

### | PARTY PLATTERS |

each is about the size of 4 appetizer portions

#### **Fresh Veggies & Hummus \$45**

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

#### **Spicy Philly Eggrolls \$48**

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

#### **Crispy Chicken Fingers \$48**

Served with French fries and honey mustard.

#### **Chopper's Classic Beef Sliders (12) \$48**

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

#### **Seared Ahi Tuna \$58**

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

#### **Chicken Wings (28 pcs) \$48**

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 \$43**

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

#### **Chips and Salsa \$20**

Our house-made chips and roasted tomato salsa.

#### **Spinach and Artichoke Dip \$47**

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

#### **Poblano Chicken Quesadilla \$43**

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 \$43**

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

#### **Tequila 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 \$25**

A classic chopped Caesar.

