



RED MAPLE

PRIVATE CHEFS & CATERING

LATE NIGHT MENU



LATE NIGHT BITES

SAVORY


BISON CHEESE STEAK SANDWICHES
caramelized onions & peppers | green chili
cheddar cheese sauce

FRIED CHICKEN & WAFFLE SLIDERS
maple chipotle slaw 

COLORADO LAMB SLIDERS
tzatziki | pickled onion | merguez spice

SWISS CHEESE FONDUE SPOONS
landjager | scallion | crouton 

TRIPLE DECKER GRILLED CHEESE
sourdough | white cheddar | havarti |
gruyere | tomoato jam

SHRIMP CEVICHE TOSTADA
avocado | pickled onion | cilantro | cotija |
lime 

CRISPY MINI EMPANADAS
beef or chicken or spinach | aji amarillo
yogurt dip



INDICATES A MENU ITEM THAT
TRADITIONALLY INCLUDES GLUTEN OR DAIRY
THAT CAN BE ALTERED FOR AN ADDITIONAL FEE



DAIRY FREE




GLUTEN FREE




LATE NIGHT BITES

SAVORY

CORN ON THE COB "ELOTES"

chili mayo | cotija | sour cream | cilantro |
lime 


KOREAN FRIED CHICKEN SKEWERS

gochujang | sesame | scallion 

CHICKEN KOFTA KEBAB

grilled pita | harissa tzatziki | pickled
onion


PULLED CHIPOLTE CHICKEN SOPES

red onion | cabbage | lime | mexican
crema 

PIMENTO MAC & CHEESE FRITTERS

bacon jam

SHORT RIB POUTINE

braising jus gravy | cheese curds | braised
short rib | waffle fries 



INDICATES A MENU ITEM THAT
TRADITIONALLY INCLUDES GLUTEN OR DAIRY
THAT CAN BE ALTERED FOR AN ADDITIONAL FEE



DAIRY FREE



GLUTEN FREE



LATE NIGHT BITES

SWEET

GOURMET PB&J FRENCH TOAST
brioche french toast | blackberry jam |
peanut butter powder

MINI SKILLET CHOCOLATE CHIP
COOKIES
cocoa whip cream | chocolate pearls

MAPLE BELGIAN WAFFLES
dark chocolate mousse | strawberry

DESSERT BURRITO
flour tortilla | nutella | banana | powdered
sugar

TIRAMISU DESSERT CUPS
cocoa | espresso

APPLE PIE "EGGROLLS"
caramel sauce | powdered sugar |
compressed apple

LIQUID NITROGEN S'MORES
vanilla | salted butterscotch | mar mallow
ice cream | various fun toppings

HOME MADE "POPTARTS"
berry jam | cream cheese glaze

HAND FILLED CANNOLI BAR
strolling chef to fill cannolis to order



INDICATES A MENU ITEM THAT
TRADITIONALLY INCLUDES GLUTEN OR DAIRY
THAT CAN BE ALTERED FOR AN ADDITIONAL FEE



DAIRY FREE



GLUTEN FREE

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness.

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

(970) 445-3102 Katherine@RedMapleCatering.com