

Catbirdhotel.com
3770 Walnut Street, Denver, CO

CATBIRD

CATERING + EVENTS MENU



CATBIRD

V- Vegan
VG- Vegetarian
GF- Gluten Free
*Available upon request

BREAKFAST

Includes: drip coffee, hot tea,
orange juice, cranberry juice

Minimum of 10 people
Morning breaks available between the hours of 8am – 10am

CONTINENTAL..... \$30.00
assorted pastries and muffins, seasonal sliced fruit
platter

CLASSIC.....\$40.00
assorted pastries and muffins, seasonal sliced fruit
platter, scrambled eggs with cheddar cheese, bacon,
breakfast potatoes with peppers & onions

a la carte options

INDIVIDUAL PARFAIT..... \$8.00/each
plain greek yogurt, seasonal fresh berries, granola

CHIA SEED PUDDING..... \$12.00/each
almond, banana, prickly pear

BREAKFAST SANDWICH..... \$12.00/each
fried egg, bacon, cheddar, croissant

BREAKFAST BURRITO..... \$12.00/each
scrambled eggs, potatoes, bacon, shredded cheddar,
flour tortilla



Prices listed are per person
All offerings are presented as self-serve stations, up to 90 minutes of service.

BREAKFAST

CATBIRD

V- Vegan
VG- Vegetarian
GF- Gluten Free
*Available upon request

PICNIC

\$40

Includes: Boulder Canyon potato chips, homemade chocolate chip cookie, iced tea + water

Minimum of 10 people

Lunch breaks available between the hours of 11am - 2pm

SANDWICHES & WRAPS:

CLASSIC TURKEY SANDWICH

turkey, cheddar, lettuce, tomato

ITALIAN SANDWICH

salami, pepperoni, ham, provolone, lettuce, tomato, red onion, banana pepper

ROASTED VEGETARIAN HUMMUS WRAP

roasted red peppers, sprouts, cucumber, kalamata olives

CHICKEN AVOCADO WRAP

roasted chicken, bacon, avocado, tomato, lettuce, ranch dressing

SHARED SIDES | choose 2

CAESAR SALAD

romaine, marinated tomato, shaved parmesan, caesar dressing, croutons

HOUSE SALAD

mixed greens, tomato, cucumber, red onion, ranch dressing, italian vinaigrette, croutons

CLASSIC POTATO SALAD

with a blend of creamy dressing, hard-boiled eggs, spices

SWEET HEAT COLESLAW

jalapeno, pineapple, creamy dressing

LUNCH

V- Vegan
VG- Vegetarian
GF- Gluten Free
*Available upon request

BBQ BUFFET

\$45.00

Includes: iced tea + water

BARBEQUE CHICKEN

GREEN BEANS

COLESLAW

VEGETARIAN BAKED BEANS

CORNBREAD

STRAWBERRY SHORTCAKE

**ADD PULLED PORK + \$5.00
p/person**



Prices listed are per person
All offerings are presented as self-serve stations
up to 90 minutes of service.

CATBIRD

V- Vegan
VG- Vegetarian
GF- Gluten Free
*Available upon request

Minimum of 10 people
Lunch breaks available between the hours of 11am - 2pm

FIESTA BUFFET

\$45.00

Includes:
corn & flour tortillas
iced tea + water

FAJITA VEGGIES
red + green bell peppers, calabazas, onions
ROASTED CHICKEN
SHREDDED CHEESE
FIRE ROASTED SALSA
GUACAMOLE
SOUR CREAM
SPANISH RICE
BLACK BEANS
MIXED GREENS
w/ cilantro lime vinaigrette
CHURROS

ADD PORK CARNITAS
+\$5.00 p/person

V- Vegan
VG- Vegetarian
GF- Gluten Free
*Available upon request

ITALIAN BUFFET

\$45.00

Includes:
garlic bread, iced tea + water

CAESAR SALAD
romaine lettuce, croutons, parmesan
cheese, caesar dressing
ROASTED VEGETABLES
TORTELLINI PASTA
served with marinara sauce
GRILLED CHICKEN
served with pesto cream sauce
TIRAMISU

**ADD ITALIAN SAUSAGE W/ PEPPERS &
ONIONS**
+\$5.00 p/person



Prices listed are per person
All offerings are presented as self-serve stations
up to 90 minutes of service.

LUNCH

CATBIRD

V- Vegan
VG- Vegetarian
GF- Gluten Free
*Available upon request

BREAK OPTIONS

Minimum of 10 people
breaks available between the hours of 8am – 7pm

HALF BAKED.....\$13

house baked cookies, brownies, lemon bars

INTERMISSION.....\$14

buttered popcorn with assorted seasonings
assorted theater style candy

TAKE A HIKE.....\$15

house made trail mix (cashews, almonds, rice chex, popcorn,
spicy maple blend) assorted beef jerky & kind bars

WHEN I DIP, U DIP.....\$16

potato chips with french onion dip
crudité with dill pickle dip,
tortilla chips with homemade salsa



Prices listed are per person,
All offerings are presented as self-serve stations.

BREAKS

V- Vegan
VG- Vegetarian
GF- Gluten Free
*Available upon request

Minimum order of 20 pieces per selection
Available between the hours of 4pm – 8pm.

Classic Deviled Eggs | \$8

creamy&tangy filling in boiled eggs, topped with a dash of paprika

Tomato Basil Bruschetta | \$8

fresh tomatoes, basil, garlic on toasted baguette
drizzled with olive oil balsamic glaze

Basil Bacon-Wrapped Shrimp | \$10

shrimp wrapped in crispy bacon with fresh basil,
sweet chili dipping sauce

Creamy Spinach Stuffed Mushrooms | \$10

mushroom caps filled with creamy spinach and parmesan cheese
mixture

Beef Sesame Skewers | \$10

marinated beef skewers, toasted sesame seeds,
scallions, chili soy dipping sauce

Chicken & Waffle Bites | \$10

crispy fried chicken paired with mini waffles,
drizzled with maple syrup, powdered sugar

BBQ Pork Sliders | \$10

pulled pork, topped with pickled jalapenos on soft buns



Prices listed are per item
All offerings are presented as self-serve stations

CATBIRD

V- Vegan
VG- Vegetarian
GF- Gluten Free
*Available upon request

Minimum of 20 people & Minimum of (2) Selections pre reception
available between the hours of 4pm – 8pm.

BANG BANG CAULIFLOWER | \$10

oven roasted w/ sweet chili, sriracha, lime, crispy shallots

CRISPY BRUSSEL SPROUTS | \$10

candied pecans, bacon bits, citrus aioli

CRUDITÉ PLATTER | \$14

fresh seasonal vegetables, hummus, ranch dip

NACHOS | \$15 (add chicken tinga or carnitas +\$5)

cheese sauce, corn, black beans, avocado crema,
pico de gallo

ASSORTED PANINI STATION | \$22

grilled cheese, pesto chicken, tomato + mozzarella,
buffalo chicken w/ blue cheese

ASSORTED FLATBREAD STATION | \$22

Pepperoni, Fig, Spicy Margherita

CHARCUTERIE + CHEESE DISPLAY | \$24

sliced cured meats, artisanal cheeses,
olives, fresh + dried fruits, fig compote, mustard, crackers

TAILGATE STATION | \$24

Wings | Buffalo & BBQ, Carrot, Celery, Blue Cheese Dressing
Pretzel Bites | Beer Cheese Sauce
Mini Corndogs | Honey Mustard, Chipotle Ketchup



Prices listed are per person
All offerings are presented as self-serve stations
up to 90 minutes of service.

RECEPTION

CATBIRD

ACTION STATIONS

Minimum of 25 people

action stations available between the hours of 4pm – 8pm
+ \$175 chef attendant fee / 90 minute service

Carving |

served with cocktail rolls

Chipotle Crusted Pork Loin | \$30

creole mustard, cajun remoulade

Roasted Turkey Breast | \$36

cranberry relish, turkey gravy

Garlic & Herb Prime Rib | \$44

horseradish cream sauce, au jus

Mac & Cheese | \$34

cavatappi pasta, creamy cheese sauce
with a selection of toppings including:

Proteins | bacon, grilled chicken, blackened shrimp,
elk sausage

Cheese | parmesan, gouda, manchego,
blue cheese crumbles

Toppings | sautéed mushrooms, roasted garlic, sautéed onions,
marinated tomatoes, crispy brussels sprouts, asparagus,
steamed broccoli, fresh herbs, red pepper flakes, hot sauce

CATBIRD

V- Vegan
VG- Vegetarian
GF- Gluten Free
*Available upon request

Minimum of 20 people
Receptions available between the hours of 4pm – 8pm.

Dinner| \$75

Includes: Salads | Dinner Rolls & Butter
Entrées (Choice of 2)
Seasonal Vegetables
Choice of 1 Side
Desserts

Salads

CAESAR SALAD

romaine lettuce, parmesan cheese, homemade croutons,
caesar dressing

MIXED GREENS SALAD

mixed greens, cucumbers, carrots, cherry tomatoes,
homemade croutons, red wine vinaigrette

Sides

rosemary fingerling potatoes

creamy mashed potatoes

parmesan risotto

Entrées

PASTA PRIMAVERA

cavatappi, tomato, mushrooms, spinach, red onion, alfredo sauce

HERBED ROASTED CHICKEN

in caper butter sauce

SLICED PORK LOIN

sweet chili garlic sauce

SEARED SALMON +\$8

in veracruz sauce

BRAISED SHORT RIB + \$8

in mushroom demi-glace sauce

PORTABELLA NAPOLEON +\$6

roasted vegetables, mozzarella cheese, marinara

Desserts

new york cheesecake

pecan pie

Ask About Our Custom Menus
Our Executive Chef is pleased to offer a personalized dining experience. Inquire about specialty options tailored to your event.



Prices listed are per person
All offerings are presented as self-serve stations
up to 90 minutes of service.

DINNER

CATBIRD

BEVERAGE

BEVERAGE OPTIONS

Minimum of 10 People
Service times 8am - 7pm

HALF DAY BEVERAGE PACKAGE.....\$18

Includes a 4 hr service of Corvus Catbird house blend drip coffee (with assortment of creamers), assortment of hot tea, flavored la croix, iced tea, & pepsi products

ALL DAY BEVERAGE PACKAGE.....\$28

Includes an 8hr service of Corvus Catbird house blend drip coffee (with assortment of creamers), assortment of hot tea, flavored la croix, iced tea, & pepsi products

a la carte option

COFFEE & TEA.....\$100 per p/coffee urn

Includes 1 Corvus Catbird house blend drip coffee (with assortment of creamers) assortment of hot tea

*** This does not include refill service



All offerings are presented as self-serve stations.

CATBIRD

MIMOSA | BLOODY

MIMOSA | BLOODY PACKAGE

Bartenders are billed at \$225 each for up to 4 hours of service, including set up and break down.

Bartenders are staffed at 1 per 50 guests.

B-Y-O Bloody Mary AND Mimosa \$38 per guest for the first 2 hours, \$12 per guest each additional hour

B-Y-O Bloody Mary OR Mimosa \$25 per guest for the first 2 hours, \$10 per guest each additional hour

The bartender will pour your base, then create your perfect mimosa & bloody mary with your choice of fresh juices and garnishes at the self-serve station:

B-Y-O Mimosa & Bloody Mary Bars

Customize your own Mimosa to suit your taste:

Create your perfect Mimosa with our selection of bases and juices

Sparkling Wine: Prosecco | Cava

Mix Options:

Orange | Cranberry | Grapefruit | Prickly Pear | Passionfruit | Strawberry

Customize your own Bloody Mary to suit your taste:

Create your perfect Bloody Mary with our selection of bases and juices

Choose from Classic Vodka, Pepper Vodka

Mix Options:

Classic Bloody Mary Mix | Spicy Bloody Mary Mix: Infused with jalapeño

Toppings & Garnishes:

celery sticks | lemon & lime wedges | jalapeños | pickles | green olives |
pearl onions | pepperoncini | cubed cheese | salami | crispy bacon
hot sauce | worcestershire sauce | celery salt | black pepper | tajin



Prices are per person, 8% sales tax + 25% service charge will be applied to all bar packages.

CATBIRD

BEER & WINE BAR PACKAGE

\$26 per guest for the first 2 hours, \$14 per guest each additional hour
On consumption bar pricing below, per item.

Bartenders are billed at \$225 each for up to 4 hours of service,
including set up and break down. Bartenders are staffed at 1 per 50 guests.

WINE

On Consumption \$14

Sparkling | Brut | Prosecco | Moscato
White | Chardonnay | Sauvignon Blanc |
Rosé

Red | Cabernet Sauvignon | Pinot Noir

DOMESTIC BEER

On Consumption \$8+

CRAFT BEER

On Consumption \$9+

CIDERS/ SELTZERS

On Consumption \$9+



Prices are per person, 8% sales tax + 25% service charge will be applied to all bar packages.

BEER & WINE

CATBIRD

DENVER BAR PACKAGE

Bartenders are billed at \$225 each for up to 4 hours of service, including set up and break down. Bartenders are staffed at 1 per 50 guests.

\$38 per guest for the first 2 hours, \$15 per guest each additional hour

On consumption bar pricing below, per item.

WINE

On Consumption \$12

Sparkling | Brut

White | Chardonnay

Blush | Rosé

Red | Cabernet Sauvignon

LIQUOR

On Consumption \$12

Vodka | Jones House Vodka

Gin | Jones House Gin

Rum | Blue Chair

Tequila | El Jimador

Whiskey | Four Roses Bourbon

Scotch | Dewars

DOMESTIC BEER

On Consumption \$8+

CRAFT BEER

On Consumption \$9+

CIDERS/ SELTZERS

On Consumption \$9+

NON ALCOHOLIC

On Consumption \$6

Pepsi

Diet Pepsi

Starry

Assorted juices + mixers



Prices are per person, 8% sales tax + 25% service charge will be applied to final bill

DENVER

CATBIRD

COLORADO BAR PACKAGE

\$42 per guest for the first 2 hours, \$18 per guest each additional hour
On consumption bar pricing below, per item.

Bartenders are billed at \$225 each for up to 4 hours of service, including set up and break down.
Bartenders are staffed at 1 per 50 guests.

WINE

On Consumption \$14

Sparkling | Brut | Prosecco

White | Chardonnay | Sauvignon Blanc

Blush | Rosé

Red | Cabernet Sauvignon | Pinot Noir

DOMESTIC BEER

On Consumption \$8+

CRAFT BEER

On Consumption \$9+

CIDERS/ SELTZERS

On Consumption \$9+

LIQUOR

On Consumption+ \$14

Vodka | Tito's

Gin | Bombay Sapphire

Rum | Cruzan

Tequila | Lalo

Whiskey | Jameson

Scotch | Monkey Shoulder

NON ALCOHOLIC

On Consumption \$6

Pepsi

Diet Pepsi

Starry

Assorted juices + mixers



Prices are per person, 8% sales tax + 25% service charge will be applied to all bar packages.

COLORADO

CATBIRD

RED ROCKS BAR PACKAGE

\$58 per guest for the first 2 hours, \$20 per guest each additional hour
On consumption bar pricing below, per item.

Bartenders are billed at \$225 each for up to 4 hours of service,
including set up and break down
Bartenders are staffed at 1 per 50 guests.

WINE

On Consumption \$16

Sparkling | Brut / Prosecco / Moscato

White | Chardonnay / Pinot Gris

Blush | Rosé

Red | Cabernet Sauvignon / Pinot Noir

DOMESTIC BEER

On Consumption \$8+

CRAFT BEER

On Consumption \$9+

CIDERS/ SELTZERS

On Consumption \$9+

LIQUOR

On Consumption \$16

Vodka | Grey Goose

Gin | Empress Purple

Rum | Mount Gay

Tequila | Casamigos

Bourbon | Woodford Reserve

Rye | Glenlivet 12

NON ALCOHOLIC

On Consumption \$6

Pepsi

Diet Pepsi

Starry

Assorted juices + mixers



Prices are per person, 8% sales tax + 25% service charge will be applied to all bar packages.

RED ROCKS

CATBIRD

Bartenders are billed at \$225 each for up to 4 hours of service, including set up and break down. Bartenders are staffed at 1 per 50 guests.

Specialty Bar Additions:

Specialty Cocktails \$18 (limit of 2)

CLASSIC MARGARITA | tequila, triple sec, simple syrup, lime juice
SPARKLING COSMOPOLITAN | vodka, triple sec, cranberry, lemon, topped rosé
OLD FASHIONED | bourbon, simple syrup, aromatic bitters
ESPRESSO MARTINI | vodka, fresh espresso, coffee liqueur, frangelico
ST. CATBIRD | gin or vodka, st. germain, lemon
APEROL SPRITZ | aperol, prosecco, soda water, orange

Specialty Mocktails: \$10 (limit of 1)

SPICY GINGER | shirley temple made with ginger beer
SPARKLER BERRY | fever tree elderflower tonic, topped w/ strawberry puree & lemon juice
NoPALOMA | grapefruit juice, soda water, lemon

Ask us about our guided tastings with:
Locke + Co Distillery



Prices are per person, 8% sales tax + 25% service charge will be applied to final bill

BAR ADDITIONS

CATBIRD

STOCK THE FRIDGE PACKAGE

We can stock the refrigerator in the Klee house with your choice of beverages prior to arrival.

*Please ask about custom bar pricing

WINE

Sparkling | Brut | Prosecco
White | Chardonnay | Sauvignon Blanc
Blush | Rosé
Red | Cabernet Sauvignon | Pinot Noir

DOMESTIC BEER

On Consumption

CRAFT BEER

On Consumption

CIDERS/ SELTZERS

On Consumption

LIQUOR

Vodka |
Gin |
Rum |
Tequila |
Bourbon |
Rye |

NON ALCOHOLIC

La Croix
Pepsi
Diet Pepsi
Starry
Assorted Juices + mixers



Prices are per person, 8% sales tax + 25% service charge will be applied to all bar packages.

KLEE HOUSE