

breakfast

Our in-house bakery is 100% gluten free, and dairy free. We never use any refined flours, oils, or sugars.

cold breakfast | \$21/pp

fresh brewed coffee + tea selection

assorted baked goods // reishi coffee cake, energy bites, scones, seasonal muffins

seasonal loose fruit // banana, apple, orange + pear

seasonal overnight oats (served as a single serving)

hot breakfast // buffet style | \$30/pp

fresh brewed coffee + tea selection

soft scrambled eggs

roasted sweet potatoes

riverbear, denver, CO // bacon

seasonal roasted vegetable // chef's choice

reunion sourdough // seasonal jam + grass-fed butter

seasonal loose fruit // banana, apple, orange + pear

a la carte add-ons

tray of assorted baked goods | 12/\$59.99

vitality shots // \$5 - \$6

organic fruit // banana, apple, pears + oranges | 12/\$15

tartines // salmon lox or avocado toast | \$12-\$16pp

bottomless mimosas // \$20pp

smoothies (assorted flavors) | \$12 - \$14

16oz cold pressed juice (assorted flavors) | \$11

bread service | \$4pp

reunion sourdough + seasonal grass fed infused butter

lunch

Boxed or Plated

sandwiches served on Reunion sourdough w/ mixed greens + Teakoe fizzy tea

chicken | \$20/pp

grilled pesto chicken, arugula, tomato, pickled onion + spicy aioli

vegetable | \$17/pp

roasted zucchini, eggplant, red pepper, za'atar hummus + pickled onion

seasonal soup & market salad | \$15/pp

Seasonal Dishes

salmon salad (df, gf) | 16/pp

arugula, cabbage, ginger, carrot, avocado, cilantro + sesame dressing

seasonal pasta (df, gf) | 16/pp

bison burger (df, gf) | 17/pp

grass-fed bison, house made kraut, garlic tomato aioli + pickled mustard seed

+ served with mixed greens

appetizers

Charcuterie Board | \$20/pp

three artisanal cheeses, two cured meats, exotic fruit, edible flowers, fresh cut crudite, za'atar hummus + vegan ranch, + assorted crackers (gf option)

Adds // artichoke dip (v, gf) + \$4 pp

reunion sourdough | +\$2 pp

river rock bison meatballs | \$48/12

tomato sauce

grilled mediterranean cucumber | \$32/12

tahini + spicy fresno chili

green mojo chicken skewers | \$48/12

za'atar vegetable kabobs | \$46/12

celery root shrimp bites | \$48/12

salmon lox crostini | \$44/12

dinner

Family Style or Buffet Style | 4 Course \$60/pp

Course 1

small plate // appetizer

Course 2

starter salad

Course 3 // 3 main options

protein: short ribs

salmon: chipotle salmon

vegan: delicata + vegan cheese

Course 4 // dessert

pumpkin cheesecake

satellite bar + bartender | \$100 per bartender (2hr minimum)

custom menu | \$150 curation fee

bar

Bar Packages

premium | \$70pp

includes 3 seasonal craft cocktails, well drinks, organic beer, natural/organic wine + hard kombucha

- custom menus | curating fee \$150

add ons - welcome cocktail or night cap \$12 - \$16

well | \$50pp

(includes mixed drinks - vodka, gin, whiskey, rum, tequila soda water, tonic, 2 juice selections + soda (by request))

classic | \$55pp or \$12/pp add on

margarita

old fashioned

ginlet // vodka or gin

organic beer + wine package | \$44pp

bottomless brunch package | \$20pp

mimosa

bloody mary