



A DENVER ORIGINAL
EST. 1994

BANQUET
MENU

CONTACT

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THE LODO'S WAY

ALWAYS FRESH

Lodo's Bar and Grill isn't your average bar. We pride ourselves on sourcing our ingredients from the freshest purveyors possible. With the help of Frontier meats, we created our delicious burger patty that is exclusive to Lodo's. Our ingredients are steroid, hormone free and locally sourced when possible.

ALWAYS LOCAL

Colorado through and through. We've been in business for over 21 years and love to support other local businesses. We work with local vendors, breweries, and farmers to give you the best Colorado has to offer.

ALWAYS FUN

From DJ and Dancing to cheering on your favorite sports team, we have the fun you crave! Come into party on our rooftop patios or just relax and sip a local craft brew while enjoying the views. No matter what you're here for you'll always have a great time with our amazing and energetic staff.

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APPETIZERS

set or passed

COLD HOR D'OEUVRES

\$18 per dozen

FRESH CAPRESE BRUSCHETTA

Crostini topped with basil pesto, buffalo mozzarella and fresh tomatoes. Drizzled with balsamic glaze.

DEVILED EGGS

Topped with candied bacon.

\$30 per dozen

ANTIPASTO SKEWERS

Buffalo mozzarella, roasted red peppers prosciutto, and salami.

SLICED TENDERLOIN BRUSCHETTA

Crostini topped with creamy horseradish sauce, beef tenderloin and green onions.

SEARED AHI TUNA

Ahi Tuna served on a crispy wonton, drizzled with wasabi ranch and chipotle aioli, topped with micro greens.

SMOKED SALMON BRUSCHETTA

Crostini topped with herb cream cheese smoked salmon, onion, and capers.

HOT HOR D'OEUVRES

\$12 per dozen

CHICKEN WINGS

Choice of: buffalo, sweet Thai chili, chipotle BBQ and sesame soy glaze. Comes with ranch and gorgonzola on the side.

SOUTHWEST CIGARS

Crispy wonton wrapper stuffed with grilled chicken chipotle BBQ sauce, and cream cheese. Comes with a side of sweet Thai chili.

\$24 per dozen

PROSCIUTTO WRAPPED ASPARAGUS

MUSHROOM CAPS

Stuffed with Italian sausage.

THAI CHICKEN SATAY

Tossed in sesame peanut sauce.

BEEF SKEWERS

Tossed in Szeuchaun BBQ sauce.

MINI VEGETARIAN SPRING ROLLS

Served with sweet Thai chili sauce.
(minimum of 48)

\$30 per dozen

SHRIMP SPRING ROLLS

Served with Thai Chili sauce.

MINI CRAB CAKES

Served with creole aioli.

BACON WRAPPED SCALLOPS

SHRIMP CEVICHE TOSTADA

APPETIZERS

maximum of 40 guests

DIPS

HUMMUS & VEGETABLES

Served with assorted vegetables and freshly made tortilla chips.

CHIPS, SALSA & GUACAMOLE

CHIPS, SALSA & QUESO

GREEN CHILI DIP

Served with fresh tortilla chips

SEASONAL VEGETABLE PLATTER

Comes with ranch and gorgonzola on the side.

*Small serves 25 people for \$50
Medium serves 50 people for \$100
Large serves 75 people for \$150*

**purchased refills are available.*

DISPLAYS

ARTISAN CHEESE & FRUIT

A variety of domestic cheeses, fresh fruit, and crackers.

\$5 per person

SEASONAL FRUIT

\$4 per person

DELI

Includes honey smoked ham, turkey breast, corned beef, and prosciutto. *Accompanied by:* assorted cheeses, red onion, sliced tomato, shredded lettuce, marinated olives, roasted red peppers, marinated mushrooms, herbed mayonnaise, stone ground mustard and slider buns.

\$6 per person

PINWHEELS

Choose from: salmon with cream cheese and chives, turkey pesto and pico de gallo.

*Small serves 15 people for \$90
Medium serves 25 people for \$150
Large serves 40 people for \$240*

JUMBO SHRIMP

Served with spicy cocktail sauce.

Pricing is dependent on market price per pound.

**purchased refills are available.*

APPETIZER PACKAGES

A NIGHT ON THE TOWN

CHOOSE FOUR ITEMS

\$20 per person

SKEWERED CHICKEN OR BEEF

Served with Szechuan BBQ sauce.

COCONUT SHRIMP

Large butterflied shrimp sprinkled with coconut and lightly fried.

BABY BACK RIBS

Coated with BBQ sauce.

CRAB CAKES

Handmade crab cakes with pacific lime sauce on the side.

PHILLY CHEESESTEAK EGG ROLLS

Crispy wonton wrapper stuffed with thinly sliced new york strip, caramelized onions, cream cheese and sautéed mushrooms.

CITRUS GLAZED DRUMMETTES

(minimum of 48).

SMOKED SALMON BRUSCHETTA

Crostini topped with herb cream cheese, smoked salmon, onion and capers.

**Purchased refills are available.*

PARTY STARTERS

CHOOSE FOUR ITEMS

\$15 per person

SOUTHWEST CIGARS

Crispy wonton wrapper stuffed with grilled chicken and cream cheese. Comes with a side of sweet Thai chili.

BUFFALO CHICKEN WINGS

Comes with ranch and gorgonzola on the side.

FRESH CAPRESE BRUSCHETTA

Grape tomatoes and buffalo mozzarella tossed in basil pesto and drizzled with balsamic glaze. Served on a crostini.

HUMMUS AND VEGETABLES

Served with assorted vegetables and freshly made tortilla chips.

PINWHEELS

Choose from: salmon with cream cheese and chives, turkey pesto and pico de gallo.

CHIPS, SALSA & GUACAMOLE

CHIPS, SALSA & QUESO

**Purchased refills are available*

BUFFET PACKAGES

Served in courses

MARKET ST. BUFFET

\$25 per person

APPETIZERS - CHOICE OF TWO

SOUTHWEST CIGARS

Crispy wonton wrapper stuffed with grilled chicken and cream cheese.
Comes with a side of sweet Thai chili.

BACON WRAPPED CHICKEN

FRESH CAPRESE BRUSCHETTA

Crostini topped with basil pesto, buffalo mozzarella, and fresh tomatoes.
Drizzled with balsamic glaze.

CHIPS AND QUESO OR GUACAMOLE

SALAD

HOUSE SALAD

Mixed greens with goat cheese, green apples, and choice of two dressings.
Ranch, Gorgonzola, Italian, (Dressings list)

SIDES - CHOICE OF TWO

WILD RICE

MASHED POTATOES

VEGETABLE MEDLEY

BROCCOLI WITH HOLLANDAISE SAUCE

HOUSE SALAD

ENTRÉES

GREEN CHILI MAC AND CHEESE

Penne mac and cheese with roasted green chilies and blackened chicken.

COLORADO BEEF TIPS

Colorado raised beef tips marinated in gravy based au jus.

CITRUS GLAZED SALMON

Grilled and glazed with a grapefruit citrus sauce.

DESSERT

BROWNIE

Decadent chocolate brownie cooked to perfection

BUFFET PACKAGES

SOUTHWEST BUFFET

\$18 per person

APPETIZERS

CHIPS, SALSA AND GUACAMOLE

Add queso for \$1 per person.

SALAD

SANTA FE SALAD

Mixed greens tossed in dill ranch with roasted corn pico, mixed cheese, tomato, avocado and decorated with tri-colored tortilla chips.

SIDES

BEANS AND RICE

ENTRÉES

FAJITAS

Marinated chicken and steak with sautéed peppers and onions.

CHEESE ENCHILADAS

With your choice of green chile, avocado cream sauce, or red chile.

PORK RED TAMALES

Fresh corn husk stuffed with pork and topped with spicy red chile.

DESSERT

CHOICE OF BROWNIES, COOKIES

BUFFET PACKAGES

CLASSIC BUFFET

\$35 per person

APPETIZERS CHOICE OF TWO

SWEET & SPICY CHICKEN

Bacon wrapped chicken coated in a sweet Thai chili glaze.

SHRIMP COCKTAIL

With spicy cocktail sauce.

BACON WRAPPED SCALLOPS

SALAD

HOUSE SALAD

Mixed greens with radishes, cucumbers, craisins and gorgonzola crumbles. With your choice of two dressings on the side.

SIDES-CHOICE OF TWO

WILD RICE

MASHED POTATOES

VEGETABLE MEDLEY

BROCCOLI WITH HOLLANDAISE SAUCE

HOUSE SALAD

ENTRÉES

PRIME RIB

Garlic stuffed and cooked medium rare.

ROASTED CHICKEN BREASTS

Garnished with lemon and rosemary.

CITRUS GLAZE SALMON

Cooked and served with a lemon dill cream sauce.

DESSERT

BITE SIZE DESSERT TRAY

Assortment of bite sized dessert pastries

BUFFET PACKAGES

THE BEST BBQ

Each buffet comes with a choice of two sides and Homemade Chocolate Chip Cookies

\$21 per person

Ask our event coordinator about additional side options

INCLUDES

BABY BACK RIBS

BBQ CHICKEN BREASTS

PULLED PORK

ACCOMPANIMENTS

ONION

CHEESE

BBQ SAUCE

BACKYARD BBQ

\$15 per person

Ask our event coordinator about additional side options

INCLUDES

HOT DOGS

HAMBURGERS

GRILLED CHICKEN

ACCOMPANIMENTS

LETTUCE, TOMATO, ONION

RELISH

CHEESE

BUNS

TAILGATE BBQ

\$19 per person

Ask our event coordinator about additional side options

INCLUDES

JALAPEÑO CHEDDAR ELK BRATWURST

HAMBURGERS

GRILLED CHICKEN

ACCOMPANIMENTS

LETTUCE, TOMATO, ONION

SAUERKRAUT

CHEESE

BUNS

SIDES

Choice of two

COLESLAW, TATER TOTS, BAKED BEANS, MAC N' CHEESE, HOUSE SALAD

BRUNCH

BREAKFAST SAMMY STATION

\$13 per person

Ask our event coordinator about adding bloody marys and mimosas.

INCLUDES

EGGS

ANDOUILLE SAUSAGE

BACON

HABAÑERO TOMATOES

GRAVY

CHEDDAR CHEESE

ACCOMPANIMENTS

TEXAS TOAST

BISCUITS

FLOUR TORTILLAS

SLIDER BUNS

SIDES

FRIED POTATOES

SEASONAL FRUIT

HOUSE SALAD

BREAKFAST BAR

\$13 per person

Ask our event coordinator about adding bloody marys and mimosas.

INCLUDES

SCRAMBLED EGGS

BISCUITS AND GRAVY

ANDOUILLE SAUSAGE

BACON

TATER TOTS

GREEN CHILI

SEASONAL FRUIT

STATIONS

Two dozen minimum

TACO BAR

\$13 per person

Add guacamole or sour cream for \$1 per person

Add chips & queso for \$2 per person

INCLUDES

BLACKENED CHICKEN

MAHI MAHI

SHORT RIB

ADD STEAK FOR \$3 PER PERSON

ACCOMPANIMENTS

CORN TORTILLAS

FLOUR TORTILLAS

MIXED CHEESE

PICO DE GALLO

SHREDDED LETTUCE

SALSA

CORN SALSA

CUCUMBER SALAD

RANCHERO

RICE

BLACK BEANS

SALAD BAR

\$5.50 per person

INCLUDES
MIXED GREENS

ACCOMPANIMENTS

GRATED MIXED CHEESE

SCALLIONS

MUSHROOMS

DICED TOMATOES

DRESSINGS
CHOOSE 2

RANCH

AGAVE DIJON

CHAMPAGNE VINAIGRETTE

ITALIAN

GORGONZOLA

BALSAMIC VINAIGRETTE

SRIRACHA VINAIGRETTE

BBQ RANCH

DILL RANCH

STATIONS

Two dozen minimum

PASTA BAR

\$12 per person

Ask our event coordinator about adding protein.

PASTA

PENNE PASTA

ADD CHICKEN FOR
\$3 PER PERSON

ACCOMPANIMENTS

FRESHLY GRATED PARMESAN

SCALLIONS

MUSHROOMS

ASSORTED DINNER ROLLS

SAUCES

CHOOSE 2

BOLOGNESE

ALFREDO

BASIL PESTO

MARINARA

SLIDER BAR

\$12 per person (two sliders per person).

vegetarian and different proteins available.

Additional side options available.

INCLUDES

BEEF

PULLED PORK

ACCOMPANIMENTS

SHREDDED LETTUCE

TOMATO

PICKLE

ONION

CHEESE

KETCHUP

MUSTARD

SLIDER BUNS

PICK YOUR SIDE

CHOOSE 1

FRIES

SLAW

SALAD

CARVING STATIONS

Chef attended

WHOLE ROASTED BEEF TENDERLOIN

Accompanied by creamy horseradish sauce,
stone ground mustard and mini rolls.

serves 15-25 people

\$300

GARLIC AND HERB CRUSTED PRIME RIB

Accompanied by au jus, creamy horseradish sauce and mini rolls.

serves 30-50 people

\$300

CAJUN TURKEY

Accompanied with creole emulsion and mini rolls.

serves 20-30 people

\$175

CRANBERRY GLAZED PORK TENDERLOIN

Accompanied by basil dijon cream sauce and mini rolls.

serves 15-20 people

\$175

Add seasonal vegetables and mashed potatoes for \$4 per person.

DIETARY RESTRICTIONS

If you or a member of your party have dietary restrictions please
contact our event coordinator to discuss options.

Custom menus can be available upon request.

DRINK PACKAGES

OPEN BAR

The bar tab is billed to the master bill.

NON-ALCOHOLIC

Unlimited soft drinks, coffee and water.

\$3 per person

PRESET TAB

Set your bar tab at a certain amount. Once that amount is reached, your guests can start their own drink tabs. You may limit what drinks are available on the tab.

DRINK TICKETS

Purchase a set number of drink tickets to hand out to your guests to use at the bar.

Gold Level - premium liquor, all draft and bottled beer and all wine.

\$8.50 per ticket

Silver Level - call liquor, most draft beer and bottled beer and select wine.

\$7 per ticket

Bronze Level - house liquor, domestic draft beer, domestic bottled beer and house wine.

\$5.50 per ticket

CASH BAR

Your guests pay for their own drinks.

DESSERTS

COOKIES

Fresh baked assortment of cookies.

\$4.50 per person

CHOCOLATE DIPPED STRAWBERRIES

\$2 per piece

DESSERT SAMPLER DISPLAY

Assorted cheesecake, sinful brownies and
apple crisp.

\$5.50 per person

BITE-SIZED DISPLAY

Brownies and bars.

\$4.50 per person

SEASONAL FRUIT DISPLAY

Melon, strawberries, pineapple, and grapes.

\$4 per person

INFORMATION & POLICIES

RESERVATION INFORMATION

A food and beverage minimum will be determined by the event coordinator based on the specific date and time of the event. If the minimum is not met on the day of the event, a minimum adjustment fee will be charged to meet the food and beverage minimum. Lodo's Bar and Grill reserves the right to change the room if the size of the group changes from the original count, or as deemed necessary (ex: due to weather conditions). If your event's full guest count is not present after 30 minutes of the event start, the manager on duty reserves the right to utilize the space not being used for other patrons.

GUEST COUNT AND MENU SELECTIONS

Menu selections must be made ten business days prior to the date of your event. A guaranteed number of guests is required five business days prior to your function. If you do not confirm your guest count, the tentative number listed on your contract will be considered the final count.

Menu selections and guest counts will be considered final and charges will be made accordingly.

MISCELLANEOUS

Lodo's Bar and Grill can assist you in arranging outside services including flowers, entertainment, event rentals, audio/visual etc. This fee shall be applied toward your final bill. If providing audio or visual for your event, please allow one week of testing prior to your event. Lodo's Bar and Grill will not be held responsible for audio/visual complications if it is not provided for ample testing time.

DRINK PACKAGES

Drink tickets and bar packages are pre-purchased and are non-refundable. Any unused drink tickets may not be returned for credit (i.e. gift cards).

PAYMENT POLICY

A credit card number is necessary to hold the date of your function. The credit card will not be used for payment unless arranged prior to the event. Once a date and time frame has been chosen, a contract will be drawn up and will need to be signed. If requesting a full restaurant buyout, a deposit determined by the event coordinator will be required. Please note that all food and beverage prices are subject to a 20% suggested gratuity, 6.5% facility fee, and sales tax. Both pricing and facility fee are subject to change without prior notice. *The balance is due the day of the event, if payment is not received, the credit card on file will be charged the remaining balance.*

DAMAGES

The client will be held liable for any damages on the premise that happen from guests and/or outside vendors. The client will be charged accordingly.

CANCELLATIONS

Full charges apply if a meal function is canceled within *48 hours* to the event.

OUTSIDE FOOD AND BEVERAGE

Lodo's Bar and Grill does not permit any outside food unless it comes from a licensed business. For cakes that are cut in-house or extra equipment used for a dessert display, the client will be charged \$1.00 per guest.