



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.

COLD HORS D'OEUVRES

DEVEILED EGGS 16.99 DZ
Classic, bacon jalapeño, or fried capers and dill

TOMATO BRUSCHETTA 18.99 DZ
Fresh tomatoes, basil chiffonade, balsamic reduction, and shaved parmesan

CAPRESE PICKS 34.99 DZ
Buffalo mozzarella, heirloom tomato, and basil pistou

CRISP APPLE CROSTINI 34.99 DZ
Brûléed apple, boursin cheese, and stone fruit chutney

CANDIED BACON & BRIE CROSTINI 34.99 DZ
Applewood smoked bacon and baked brie

PEAR CROSTINI 34.99 DZ
Poached pear, whipped goat cheese, and burgundy onion

SALMON TARTARE CROSTINI 36.95 DZ
Cucumber, cream cheese, and caviar

CHILLED WHITE GAZPACHO SHOOTERS 3.95 PP
Melon, grape relish, and mint
1.5 ea per person

CRAB LOUIE ENDIVE 38.95 DZ
Jumbo lump crab meat, Belgian endive, and sauce Louie

BEEF CARPACCIO 44.95 DZ
BUFFALO CARPACCIO Market Price
Shaved beef tenderloin, house made rosemary shortbread, fried capers, and horseradish aioli

TUNA TOSTADA 45.00 DZ
Rice cracker, togarashi spiced ahi tuna, and avocado mousse



HOT HORS D'OEUVRES

- BACON WRAPPED DATES** 19.99 DZ
Applewood smoked bacon, medjool date, and almond paste
- MINIATURE MEATBALLS** 18.99 DZ
Chipotle, swedish, honey garlic, sweet & sour, or spicy marinara
- BISON MEATBALLS** 36.99 DZ
Black garlic and smoked gouda cream sauce
- BACON WRAPPED JALAPEÑOS** 42.99 DZ
Stuffed with cream cheese or moody bleu cheese
- RED BIRD CHICKEN SATAYS** 47.99 DZ
Piccata, sweet chili, or buffalo style
- SOUP SHOOTERS** 3.95 PP
Butternut squash or cauliflower parmesan
1.5 ea per person
- MAC N' CHEESE BITES** 19.99 DZ
Truffle oil drizzle
- BABY BELLAS** 32.99 DZ
Crab, sausage and spinach, or provencal
- ALL-NATURAL CHICKEN WINGS** 29.95 DZ
Buffalo-style, garlic parmesan, or Asian sweet chili,
ranch or bleu cheese
- COLORADO LAMB LOLLIPOPS** MARKET PRICE
Blackberry gastrique
- BBQ SLIDERS** 49.95 DZ
Shaved beef sirloin, pulled pork, or honey mustard ham,
and BG BBQ sauce
3 DZ MINIMUM
- SANTA FE EGGROLLS** 43.95 DZ
Chicken, roasted peppers, black beans, and mango salsa



PLANT BASED & GLUTEN-FREE APPETIZERS

- GLUTEN-FREE AVOCADO RELISH CROSTINI** 34.99 DZ
Crostini, cashew ricotta, and quick-pickled red onions
- VEGAN 7-LAYER DIP**
Serves 25-50 99
Serves 50-75 220
Seasoned Impossible meat, frijoles, guacamole, scallions,
black olives, salsa, and guajillo cashew cheese
- CANNELLINI & GIGANDE BEAN HUMMUS**
petite 60/ small 115/ large 185
Rosemary and truffle, dipping vegetables, and tortilla chips
- GRILLED BABY BELLA KEOBS** 8.99 PP
Grilled vegetables and chimichurri drizzle
- VEGAN MEATBALLS** 21.99 DZ
Spicy marinara or sweet & sour
- VEGETABLE SPRING ROLLS** 28.00 DZ
Mustard-ginger dipping sauce

BOARDS & PLATTERS

Petite serves 10-15

Small serves 20-30

Large serves 50-75

CRUDITÉ 50 / 125 / 215

Fresh crisp vegetables served with house ranch dressing

SANTA FE VEGGIE PLATTER 99 / 175 / 228

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

BAKED BRIE EN BRIOCHE 99 / 169

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

GRILLED VEGETABLE PLATTER 85 / 135 / 225

Chef's selected items from local farmers (seasonal)

OLD WORLD CHARCUTERIE 135 / 330 / 550

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

ARTISAN CHEESE BOARD 130 / 228 / 350

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

CHEESE & FRUIT 130 / 299 / 499

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

FRESH FRUIT PLATTER 60 / 148 / 248

Freshly sliced seasonal fruit



DIPS

Petite serves 10-15

Small serves 20-30

Large serves 50-75

QUESO 60 / 99 / 228

Warm jack and cheddar cheeses, chilies, dipping vegetables, and tortilla chips

SPINACH & ARTICHOKE DIP 72 / 129 / 259

Baby spinach, artichoke hearts, piquillo peppers, fresh dipping vegetables, crackers, and tortilla chips

GROUND BUFFALO SEVEN LAYER DIP 75 / 130 / 265

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

NEW ENGLAND CRAB DIP 75 / 130 / 265

Cream cheese, jumbo lump crab meat, scallions, Old Bay, fresh dipping vegetables, crackers, and tortilla chips



From the Sea

OYSTERS ON THE HALF SHELL 325

Fresh cocktail sauce, mignonette, lemons. Shucker required. Sold by the bushel, approximately 100 ea.

SHRIMP COCKTAIL PLATTER 99

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

BLOODY MARY OYSTER SHOOTER 10.99 PP

Bar-chilled vodka, house cocktail sauce, Old Bay rim, and lemons. Shucker required.

HICKORY SMOKED SALMON PLATTER 275

Mini bagels, capers, tomatoes, cucumbers, lemons, and red onion. Serves up to 75 guests.

PETITE SPICY CRAB CAKES 36 DZ

Lump crab and lemon dill crema

JUMBO GRILLED SHRIMP SKEWERS 10.95 PP

Cumin lemon butter



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



Interactive Stations

Add variety and class to your event. The following items are meant to be served in combination with other menu selections.

GOUDA MAC N' CHEESE BAR

10.95 PP

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

NACHO BAR

10.95 PP

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

Choose from: Buffalo chili or BBQ pulled chicken

Both Meats

13.95 PP

CHEF-ATTENDED ACTION STATIONS

The following stations require service staff and are portioned as heavy hors d'oeuvres.
25 person minimum, \$100 set up charge.

STREET TACOS

18.99 PP

Mini flour tortillas, cheddar, jack, cotija cheese, cilantro, jalapeños, roasted tomato salsa, guacamole, and lime

Choose from: steak, chicken, house pulled pork

Add additional meat

5.25 PP

Add fried corn tortillas

3.00 PP

FRENCH FRY BAR

9.99 PP

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

Add smoked buffalo chili

4.95 PP

Add aged white cheddar

4.95 PP

STEAK OSCAR STATION

25.95 PP

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

CARVING BOARD

\$50 set-up charge + price of meat

Choose from: SM tri-tip, tenderloin, or prime rib

HARVEST TABLE

18.99 PP

Grilled and roasted vegetables, baby bakers, grilled portobello mushrooms, and grilled melon

SHOT & A BRAT

16.99 PP

Seasonal Colorado bratwurst, brioche bun, peppers, mustard, and a shot of locally brewed Bristol Beer

ROASTED CORN (MAY-SEPTEMBER) 325 BUSHEL

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

AVOCADO BAR (SEASONAL)

13.99 PP

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



Dinner Buffets

Featuring Classic Santa Maria-Style BBQ

The central coast of California is famous for its unique style of BBQ. "Santa Maria-style" means meats are simply seasoned and grilled over red oak at high heat right at the event. We respectfully continue this tradition to our customers and friends for the best BBQ experience in the Pikes Peak Region. Minimum of 15 guests. Please inquire for smaller groups. Prices may vary due to market fluctuations.

THIS MENU INCLUDES:

6 OZ OF GRILLED BEEF TRI-TIP SIRLOIN

Roasted tomato salsa & smoky bbq sauce on the side

WARM GARLIC BAGUETTES

Crusty french bread baked with garlic butter

CHOOSE TWO SIDES:

TOSSED HOUSE SALAD

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

Add 2.00 PP for Gold Coast Salad

CALICO BEANS

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

GOUDA MAC & CHEESE

Cavatappi pasta and gouda cheese baked until golden brown

SEASONAL GRILLED VEGETABLES

ROASTED GARLIC MASHED POTATOES

ROASTED BRUSSEL SPROUTS

Applewood bacon, sherry, vinegar, and brown sugar

BABY BAKERS

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

ADD-ONS:

GRILLED 5 OZ ALL-NATURAL CHICKEN BREAST 7.95

Served with peach jalapeño salsa or chimichurri sauce

BEER BASTED BONE-IN CHICKEN 8.95

Quarter chicken per person

GRILLED MAHI MAHI 8.95

TRADITIONAL LINGUICA SAUSAGE 8.95

GRILLED PORTOBELLO MUSHROOMS 8.95

PRICES PER GUEST

15-24 Guests 43.95

25-49 Guests 36.50

50-99 Guests 27.99

100-399 Guests 24.99

400-999 Guests 22.99

1000+ Guests Inquire



Dinner Buffets

featuring Colorado Casual

Our Colorado Casual includes two side dishes of your choice and everything you need to host a care-free get-together for friends, family, or staff. Minimum of 15 guests.

CHOOSE FROM:

1/3 LB ANGUS BURGER*

LOCAL COLORADO BRATWURST

Dijon mustard, sauerkraut, onions, and hoagie rolls.
GF available.

5 OZ GRILLED ALL-NATURAL CHICKEN BREAST*

PULLED PORK

BBQ sauce, pickles, brioche buns

PULLED CHICKEN

BBQ sauce, pickles, brioche buns

GRILLED PORTOBELLO BURGER*

GRILLED BISON BURGER*

Add 3.00 PP

IMPOSSIBLE BURGER*

Add 3.00 PP

* **INCLUDES:** Brioche buns, lettuce, tomatoes, onions, pickles, jalapeños, ketchup, spicy mustard, and mayo

WITH YOUR CHOICE OF CHEESE:

Cheddar, swiss, or smoked provolone

ONE SELECTION 16.99 / TWO SELECTIONS 25.99

CHOOSE TWO SIDES:

RUSTIC SLAW

Rough cut cabbage, carrots, red onion, and maple sherry vinaigrette

BAKED POTATO SALAD

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

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)

KETTLE CHIPS

FRESH WATERMELON (SEASONAL)

Quartered wedges

KIDS MEAL

CHICKEN TENDERS, MAC N'CHEESE, AND FRUIT SALAD

Ranch and BBQ sauce

11.99 PER CHILD



Dinner Buffets

featuring Taco Bar

GRILLED TACO BAR

CHOOSE TWO:

23.99 PP

- GRILLED CHICKEN
- FLANK STEAK
- PULLED PORK
- MAHI-MAHI
- IMPOSSIBLE MEAT

ADD THIRD MEAT

6.95 PP

INCLUDES:

- LOCAL FLOUR TORTILLAS
- FAJITA VEGETABLES
- JALAPEÑOS
- CILANTRO RICE
- CHIPOTLE FRIJOLES
- PEPPER JACK
- CHEDDAR
- FRESH CILANTRO
- ROASTED TOMATO SALSA
- GUACAMOLE
- SOUR CREAM
- LIMES

WHOLE ROAST STATIONS

Impressive meats and main dishes grilled over red oak. Prices may vary subject to market fluctuations.

SANTA MARIA-STYLE BEEF TRI-TIP

18.99 LB

Sirloin of beef grilled over red oak
2 lb average

PRIME RIB OF BEEF

MARKET PRICE

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

WHOLE BEEF OR ELK TENDERLOIN

MARKET PRICE

Guajillo rubbed
6 lb average. Serves 12-15.

LINGUICA SAUSAGE

18.99 LB

Portuguese red wine sausage grilled over oak





Prime Dinners

The following options may be set up as a traditional buffet, served plated or family style for additional charges.

Dinners include entrée, bread & butter, and two sides of your choice.
Minimum 15 guests. Prices may vary due to market fluctuations.

ENTRÉES – CHOOSE ONE:

6 OZ FILET 38.95

Prime beef tenderloin and smoked bacon
rosemary sauce

COLORADO TROUT 29.95

Lemon sage butter sauce

CHICKEN SALTIMBOCCA 24.95

Traditional marsala wine sauce

6 OZ GRILLED SCOTTISH SALMON 28.95

Citrus vinaigrette

PRIME RIB OF BEEF 32.95

Garlic and herbs

8 OZ GRILLED LONDON BROIL 27.95

GRILLED SHRIMP 26.95

Cumin lemon butter

GRILLED BALSAMIC PORTOBELLOS 26.95

Chimichurri drizzle

ROASTED VEGETABLE NAPOLEON 26.95

Layers of oven-roasted vegetables with cashew ricotta,
roasted heirloom tomato chutney and rosemary sprig

ADD 15.99 PP FOR A DUAL ENTRÉE

SIDES – CHOOSE TWO:

SPINACH & PEAR SALAD

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

GOLD COAST SALAD

Tossed greens, crisp veggies, oranges, jicama, red onion and
orange rice wine vinaigrette

BRUSSELS & KALE SALAD

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

ROASTED BABY BAKER POTATOES

Olive oil and sea salt

GOUDA MAC N' CHEESE

ROASTED GARLIC MASHED POTATOES

GRILLED OR ROASTED VEGETABLES

Seasonal favorites





Salads & Soups

Soup can be ordered as a course or appetizer.
15 person minimum.

SALADS

HOUSE TOSSED SALAD 4.75 PP
Heirloom cherry tomatoes, fried chickpeas, shredded carrots, pepperoncini, house vinaigrette and poblano ranch

SPINACH & PEAR 5.75 PP
Chopped baby spinach, poached pear, shaved white cheddar, candied almonds, and maple-sherry vinaigrette

GOLD COAST SALAD 5.75 PP
Tossed greens, crisp veggies, oranges, jicama, red onion, and orange rice wine vinaigrette

BRUSSELS & KALE 5.75 PP
Shaved brussels sprouts, baby kale, red onion, carrots, candied walnuts, dried cranberries, goat cheese, apple crisps, and apple vinaigrette

SOUPS

CHILLED WHITE GAZPACHO 5.25 PP
Melon, cucumber, white balsamic, grape relish, and mint

CALDO VERDE SOUP 5.95 PP
Linguica sausage, roasted potatoes, brothy chiffonade of kale

BUTTERNUT SQUASH SOUP 5.95 PP
Roasted butternut squash, sage brown butter, and spiced pepitas

CAULIFLOWER PARMESAN SOUP 5.95 PP
Puréed cauliflower, smoked pepitas, and caramelized parmesan

COLORADO BUFFALO CHILI 6.95 PP
Aged white cheddar, fried jalapeño, crema, and scallions





Sides for the Table

WHOLE GARLIC BAGUETTES Baked with garlic butter	12.99 PP	RUSTIC HOUSE SLAW	4.25 PP
CHEDDAR JALEPEÑO CORN BREAD	3.95 PP	BAKED POTATO SALAD Yukon potatoes, bacon, sour cream, and scallions	4.75 PP
COCKTAIL ROLLS GLUTEN FREE 3 DZ MINIMUM	15.95 DZ 28.50 DZ	KETTLE CHIPS Plain, jalapeño, or bbq	1.95 PP
ROASTED BRUSSEL SPROUTS Applewood bacon, sherry, and brown sugar	4.50 PP	WATERMELON (SEASONAL) Quartered wedges	3.50 PP
GOUDA MAC & CHEESE Cavatappi pasta and gouda cheese sauce	4.75 PP	BUFFALO GALS BBQ SAUCE	13.95 QT
CALICO BEANS Black, pinto, great white northern beans, molasses, and bacon (vegetarian version available)	4.50 PP	ROASTED TOMATO SALSA	13.95 QT
GRILLED SEASONAL VEGETABLES Seasonal vegetables marinated in our house vinaigrette and grilled	4.95 PP	WHIPPED HORSERADISH SAUCE	18.00 QT
ROASTED BABY POTATOES Olive oil and sea salt	4.50 PP	CHIMICHURRI SAUCE	18.99 QT
ROASTED GARLIC MASHED POTATOES	4.75 PP	HOUSE-MADE GUACAMOLE	18.99 QT
		TORTILLA CHIPS	6.99 LB
		BUFFALO GALS SEASONING Includes gift bottle & bag	13.95



Desserts

BROWNIES, BARS & COOKIES 4.95 PP

An assortment of fresh, house-baked treats

FANCY PASTRIES 6.95 PP

An impressive assortment of mini desserts, dipped strawberries, and sweet specialties

BANANA BREAD PUDDING 5.95 PP

Pecan-rum sauce

HAND CRAFTED CUPCAKES 34.50 DZ

Strawberry basil, s'mores, cookies n' cream, or triple chocolate. Minimum 3 dozen of any flavor.

PIES 29.99 EA

Apple, cherry, lemon meringue, blueberry, or pecan

CAKES 75 EA

Carrot, apple spice, italian cream, chocolate, bishops cake, flourless chocolate torte, caramel toffee cheesecake, or vanilla bean. 10" & three layers. Serves 15-20.

DEEP DISH COBBLER 99 EA

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

DESSERT STATIONS

Requires serving staff, \$50 set-up fee. 50 person minimum.

GELATO BAR 8.95 PP

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

MILK & COOKIES 8.95 PP

Freshly baked cookies and mini cold milk bottles

BANANAS FOSTER OR BLUEBERRIES JUBILEE 16.95 PP

Vanilla bean ice cream, butter, brown sugar, cinnamon, and dark rum

ROCKY MOUNTAIN S'MORES 8.95 PP

Milk chocolate, dark chocolate, seasonal house made marshmallows, candy bars, and gourmet graham crackers





Beverages

All prices are per person with a minimum of 15 people.

CANNED & BOTTLED BEVERAGES

Includes ice and cups

ASSORTED SODAS 2.50 PP

Regular and diet

BOTTLED WATER 2.50 PP

VIP BEVERAGE MIX 5.95 PP

Sparkling water (plain & flavored), bottled iced tea, sodas (diet & regular), and bottled waters

ONE SELECTION 16.99 / TWO SELECTIONS 25.99

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

Ice, cups, napkins, stir stix, bar fruit, cocktail hardware, vermouth, bitters, and icing tubs. Prices may vary. Ask about our Bloody Mary Bar!

BEER & WINE SETUP 2.75 PP

Ice, cups, bar fruit, napkins, and icing tubs

ICE .75 LB

COLD BEVERAGES IN DISPENSERS

Includes ice, cups, and fruit garnish

SPA WATER STATION 25.00 GAL

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 3.00 PP

Orange, apple, and cranberry

FRESH, PLAIN BREWED ICED TEA OR LEMONADE 3.00 PP

SEATTLE MARKET SPICED OR SWEET ICED TEA 3.75 PP

LEMONADE & ICED TEA 4.99 PP

ORDERING POLICIES

OFFICE HOURS: Our office is open from 8:00 am-5:00 pm Tuesday-Friday and Saturday by appointment. 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.

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 and buffet order or items sold by the person. The minimum for and 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, 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.

EQUIPMENT PICKUP: Pickups are available between 8:00 am-5:00 pm unless otherwise requested. We can accommodate late evening pickups past 5:00 pm 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 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 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 adjust for Saturday & Sunday events. Please call in advance as our services are subject to availability.

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!

