



Event & Banquet Information

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
WWW.NISSIS.COM 303.665.2757

SANDWICH & SALAD LUNCH \$15 PER GUEST

Mixed Greens Salad served with Ranch and Vinaigrette Dressings.

Fruit Salad

Small Sandwiches

Turkey, Swiss, avocado, lettuce, tomato

Roast Beef, Provolone, lettuce, tomato

Salami, prosciutto, roasted red peppers, mozzarella, lettuce, tomato

-Sides of mayo, mustard, and spicy aioli

Gourmet Cookies

*** Fresh juice, coffee, milk and tea**

CONTINENTAL BREAKFAST \$10 PER GUEST

Assorted fresh baked pastries

Yogurt and Granola

Bagels with cream cheese, jelly, and butter

*** Orange juice, coffee, milk and tea**

Assorted fresh fruits

BREAKFAST BUFFET \$15 PER GUEST

Scrambled eggs

Fresh Fruit

Waffles or Pancakes

Yogurt and Granola

Sausage or Bacon

Pastries

Roasted Potatoes

*** Orange juice, coffee, and tea**

LUNCH

\$20 per guest

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

◆ SALAD BAR ◆

Mixed greens

With ranch or red wine vinaigrette

Bread and butter

◆ ENTREES ◆

Choice of three:

Grilled Teriyaki Salmon

Chicken Parmesan

With spicy tomato sauce

Cajun Blackened Tilapia

With roasted tomato beurre blanc sauce

Tofu & Vegetable Stir Fry

Chipotle-BBQ Chicken

Macadamia & Panko Crusted Cod

With Orange -Butter Sauce

Chicken Marsala

With mushrooms and sage

Pepper-encrusted Pork loin

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 brownie

*** Unlimited fresh juice, coffee, milk and tea**

HORS D'OEUVRES

◆ PASSED APPETIZERS ◆

Stuffed Mushrooms (Chorizo or Vegetarian) - \$115/50 pieces

Asparagus Crispy Asiago Roll - \$115/50 pieces

Chicken Satays - \$110/50 pieces

Coconut Chicken Skewers - \$110/50 pieces

Warm Pork Canapés - \$105/50 pieces

House Bruschetta - \$95/50 pieces

Vegetable Spring Rolls - \$95/50pieces

Mini Braised Short Rib Pot Pie - \$135/50 pieces

Empanadas – (Chicken or Vegetable) - \$125/50 pieces

Maryland Lump Crab cake - \$140/50 pieces

Shrimp & Grit Cakes - \$140/50 pieces

Spanokopita - \$115/50 pieces

Bacon & Chevre Tart - \$125/50 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)

Mixed Greens Salad - \$110/Bowl (Serves 50) add Chicken \$65

Caesar Salad - \$120/Bowl (Serves 50) add Chicken \$65

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

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

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

Deviled Eggs - \$195/Tray (serves 50)

Fresh Caprese - \$265/Tray (serves 50)

Shrimp Cocktail Platter - \$325 (serves 50)

Smoked Salmon Platter - \$295 (serves 50)

Antipasti - \$295 (serves 50)

Genoa salami, prosciutto, pepperoni, served with assorted cheeses and peppers.

Hummus - \$185 (serves 50)

Roasted 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

INTERNATIONAL KID'S BUFFET

\$20 per guest
Bar/Bat Mitzvahs

STYLES

Mexican Fiesta

Tacos, Enchiladas, Taquitos,
and a Mixed Greens Salad

Italian Feast

-Pasta Alfredo, Pasta Marinara, Meatballs
and a Mixed Greens Salad

Classic American

Chicken fingers, Sliders, French Fries, Macaroni & Cheese
and a Mixed Greens Salad

DESSERT

Assorted cookies

Double fudge brownies

Ice Cream Bar (add \$5 per guest)

GOLD PACKAGE

\$35 per guest

Packages are available as a buffet or plated
(Plated service requires exact entrée counts one week 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 four:

Grilled Teriyaki Atlantic Salmon

Herb-roasted Pork loin

Grilled Flank Steak

With a chimichurri sauce

Pepper-crusted Beef Tender

Sliced Pan-Seared Beef Teres Major with our Ancho Chile-Bourbon Sauce

Herb-roasted Chicken

With rosemary, thyme and basted in lemon butter

Chicken Piccata

In a lemon, butter, wine and caper sauce

Blackened Tilapia

With tomato beurre blanc

Tofu and Vegetable Stir Fry

Pasta Primavera

Spinach & Mushroom Vegetable Lasagna

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

◆ DESSERT ◆

Choice of two:

Carrot Cake Gourmet Cookies Seasonal Fruit

Chocolate Cake Ghirardelli Brownies

PLATINUM PACKAGE

\$45 per guest

Packages are available as a buffet or plated
(Plated service requires exact entrée counts one week prior to the event)

◆ SALADS ◆

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 four:

Nissi's famous Prime Rib

With creamy horseradish and Au Jus

Bacon-wrapped Filet Mignon

Almond-encrusted Halibut

Chicken Marsala

Sesame-seared Ahi Tuna with Ponzu Glaze

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

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

◆ DESSERT ◆

Choice of two:

Homemade Apple Cake

Triple chocolate mousse

Chocolate Torte

Seasonal cheesecake

Seasonal fresh fruit

SPIRITS, WINE & BEER

Bar beverages are charged based on consumption.

PREMIUM SELECTIONS - \$7-\$8

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Cuervo Gold Tequila
Jack Daniels Bourbon
Dewar's Scotch

DRAFT BEERS - \$6.00

SHOCKTOP BELGIUM WHITE
BRECKENRIDGE AVALANCHE ALE
UPSLOPE LAGAR
GOOSE ISLAND IPA

WINE BY THE BOTTLE

White Wine

SYCAMORE LANE CHARDONNAY CA 24
BERINGER WHITE ZINFANDEL CA 24
CAPOSOLDO PINOT GRIGIO ITALY 30
FIRESTONE SAUVIGNON BLANC Australia 28
BLUE NUM RIESLING Germany 30
THREE THIEVES CHARDONNAY CA 30
ACROBAT "ORGANIC" PINOT GRIS
Oregon 30
CHATEAU ST JEAN CHARDONNAY
Sonoma, CA 30
FERRARI CARANO FUME BLANC
Sonoma, CA 34
SCHLOSS VOLLRADS REISLING Germany 36
ARTESSA CHARDONNAY Napa, CA 42
CAYMUS CONUNDRUM CA 42

Red Wine

SYCAMORE LANE CABERNET CA 24
CALLIA ALTA MALBEC Argentina 28
MONDAVI MERITAGE CA 30
REDTREE PINOT NOIR CA 30
MONTEVINA MERLOT Italy 30
AVALON CABERNET CA 30
BANROCK STATION SHIRAZ Australia 28
ROSENBLUM ZINFANDEL Mendocino, CA 30
GABBIANO CHIANTI Italy 28
FLORA SPRINGS MERLOT Napa, CA 46
OROGENY PINOT NOIR Willamette Valley, OR 72
MARQUES DE RISCAL RIOJA Spain 56
NEWTON CABERNET Paso Robles, CA 52
CAKEBREAD CABERNET Napa, CA 92

WELL SELECTIONS - \$6.00

Barton Vodka
Barton Gin
Barton Rum
Juarez Tequila
Kentucky Gentlemen Bourbon
Lauders Scotch

TOP SHELF SELECTIONS - \$9 - \$10

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

BOTTLED BEER - \$4.00 - \$6.00

UPLOPE BROWN ALE
ANGRY ORCHARD CIDER
OMISSION PALE ALE (GLUTEN FREE)
DOS EQUIS AMBAR
COORS NA
BUDWEISER
BUD LIGHT
COORS LIGHT
LEFT HAND MILK STOUT
GUINNESS STOUT
NEW BELGIUM FAT TIRE
PERONI PALE LAGER
STELLA ARTOIS
CORONA

Unlimited
Non-Alcoholic
Beverages

\$5 per person
includes
sodas, coffee,
tea, iced tea,
lemonade.

FACILITY FEES

The following are event times and facility fees for Nissis.

*Facility fees include restaurant furnishings, set up and tear down, the use of the stage, audio and visual equipment, lines, wireless Internet access, and more.

◆ EVENING FACILITY FEES ◆

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

Waived - food & drink minimums apply

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

*\$2500

◆ DAY FACILITY FEES ◆

Monday - Friday (8:00 am - 4:00 pm):

Waived - food & drink minimums apply

\$25 Food & Beverage Minimum per person for daytime events

\$25 Food & Beverage Minimum per person for weeknight evening events

\$45 Food & Beverage Minimum per person for weekend evening events

30 Guest Minimum - for daytime events

50 Guest Minimum - for weeknight events

80 Guest Minimum - for weekend evening events

Nissi's requires a deposit of 25% of the estimated cost of the event

◆ CAPACITY APPROXIMATES



Seated

170 Guests

Standing

250 Guests

Big Savings
Summer 2018

**No facility
rental fees
May - Oct**

***food, drink,
and attendance
minimums apply**

Nissi's does all its own food and beverage catering, but if you only need day meeting space.

*\$150/hour

This includes audio/video, furnishings, and non-alcoholic beverage station.

*3-hour minimum

◆ INCLUDED IN FACILITY FEE ◆

- Room rental
- Linens
- Sound Engineer (if required)
- 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
- 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
- Additional services, planning, or support as requested, TBD