

PURGATORY

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# CATERING MENU





## **BREAKFAST SELECTIONS**

### **CONTINENTAL**

\$13.00 per person

Selection of juices • 2% Milk • Freshly brewed coffee (regular & decaffeinated) • Assorted teas  
Sliced seasonal fruit  
Selection of cold cereals and individual yogurts  
Assorted bagels and cream cheese  
Assorted pastries and muffins  
Jelly, preserves, and butter

### **BREAKFAST BUFFET**

\$15.00 per person

Selection of juices • 2% Milk • Freshly brewed coffee (regular & decaffeinated) • Assorted teas  
Sliced seasonal fruit  
Selection of cold cereals and individual yogurts  
Scrambled eggs  
Assorted breakfast pastries and muffins  
Toast with jelly, preserves, and butter  
Bacon, sausage, or ham - choice of one  
ADDITIONAL OPTIONAL UPGRADES  
New Mexico green chiles \$2.00 per person  
Cheddar cheese \$1.50 per person

### **BREAKFAST BURRITO BUFFET**

\$14.00 per person

Freshly brewed coffee (regular & decaffeinated) • Assorted teas  
Burritos are served with eggs, potatoes, tomatoes, onions, green chilies, and cheese  
Served with salsa fresco and creamy chipotle sauces  
Fresh seasonal fruit  
Bacon, Sausage, Ham, or Vegetarian - choice of two



## **LUNCH SELECTIONS**

Choice of lemonade or iced tea

### **DELI BUFFET**

\$19.00 per person

Garden salad bar

Artisan bread basket

Home style potato salad

Pasta salad

Choice of soup – selections vary by season

Smoked turkey, roast beef, and ham

Cheddar, provolone, and swiss cheeses

Lettuce, tomato, onion, pickles, mayo & mustard

Sliced fresh fruit platter

Chef's selection of brownies, bars, or house baked cookies

### **ALL AMERICAN BUFFET**

\$18.00 per person

Home style potato salad

Sweet crispy cole slaw

Grilled all beef hot dogs and Certified Angus Beef burgers

Relish tray

Swiss and cheddar cheese

Chef's selection of fresh baked cookies and brownies

### **SOUTHWEST FIESTA**

\$17.00 per person

Fresh cut romaine, corn, pico de gallo, fried tortilla strips, chipotle ranch

Cheese enchiladas

Beef and chicken fajitas with salsa and sour cream, flour and corn tortillas

Pinto beans and spanish rice

Tres leches cake and churros with local honey



## APPETIZER SELECTIONS

Elk meat balls in smoked tomato sauce

75 pieces - \$225

Grilled artichoke cakes with an herb and lemon aioli

75 pieces - \$190

Bruschetta - cherry heirloom tomatoes, garlic, olive oil and fresh basil, crostini

75 pieces - \$150

Grilled medallions of pork tenderloin with house mustard dipping sauce

75 pieces - \$150

Caprese skewers -

fresh mozzarella, basil, and cherry heirloom tomatoes served with balsamic drizzle and extra virgin olive oil

75 pieces - \$140

Grilled sesame chicken satay with spicy peanut sauce

75 pieces - \$125

Angus beef sliders with caramelized onions and cheddar cheese

75 pieces - \$225

House smoked maple cured smoked salmon served with capers, cream cheese, fresh parsley, lemon, and assorted table crackers

3-4 lbs - \$275

Rare tenderloin of beef crostini with pickled mushroom

75 pieces - \$200

Bacon wrapped prawns with chipotle aoli

100 pieces - \$300

Chorizo and artichoke stuffed mushroom caps

75 pieces - \$175

Jumbo shrimp cocktail

75 pieces - \$195

Mixed game grilled sausage - assorted varieties with house mustard, chipotle & barbecue

100 pieces - \$175

Seared scallops topped with apple wood bacon and chives

75 pieces - \$205

Baked brie en croute with wild berry coulis

\$125 - Serves 50 people

Grilled seasonal vegetable crudites with herb dip

\$180 - Serves 50 people

Imported and domestic cheese display, served with assorted fresh breads and table water crackers

\$275 - Serves 50 people

Fresh cut fruit and berries display

\$200 - Serves 50 people

Coconut shrimp and thai chili sauce

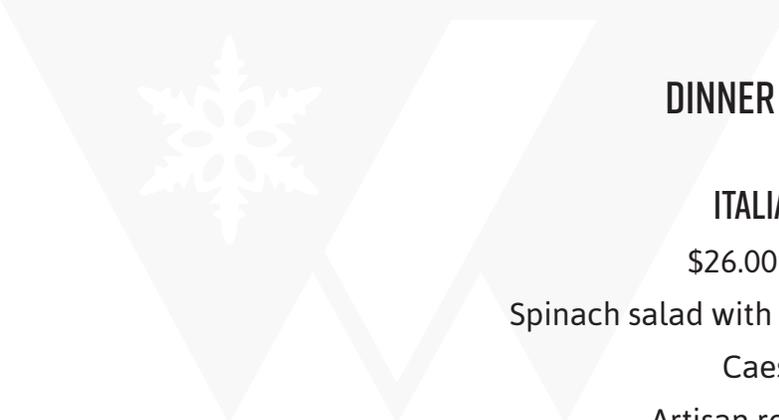
\$205 - 75 pieces

Colorado ground lamb skewer with apple mint butter

\$175 - 75 pieces

Crab beignets, old bay and smoked pineapple

\$195- 75 pieces



## DINNER SELECTIONS

### ITALIAN BUFFET

\$26.00 per person

Spinach salad with warm bacon vinaigrette

Caesar salad

Artisan rolls and butter

Roasted vegetable salad

Penne with meatballs

Vegetarian lasagna

Tiramisu

### BARBEQUE BUFFET

\$32.00 per person

Seasonal greens with gourmet house dressings

House made corn muffins

Country potato salad

Crispy apple and sweet pepper coleslaw

Fresh seasonal corn on the cob with melted butter

Baked beans with smoked bacon

Sonoran spiced baby back pork ribs

Slow roasted chicken

Tender barbequed beef brisket

Warm fruit cobbler

### ALL AMERICAN DINNER

\$45.00 per person

Artisan rolls and butter

Baby arugula, tart cherries, manchego, pecans, white balsamic vinaigrette

Herb roasted yukon gold potatoes

Grilled asparagus

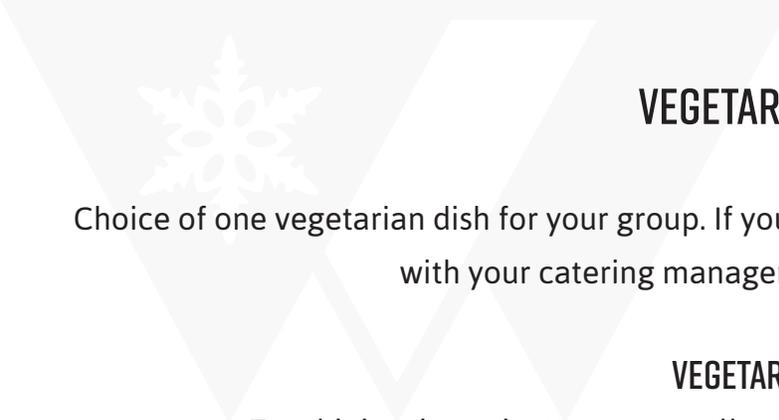
Oven roasted free range chicken breast, cherry heirloom tomato compote

Pan seared sockeye salmon with english cucumber salsa

Grilled ribeye with roasted green chilis and onions

Red velvet cake with warm chocolate ganache

**Our culinary team will be happy to custom design a menu to fit your specific theme or budget**



## **VEGETARIAN OPTIONS**

Choice of one vegetarian dish for your group. If your guests have special dietary restrictions, please speak with your catering manager prior to making your selection.

### **VEGETARIAN LASAGNA**

Zucchini, onions, ricotta, mozzarella, and basil. Choice of cream or tomato sauce

### **MARINATED AND SEARED TEMPEH**

With charred brussel sprouts and teriyaki glaze

### **ROASTED SPAGHETTI SQUASH**

With mushroom ragout and shaved asiago

### **BASIL MARINATED CAULIFLOWER STEAK**

Basil, garlic, balsamic and olive oil

### **SOUTHWEST STYLE QUINOA STUFFED RED PEPPERS**

With spicy creamed corn



## **SWEET ENDINGS**

All desserts \$8 per serving

### **FLOURLESS CHOCOLATE CAKE**

Maple whipped cream, fresh berries

### **TIRAMISU**

Warm chocolate ganache, black berries

### **ASSORTED MINI CHEESE CAKES**

Whipped cream berries

### **ASSORTED PETIT FOURS**

Berries and fruit sauce

### **WARM APPLE PIE**

Cinnamon whipped cream

### **PEACH COBBLER**

Streusel topping, vanilla ice cream



## **ADDITIONAL OPTIONS FOR CORPORATE GROUPS**

### **MEETING BREAK PACKAGE**

\$9.00 per person

To be served in two hour increments

Choice of two beverages:

Freshly brewed coffee (regular and decaffeinated) and hot tea selection

Hot chocolate

Assorted bottled juices

Freshly brewed iced tea

Assorted soft drinks and bottled water

Choice of two snacks:

Assorted nuts & dried fruits

Granola bars

Yogurt

Sliced seasonal fruit

Chef's selection of dessert bars, brownies, or house baked cookies

### **BEVERAGE SERVICE**

\$3.00 per person

To be served in 2 hour increments, choice of two:

Freshly brewed Durango Joe's coffee (regular and decaffeinated) and hot tea selection

Hot chocolate

Assorted bottled juices

Freshly brewed iced tea

Assorted soft drinks and bottled water

**All prices are subject to 8.9% tax & 20% service charge**



# BEER AND WINE SELECTIONS

Updated July 2019, subject to change

## **Open bar packages**

With all open bar packages, a variety of Domestic and local, Durango microbrew beers will be available

To eliminate waste, cans and bottles are not available at Dante's events.

**Beer and Wine Reception** | \$32 per person for 4 hours  
Draft Beer, House Wines, House Champagne

**Deluxe Bar Package** | 4 Hours | \$35 per person  
Draft Beer, House Wines, House Champagne & Deluxe tier liquor selection

**Superior Tier Bar Package** | 4 Hours | \$38 per person  
Draft Beer, House Wines, House Champagne & Superior Tier liquor selection

**Ultra Premium Tier Bar Package** | 4 Hours | \$40 per person  
Draft Beer, House Wines, House Champagne & Ultra Premium Tier Liquor Selection

**Cash Bar Option** | \$30 per bartender per hour  
(fee will be waived should pre-tax beverage sales exceed \$300 per bartender)  
Draft Beer, House Wines, House Champagne, liquor tier (can be customized)  
Add Ons:

**Table side Champagne Toast** | House Champagne  
\$5 per person for tableside champagne toasts

**Upgraded packages, custom bar packages or extended bar packages are available, by request.**

**Hosted Bars based on Consumption and/or Specialty cocktails are also available.**

**All prices are subject to 8.9% tax & 20% service charge**

# BEER MENU

## DRAFT BEER

*The following kegs will be available for all open bars at Dante's events:  
Coors Light, Blue Moon, Alaskan Amber,  
Ska Brewing Mexican Logger (seasonal), Ska Brewing Pinstripe*

### **Full Draft Beer Menu:**

For consumption based bars, full kegs must be ordered.  
The below are available by request.

#### **Domestic Options:**

Coors Light  
Blue Moon  
Dos Equis XX  
Alaskan Amber  
Miller High Life

#### **Craft | Ska Brewing**

(Durango, CO):  
Mexican Logger (Seasonal)  
Pinstripe  
True Blonde Ale  
Rue B Soho

#### **Craft | Steamworks Brewing:**

(Durango, CO)  
Colorado Kolsch  
Third Eye Pale Ale  
Steam Engine Lager (seasonal)  
Steam Engine Backside Stout (seasonal)  
New Belgium Seasonal

Individual Keg pricing: \$375 for domestic, \$450 for imported and micro brew beers

\*Pony kegs available upon request

## CANS/BOTTLES

**\*AVAILABLE FOR PURGY'S, DMI, HOODY'S EVENTS ONLY\***

Budweiser 6  
Bud Light 6  
Michelob Ultra 6  
Stella Artois 6.5  
Coors 6  
Coors Light 6  
Coors Non-Alcoholic 6  
PBR 6  
Corona 6.5  
Tecate 6.5  
Miller Lite 6

Angry Orchard 6  
True Blond 7  
Pinstripe 7  
Modus Hoperandi 7  
Modus Mandarinina 7  
Sour Apple Gose 7  
Pink Vapor Stew 7  
Rue B Soho 7  
Steel Toe Stout 7  
Buster Nut Brown Ale 7

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# WINE SELECTION

Wine Selection | pricing by bottle

## House Wines

Camelot Cabernet   Parlier, CA	26
Camelot Pinot Noir   Parlier, CA	26
7 Moons Red Blend   Napa Valley, CA	26
Camelot Chardonnay   Parlier, CA	26
Camelot Pinot Grigio   Parlier, CA	26
Kim Crawford Sauvignon Blanc   New Zealand	35
Champagne	22

**\*Below wines are available by request, and must be ordered by the full 12-bottle case.\***

## White Wines

Kings Estate Pinot Gris   Eugene, Oregon	38
Charles Smith Kung Fu Girl Riesling   Seattle, Washington	36
Mantazas Creek Sauvignon Blanc   Santa Rosa, CA	36
Kendall Jackson Chardonnay   Santa Rosa, CA	36
La Crema Chardonnay   Sonoma, CA	35
Cakebread Chardonnay   Napa Valley, CA	78
Cline Rosé   Sonoma, CA	28

## Red Wines

Meomi Pinot Noir   Coastal California	48
Charles Smith Velvet Devil Merlot   Seattle, Washington	32
Salentein Malbec   Argentina	48
Frogs Leap Zinfandel   Napa Valley, CA	67
Luke Wahluke Cabernet Sauvignon   Wahluke Slope, WA	58

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## LIQUOR SELECTIONS

### **Deluxe Tier**

**\$7.5/drink**

Pinnacle Vodka  
Gilbey Gin  
Cruzan Rum  
Dewar's Scotch  
Jim Beam Bourbon  
Seagram's 7  
Sauza Silver Tequila

### **Superior Tier**

**\$8/drink**

Ketel One Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Johnny Walker Red Scotch  
Maker's Mark Bourbon  
Seagram's VO Whiskey  
Herradura Tequila Silver

### **Ultra Premium Tier**

**\$9/drink**

Grey Goose Vodka  
Hendrick's Gin  
Gosling Black Rum  
Macallan 12-Year Scotch  
Eagle Rare Bourbon  
Crown Royal Whiskey  
Patron Silver Tequila

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