



THE DUSTY BOOT

Banquets & Catering

Foxfield, Colorado

16270 East Arapahoe Road Unit 202
Foxfield, CO 80016

Greenwood Village, Colorado

5960 South Holly Street
Greenwood Village, CO 80111

**2011 - 2012
Banquet Package**

These menu options are a general idea of what we can do.
Our Chef will be more than happy to customize a menu just for you!

The Dusty Boot Steakhouse & Saloon

Banquet & Meeting Facilities

The Dusty Boot Steakhouse & Saloon, with two locations in the South Denver Metro area, strives to offer dining and beverage packages to suit the needs of any group, organization or event. Our picturesque settings, welcoming atmosphere and strategic building layouts allow the Dusty Boot and its staff to create a memorable and unique experience for your event.

Foxfield Boot - 16270 East Arapahoe Road Unit 202, Foxfield, CO 80016 * 303-565-4200

The restaurant offers three distinct seating areas for your group. These areas can be combined in a variety of ways to best suit your group's needs and size.

Bar Dining Area - A combination of high top bar tables and lower booths create a great atmosphere for your happy hour, lunch meetings or end of the year team parties. This room seats 30 comfortably and can hold up to 50 guests for cocktail parties or reception style.

Main Dining Room - This room is perfect for large banquet tables and family-style dinners. The Dining room seats 50 comfortably and can fit 100 reception style. With a half wall separating this room from the bar this is perfect for a dinner party looking for some privacy. Equipped with a big projector screen we can suit your needs for any business meeting.



Patio - With a 180 degree view of the front range this patio is one of the Best in Denver. The patio can seat up to 100 people comfortably and 150 reception style.

The Dusty Boot Steakhouse & Saloon

Greenwood Village Boot - 5960 S. Holly St, Greenwood Village, CO 80111 * 303-565-4785



Main Dining Room - This room is perfect for large banquet tables and family-style dinners. The Dining room seats 55 comfortably and can fit 100 reception style. With a half wall separating this room from the bar this is perfect for a dinner party looking for some privacy.

Bar Dining Area - A great atmosphere for your happy hour, lunch meetings or end of the year team parties. This room seats 30 comfortably and can hold up to 50 guests for cocktail parties or reception style.



Patio - Tables circled around a beautiful fire pit create a warm atmosphere even during the cool summer nights. The patio can seat up to 60 people comfortably and 100 reception style.

The Dusty Boot Steakhouse & Saloon

Group Booking Procedures

Minimum Food & Beverage Charges

A minimum food and beverage charge will be calculated and applied to any event book at The Dusty Boot Steakhouse & Saloon. If actual charges for the event are less than the minimum charge the minimum charge will apply. If actual charges are greater than the minimum charge, then the actual charges will be applied. A guaranteed guest count will be determined by a certain date and stated on the agreement. Once received, this number is not subject to reduction. Final billing will be based on a guaranteed number of guests or the actual number of guests whichever is greater.

Taxes, Gratuities & Other Charges

All events booked at The Dusty Boot Steakhouse & Saloon are subject to a 8.10% tax in Foxfield and a 7.35% tax in Greenwood Village, unless the group is legally tax-exempt. In addition, an 18% gratuity and a 4% service charge will be added on to the food and beverage total at the conclusion of each event. A limited selection of linen rentals are available for \$4.00-\$8.00/each. All other rental equipment (i.e. Specialized china, flatware, glassware, etc.) will be set up by the banquet manager and charged to the master invoice with a 10% service fee.

Payment Policies

A 25% deposit of the estimated food and beverage will be required for all events, along with a signed confirmation. If a deposit is not received by the confirmation date on the agreement, the agreement will be rendered null and void, indicating the event being cancelled. Deposit amounts will be deducted from the total bill on the day of the event. Full payment of the balance will be due at the conclusion of the event, unless otherwise specified on the agreement. Payments may be made by check, money order or credit card.

Cancellations

Cancelations are accepted up to 30 days prior to the date of the event, unless otherwise specified on the agreement. If an event is cancelled with greater than 30 days notice, 100% of the deposit will be returned to the client. Cancellation within 30 days of the event will result in forfeiture of the deposit. Cancellations within three business days of the scheduled event will result in billing of 50% of the estimated cost.

**Thank you for choosing
The Dusty Boot Steakhouse & Saloon
for your special event!**

The Dusty Boot Steakhouse & Saloon

Alcohol & Dessert Pricing

Cash Bar Option

Normal pricing – individual guest paid – Partial or Full bar

Host Bar Options

Well Option

House Wines, Well Liquor Drinks, Domestic Drafts or Bottle Beer
\$5 per item

Premium Option

Selected Premium Wines, Call Liquors, All Domestic and Imported Beers
\$7 per item

Top Shelf Option

All Wines by the Glass, All Liquors & All Beers are Available
Normal Pricing per item sold

Dessert Service

Minimum Orders May Apply

\$6/ person

Key Lime Pie
Seasonal Fruit Tart
Chocolate Ecstasy Cake

\$5/ person

Tiramisu
Cannoli – 2 per person
Chocolate Chip or New York Cheesecake
Caramel Apple & Walnut Bread Pudding
Classic Chocolate Cake
Dusty Boot Sundae

\$2/ person

Brownies
Chocolate Chip Cookies

Coffee & Tea Service

\$2/ person

The Dusty Boot Steakhouse & Saloon

Heavy Hors d'Oeuvres - Buffet Style or Passed

Beef & Pork

\$2.50 per person

Grilled Sirloin Skewers - 2/ person

Tenders slices of sirloin steak grilled on a skewer

Sliders - 2/ person

Mini beef burgers topped with cheddar cheese and sliced pickles

Beef Quesadillas - 2 slices/person

Jack & Cheddar cheeses, jalapenos, fresh cilantro, peppers and steak served with house salsa and sour cream.

Steak Tips - 2/ person

Thinly sliced tenderloin tips grilled and topped with a mushroom demi glaze & melted gorgonzola crumbles served on a ciabatta toast point

Mini Prime Dip Sandwiches - 1/person

Shaved prime rib served on a soft dinner roll lightly dressed with mayonnaise and served with a creamy horseradish dipping sauce

Chicken

\$2 per person

Chicken Satay - 2/ person

Asian- Style chicken on skewers served with a coconut thai dipping sauce

Chicken Dumplings - 2/ person

Chicken and vegetables wrapped in a wonton, steamed
Served with a coconut thai chili dipping sauce

Southwestern Egg Rolls - 2/ person

A crispy wonton filled with grilled chicken, black beans, corn, jalapeno-jack cheese, red peppers and spinach served with a chili ranch dipping sauce

Chicken Quesadilla - 2 slices/ person

Jack & Cheddar cheeses, jalapenos, fresh cilantro, peppers and grilled chicken
Served with house salsa and sour cream

The Dusty Boot Steakhouse & Saloon

Fish & Seafood

\$3 per person

Shrimp Cocktail - 2/ person

Large chilled shrimp served with cocktail sauce

Shrimp & Pineapple Kabobs - 1/ person

Grilled shrimp and fresh pineapple with a teriyaki glaze

Bacon Wrapped Shrimp - 1/ person

Grilled Jumbo Shrimp wrapped in bacon
Served with a creamy horseradish dipping sauce

Seared Ahi Tuna - 2/ person

Seared Ahi Tuna served with a dollop of wasabi on a fried wonton chip

Salmon & Cucumber Boats - 2/ person

Seeded cuts of cucumber stuffed with
smoked salmon, red onion and cream cheese

Crab Cakes - 1 oz./ person

Hand- crafted bite size crab cakes drizzled with a chipotle aioli

Bacon-Wrapped Scallops - 2/ person

Juicy slices of bacon wrapped around scallops, grilled
Served with a tangy BBQ sauce

Veggie

\$2 per person

Chips & Salsa - 1/2 cup/ person

Chips & Guacamole - 1/2 cup/ person

Fresh avocados, with cilantro, tomato, red onion and lime

Tomato & Basil Bruschetta - 2/ person

House made crustini with fresh tomato, basil, and
mozzarella drizzled with olive oil and balsamic vinegar

Spring Rolls - 1 roll/ person

A rice paper wrapper filled with soba noodles, carrots, mushrooms,
sprouts and cabbage served with a coconut thai chili sauce

The Dusty Boot Steakhouse & Saloon

Party Platters

Minimum party of 10

Italian Style Cheese & Meat Roll-ups - \$2/ person

Italian meats and mozzarella cheese rolled up in a flour tortilla and sliced

Wild West Wings - \$4/ person

Your choice of BBQ, Teriyaki, Hot Honey, Hot Honey BBQ, Coconut Thai, or Buffalo Hot (4 wings/ person)

Cheese & Cracker Party Platter - \$4 / person

Variety of cheeses and assorted crackers

Veggie & Fruit Party Platter - \$5/ person

Variety of fresh veggies and seasonal fruits

The Dusty Boot Steakhouse & Saloon

Boot Buffets

Boot Cattle Drive

Cornbread
Garlic Mashed potatoes
Brown Gravy
Garlic Green Beans

Dessert Tray

Choice of chocolate chip
cookies or brownies

**Sliced BBQ Chicken & Beef Brisket -
\$11/ person**

BBQ Ribs - \$14/ person

Fajita Buffet

Flour tortillas
Guacamole
Sour cream
Salsa
Shredded Cheese
Diced Tomatoes
Shredded Lettuce
Refried Beans
Spanish Rice
Sauteed Red Onions, Red
& Green Peppers

Dessert Tray

Choice of chocolate chip
cookies or brownies

Chicken - \$14/ person

Steak - \$14/ person

Chicken & Steak - \$14/ person

Shrimp - \$15/ person

**Shrimp, Chicken & Steak -
\$15/ person**

The Dusty Boot Steakhouse & Saloon

Taco Buffet

Flour Tortillas
Hard Taco Shells
Guacamole
Sour cream
Salsa
Shredded Cheese
Diced Tomatoes
Diced Onions
Refried Beans
Spanish Rice

Dessert Tray

Choice of chocolate chip
cookies or brownies

Chicken - \$13/ person

Steak - \$13/ person

Chicken & Steak - \$13/ person

Baked Potato Buffet

\$10/ person

1 lb. baked potatoes
Shredded Cheese
Bacon Bits
Steamed Broccoli
Salsa
Queso
Chives
Butter
Sour Cream
Green Chili

Dessert Tray

Choice of chocolate chip
cookies or brownies

Side Dish (Choose 1)

House Salad -

Mixed field greens, cucumber,
croutons, red onion, tomatoes,
shredded cheese & choice
of any two dressings

Caesar -

Crisp Romaine lettuce, creamy
caesar dressing, croutons &
parmesan cheese

BBQ Beef Brisket -

Add \$2/ person

BBQ Chicken -

Add \$2/ person

The Dusty Boot Steakhouse & Saloon

Pasta Buffet

¢11/ person

Garlic bread
Caesar Salad

Dessert tray

Choice of chocolate chip
cookies or brownies

Choice of

Penne Pasta
Spaghetti

Choice of

Marinara
Bolognese
Alfredo

**Add a second sauce
for ¢1/ person**

**Add Grilled Chicken -
¢2/ person**

**Add Meat Balls -
¢2/ person**

**Add Italian Sausage -
¢2/ person**

Deli Board

¢11/ Person

Assorted Breads

Hoagie Rolls
Sliced Marble Rye
Wheat Bread
Sour Dough

Assorted Deli Meats

Sliced Turkey
Sliced Ham
Sliced Corned Beef
Genoa Salami
Pepperoni
Chicken Salad
Tuna Salad
Bacon

Assorted Cheeses

Sliced Cheddar
Sliced Provolone
Sliced Swiss
Sliced Monterey Jack
Sliced American

Condiments

Mustard
Mayonnaise
Horseradish Cream Sauce
1,000 Island Dressing
Avocado
Lettuce
Tomato
Onion
Pickles

The Dusty Boot Steakhouse & Saloon

Breakfast Buffet

€9/ person

Flour Tortillas
Scrambled Eggs
Sausage
Bacon
Green Chili
Shredded Cheese
Salsa
Fried Potatoes

**Add any of the following
for €2/ person**

Fruit Salad

Toast Bar

Includes: toaster, wheat bread,
white bread, sour dough, marble
rye, butter & assorted jellies

Add a Bagel Bar for €5/ person

Includes: plain bagels, blueberry
bagels, strawberry cream cheese,
regular cream cheese, smoked
salmon, diced red onions, sliced
tomatoes, capers, butter &
assorted jellies

Build Your Own Omelette Bar

€8/ person

Jalapenos
Shredded Cheese
Diced Tomatoes
Diced Onions
Sauteed Mushrooms
Spinach
Sausage
Bacon
Ham

**Each guests gets to build
their omelette as the chef cooks
it in front of them!**

**Add Fried Potatoes, sausage
and bacon for €2/ person**

Beverages

€3/ person

Coffee & Tea Service
Fruit Juices
Milk

The Dusty Boot Steakhouse & Saloon

Dinner Selections

Fur Trapper Dinner

Served Family-Style or Buffet
\$25/ person

Appetizers (Choose 2)

Chips, Salsa & Guacamole
Assorted Fruit & Veggies Platter
Southwestern Egg Rolls
Spring Rolls

Salads (Choose 1)

Traditional Caesar
Garden Salad
Spinach Salad

Entrees (Choose 2)

Sliced Grilled Sirloin Steak

Chicken Rockefeller – A pan seared prosciutto wrapped
chicken breast stuffed with creamy spinach

Blackened Salmon

Boot Stroganoff – Prime rib sauteed with penne pasta, mushrooms,
sauteed onions, red bell peppers and a garlic cream sauce

Side Dishes (Choose 2)

Roasted Garlic Mashed Potatoes
Parmesan Mashed Potatoes
Assorted Dinner Rolls
Jalapeno Cornbread
Chef's Vegetable of the day

The Dusty Boot Steakhouse & Saloon

Cowboy Dinner

Served Family-Style or Buffet
\$35/ person

Appetizers (Choose 2)

Shrimp Cocktail
Assorted Fruit & Veggies Platter
Cheese & Cracker Platter
Salmon & Cucumber Boats
Chicken Satay
Grilled Sirloin Skewers

Salads (Choose 1)

Traditional Caesar
Garden Salad
Spinach Salad

Entrees (Choose 2)

Sliced New York Strip Steak – topped with warm gorgonzola and red wine reduction

Herb Roasted 1/2 Chicken

Chicken Marsala

Teriyaki Glazed Salmon – Topped with Avocado Ginger Salsa

Rajin Cajun Pasta – Jumbo Shrimp, chicken and andouille sausage sauteed with penne pasta, red bell peppers, tomatoes, mushrooms and a spicy cajun cream sauce

Side Dishes (Choose 2)

Roasted Garlic Mashed Potatoes
Parmesan Mashed Potatoes
Assorted Dinner Rolls
Jalapeno Corn Bread
Chef's Vegetable of the day

The Dusty Boot Steakhouse & Saloon

Prospector Dinner Served Family-Style or Buffet \$40/ person

Appetizers (Choose 2)

Spring Rolls
Crab Cakes
Bacon-Wrapped Grilled Scallops
Assorted Fruit & Veggies Platter
Cheese & Cracker Platter
Steak Tips
Bacon-Wrapped Shrimp

Salads (Choose 1)

Traditional Caesar
Garden Salad
Spinach Salad

Entrees (Choose 2)

Prime Rib

Sliced Grilled Tenderloin

Pork Tenderloin Medallions – Topped with a bourbon glaze

Five Herb Chicken – Topped with a roasted garlic cream sauce

Fresh Market Fish (Halibut, Swordfish, Mahi Mahi, etc.)

Side Dishes (Choose 2)

Roasted Garlic Mashed Potatoes
Parmesan Mashed Potatoes
Assorted Dinner Rolls
Jalapeno Corn Bread
Chef's Vegetable of the day