



PRIVATE DINING AT JUNIPER GRILL

Looking for the perfect setting for your next special occasion? Whether it's a milestone celebration, a corporate gathering, a holiday party, or an intimate family dinner, Juniper Grill offers an exceptional private dining experience that will make your event unforgettable.



APPETIZER + DESSERT TRAYS

Serves 10 -12 people

FRESH-CUT VEGETABLES \$50

SEASONAL FRESH FRUIT \$42

ARTISAN CHEESE \$75

ARTISAN CHEESE AND MEAT \$105

ASSORTED SWEETS \$75

Appetizers from our regular menu are also available.

BUFFET MENU OPTIONS | \$32 PER PERSON

Included: Signature Skillet Cornbread, Large Shared House or Caesar Salad, 2 Entrée, 2 Sides, and Non-Alcoholic Beverages (Soft Drink, Iced & Hot Tea, or Coffee)

ENTRÉES | CHOOSE 2

CHICKEN ENCHILADAS

Fire Roasted Tomato Sauce, Colorado Verde, Cheddar Jack, Pico de Gallo, Cilantro Crema

CAMPFIRE CHICKEN

Local Bacon, Aged Cheddar, Caramelized Onion, House BBQ

ALL-NATURAL ROTISSERIE CHICKEN

With Chimichurri

Must be ordered at least one week prior to event.

BBQ BEEF BRISKET

With House BBQ

WOOD GRILLED SALMON

Add Honey Chipotle or Jalapeno Honey Mustard Glaze +\$2

GRILLED MAHI MAHI

With Mango Salsa

SIDES | CHOOSE 2

YUKON GOLD MASHED

BLISTERED YUKONS

WOOD GRILLED ASPARAGUS

STREET CORN

ROASTED VEGETABLES

COLESLAW



PLATED MENU OPTIONS

*Included: Signature Skillet Cornbread, Soup or Salad, Entrée and Non-Alcoholic Beverages
(Soft Drink, Iced & Hot Tea, or Coffee)*

SOUP + SALAD | CHOOSE 1

JUNIPER HOUSE SALAD

Organic Greens, Local Bacon, Grape Tomato, Red Onion, Jicama, Cotija, Cornbread Crouton

HOUSE CAESAR SALAD

Chopped Romaine, Cornbread Crouton, Shaved Parmesan, Caesar

ROTISSERIE CHICKEN TORTILLA SOUP

ENTRÉES | CHOOSE 3

You're welcome to mix and match entrées from all tiers to create your own custom menu.
Each entrée will be priced according to its tier.

TIER 1 | \$32

ROTISSERIE CHICKEN & AVOCADO SALAD

Organic Greens, Avocado, Roasted Corn, Grape Tomato, Almond, Date, Cornbread Crouton, Goat Cheese, Creamy Bacon Dressing

CHICKEN ENCHILADAS

Fire Roasted Tomato Sauce, Colorado Verde, Cheddar Jack, Pico de Gallo, Cilantro Crema. Served with Street Corn.

GRILLED MAHI MAHI

Mango Salsa, Grilled Asparagus

TIER 2 | \$36

SLOW SMOKED BEEF BRISKET

House BBQ, Yukon Gold Mashed

SMOKEHOUSE PLATTER

Choose Two: Slow Smoked Baby Back Ribs, Beef Brisket, Smoked Sausage, BBQ Chicken Breast. Served with Coleslaw.

SLOW ROASTED SHORT RIB

Succotash, Yukon Gold Mashed

WOOD GRILLED SALMON

Grilled Asparagus

Add Honey Chipotle or Jalapeno Honey Mustard Glaze +\$2

WOOD GRILLED TIGER SHRIMP

Choose a Style: Blackened or Simply Grilled. Served with Roasted Vegetables.

ALL-NATURAL ROTISSERIE CHICKEN

Chimichurri, Yukon Gold Mashed

Must be ordered at least one week prior to event.

TIER 3 | \$44

CRAB CAKES

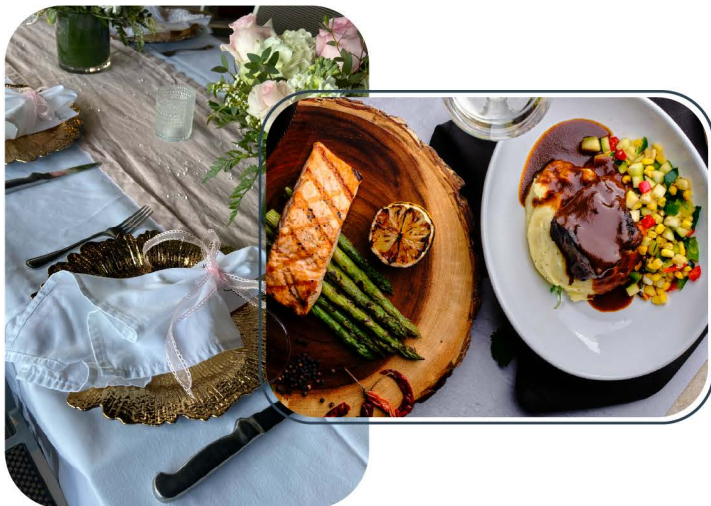
Roasted Vegetables, Chipotle Remoulade

CHIPOTLE SKIRT STEAK

Chipotle Drizzle, Yukon Gold Mashed

TWIN FILETS

Chipotle Bearnaise, Yukon Gold Mashed



Vegetarian/vegan dishes and chef-inspired menus are available upon request.