



TAG | CONTINENTAL SOCIAL FOOD

**FALL / HOLIDAY 2011**  
**PRIVATE EVENTS**  
**AND CATERING**  
Information and Menu Pricing

1441 Larimer Street, on Larimer Square

Please Contact Our Events Department  
303.996.9985  
[events@tag-restaurant.com](mailto:events@tag-restaurant.com)

# TAG Events

## The Private Dining Room

Hosting up to 70 guests—or 125 for a cocktail reception—the lower level of TAG features our Private Dining Room and Event Space. The ASID award-winning design of our main dining room is reflected here with additional private intimacy in this spacious room. A large private bar, exposed foundation, and hip wall murals make this urban space the perfect setting for your next exclusive affair.

Enjoy Executive Chef Troy Guard’s ever-changing seasonal and customized menus with wine and cocktail pairings that can be tailored to meet your individualized needs. From passed appetizer receptions to five-course seated dinners designed by Chef Guard himself, our private dining experience features the hospitality, personality and professionalism that is the TAG team.

Our Private Dining Room features an 80” HD projection screen which can be connected to a laptop for presentations or a slide show. Additional A/V equipment can also be provided on request. The room can also accommodate DJ’s or other entertainment, please call or email for specifics.



## Capacities

Space	Seated Dinner	Reception
Private Dining Room	70 guests	125 guests
Restaurant Buy-Out	150 guests	250 guests

To complete the reservation on any event, a contract must be signed and returned with a 50% deposit on the food cost at least ten days prior to the event date. The final balance is due the day or evening of your scheduled event.

## **TAG | Catering**

TAG is available for off-site catering year-round. By using TAG for your catering needs, you can rest assured that your guests will receive the same quality you've come to expect from our talented team of chefs, servers and cocktail artists.

### **What We Provide**

TAG will provide the necessary servers, bartenders, and kitchen staff for all catering events. Additionally, we will handle rentals, set-up and break down at any venue. We are also happy to work with any client with any additional needs such as décor and alcohol procurement. TAG | Catering understands that every catering event has specific needs and we will do our best to meet all of them to ensure that your affair exceeds your expectations.

### **Venues**

The following is a sampling of venues where TAG can cater, but we are happy to cater at (almost) any venue where outside caterers are allowed. Please call or email for more information.

- The Taylor House (Capitol Hill)
- Boettcher Mansion (Golden)
- City Park Pavilion (City Park)
- Washington Park Boathouse (Wash Park)
- Niza Knoll Gallery (Santa Fe Arts District)
- Tattered Cover Bookstore (LoDo)
- Walker Fine Art Gallery (Golden Triangle)
- The Cable Center (Wash Park)
- 910 Arts (Santa Fe Arts District)
- 5 degrees, Oak Tavern, Suite 200 (Lodo)
- EXDO Event Center (Warehouse District)
- Gallery 1261 (Golden Triangle)
- The D&F Clock Tower Events (16<sup>th</sup> Street)
- Cherry Creek Shopping Center (Cherry Creek)
- The Spaceship House (Genessee)

## Cocktail Reception “Starter Bar” Food Choices

- FLASH SEARED HIRAMASA / yuzu, jalapeno, pop rocks, myoga salad (\$2.80/person)
- TACO SUSHI / charred ahi, sushi rice, guacamole, li hing mango salsa (\$2.25/each)
- FRENCH ONION SOUP DUMPLINGS / maui onions, veal gelee, gruyere cheese (\$1.80/each)
- STEAMED & CRISPED SEAFOOD POTSTICKERS / korean hot pepper butter (\$1.50/each)
- KOBE BEEF SLIDERS / caramelized shallots, gorgonzola aioli (\$3/each)
- OVEN ROASTED TOMATO CROSTINI / gorgonzola, balsamic drizzle (\$2/each)
- SEASONAL ROASTED VEGETABLE SOPES / black bean puree, cotija cheese (\$2/each)
- PORK BELLY STEAMED BUNS / english cucumber, scallion, gala apple, hoisin (\$3/each)
- TAG CEVICHE SHOOTERS / citrus juices, cilantro, jalapeño (\$3/each)
- BAJA FISH TACOS / baja slaw, black bean puree, cotija cheese, seasonal salsa (\$4/each)
- PORTOBELLO MUSHROOM SLIDERS / avocado, lime stone lettuce (\$2.50/each)
- CHIPOTLE STEAK TACOS / grilled squash, kimchee, seasonal salsa (\$3/each)
- ANGRY VOLCANO ROLL / chopped ahi, avocado, dynamite aioli, jalapeño (\$1/piece)
- COBRA KAI ROLL / spicy crab, scallion, avocado, cucumber (\$1.25/piece)
- SURF ‘N TURF ROLL / charred kobe beef, maine lobster, shiitakes, masago (\$1.75/piece)
- VEGETARIAN SUSHI ROLL / seasonal vegetables, smoked aioli, sesame seeds (\$1/piece)
- WOK CHARRED EDAMAME / garlic, ginger, soy, wasabi, butter (\$1.50/person)
- TAG MEATLOAF SLIDERS / chipotle ketchup, lettuce (\$3/each)
- SHRIMP COCKTAIL / TAG style cocktail sauce (\$3.50/person)
- SZECHUAN LAMB CHOP / dragon sauce (\$4/each)
- TAG STYLE CRAB CAKES / smoked tomato remoulade (\$3/each)
- AHI TUNA TARTARE CRISP / seaweed, sunflower seeds (\$3/each)
- LOBSTER COCKTAIL / TAG style cocktail sauce (\$6/person)
- CRAB COCKTAIL / TAG style cocktail sauce (\$5/person)
- COCONUT CRUSTED SHRIMP / mango chile sauce (\$3.50/each)
- BISON TARTARE / yukon potato chip, capers, chile (\$3/person)
- FRESH OYSTERS / ponzu or traditional vinaigrette (mp)
- LAMB ALBONDIGAS / chile pasilla sauce(\$2/each)
- KUNG PAO CHICKEN POTSTICKERS / miso hot pepper sauce (\$1.50/each)

If you are interested in salads, crudite, antipasto, or cheese platters, they are available; please ask for seasonal pricing.

## **“2-Bite” Fork-Free Dessert Choices**

CHOCOLATE BRUSHED BANANA CREAM PIE (\$2.75/each)

ASSORTED MACAROONS AND COOKIES (\$2.75/each)

GANACHE COVERED CHOCOLATE BEET CAKE (\$2.75/each)

MINI CHEESECAKES (\$2.75/each)

CHOCOLATE PEANUT BUTTER TARTS (\$2.75/each)

ASSORTED CHOCOLATE TRUFFLES (\$2.75/each)

FINANCIERS (\$2.75/each)

CANDIED PUMPKIN TART (2.75/each)

**\*\*As a chef driven restaurant, we are happy to customize menus at any price point and welcome any special requests (including vegan and vegetarian options). Please note that TAG is committed to using farm fresh ingredients and due to seasonality some preparations could be subject to change.**

**“The Square”, 3 Course Seated Dinner \$45 Per Person**

SHARED STARTERS

KOBE BEEF SLIDERS / gorgonzola aioli, shallot confit  
STEAMED & CRISPED SEAFOOD POTSTICKERS / korean hot pepper butter  
TACO SUSHI / charred ahi, sushi rice, guacamole, li-hing mango salsa



ENTRÉE (CHOICE OF)

LEMONGRASS PETALUMA CHICKEN  
fried rice, jicama salad, red curry sauce  
or  
PAN ROASTED SEASONAL WHITEFISH (add \$5 for Scallops)  
seasonal set-up  
or  
GRILLED HANGER STEAK (add \$6 for Filet Mignon)  
truffled herb salad, gorgonzola, balsamic syrup

DESSERT (CHOICE OF)

Choose 2 from our Dessert Menu, listed after the set menus

---

**“The Continental”, 3 Course Seated Dinner \$55 Per Person**

SHARED STARTERS

KOBE BEEF SLIDERS / gorgonzola aioli, shallot confit  
WOK CHARRED EDAMAME / ginger, garlic, butter, wasabi black pepper soy  
SEAFOOD POTSTICKERS / korean hot pepper butter  
CHIPOTLE STEAK TACOS / grilled squash, seasonal salsa, cotija cheese  
ANGRY VOLCANO ROLL / chopped ahi, avocado, dynamite aioli, jalapeno

ENTRÉE (CHOICE OF)

LEMONGRASS PETALUMA CHICKEN  
fried rice, jicama salad, red curry sauce  
or  
SZECHUAN COLORADO BISON  
yukon potato purée, seasonal vegetables, natural power sauce, dragon sauce  
or  
TAG MISO BLACK COD  
artichoke edamame salsa, pea sprouts, yuzu kabayaki sauce

DESSERT (CHOICE OF)

Choose 2 from our Dessert Menu, listed after the set menus

## **“The Bulldog”, 4 Course Seated Dinner \$55 Per Person**

### SHARED STARTERS

KOBE BEEF SLIDERS / gorgonzola aioli, shallot confit  
STEAMED & CRISPED SEAFOOD POTSTICKERS / korean hot pepper butter  
WOK CHARRED EDAMAME / ginger, garlic, butter, wasabi black pepper soy

### SALAD

TAG HOUSE SALAD / colorado greens, tomato, cucumber, soy onion vinaigrette

### ENTRÉE (CHOICE OF)

LEMONGRASS PETALUMA CHICKEN

fried rice, jicama salad, red curry sauce

or

PAN ROASTED WHITEFISH (add \$5 for Miso Black Cod)

seasonal set-up

or

GRILLED HANGER STEAK (add \$6 for Filet Mignon)

truffled herb salad, gorgonzola, balsamic syrup

### DESSERT (CHOICE OF)

Choose 2 from our Dessert Menu, listed after the set menus

---



## **“The Businessman”, 4 Course Seated Dinner \$65 Per Person**

### SHARED STARTERS

CHIPOTLE STEAK TACOS / seasonal salsa, cotija cheese  
TACO SUSHI / charred ahi, sushi rice, guacamole, li-hing mango salsa  
SEAFOOD POTSTICKERS / korean hot pepper butter  
KOBE BEEF SLIDERS / gorgonzola aioli, shallot confit  
ANGRY VOLCANO ROLL / chopped ahi, avocado, dynamite aioli, jalapeno

### SALAD

BEET SALAD / colorado greens, goat cheese, peach balsamic, candied pecans

### ENTRÉE (CHOICE OF)

PAN ROASTED SEASONAL WHITEFISH (add \$5 for Scallops)

seasonal set-up

or

GRILLED HANGER STEAK (add \$6 for Filet Mignon)

fingerling potato, truffle herb salad, balsamic syrup, gorgonzola

or

PETALUMA CHICKEN

potato purée, broccolini, chicken jus

### DESSERT (CHOICE OF)

Choose 2 from our Dessert Menu, listed after the set menus

## “For The Foodies”, a 4 Course Seated Dinner \$70 Per Person

### SHARED STARTERS

FLASH SEARED HIRAMASA / yuzu, jalapeño, pop rocks, myoga salad  
WOK CHARRED EDAMAME / ginger, garlic, butter, wasabi black pepper soy  
STEAMED & CRISPED SEAFOOD POTSTICKERS / korean hot pepper butter  
FRENCH ONION SOUP DUMPLINGS / maui onions, veal gelee, gruyere cheese  
SURF 'N TURF ROLL / charred kobe beef, fresh lobster, shiitakes, masago



### SALAD (CHOICE OF)

BEET SALAD / colorado greens, goat cheese, peach balsamic, candied pecans  
or  
ARUGULA SALAD / local goat cheese, candied walnuts, white balsamic vinaigrette

### ENTRÉE (CHOICE OF)

PAN ROASTED SEA SCALLOPS  
seasonal set-up  
or  
BRAISED SHORT RIBS  
yukon potato purée, seasonal vegetables, natural power sauce, dragon sauce  
or  
TAG MISO BLACK COD  
artichoke edamame salsa, pea sprouts, yuzu kabayaki sauce

### DESSERT (CHOICE OF)

Choose 2 from our Dessert Menu, listed after the set menus

---

## “A Culinary Tour”, a 6 Course Seated Dinner \$95 Per Person

A personalized tasting menu from Chef Troy Guard with selections based on the guests preferences and Chef Troy's culinary creativity.

---

### Dessert Selections

#### STICKY TOFFEE CAKE

burnt sugar ice cream, hot toffee sauce

#### BANANA CREAM PIE

madagascar vanilla whipped cream, orange caramel syrup, fresh banana, shaved chocolate

#### CHOCOLATE EARL GREY SEMIFREDDO

fava mint ice cream, raspberry yuzu granita

#### CHOCOLATE PEANUT BUTTER TART

peanut powder, peanut butter marshmallow ice cream, chocolate ganache

#### BEET CUBE

yogurt powder, mascarpone cream, raspberry beet gel

#### YUZU CURD TART

meringue, lemongrass - raspberry sauce

#### TAG TIRAMISU

local coffee anglaise, cocoa nibs

#### PEANUT BUTTER PARFAIT

salted caramel, rice crispy, cocoa powder

WHITE CHOCOLATE PANNA COTTA  
seasonal roasted fruit, moscato granita

PUMPKIN CHEESECAKE  
cranberry compote, candied walnuts

GINGERBREAD CREME BRULEE  
orange dusted donut

WHITE CHOCOLATE PEPPERMINT MOUSSE CAKE  
candy cane anglaise

## **Beverage Service**

Beverages are kept on a consumption tab which can be limited based on preference.

Coffee, Tea, and Bottled water are not included.

The following wines are available for pre-selection:

Shannon Ridge Cabernet Sauvignon 2008 (Lake County, California) \$44/bottle  
Sweet berries and plum with soft earthy finish. Single vineyard.

Paul Autard, Cotes du Rhone 2010 (Rhône Valley, France) \$39/bottle  
A fruit forward side of the Rhône laced with an herbal terroir quality.

Adriano Adami, Garbel 13 Prosecco (Veneto, Italy) \$40/bottle  
Totally refreshing, light and easy with yeasty pear and apple qualities.

Tolosa Chardonnay 2009 (Edna Valley, California) \$32/bottle  
No oak in this delightful wine. Notes of apples and honey with a beautiful finish.

Domaine des Aubuisieres, Vouvray Cuvee de Silex 2010 (Loire Valley, France) \$38/bottle  
Chenin Blanc from one of France's top producers. Honeyed, floral nose, dry on the palate.