

LAUNDRY PRIVATE DINING

COCKTAIL PARTY

PASSED AND/OR BUFFET STYLE PRESENTATION OF SELECTIONS
DISPERSED SEATING AND AREAS TO MINGLE

choose five

meat & cheese board

cures / cheese / pickles / mustard / chutney / crackers

pow pow

crispy rice flower shrimp / spicy aioli / sesame powder / pickled ginger

crispy potatoes

truffle parmesan / pistachio pesto / black pepper aioli

hash

charred brussels sprouts / house bacon / goat cheese / crispy onion

pork belly

lettuce wraps / pimento cheese / cherry jam / spicy peanuts

caprese

arugula / pistachio pesto / fresh mozzarella / tomato-cucumber salad

bibb

compressed melon / tasso ham / French vinaigrette / almonds / honey

carpaccio

Yampa valley wagyu / toasted parmesan / arugula / pickled mustard /
truffle balsamic

beef brisket

sliders / charred onion / special sauce

fried chicken

sliders / citrus-basil ranch / house hot sauce / pickle

italian sliders

cured meats / vinaigrette / jack cheese / crunchy veggies

eggplant

chicken fried / white bean hummus / tomatoes / feta

sample menu subject to change

FULL SERVICE

FOUR COURSE SEATED DINNER

MENU CREATED FROM LAUNDRY'S EXISTING SEASONAL MENU

first course

meat & cheese board

cures / cheese / pickles / mustard / chutney / crackers

pow pow

crispy rice flower shrimp / spicy aioli / sesame powder / pickled ginger

second course

hash

charred brussels sprouts / house bacon / goat cheese / crispy onion

arugula

ricotta / balsamic strawberries / almonds / pickled onions

third course

bison striploin

roasted vegetables / guajillo vinaigrette / gorgonzola butter

beef brisket

sliders / charred onion / special sauce

fourth course

chocolate pot de creme

double shot espresso / peanut butter mousse / toffee crunch

apple cobbler

Grandma's shortbread / caramel / vanilla gelato

sample menu subject to change

PREMIUM FULL SERVICE
FIVE COURSE SEATED DINNER WITH ENHANCED SELECTIONS
CREATED BY OUR CHEF TO COMPLIMENT THE OCCASION

cocktail hour

meat & cheese board

cures / cheese / pickles / mustard / chutney / crackers

country fried eggplant

truffle balsamic / pesto / tomato / sheep down under

tuna carpaccio

dill crème fraiche / yuzu pearls / sesame / blistered shishito

first course

arugula

ricotta / balsamic strawberries / almonds / pickled onions

lettuce wraps

pork belly / pimento cheese / wild blueberry-fig jam

second course

vegetables

seasonal vegetables / lemon-miso / zaatar

elk tips

ricotta / balsamic strawberries / almonds / pickled onions

third course

bison medallions and kentucky prosciutto wrapped scallops

rmashed potatoes / asparagus / bearnaise

desserts

chocolate pot de creme

double shot espresso / peanut butter mousse / toffee crunch

apple cobbler

Grandma's shortbread / caramel / vanilla gelato

sample menu subject to change