



2520 W. 29th Avenue

Denver, Colorado 80211

Phone 303-433-3332

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[www.threetomatoes.com](http://www.threetomatoes.com)

## *The Mile High Dinner*

### **PASSED HORS D'OEUVRES**

*elegantly passed by our professional, uniformed staff  
choice of three of the following items:*

#### **Petite Authentic Chili Relleno**

*with avocado crema*

#### **Housemade Jalapeno Poppers**

*whole seeded chiles filled with  
goat cheese, rolled in corn meal*

#### **Roasted Potato Cup**

*filled with Parmesan aioli and fresh chives*

#### **Crab Filled Cherry Tomatoes**

*topped with fresh tarragon*

#### **Iced Cocktail Shrimp**

*with traditional cocktail sauce*

#### **Mini Crabcakes**

*with tarragon aioli*

#### **Sushi Nacho**

*sushi grade tuna on a basil leaf chip  
with mango and cilantro salsa*

#### **Dynamite Chicken Skewers**

*tempura battered with honey mustard dipping sauce*

#### **Open Faced Beef Tenderloin Canapé**

*horseradish cream and tobacco onions*

#### **Roasted Tenderloin on Mini Yorkshire Pudding**

*with cognac green peppercorn sauce*

### **PLATED DINNER**

*served with dinner rolls and sweet cream butter with  
your choice of first course salad and main entree*

### **SALAD**

*choice of one of the following:*

#### **Caesar Salad**

*freshly torn Romaine lettuce tossed with garlic croutons,  
Parmesan cheese and a traditional Caesar dressing*

#### **Salad of Bib and Red Leaf Lettuce**

*toasted pine nuts, shaved red onions, blue cheese  
crumbles and maple raspberry vinaigrette*



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#### **Mixed Salad Greens**

*red and yellow cherry tomatoes and pesto croutons  
tossed with a mustard vinaigrette*

#### **Wedge Salad of Petite Iceberg**

*sliced pickled red onion, fresh chopped tomatoes,  
crumbled blue cheese topped with our house made blue cheese dressing*

#### **ENTRÉES**

*choice of one of the following:*

#### **Mushroom Ravioli**

*served in a pool of thyme and mushroom consommé*

#### **Seared Salmon Steak**

*with toasted fennel and cucumber slaw  
topped with marsala mushrooms*

#### **Roasted Balsamic Chicken**

*half of a free range chicken served with roasted baby red potatoes,  
wilted Swiss chard and white wine caper reduction*

#### **Pan Seared Colorado Lamb Sirloin**

*with summer vegetable and fresh herb savory bread pudding  
painted with petite syrah sauce*

#### **Grilled Choice Filet Mignon**

*with garlic mashed potatoes, asparagus bundle, glazed  
shallots and a three peppercorn sauce*

#### **Filet Mignon**

*\*additional \$5 per person\**

#### **DUAL PLATE ENTREE**

*please select one of the following dual plate entrees for an additional cost per person*

#### **Chicken Schnitzel meets London Broil**

*pan fried chicken breast with thinly sliced marinated flank steak and pan jus  
served over lemon artichoke puree and chive oil,  
topped with roasted roma tomatoes*

#### **Bacon Wrapped Beef Medallion and Asiago Crusted Salmon Fillet**

*with caramelized shallot mashed potatoes, fresh oregano  
and tomato chutney and scallion aioli*

#### **Herbed Lamb Chop and Monkfish Chop**

*set on a bed of stewed flagelot beans with petite shyrah sauce*