Southern Comfort BBQ Spread-

Choice of 1 Salad/Soup

Candied Pecan Salad with house made Raspberry Vinaigrette

Traditional House Salad with Tomatoes, Mushrooms, Red Onion, Cucumber, Green Bell Pepper with house made Pesto Ranch Dressing

Butternut Squash and Red Pepper Soup with house made Croutons Crumbles

Baked Potato Soup with shredded Cheddar Cheese, Bacon Crumbles and house made Crouton Crumbles

Choice of 2 Smoked Meats

18hr Smoked Pulled Pork accompanied with array of BBQ sauce offerings, house made cabbage slaw and buttery Brioche Buns

Smoked Brisket with Blueberry Cabernet Peppercorn Sauce served with sweet rolls

Grilled and marinated Chicken (boneless), Alabama White Sauce served with sweet rolls

Choice of 2 Sides Dishes

Creamy Cheesy Mac n Cheese- made with premium cheeses, cream and celletani pasta

Southern BBQ Baked Beans- slow simmered in a rich sauce with just the right component of sweet, savory and robust with caramelized sweet onion, red bell pepper and spices.

Jo Jo Potatoes (made in house) with Parmesan cheese, finished with Cowboy Garlic Butter

Tuscan Pasta Salad with Sun-dried Tomatoes, Kalamatta Olives, Spring Green Beans, Broccoli tossed in a house made Italian Vinaigrette Dressing (cold dish)

Whipped Garlic Rosemary Mashed Potatoes finished with Cowboy Garlic Butter

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World of Tacos Buffet Bar-

Choice of 1 Salad/Soup

Chicken Tortilla Soup Station with Shredded Chicken, Black Bean Mix, Fresh Avocado, Mexican Cabbage Salsa (Jalisco style) and Tortilla Strips.

Baja Salad with Avocado, Red Bell Pepper, Red Onion, Black Beans accompanied with Smoked Cilantro Dressing

Chips & Salsa with a Trio of Salsas to include fire roasted Salsa Roja, charred Salsa Verde and fresh Mexican Cabbage Salsa

Choice of 2 Taco Meats (includes Corn + Flour Tortillas, array of locally curated Hot Sauces, shredded cheese, diced onion, cilantro, lime wedges)

Peruvian Style Grilled Lime Chicken (diced)

Tender Mexican Shredded Beef slow cooked in our special blend of spices

Carnitas (made In House)

Choice of 2 Sides Dishes

Mexicana Pasta Salad- Creamy Mexican style Pasta salad featuring a mix of Black Beans, Roasted Corn, Avocado, Sun-dried Tomato, Bow Tie Pasta, and crisp Leafy Lettuce topped in a Southwestern Yogurt Dressing

Mexican Style Street Corn topped with Flaming Cheetos crumbles and Smoky Cilantro Crema

Tex Mex Style Queso Cheese and house made Colorado Green Chili Station (with or without shredded smoked pork in the Green Chili) accompanied with fresh Avocado, tomato, shredded cheese, Mexican Cabbage Salsa and Tortilla Chips

Mexican Rice and Beans made in house fresh and topped with Cojita Cheese

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Starters & Finger Foods

Prosciutto Roll Ups- Ricotta, Pesto, Sun Dried Tomatoes, Burrata & Arugula

Beef Tenderloin peppered & seared, thinly sliced and rolled with Arugula, grated Parmesan Cheese, fried Caper and Horseradish Aioli

Rotel Cream Cheese Sausage Balls bathed in Colorado Green Chili

Bang Bang Chicken Skewers served with Bang Bang Sweet Chili Sauce

Cheesy Mashed Potato Puffs- Crispy and Cheesy

Grilled Eggplant Salad with Baked Peppers and Tomatoes- served in square cups with mini forks

Mushroom, Shallot & Herbed Goat Cheese Tarts

Shrimp Crostini with Avocado Crema, Pico de Gallo, Black Sesame Seed

Coconut Shrimp with Pineapple Cowboy Candy

Italian Shrimp Ceviche (Cooked & Chilled) with Tomato, Basil, Red Bell Pepper, Shallot, Bacon Crumble

Grilled Apricot, Mascarpone, Pistachio & drizzle of Hot Honey

Whipped Feta Dip with Cranberry Compote, roasted Pistachio, Thyme and Drizzled with Hot Honey. Served with Garlic Crostini

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Brunch Fare

Breakfast Pot Pies- White Country Gravy, Fluffy Eggs, sautéed veggies, shredded cheese all under a buttery Biscuit crust. Choice of-

Breakfast Sausage
Diced Country Ham
Chorizo

Cheesy Hashbrown with fresh herbs and chives

Fruit Cups (12oz) with a variety of Fresh Berries and Melon

Belgium Waffle with choice of Blueberry compote, Strawberry compote or Fresh Banana slices topped with Whipped Cream. Maple Syrup or Plain Style Available upon request





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