



Catering & Event Guide Spring/Summer 2025

Hickory & Ash is a modern American meatery, offering hand crafted, Colorado-centric cuisine. Located within the Arista Broomfield community, Hickory & Ash features menus that offer a variety of hickory grilled, sustainable and locally sourced ingredients. Offering craft cocktails, local beers and an extensive wine list round out the culinary offerings. We offer everything needed to produce an amazing event.

From our professional event managers, accomplished chefs and highly trained service staff, we will assist with every step of the planning process for each event.

Passed Hors D'oeuvres

\$42 per dozen

- Steak Tartare, Smoked Mushroom, Parmesan, Sourdough
- Polenta Cake, Pepperonata, House Chorizo, Salsa Verde
- Corn Soup Shooter, Buttermilk Ricotta, Chow Chow, Chili Oil (v) (gf)
- Crispy Chicken Fries, Beet Dill Relish, Calabrian Chili Aioli, Blue Cheese

Displayed Hors D'oeuvres

\$65 per dozen

- Burrata Toast, Peach Jam, Pinenuts, Beef Bresaola, Balsamic
- Crab Hushpuppies, Horseradish Remoulade, Pickled Onion, Watercress
- Lobster Roll, Gougère, Truffle, Pickled Celery, Old H&A
- Buttermilk Beignet, Green Chili Pimento Cheese, Watermelon Molasses (gf)

Platters & Displays

Artisan Cheese Display \$10 per person

Apple Mostarda, Grapes, Marcona Almonds, Assorted Crackers (v)

Meatery Board \$17 per person

Includes a selection of cooked and cured charcuterie made in house

Inspired by new world and old-world preparation

Vegetable Crudité \$7 per person

Chickpea Hummus, Buttermilk Herb Mousse (v) (gf)

Chilled Shellfish Platter \$28 per person

Market Oysters, Shrimp, Maryland Crab Dip, Assorted Crackers, Bloody Mary Cocktail Sauce, Cucumber Mignonette, Lemons (gf) (df)

Dinner Menu

Two Course Menu \$55 per person (Starter & Entrée or Entrée & Dessert)

Three Course Menu \$65 per person (Starter, Entrée, Dessert)

Starters (Choose Three Options)

- Romaine Endive Salad, Feta, Preserved Lemon, Caesar Dressing (v)
- Wedge Salad, Beefsteak Tomatoes, Cucumber, Bacon, Blue Cheese (gf)
- Baby Arugula Salad, Pecans, Strawberries, Mozzarella, Mustard Vinaigrette (gf)*
- Lobster Bisque, Black Truffle Dumplings, Herb Cream
- Colorado Meatballs, Polenta, Tomato Ragu, Goat Cheese

Entrees (Choose Three Options)

- Braised Beef Short Rib, Polenta, Broccolini, Cheddar, Horseradish (gf)
- 8 oz. NY Strip Steak, Black Truffle Potatoes, Green Bean Casserole, Herb Chimichurri (gf)
- Hickory Grilled Salmon, Ricotta Gnudi, Peas, Asparagus, Sicilian Pesto, Pinenuts*
- Pea Agnolotti, Carrot Nduja, Mushrooms, Goat Cheese, Hazelnuts (v)*
- Sweet Tea Pork Chop, Smoked Corn, Bacon Jam, Gruyere Bread Pudding, Blueberry*

Desserts (Choose Two Options)

- PB&J Candy Bar, Salted Caramel, Raspberry, Dark Chocolate
- Strawberry Angel Food Cake, Thai Basil, Pink Peppercorn Brittle, Lemon Mousse*
- Honey Yogurt Panna Cotta, Mango Chutney, Coconut, Chai Sugar Cookie (gf)*
- Sorbet, Fresh Berries (gf, vegan)

**Indicates Seasonal Items that are subject to Change*

(gf) = Gluten Free (df) = Dairy Free (v) = Vegetarian

Hosted Bar

Based on Consumption

Premium Hosted

Liquor \$12 per drink

Premium Vodka, Rum, Bourbon, Rye Whiskey, Scotch, and Gin

Wine \$16 per glass

Sommelier's Selection

Beer \$7 each

Seasonal Selection

Call Hosted

Liquor \$10 per drink

Call Vodka, Rum, Bourbon, Rye Whiskey, Scotch, and Gin

Wine \$14 per glass

Sommelier's Selection

Beer \$7 each

Seasonal Selection

Inclusive Bar Packages

Charged at an hourly price and includes soft drinks

Premium Package

2 Hours \$32 per person

3 hours \$36 per person

4 hours \$42 per person

Call Package

2 Hours \$26 per person

3 hours \$32 per person

4 hours \$36 per person

Private Dining Room Rental

Weekday Food & Beverage Minimum	\$2,000
Weekday Food & Beverage Minimum-December	\$3,000
Weekend Food & Beverage Minimum	\$3,000
Weekend Food & Beverage Minimum-December	\$4,000
Bartendar/Bar Setup	\$150
Room Setup Fee	\$100