

# DINNER FOR 12

A S A M P L E M E N U

## APPETIZERS

**Grilled Lemongrass Shrimp**

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**Roasted Asparagus Wrapped in Prosciutto**

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**Crostini With Slow-Roasted Tomatoes,**

...

**Organic Goat Cheese and Pesto**

...

**Roasted Dates Wrapped in Maple Cured Bacon and Filled With  
Parmesaan Cheese**

...

**Belgian Endive With Wild Salmon Mousse**

## SALAD COURSE

**Arabic Salad**

**with oranges, black olives, red onions, arugula,  
and a citrus vinaigrette**

## FIRST COURSE

**Grilled diver caught Sea Scallops Served with a  
Saffron Risotto and Sautéed Local Spinach**

## ENTRÉE

**Grilled Colorado Loin Lamb Chops Served with Sage Infused  
Cannelini Beans and Slow-Roasted Tomatoes**

## DESSERT

**Poached Organic Pears with Marscarpone**

**Biscotti with Vin Santo**



**Flavors that are out-of-this-world!**

*Big Bang Catering takes pride and pleasure in creating custom, seasonal menus for  
each client and occasion. For more information please call 303/443-7233.*

*Vegetarian options are available.*