



When you have more taste... than time.

BREAKFAST MENU

We believe that breakfast should be an inspirational start to your day. This menu has been created from scratch recipes and produced with clean, natural ingredients by our talented culinary team.

A minimum order of 15 guests per item or \$150 all-inclusive is required.

Vegetarian (V), Gluten Free (GF), Dairy Free (DF) and Vegan (VG)

PORTABLE BREAKFASTS

Unique breakfast combinations prepared in our stylish single-serve containers.

MINIMUM 15 PERSONS / 5 REQUIRED OF ANY ONE KIND.

FRAMBLED 13.99

Farm fresh scrambled eggs layered with crispy bacon, pepper jack cheese, fresh spinach, breakfast potatoes, petite waffle.

BENEDICT 13.99

Farm fresh scrambled eggs layered with Canadian bacon, fresh arugula, green chili hollandaise, breakfast potatoes, toasted English muffin.

BREAKFAST SALAD 13.99

Breakfast quinoa with coconut milk, cinnamon, strawberries, hazelnuts, baby spinach, lemon poppyseed vinaigrette, petite muffin.

BREAKFAST BURRITO BAG 10.99

Roasted tomato salsa, fruit cup.

Choose from-

MEAT - Sausage, potato, cheese, egg, chilies

VEGETARIAN - Potato, cheese, egg, chilies



ALL INCLUSIVE BREAKFAST BUFFETS

Paper goods are included.

15-person minimum

CONTINENTAL 13.99

Fresh fruit, breakfast breads, healthy bars, muffins & pastries, lemon curd, freshly squeezed orange juice, locally roasted coffee, cream, and sugar.

COLORADO CLASSIC 14.99

Farm fresh scrambled eggs, breakfast potatoes, Applewoodsmoked bacon, fresh squeezed orange juice.

BREAKFAST TACOS 15.99

Local flour tortillas, farm fresh scrambled eggs, breakfast potatoes, pepper jack cheese, pico de gallo, Cholula.

CHOOSE ONE: Applewood smoked bacon, breakfast sausage, OR **vegan** sausage

FOR TWO MEATS ADD \$3.50 PER PERSON.



BREAKFAST BREADS, PASTRIES, AND MUFFINS

YOGI-BAR 14.99

House-made granola, Greek yogurts: vanilla bean and honey-lemon, fresh fruit salad, mixed berries, sliced almonds, and bananas.

CHICKEN & WAFFLES 15.99

Belgian-style, gluten free waffle, crispy chicken tenders, mixed berry compote, Applewood smoked bacon, guajillo butter, warm maple syrup, and warm bourbon syrup. (Gluten Free add 2.50 per guest)

STEAK & EGGS 16.99

Lean grilled sirloin, farm fresh scrambled eggs, breakfast potatoes, roasted tomato salsa, Cholula, and fancy ketchup.

BREAKFAST A LA CARTE

\$150 minimum for delivery

BREAKFAST ENCHILADAS

HALF PAN SERVES 10-15 75.00

FULL PAN SERVES 20-25 135.00

Corn tortillas layered with pepper jack and cheddar cheese, farm fresh scrambled eggs and pork green chili.

ON THE SIDE: Sour cream, roasted tomato salsa.

*Vegetarian also available.

DEEP DISH QUICHES

DEEP DISH ROUND SERVES UP TO 15

79.00

FULL PAN SERVES 20-25

139.00

LORRAINE: Swiss cheese, bacon, onion.

GARDEN: Artichoke hearts, piquillo peppers, Boursin cheese.

ADD ONS . . .

BREAKFAST POTATOES 🍟

SMALL SERVES UP TO 15 29.50

LARGE SERVES UP TO 25 49.50

APPLEWOOD SMOKED BACON 🍖

SMALL 30 PIECES 49.50

LARGE 50 PIECES 79.50

POLIDORI BREAKFAST SAUSAGE LINKS 🌯

SMALL 30 PIECES 55.00

LARGE 50 PIECES 95.00

FARM FRESH SCRAMBLED EGGS 🍳

SMALL SERVES 10-15 49.50

LARGE SERVES 20-25 79.50

BREAKFAST BREADS, MINI BAGELS, PASTRIES, HEALTHY BARS, AND MUFFINS 🍞

PETITE SERVES 10-15 65.00

SMALL SERVES 15-20 95.00

LARGE SERVES 35-50 195.00

WHIPPED BUTTER – HALF PINT 6.50

BERRY COMPOTE 🍷 – HALF PINT 6.50

LEMON CURD – HALF PINT 6.50

MINI BAGELS

Minimum 3 dozen

16.50/DZ

OATMEAL 🍷 🌱

SERVES 15-20

79.50

Irish steel-cut oats with brown sugar, butter, warm cream and 2% milk on the side.

PORK GREEN CHILI 🍖

125.00/GAL

SERVES 25-50

STUFFED FRESH TOAST 🍞

11.99 PP

Minimum 10 Guests

CHOOSE FROM: Cinnamon apple or bacon-caramel.

Whipped butter, warm maple syrup, warm bourbon syrup.

WHOLE FRESH SEASONAL FRUIT 3.95 PP

Apples, bananas, oranges, and seasonal favorites.

WHOLE-GRAIN BREAKFAST BARS 3.95 PP

ASSORTED GREEK YOGURTS 3.95 PP





BENEDICT BAR

ATTENDED STATIONS

Priced per guest. Requires a 15-person minimum per item and service staff. Each station is chef attended.

OMELET BAR 🍳	18.99
Farm fresh eggs cooked to order with ham, spinach, peppers, onion, mushrooms, Swiss, cheddar, and pepperjack cheese, crumbled bacon, sausage, jalapenos, fire roasted salsa, and salsa verde.	
WAFFLE BAR 🍷	16.99
Belgian-style vanilla bean waffle, fresh fruit, strawberries, sliced bananas, warm maple syrup, warm bourbon syrup, and fresh Chantilly cream.	
BENEDICT BAR	18.99
Poached eggs and eggs to order, Wolferman's English muffin, Canadian bacon, artichoke hearts, sautéed spinach, and classic green chili-avocado hollandaise.	
ADD: Smoked salmon	6.95 PP

BREAKFAST BEVERAGES

Minimum of 15 persons per item.

Prices are per person.

LOCALLY ROASTED COFFEES	
Includes cream, sugars, cups, and stirrers.	
REGULAR OR DECAF COFFEE	3.50
REGULAR AND DECAF COFFEE	6.50
COFFEE BY THE BOX (PORTABLE)	25.00
Includes twelve 8 oz. cups, cream, sugars, stirrers	
ASSORTED FOIL-WRAPPED HOT TEAS	3.50
Hot water, lemon, honey	
CREAMY HOT CHOCOLATE	3.50
HOT SPICED APPLE CIDER	3.50
FRESH SQUEEZED ORANGE JUICE	3.50
CRANBERRY JUICE	3.50
BOTTLED WATER	2.50



LUNCH & DINNER MENU

A minimum order of 15 guests or \$150 all-inclusive is required.

Vegetarian (V), Gluten Free (GF), Dairy Free (DF) and Vegan (VG)

BOXLESS LUNCHES

Sandwiches include kettle chips, a salad of the day, and a fresh baked cookie. Salads include a roll and cookie. Neatly packed in our signature bag with cutlery, condiments, and dressings on the side. (Gluten free bread, add 2.50)

15.99 /EACH

TURKEY AND SWISS

9 Grain wheat, tomato, romaine.

ITALIAN GRINDER

Crunch roll, tomato, romaine, pepperoni, salami, pepperoncini, provolone.

PICNIC BASKET CHICKEN SALAD

Croissant, tomato, romaine.

ROAST SIRLOIN OF BEEF AND CHEDDAR

Crunch roll, tomato, romaine.

CALIFORNIA CLUB

Crunch roll, smoked turkey breast, bacon, romaine, tomato, avocado spread.

VEGGIE (VG) (DF)

Vegan hoagie roll, gigante bean hummus, spinach, Portobello mushroom, Divina tomatoes, red onion.

SHAVED BRUSSELS & BABY KALE (GF)

Red onions, candied walnuts, dried cranberries, apple crisps, goat cheese, and apple vinaigrette.

ADD: Grilled chicken breast 7.95 PP

GOLD COAST CHICKEN SALAD (GF) (DF)

Tossed greens, grilled chicken breast, crisp veggies, Mandarin oranges, fresh jicama, heirloom tomatoes, red onion, and house vinaigrette.

COBB SALAD (GF)

Crisp romaine, grilled chicken breast, tomatoes, bacon, avocado, and egg. Bleu cheese crumbles and house vinaigrette served on the side.

SALAD COMBO

Chicken salad, Tuscan pasta salad, fresh fruit salad, heirloom tomatoes, and crisp romaine.

THE DELI BLOCK

(MAKE YOUR OWN)

All-natural, premium meats, cheeses, and breads.

Includes: Applewood smoked turkey breast, smoked Black Forest ham, Certified Angus Beef Sirloin, salami, sharp cheddar, Swiss, provolone, assorted breads, lettuce, tomato, Dijon mustard, and mayonnaise. Kettlechips and pickles included.

PETITE SERVES 10-15	165.00
SMALL SERVES 15-20	225.00
LARGE SERVES 25-30	325.00



SALADS

Minimum of 15 guests per item.

HOUSE TOSSED SALAD 🌱	4.75 PP
Baby heirloom tomatoes, fried chickpeas, shredded carrots, pepperoncini, croutons, house vinaigrette, and ranch.	
ADD: Grilled chicken breast	7.95 PP
ADD: Poached, jumbo shrimp	8.50 PP
SHAVED BRUSSELS & BABY KALE 🌱	5.75 PP
Shaved brussel sprouts, red onions, baby kale, candied walnuts, dried cranberries, apple crisps, goat cheese, apple vinaigrette.	
GOLD COAST 🌱 🌱	5.75 PP
Crisp greens, jicama, oranges, heirloom tomatoes, red onion, and house vinaigrette.	
SPINACH AND PEAR 🌱	5.75 PP
Baby spinach, poached pear, shaved asiago, candied almonds, and maple-sherry vinaigrette.	

SOUPS

One gallon serves approximately 20-25 guests or 50+ for soup sippers.

BUTTERNUT SQUASH SOUP 🌱	99.00/GAL
Roasted butternut squash, sage browned butter, and spiced pepitas.	
PORK GREEN CHILI 🌱	75.00/GAL
Grandma Lena's recipe.	
CAULIFLOWER-PARMESAN 🌱	99.00/GAL
Pureed cauliflower, caramelized parmesan, smoked pepitas.	

ALL INCLUSIVE BUFFETS

All prices are per guest and require a minimum of 15 guests per item.

FLAVORS OF MEXICO 🌱	16.99
Pollo Verde Casserole: Layers of chicken, tomatillo salsa, sour cream, corn tortillas, jack and cheddar cheeses.	
Served with cilantro rice, fajita vegetables, and Chipotle frijoles with cotija cheese on the side.	
VEGETABLE CURRY 🌱 🌱	16.99
Thai style, with lively spices and fresh seasonal vegetables. Served over jasmine rice with Gold Cost Salad and warm buttered garlic baguette.	
CHIMICHURRI CHICKEN 🌱 🌱	18.99
Grilled all-natural chicken breast, Chimichurri sauce, cilantro rice, Chef's seasonal vegetables, and warm buttered garlic baguette.	
LASAGNA DINNER	18.99
Crisp tossed salad, house vinaigrette, warm buttered garlic baguette.	
CHOOSE ONE: Spinach mushroom lasagna with fresh pasta sheets and creamy alfredo or Lasagna Bolognese with ground beef and Italian sausage.	
ADD: Chef's fresh seasonal vegetable	4.95 PP
PASTA BAR	18.99
House tossed salad, house vinaigrette, warm	
CHOOSE TWO SAUCES-	
Spicy marinara 🌱 🌱 🌱	
Bolognese 🌱	
Creamy alfredo	
Basil pesto	
ADD: A third sauce	3.50 PP
ADD: GF pasta	2.50 PP
ADD: Mini meatballs with marinara	18.99/DZ
<i>Minimum 3 dozen</i>	
ADD: Sliced linguica sausage	19.99/LB
ADD: Grilled, sliced chicken breast	7.95 PP
ADD: Chef's fresh seasonal vegetable	4.95 PP
COMPLETE TACO BAR	23.99
cilantro rice, chipotle frijoles, jack and cheddar cheeses, fresh cilantro, pico de gallo, guacamole, sour cream, limes.	
CHOOSE TWO MEATS: Grilled chicken, flank steak,	
ADD: A third meat	6.95 PP



BUTTERNUT SQUASH SOUP



BABY SPINACH & PEAR SALAD

VIP SELECTION

All entrees served with house tossed salad, house vinaigrette, fresh seasonal vegetable, warm buttered garlic baguette, choice of entrée, and choice of roasted garlic mashed potatoes or rice pilaf.

Minimum 15 guests per item.

SINGLE ENTRÉE: 23.99 / DUAL ENTRÉE: 32.99

LEMON BASIL CHICKEN 🍷

Lemon-basil beurre blanc.

SIRLOIN OF BEEF 🍷

Wild mushroom demi.

GRILLED FLANK STEAK 🍷🍷

Chimichurri sauce.

CAVATAPPI PASTA 🍷

Spicy marinara, grated parmesan.

ATLANTIC SALMON 🍷

Citrus glaze, fresh lemon. (Upgrade: add 4.99 PP)

CASSEROLES BY THE PAN

Deep dish and made with the finest ingredients available.

HALF PAN SERVES 10-12 / FULL PAN SERVES 20-25

POLLO VERDE 🍷

HALF PAN 75.00 / FULL PAN 135.00

Layers of chicken, tomatillo salsa, sour cream, corn tortillas, jack and cheddar cheeses.

LASAGNA BOLOGNESE

HALF PAN 85.00 / FULL PAN 165.00

Fresh pasta sheets, ricotta, Parmesan, and classic meat sauce.

SPINACH MUSHROOM LASAGNA 🍷

HALF PAN 75.00 / FULL PAN 145.00

Fresh pasta sheets, creamy béchamel, fresh spinach, and mushrooms.

BREAKFAST ENCHILADAS

HALF PAN 75.00 / FULL PAN 135.00

Corn tortillas layered with farm fresh scrambled eggs, pepper jack and cheddar cheese, and pork green chili. Sour cream and roasted tomato salsa served on the side.



DESSERTS

DEEP DISH COBBLERS **99.00/PAN**

Caramel-apple, peach, mango-lime, blackberry. Serves 35-50.

CAKES **75.00 EA**

Carrot, vanilla bean, chocolate, apple spice, Bishop's cake, Italian cream, flourless chocolate torte, and caramel-toffee cheesecake.

WHOLE PIES **29.99 EA**

Apple, cherry, blueberry, pecan, and lemon meringue.

BROWNIES, BARS, & COOKIES TRAY

An assortment of bakery-fresh cookies, fruit bars, and chocolate brownies.

PETITE SERVES 10-15 (20 PIECES) **47.50**

SMALL SERVES 15-25 (40 PIECES) **80.00**

LARGE SERVES 50-75 (150 PIECES) **225.00**

ASSORTED COOKIE TRAY

Chocolate chunk, white chocolate macadamia, oatmeal raisin, and peanut butter.

PETITE SERVES 10-15 **38.00**

SMALL SERVES 15-25 **75.00**

LARGE SERVES 50-75 **199.00**

GOURMET CUPCAKES **34.50/DZ**

Strawberry basil, salted caramel, cookies n' cream, triple chocolate, and vanilla bean

Minimum 3 dozen of any flavor.

FANCY PASTRIES **6.95 PP**

A selection of artistic seasonal creations, mini parfaits, tartlets, and chocolate dipped strawberries.

BREAKS, SIDES, A LA CARTE

Minimum order of 15 persons per item, 2 dozen, or \$150 all-inclusive.

WHOLE FRUIT **3.75 PP**
Apples, bananas, oranges, and seasonal favorites.

ASSORTED KETTLE CHIPS **1.95 PP**
Original sea salt and vinegar, jalapeno, or BBQ.

CANNELINI AND GIGANDE BEAN HUMMUS **38.00/QT**
With rosemary and truffle.

PICNIC BASKET CHICKEN SALAD **34.50/QT**

TUSCAN PASTA SALAD **34.50/QT**

ROASTED TOMATO SALSA **13.95/QT**
QUART SERVES 8-10

GUACAMOLE **19.99/QT**
QUART SERVES 8-10

TORTILLA CHIPS **6.99/LB**
ONE POUND SERVES 8-10



DRESSINGS

PINT SERVES 8-10 / QUART SERVES 16-20

HOUSE VINAIGRETTE

QUART
16.50

BALSAMIC VINAIGRETTE

QUART
16.50

MAPLE SHERRY VINAIGRETTE

QUART
18.50

POBLANO RANCH

QUART
18.50

BEVERAGES

All prices are per guest with a minimum of 15 persons per item.

BOTTLED BEVERAGES

Complete with ice and cups.

ASSORTED CANNED SODAS 2.50

Regular and Diet.

BOTTLED WATER 2.50

ASSORTED SODAS & WATERS 3.50

PELLEGRINO 3.95

BOTTLED ICED TEA 2.50

VIP BEVERAGE MIX 5.75

Pellegrino (plain & flavored), iced tea, sodas, waters.

COLD BEVERAGES IN DISPENSERS

Served with ice, cups, and fruit garnish.

SPA WATER 25.00/GAL

Seasonal fruit and herb combinations.

FRESH HERBAL LEMONADE 3.95

Infused with mint, rosemary, and basil.

FRESH, PLAIN BREWED ICED TEA 3.00

SEATTLE MARKET ORANGE 3.75

CINNAMON SPICED ICED TEA

FRESH LEMONADE 3.00

LEMONADE & ICED TEA 4.99

PUNCH 3.95

Various flavors. Ask your event specialist about seasonal favorites. Prices may vary based on ingredients.

JUICE SELECTIONS

ORANGE JUICE 3.00

CRANBERRY JUICE 3.00

HOT BEVERAGES

REGULAR OR DECAF COFFEE 3.50

Locally roasted coffees, includes cups, sugars, creamers, and stir sticks.

REGULAR & DECAF 6.50

REGULAR OR DECAF TO GO 25.00/BOX

Locally roasted coffees to go, includes cups, sugars, creamers, and stir sticks.

ASSORTED FOIL WRAPPED HOT TEAS 3.50

CREAMY HOT CHOCOLATE 3.50

HOT SPICED APPLE CIDER 3.50

BAR SET UPS

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. However, professional bartending services are provided by our vendor partners. Please inquire.



BABY BELLAS

HORS D'OEUVRES

A minimum order of 15 guests per item or \$150 all-inclusive is required.
 PETITE SERVES 10-15 / SMALL SERVES 20-30
 LARGE SERVES 50-75+

DIPS

CANNELINI & GIGANDE BEAN HUMMUS



Rosemary and truffle. Served with dipping vegetables, crackers, and tortilla chips.

PETITE 60.00 / SMALL 115.00 / LARGE 185.00

QUESO

Warm jack & cheddar, roasted peppers, fresh chilies. Served with dipping vegetables and tortilla chips.

PETITE 60.00 / SMALL 99.00 / LARGE 228.00

SPINACH ARTICHOKE

Baby spinach, artichoke hearts, piquillo peppers. Served with dipping vegetables and tortilla chips.

PETITE 72.00 / SMALL 129.00 / LARGE 258.00

NEW ENGLAND CRAB DIP

Jumbo lump crab, cream cheese, Old Bay. Served with dipping vegetables, crackers, and tortilla chips.
 PETITE 75.00 / SMALL 130.00 / LARGE 265.00

PLATTERS

BAKED BRIE EN BRIOCHE

Served with fresh fruit garnish.

CHOOSE FROM: Plain, raspberry and candied jalapeno, apple, caramel and pecan, or bacon jam filling.

HALF WHEEL **99.00**

WHOLE WHEEL **169.00**

FRESH FRUIT TRAY

Freshly sliced seasonal fruit and berries.

PETITE 60.00 / SMALL 148.00 / LARGE 248.00

CRUDITE

Fresh vegetables, served with poblano ranch dressing.

PETITE 50.00 / SMALL 125.00 / LARGE 215.00



CHEESE AND FRUIT BOARD

PLATTERS CONTINUED...

SANTA FE VEGGIE

Fresh seasonal vegetables, jicama, strawberries, cheddar cheese, sour cream salsa dip, guacamole, and tortilla chips.

PETITE 99.00 / SMALL 175.00 / LARGE 228.00

ARTISAN CHEESE BOARD

Chef's seasonal choice of premium cheeses, dried fruit, nuts, tree nut cheese, and assorted crackers.

PETITE 130.00 / SMALL 228.00 / 350.00

OLD WORLD CHARCUTERIE

Rustic Italian meats, sausage, soft and hard cheeses, pickled vegetables, potatoes bravas, peppers, olives, gourmet, and gluten free crackers.

PETITE 135.00 / SMALL 330.00 / 550.00

HARVEST GRAZING BOARD

A colorful landscape of baby vegetables, roasted baby bakers, grilled melon and stone fruit, accompaniments, gourmet and gluten free crackers. Served at room temperature.

18.99 PER PERSON

CHEESE AND FRUIT

Smoked cheddar, Spanish Manchego, triple cream brie, sliced seasonal fresh fruit and berries, and crackers.

PETITE 130.00 / SMALL 299.00 / LARGE 499.00

COLOSSAL SHRIMP COCKTAIL **99.00**

Spicy cocktail sauce.

Two-pound platter, 13-15 count per lb.

Approx. 30 large shrimp

HICKORY SMOKED SALMON PLATTER **275.00**

Mini bagels, whipped cream cheese, shaved red onion, fried capers, lemons, dill and crackers.

Serves up to 75 guests with other items.

HORS D'OEUVRES

Minimum order of two dozen
or 15 guests per item is required.

MINIATURE MEATBALLS **18.99/DZ**

CHOOSE FROM: Swedish, chipotle, honey garlic, Spicy marinara, or sweet and sour.

VEGAN MEATBALLS **21.99/DZ**

Seasoned Impossible meat.

CHOOSE FROM: Spicy marinara, honey garlic or sweet and sour.

ALMOND STUFFED DATES **19.99/DZ**

WRAPPED IN BACON 

MAC AND CHEESE BITES **19.99/DZ**

WITH TRUFFLE OIL DRIZZLE 

CRISPY VEGETABLE **28.00/DZ**

SPRING ROLLS 

Mustard ginger dipping sauce.

BABY BELLAS **32.99/DZ**

Stuffed cremini mushrooms.

CHOOSE FROM: Jumbo lump crab, Italian sausage and spinach, or Provençal.

ALL NATURAL CHICKEN WINGS **29.95/DZ**

Served with crudité, and choice of blue cheese or ranch dipping sauce

CHOOSE FROM: Sweet Asian, garlic parmesan, or Buffalo.

SANTA FE EGGROLL **43.95/DZ**

Grilled chicken, roasted corn, black beans, and red peppers. Served with mango salsa.

SOUTHERN-STYLE BEER **16.95/LB**

BATTERED CHICKEN BREAST STRIPS

Ranch dip.

Minimum 3 pounds / 6-8 strips per pound.

Crisp Apple Crostini



AVOCADO RELISH CROSTINI

Avocado relish, cashew cheese,
pickled onion 🌱 🥜

34.99/DZ**CRISP APPLE CROSTINI**

Brûléed apple slice with Boursin cheese
and stone fruit chutney. 🌱

34.99/DZ**BAKED BRIE & CANDIED BACON CROSTINI****34.99/DZ****TENDERLOIN CROSTINI**

Shaved beef tenderloin with whipped
horseradish and rosemary round.

44.95/DZ**SEARED COLORADO LAMB****MARKET****“LOLLIPOPS”** 🌱 🥜

Blackberry Gastrique.

ALL NATURAL CHICKEN SATAYS**47.99/DZ**

CHOOSE FROM: Picatta, sweet chili, or Buffalo-style.

CAPRESE PICKS 🌱 🥜**34.99/DZ**

Cilliegine: (cherry-sized fresh mozzarella),
heirloom tomato, basil pistou, and balsamic reduction.

PETITE SPICY CRAB CAKES**36.00/DZ**

Cajun remoulade.

DEVILED EGGS 🌱**16.99/DZ**

CHOOSE FROM: Classic, bacon-jalapeno,
or fried capers and dill.

FINGER SANDWICHES**34.95/DZ**

CHOOSE FROM: Apple and smoked gouda,
cucumber and dill, or turkey and cranberry.
Minimum 3 dozen of any one kind.

COLD COCKTAIL SANDWICHES**49.95/DZ**

All served with shaved romaine lettuce and
vine ripened tomatoes.

CHOOSE FROM: Chicken salad, turkey, ham,
roast beef, or veggie.
Minimum 3 dozen of any one kind.

HOT COCKTAIL SANDWICHES**49.95/DZ**

All served warm with rolls.

CHOOSE FROM:

Pulled pork, pulled chicken or
Santa Maria style beef sirloin.

Minimum 3 dozen of any one kind.

**CAPRESE PICKS**

ORDERING POLICIES

OFFICE HOURS: Our office is open from 8:00am-5:00pm Monday-Friday and Saturday by appointment only. Our office is located at 1701 A South 8th Street, Colorado Springs, CO 80905. (719)-635-0200. We cater events Tuesday through Sunday, and Mondays by appointment only.

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, email, or fax machines are not accepted. Larger events may require a minimum 2-week cancellation, or more, as stipulated in your event contract.**

EXCEPTIONS: 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 15-person minimum for buffet orders or items sold by the person. The minimum for a catering order is \$150.00 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 delivery location. Locations outside of El Paso County will require additional mileage charges of \$1.65 per mile.

DELIVERY SCHEDULING: We are available from 5:00 am to 6:00 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, 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 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 and can range from 25-35% of food order.

PICKUP ORDERS: Pickup orders may be scheduled between the hours of 7:00am-6:00pm Tuesday through Saturday, subject to catering minimums.

EQUIPMENT PICKUP: If you have had an event, we will pick up equipment next day between 8:00am-5:00pm unless otherwise requested. We can accommodate late evening pickups after hours for an additional fee.

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 invoiced 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 china, glassware, and linens if your 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 be adjusted for Saturday & Sunday events.

MENU CHANGES: **NO changes will be accepted less than 72 hours in advance.** 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.**

SERVICE STAFF: We will be happy to supply service staff to your event. Please call us and ask to speak with an Event Manager for more details. 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 questions or concerns 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 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!