

C.B. & POTTS

RESTAURANT & BREWERY

FORT COLLINS

1415 West Elizabeth • Fort Collins, CO 80521
PH: 970.221.1139 • **FAX:** 970.484.1846

CHEYENNE

1650 Dell Range Blvd • Cheyenne, WY 82009
PH: 307.632.8636 • **FAX:** 307.632.8664

DENVER

6575 South Greenwood Plaza Blvd • Englewood, CO 80111
PH: 303.770.1982 • **FAX:** 303.770.1932

WESTMINSTER

1257 West 120th Avenue • Westminster, CO 80234
PH: 303.451.5767 • **FAX:** 303.452.5725

HIGHLANDS RANCH

43 W Centennial Park • Highlands Ranch, CO 80126
PH: 720.344.1200 • **FAX:** 720.344.2999

FLATIRON

555 Zang Street • Broomfield, CO 80020
PH: 720.887.3383 • **FAX:** 720.887.3565

HOT APPETIZER MENU

Orders are for approximately 25 guests

SPINACH & ARTICHOKE DIP

Spinach, artichokes and roasted peppers in creamy cheese sauce. Served with chips. \$65

HOT WINGS

All natural wings coated with Frank's hot sauce or BBQ sauce. Served with celery, carrots and bleu cheese dressing. \$95

SWEDISH MEATBALLS

Oven Roasted Meatballs tossed with fresh mushrooms, onions and rich demi-glace sauce. Teriyaki, BBQ or Marinara style available. \$95

POTATO SKINS

Potato quarters presented with Cheddar and Jack cheese, bacon, chives and garlic sour cream sauce. \$85

CHICKEN TENDERS

Chicken breast strips battered & cooked golden. Choice of Ranch, tangy BBQ or Honey Mustard. \$90

BONELESS WINGS

Buffalo style breaded chicken tenders tossed with Frank's hot sauce and served with bleu cheese, carrots and celery. \$95

FAJITA CHICKEN QUESADILLA

Grilled chicken, Cheddar and Jack Cheese grilled in a large flour tortilla. Served with salsa and sour cream. \$65

MINI SOFT TACO BAR

Shredded chicken or ground beef, served with lettuce, tomato, cheese, sour cream, jalapenos, salsa, and tortillas. \$90

POTTS PARTY PLATTER

Onion Rings, Mozzarella Sticks, Buttface Amber Cheese Dip, Hot Wings, Potato Skins and crisp vegetables. Serves 4-5 guests. \$30

COLD APPETIZER MENU

Orders are for approximately 25 guests

FRESH GARDEN VEGETABLES

A medley of fresh vegetables served with Ranch or Blue Cheese dressing. \$65

FRESH FRUIT DISPLAY *72 hour noticed required.*

An array of seasonal melon and berries. \$85

POTTS SEVEN LAYER DIP

Refried beans, sour cream, onions, guacamole, tomatoes, jalapeño and cheese. Served with tortilla chips & salsa. \$75

PETITE CLUB SANDWICHES

Wedges of club sandwiches with ham, turkey, Swiss & Cheddar, lettuce, tomato and bacon on toasted white bread. \$120

COMBO SUB PLATTER

Roast beef, turkey, ham, Swiss, Cheddar, mayo, mustard, lettuce, tomato and red onion on French Baguette. \$120

DOMESTIC CHEESE TRAY

An assortment of Cheddar, smoked Cheddar, Pepper Jack, Swiss cheeses and crackers. \$70

PEEL & EAT SHRIMP *72 hour noticed required.*

Large shrimp chilled and served with Potts own cocktail sauce. 8lbs \$130

CAESAR SALAD

Crisp Romaine lettuce with croutons, Caesar dressing and shaved Parmesan cheese. \$50

GARDEN SALAD

Fresh gathered greens, red cabbage, carrots, fresh croutons and your choice of dressing. \$50

CHIPS & SALSA

\$40 (one size only, always refilled) ~ Add Queso for an additional \$25 (charge for refills)

BAR OPTIONS

In order to customize a beverage program for your event we have the following options available for bar service.



HOSTED BAR

Also known as open bar. All drinks are tallied on the same tab with a complete range of cocktails, beer and wine available to your guests.

LIMITED BAR

The host will select certain beverages that will be covered on the host tab. For example, you may choose to provide well drinks and house beer only. All other alcoholic beverages will be the responsibility of the individual guest.

DRINK TICKETS

Our ticket option allows you to limit and budget for your event by allowing tickets for drinks. Your guest will be able to use the tickets provided to them for the alcoholic beverages you have determined. Once the tickets are used the guests will be asked to pay for their drinks. The tickets are good for alcoholic beverages only.

CASH BAR

No alcoholic beverage will be placed on the hosts tab and guests are asked to pay for their own alcoholic beverages. All non-alcoholic beverages will be added to your tab, unless noted otherwise or if your banquet option is buffet style. Gratuity will be added to individual tabs

POLICIES & PROCEDURES

1. Final guarantee number is due 72 hours before the function. If no guarantee is received, the guarantee will be the original number expected.
2. Final guarantee cannot be less than 80% of the original expected number.
3. You may cancel your function without cost up to seven days before the function. If you need to cancel within seven days of your function, we will charge a \$100 fee plus any room charge that was quoted to you.
4. Depending on the night you wish to hold your function there may be a fee to use one of our private rooms. The fee may vary based on the day.
5. All guests who wish to drink alcohol must be 21 years of age and have a valid ID.
(Valid forms of ID: state issued Driver's license or ID card, Military ID, and/or passport)
6. Payment is due in full at the end of the function. (We do not accept personal checks)
7. Local sales tax rates and a gratuity of 18% will be added to your bill. (We may add a 20% gratuity for separate checks)
8. C.B. & Potts will be responsible for all food and beverages. Please coordinate all specialty cakes and other items with Potts.
9. We encourage you to decorate for your event but ask that you please do not bring confetti of any type or tack anything onto our furniture or walls.
10. All outside services must be approved by C.B. & Potts. This includes audiovisuals, entertainers, etc. If you choose to bring in any services that are not approved we reserve the right to ask you to take care of your bill and leave the premises.
(Smoke machines are NOT allowed)
11. Coupons, promotions, or discount cards are not applicable for payment.

**We require a deposit for parties booked during December (may vary from \$100-\$200 depending on the day of the event). If they are cancelled anytime after November 20th the deposit is non-refundable and will be charged to your credit card.

SIGNATURE: _____

DATE: _____

C.B. & POTTS MANAGER: _____

SELECT DINNER MENU

All dinners include a salad and soft drink.

WHISKEY CHICKEN

Boneless breast sautéed in Whiskey and Madeira wine cream sauce with mushroom and shallot. With Chef's Potatoes. \$19.99

POTT'S SPECIAL SIRLOIN

An 8 oz. sirloin, char-grilled over an open flame. Served with fries and an onion ring. With Monaco vegetables. \$19.99

SIMPLY GRILLED SALMON

Wild Alaskan Sockeye Salmon fillet basted with rosemary butter, Monaco vegetables and seasonal rice. \$22.99

RIB EYE STEAK

A 14 oz Rib Eye, flame broiled over an open flame. Served with a baked potato and an onion ring. With Monaco vegetables. \$26.99

BABY BACK RIBS

Slow roasted in our Big Red Ale and flame grilled. Basted with Sweet Baby Rays BBQ sauce. Served with Fireside Beans, fresh Kickin' Slaw and seasoned Steak Fries. \$23.99

GRILLED CHICKEN CAESAR SALAD

Crisp romaine, rosemary garlic croutons, tossed with Caesar dressing and Parmesan. Topped with grilled, sliced chicken breast. \$16.99

DESSERT

Available for \$2 per person. Ask your event coordinator for dessert selections.

ADDITIONAL SERVICES

LINENS

White, Burgundy, Dusty Rose

\$6 per linen

All Other Colors (One week notice needed)

\$8 per linen

Colors subject to change based on availability

BIRTHDAY/CONGRATULATIONS PACKAGE

\$70

(Includes balloons and decorations)

FLOWER ARRANGEMENTS

\$50-100

(Custom arrangements are available; prices may vary)

PERSONALIZED BANNER

\$25

PERSONALIZED MARQUEE MESSAGE

\$25

DJ SERVICES (minimum 2 hours)

\$100 per hour

PROJECTION SCREEN

\$7

TABLETOP PODIUM

\$7

TV WITH DVD AND/OR VCR

\$15

WIRELESS MICROPHONE WITH SPEAKERS

\$20

BANQUET MENU

CONTINENTAL BREAKFAST

Bagels, muffins, seasonal fruit and pastries. Served with fruit juices, coffee and assorted hot teas.
\$9.99 per person

BREAKFAST

An assortment of breakfast breads, pastries, seasonal fruit, scrambled eggs, French toast, bacon, sausage and breakfast potatoes. Served with fruit juices, coffee and assorted hot teas.
\$12.99 per person

DELI

Sliced turkey, ham, roast beef, corned beef, Cheddar, Swiss and pepper jack cheeses with assorted breads, lettuce, tomatoes, onions, pickles, potato salad, pasta salad and potato chips.
\$14.99 per person

SOUTHWESTERN

Beef and chicken fajitas served with sour cream, cheese, guacamole, flour tortillas, lettuce, tomatoes, seasonal rice, and refried beans. Plus beef enchiladas, chips & salsa and salad.
\$18.99 per person

ALL-AMERICAN

Grilled burgers and chicken breasts served with an assortment of cheeses, sautéed mushrooms and onions, tomatoes, lettuce, bacon, BBQ sauce and mayonnaise. Served with steak fries. \$14.99

ITALIAN *72 hour noticed required.*

Spaghetti & meatballs, penne Gorgonzola with chicken, lasagna, chicken Parmesan, garlic bread and salad. \$19.99 per person

BBQ *72 hour noticed required.*

BBQ ribs, BBQ chicken, BBQ pulled pork, corn on the cob, baked beans, corn bread and salad.
\$22.99 per person

ENTRÉE *Sirloins cooked Medium-Rare unless otherwise specified.*

Choose from the following entrees: Grilled Salmon, Potts Sirloin, Baby Back Ribs, Whiskey Chicken or Penne Gorgonzola with Chicken. All entrées served with a Caesar salad, chef's potatoes and seasonal vegetables.

Choice of 2 entrées \$23.99 per person ~ Choice of 3 entrées \$26.99 per person

KIDS PRICES ARE AVAILABLE - INCLUDES A SOFT DRINK.

DESSERT SELECTIONS

ALL DESSERT SELECTIONS CAN BE ADDED A LA CARTE TO YOUR BANQUET MENU. C.B. & POTTS IS HAPPY TO CREATE CUSTOM DESSERT SELECTIONS FROM A WIDE VARIETY OF OTHER SELECTIONS. WE WILL CUSTOMIZE YOUR DESSERT TABLE TO ACCOMMODATE YOUR EVENT! JUST ASK YOUR EVENT COORDINATOR.



CHOCOLATE CARAMEL FUDGE CAKE

Layers of caramel and chocolate ganache with chocolate cake. Accented with raspberry puree and caramel sauce. Topped with chips of bittersweet chocolate. \$5.99

MILE HIGH MUD PIE

Dreyer's® Almond Mocha and rich Cookies 'n Cream ice cream on an Oreo® cookie crumb crust. Topped with whipped cream and almonds, served in a pool of hot fudge. \$6.99



SIZZLING BREAD PUDDING

Housemade bread pudding with custard, nutmeg, cinnamon and vanilla. Topped with Dreyer's® vanilla ice cream and caramel sauce. Served on a hot skillet! \$6.99



CARROT CAKE

Layers of moist cake loaded with shredded carrots, pecan pieces, coconut and pineapple. Topped with rich cream cheese frosting. With Dreyer's® vanilla ice cream and caramel sauce. \$5.99

FROSTY RAM ROOT BEER FLOAT

Premium Big Horn Root Beer® combined with Dreyer's® vanilla ice cream. \$4.99

ASSORTED BROWNIES

\$18.00 per dozen

ASSORTED COOKIES

\$12.00 per dozen

SCOOP OF ICE CREAM

Vanilla, Chocolate, Strawberry, Cookies & Cream. \$1.99