

Mik^{DENVER} Market

CATERING MENU



DENVER MILK MARKET
1800 Wazee Street #100 Denver, CO 80202
www.denvermilkmarket.com



Our vibrant and exploratory venue is situated on the historic Dairy Block in Lodo, Denver. Offering intimate to large-scale events, our semi-private or private event spaces are sure to 'wow' your partygoers! Whether you're hosting a corporate function, rehearsal dinner, or celebratory event with loved ones, the Denver Milk Market delivers intentful service and an array of food offerings fit for any event.

View our catering menu. To learn about our space and inquire more, please email info@denvermilkmarket.com!

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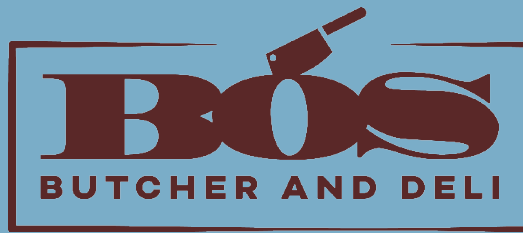
Hours:
Sun - Thursday: 7am - 8pm
Friday - Saturday: 7am - 9pm



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HOURS D'OEVRES

each item is priced per ten guests

CAPRESE SKEWER

\$35 / ten

mozzarella, tomato, basil

VEG / GF

RICOTTA CROSTINI

\$35 / ten

honey drizzle, pine nuts

VEG

BOS SLIDER

\$70 / ten

slider bun, all beef patty, american
cheese, pickle

RECEPTION PLATTERS

Approximately 25 portions per order

CHEF'S SELECTION OF SALUMI & FORMAGGI

\$180 / board

three meats and three cheeses, artisanal
bread, marinated olives, marcona almonds

GF AVAILABLE UPON REQUEST

SEASONAL FRUIT

\$160 / platter

seasonal fruit, honey yogurt dip GF

DAIRY FREE OPTIONS AVAILABLE UPON REQUEST

FRESH VEGETABLE CRUDITE

\$100 / platter

seasonal vegetables, ranch dressing GF

DAIRY FREE OPTIONS AVAILABLE UPON REQUEST

SANDWICH PLATTERS

Select up to three sandwiches — 6 sandwiches per
platter | \$105 per platter

ITALIAN HAM

capicola, coppa, prosciutto cotto, lettuce, tomato,
provolone, mayonnaise, oil + vinegar, herbs,
baguette

THE GOBBLE

roasted turkey breast, avocado, lettuce, tomato,
mayonnaise, baguette

BIG SALAMI

genoa salami, soppressata, lettuce, tomato,
mayonnaise, oil + vinegar, herbs, baguette

BBLT

toasted baguette, applewood smoked bacon,
burrata, lettuce, tomato, mayonnaise

SEASONAL VEGGIE

VEG



HOURS D'OEUVRES

each item requires a minimum of ten

ARANCINI

\$45 / ten

four cheese, herb, garlic

MINI MEATBALLS

\$60 / ten

veal & pork meatball,
caramelized onion, tomato sugo

STUFFED MUSHROOMS

\$45 / ten

parmesan, mozzarella,
fresh herbs, garlic

SKEWERS

\$45 / ten

shrimp, crispy pancetta, artichoke / artichoke, pancetta,
garlic / artichoke, garlic, roasted red pepper

CROSTINI

\$45 / ten

genoa salami, basil, heirloom tomato / capicola, basil,
heirloom tomato / squash, arugula, heirloom tomato

RECEPTION PLATTER

Approximately 25 per order

PASTA STATION

\$280

CHOOSE TWO SAUCES: bolognese, wild mushroom
creme, classic marinara, diavola (spicy), sausage
and kale

INCLUDES: pasta, parmesan, basil, red pepper flake

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE UPON
REQUEST

PIZZA

MARKET CLASSICS

CHEESE

\$18 per pizza

red sauce, mozzarella

PEPPERONI

\$20 per pizza

red sauce, mozzarella, pepperoni

MARGHERITA

\$21 per pizza

mozzarella, parmesan, tomato, basil

WILD MUSHROOM

\$23 per pizza

roasted mushrooms, béchamel,
truffle oil

ARTICHOKE

\$23 per pizza

roasted garlic, cream sauce, red
onion, calabrian chili, fresh mozzarella

SUPREME

\$25 per pizza

red sauce, pepperoni, roasted red pepper,
mushroom, red onion, mozzarella

MILK MARKET

\$25 per pizza

white cream sauce, sausage, kale, red
pepper, ricotta, mozzarella

Gluten Free Crust Available | \$8 per pizza



green huntsman

SALADS

each salad serves 10 to 15 guests | \$80 per salad

CAESAR

romaine, croutons, parmesan, caesar dressing

COBB

romaine, bacon, red onion, grape tomato, avocado, hard boiled egg,
gorgonzola, bleu cheese dressing GF

DAIRY FREE DRESSING AVAILABLE UPON REQUEST

SUPERFOOD

kale, spinach, edamame, roasted red beets, blueberries, garbanzo beans,
dried cranberries, sunflower seeds, red quinoa, lemon ginger vinaigrette GF /

DF

THAI

mixed greens, cucumber, red onion, tomato, carrots, radish, red bell pepper,
fried shallots, hard boiled egg, red curry vinaigrette DF

PANZANELLA

heirloom tomatoes, citronette, crouton, basil

ADD PROTEIN

chicken or tofu | \$40 per salad



APPETIZERS

SAMBUSA

\$40 / ten

fried pastry, stuffed with brown lentils, onions, garlic, jalapeño

MAINS

MISIR WOT *\$40 / ten*

spiced red lentils v

KIK ALICHA *\$40 / ten*

yellow split peas simmered in turmeric v

TIKEL GOMEN *\$50 / ten*

curried cabbage, carrot, potato v

GOMEN WITH DINICH *\$60 / ten*

seasoned spinach, potato v

BEEF *\$60 / ten*

cubed & sautéed in onions, garlic, tomatoes, jalapeños, Berbere chili powder, clarified butter

LAMB *\$70 / ten*

cubed & sautéed in onions, garlic, tomatoes, jalapeños, Berbere chili powder, clarified butter

CHICKEN *\$50 / ten*

cubed & sautéed in onions, garlic, tomatoes, jalapeños, Berbere chili powder, clarified butter

SIDES

YELLOW BASMATI RICE

\$30 / ten

ADDITIONAL INJERA

\$20 per ten / \$25 for gluten free

fermented flatbread made of teff & barley - has a sourdough taste

Injera is the heart of every Ethiopian meal: soft, tangy, and made for scooping! Add a serving of injera for the full Ethiopian dining experience.



PLATTERS

BUFFALO BLUE TENDER PLATTER

25 tenders smothered in buffalo sauce, ranch, blue cheese crumbles, scallions
\$87.5 per platter

ASIAN TENDER PLATTER

25 tenders smothered in asian sauce, honey, mustard, scallions
\$87.5 per platter

LUCKY TENDER PLATTER

25 lucky tenders with one dipping sauce on side.
Additional sauces can be added for an additional charge
\$87.5 per platter

WRAP PLATTER

14 halves of one of the following wraps:
buffalo blue wrap, asian wrap, bacon ranch wrap, chicken salad wrap
\$75 per platter

SIDES

FRY PLATTER

choice of one dipping sauce – serves 20
\$65 per platter

LOADED SWEET POTATO WAFFLE FRY

serves 20
\$75 per side

LUCKY SLAW

serves 20
\$65 per side

3 BEAN SALAD

serves 20
\$50 per side



DUMPLINGS + DIM SUM

SZECHUAN CHICKEN WONTONS

\$35 / ten

soy-vinegar, chili crunch

BBQ PULLED PORK BAO BUNS

\$55 / ten

pickles, hot tamarind honey

CRISPY CHICKEN SPRING ROLLS

\$40 / ten

cilantro, yogurt

BÁNH MÌ BURGER SLIDERS

\$60 / ten

two smash patties, carrot & daikon, cilantro, maggi mayo



DESSERTS

LEMON BARS

\$45 / *ten*

MACARONS

\$30 / *ten*

GF

CHOCOLATE CAKE SLICES

\$70 / *ten*

TIRAMISU

\$60 / *ten*

MINI CANNOLI

\$25 / *ten*

RASPBERRY CHOCOLATE CAKE

\$100 / *ten*

GF, DF, V

NY-STYLE CARAMEL CHEESECAKE

\$70 / *ten*

TRES LECHES

\$55 / *ten*