



sample menu for crooked willow farms the venue
spring & summer sit down menu

passed small bites

elegantly displayed and passed by our
professional, uniformed staff

Toasted Bread Boxes Two Ways

filled with bison steak tartare and mustard dressing
and goat cheese and caramelized shallot

Melon and Bresaola Skewer

Italian cured beef and melon on a stick
with balsamic reduction

Burrata Spoons

white porcelain spoons with a round of grilled ciabatta, lightly brushed with olive oil,
and topped with Burrata, crunchy sea salt flakes and black pepper

Sweet Corn Vichyssoise

puréed local corn and potatoes in a cool cream broth
with a chervil crème fraîche
in a rented cordial glass

Stilton Beet Cup

in a green endive leaf
accented with house pickled beet reduction

first course

Watermelon and Feta Salad

with toasted pistachios and arugula and a drizzle of balsamic reduction



bread

Country Style Hand Formed Breads

walnut, sourdough, batarde and ciabatta with sweet cream butter

plated meal

Chardonnay Poached Pacific Salmon

with jumbo asparagus and mascarpone polenta and tarragon chardonnay butter sauce

dessert buffet

Petite Pastries

key lime cheesecake, lemon blueberry fruit tarts, petite apple tartins, petite éclairs, and assorted petit fours

Tuxedo Strawberries

jumbo strawberries dipped in white and dark chocolate

Regional Cheeses of America

artisan crafted cheeses from America, including MouCo and Haystack Mountain goat cheese from Colorado with crackers and bread rounds, grapes and strawberries

Starting from \$37.50 per person



the measure of success

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