



## **Catering & Event Guide Spring/Summer 2026**

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, Tasso Ham, Salsa Verde
- Split Pea Soup Shooter, Pea Crema, Herb Oil, Carrot "Bacon" (v) (gf)
- Crispy Chicken Fries, Beet Relish, Calabrian Chili Aioli, Blue Cheese

## Displayed Hors D'oeuvres

\$65 per dozen

- Grilled Shrimp Skewer, Hushpuppy, Zucchini, Calabrian Chili Sugo
- Black Bean Hummus Tostada, Avocado, Tomato Guajillo Jam, Queso Fresco (v) (gf)
- Lobster Roll, Gougère, Truffle, Pickled Celery, Old H&A
- Corn Succotash Crostini, Blackberry Jalapeño Mostarda, Goat Cheese (v)

## Platters & Displays

**Artisan Cheese Display** \$11 per person

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

**Meatery Board** \$18 per person

Includes a selection of imported and cured in house charcuterie  
Assorted Crackers, Seasonal Accompaniments

**Vegetable Crudité** \$8 per person

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

**Chilled Shellfish Platter** \$29 per person

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

# Dinner Menu

**Two Course Menu** \$58 per person (Starter & Entrée or Entrée & Dessert)

**Three Course Menu** \$68 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)
- Bibb Lettuce Salad, Watermelon, Jicama, Goat Cheese, Chili Vinaigrette (v) (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, Sundried Tomato Orzo, Chickpeas, Dill Basil Crema, Feta
- Bison Bolognese, Cavatelli, Pepita Poblano Romesco, Burrata, Basil
- Jamaican Jerk Chicken, Carrot Peanut Puree, Curried Potatoes, Mojo, Mango (gf)
- Fava Bean Falafel, Tahini Yogurt, Pistachio Apricot Couscous, Cauliflower, Mint (v)

## **Desserts** (Choose Two Options)

- PB&J Candy Bar, Salted Caramel, Raspberry, Dark Chocolate
- White Chocolate Panna Cotta, Blueberry, Sunflower Oat Streusel, Lemon (gf)
- Passionfruit Olive Oil Cake, Coconut, Pink Pepper, Strawberry, Sesame Brittle
- 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

**N/A Beverages** \$4 each

Soda, Coffee, Decaf, Hot Tea, Lemonade, Iced Tea

## **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

**N/A Beverages** \$4 each

Soda, Coffee, Decaf, Hot Tea, Lemonade, Iced Tea

# Hosted Bar Add Ons

## **Signature Cocktails** (Choose Two Options)

**Pride & Joy**, Still Austin Rye, Blueberry Shrub, Lemon, Plum, Absinthe \$16

**Princess Peach**, Laws Bourbon, Peach, Ginger, licor 43, lemon, Mint \$16

**Garden Gimlet**, Cucumber Gin, Tomato Simple, Cilantro, Sea Salt \$16

Oaxacan Summer, Tequila, Mezcal, Ayuuk, Mango, Achiote Foam, Chile Negra \$16

Seasonal Margarita, Orange Liqueur, Fresh Lime Juice \$15

The Mayor, Four Roses Bourbon, Bing Cherry, Hickory Smoked Bitters \$15

\*Seasonal Mocktail \$13

## **Champagne Toast** (Full Glass Pour/Rotating Selection)

Cava \$15

Champagne \$30

# 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

# Restaurant Buyout

Weekday Food & Beverage Minimum	\$10,000
Weekend Food & Beverage Minimum	\$12,000
Bartendar/Bar Setup	\$300
Room Setup Fee	\$200
Admin Fee	\$250

# Event Contacts

Cameron Guenther  
Event Director  
303-807-6284  
cameron@ktrg.net

Kyle Soustek  
General Manager  
303-435-6951  
kyle@ktrg.net