

ROCK BOTTOM DOWNTOWN DENVER

FEATURED GROUP DINING SELECTIONS

HOT PARTY PLATTERS

SHAVED TENDERLOIN CROSTINI	\$150.00 (25 pieces)
Tenderloin with horseradish cream on a toasted crostini.	
PORTABELLO MUSHROOM AND SWISS SLIDERS (V)	\$100.00 (25 pieces)
Marinated, grilled & sliced Portobello mushrooms topped with Swiss cheese and mayo.	
STUFFED MUSHROOMS (V)	\$100.00 (25 pieces)
Mushroom caps stuffed with cream cheese, ricotta, and herbs.	
CRAB CAKES	\$100.00 (25 pieces)
Maryland mini lump crab cakes with Cajun remoulade sauce.	
FIRECRACKER SHRIMP	\$85.00 (50 pieces)
Fried shrimp tossed in sweet & spicy Thai chili sauce. Served with ginger citrus vinaigrette.	
BLACK BEAN & CORN FLAUTAS (V)	\$95.00 (50 pieces)
Black beans, roasted corn, onions and garlic rolled in crispy flour tortillas. Served with salsa and guacamole.	
ASIAGO ARTICHOKE DIP (V)	\$100.00 (Serves 50)
Blend of asiago cheeses, topped with pico de gallo and served with toasted crostinis, celery & carrots.	
FRIED PICKLES (V)	\$80.00 (100 pieces)
Served with jalapeno ranch dip and our signature pub sauce.	
BACON-WRAPPED SEA SCALLOPS (G)	\$115.00 (25 pieces)
Sea scallops wrapped in hickory-smoked bacon and served with chipotle aioli.	
BUFFALO CHICKEN SLIDERS	\$70.00 (25 pieces)
Grilled chicken tossed in our signature buffalo sauce, topped with bleu cheese dressing and celery.	

COLD PARTY PLATTERS

AHI TUNA TARTAR	\$100.00 (25 pieces)
Ahi tuna, avocado, with fresh lime and soy sauce served on a fried wonton chip.	
CHILLED CITRUS GRILLED SHRIMP (G)	\$100.00 (25 pieces)
Chilled citrus grilled shrimp with a pickled onion salad and fresh herb aioli.	
CAPRESE SKEWERS (V) (G)	\$85.00 (25 pieces)
Sliced fresh mozzarella, basil, & tomatoes drizzled with a Balsamic reduction	
HUMMUS & VEGETABLE PLATTER (V)	\$100.00 (Serves 25)
Roasted red pepper hummus, focaccia, crostinis and fresh vegetables.	
SMOKED SALMON CROSTINI (V)	\$60.00 (25 pieces)
Served with a dill cream sauce.	
PROSCIUTTO-WRAPPED ASPARAGUS (G)	\$85.00 (25 pieces)
Roasted asparagus wrapped in crispy prosciutto.	

Before placing your order, please inform your server if anyone in your party has a food allergy.

* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.

(v)- Vegetarian option

(g)- Gluten sensitive option

ROCK BOTTOM DOWNTOWN DENVER FEATURED GROUP DINING SELECTIONS

DISPLAY STATIONS

Minimum of 20 guests

ROASTED RED PEPPER HUMMUS.....\$9.00 PER PERSON

Served with fresh veggies and focaccia bread.

CROSTINI BAR.....\$9.00 PER PERSON

Crackers and assorted toast points with smoked salmon dip, bruschetta, hummus and tapenade.

ANTIPASTO PLATTER.....\$11.00 PER PERSON

Sliced salami, pepperoni, prosciutto, ham, swiss cheese, smoked gouda cheese, pepper jack cheese, olives, artichokes, zucchini and tomatoes.

CARVING STATIONS

Minimum of 20 guests

Chef attendant fee \$75

BROWN SUGAR GLAZED HAM.....\$11.00 PER PERSON

Served with slider buns.

MANGO HABANERO GLAZED PORK LOIN.....\$10.00 PER PERSON

Served with slider buns.

ROASTED PRIME RIB.....\$12.00 PER PERSON

Served with horseradish mayo, natural au jus, slider buns.

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ROCK BOTTOM
RESTAURANT & BREWERY

ROCK BOTTOM DOWNTOWN DENVER FEATURED GROUP DINING SELECTIONS

PLATED DINNER OPTIONS

Choose any item below to swap on our Kolsch, Belgian, Saison or Porter plated dinner for no additional charge.

VEGETABLE ALFREDO

Roasted zucchini, mushrooms, red peppers & red onions, tossed in a creamy, housemade alfredo sauce. Served over linguine.

BLACKENED CHICKEN ALFREDO

Blackened chicken, tossed in a creamy, housemade alfredo sauce. Served over linguine.

BREWERY STEAK SANDWICH

Shaved grilled steak, dark beer simmered onions, peppers, cheese sauce, melted Swiss + cheddar cheeses, and horseradish mayo. Served with french fries.

Choose any item below or above to swap on our Belgian, Saison or Porter plated dinners for no additional charge.

MAPLE BOURBON TOP SIRLOIN

10 oz. center-cut USDA Choice top sirloin topped with crispy fried onions. Served with cheddar mashed potatoes and fresh seasonal grilled vegetables.

RB ALE CHICKEN

Pan-seared chicken with roasted Portobello mushrooms in an ale sauce and topped with crispy fried onion. Served with cheddar mashed potatoes and fresh seasonal grilled vegetables.

LEMON PEPPER CRUSTED COD

Oven roasted cod, dijon mustard, citrus sauce, lemon pepper crumb crust. Served with rockin' red rice and fresh seasonal grilled vegetables.

LOBSTER & SHRIMP ENCHILADAS

Blue corn tortillas wit lobster, shrimp, and peppers. Topped with green chile cream. Served with salsa roja, tomatillo salsa, black beans, and cilantro lime rice.

BLACKENED CREOLE SALMON

With creamy Creole sauce, topped with jalapeno butter and green onions. Served with rockin' red rice and fresh seasonal grilled vegetables.

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ROCK BOTTOM DOWNTOWN DENVER FEATURED GROUP DINING SELECTIONS

DINNER BUFFET ENTRÉE OPTIONS

SIDE SELECTIONS

GARLIC POTATO WEDGES
ONION RINGS
GREEN BEANS
ROASTED ASPARAGUS

Add \$1.00 per person
Add \$1.00 per person

HOPS SELECTIONS

RB ALE CHICKEN

Pan-seared chicken with roasted Portobello mushrooms in ale sauce. Topped with crispy fried onions.

CHICKEN FRIED CHICKEN

House-battered chicken served with country gravy.

VEGETABLE ALFREDO

Roasted zucchini, mushrooms, red peppers & red onions, tossed in a creamy, housemade alfredo sauce. Served over linguine.

BLACKENED CHICKEN ALFREDO

Blackened chicken, tossed in a creamy, housemade alfredo sauce. Served over linguine.

CHICKEN GENOVESE

Cavatappi pasta, pesto cream sauce, roasted chicken, sundried tomatoes and parmesan cheese.

BARLEY SELECTIONS

LEMON PEPPER CRUSTED COD

Oven roasted cod, dijon mustard, citrus sauce and a lemon pepper crumb crust.

LOBSTER & SHRIMP ENCHILADAS

Blue corn tortillas with lobster, shrimp, and peppers. Topped with green chile cream.

BLACKENED CREOLE SALMON

With a creamy Creole sauce, topped with jalapeno butter and green onions.

CARVED PRIME RIB

Accompanied with Au Jus and horseradish sauce

CHICKEN FLORES

Chicken breast stuffed with spinach, cream cheese, and topped with a lemon cream sauce.

Add \$3.00 per person

Add \$2.00 per person

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