

BRICK-OVEN PIZZAS

Pizzas are hand tossed and 10"

PEPPERONI & FOUR CHEESE

Italian pepperoni, Roma pear tomato sauce and four cheese blend. 14.95

ROASTED ARTICHOKE & SPINACH**

Kalamata olives, basil pesto, red onion, pepperoncini, roasted garlic, feta, fontina and provolone. 15.95

MARGHERITA

Roma and cherry tomatoes, roasted garlic, extra virgin olive oil, basil, fresh mozzarella and four cheese blend. 15.95

NEWCASTLE BBQ CHICKEN

Grilled chicken breast, Newcastle BBQ sauce, red onion, cilantro, fontina, smoked mozzarella and provolone. 15.95

PEPPERONI, SPICY SAUSAGE & PROSCIUTTO

A delicious combination of cured Italian meats, Roma pear tomato sauce and four cheese blend. 16.95

SMOKED CHICKEN & PESTO**

Spinach basil pesto, house smoked chicken, roasted garlic, Kalamata olives, sun dried tomatoes, four cheese blend and arugula salad. 15.95

DESSERT SELECTIONS

Minimum of 12 guests per selection. Prices are per person.

Deep Dish Chocolate Porter Brownie** - 3.95

Chocolate Chip Cookies** - 3.95

Colorado Locations

Union Station

1605 Wynkoop Street | Denver, CO

Cherry Creek

201 Columbine Street | Denver, CO



Thirsty Lion

GASTROPUB & GRILL

Catering Pick-Up Menu

Contact

Our Catering Team

catering@ceghospitality.com

480-695-1808

Orders must be placed 3 business days in advance, pickup catering orders for 30 people or more must be placed 5 business days in advance. Restrictions vary by location.



Union Station

Cherry Creek

Please See our online Event Guide for private events at

THIRSTYLIONGASTROPUB.COM

RECEPTION PACKAGES

Packages are priced per guest with a 12 guest minimum.

PACKAGE 1

Chipotle hummus & flatbread platter, fruit, vegetable & cheese platter, artichoke & spinach dip, corn tortilla chips & salsa. 15.95

PACKAGE 2

Bacon wrapped BBQ prawns, grilled beef sliders, fruit, vegetable & cheese platter, sautéed Brussels sprouts, oven baked soft pretzels with beer fondue, jalapeño jam and sweet mustard. 18.95

APPETIZER PLATTERS

Minimum of 12 guests per selection. Prices are per person.

**Artichoke & Spinach Dip with
Tortilla Chips & Salsa** - 4.50

Sautéed Brussels Sprouts - 3.95

**Oven Baked Pretzels with Beer Fondue,
Jalapeño Jam & Sweet Mustard** - 3.95

Bacon Wrapped BBQ Prawns - 4.95

Tortilla Chips With Fresh Salsa - 3

Fresh Guacamole & Tortilla Chips - 3.95

Spicy Meatballs & Garlic Tahini - 4.25

Bánh Mi Slider - 3.95

Grilled Beef Slider - 3.95

Spicy Fried Chicken Slider - 3.95

**Combination Fruit, Vegetable,
& Cheese Platter** - 4.95

**Fresh Vegetable Crudités with
Peppercorn Ranch Dip** - 3.95

Chipotle Hummus & Flatbread - 4.95

Creamy Queso Dip & Tortilla Chips - 3.95

** Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.*

*** Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.*

BUFFET PACKAGES

Create your own buffet from the following options.

Buffets are priced per guest with a 15 guest minimum.

GRILLED SANDWICH & SALAD BUFFET - 16.95

(Only available before 5pm and for groups of 30 or less)

Select 2 of any sandwich and 2 of any salad.

Served with chocolate chip cookies.

Salads

Tuscan Kale & Grilled Chicken** • Smoked Chicken Waldorf**

Southwest Smoked Chicken • Roasted Beet & Arugula (Vegetarian)**

Sandwiches

Smoked Turkey Club • Grilled Veggie Panini**

Roasted Cubano Pork • French Philly

FIESTA BAR - 22.95

Create your own Fajitas, Tacos and Nachos

Grilled chicken breast, tender marinated steak, grilled peppers & onions, white corn tortillas, warm flour tortillas, corn tortilla chips, house made jalapeño cheddar queso dip, shredded cheeses, black beans, sour cream, fresh salsa, guacamole, jalapeños, olives, lettuce, green onions and tomatoes.

Served with Spanish rice, southwest salad and cilantro-lime vinaigrette.

* Add Sonoran Cheese Enchiladas - \$2

SOUTHERN BBQ BUFFET - 24.95

Homestyle Southern Style BBQ

BBQ St. Louis ribs, smoked pulled pork, grilled BBQ chicken,

chipotle mac & cheese, Santa Fe bacon black beans,

house made jalapeño queso dip,

Napa slaw, and jalapeño corn bread.

GASTROPUB BUFFET

Create your own buffet from the following options.

Choose 1 Starter, 2 Entrées and 3 Sides - \$29

STARTERS

Vegetable Crudités • Spinach Artichoke Dip

Chipotle Hummus & Flatbread

ENTRÉES

Romano Herb Chicken • Black Cherry BBQ Pork Tenderloin

BBQ Chicken Breast • Kung Pao Chicken**

Grilled Vegetable & Sun-dried Tomato Cavatappi (Vegetarian)

SIDES

Tuscan Kale Salad** • House Spring Greens • Caesar Salad*

Sautéed Seasonal Vegetables • Brussels Sprouts

White Cheddar Mashed Potatoes • Chipotle Mac & Cheese (Vegetarian)

Santa Fe Black Beans • Lemon Garlic Jasmine Rice