



Colorado-Style Catering





Starters

The following items may be passed or artistically arranged, garnished and beautifully presented on attractive serving pieces. Minimum 2 dozen per item or 15 guests.

HORS D'OEUVRES

DEVILED EGGS (DF, GF) Classic, bacon jalapeño, or fried capers and dill	21.99 DZ	PEAR CROSTINI (V)* Poached pear, whipped goat cheese, and burgundy onion	34.99 DZ
TOMATO BRUSCHETTA (VG)* Fresh tomatoes, basil chiffonade, and balsamic reduction	28.99 DZ	CHILLED WHITE GAZPACHO SHOOTERS (GF, VG)* Melon, cucumber, mint with a dash of chili oil	3.95 PP
CAPRESE PICKS (GF, V) Ciliegine mozzarella, grape tomatoes, basil pesto, and balsamic reduction	34.99 DZ	TUNA TOSTADA (DF, GF)* Wonton crisp, togarashi spiced ahi tuna, and avocado mousse	48.99 DZ
CRISP APPLE CROSTINI (V)* Apple compote, boursin cheese, and stone fruit chutney	34.99 DZ	BEEF TENDERLOIN CROSTINI* Capers and whipped horseradish	46.95 DZ
CANDIED BACON & BRIE CROSTINI* Applewood smoked bacon and baked brie	34.99 DZ	AVOCADO RELISH CROSTINI (GF, VG, DF)* Avocado relish, cashew ricotta, and pickled onions	34.99 DZ



HORS D'OEUVRES

BACON WRAPPED DATES (GF) 27.50 DZ

Applewood smoked bacon, medjool date, and almond paste

MINIATURE MEATBALLS 21.99 DZ

Chipotle, Swedish, honey garlic, sweet & sour, or spicy marinara

BISON MEATBALLS 36.99 DZ

Smoked gouda cream sauce

BACON STUFFED JALAPEÑOS (GF) 21.99 DZ

Stuffed with cream cheese, bacon, and cheddar cheese

CHICKEN SATAYS (GF) 49.99 DZ

Piccata, sweet chili, or buffalo-style

SOUP SHOOTERS (GF, V)* 3.95 PP

Butternut squash or cauliflower parmesan

MAC & CHEESE BITES (V) 23.99 DZ

Truffle oil drizzle

BABY BELLAS (GF) 34.99 DZ

Sausage and spinach, or Provencal (VG)

CHICKEN WINGS 29.95 DZ

Buffalo-style, garlic parmesan, or Asian sweet chili, ranch and bleu cheese with crudite



NEW ZEALAND LAMB LOLLIPOPS* 138.99/2 RACKS

Blackberry gastrique. 8 servings/rack

HOT SLIDERS

5 DZ minimum

Shaved beef sirloin or pulled pork, with BG BBQ sauce, and pickles

46.95 DZ

Hot crispy chicken with buffalo sauce, smoked tomato aioli, and pickles*

58.99 DZ

SANTA FE EGGROLLS

34.99 DZ

Chicken, roasted corn and red peppers, black beans, and peach salsa dipping sauce

VEGAN MEATBALLS (VG)

26.99 DZ

Spicy marinara or agave-garlic

VEGETABLE SPRING ROLLS (V)

28.00 DZ

Mustard-ginger dipping sauce

LINGUICA SAUSAGE BITES (GF)

23.99 DZ

Spicy Portuguese wine sausage with sweet pineapple-chili glazee

* Preparation on-site required.

BOARDS & PLATTERS

Petite serves 10-15

Small serves 20-30

Large serves 40-50

CRUDITÉ (GF, V) PETITE 35 / SM 60 / LG 120

Fresh crisp vegetables served with house ranch dressing

SANTA FE VEGGIE PLATTER (GF, V) SM 150 / LG 250

Dipping vegetables, fresh strawberries, cheddar cheese, salsa-sour cream dip, guacamole, and tortilla chips

BAKED BRIE EN BRIOCHE 199

Plain, raspberry and candied jalapeño, or apple caramel and pecan, served served with seasonal fruit, assorted and GF crackers

OLD WORLD CHARCUTERIE

PETITE 175 / SM 325 / LG 450

Rustic Italian meats, sausage, soft and hard cheeses, pickles, peppers, olives, assorted nuts, herb infused oil, sliced baguette, naan, assorted and GF crackers

ARTISAN CHEESE BOARD

PETITE 135 / SM 225 / LG 395

Chef's choice of assorted premium cheeses, dried fruits, nuts, assorted and GF crackers

CHEESE & FRUIT PLATTER (V) SM 175 / LG 299

Smoked cheddar, Spanish manchego, triple cream brie, seasonal fruit, berries, assorted and GF crackers

FRESH FRUIT PLATTER (GF, VG, V)

PETITE 99 / SM 175 / LG 299

Freshly sliced seasonal fruit and berries



DIPS

Small serves 20-35

Large serves 50-75

CLASSIC HUMMUS (VG, GF) SM 139 / LG 215

Dipping vegetables, tortilla chips, naan, assorted and GF crackers

QUESO (GF, V) SM 115 / LG 199

Warm jack and cheddar cheeses, chilies, and tortilla chips

SPINACH & ARTICHOKE DIP (GF) SM 139 / LG 215

Baby spinach, artichoke hearts, Hatch green chilies, naan, assorted and GF crackers, and tortilla chips

GROUND BUFFALO

SEVEN LAYER DIP (GF) SM 99 / LG 175

House guacamole, fire roasted salsa, crema, chipotle pinto beans, black olives, scallions, and tortilla chips

NEW ENGLAND CRAB DIP (GF) SM 199 / LG 375

Cream cheese, jumbo lump crab meat, scallions, Old Bay, naan, assorted and GF crackers, and tortilla chips

VEGAN 7-LAYER DIP (VG)

Small serves 25-50 99

Large serves 50-75 175

Seasoned Impossible meat, frijoles, guacamole, scallions, black olives, salsa, and guajillo cashew cheese with tortilla chips



From the Sea

OYSTERS ON THE HALF SHELL (GF) MARKET PRICE

Fresh cocktail sauce, mignonette, lemons. Shucker required.
Ask your event manager about seasonal options.

BLOODY MARY OYSTER SHOOTER (GF) 10.99 PP

Chilled vodka, Bloody Mary mix, Old Bay rim, and lemons. Shucker required.

SHRIMP COCKTAIL (GF) 49.99 LB

Colossal tiger shrimp, cocktail sauce, and lemons.
13-15 shrimp per lb, 2 lb minimum

HICKORY SMOKED SALMON PLATTER 375

Capers, lemons, red onion, whipped cream cheese, naan, assorted and GF crackers. Serves up to 75 guests.

PETITE SPICY CRAB CAKES 49.99 DZ

Cajun remoulade

PLEASE INQUIRE ABOUT OUR
CUSTOM SEAFOOD DISPLAY COMPLETE WITH ICE CARVING!





Interactive Stations

Add variety and class to your event. The following items are heavy appetizers, to be served in combination with other menu selections. Minimum of 25 guests.

GOUDA MAC N' CHEESE BAR

10.95 PP

Green chilies, scallions, fresh tomatoes, bacon, breadcrumbs, and shredded cheeses

STREET TACOS

14.99 PP

Mini corn tortillas, cotija cheese, cilantro, pico de gallo, lime crema, pickled red onions

Choose from: steak, chicken, or pulled pork

QUESO BAR (GF)

10.95 PP

Queso, tortilla chips, pickled jalapeño, salsa, sour cream, and guacamole

SHOT & A BRAT (COCKTAIL SIZE)

10.95 PP

Colorado bratwurst, brioche bun, peppers, grilled onions, mustard, and a shot of locally brewed beer

ADD: PULLED CHICKEN, PULLED PORK, IMPOSSIBLE MEAT, OR BUFFALO CHILI 4.99 PP

BACON WALL

12.95 PP

Candied Bacon - cracked black pepper, brown sugar and bourbon maple
2 pieces per person

MASHED POTATO BAR

10.95 PP

Scallions, bacon, sour cream, shredded white cheddar cheese, and mushroom demi

CHEF & GRILLER ATTENDED STATIONS

The following stations require service staff and an additional set-up fee.

STEAK OSCAR STATION (GF)

25.95 PP

2 oz. seared tenderloin of beef medallions, asparagus, lump crab, fried leeks, and bearnaise sauce

HARVEST TABLE (GF, V)

18.99 PP

Grilled and roasted vegetables and fruits, baby baker potatoes, and grilled portobello mushrooms

FRENCH FRY BAR (GF)

9.99 PP

Crispy fries with a selection of ketchup, piquillo aioli, and seasoned salts

ROASTED CORN (GF, V) (SEASONAL)

299 BUSHEL

Whole roasted corn on the cob, guajillo butter, seasoned salt, Old Bay, and cracked black pepper
Approximately 50 ears

AVOCADO BAR (SEASONAL) (GF)

13.99 PP

Fresh Haas avocados grilled on-site, roasted corn & black bean salsa, seasoned salt, and cotija cheese



Dinner Buffets

The Central Coast of California is famous for this unique style of BBQ. Meats are simply seasoned and grilled on our special grills over flavorful red oak. We respectfully continue this tradition and bring this delicious style of BBQ to our friends and customers all over Colorado. Minimum of 15 guests.

TRADITIONAL SANTA MARIA BBQ MENU:

PRICE PER GUEST:

SINGLE ENTREE 28.99 PP

DUAL ENTREE 34.99 PP

SINGLE ENTREE INCLUDES: 6 OZ OF GRILLED BEEF TRI-TIP SIRLOIN

Roasted tomato salsa & smoky BBQ sauce on the side

WARM GARLIC BAQUETTES

Crusty french bread grilled with garlic butter

DUAL ENTREES OPTIONS:

CHOOSE FROM:

GRILLED 5 OZ RED BIRD CHICKEN BREAST (GF, DF)

Served with peach jalapeño salsa or chimichurri sauce

BEER BASTED BONE-IN CHICKEN

GRILLED PORTOBELLO MUSHROOMS (GF, VG)

Chimichurri sauce

CHOOSE TWO SIDES:

HOUSE TOSSED SALAD

Red romaine, iceberg, heirloom cherry tomatoes, shredded carrots, pepperoncini, fried chickpeas, house vinaigrette and ranch

CALICO BEANS

Black, pinto, great white northern beans, molasses, and bacon (vegetarian version available)

GOUDA MAC & CHEESE (V)

Cavatappi pasta and gouda cheese baked until golden brown

SEASONAL GRILLED VEGETABLES (GF, VG, DF)

ROASTED GARLIC MASHED POTATOES (GF, V)

BABY BAKERS (GF, VG, DF)

Whole mini potatoes tossed in extra virgin olive oil, sea salt and rosemary

ADD AN EXTRA SIDE 5.00 PP

*Vegan sides available



(V) Vegetarian

(GF) Gluten-Free

(DF) Dairy-Free

(VG) Vegan



Dinner Buffets

The Colorado Casual includes your choice of proteins, two side dishes of your choice and everything you need for a carefree get together. Minimum of 15 guests. Service staff required. \$100 grill on site fee.

COLORADO CASUAL

CHOOSE ONE:

Includes cheddar and pepper jack cheese, brioche buns, lettuce, tomato, red onion, pickles, jalapenos, spicy mustard, ketchup, and mayonnaise

JUICY PREMIUM 1/3 LB ANGUS BURGER 19.99 PP

GRILLED CHICKEN BREAST 23.99 PP

IMPOSSIBLE BURGER 25.99 PP

BURGERS AND BRATS 25.99 PP

GRILLED BISON BURGER 27.99 PP

ADD BACON (2 SLICES) 2.00 PP

CHOOSE TWO SIDES:

RUSTIC HOUSE SLAW (GF, V)

Rough cut cabbage, shredded Brussels sprouts, red onion, and maple sherry vinaigrette

BAKED POTATO SALAD

Yukon potatoes, shredded cheddar, bacon, sour cream, and scallions

CALICO BEANS

Black, pinto, great white northern beans, molasses, and bacon (vegetarian version available)

KETTLE CHIPS

CHIPS & SALSA

Tortilla chips and house roasted tomato salsa

FRESH WATERMELON (SEASONAL)

Quartered wedges

KIDS MEAL

12.99 PER CHILD

CHICKEN TENDERS, MAC & CHEESE, AND FRUIT SALAD

Ranch and BBQ sauce



Dinner Buffets

ULTIMATE GRILLED TACO BAR

Minimum of 15 guests. Service staff required. \$100 grill on site fee.

CHOICE OF:

JUICY GRILLED CHICKEN
GRILLED BEEF SIRLOIN STEAK
SEASONED PULLED PORK

CHOOSE ONE 26.99 PP

CHOOSE TWO 29.99 PP

ADD ON: MAHI-MAHI OR IMPOSSIBLE MEAT 4.99 PP

CORN TORTILLAS AVAILABLE BY REQUEST

INCLUDES:

FLOUR TORTILLAS

FAJITA VEGETABLES (GF, DF)

CILANTRO RICE (GF, DF)

CHIPOTLE FRIJOLES (GF, DF)

PEPPER JACK CHEESE

SOUR CREAM

GUACAMOLE

ROASTED TOMATO SALSA

LIMES

ADD A SOUTHWEST SALAD (GF, VG) 5.95 PP

Mixed greens, roasted corn, black beans, red onion, cucumbers,
tomatoes, pepitas, and cilantro-lime vinaigrette



Prime Dinners

Dinners include entree, bread & butter, and two sides of your choice. The following options may be set up as a traditional buffet, served plated, or family style for an additional charge. All prime dinners are beautifully presented with garnish and fresh herbs. Minimum 15 guests.

ENTRÉES – CHOOSE ONE:

ADD A SECOND ENTREE **16 PP**

FILET 6 OZ (GF, DF) **39 PP**

Prime beef tenderloin and smoked bacon-rosemary demi

LEMON BASIL CHICKEN 5 OZ (GF) **28 PP**

Fresh basil leaf, lemon wheels, and lemon beurre blanc

GRILLED ATLANTIC SALMON 6 OZ (GF, DF) **32 PP**

Citrus vinaigrette, lemon and herb garnish

CREOLE HONEY-ROASTED PORK LOIN 6 OZ **26 PP**

Peach chutney

PRIME RIB OF BEEF 8 OZ (GF, DF) **36 PP**

Au Jus and creamy horseradish sauce on the side

GRILLED MAHI 4 OZ (GF, DF) **26 PP**

Roasted red pepper remoulade or pineapple chili glaze

GRILLED SHRIMP - 6 JUMBO SHRIMP (GF) **26 PP**

Chipotle-lime butter, lemons

RATATOUILLE PORTOBELLO (GF, VG, DF) **24 PP**

Tomato, zucchini, squash, red and yellow peppers, olive oil, and herbs

GRILLED CAULIFLOWER STEAK (GF, V, VG, DF) **24 PP**

Roasted red pepper sauce, pine nuts

SIDES – CHOOSE TWO:

ADD ADDITIONAL SIDE DISH **5 PP**

TRI-COLORED ROASTED CAULIFLOWER (GF, VG, DF)

CREAMY WHITE CHEDDAR GRITS

WHITE CHEDDAR HORSE RADISH

MASHED POTATOES (GF, V)

GRILLED SEASONAL VEGETABLES (GF, V, VG, DF)

HONEY-GINGER GLAZED BABY CARROTS (GF, V, DF)

SCALLOPED POTATOES

TO ADD A SOUP OR SALAD COURSE, SEE PAGE 11



Carving Board

WHOLE ROASTS

Impressive meats and main dishes grilled over red oak.

SANTA MARIA-STYLE BEEF TRI-TIP 18.99 LB

Sirloin beef, BBQ sauce, and roasted tomato salsa
2 lb average. Serves 6-8.

WHOLE BEEF TENDERLOIN MARKET PRICE

Guajillo rubbed, whipped horseradish
3.5 lb average. Serves 6-8.

ELK TENDERLOIN MARKET PRICE

Guajillo rubbed
2 lb average. Serves 4-5.

PRIME RIB OF BEEF MARKET PRICE

Roasted with garlic and herbs. Whipped horseradish and au jus.
16 lb average. Serves 30 for dinner, 75 as hors d'oeuvres.

ROASTED CREOLE PORK LOIN 16.99 LB

Cajun remoulad
8 lb average. Serves 12-15.

LINGUICA 23.99 LB

Spicy Portuguese wine sausage
5 lb minimum.

CARVING BOARD STATION

\$50 set-up charge + price of meat
Includes appropriate condiments and colorful garnish

MAY INCLUDE \$100 GRILL ON SITE FEE





Salads & Soups

Can be ordered as a course or appetizer. Minimum 15 guests.

SALADS:

HOUSE TOSSED SALAD (V) 4.75 PP

Grape tomatoes, fried chickpeas, shredded carrots, pepperoncini, house vinaigrette, and ranch

SPINACH & PEAR (GF, V) 5.75 PP

Chopped baby spinach, poached pear, shaved white cheddar, candied almonds, and maple-sherry vinaigrette

BRUSSELS & KALE (GF, V) 5.75 PP

Shaved Brussels sprouts, baby kale, red onions, carrots, candied walnuts, dried cranberries, goat cheese, apple crisps, and apple vinaigrette

SOUTHWEST SALAD (GF,V) 5.95 PP

Mixed greens, roasted corn, black beans, red onions, cucumbers, tomatoes, pepitas, and cilantro-lime dressing

BLT ICEBURG WEDGE (GF) 6.95 PP

Bacon, blue cheese, heirloom tomato, pickled red onions, chive dressing. Field chef required.

SOUPS:

ONE GALLON SERVES APPROXIMATELY 20-25 GUESTS

CHILLED WHITE GAZPACHO (GF, V) 95 GAL

Melon, cucumber, mint, chili oil drizzle

BUTTERNUT SQUASH SOUP (GF, V) 115 GAL

Roasted butternut squash, sage brown butter, and spiced pepitas

CAULIFLOWER PARMESAN SOUP (GF, V) 115 GAL

Puréed cauliflower and caramelized parmesan

PORK GREEN CHILI (GF) 50 GAL

(V) Vegetarian (GF) Gluten-Free (DF) Dairy-Free (VG) Vegan





Sides for the Table

Minimum 15 guests.

WHOLE GARLIC BAGUETTES Baked with garlic butter	14.99 EA	KETTLE CHIPS Plain, jalapeño, or bbq	2.50 PP
COCKTAIL ROLLS AND BUTTER GLUTEN-FREE 3 DZ mininum	16.50 DZ 28.50 DZ	WATERMELON (SEASONAL) Quartered wedges	3.50 PP
GOUDA MAC & CHEESE Cavatappi pasta and creamy gouda cheese	5.95 PP	BUFFALO GALS BBQ SAUCE	59.95 GAL 15.99 QT
CALICO BEANS Black, pinto, great white northern beans, molasses, and bacon (vegetarian version available)	4.75 PP	PEACH JALAPENO SALSA	49.95 GAL 14.99 QT
GRILLED SEASONAL VEGETABLES (VG) Seasonal vegetables, olive oil, and sea salt	5.75 PP	ROASTED TOMATO SALSA	49.95 GAL 14.99 QT
ROASTED BABY BAKERS Olive oil, sea salt, and rosemary	4.95 PP	CHIMICHURRI SAUCE	59.99 GAL 15.99 QT
ROASTED GARLIC MASHED POTATOES	4.95 PP	HOUSE-MADE GUACAMOLE	28.95 QT
RUSTIC HOUSE SLAW (GF, V) Rough cut cabbage, shredded Brussels sprouts, red onions, and maple sherry vinaigrette	4.25 PP	TORTILLA CHIPS 4 lb bag	30.00
BAKED POTATO SALAD Yukon potatoes, shredded cheddar, bacon, sour cream, and scallions	4.75 PP	ASSORTED FANCY CRACKERS 4 sleeves	18.50
		BUFFALO GALS SEASONING Includes gift bottle & bag	13.95 EA



Desserts

BROWNIES, BARS & COOKIES TRAY

An assortment of fresh, house-baked treats

Petite serves 10-15 (20 pieces)	55
Small serves 15-20 (40 pieces)	99
Medium serves 25-50 (75 pieces)	165
Large serves 50-75 (150 pieces)	299

FANCY PASTRIES

7.95 PP

An impressive assortment of mini desserts, dipped strawberries, and sweet specialties
Minimum 15 guests.

BANANA BREAD PUDDING

6.95 PP

Pecan-rum sauce
Minimum 15 guests.

GOURMET CUPCAKES

34.50 DZ

Strawberry basil, chocolate cherry, salted caramel, vanilla bean, or triple chocolate. Minimum 3 dozen of one flavor.

PIES

48.50 EA

Apple, cherry, lemon meringue, blueberry, or pecan

CAKES

75 EA

Carrot, vanilla bean, chocolate, banana, apple spice, flourless chocolate torte, or snickerdoodle cheesecake with cinnamon-chocolate drizzle. Serves 12-15.

DEEP DISH COBBLER

135 EA

Caramel apple, mango lime, or cinnamon-peach
Serves 35-50.

DESSERT STATIONS

Requires serving staff, additional set-up fee. 25 person minimum.

GELATO BAR

9.95 PP

Vanilla bean, dutch chocolate, and coffee gelato with seasonal toppings

MILK & COOKIES

9.95 PP

Freshly baked cookies and mini cold milk bottles

BANANAS FOSTER, CHERRIES OR BLUEBERRIES JUBILEE

18.95 PP

Vanilla bean ice cream, butter, brown sugar, cinnamon, and dark rum. Field Chef is required.

ROCKY MOUNTAIN S'MORES

7.95 PP

Assorted chocolates, marshmallows, and graham crackers





Beverages

Minimum 15 guests.

CANNED & BOTTLED BEVERAGES

Includes ice and cups

ASSORTED SODAS	2.75 PP
Regular and diet	
BOTTLED WATER	3.25 PP
VIP BEVERAGE MIX	5.95 PP
Sparkling water (plain & flavored), bottled iced tea, sodas (diet & regular), and bottled waters	

HOT BEVERAGES

REGULAR & DECAF COFFEE	6.50 PP
ASSORTED FOIL-WRAPPED HOT TEAS	3.50 PP
CREAMY HOT CHOCOLATE	3.50 PP
HOT-SPICED APPLE CIDER	3.50 PP

BAR SETUPS

FULL BAR SETUP	3.25 PP
If you plan to provide your own alcohol for your event, please check in with your event manager on amounts and expectations. We can provide ice, cocktail napkins, bar fruit, and paper goods.	

Professional bartending services are provided by our vendor partners. Please inquire.

COLD BEVERAGES IN DISPENSERS

Includes ice, cups, and fruit garnish

SPA WATER STATION	25.00
Seasonal fruit and herb-infused water station. Inquire about our current combinations. Serves 30-40.	
HERBAL LEMONADE	3.95 PP
Infused with fresh mint, rosemary, basil, and fresh lemons	
PUNCH	3.95 PP
Ask your event specialist about seasonal favorites. Various flavors available. Prices may vary based on ingredients.	
JUICES	3.50 PP
Orange or cranberry	
FRESH, PLAIN BREWED ICED TEA OR LEMONADE	3.00 PP
SEATTLE MARKET CINNAMON-ORANGE SPICED TEA OR SWEET ICED TEA	3.75 PP
LEMONADE & ICED TEA	4.99 PP

ORDERING GUIDELINES

OFFICE HOURS: Our office is open from 8:00 am-5:00 pm Tuesday-Friday and Saturday by appointment. Our office is located at 1705 South 8th Street, Colorado Springs, CO 80905. (719) 635-0200. We cater events Tuesday through Sunday, and Mondays by appointment.

ORDER DEADLINES: To help us maintain our quality and service standards, **we ask that you give us a minimum of 72 HOURS to prepare for your event.** Orders placed well in advance will guarantee your date and time. No reductions or cancellations will be accepted after this time. Changes left on voice mail, or email are not accepted. Larger events require a minimum 2-week final guest count and menu selections, as stipulated in your event contract.

EXCEPTIONS: Small additions to guest count (up to five persons) and minor time changes may be accepted 24 hours prior to the day of the order. Orders outside of the cut-off deadline will be reviewed and, depending on the circumstances (ex: memorial services, weather, emergencies), may be accepted if business levels and scheduling allow.

MINIMUMS: There is a per person minimum on any buffet order or items sold by the person. The minimum for any catering order is \$150 all inclusive.

DELIVERY DROP OFF: A delivery fee will be assessed based on your location. The delivery charge for orders outside the Colorado Springs metro area are dependent on the distance and logistical details of the location. Locations outside of El Paso County will require additional mileage charges of \$1.65 per mile.

DELIVERY SCHEDULING: We are available from 5 am to 6 pm for setups and drop off delivery orders. There is a 15-minute window on either side of your requested delivery time. That is: your food could arrive 15 minutes before or 15 minutes after the time you requested. We will always allow plenty of time for set up which depends on your menu.

CATERING FOR SPECIAL EVENTS: We are available for events 24 hours a day and allow for staffing and planning on a per event basis. We cater everything from weddings, reunions, movie and commercial shoots, corporate events, VIP events, graduation parties, open houses, and holiday parties.

MATERIALS, TRANSPORT, AND EVENT COORDINATION (MTC): This percentage is calculated on events that require setup or service staff. MTC includes all serving equipment, décor, serving pieces and buffet linens as well as the cost to transport, loading and unloading of food and equipment, site visits and administrative fees. MTC is assessed and based on distance, theme, time, and mileage as well as complexity of event. Any lost equipment will be billed to the account placing the order.

PICKUP ORDERS: Pickup orders may be scheduled between the hours of 8:00 am-5:00 pm Tuesday through Saturday subject to catering minimums. We can accommodate late evening deliveries past 5:00pm for an additional fee.

TIP POOLING POLICY: In line with industry standards and compliance regulations, 80% of gratuities will go to our event staff, 10% each will go to both our culinary team and operations team, as all our staff plays a crucial role in the success of your event.

PAYMENT: All orders placed for delivery may be paid by check, credit card, cash, or online before the items are provided. If you need to be invoices for your event, please call our office at 719-635-0200.

TERMS: Any large event over \$500 requires a deposit of 50% to hold the date. The balance is due the day prior to the event date.

WHAT'S INCLUDED: All lunch and dinner menus include eco-friendly disposable-ware. We are happy to arrange for rental China, glassware, and linens if you desire, for an additional 15% charge. Hors d'oeuvres menus and a la carte orders do not include paper goods, but we have many options in stock for purchase if you would like to us to bring them with your order.

PEAK SEASONS AND HOLIDAYS: During peak season and on popular days for weddings and holidays, minimums may adjust for Saturday & Sunday events. Please call in advance as our services are subject to availability.

GRILLING EVENTS: Grilling on-site is seasonal, between the months of May and October and may not be possible due to fire bans, inclement weather, or cold temperatures. We reserve the right to make other arrangements for your food to be prepared at our facility and served at your event if necessary.

MENU CHANGES: Because we prepare our meals with fresh ingredients at market price, all menu items and menu prices are subject to change due to market fluctuations and availability. We reserve the right to adjust contract pricing if necessary.

SERVICE STAFF: We will be happy to supply service staff at your event. Please call us and ask to speak with an Event Manager. We provide trained, professional, and friendly service staff that come dressed and ready to assist our clients with their needs. We reserve our staff for events in which we are providing food and catering services that meet our minimums.

COMPLAINTS/FEEDBACK: If you have a question or concern with our service or your invoice, please call (719) 635-0200 within 72 hours of the order. Changes or credits cannot be issued any later.

CONTACT US: Please call our office **719-635-0200**, Visit our website at **pbcatering.com**, or send us an email at **info@pbcatering.com** to tell us about your upcoming event or to get menus, pricing, or venue information. We look forward to hearing from you!

