



Event Packet & Banquet Menus

At Nissi's we bring a professional and personal touch to any gathering and can accommodate parties of almost any sizes and specifications with the potential to utilize an outdoor gazebo.

Just outside of Boulder and 20 minutes from Denver in Lafayette, Nissi's is full of personality with a lively atmosphere full of potential to tailor to any event from business meetings to wedding receptions. Whether you are looking for an intimate and cozy sit-down setting to a cocktail-style party filled with appetizer stations and live musicians, we can arrange it for you.

Our team will work with you to create a menu and an ambiance that is perfectly tailored to your party's needs.

2675 North Park Drive
Lafayette, CO 80026
303.665.2757

HORS D'OEUVRES

◆ HOT APPETIZERS ◆

Chorizo Stuffed Mushrooms - \$115/50 pieces

Chicken Satays - \$110/50 pieces
With a spicy peanut sauce

Coconut Chicken Skewers - \$110/50 pieces
With a spicy curry dip

Warm Pork Canapés - \$105/50 pieces

House Bruschetta - \$95/50 pieces

Spanokopita - \$115/50 pieces

Gourmet Pigs-in-a-Blanket - \$115/50 pieces
With chicken apple sausage in a puff pastry

◆ BUFFET APPETIZERS ◆

Assorted Fruit & Cheese Tray - \$250/Tray (serves 50)

Grilled Vegetable Crudite - \$155/Tray (serves 50)
With herbed dressing

Mini Asian Meatballs - \$200/Tray (serves 50)

Olive & Cheese Tray with Tapenade - \$195/Tray (serves 50)

Fresh Mozzarella - \$265/Tray (serves 50)
With basil and roma tomatoes

Smoked Salmon Platter - \$295 (serves 50)

Antipasti - \$295 (serves 50)
Genoa salami and Serrano ham served with manchego cheese and pickled piquin peppers

Hummus - \$185 (serves 50)
Roasted red pepper hummus with assorted vegetables, topped with feta cheese and olive oil with grilled flat bread

Warm Artichoke Spinach - \$250 (serves 50)
Artichoke hearts, red onions and spinach with a creamy parmesan sauce, served with grilled flatbread

CONTINENTAL BREAKFAST

◆ \$10 PER GUEST ◆

Assorted fresh baked pasteries

Bagels

With cream cheese, jelly, and butter

Assorted fresh fruits

Yogurt

BREAKFAST BUFFET

◆ \$17 PER GUEST ◆

Scrambled eggs

Pancakes or French toast

Sausage

Bacon

Hash browns

Fresh Fruit

Yogurt

Muffins

* Unlimited fresh juice, coffee, milk and tea *

LUNCH

\$20 per guest

Packages are available as a buffet or plated
(plated service requires exact entrée counts two weeks prior to the event)

◆ SALAD BAR ◆

Mixed greens

With ranch or red wine vinaigrette

Bread and butter

◆ ENTREES ◆

Choice of two:

Grilled Salmon

With fresh lemon herb oil

Chicken Parmesan

With spicy tomato sauce

Cajun Blackened Tilapia

With roasted tomato beurre blanc sauce

Chicken Marsala

With mushrooms and sage

Pepper-encrusted Pork loin

Choice of one:

Pasta Primavera

With pesto cream sauce

Spinach & Mushroom Vegetable Lasagna

Served with Rice Pilaf and seasonal vegetables

◆ DESSERT ◆

Choice of one:

Assorted homemade cookies

Double fudge brownies

* Unlimited fresh juice, coffee, milk and tea *

INTERNATIONAL KID'S BUFFET

\$17 per guest

◆ STYLES ◆

Mexican Fiesta

Italian Feast

Classic American

Asian Buffet

* Consultation available with Executive Chef for personalized themed ideas *

◆ DESSERT ◆

Choice of one:

Assorted cookies

Double fudge brownies

Cupcakes

Cheesecake

◆ EXTRA ◆

Ice cream sundae bar - \$5/guest

Candy store - \$5/guest

Beverage bar - \$3/guest

SANDWICH & SALAD LUNCH MENU

\$12 per guest

◆ SANDWICHES ◆

Smoked Turkey Avocado

Smoked turkey breast, roast pepper, avocado lettuce and tomato with a smoky chipotle aioli on whole wheat bread

Ham and Turkey Club

Ham, smoked turkey breast and bacon served with smoked gouda, lettuce, tomato and mayo

Spicy Italian

Genoa salami, prosciutto, roasted red peppers, mozzarella, lettuce, tomatoes and mayo

◆ SALADS ◆

Gorgonzola Salad

Mixed green salad with candied walnuts, diced apples, tomatoes, cucumber, and red onion served with gorgonzola dressing and a crustini

Spinach Salad

Baby spinach, mandarin oranges, sliced almonds, bacon, onions and goat cheese served with balsamic dressing and a crustini

Grilled Chicken Caesar

Romaine hearts, jumbo croutons and white anchovies served with homemade Caesar dressing and topped with pecorino romano and grilled chicken

◆ PIZZA ◆

Margherita

Thin crust personal pizza topped with tomatoes, fresh mozzarella and basil

SILVER PACKAGE

\$30 per guest

Packages are available as a buffet or plated
(plated service requires exact entrée counts two weeks prior to the event)

◆ SALADS ◆

Choice of one:

Caesar Salad

Romaine hearts, fresh pecorino, homemade croutons and Caesar dressing

Mixed Green Salad

Spring mix with tomatoes, cucumbers, red onions, and carrots
served with house ranch and white balsamic vinaigrette

◆ ENTREES ◆

Choice of two:

Grilled Atlantic Salmon

With beurre blanc sauce

Herb-roasted Pork loin

Chicken Parmesan

Chicken Piccata

In a lemon, butter, wine and caper sauce

Blackened Tilapia

With tomato beurre blanc

Choice of one:

Herbed-pesto Alfredo

Pasta Primavera

Spinach & Mushroom Vegetable Lasagna

Served with seasonal grilled vegetables, rice pilaf and grilled garlic baguettes

◆ DESSERT ◆

Choice of two:

Carrot cake

Chocolate Cake

Gourmet cookies

Double fudge brownies

GOLD PACKAGE

\$35 per guest

Packages are available as a buffet or plated
(plated service requires exact entrée counts two weeks prior to the event)

◆ SALADS ◆

Choice of one:

Caesar Salad

Romaine hearts, fresh pecorino, homemade croutons and homemade Caesar dressing

Mixed Green Salad

Spring mix with tomatoes, cucumbers, red onions, and carrots served with house ranch and white balsamic vinaigrette

◆ ENTREES ◆

Choice of two:

Pesto-rubbed Grilled Sockeye Salmon

Stuffed Filet of Sole with Spinach and Rock Shrimp

Roasted Chicken Breast

With a light tarragon and Dijon cream sauce

Pepper-encrusted Pork loin

Grilled Flank Steak

With a chimichurri sauce

Choice of one:

Eggplant Roulades

Eggplant stuffed with wild mushrooms, goat cheese topped with a roasted red pepper rouille

Pasta Primavera

Forest Mushroom Gnocchi

With brown butter sage sauce

Served with garlic baguettes, grilled vegetables, herb-roasted potatoes or rice pilaf

◆ DESSERT ◆

Choice of two:

Carrot cake

Chocolate Cake

Tiramisu

Cheese Cake

Seasonal fresh fruit

PLATINUM PACKAGE

\$40 per guest

Packages are available as a buffet or plated
(plated service requires exact entrée counts two weeks prior to the event)

◆ SALADS ◆

Choice of one:

Caesar Salad

Romaine hearts, fresh pecorino, homemade croutons and Caesar dressing

Mixed Green Salad

Spring mix with tomatoes, cucumbers, red onions, and carrots
served with house ranch and white balsamic vinaigrette

◆ ENTREES ◆

Choice of two:

Nissi's famous Prime Rib

With creamy horseradish and Au Jus

Bacon-wrapped Filet Mignon

Macadamian-encrusted Halibut

Herb-roasted Bone-In Chicken

With rosemary, thyme and basted in lemon butter

Seasami-seared Ahi Tuna with Ponzu Glaze

Choice of one:

Roasted Asparagus Risotto Cakes

Grilled Portobello Mushroom

With balsamic red and herbs

Eggplant Napoleon

With tomatoes, spinach, mozzarella topped with sun-dried tomatoes in a cream sauce

Choice of one:

Green beans almondine *or* fresh grilled vegetables

Served with garlic baguettes, roasted garlic mashed potatoes, and rice pilaf

◆ DESSERT ◆

Choice of two:

Homemade apple strussel Triple chocolate mousse

Chocolate tart Seasonal cheesecake Seasonal fresh fruit

SPIRITS, WINE & BEER

Bar beverages are charged based on consumption

PREMIUM SELECTIONS - \$7

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Cuervo Gold
Jack Daniels Bourbon
Johnnie Walker Red Scotch

TOP SHELF SELECTIONS - \$8

Grey Goose Vodka
Bombay Sapphire
Ron Zacapa Rum
Patron Silver Tequila
Makers Mark Bourbon
Johnnie Walker Black Scotch

DRAFT BEERS - \$4.50

See current Nissi's Draft List

BOTTLED BEER

Budweiser	Budweiser light
Coors Light	Blue Moon
Heineken	Newcastle
90 Shilling	Guinness (can)
Corona	O'Douls Amber

WINE BY THE BOTTLE

See current Nissi's Wine List

* Non-alcoholic beverage station \$3/guest *
Coffee, tea, soft drinks and juice

FACILITY FEES

The following are event times and facility fees for Nissis, and our exciting new space, the Parkside at Nissis's. Prices include tables and chairs, set up and tear down, the use of the stage, audio and visual equipment, wireless Internet access, and more.

◆ EVENING FACILITY FEES ◆

June - October: Monday - Thursday Evenings (6:00 - 11:00 pm):

Nissis's: \$800 The Parkside: \$200 Combined Space: \$1,000

November - May: Monday - Thursday Evenings (6:00 - 11:00 pm):

Nissis's: \$1,200 The Parkside: \$300 Combined Space: \$1,500

June - October: Friday & Saturday Evenings (6:00 - 11:00 pm):

Nissis's: \$1,500 The Parkside: \$500 Combined Space: \$2,000

November - May: Friday & Saturday Evenings (6:00 - 11:00 pm):

Nissis's: \$2,500 The Parkside: \$500 Combined Space: \$3,000

◆ DAY FACILITY FEES ◆

Monday - Friday (7:00 am - 4:00 pm):

Nissis's: \$50/hr
The Parkside: \$50/hr
Combined Space: \$100/hr

Saturday & Sunday (8:00 am - 12:00 pm):

Nissis's: \$400
The Parkside: \$100 (Saturday only)
Combined Space: \$500

Saturday & Sunday (12:00 pm - 4:00 pm):

Nissis's: \$800
The Parkside: \$200
Combined Space: \$1,000

Saturday & Sunday (All Day):

Nissis's: \$1,200
The Parkside: \$600
Combined Space: \$1,800

◆ CAPACITY APPROXIMATES ◆

Seated

Nissis's – 120 Guests

Parkside – 50 Guests

Combined Space – 170 Guests

Standing

Nissis's – 200

Parkside – 70

Combined Space - 270

MINIMUMS

\$20 Food & Beverage Minimum for daytime events

\$30 Food & Beverage Minimum for evening events

25 Guest Minimum - Parkside

95 Guest Minimum - Nissi's

120 Guest Minimum - combined spaces

* Facility fee is due upon signing contract to hold your date *

Add 10% for Holiday Season (November 15-December 31)

◆ INCLUDED IN FACILITY FEE ◆

- Room rental
- On-site manager during event
- Tables and chairs
- Use of audio and visual equipment, including an LCD projector
- Wireless Internet access
- Exclusive use of Nissi's and Parkside facility (combined space rentals only)
- Additional meeting/dressing room (weddings only, subject to approval)
- Set up and tear down

◆ NOT INCLUDED IN FACILITY FEE ◆

- Taxes, plus gratuity @ 20% of food & beverages order
- Beer, wine, or alcoholic beverages
- In-house catered cuisine
- A/V technician @35 hr
- Audio or Video taping - now available
- Additional services, planning, or support as requested, TBD