



MENU

When you have more taste... than time.



Breakfast

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

A minimum order of 15 guests per item.

PORTABLE BREAKFASTS

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

Minimum 15 persons / 5 required of any one kind. Priced per person.

FRAMBLED

14.99

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

BREAKFAST SALAD (V)

14.99

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

GRANDE BREAKFAST BURRITO BAG

14.99

Roasted tomato salsa, fruit cup.

Choose from-

Meat - Sausage, potato, cheese, egg, chilies
Vegetarian - Potato, cheese, egg, chilies

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



ALL-INCLUSIVE BREAKFAST BUFFETS

Paper goods are included.

15-person minimum. Priced per person.

CONTINENTAL (V) 13.99
Fresh fruit, breakfast breads, healthy bars, muffins & pastries, lemon curd, orange juice, locally roasted regular and decaf coffee, cream, and sugar.

BREAKFAST TACO BAR 17.99
Local flour tortillas, farm fresh scrambled eggs, breakfast potatoes, pepper jack cheese, pico de gallo, and Cholula.

Choose one: Applewood smoked bacon, breakfast sausage, OR vegan sausage
Add a second protein 3.50/PP

COLORADO CLASSIC (GF) 14.99
Farm fresh scrambled eggs, breakfast potatoes, Applewood smoked bacon, and orange juice.

YOGI-BAR (V) 14.99
House-made granola, Greek yogurts: vanilla bean and honey-lemon, fresh fruit salad, mixed berries, sliced almonds, and bananas.

STEAK & EGGS (GF) 16.99
Lean grilled sirloin, farm fresh scrambled eggs, breakfast potatoes, roasted tomato salsa, Cholula, and ketchup.

STUFFED FRENCH TOAST 11.99
1 whole slice per person to order as a side accompaniment. Choose from: cinnamon apple or bacon-caramel. Includes whipped butter, warm maple syrup, warm bourbon syrup.

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BREAKFAST À LA CARTE

\$150 minimum for delivery.

BREAKFAST ENCHILADAS

Half pan serves 10-15 **75.00**
 Full pan serves 20-25+ **145.00**

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 version also available)

DEEP DISH QUICHES

Deep dish round serves up to 15 **87.50**
 Full pan serves 20-25+ **169.00**

LORRAINE: Swiss cheese, bacon, onion.

GARDEN: Artichoke hearts, piquillo peppers, and Boursin cheese.

ADD ONS

BREAKFAST POTATOES (DF)

Small serves up to 15 **35.00**
 Large serves up to 25 **60.00**

APPLEWOOD SMOKED BACON (DF)

Small 30 pieces **49.50**
 Large 50 pieces **79.50**

POLIDORI BREAKFAST SAUSAGE PATTIES (DF)

Small 30 pieces **55.00**
 Large 50 pieces **95.00**
 Vegan Sausage Patties: Per Guest **3.75**

FARM FRESH SCRAMBLED EGGS (GF)

Small serves 10-15 **49.50**
 Large serves 20-25 **79.50**

BREAKFAST BREADS, PASTRIES, HEALTHY BARS, AND MUFFINS (V)

Petite serves 10-15 **65.00**
 Small serves 15-20 **95.00**
 Large serves 35-50 **195.00**

OATMEAL (V, GF)

Serves 15-20 **79.50**
 Irish steel-cut oats with brown sugar, butter, warm cream, and 2% milk on the side.

PORK GREEN CHILI (DF)

Serves 25-50 **99.00/Gal**
 Vegan available

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

WHIPPED BUTTER – HALF PINT **6.50**
 BERRY COMPOTE (GF) – HALF PINT **6.50**
 LEMON CURD – HALF PINT **6.50**

ATTENDED STATIONS

Priced per person. Requires a 15-person minimum per item and service staff.

OMELET BAR (GF) 19.99
Farm fresh eggs cooked to order with ham, spinach, peppers, onion, mushrooms, swiss, cheddar, and pepper jack cheese, crumbled bacon, sausage, jalapeños, fire roasted salsa, and salsa verde.

BENEDICT BAR 19.99
Poached eggs, Wolferman’s English muffin, Canadian bacon, artichoke hearts, sautéed spinach, and classic hollandaise.
Add smoked salmon 6.95/PP

WAFFLE BAR 16.99
Belgian-style vanilla bean waffle, fresh fruit, strawberries, sliced bananas, warm maple syrup, warm bourbon syrup, and fresh Chantilly cream.
Add fried chicken strips 6.95/PP

BREAKFAST BEVERAGES

Priced per person. Minimum of 15 persons per item.

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, and stirrers.

ASSORTED FOIL-WRAPPED 3.50

HOT TEAS Hot water, lemon, honey

CREAMY HOT CHOCOLATE 3.50

HOT SPICED APPLE CIDER 3.50

ORANGE JUICE 3.50

CRANBERRY JUICE 3.50

BOTTLED WATER 2.50

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Lunch

A minimum order of 15 guests.

BOXLESS LUNCHES

Sandwiches include kettle chips, fresh fruit salad, and a fresh baked cookie. Salads include fresh fruit salad, chips and a gluten free cookie. Neatly packed in our signature bag with cutlery, condiments, and dressings on the side.

TURKEY AND SWISS 9 Grain wheat, tomato, romaine.	16.99	VEGGIE (GF, VG) Vegan hoagie roll, gigande bean hummus, spinach, Portobello mushroom, Divina tomatoes, and red onion. Comes with GF, Vegan dessert.	18.99
ITALIAN GRINDER Challah roll, tomato, romaine, pepperoni, salami, pepperoncini, and provolone.	16.99	SHAVED BRUSSELS & BABY KALE (GF) Red onions, candied walnuts, dried cranberries, apple crisps, goat cheese crumbles, and apple vinaigrette.	18.99
PICNIC BASKET CHICKEN SALAD 9 grain wheat, tomato, romaine.	16.99	Add grilled chicken breast	7.95/PP
ROAST SIRLOIN OF BEEF AND CHEDDAR Challah roll, tomato, romaine.	16.99	COBB SALAD (GF) Crisp romaine, grilled chicken breast, tomatoes, bacon, avocado, and egg. Bleu cheese crumbles and house vinaigrette served on the side.	18.99
CALIFORNIA CLUB Challah roll, smoked turkey breast, bacon, romaine, tomato, and avocado spread.	16.99		

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THE DELI BLOCK

BUILD YOUR OWN SANDWICHES

Petite serves 10-15 165.00

Small serves 15-20 225.00

Large serves 25-30 325.00

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

Includes: Applewood smoked turkey breast, smoked Black Forest ham, roast beef, sharp cheddar, swiss, provolone, assorted breads, lettuce, tomato, Dijon mustard, and mayonnaise. Kettle chips and pickles included.

SALADS

Priced per person.

HOUSE TOSSED SALAD (GF, V) 4.75

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

Add 5oz grilled chicken breast 7.95/PP

SHAVED BRUSSELS & BABY KALE (GF, V) 5.75

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

SPINACH AND PEAR (GF, V) 5.75

Baby spinach, poached pear, shaved white cheddar, candied almonds, and maple-sherry vinaigrette.

SOUTHWEST SALAD (GF, V) 5.95

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

SOUPS

One gallon serves approximately 20-25 guests or 50+ for soup shooters. Ask about our vegetarian soup options.

BUTTERNUT SQUASH SOUP (V, GF) 115.00/GAL **CAULIFLOWER-PARMESAN (V, GF)** 115.00/GAL

Roasted butternut squash, sage browned butter, and spiced pepitas.

Pureed cauliflower, caramelized parmesan, and smoked pepitas.

PORK GREEN CHILI (GF) 79.95/GAL

Grandma Lena's recipe.
(Vegetarian version also available)

CHILLED WHITE GAZPACHO (V, GF) 95.00/GAL

Melon, cucumber, mint, and chili oil drizzle
(Seasonal)

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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 40-50.

DIPS

CLASSIC HUMMUS (V, GF, DF)

Served with dipping vegetables, naan, assorted and GF crackers, and tortilla chips.

Small 139.00 / Large 225.00

QUESO (V, GF)

Warm jack and cheddar cheeses, and chilies. Served with tortilla chips.

Small 115.00 / Large 199.00

SPINACH ARTICHOKE (V, GF)

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

Small 135.00 / Large 199.00

NEW ENGLAND CRAB (GF)

Jumbo lump crab, cream cheese, scallions, and Old Bay. Served with naan, tortilla chips, assorted and GF crackers.

Small 199.00 / Large 375.00

PLATTERS

BAKED BRIE EN BRIOCHE

Served with seasonal fruit, assorted and GF crackers.

CHOOSE FROM:

- Plain
- Raspberry and Candied jalapeño
- Apple, Caramel and Pecan

Whole Wheel 199.00

FRESH FRUIT PLATTER (VG, GF, DF)

Freshly sliced seasonal fruit and berries.

Petite 99.00 / Small 175.00 / Large 299.00

CRUDITÉ (GF, V)

Fresh vegetables, served with house ranch dressing.

Petite 35.00 / Small 60.00 / Large 120.00

SANTA FE VEGGIE (V, GF)

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

Small 150.00 / Large 250.00

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PLATTERS CONTINUED...

ARTISAN CHEESE BOARD (V, GF)

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

Petite 135.00 / Small 225.00 / Large 395.00

OLD WORLD CHARCUTERIE

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

Petite 175.00 / Small 325.00 / Large 450.00

HARVEST GRAZING BOARD (V, GF, DF)

18.99/PP

A colorful landscape of seasonal vegetables, roasted baby bakers, grilled melon, cheeses, gourmet and gluten-free crackers. Served at room temperature.

Field chef required.

CHEESE AND FRUIT PLATTER

Smoked cheddar, Spanish manchego, triple cream brie, sliced seasonal fresh fruit & berries, assorted and GF crackers.

Small 175.00 / Large 299.00

SHRIMP COCKTAIL (DF, GF)

Cocktail sauce and lemons.

2 lb minimum, 13-15 shrimp per lb. **49.99/LB**

HICKORY SMOKED SALMON **375.00**

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

HORS D'OEUVRES

Minimum order of two dozen.

MINIATURE MEATBALLS **21.99/DZ**

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

VEGAN MEATBALLS (VG) **26.99/DZ**

Seasoned Impossible meat.

CHOOSE FROM: Spicy marinara or agave garlic .

ALMOND STUFFED DATES WRAPPED IN BACON (GF, DF) **21.99/DZ**

MAC & CHEESE BITES (V) **23.99/DZ**

With Truffle Oil Drizzle

VEGETABLE SPRING ROLLS (V) **28.00/DZ**

Mustard-ginger dipping sauce.

BABY BELLAS (GF) **34.99/DZ**

Stuffed cremini mushrooms.

CHOOSE FROM: Italian sausage & spinach, or [Provencal. (VG)]

ALL-NATURAL CHICKEN WINGS **29.95/DZ**

Served with crudité, bleu cheese and ranch dipping sauce.

CHOOSE FROM: Sweet Asian chili, garlic parmesan, or buffalo-style.

SANTA FE EGGROLL **34.99/DZ**

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

SOUTHERN-STYLE BATTERED CHICKEN BREAST STRIPS **16.95/LB**

Ranch dip.

Minimum 3 pounds / 6-8 strips per pound.

Some items may need to be prepared on site and require service staff.

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HORS D'OEUVRES CONTINUED...

AVOCADO RELISH

CROSTINI (DF, VG, GF)* 34.99/DZ

Crostini, cashew ricotta, and pickled red onions.

CRISP APPLE CROSTINI (GF)* 34.99/DZ

Apple compote with Boursin cheese and stone fruit chutney.

BAKED BRIE & CANDIED BACON CROSTINI*

34.99/DZ

Applewood smoked bacon and baked brie.

BEEF TENDERLOIN CROSTINI* 46.95/DZ

Shaved beef tenderloin, capers, and whipped horseradish.

NEW ZEALAND LAMB "LOLLIPOPS" (GF, DF)* 138.99/2 RACKS

Blackberry gastrique. 8 servings/rack.

CHICKEN SATAYS (GF) 49.99/DZ

CHOOSE FROM: Piccata, sweet chili, or buffalo-style.

CAPRESE PICKS (V, GF) 34.99/DZ

Ciliegine mozzarella, grape tomatoes, basil pesto, and balsamic reduction.

PETITE SPICY CRAB CAKES 49.99/DZ

Cajun remoulade.

DEVILED EGGS (GF, DF) 21.99/DZ

CHOOSE FROM: Classic, bacon-jalapeño, 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 49.99/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 SLIDERS 46.95/DZ

All served warm with rolls.

CHOOSE FROM:

Pulled pork or Santa Maria style beef sirloin, served with BG BBQ sauce and pickles. Minimum of 5 dozen of any one kind.

HOT CRISPY CHICKEN* 58.99 DZ

With buffalo sauce, tomato aioli, and pickles. 5DZ Minimum

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*Preparation on-site required.



ALL INCLUSIVE BUFFETS

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

FLAVORS OF MEXICO (GF) 16.99

Pollo Verde Casserole: Layers of chicken, tomatillo salsa, sour cream, corn tortillas, jack and cheddar cheeses. Served with cilantro rice, calabacitas (squash, cherry tomatoes, zucchini, and red onion), and chipotle frijoles with cotija cheese on the side.

VEGETABLE CURRY (VG, GF, DF) 16.99

Thai style, with lively spices and fresh seasonal vegetables. Served over jasmine rice.

LASAGNA DINNER 18.99

Crisp tossed salad, house vinaigrette, and warm buttered garlic baguette.

Choose one: Spinach mushroom lasagna with pasta sheets and creamy alfredo, OR lasagna bolognese with ground beef and Italian sausage.

Add chef's fresh seasonal vegetable 4.95/PP

CHIMICHURRI CHICKEN OR STEAK (GF, DF) 18.99

Grilled all-natural chicken breast, or sliced sirloin, chimichurri sauce, cilantro rice, Chef's seasonal vegetables, and warm buttered garlic baguette.

Add 6.95 for both chicken and steak

PASTA BAR 18.99

House tossed salad, house vinaigrette, warm buttered garlic baguette, fresh parmesan, and cavatappi pasta.

Choose two sauces: (GF)

Spicy marinara (VG), Bolognese, (DF) creamy alfredo, or Basil pesto

ADD-ONS:

- Add a third sauce 3.50PP
- Add gluten-free pasta 2.50PP
- Add mini meatballs with marinara (minimum 3 dozen) 18.99/DZ
- Add sliced linguica sausage 19.99/LB
- Add grilled, sliced chicken breast 7.95/PP
- Add chef's fresh seasonal vegetable 4.95/PP

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VIP SELECTION

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

Minimum 15 guests per item. Priced per person.

SINGLE ENTRÉE:
DUAL ENTRÉE:

23.99
32.99

GRILLED FLANK STEAK (DF, GF)
Chimichurri sauce.

LEMON BASIL CHICKEN (GF)
Lemon-basil beurre blanc.

CAVATAPPI PASTA (V)
Spicy marinara, grated parmesan.

SIRLOIN OF BEEF (DF)
Wild mushroom demi.

ATLANTIC SALMON (GF) **Add 4.99/PP**
Citrus glaze, fresh lemon.

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 (GF)

Half Pan 75.00 / Full Pan 135.00

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

SPINACH MUSHROOM LASAGNA (V)

Half Pan 75.00 / Full Pan 145.00

Pasta sheets, creamy béchamel, fresh spinach, and mushrooms.

LASAGNA BOLOGNESE

Half Pan 85.00 / Full Pan 165.00

Pasta sheets, ricotta, parmesan, and classic meat sauce.

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. Vegetarian option available.

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BREAKS, SIDES, A LA CARTE

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

WHOLE FRUIT Apples, bananas, oranges, and seasonal favorites.	3.95/PP	ROASTED TOMATO SALSA (GF, VG) Quart serves 8-10	14.99/QT
PICNIC BASKET CHICKEN SALAD Chicken breast, sour cream, mayo, pineapple, dill, sliced almonds, and Tamari	28.50/QT	CLASSIC HUMMUS (DF) With rosemary and truffle.	28.50/QT
TUSCAN PASTA SALAD (V)	28.50/QT	GUACAMOLE (GF, VG) Quart serves 8-10	28.95/QT
ASSORTED KETTLE CHIPS (GF)	2.50/PP	TORTILLA CHIPS Four pound bag	30 EA

DRESSINGS

Quart serves 16-20.

HOUSE VINAIGRETTE	16.50/QT	MAPLE SHERRY VINAIGRETTE (GF, VG)	18.50/QT
BALSAMIC VINAIGRETTE (GF, VG)	16.50/QT		

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DESSERTS

DEEP DISH COBLERS 99.00/PAN

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

CAKES 75.00 EA

Carrot, vanilla bean, chocolate, apple spice, bishop's cake, Italian cream, flourless chocolate torte, or caramel-toffee cheesecake. Serves 12-15.

WHOLE PIES 39.99 EA

Apple, cherry, blueberry, pecan, or lemon meringue. Serves 10-12.

BROWNIES, BARS, & COOKIES TRAY

An assortment of bakery-fresh treats.

- Petite Serves 10-15 (20 Pieces) 55.00
- Small Serves 15-20 (40 Pieces) 99.00
- Medium Serves 25-50 (75 pieces) 165.00
- Large Serves 50-75 (150 Pieces) 299.00

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 one flavor.

FANCY PASTRIES 7.95/PP

A selection of artistic seasonal creations, mini parfaits, tartlets, and chocolate dipped strawberries. Minimum 15 guests.

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BEVERAGES

Minimum order of 15 guests. Priced per person.

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	5.95
Pellegrino (plain & flavored), iced tea, sodas, and 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 CINNAMON-ORANGE SPICED ICED TEA	3.75
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	3.50
CRANBERRY JUICE	3.50

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.

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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 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 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 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!

