

PARTY PLATTERS

each is about the size of 4 appetizer portions

Fresh Veggies & Hummus \$40

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

Spicy Philly Eggrolls \$43

Shaved steak, onions, jalapeño peppers, and pepper jack cheese. Served with our poblano queso.

Crispy Chicken Fingers \$43

Served with French fries and honey mustard.

Chopper's Classic Beef Sliders (12) \$43

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

Seared Ahi Tuna \$50

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

Chicken Wings (28 pcs) \$43

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 38

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

Chips and Salsa \$18

Our house-made chips and roasted tomato salsa.

Spinach and Artichoke Dip \$42

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

Poblano Chicken Quesadilla 38

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 \$38

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

Teguila Chicken Salad \$55

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 \$22

A classic chopped Caesar.