



# CATERING & EVENTS

ASPEN, COLORADO



# 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

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

**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**

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



# 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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## 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**

**MAINE LOBSTER**

**SHRIMP COCKTAIL**

**SNAPPER CEVICHE**

**MUSSELS ESCABECHE**

Classic Accouterments:

**MIGNONETTE**

**COCKTAIL SAUCE**

**FRESH HORSERADISH**



## PASSED MINI DESSERTS

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

### 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

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



# THREE-COURSE PLATED DINNER

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

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## THREE COURSE PLATED DINNER

### 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  
*clark's*  
OYSTER BAR

Please select buffet or family-style.

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SELECTIONS \$125pp

**PARKER HOUSE ROLLS**

whipped cultured butter

**BIB & WATERCRESS SALAD**

tarragon, red onion, sherry vinaigrette

**PAN SEARED CRAB CAKES**

sauce gribiche

OR

**CRISPY SNAPPER**

stone ground grits, sofrito, lemon zest

**ROASTED MARBLE POTATOES**

smoked paprika, vinaigrette, chives

**DARK CHOCOLATE MOUSSE**

candied hazelnuts

FROM



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





# 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

### KALE CRUNCH SALAD

kale, cauliflower, sliced almond, seeds, tahini dressing

### SWEDISH CAESAR SALAD

herbed caesar dressing, garlic croutons, parmesan

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

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

**ROASTED CHICKEN BREAST** +\$9

**ROASTED SALMON** +\$15

## SANDWICHES - SELECT TWO

### ROASTED TURKEY

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

### CHICKEN SALAD PESTO CRUNCH

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

### THE PARISIAN

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

### 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

### 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

#### EMPANADAS

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-SMOKED 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

## BEVERAGE PACKAGES - SIGNATURE COCKTAIL ADD-ON

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

## BEVERAGE PACKAGES - ESPRESSO BAR

\$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](mailto:EVENTS@MMLHOSPITALITY.COM)**