, cauliflower, sliced almond, seeds, tahini dressing

### SWEDISH CAESAR SALAD

herbed caesar dressing, garlic croutons, parmesan

## SANDWICHES - SELECT TWO

### ROASTED TURKEY

dill havarti, sprouts, tomato, red onion, dijon, mayonnaise, Clark's sourdough

### THE PARISIAN

cured ham, raclette, cornichon, arugula, butter, dijon, Louis Swiss baguette

### CHICKEN SALAD PESTO CRUNCH

extra sharp cheddar, pickled green tomato, potato chips, soft white bread

### MORTADELLA & BURRATA

fresh basil, sundried tomato & olive tapenade, soft focaccia roll

## DESSERT - SELECT TWO

### CHOCOLATE CHUNK COOKIE

### SUGAR COOKIE

### MACARON

### SLICE OF CAKE

### CHOCOLATE CARAMEL CRUNCH

\*Selections and pricing subject to change based on availability and seasonality.

# BREAKFAST

Perfect for corporate happy hours and social gatherings. Copy here about any disclaimers, dietary notes, serving sizes, pricing, etc.

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**BREAKFAST**

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**COLD****HEALTHY \$46PP**

yogurt, granola, mixed berry salad, chia seed pudding, nuts and dried fruit, fresh juices

**CONTINENTAL \$42PP**

assorted pastries, fruit, coffee

**NEW YORKER \$59PP**

bagels, smoked salmon, smoked trout salad, cream cheese, capers, tomato, onion, sprouts, crushed avocado, butter & jam, seasonal fruit

**CALIFORNIA \$49PP**

avocado toast, jammy eggs, smoked salmon, pickled red onions, flax seeds, sprouts

**EURO SPREAD \$55 PP**

roast beef, black pepper bresaola, roasted turkey, gruyere, pepperjack & dill havarti, seasonal fruit

**HOT****OATMEAL \$36PP**

assortment of dried fruits, nuts, honey, brown sugar, seasonal berries

**CLASSIC AMERICAN \$62PP**

scrambled eggs, home fried potatoes, bacon or sausage, light pastries, seasonal fruit

**MEXICAN \$ 55PP****EMPAÑADAS**

chicken green chili, beef picadillo, potato leek gruyere

**BREAKFAST BURRITOS**

bacon egg and cheese, chorizo egg and cheese, veggie egg and cheese

**BYO BREAKFAST BUFFET \$71PP**

Choose one egg, two sauce, three sides, two bread, one pastry. Choice of coffee, tea, or juice.

**Eggs:**

**SCRAMBLED**  
**POACHED**  
**PEPPER JACK EGGS**  
**CHEESY SCRAMBLED**

**Sauce:**

**SALSA FRESCA**  
**SALSA VERDE**  
**HOLLANDAISE**  
**BERNAISE**

**Sides:**

**APPLEWOOD-SMOKE BACON**  
**BREAKFAST SAUSAGE LINKS**  
**FRUIT SALAD**  
**YOGURT PARFAIT, GRANOLA**  
**BELGIAN WAFFLES**  
**SMOKED SALMON BOARD (+\$3pp)**  
**HOME-FRIED POTATOES**

**LOUIS SWISS BREADS:**

white, seeded wheat, marbled rye, sourdough, everything bagel, plain bagel

**LOUIS SWISS PASTRIES:**

croissant, chocolate croissant, ham & cheese croissant, nutella morning bun, cinnamon roll, seasonal muffin

# BEVERAGE PACKAGES

FULL BAR, BEER & WINE, SIGNATURE COCKTAIL ADD-ON,  
SWEDISH HILL ESPRESSO BAR

Perfect for corporate happy hours and social gatherings. Copy here about any  
disclaimers, dietary notes, serving sizes, pricing, etc.

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## BEVERAGE PACKAGES - FULL BAR

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\$40pp minimum 2 hours / +\$15pp 3 hours / +\$10pp each additional hour

### SPIRITS

TITO'S VODKA  
LALO TEQUILA  
FORD'S GIN  
ELIJAH CRAIG BOURBON  
REY CAMPERO MEZCAL  
GIFFARD TRIPLE SEC

### WINE

MOON SPRINGS PINOT NOIR  
MOON SPRINGS SAUVIGNON BLANC  
LA VIELLE FERME SPARKLING BRUT

### BEER

CROOKED STAVE BREWING PILSNER  
CROOKED STAVE BREWING IPA

### MIXERS

FEVER TREE GINGER BEER  
FEVER TREE TONIC  
FEVER TREE GRAPEFRUIT SODA  
LIME JUICE  
OLD FASHIONED SYRUP  
SIMPLE SYRUP  
OLIVE BRINE

### SODA + N/A

COKE  
DIET COKE  
Sprite  
RICHARD'S SPARKLING WATER

### GARNISH

LIME WEDGES  
ORANGE PEELS  
ORANGE RIMMERS  
OLIVES

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## BEVERAGE PACKAGES - WINE + BEER

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\$25pp minimum 2 hours / +\$7pp each additional hour

### WINE

MOON SPRINGS PINOT NOIR  
MOON SPRINGS SAUVIGNON BLANC  
LA VIELLE FERME SPARKLING BRUT

### BEER

CROOKED STAVE BREWING PILSNER  
CROOKED STAVE BREWING IPA

### SODA + N/A

COKE  
DIET COKE  
Sprite  
RICHARD'S SPARKLING WATER

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## BEVERAGE PACKAGES - SIGNATURE COCKTAIL ADD-ON

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For Full Bar Packages Only / Full Guest Count Required

### COCKTAILS

**FRENCH 75 + \$5pp**

gin, lemon, sparkling wine

**APEROL SPRITZ +\$5pp**

aperol, orange, sparkling wine, soda

**MANHATTAN +\$5pp**

bourbon cocchi di torino vermouth, angostura, luxardo maraschino

**TAMARIND BURRO +\$8pp**

vodka, lime, tamarind sangrita, ginger beer

**SPICY PEPINO MARGARITA +\$8pp**

tequila or mezcal, lime, spicy cucumber & pepper swirl, aleppo salt

**ROSADO PALOMA +\$8pp**

tequila or mezcal, pink peppercorn sangrita, grapefruit soda

**CLARK'S CRUSH +\$8pp**

St. germain, velvet falernum, blanc vermouth, chartreuse, lemon, lime, sparkling wine

**ASPEN ESPRESSO MARTINI +\$8pp**

vodka, tempus fugit cacao, st. george, coffee liqueur, espresso

**CLARK'S PIMM'S CUP +\$8pp**

Pimm's #1, gin, lemon, grapefruit, cucumber ribbon, mint, ginger ale

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## BEVERAGE PACKAGES - ESPRESSO BAR

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\$14pp for up to 3 hours / +\$2pp each additional hour

### DRINKS

**ESPRESSO****CAPPUCINO****LATTE (HOT & ICED)****DRIP COFFEE**

### MILK

**OAT****WHOLE****HALF & HALF**

### INCLUSIONS

**SIMPLE SYRUP****VANILLA SYRUP****MOCHA SYRUP****SUGAR****SUGAR IN THE RAW****STEVIA**



# QUESTIONS?

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For any questions or booking needs, please reach out to

**EVENTS@MMLHOSPITALITY.COM**