



PARTY PLATTERS

Platters: *each is about the size of 4 appetizer portions*

Fresh Veggies & Hummus \$35

Carrots, broccoli, red peppers, tomato, Kalamata olives, and warm soft pita triangles.

Buffalo Eggrolls \$39

Buffalo chicken, bleu cheese, mozzarella and Gorgonzola cucumber sauce.

Crispy Chicken Fingers \$40

Served with French fries and honey mustard.

Chopper's Classic Beef Sliders (12) \$38

Mini burger patties topped with cheddar and smokehouse bacon, vine-ripened tomatoes, lettuce and Thousand Island dressing on brioche buns.

Seared Ahi Tuna \$46

Blackened, thinly sliced and served over a bed of zesty Napa slaw. Served with pickled ginger, wasabi and soy sauce.

Chicken Wings (28 pcs) \$38

A whole pound of wings done the right way. Your choice of classic Buffalo, lemon pepper or honey BBQ sauce. Served with homemade chunky bleu cheese and celery.

Poblano Queso Dip \$34

A special blend of cheeses and roasted poblano peppers with house tortilla chips.

Chips and Salsa \$14

Our house-made chips and roasted tomato salsa.

Spinach and Artichoke Dip \$37

Served with fresh vegetables, tortilla chips and warm soft pita triangles.

Poblano Chicken Quesadilla \$34

Roasted poblano peppers, pepper jack cheese and roasted chicken folded in flour tortillas. Served with fresh salsa and sour cream.

Salad Bowls: *each serves about 15 nice small salads*

Cherry Creek Cougar \$34

Sun-dried cranberries, Colorado Haystack goat cheese, spiced walnuts, field greens and romaine lettuce tossed with balsamic dressing.

Tequila Chicken Salad \$52

Grilled chicken, mixed greens, black beans, grape tomatoes, roasted poblano peppers, avocado, radishes, Cotija cheese, pepper jack, green onions, creamy tequila lime vinaigrette, crispy tortilla strips, lime crema.

The Caesar \$18

A classic chopped Caesar.
