



NEST ABOVE
— Estes Park —

CATERING MENU

PLATED DINNERS • BUFFETS • GRAB & GO

Nest Above • Estes Park, Colorado

3 & 4 COURSE PLATED DINNER

Select a soup or salad, three entrée choices for your guests, and one dessert. Chef's choice if one starch & one vegetable.

SOUP — CHOOSE ONE

Buffalo Chili

Ground buffalo, beans, tomatoes, peppers, and house spices.

Tomato Basil GF · DF · V+

Ripe tomatoes, fresh basil, garlic, coconut milk, and herbs.

SALAD — CHOOSE ONE

Mixed Greens Salad

Arugula, beet tops, green chard, frisée, little gem, mizuna, red mustard, and green oak, with heirloom tomatoes, cucumbers, and watermelon radish. Ranch (GF) or champagne vinaigrette (V+).

Bacon Wedge Salad

Bacon lardons and heirloom tomatoes, with ranch or blue cheese.

ENTRÉE — CHOOSE THREE

Herb Roasted Chicken 9 oz. airline chicken breast, honey glazed or garlic herb finish. Grilled Salmon 8 oz. farm-raised Atlantic salmon. Sirloin Steak 8 oz. Colorado Angus sirloin.	Elk Tenderloin +10 8 oz., New Zealand raised. Mushroom Ravioli Roasted tomatoes, asparagus, wild mushrooms, and parmesan cheese. Ruby Red Trout Farm-raised trout.
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DESSERT — CHOOSE ONE

Chocolate Tulip Cups

Chocolate mousse, Luxardo cherries, and mint.

Lemon Pound Cake

Whipped cream, strawberry purée, and chocolate chips.

Cheesecake Bites

Strawberry, vanilla, lemon, chocolate, and caramel.

Bread Pudding

Caramelized bananas, chocolate chips, and whipped cream.

Flourless Chocolate Torte

Raspberry sorbet, fresh fruit, and mint.

Menus and pricing subject to change based on seasonal availability

BUFFET OPTIONS

ITALIAN BUFFET

- Mixed green salad, cherry tomatoes, watermelon radish, champagne vinaigrette & ranch
- Penne pasta, tomato conserva, creamy alfredo
- Roasted skin-on chicken
- Garlic broccolini, sun-dried tomatoes
- Roasted rosemary garlic potatoes or garlic mashed potatoes

LAND & SEA

- Little gem lettuce, shaved radish, heirloom tomatoes, cucumbers, champagne vinaigrette or ranch
- Free-ranged airline chicken breast, honey glazed
- Prime NY strip loin, veal demi-glace
- Atlantic salmon, balsamic drizzle
- Wild rice
- Garlic mashed potatoes
- Roasted broccolini or asparagus
- Dessert choice — chocolate cup or lemon pound cake

LITTLE ITALY PIZZA BUFFET

- Mixed green salad, cherry tomatoes, watermelon radish, champagne vinaigrette & ranch
- Penne pasta with tomato conserva and creamy alfredo

Three Specialty Pizzas

Nest Special

Red sauce base. Italian sausage, elk pepperoni, prosciutto.

Veggie Pizza

Red sauce base. Mushrooms, peppers, and tomatoes.

Chicken Pizza

Pine nut pesto base. Red bell peppers and tomatoes.

Menus and pricing subject to change based on seasonal availability

ALL AMERICAN BREAKFAST BUFFET

- Scrambled eggs
- Crispy bacon
- Chicken sausage or pork sausage
- Home fries
- Assorted bagels
- Breakfast pastries — cinnamon rolls, muffins, croissants
- Fresh sliced fruit

CUSTOM BUFFET

Select two proteins, two starches, and two vegetables.

ENTRÉE — CHOOSE TWO

Herb Roasted Chicken 9 oz. airline chicken breast, honey glazed or garlic herb finish. Grilled Salmon 8 oz. farm-raised Atlantic salmon. Sirloin Steak 8 oz. Colorado Angus sirloin.	Elk Tenderloin +10 8 oz., New Zealand raised. Mushroom Ravioli Roasted tomatoes, asparagus, wild mushrooms, and parmesan cheese. Ruby Red Trout Farm-raised trout.
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STARCH — CHOOSE TWO

Garlic Mashed Potatoes Roasted Rosemary Red Potatoes Fingerling Potatoes with Sea Salt	Wild Long Grain Rice Parmesan Risotto Mac & Cheese with Béchamel Sauce
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VEGETABLE — CHOOSE TWO

Grilled Asparagus

Garlic Broccolini

Heirloom Cauliflower

Honey Glazed Carrots

Roasted Brussels Sprouts

Sautéed Mushrooms

Menus and pricing subject to change based on seasonal availability

COCKTAIL HOUR APPETIZERS

Mini Caprese Skewers

Mozzarella, basil, heirloom tomato, and balsamic glaze.

Bruschetta Crisps

Focaccia bread, fresh tomato, basil, garlic, and balsamic glaze.

Buffalo Jalapeño Sausage Bites

Colorado-made sausage with a sweet and spicy dipping sauce.

Charcuterie Board

Colorado-made cheeses, sliced premium deli meats, and crackers.

Spreads

Smoked trout dip, garlic hummus, and pimento dip, served with crackers.

Spinach Artichoke Dip

House-made, served with crackers.

Menus and pricing subject to change based on seasonal availability

GRAB & GO MENUS

ENTRÉE

Herb Roasted Chicken Grilled Salmon 8 oz.	Sirloin Steak
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STARCH

Garlic Mashed Potatoes Roasted Rosemary Red Potatoes	Fingerling Potatoes with Sea Salt Wild Long Grain Rice
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VEGETABLE — CHOOSE TWO

Grilled Asparagus Garlic Broccolini	Heirloom Cauliflower Honey Glazed Carrots
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BREAKFAST TO-GO

- Beef burrito — eggs, potatoes, white cheddar, beef, side of salsa
- Veggie burrito — squash, piquillo peppers, eggs, potatoes, white cheddar, side of salsa
- Granola parfait — fresh fruit, honey yogurt, crunchy granola
- Ham and cheese croissant
- Chocolate croissant
- Butter croissant
- Coffee cake
- Cinnamon roll
- Fresh fruit

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