



Elevate and Celebrate

Holiday Menu 2024





When you have more taste...than time.

Holiday Menu 2024

All selections are prepared with care, garnished and beautifully presented.
A minimum of 10 guests is required on all selections, unless otherwise noted.
VIP set-up and serving staff are available for an additional charge.
Ask your event specialist for details.

Packages

A Front Range Holiday

minimum 10 guests

Single Entree \$24.99 Dual Entree \$27.99

Choice of

Citrus Brined Turkey, Oven-Roasted Pork Tenderloin, or Grilled Sirloin of Beef (GF)

Roasted Butternut Squash and Kale Salad
with walnuts, goat cheese and burnt brown sugar vinaigrette (GF, V)

Haricot Verts

sauteed with fresh garlic and finished with crispy onions (GF, V)

Roasted Garlic Mashed Potatoes (GF, V)

Oven Roasted Sweet Potatoes (GF, V)
fire roasted sweet potatoes sprinkled with brown sugar, cinnamon and allspice

Sausage and Sage Stuffing

a family favorite with the addition of Paisano sausage and local sage

Dinner Rolls and Turkey Gravy

A New Mexico Holiday

minimum of 10 guests and up to 50

Single Entree \$25.99 Dual Entree \$28.99

Choice of

Chili Brined Turkey, Pork Loin, or Chili-Rubbed Sirloin of Beef (GF)

Chorizo Cornbread Stuffing (GF)

Roasted Sweet Potato and Brown Butter Tamales (GF, V)

New Mexico Green Chili and White Cheddar Mashed Potatoes (GF, V)

Calabacitas

squash, cherry tomatoes, zucchini and red onion (GF, VG)

Dinner Rolls

Vegan entree option for both packages:

Stuffed Acorn Squash (VG)

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

Featured Holiday Hors D'oeuvres

Recommendations from the Chef
Minimum order 3 dozen any item

Linguica and Smoked Pineapple Satay **\$23.99/dz**
With chili pineapple glaze

Tuna Tartar **\$36.99/dz**
Black sesame cone finished with avocado wasabi crème

Seafood Skewers **34.99/dz**
Choice of: honey chili prawn skewers or shrimp scampi skewers

Tartlets **\$34.99/dz**
Choice of: cranberry and brie, caramelized onion and fennel with baby Swiss or bacon and white cheddar

Mini Cheese Balls **\$21.99/dz**
Choice of: bacon and cheddar or blue cheese and spicy peanut

Spoons **\$ Market**
Choice of: scallop crudo or rock cod crudo

Crispy Deviled Eggs **\$24.99/dz**

Sweet Potato Croquettes **\$24.99/dz**
With red pepper aioli

Bacon Cheeseburger Skewers **26.99/dz**
Roasted meatball with slice of bacon, cheese and cherry tomato

Flatbread Pizza **\$14.99/per pizza**
Each flatbread serves six. Choice of:

Salsicha hot and sweet Italian sausage with mozzarella cheese and topped with caramelized fennel and onions

Nduja spread topped with rocket arugula and drizzled with extra virgin olive oil, shaved parmesan, aged balsamic reduction and pine nuts

Formaggio house marinara sauce topped with a blend of fontina, mozzarella, and parmesan

Wild mushroom topped with alfredo, locally sourced mushroom and finished with mozzarella and truffle oil

Finger Sandwiches **\$34.95/dz**
Choice of: crab salad, turkey & cranberry or apple & smoked gouda



Dips & Spreads

Served with assorted and GF crackers, naan, and tortilla chips
Small serves 20-35 guests, large serves 50-100

Smoked Salmon Spread **sm/\$199**
House smoked salmon with cream cheese and creme fraiche, fresh dill and capers

Curry Dip **sm/\$135**
Herbed aioli, fresh horseradish, garlic and tarragon

Rosemary White Bean Dip **sm/\$129**
Olive oil, fresh herbs

Spinach & Artichoke Dip **sm/\$139**
lg/\$215

Baby spinach, artichoke hearts and Hatch green chilies (GF)

Spicy New England Crab Dip **sm/\$199**
Cream cheese, jumbo lump crab meat, scallions and Old Bay (GF)

Vegan 7-Layer Dip **sm/\$99, lg/\$175**
Seasoned Impossible meat, frijoles, guacamole, scallions, black olives, salsa, and guajillo cashew cheese, with tortilla chips only (VG)

Sundried Tomato Jam **sm/\$129**

Classic Hummus **sm/\$139, lg/ \$215**



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Stations

Add a chef-attended station to your event!
Minimum 25 guests

Queso Fundido **sm/\$125**
Jack cheese with fire roasted chilies, topped with chorizo and served with tortilla chips

Pork Wings **\$6.99/person**
Choice of: harissa and honey glazed, loganberry demi or blackberry BBQ sauce

Lobster Newburg **\$ Market**
Puff pastry cup with butter poached lobster and a creamy sherry sauce

Steak Oscar **\$25.95/person**
2 oz seared tenderloin of beef medallions, asparagus, lump crab, fried leeks and bernaise sauce

Raclette **\$395/half wheel**
Served with baby bakers, gherkins and bacon



Bao Bar **\$14.99/per person**
Warm steamed buns with your choice of two fillings: sauteed bok choy and shiitake mushroom, Korean BBQ chicken, crispy pork belly, or bulgogi Korean short rib. Served with Asian slaw, a blend of carrots, bean sprouts, shaved Napa cabbage, mint and cilantro, and chopped roasted peanuts

French Onion Mac and Cheese Bar **\$10.95/person**
Toppings include shredded Gruyere cheese, croutons and crispy onions

Mashed Potato Bar **\$10.95/person**
Toppings include scallions, bacon, sour cream, shredded white cheddar cheese and mushroom demi

Gnocchi Station **\$18.99/person**
Choose sweet potato or potato. Toppings include: local mushrooms, browned butter sage, olive oil, radicchio, parmesan, marinara, pesto, spinach and pine nuts



From the Sea

Shrimp Cocktail **\$49.99/lb**
Colossal tiger shrimp, cocktail sauce and lemons. 13-15 shrimp per pound. Two pound minimum. (GF)

Petite Spicy Crab Cakes **\$49.99/dz**
Cajun remoulade

Hickory Smoked Salmon Platter **\$375**
Capers, lemons, red onion, whipped cream cheese, naan, assorted and GF crackers. Serves up to 75 guests.

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Starters, Boards & Platters

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

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| Deviled Eggs \$21.99/dz
Classic, bacon jalapeno, or fried capers and dill (DF, GF) | New Zealand Lamb Lollipops \$138.99
Blackberry gastrique. Two racks. |
| Crisp Apple Crostini \$34.99/dz
Apple compote, Boursin cheese and stone fruit chutney (V) | Hot Sliders \$46.95/dz
Five dozen minimum. Smoked Pork with Caribbean style BBQ sauce or French dip with Frenched onions and shredded Gruyere |
| Beef Tenderloin Crostini \$46.95/dz
Capers and whipped horseradish | Baked Brie en Brioche \$199
Plain, raspberry and candied jalapeno, or apple caramel and pecan, served with seasonal fruit, assorted and GF crackers |
| Bacon Wrapped Dates \$27.50/dz
Applewood smoked bacon, Medjool date, and almond paste (contains nuts) (GF) | Old World Charcuterie sm/\$325
Rustic Italian meats, sausage, soft and hard cheeses, pickles, peppers, olives, assorted nuts, sliced baguette, naan, assorted and GF crackers |
| Miniature Meatballs \$21.99/dz
Chipotle, Swedish, honey garlic, chipotle cranberry or spicy marinara | Artisan Cheese Board sm/\$225
Chef's choice of assorted premium cheeses, dried fruits, nuts, assorted and GF crackers |
| Vegan Meatballs \$26.99/dz
Chipotle cranberry, spicy marinara or agave garlic (VG) | Soup Shooters \$3.95/person
Butternut squash, tomato basil or cauliflower parmesan |
| Chicken Satays \$49.99/dz
Piccata, sweet chili or buffalo-style (GF) | |

Make your party extra special by having our staff carve a delicious prime rib roast for your guests! Available as a main dish for your holiday dinner table.

Carving Stations

Whole prepared meats

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| Leg of Lamb \$275
Served with mint chimichurri and apple mustard chutney. 7 lbs, serves 10-12. |
| Cider Brined Turkey Breast \$125
Served with chipotle cranberry relish and rubbed sage mayo. 8-10 lbs, serves 10-15. |
| Prime Rib \$ Market
Served with creamy horseradish sauce and pink peppercorn au jus. 15-17 lbs, serves 25-30. |
| Glazed Ham \$69
Served with chili orange marmalade and cranberry whole grain mustard. 8 lb, serves 10-16. |



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| Santa Maria-Style Tri Tip \$18.99/lb
Sirloin beef, BBQ sauce, and roasted tomato salsa. 5 pound minimum. Serves 10-15 |
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Add cocktail rolls to your carving station
\$16.50/dozen

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Salads

Minimum of ten guests

House Tossed Salad **\$4.75/person**

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

Spinach & Pear **\$5.75/person**

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

Roasted Butternut Squash & Kale **\$5.75/person**

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

Southwest Salad **\$5.95/person**

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

BLT Iceberg Wedge **\$6.95/person**

Bacon, blue cheese, heirloom tomato, pickled red onions and chive dressing (GF)
Field chef required



Soups

One gallon serves approximately 15-20 guests as a course

Butternut Squash **\$115**

Roasted butternut squash, sage brown butter, and spiced pepitas (GF, V)

Tomato Basil (GF, V) **\$115**

Pork Green Chili (GF) **\$115**

Sides

Minimum of ten guests, priced per person unless noted.

Haricot Verts **\$4.99**

Sauteed with fresh garlic and finished with crispy onions (GF, V)

Calabacitas **\$4.99**

Squash, cherry tomatoes, zucchini and red onion (GF, V)

Roasted Root Vegetables **\$4.95**

Oven roasted parsnips, sweet potatoes and carrots (GF, V)

Roasted Garlic Mashed Potatoes (GF, V) **\$4.95**

New Mexico Green Chili and White Cheddar Mashed Potatoes (GF, V) **\$4.99**

Oven Roasted Sweet Potatoes **\$4.50**

Fire roasted sweet potatoes sprinkled with brown sugar, cinnamon and allspice (GF, V)

Gouda Mac & Cheese **\$5.95**

Cavatappi pasta and creamy gouda cheese

Sausage and Sage Stuffing **\$4.99**

A family favorite with the addition of Paisano sausage and local sage

Chorizo Cornbread Stuffing **\$4.99**

Chipotle Cranberries (GF, V) **\$18.99/Qt**

Turkey Gravy **\$18.99/Qt**

Breads

Crispy Parmesan Cheese Stix **\$14.99/dz**

Artisan Rosemary Boule **\$14.99**

Whole Garlic Baguettes **\$14.99 ea**

Cocktail Rolls **\$16.50/dz**

Butter Boards **\$14.95/board**

Choice of: hot honey, fig & micro radishes or olive tapenade & cornichons with balsamic reduction and micro beets. Serves six.

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Desserts

minimum 10 guests unless noted

Brownies, Bars & Cookies \$55/petite

A scrumptious assortment of fresh, house-baked holiday bars and cookies, and seasonal favorites. Serves 10-15 guests.

Fancy Pastries \$7.95/person

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

Add cordials for a special treat! \$2.95/person

Gourmet Cupcakes \$34.50/dz

Cocoa, gingerbread spice, strawberry basil, chocolate cherry, salted caramel, vanilla bean or triple chocolate

Cheesecakes \$75

Dark chocolate peppermint, snickerdoodle with cinnamon-chocolate drizzle, or pumpkin spice

Peppermint Flourless Chocolate Torte \$75

Pies \$48.50/ea

Salted caramel apple, cherry, lemon meringue, blueberry, pumpkin, or pecan

Cakes \$75/ea

Carrot, vanilla bean, chocolate, banana, apple spice, flourless chocolate torte or

Panna Cotta \$9.99/ea

Limoncello, chocolate or vanilla bean

Banana Split Trifle \$95/ea

Chocolate and vanilla pudding layered with bananas and glazed strawberries. Serves 25-30.

Beverages

Holiday Punch \$3.95/ea

Holiday Hot Chocolate Bar \$3.50/ea

Hot Spiced Apple Cider \$3.50 ea

Herbal Lemonade \$3.95/ea

Seattle Market Orange Cinnamon Iced Tea \$3.75/ea

FAQ's and Policies

How much notice do you need to set up an event?

Having your information well in advance allows us to guarantee your event date and plan accordingly. We do respectfully require at least 72 hours notice for all orders. Please keep in mind that weddings and large events require as much notice in advance as possible. Confirming your final guest count and any menu changes a week before your event is standard.

In the event of a last minute request, we will absolutely try to accommodate your order. However, it is possible that you may incur additional costs under particularly challenging circumstances, the nature of which will be communicated at the time your order is placed.

Drop Off: Drop off/disposable orders are subject to a delivery charge by zip code.

Delivery Set Up: The use of chafing dishes, serving pieces, accent linens, and decoration are available for an additional fee to cover the cost of materials, transport, and event coordination (MTC). Fee is assessed according to complexity of event, travel distance, and event venue.

Pick Up: Pick up of your order from our location, at 1701 South 8th Street in Colorado Springs, is available at no extra charge.

Service Staff: We offer professional servers, bartenders, baristas, and field chefs to assist with any type of event. A 4-hour minimum is required for all service staff. For any event, final service staff hours may vary. Gratuity not included.

Due to market fluctuations and shortages, we reserve the right to adjust pricing or offer substitutions for some menu items that may be unavailable or that exceed our original estimates on menu pricing.

**Happy Holidays from
Michelle, Kathy, and Staff!**

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