

THE NICKEL



Private Dining + Special Events Menus

THANK YOU FOR CONSIDERING THE NICKEL + HOTEL TEATRO FOR YOUR PRIVATE DINING EVENT NEEDS. THE NICKEL IS PROUD TO OFFER SEASONALLY INSPIRED MENUS CURATED BY CHEF MATT MAYBERRY.

***ALL MENUS ARE SUBJECT TO CHANGE WITH SEASONS, GROUP SIZE, AND CHEF INSPIRATION.**

**THE NICKEL RESTAURANT IS LOCATED INSIDE HISTORIC HOTEL TEATRO IN DOWNTOWN DENVER
1100 FOURTEENTH ST DENVER, CO 80202**

Copper Nickel

THREE COURSE DINNER

\$60 PER PERSON

COURSE ONE SALAD | PRE SELECT ONE FOR EVENT

NICKEL SALAD - MIXED GREENS + RED ONION + BLEU CHEESE+ RED WINE VINAIGRETTE

JICAMA APPLE SALAD – PEAR + COTIJA + GINGER PINEAPPLE VINAIGRETTE + ARGULA

COURSE TWO ENTRÉE - GUEST'S CHOICE

FRIED CATFISH - COLLARD GREENS + REMOULADE

SHORT RIB - SAUCE ROYALE + CHIMICHURRI

FAMILY STYLE SIDES PRE SELECT TWO FOR EVENT

BROCCOLINI & CHEESE - SMOKED GOUDA HOLLANDAISE + KOREAN CHILI FLAKE

BRUSSEL SPROUTS - PECANS, ORANGE, MAPLE, BLUEBERRY

GRITS - PECORINO ROMANO + LEMON

SMASHED POTATO - MARBLE POTATO + LEMON + PARMESAN

COURSE THREE DESSERT – PER SELECT ONE EVENT

CHOCOLATE CAKE - FUDGE GANACHE + SEASONAL BERRIES

POT DE CREAM - VANILLA CUSTARD IN DRIO CHOCOLATE EDIBLE CUP

VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

ITEMS WITH A * MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Wooden Nickel

FOUR COURSE DINNER

\$70 PER PERSON

COURSE ONE - PRE SELECT ONE FOR EVENT

NICKEL SALAD - MIXED GREENS + RED ONION + BLEU CHEESE+ RED WINE VINAIGRETTE

JICAMA APPLE SALAD – PEAR + COTIJA + GINGER PINEAPPLE VINAIGRETTE + ARUGULA

COURSE TWO - PRE SELECT ONE FOR EVENT

WILD GAME CHILI- ONION PEPPER + WILD BOAR + KIDNEY BEANS + TOMATO

ROASTED RED PEPPER SOUP- HOUSE MADE RICOTTA

COURSE THREE - GUEST'S CHOICE OF ONE

FRIED CATFISH– COLLARD GREENS + REMOULADE

SHORT RIB – SAUCE ROYALE + CHIMICHURRI

STEAK* – CHEF'S CHOICE CUT + GORGONZOLA CREAM + JUNIPER BERRY + PORT WINE

FAMILY STYLE SIDES- PRE SELECT TWO FOR EVENT

BROCCOLINI & CHEESE- SMOKED GOUDA HOLLANDAISE + KOREAN CHILI FLAKE

BRUSSEL SPROUTS- PECANS + ORANGE, MAPLE + BLUEBERRY

GRITS – PECORINO ROMANO + LEMON

SMASHED POTATOES- MARBLE POTATO + LEMON + PARMESAN

COURSE FOUR – PER SELECT ONE EVENT

CHOCOLATE CAKE – FUDGE GANACHE + SEASONAL BERRIES

POT DE CREAM- VANILLA CUSTARD IN DRIO CHOCOLATE EDIBLE CUP

VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

ITEMS WITH A * MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Buffalo Nickel

FIVE COURSE DINNER

\$80 PER PERSON

COURSE ONE SALAD | PRE SELECT ONE FOR EVENT

NICKEL SALAD - MIXED GREENS + RED ONION + BLEU CHEESE+ RED WINE VINAIGRETTE

JICAMA APPLE SALAD – PEAR + COTIJA + GINGER PINEAPPLE VINAIGRETTE + ARGULA

COURSE TWO SOUP | PRE SELECT ONE FOR EVENT

WILD GAME CHILI- ONION PEPPER + WILD BOAR + KIDNEY BEANS + TOMATO

ROASTED RED PEPPER SOUP- HOUSE MADE RICOTTA

COURSE THREE | GUEST'S CHOICE OF ONE

EGGPLANT CAPONATA- CROSTINIS

SURF & TURF TARTARE- SMOKED SALMON + BEEF + CHARRED LEMON VINAIGRETTE + APPLE + SHALLOTS

COURSE FOUR ENTRÉE | GUEST'S CHOICE OF ONE

FRIED CATFISH– COLLARD GREENS + REMOULADE

SHORT RIB – SAUCE ROYALE + CHIMICHURRI

STEAK* – CHEF'S CHOICE CUT + GORGONZOLA CREAM + JUNIPER BERRY + PORT WINE

PAN SEARED SCALLOPS- BLACK GARLIC + HAZLENUTS

FAMILY STYLE SIDES | PRE SELECT THREE FOR EVENT

BROCCOLINI & CHEESE- SMOKED GOUDA HOLLANDAISE + KOREAN CHILI FLAKE

BRUSSEL SPROUTS- PECANS + ORANGE + MAPLE, BLUEBERRY

GRITS – PECORINO ROMANO + LEMON

SMASHED POTATOES- MARBLE POTATO + LEMON + PARMESAN

COURSE FIVE DESSERT | PRE SELECT TWO FOR EVENT FOR GUEST CHOICE OF ONE

CHOCOLATE CAKE – FUDGE GANACHE + SEASONAL BERRIES

RASPBERRY MOUSSE- VALRHONA CHOCOLATE + PISTACHIO

POT DE CREAM- VANILLA CUSTARD IN DRIO CHOCOLATE EDIBLE CUP

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Shield Nickel

FIVE COURSE DINNER + CHARCUTERIE
\$100 PER PERSON

FAMILY STYLE STARTER

CHEF'S SELECTION CHARCUTERIE – 3 ASSORTED MEATS + 3 ASSORTED CHEESE + HOUSE PICKLED VEGETABLES + PATE DE FRUIT + HOUSE MADE CROSTINIS

COURSE ONE - PRE SELECT ONE FOR EVENT

NICKEL SALAD - MIXED GREENS + RED ONION + BLEU CHEESE+ RED WINE VINAIGRETTE

JICAMA APPLE SALAD - PEAR + COTIJA + GINGER PINEAPPLE VINAIGRETTE + ARUGULA

COURSE TWO - PRE SELECT ONE FOR EVENT

WILD GAME CHILI - ONION PEPPER + WILD BOAR + KIDNEY BEANS + TOMATO

ROASTED RED PEPPER SOUP - HOUSE MADE RICOTTA

COURSE THREE - GUEST'S CHOICE OF ONE

EGGPLANT CAPONATA- CROSTINIS

SURF & TURF TARTARE- SMOKED SALMON + BEEF + CHARRED LEMON VINAIGRETTE + APPLE + SHALLOTS

COURSE FOUR ENTRÉE - GUEST'S CHOICE OF ONE

RED SNAPPER ESCABECHE* – GRILLED SCALLIONS + LEMON + PICKLED TURNIPS

SHORT RIB - SAUCE ROYALE + CHIMICHURRI

CHEF'S CHOICE CUT STEAK * - GORGONZOLA CREAM + JUNIPER BERRY + PORT WINE

PAN SEARED SCALLOPS- BLACK GARLIC + HAZLENUTS

FAMILY STYLE SIDES - PRE SELECT THREE FOR EVENT

BROCCOLINI & CHEESE - SMOKED GOUDA HOLLANDAISE + KOREAN CHILI FLAKE

BRUSSEL SPROUTS - PECANS + ORANGE + MAPLE + BLUEBERRY

GRITS - PECORINO ROMANO + LEMON

SMASHED POTATOES - MARBLE POTATO + LEMON + PARMESAN

COURSE FIVE | PRE SELECT TWO FOR GUEST CHOICE OF ONE

CHOCOLATE CAKE - FUDGE GANACHE + SEASONAL BERRIES

RASPBERRY MOUSSE - VALRHONA CHOCOLATE + PISTACHIO

POT DE CREAM- VANILLA CUSTARD IN DRIO CHOCOLATE EDIBLE CUP

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