

INDULGE

CHI MANGIA BENE, VIVA BENE.
THOSE WHO EAT WELL, LIVE WELL.



PANZANO

KIMPTON®
hotels & restaurants

EVENTS CATERED BY
EXECUTIVE CHEF ELISE WIGGINS

MONACO CONTINENTAL BREAKFAST

FRESH BAKED PASTRIES & BREAKFAST
BREADS WITH JAMS & JELLIES

HOUSE MADE GRANOLA WITH BERRIES &
YOGURT

FRESH FRUIT JUICE

OUR SIGNATURE
COFFEE & TEA SERVICE:
LAVAZZA REGULAR & DECAF COFFEE,
ASSORTED FLAVORED SYRUPS, CINNAMON
STICKS, ROCK CANDY SUGAR STICKS,
LEMONS & HONEY

\$21 PER PERSON**

MEXICAN BREAKFAST BUFFET

CHILAQUILES, A TRADITIONAL MEXICAN
BREAKFAST DISH, SCRAMBLED EGGS TOPPED
WITH QUESO FRESCO AND SOUR CREAM ON
A BED OF FRIED AND SIMMERED CORN
TORTILLAS

JUEVOS RANCHEROS, FRIED EGGS SERVED
ATOP LIGHTLY FRIED CORN TORTILLAS AND
TOPPED WITH TOMATO-CHILI SAUCE

RICE & BEANS

HOUSEMADE SALSA

OUR SIGNATURE
LAVAZZA COFFEE & TEA SERVICE

\$27 PER PERSON**

PALAZZA BREAKFAST BUFFET

SCRAMBLED EGGS WITH FRESH TARRAGON,
BASIL AND CHIVES

ROSEMARY ROASTED POTATOES

BACON & SAUSAGE

HOUSE MADE GRANOLA, BERRIES & YOGURT

SLICED FRESH FRUIT

BREAKFAST PASTRIES & BREAKFAST BREADS
WITH JAMS JELLIES & BUTTER

OUR SIGNATURE
LAVAZZA COFFEE & TEA SERVICE

\$26 PER PERSON**

SUPER TUSCAN BUFFET

EGGS BENEDICT "PANZANO STYLE" WITH
POACHED EGGS SERVED OVER A SUN-DRIED
TOMATO POLENTA CAKE TOPPED WITH
PROSCIUTTO COTTO, FONTINA CHEESE AND
HOLLANDAISE SAUCE, SERVED OVER BASIL
PESTO

STEELCUT OATS TOPPED WITH BROWN
SUGAR, RAISINS, DRIED BLUEBERRIES,
TOASTED PINE NUTS AND CRUMBLD BANANA
CHIPS

FRENCH TOAST HOUSE-BAKED
BAGUETTES DREDGED IN EGG, CINNAMON AND
NUTMEG SERVED WITH HOUSE-MADE MAPLE
SYRUP

BACON & SAUSAGE

ROSEMARY ROASTED
POTATOES

BREAKFAST PASTRIES & BREAKFAST BREADS
WITH JAMS, JELLIES & BUTTER

OUR SIGNATURE
LAVAZZA COFFEE & TEA SERVICE

\$28 PER PERSON**

QUICHE BUFFET

CHEF'S SELECTION OF THREE DAILY
QUICHES

HOMEMADE BREAKFAST SANDWICH WITH
SCRAMBLED EGGS, BACON OR SAUSAGE ON
A POTATO BUN

BREAKFAST PASTRIES & BREAKFAST BREADS
WITH JAMS, JELLIES & BUTTER

ROSEMARY ROASTED POTATOES

WHOLE SEASONAL FRUITS

OUR SIGNATURE
LAVAZZA COFFEE & TEA SERVICE

\$26 PER PERSON**

**** MINIMUM OF 12 GUESTS FOR ALL
BREAKFAST BUFFETS; \$3.25 SURCHARGE
PER PERSON FOR PARTIES UNDER 12**

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 10.5% GRATUITY, 11.5% ADMINISTRATIVE FEE
AND 8.1% SALES TAX

MORNING ADDITIONS

FRESH HOUSE BAKED DAILY MUFFINS \$34 PER DOZEN

HOUSE MADE BERRY & GRANOLA BARS \$38 PER DOZEN

HOUSE MADE COFFEE CAKE \$4.50 PER PERSON

INDIVIDUAL COLD CEREALS \$2.50 PER PERSON

STEEL CUT OATS TOPPED WITH BROWN SUGAR, RAISINS, DRIED BLUEBERRIES, TOASTED PINE NUTS AND CRUMBLD BANANA CHIPS \$3.50 PER PERSON

HOMEMADE POTATO BUN WITH SCRAMBLED EGGS, BACON OR SAUSAGE \$5 PER PERSON

FRESH SLICED FRUIT TRAY \$3.25 PER PERSON

FRESH BAGELS & CREAM CHEESE \$3.25 PER PERSON

CHEF ATTENDED OMELET STATION: CHOOSE ONE SELECTION: ITALIAN HAM AND CHEESE OMELET OR MUSHROOM BASIL PESTO AND GOAT CHEESE OMELET WITH WHITE TRUFFLE OIL \$8 PER PERSON \$100 CHEF FEE

CHICKEN HASH SAUTÉED ROSEMARY POTATOES, HOUSE-MADE CHICKEN SAUSAGE, RED ONIONS AND PEPPERS, TOPPED WITH TWO FRIED EGGS AND CHAMPAGNE HOLLANDAISE SAUCE SERVED WITH TOAST \$8 PER PERSON

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BREAKS

THE BALL PARK BREAK

HOT BAVARIAN SOFT
 PRETZELS WITH
 MUSTARD

HOT BUTTERED
 POPCORN

MIXED ROSEMARY
 ROASTED NUTS

\$11 PER PERSON

ADD A BUCKET OF ICE
 COLD BEERS

\$8 PER PERSON

SUGAR BUZZ

MACAROONS

ASSORTMENT OF
 MOLDED CHOCOLATES

SALTY CARAMEL PINE
 NUT TARTLET

\$11 PER PERSON

SUMMER IN THE CITY

ASSORTED GOURMET
 ICE CREAM BARS
 & ICE CREAM
 SANDWICHES

PANZANO ITALIAN SODA
 BAR

\$11 PER PERSON

A LA CARTE SELECTIONS

ASSORTED HOUSE
 BAKED COOKIES
 \$35 PER DOZEN

FRESH BAKED
 BROWNIES
 \$35 PER DOZEN

CUPCAKES, ASSORTED
 FLAVORS
 \$37 PER DOZEN

HOUSE MADE BERRY &
 GRANOLA BARS
 \$36 PER DOZEN

HOUSE MADE LEMON
 BARS \$36 PER DOZEN

MIXED ROSEMARY
 ROASTED NUTS

\$ 4 PER PERSON

BAVARIAN PRETZELS
 WITH MUSTARD

\$ 4 PER PERSON

ITALIAN CHEESE &
 CRACKERS
 \$ 6 PER PERSON

SEASONAL VEGETABLE
 CRUDITÉS WITH DIP
 \$ 4 PER PERSON

HOT BUTTERED
 POPCORN
 \$4 PER PERSON

FRESH SEASONAL FRUIT
 & BERRIES
 \$ 5 PER PERSON

WHOLE SEASONAL FRUIT
 \$ 3 PER PERSON

YOGURT SMOOTHIE
 SHOTS \$4 PER PERSON

ASSORTED GOURMET ICE
 CREAM TREATS
 \$6 PER PERSON

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AAA FOUR DIAMOND RATED 2010/2011
"BEST HAPPY HOUR" - WESTWORD BEST OF DENVER "HEAVENLY" - GABBY GOURMET
AMERICA'S TOP RESTAURANTS - ZAGAT

BEVERAGES

CHARGED ON CONSUMPTION



THE REPUBLIC OF TEA ASSORTED BOTTLED ICED TEAS \$4.25	COCA COLA \$3.25	<u>PANZANO ITALIAN SODA BAR</u>
RED BULL ENERGY DRINKS \$4.25	DIET COCA COLA \$3.25	<i>ADD THIS FUN, DIFFERENT & VERY DELICIOUS DRINK OPTION TO ANY PLATED OR BUFFET MEAL</i>
IZZE SPARKLING JUICES \$4	SPRITE \$3.25	ICE COLD CALISTOGA ASSORTMENT OF SYRUPS
LAVAZZA COFFEE/TEA SERVICE, PER MEAL PERIOD \$3.25 PER PERSON	GREEN PLANET BOTTLED WATERS \$4	FRESH CREAM
LAVAZZA ALL DAY COFFEE/TEA SERVICE \$8 PER PERSON	CALISTOGA SPARKLING WATERS \$4	YOUR GUESTS CREATE & MAKE THEIR OWN ITALIAN CREAM SODAS FROM SCRATCH \$5.50 PER PERSON

A KIMPTON® HOTEL

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EXECUTIVE CHEF ELISE WIGGINS PANZANO RESTAURANT EXECUTIVE SOUS CHEF FEDERICO FASSOLA
909 17TH STREET DENVER, CO 303.296.3525 WWW.PANZANO-DENVER.COM

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"BEST HAPPY HOUR" - WESTWORD BEST OF DENVER "HEAVENLY" - GABBY GOURMET
AMERICA'S TOP RESTAURANTS - ZAGAT

PLATED LUNCH

INCLUDES ONE STARTER COURSE,
TWO ENTREES AND ONE DESSERT COURSE

ADDITIONAL OPTIONS ARE \$5.50 PERSON



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ENTRÉE COURSE

PLEASE SELECT TWO

HIGHEST PRICE ENTRÉE
IS PER PERSON CHARGE

POLLO VAL D'AOSTA

LIGHTLY BREADED
CHICKEN LAYERED WITH
PROSCIUTTO AND
FONTINA CHEESE OVER
MASHED POTATOES AND
SAUTÉED SPINACH

\$31 PER PERSON

PENNE DI POLLO E
GORGONZOLA

GRILLED PETALUMA
CHICKEN OVER PASTA,
TOSSED IN A
LIGHT GORGONZOLA
CREAM SAUCE

\$30 PER PERSON

BISTECCA

CUT OF CHOICE WITH
WHIPPED POTATOES,
SAUTÉED MUSHROOMS
AND DEMI GLACE

FILET
5 OZ.
\$35 PER PERSON

RIB EYE MEDALLION
5 OZ
\$37 PER PERSON

PESCE FRESCO

PAN SEARED SEASONAL
FISH WITH SMOKED
MOZZARELLA ARANCINI,
OVER ROASTED YELLOW
PEPPER NAGE TOPPED
WITH MIXED OLIVE AND
WALNUT RELISH

\$31 PER PERSON

GIGLIA

PASTA WITH GRILLED
EGGPLANT TOPPED WITH
SMOKED SPICY
POMODORO SAUCE AND
FRESH BASIL

\$30 PER PERSON

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CAPESANTE CON
RISOTTO

PAN SEARED SEA
SCALLOPS OVER SPECK
RISOTTO WITH A BASIL
AND LEEK NAGE

\$33 PER PERSON

MELANZANE FRITTE

LIGHTLY BREADED
EGGPLANT, RUSTIC
POMODORO SAUCE,
FRESH BASIL,
MARINATED GOAT
CHEESE, BALSAMIC
VINEGAR REDUCTION

\$30 PER PERSON

GAMBERI GRIGLIA

GRILLED JUMBO SHRIMP
STUFFED WITH MEDJOL
DATES WRAPPED WITH
HOUSE-CURED PANCETTA
SERVED OVER POLENTA,
TOPPED WITH
GORGONZOLA CHEESE

\$33 PER PERSON

PAPPARDELLE ALLA
BOLOGNESE

FRESH PASTA WITH THE
CLASSIC NORTHERN
ITALIAN SAUCE,
TOPPED WITH SHAVED
GRANA PADANO

\$31 PER PERSON

RIGATONI

RIGATONI PASTA
TOPPED WITH
ITALIAN SAUSAGE AND
SERVED IN SAVORY
TOMATO CREAM SAUCE

\$31 PER PERSON

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DOLCI

PLEASE SELECT ONE



TIRAMISU
ESPRESSO SOAKED
CHAMPAGNE BISCUITS
LAYERED WITH
AMARETTO,
MASCARPONE AND
DUSTED WITH COCOA

CRÈME BRULÉE DUO
CHEF'S DAILY
INDULGENCE OF CRÈME
BRULEES

SEASONAL CHEESECAKE
CHEF'S SELECTION OF
MINI CHEESECAKE WITH
GRAHAM CRACKER
CRUNCH

APPLE TART
GLAZED APPLES WITH AN
ALMOND FILLING

SELEZIONE DEL GIORNO
CHEF'S ASSORTED
DESSERT MEDLEY:
BLUEBERRY BROWN
BUTTER TART
CHOCOLATE
FLOURLESS CUPCAKE

CHOCOLATE MARQUIS
CHOCOLATE PATE WITH
A BROWNIE CAKE BASE
COVERED IN
CHOCOLATE GANACHE

CRÈME BRULEE
\$5 UPCHARGE
PER PERSON

A KIMPTON® HOTEL

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DICAMANO LUNCH BUFFET

INSALATA MISTA
MIXED SEASONAL GREENS
WITH SHERRY VINAIGRETTE
& GORGONZOLA CHEESE

INSALATA CAPRESE
SEASONAL TOMATOES, HOUSE MADE
MOZZARELLA, 12 YEAR OLD BALSAMIC
RISERVA, BASIL OIL & TOASTED PINE NUTS

PANZANO FLATBREAD STATION
CHEF'S ASSORTED HOUSE MADE
FLATBREADS WITH VARIED TOPPINGS

IMPORTED ITALIAN DELI BAR
ITALIAN COLD CUTS, ROAST BEEF, SMOKED
TURKEY, GRILLED PORTABELLA MUSHROOMS,
PROVOLONE, HOUSE MADE MOZZARELLA,
FONTINA, SMOKED MOZZARELLA WITH HOUSE
BAKED BREADS. LETTUCE, TOMATOES,
ONIONS & PEPPERONCINI, PICKLES &
CONDIMENTS

BAGS OF GOURMET POTATO CHIPS

FRESHLY BAKED BREADS, BUTTER &
PANZANO SIGNATURE TAPENADE

CHEF'S ASSORTED DESSERTS TO INCLUDE:
BLUEBERRY BROWN BUTTER TART,
CHOCOLATE MARQUIS, CRÈME BRULEE

\$35 PER PERSON**

MEXICAN LUNCH BUFFET

FAJITAS
CHOICE OF STEAK, CHICKEN OR SHRIMP
SAUTÉED WITH BELL PEPPERS, ONIONS
SERVED WITH FLOUR TORTILLAS

RICE & BEANS

SOUR CREAM & GRATED CHEESE

ORGANIC GREENS, TOMATOES, RED ONIONS,
CARROTS AND HARD BOILED EGGS TOSSED
IN LEMON AND OIL

TORTILLA CHIPS, HOUSE MADE SALSA &
GUACAMOLE

CHEF'S SELECTION OF DESSERTS:
TRES LECHES CAKE
FLOURLESS CHOCOLATE CHIPOTLE CUPCAKE

\$36 PER PERSON**

\$40 PER PERSON WITH 2 PROTEIN
CHOICES**

LUCCA LUNCH BUFFET

POTATO LEEK SOUP

OUR AWARD WINNING
INSALATA CAESAR
HEARTS OF ROMAINE, HOUSE MADE
CROUTONS, PARMESAN & CRISPY CAPERS

POLLO VAL D'AOSTA
LIGHTLY BREADED CHICKEN LAYERED WITH
PROSCIUTTO AND FONTINA CHEESE OVER
MASHED POTATOES AND SAUTÉED SPINACH

GIGLIA
PASTA WITH GRILLED EGGPLANT TOPPED
WITH SMOKED SPICY POMODORO SAUCE AND
FRESH BASIL

PARMESAN RISOTTO

FRESHLY BAKED BREADS, BUTTER &
PANZANO SIGNATURE TAPENADE

CHEF'S ASSORTED DESSERTS TO INCLUDE:
BLUEBERRY BROWN BUTTER TART
CHOCOLATE MARQUIS
CRÈME BRULEE

\$38 PER PERSON**

SOUTHERN LUNCH BUFFET

CHOICE OF:

WILD CAUGHT TILAPIA OR CATFISH FISH FRY

HUSH PUPPIES- CORNMEAL FRIED TO A
GOLDEN BROWN

ORGANIC MIXED GREEN SALAD

BOILED CORN

OR

CHICKEN OR SEAFOOD GUMBO WITH
ANDOUILLE SAUSAGE AND RICE

HOUSE MADE CORN BREAD & FRENCH
BREAD

ORGANIC MIXED GREEN SALAD

CHEF'S DESSERT:
NEW ORLEANS BOURBON BREAD PUDDING
WITH BOURBON SAUCE

\$36 PER PERSON**

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AMERICA'S TOP RESTAURANTS - ZAGAT

PISA LUNCH BUFFET

ROASTED TOMATO SOUP
WITH SMOKED MOZZARELLA

INSALATA MISTA
MIXED SEASONAL GREENS
WITH SHERRY VINAIGRETTE
& GORGONZOLA CHEESE

OUR AWARD WINNING
INSALATA CAESAR
HEARTS OF ROMAINE, HOUSE MADE
CROUTONS, PARMESAN & CRISPY CAPERS

BISTECCA
PRIME FILET WITH WHIPPED POTATOES,
SAUTÉED MUSHROOMS AND DEMI GLACE

MELANZANE FRITTE
LIGHTLY BREADED EGGPLANT, RUSTIC
POMODORO SAUCE, FRESH BASIL, MARINATED
GOAT CHEESE, BALSAMIC VINEGAR
REDUCTION

FRESHLY BAKED BREADS, BUTTER &
PANZANO SIGNATURE TAPENADE

CHEF'S ASSORTED DESSERTS TO INCLUDE:
BLUEBERRY BROWN BUTTER TART
CHOCOLATE MARQUIS
CRÈME BRULÉE

\$38 PER PERSON**

WESTERN LUNCH BUFFET

BRAISED BEEF OR PORK RIBS SMOTHERED
WITH HOUSE MADE BBQ SAUCE

BBQ ITALIAN SAUSAGE WITH GRILLED
ONIONS AND PEPPERS

ORGANIC MIXED GREEN SALAD

HOUSE MADE APPLE COLESLAW

HAND CUT FRENCH FRIES

FRESHLY BAKED BREADS, BUTTER &
PANZANO SIGNATURE TAPENADE

CHEF'S SELECTION OF DESSERT:
SEASONAL FRUIT COBBLER

\$36 PER PERSON**

PANZANO BOXED LUNCH

PLEASE SPECIFY QUANTITY AND TYPE OF
SANDWICH

SELECTION OF TURKEY, HAM, ROAST BEEF &
VEGETARIAN SANDWICHES ON HOUSE MADE
FOCACCIA BREAD
POTATO CHIPS
WHOLE FRUIT
HOUSE BAKED COOKIE

\$24 PER PERSON

** MINIMUM OF 12 GUESTS FOR ALL LUNCH
BUFFETS; \$3.50 SURCHARGE PER PERSON
FOR PARTIES UNDER 12

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ARTISAN PLATTERS

15 PERSON MINIMUM

ALL PLATTERS WILL BE ACCOMPANIED WITH
APPROPRIATE SAUCES, TOASTS & CRACKERS

ITALIAN ANTIPASTI

PROSCIUTTO, ALMOND &
GORGONZOLA STUFFED
DATES
ROASTED GARLIC
KALAMATA & PICHOLENE
OLIVES,
SCAMORZA CHEESE
ROASTED RED PEPPER &
BASIL PESTOS WITH
CROSTINIS

\$9 PER PERSON

GAMBERI

GRILLED ROSEMARY
GARLIC SHRIMP

\$42 PER DOZEN

ITALIAN CRUDITÉS

MARINATED & GRILLED
VEGETABLES
IMPORTED OLIVES &
ARTICHOKE

\$9 PER PERSON

FRESH SEASONAL FRUITS
& BERRIES

\$8 PER PERSON

ITALIAN & DOMESTIC
CHEESE PLATTER
WITH CROSTINI &
CRACKERS

\$11 PER PERSON

ATTENDED CARVING STATIONS

50 GUEST MINIMUM

CHEF FEE: \$100 FOR 2 HOURS

EACH STATION SERVED WITH SPINACH MASHED POTATOES,
HOUSE MADE SOUR ROLLS & APPROPRIATE JUS

CERTIFIED ANGUS TOP
ROUND OF BEEF WITH
ITALIAN HERB CRUSTING
\$19 PER PERSON

FENNEL, GARLIC & PEPPER
ENCRUSTED COLEMAN
RIBEYE WITH HORSERADISH
CREAM
\$21 PER PERSON

ROASTED LEG OF LAMB
WITH ROSEMARY MINT
GARLIC CRUST
\$19 PER PERSON

HICKORY ROASTED TURKEY
\$11 PER PERSON

ATTENDED PASTA STATION

30 GUEST MINIMUM

\$17 PER PERSON

CHEF FEE: \$100 FOR 2 HOURS

PENNE PASTA WITH GORGONZOLA CREAM,
TOMATO POMODORO & BASIL PESTO SAUCES

ACCOMPANIED WITH TOMATOES, MUSHROOMS, ARTICHOKE, GARLIC BASIL,
PROSCIUTTO, OLIVES & PARMESAN

ADD CHICKEN: \$4 PER PERSON

ADD SHRIMP: \$5 PER PERSON

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APPETIZERS

HOT ITEMS

BACON WRAPPED SCALLOPS
\$42 PER DOZEN

CALAMARI WITH SPICY AIOLI SAUCE
\$5 PER PERSON

ROCK SHRIMP & DUNGENESS CRAB CAKES
WITH SPICY AIOLI
\$42 PER DOZEN

SEASONAL WARM SOUP SHOOTERS
BUTTERNUT SQUASH, ROASTED TOMATO OR
POTATO LEEK
\$37 PER DOZEN

MINI STEAK SLIDERS
WITH PESTO, GORGONZOLA AND ARUGULA
\$39 PER DOZEN

STUFFED HAZEL DELL MUSHROOM CAPS
WITH SPICY ITALIAN SAUSAGE OR
BREADCRUMBS & PARMESAN
\$37 PER DOZEN

FORMAGGI FRITTI
FRIED FRESH MOZZARELLA WITH HERB
POMODORO SAUCE
\$37 PER DOZEN

ROSMARINO POLLO
MINI HERB BUNS FILLED WITH GRILLED
CHICKEN SALAD, ROSEMARY DIJON MUSTARD
AND ARUGULA
\$37 PER DOZEN

MEATBALL SLIDERS
\$37 PER DOZEN

CRAB CIGAR
LIGHTLY FRIED THIN WONTON FILLED WITH
CREAM CHEESE, CRAB & RED PEPPER
\$42 PER DOZEN

MINI PORTABELLO SLIDERS
WITH GOAT CHEESE, BALSAMIC JELLY &
FRESH BASIL
\$37 PER DOZEN

MINI TACCHINO SLIDERS
SHAVED TURKEY, TOMATO, PROVOLONE &
ROASTED RED PEPPER AIOLI
\$37 PER DOZEN

COLD ITEMS

ALMOND STUFFED DATES
WITH GORGONZOLA MOUSSE
\$37 PER DOZEN

MARINATED TOMATO BRUSCHETTA
WITH HAYSTACK FARMS GOAT CHEESE
\$37 PER DOZEN

WILD HAZEL DELL MUSHROOM DUXELLE ON
BRIOCHE WITH CAMBOZOLA
\$37 PER DOZEN

PROSCIUTTO WRAPPED BREADSTICKS
WITH PARMESAN & WHITE TRUFFLE OIL
\$39 PER DOZEN

SEASONAL SOUP SHOOTERS
STRAWBERRY CHAMPAGNE, PEACH
CHAMPAGNE OR BLACKBERRY CHAMPAGNE
\$35 PER DOZEN

MINI TUNA TACOS
TUNA, AVOCADO, WITH BALSAMIC, WHITE
TRUFFLE OIL, MICRO GREENS AND SESAME
SEEDS
\$37 PER DOZEN

WATERMELON CUBE WITH CRÈME FRESH
\$34 PER DOZEN

PROSCIUTTO WRAPPED MELON
\$36 PER DOZEN

GOAT CHEESE STUFFED CHERRY TOMATOES
\$34 PER DOZEN

CILINGIENI MOZZARELLA SKEWER WITH
CHERRY TOMATOES AND BASIL PESTO
DIPPING SAUCE
\$35 PER DOZEN

TUNA SLIDERS
WITH SEARED YELLOW FIN TUNA, AIOLI,
BACON, GREEN BEANS & TOMATO
\$37 PER DOZEN

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AMERICA'S TOP RESTAURANTS - ZAGAT

STARTER COURSE

PLEASE SELECT ONE

ROASTED TOMATO
WITH SMOKED
MOZZARELLA SOUP

\$8 PER PERSON

INSALATA CAPRESE
SEASONAL TOMATOES,
HOUSE MADE
MOZZARELLA, 12 YEAR
OLD BALSAMIC RISERVA,
BASIL OIL & TOASTED
PINE NUTS

\$8 PER PERSON

OUR AWARD WINNING
INSALATA CAESAR
HEARTS OF ROMAINE,
HOUSE MADE
CROUTONS, PARMESAN
& CRISPY CAPERS

\$8 PER PERSON

CREAMY POTATO LEEK
SOUP

\$8 PER PERSON

HOMEMADE TRUFFLE
MACARONI & CHEESE
WITH MELTED FONTINA

\$8 PER PERSON

INSALATA MISTA
MIXED SEASONAL
GREENS WITH SHERRY
VINAIGRETTE
& GORGONZOLA
CHEESE

\$8 PER PERSON

A KIMPTON® HOTEL

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 10.5% GRATUITY, 11.5% ADMINISTRATIVE FEE
AND 8.1% SALES TAX

EXECUTIVE CHEF ELISE WIGGINS PANZANO RESTAURANT EXECUTIVE SOUS CHEF FEDERICO FASSOLA
909 17TH STREET DENVER, CO 303.296.3525 WWW.PANZANO-DENVER.COM

AAA FOUR DIAMOND RATED 2010/2011
"BEST HAPPY HOUR" - WESTWORD BEST OF DENVER "HEAVENLY" - GABBY GOURMET
AMERICA'S TOP RESTAURANTS - ZAGAT

ENTRÉE COURSE

PLEASE SELECT TWO

HIGHEST PRICE ENTRÉE
IS PER PERSON CHARGE

POLLO VAL D'AOSTA

LIGHTLY BREADED
CHICKEN LAYERED WITH
PROSCIUTTO AND
FONTINA CHEESE OVER
MASHED POTATOES AND
SAUTÉED SPINACH

\$35 PER PERSON

PENNE DI POLLO E
GORGONZOLA

GRILLED PETALUMA
CHICKEN OVER PASTA,
TOSSED IN A
LIGHT GORGONZOLA
CREAM SAUCE

\$35 PER PERSON

BISTECCA

CUT OF CHOICE WITH
WHIPPED POTATOES,
SAUTÉED MUSHROOMS
AND DEMI GLACE

FILET
6 OZ.
\$39 PER PERSON

RIB EYE MEDALLION
6 OZ
\$41 PER PERSON

PESCE FRESCO

PAN SEARED SEASONAL
FISH WITH SMOKED
MOZZARELLA ARANCINI,
OVER ROASTED YELLOW
PEPPER NAGE TOPPED
WITH MIXED OLIVE AND
WALNUT RELISH

\$35 PER PERSON

GIGLIA

PASTA WITH GRILLED
EGGPLANT TOPPED WITH
SMOKED SPICY
POMODORO SAUCE AND
FRESH BASIL

\$35 PER PERSON

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CAPESANTE CON
RISOTTO

PAN SEARED SEA
SCALLOPS OVER SPECK
RISOTTO WITH A BASIL
AND LEEK NAGE

\$39 PER PERSON

MELANZANE FRITTE

LIGHTLY BREADED
EGGPLANT, RUSTIC
POMODORO SAUCE,
FRESH BASIL,
MARINATED GOAT
CHEESE, BALSAMIC
VINEGAR REDUCTION

\$33 PER PERSON

GAMBERI GRIGLIA

GRILLED JUMBO SHRIMP
STUFFED WITH MEDJOL
DATES WRAPPED WITH
HOUSE-CURED PANCETTA
SERVED OVER POLENTA,
TOPPED WITH
GORGONZOLA CHEESE

\$39 PER PERSON

PAPPARDELLE ALLA
BOLOGNESE

FRESH PASTA WITH THE
CLASSIC NORTHERN
ITALIAN SAUCE,
TOPPED WITH SHAVED
GRANA PADANO

\$35 PER PERSON

RIGATONI

RIGATONI PASTA
TOPPED WITH
ITALIAN SAUSAGE AND
SERVED IN
SAVORY TOMATO
CREAM SAUCE

\$37 PER PERSON

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Dolci

PLEASE SELECT ONE



TIRAMISU
ESPRESSO SOAKED
CHAMPAGNE BISCUITS
LAYERED WITH
AMARETTO,
MASCARPONE AND
DUSTED WITH COCOA
\$8 PER PERSON

CHOCOLATE MARQUIS
CHOCOLATE PATE WITH
A BROWNIE CAKE BASE
COVERED IN
CHOCOLATE GANACHE
\$8 PER PERSON

SEASONAL CHEESECAKE
CHEF'S SELECTION OF
MINI CHEESECAKE WITH
GRAHAM CRACKER
CRUNCH
\$8 PER PERSON

APPLE TART
GLAZED APPLES WITH AN
ALMOND FILLING
\$8 PER PERSON

SELEZIONE DEL GIORNO
CHEF'S ASSORTED
DESSERT MEDLEY:
BLUEBERRY BROWN
BUTTER TART
CHOCOLATE
FLOURLESS CUPCAKE
CRÈME BRULEE
\$11.75 PER PERSON

CRÈME BRULÉE DUO
CHEF'S DAILY
INDULGENCE OF CRÈME
BRULÉES
\$8 PER PERSON

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BUFFET DINNER

\$60 PER PERSON**:

CHOOSE TWO STARTERS, TWO ENTREES & TWO DESSERTS

\$65 PER PERSON**:

CHOOSE TWO STARTERS, THREE ENTRÉES & TWO DESSERTS



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LIGHTLY BREADED
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GRILLED PETALUMA
CHICKEN OVER PASTA,
TOSSED IN A
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CREAM SAUCE

BISTECCA

CUT OF CHOICE WITH
WHIPPED POTATOES,
SAUTÉED MUSHROOMS
AND DEMI GLACE

6 OZ. FILET

6 OZ. RIB EYE
MEDALLION

PESCE FRESCO

PAN SEARED SEASONAL
FISH WITH SMOKED
MOZZARELLA ARANCINI,
OVER ROASTED YELLOW
PEPPER NAGE TOPPED
WITH MIXED OLIVE AND
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GIGLIA

PASTA WITH GRILLED
EGGPLANT TOPPED WITH
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LAYERED WITH
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CHEF'S DAILY
INDULGENCE OF CRÈME
BRULÉES

SEASONAL CHEESECAKE

CHEF'S SELECTION OF
MINI CHEESECAKE WITH
GRAHAM CRACKER
CRUNCH

APPLE TART

GLAZED APPLES WITH AN
ALMOND FILLING

SELEZIONE DEL GIORNO

CHEF'S ASSORTED
DESSERT MEDLEY:

BLUEBERRY BROWN
BUTTER TART

CHOCOLATE
FLOURLESS CUPCAKE

CRÈME BRULÉE

\$11.75 PER PERSON

CHOCOLATE MARQUIS

CHOCOLATE PATE WITH
A BROWNIE CAKE BASE
COVERED IN
CHOCOLATE GANACHE

EXCEPTIONALLY FUN
ADDITIONS

CHOCOLATE FOUNTAINS

WITH TANTALIZING TREATS
TO DIP OFFERED IN A
VARIETY OF FLAVORS &
COLORS

ESPRESSO &
CAPPUCCINO BARS

FROM ESPRESSO SHOTS
TO WHITE CHOCOLATE
MOCHAS, EVERY TYPE OF
ESPRESSO DRINK
POSSIBLE WITH SYRUPS &
CHAI TEA INCLUDED

ICE CARVINGS

PLEASE SEE YOUR
CATERING SALES
MANAGER FOR SPECIFIC
PRICING

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BAR SERVICE

\$100 PER BARTENDER
1 BARTENDER PER 75 GUESTS

HOSTED BAR

CALL BRAND COCKTAIL \$9
CALL BRAND MARTINI \$11
PREMIUM BRAND COCKTAIL \$10
PREMIUM BRAND MARTINI \$12
CORDIALS & LIQUEURS \$11
BOTTLED BEER \$7
HOUSE WINES (PER BOTTLE PRICING)
ASSORTED SOFT DRINKS \$3.25
BOTTLED WATERS \$4

RED WINE

LA TERRE CABERNET \$28
TRINITY OAKS CABERNET \$40
TANGLEY OAKS MERLOT \$40

CALL BRAND OPEN BAR PACKAGE

INCLUDES UNLIMITED BEER, WINE,
COCKTAILS, LIQUEURS & STANDARD
MARTINIS

ONE HOUR - \$18 PER PERSON
TWO HOURS - \$26 PER PERSON
THREE HOURS - \$36 PER PERSON
FOUR HOURS - \$46 PER PERSON
FIVE HOURS - \$54 PER PERSON

CALL BRANDS INCLUDE:
BEEFEATER GIN
SMIRNOFF VODKA
BACARDI RUM
EL JIMADOR BLANCO TEQUILA
JIM BEAM WHISKEY
WHITEHORSE SCOTCH

BEER, WINE & NON ALCOHOLIC

ONE HOUR - \$15 PER PERSON
TWO HOURS - \$20 PER PERSON
THREE HOURS - \$25.50 PER PERSON
FOUR HOURS - \$32.50 PER PERSON
FIVE HOURS - \$35 PER PERSON

CASH BAR

CALL BRAND COCKTAIL \$10
CALL BRAND MARTINI \$12
PREMIUM BRAND COCKTAIL \$11
PREMIUM BRAND MARTINI \$13
CORDIALS & LIQUEURS \$12
BOTTLED BEER \$8
HOUSE WINES (PER BOTTLE PRICING)
ASSORTED SOFT DRINKS \$4
BOTTLED WATERS \$5

WHITE WINE

LA TERRE CHARDONNAY \$28
CAVIT PINOT GRIGIO \$40
DOMAINE ST. MICHELLE SPARKLING \$30

PREMIUM BRAND OPEN BAR PACKAGE

INCLUDES UNLIMITED BEER, IMPORTED WINE,
COCKTAILS, LIQUEURS & STANDARD
MARTINIS

ONE HOUR - \$21 PER PERSON
TWO HOURS - \$31 PER PERSON
THREE HOURS - \$41 PER PERSON
FOUR HOURS - \$51 PER PERSON
FIVE HOURS - \$56 PER PERSON

PREMIUM BRANDS INCLUDE:
TANGERAY GIN
ABSOLUT VODKA
FLOR DE CANA 4 YEAR RUM
1800 SILVER TEQUILA
MAKERS MARK WHISKEY
JOHNNY WALKER BLACK SCOTCH

SOFT DRINK PACKAGE

ONE HOUR - \$11.50 PER PERSON
TWO HOURS - \$14.95 PER PERSON
THREE HOURS - \$17.95 PER PERSON
FOUR HOURS - \$21.95 PER PERSON
FIVE HOURS - \$25.95 PER PERSON

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