



UNDER THE SUN

CATERING MENU

Please inform your event captain of any dietary restrictions



STARTERS

Hummus with Vegetables and Grilled Bread

Charcuterie Plate of Cured Meats and Pickled Vegetables

Artisanal Cheese Plate and House-Marinated Olives

Creamy or Grilled Polenta with Roasted Seasonal Vegetables, Herbs and Goat Cheese

Housemade Potato Chips with Fresh Herbs

Vegetable Crudit  with Seasonal Vegetables, French Onion Dip and House-Marinated Olives

Lemon-Herb Ricotta Stuffed Zucchini and Squash Rولاتinas with Marinara Sauce

Chicken Liver Pat  on Crostini with Pickled Onion and Mostarda

Mini Crabcakes with Tartar Sauce

Risotto Cakes with Salsa Verde

Mini Grilled Cheese with Tomato Bisque Shooter

Chicken Rillettes with Romesco Sauce

Pork Rillettes with Cherry Mustard

Tuna Poke with Teriyaki Sauce, Toasted Sesame Seeds, Scallion, and Chili Threads (\$2 surcharge)

Tuna Tartar on Crostini with Avocado and Sweet Chili Sauce (\$2 surcharge)

Bruschetta

- Wild Mushroom and Parmesan

- White Bean and Kale

- Roasted Red Pepper and Goat Cheese

- Tomato and Basil

- Seared Beef and Caramelized Onion Jam (\$2 surcharge)

Skewers (Grape Tomato, Onion, Mushroom, Red Pepper)

- Vegetable with Arugula Walnut Pesto

- Chicken with Thai Peanut Sauce

- Shrimp with Romesco

- Beef with Chimichurri

- Caprese with Balsamic Reduction

- Fresh Mozzarella, Dehydrated Pineapple and Basil

Sliders

- Pork and Beef Meatball with Marinara and Whipped Ricotta

- Crab with Tartar Sauce and Apple Slaw

- Pulled Pork with Pineapple Salsa

- Short Rib with Blue Cheese Cr me and Caramelized Onion (\$2 surcharge)

SALADS AND SIDES

SALAD

House Salad

Organic Mixed Greens, Grana Padano, Croutons, Pickled Onion, Balsamic Vinaigrette

Power Flower Salad

Organic Mixed Greens, Roasted Cauliflower, Bacon, Pickled Onion, Annapurna-Amber White Cheddar, Lemon Caper Vinaigrette

Wedge Salad

Baby Romaine Hearts, Point Reyes Blue Cheese, Bacon, Green Apple, Housemade Ranch

Beet Salad

Roasted Red Beets, Organic Baby Kale, Candied Walnuts, Goat Cheese Vinaigrette

Quinoa Salad

Quinoa, Corn, Black Beans, Red Onion, Jalapeno, Avocado, Shredded Romaine, Cilantro-Lime Vinaigrette

VEGETABLE SIDES

Grilled Seasonal Vegetables

Tomato Vegetable Ratatouille

Butternut Squash with Brown Butter and Sage

Whiskey Honey-Glazed Carrots

Grilled Asparagus with Lemon and crispy Prosciutto

Roasted Broccoli with Teriyaki Glaze and Sesame Seeds

Roasted Cauliflower with Mornay Sauce

STARCH

Roasted Garlic Mashed Potatoes

Gratin Potatoes with Annapurna Amber Cheddar Cheese and Parmesan

Rosemary and Thyme Roasted Potatoes

Frites

Cilantro-Lime Rice

Rice Pilaf

Creamy Polenta

Mac 'n' Cheese

House-Smoked Mozzarella Grits

FOR MORE INFORMATION, CONTACT PAUL NASHAK

303.588.2688 | PRIVATEPARTIES@UNDERTHESUNEATERY.COM



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ENTREES

BEEF

NY Strip or Ribeye can be Substituted
(\$5/person surcharge)

Petit Tenderloin (with choice of one)

- Béarnaise
- Au Poivre
- Blue Cheese Butter
- Chimichurri

Short Rib (with choice of one)

- Demi-Glace
- Red Wine Reduction
- Teriyaki Glaze

Flank Steak (with choice of one)

- Romesco
- Mango Salsa
- Whiskey Butter

Roast Beef with Horseradish Cream Sauce
and Whole Grain Mustard

POULTRY

Bone-in or Bone-out Texas Style BBQ Chicken

Under the Sun World Famous Fried Chicken

Roasted Chicken with Grilled Lemon

Chicken with Thai Red Curry Sauce

Grilled or Breaded Chicken Parmesan

Grilled or Breaded Chicken Marsala

Grilled or Breaded Chicken Piccata

Thanksgiving Turkey Feast with Your
Favorite Sides

Cornish Game Hen with Plum Glaze

Confit Duck Leg with Orange Honey Glaze

FISH

Fish and Chips

Grilled Salmon with Lemon-Dill Sauce

Pan-Seared Tilapia with Fra Diavolo Sauce

Slow-Poached Cod with Salsa Verde

Crab-Stuffed Dover Sole (\$5/person Surcharge)

Mussels with White Wine and Tomato Sauce and
Housemade Beer Bread

Mussels with Thai Curry Sauce and
Housemade Beer Bread

Shrimp Scampi

Seared Ahi Tuna with Avocado Butter
(\$5/person Surcharge)

PORK

Maple and Garlic Marinated Grilled Pork Chop

Pork Belly with Korean BBQ Glaze

Herb-Rubbed Pork Tenderloin with Roasted Apples
and Brown Butter

Pork Loin with Cherry Chipotle Sauce

Porchetta Stuffed with Lemon, Garlic, Herbs,
and Bread Crumbs

BBQ Pork Ribs

BBQ Pulled Pork

PASTA

Beef Lasagna with Béchamel Sauce

Baked Penne with Seasonal Vegetables and Cream

Baked Penne with Ground Beef, Marinara and
Parmesan

Available Housemade Pastas

- Gnocchi
- Cheese Ravioli
- Tagliatelle
- Tagliolini

Available Sauces

- Marinara
- Alfredo
- Tomato Cream
- Vodka Cream
- Arugula Pesto Cream
- Basil Pesto
- Sundried Tomato Pesto
- Mushroom Brandy Cream
- Pomodoro
- Bolognese
- Carbonara
- Arrabiata
- Puttanesca

Available Proteins

- Meatballs
- Turkey Balls
- Italian Sausage
- Grilled Chicken
- Grilled Shrimp
- Salmon
- Shredded Beef

VEGETARIAN

Roasted Squash with Ricotta, Pomegranate
and Basil

Wild Mushroom Risotto - with Truffle Oil
(\$2/person surcharge)

Eggplant Parmesan

Pasta-less Lasagna with Zucchini, Squash,
Roasted Red Pepper, Ricotta, Marinara

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