



HORS D'OEUVRES

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

Petite serves 10-15 / Small serves 25-30 / Large serves 40-50

DIPS

CLASSIC HUMMUS

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

QUESO

Warm jack & cheddar cheeses, chilies, colorful house-made tortilla chips. **V, GF**

SPINACH ARTICHOKE

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

NEW ENGLAND CRAB

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

DIP BAR

Served with chips, flatbread, and dipping veggies.

CHOOSE THREE:

Roasted Red Beet Hummus **V, GF**

Caramelized Apple-Onion Chutney **V, GF**

Pimento Cheese **V, GF**

Smoked Salmon Mousse **GF**

Buffalo Chicken Dip **GF**

Artichoke Dip **V, GF**

PLATTERS

Artistically arranged, beautifully garnished.

BAKED BRIE EN BRIOCHE

Served warm with seasonal fruit, assorted and GF crackers.

CHOOSE FROM: Plain, candied jalapeno, apple, OR caramel and pecan.

WHOLE WHEEL

FRESH FRUIT PLATTER

Sliced seasonal fruit and berries.

PLATTERS, continued

Artistically arranged, beautifully garnished

CRUDITE

Fresh crisp vegetables, served with house ranch dressing. **V, GF**

SANTA FE VEGGIE

Dipping vegetables, fresh strawberries, cheddar cheese, sour cream salsa dip, guacamole, and tortilla chips. **V, GF**

ARTISAN CHEESE BOARD

Chef's choice of premium cheeses, dried fruit, nuts, assorted and GF crackers. **V**

OLD WORLD CHARCUTERIE

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

HARVEST GRAZING BOARD

A colorful landscape of fresh vegetables, classic hummus, artisan cheeses, rustic meats and sausage, fresh seasonal fruit, dried fruit, nuts, olives and peppers, gourmet crackers, naan, baguettes, and tortilla chips. This is a great base to add on other items like crostini, caprese picks, tartlets, dips, and other hors d'oeuvres to create a spectacular presentation for your guests.

CHEESE AND FRUIT PLATTER

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

SHRIMP COCKTAIL PLATTER

Spicy cocktail sauce and lemons. **GF, DF**

Colossal 13-15 count per lb., sold in two pound increments.

SMOKED SALMON PLATTER

Beautifully arranged with whipped cream cheese, red onion, capers, lemons, naan, assorted and GF crackers. Serves up to 75 guests. **GF**

HORS D'OEUVRES

Minimum order of two dozen.

MINIATURE MEATBALLS

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

VEGAN MEATBALLS

Seasoned Impossible meat. CHOOSE FROM: Spicy marinara, agave garlic. **GF**

ALMOND STUFFED DATES

WRAPPED IN BACON GF, Contains Nuts

MAC AND CHEESE BITES

With truffle oil drizzle. **V**

VEGETABLE SPRING ROLLS

Mustard-ginger dipping sauce. **V, DF**

BABY BELLAS

Stuffed cremini mushrooms. **V, GF, DF**
CHOOSE FROM: Italian sausage and spinach, or Provencal (Vegan).

ALL NATURAL CHICKEN WINGS

Served with blue cheese OR ranch dipping sauces.
CHOOSE FROM: Sweet Asian chili, garlic parmesan, or buffalo-style. **GF**

SANTA FE EGGROLL

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

SOUTHERN-STYLE BATTERED CHICKEN BREAST STRIPS

Ranch dip. Minimum 3 pounds / 6-8 strips per pound.

AVOCADO RELISH CROSTINI

Gluten free crostini, avocado relish, cashew ricotta, and pickled red onions.

V, GF, DF, Contains Nuts

CRISP APPLE CROSTINI

Apple compote with Boursin cheese and stone fruit chutney. **V, GF option available**

BAKED BRIE & CANDIED BACON CROSTINI

Applewood smoked bacon and baked brie.

BEEF TENDERLOIN CROSTINI

Shaved beef tenderloin, capers, and whipped horseradish.

NEW ZEALAND LAMB "LOLLIPOPS"

Blackberry gastrique. Eight servings per rack. Sold in two rack quantities. **GF, DF**

CHICKEN SATAYS

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

CAPRESE PICKS

Ciliegine mozzarella, grape tomatoes, basil pesto, and balsamic reduction. **V, GF, Contains Nuts**

PETITE SPICY CRAB CAKES

Cajun remoulade. **GF, DF**

DEVEILED EGGS

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

FINGER SANDWICHES

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

COLD COCKTAILS SANDWICHES

All served with shaved romaine lettuce and vine ripened tomatoes. CHOOSE FROM: Turkey, Black Forest ham, roast beef, OR veggie. Minimum 3 dozen of any one kind.

Chicken Salad on Mini Croissant **DF**

HOT SLIDERS

All served warm with rolls. CHOOSE FROM: Pulled pork OR Santa Maria style beef sirloin served with BG BBQ sauce and pickles. Minimum 5 dozen of any one kind.

HOT CRISPY CHICKEN SLIDERS

Buffalo sauce, smoked tomato aioli, and pickles. Minimum 5 dozen. Service staff required. **DF**

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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.

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

Scrambled eggs layered with crispy bacon, pepper jack cheese, fresh spinach & potatoes O'Brien. **GF**

TOFU SCRAMBLE

Tofu, spinach, peppers, onions, potatoes. **VG, GF, Contains Soy**

GRANDE BREAKFAST BURRITO BAG

Served warm in a tomato-basil tortilla with roasted tomato salsa on the side.

Choose from:

Meat: Sausage, hash brown potatoes, cheese, scrambled eggs, chilies.

Vegetarian: Hash brown potatoes, cheese, scrambled eggs, chilies. **V**

Hombre: Chorizo, hash brown potatoes, scrambled eggs, peppers, jalapenos, jack cheese.

BREAKFAST A LA CARTE

\$150 minimum for delivery.

BREAKFAST ENCHILADAS

HALF PAN SERVES 12-15

FULL PAN SERVES 25-30

Corn tortillas layered with pepper jack and cheddar cheese, farm fresh scrambled eggs and pork green chili. Cholula on the side. **GF** (Vegetarian also available)

FRITTATAS

HALF PAN SERVES UP TO 15

FULL PAN SERVES 20-25

BEC: Swiss cheese, bacon, onion, potatoes. **GF**

JARDIN: Artichoke hearts, piquillo peppers, Boursin cheese. **GF**

ESPANOLA

Eggs, potatoes, onions, EVOO. **DF, GF, V**

ALL INCLUSIVE BREAKFAST BUFFETS

Paper goods are included.

15-person minimum. Priced per person.

CONTINENTAL

Fresh fruit, breakfast breads, healthy bars, donuts, muffins & pastries, locally roasted regular coffee, cream, and sugar. **V**

COLORADO CLASSIC

Scrambled eggs, potatoes O'Brien, Applewood smoked bacon and sausage. Ketchup and Cholula. **GF**

BREAKFAST TACO BAR

Local flour tortillas, scrambled eggs, potatoes O'Brien, pepper jack cheese, pico de gallo, Cholula.

With your choice of:

Applewood smoked bacon OR chorizo.

OR choose both proteins

Vegan sausage available

FRUIT & YOGURT BAR

Greek yogurt, fresh fruit, mixed berries, and granola. **V**

BISCUITS & GRAVY BAR

Buttermilk and cheddar-jalapeno biscuits, with chorizo sausage and mushroom gravies, and breakfast potatoes.

FRENCH TOAST BAR

Cinnamon apples, mixed berry compote, bacon-caramel sauce, whipped butter, warm maple syrup and whipped cream.

CHILAQUILES BAR

Scrambled eggs, ancho chili, pepper jack, and cheddar cheeses, crispy corn tortilla chips, with guacamole, jalapenos and a variety of salsas and hot sauces. **GF, V**

BREAKFAST

ADD ONS

POTATOES O'BRIEN V, GF, DF
SMALL SERVES 15-20
LARGE SERVES 25-30

APPLEWOOD SMOKED BACON GF, DF
SMALL 30 PEICES
LARGE 50 PIECES

MAPLE-BLACK PEPPER BACON GF, DF
SMALL 30 PEICES
LARGE 50 PIECES

TURKEY BACON GF, DF
SMALL 30 PEICES

POLIDORI BREAKFAST SAUSAGE LINKS GF, DF
SMALL 30 PEICES
LARGE 50 PIECES

Vegan Sausage Patties
VG, GF, DF, Contains Soy

SCRAMBLED EGGS V, GF
SMALL SERVES 12-15
LARGE SERVES 25-30

FRUIT SALAD
Assorted fresh seasonal fruit and berries. Serves
15-20. **VG, GF**

**BREAKFAST BREADS, PASTRIES, DONUTS,
HEALTHY BARS, AND MUFFINS V, Contains
Nuts**

PETITE SERVES 10-15
SMALL SERVES 15-20
MEDIUM SERVES 20-35
LARGE SERVES 35-50

CREAMY OATMEAL
SERVES 20 TO 30
Irish steel-cut oats with brown sugar, butter,
warm cream and 2% milk on the side. **V**

YOUR CHOICE
WHIPPED BUTTER – HALF PINT V, GF
BERRY COMPOTE – HALF PINT V, GF
LEMON CURD – HALF PINT V, GF

PORK GREEN CHILI GF, DF
SERVES 25-50
Vegetarian available **V, GF, DF**

WHOLE FRESH SEASONAL FRUIT
Apples, bananas, oranges, and seasonal
favorites. **GF, DF, VG**

ASSORTED GREEK YOGURTS GF, V

ATTENDED STATIONS

Priced per person. Requires 15-person minimum. Service staff required.

OMELET BAR
Farm fresh eggs, ham, spinach, peppers, onion,
mushrooms, Swiss, cheddar, and pepper jack
cheeses, crumbled bacon, jalapenos, fire
roasted salsa, and salsa verde. **GF**

SUNNYSIDE
Eggs cooked to order, scrambled eggs,
breakfast potatoes, vegetarian green chili. **GF, V**

BREAKFAST BEVERAGES

Priced per person. Requires 15-person minimum.

LOCALLY ROASTED COFFEES
Includes cream, sugars, cups and stirrers.

REGULAR OR DECAF COFFEE
REGULAR AND DECAF COFFEE
COFFEE BY THE BOX (PORTABLE)
Includes twelve 8 oz cups, cream, sugars and
stirrers.

ASSORTED FOIL-WRAPPED HOT TEAS
Hot water, lemon, honey.

CREAMY HOT CHOCOLATE
HOT SPICED APPLE CIDER
ORANGE JUICE
CRANBERRY JUICE
BOTTLED WATER

LUNCH

A minimum order of 15 guests. \$150 minimum for delivery.

BOXLESS LUNCHES

All Boxless Lunches include kettle chips and a freshly baked cookie neatly packed in our signature bag with cutlery, condiments, and salad dressings on the side.

TURKEY AND SWISS SANDWICH

9 Grain wheat, tomato, romaine.

ITALIAN GRINDER SANDWICH

Tomato, romaine, pepperoni, salami, pepperoncini, provolone, crunch roll.

PICNIC BASKET CHICKEN SALAD SANDWICH

9 Grain wheat, tomato, romaine.

ROAST SIRLOIN OF BEEF AND CHEDDAR SANDWICH

Crunch roll, tomato, romaine.

CALIFORNIA CLUB SANDWICH

9 Grain wheat, honey-roasted turkey breast, bacon, romaine, tomato, avocado spread.

VEGGIE WRAP

Classic hummus, baby spinach, sun-dried tomatoes, red onion, romaine, and house vinaigrette, in a tomato-basil tortilla. **V, DF**

CHICKEN CAESAR WRAP

Grilled chicken, cherry tomatoes, romaine, crumbled croutons, Caesar dressing, in a tomato-basil tortilla.

CURRY CHICKEN SALAD WRAP

Red grapes, tomato, and black sesame seed, in a tomato-basil tortilla.

SHAVED BRUSSELS & BABY KALE SALAD

Red onions, candied walnuts, dried cranberries, cherry tomatoes, shredded carrots, and maple-sherry vinaigrette. **V, GF, Contains Nuts**

COBB SALAD

Crisp romaine, grilled chicken breast, tomatoes, bacon, avocado, and hard boiled egg. Bleu cheese crumbles and house vinaigrette. **GF**

PB HOUSE SALAD

Mixed greens, cherry tomatoes, carrots, pepperoncini, fried chickpeas and house vinaigrette. **VG, GF**

OUTTA THE BOX LUNCHES

Our Boxless Lunches can also be served deconstructed as a buffet.

ADD GRILLED CHICKEN

DELI BLOCK

BUILD YOUR OWN SANDWICHES

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

Includes: honey roasted turkey breast, smoked Black Forest ham, roast sirloin of beef, sharp cheddar, Swiss, provolone, assorted breads, lettuce, tomato, Dijon mustard, and mayonnaise. Kettle chips and pickles included.

PETITE SERVES 10-15

SMALL SERVES 15-20

LARGE SERVES 25-30

SALADS

Priced per person. Minimum order of 15 guests.

HOUSE TOSSED SALAD

Grape tomatoes, fried chickpeas, shredded carrots, pepperoncini, croutons, house vinaigrette and buttermilk ranch. **V, GF**

Add grilled chicken

SHAVED BRUSSELS & BABY KALE

Shaved Brussels sprouts, red onion, baby kale, candied walnuts, dried cranberries, shredded carrots, and maple-sherry vinaigrette. **V, GF, DF**

SOUTHWEST SALAD

Shaved mixed greens, roasted corn, black beans, red onion, cucumbers, tomatoes, pepitas, and cilantro-lime vinaigrette. **V, GF, DF**

CAESAR SALAD

Crisp romaine, fresh parmesan and house-made croutons tossed with Caesar dressing, lemon juice and black pepper. **V**

TUSCAN PASTA SALAD

Sundried tomatoes, fresh basil, parmesan, feta, fresh vegetables and tortellini, tossed in our house vinaigrette. **V**

CHICKEN SALAD

Sold by Pint or Quart

Chicken breast, sour cream, mayo, pineapple, dill, sliced almond, and Tamari. **GF**

MEDITERANIAN SALAD

Artistically served **“family style.”** Crisp romaine, artichoke hearts, olives, tomatoes, red onion, salami and mozzarella with house vinaigrette.

Serves 10-15. GF

THE GREEK

Served **“family style.”** Crisp romaine, tomatoes, feta, cucumber, olives, red onion, parsley, house vinaigrette. **Serves 10-15. V, GF**

SOUPS

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

BUTTERNUT SQUASH SOUP

Roasted butternut squash, sage browned butter, and spiced pepitas.(Seasonal) **V, GF**

PORK GREEN CHILI

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

CAULIFLOWER-PARMESAN

Purèed cauliflower, caramelized parmesan, smoked pepitas. **V, GF**

CHILLED WHITE GAZPACHO

Melon, cucumber, mint, and chili oil drizzle.
(Seasonal) **VG, GF**

VEGAN VEGETABLE CURRY

A warm Indian spiced coconut broth with sweet potatoes bell peppers served with jasmine rice.
VG, GF

ROASTED TOMATO BISQUE

Tomato, garlic, red pepper and heavy cream.
V, GF

ALL INCLUSIVE BUFFETS

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

FLAVORS OF MEXICO

Pollo Verde Casserole: Layers of chicken, tomatillo salsa, sour cream, corn tortillas, jack and cheddar cheeses. Served with cilantro rice, calabacitas, and chipotle frijoles with cotija cheese on the side. **GF**

VEGETABLE CURRY

Thai style, with lively spices and fresh seasonal vegetables. Served over jasmine rice with salad and warm buttered garlic baguette. **VG, GF**

LASAGNA DINNER

House salad, house vinaigrette, warm buttered garlic baguette.

CHOOSE ONE: Spinach mushroom lasagna with fresh pasta sheets and creamy alfredo (V) OR lasagna Bolognese with ground beef and Italian sausage

ADD: Chef's fresh seasonal vegetable

CHICKEN SHAWARMA

Greek salad with feta, cucumbers, olives and onions, rice, shredded lettuce, tzatziki and pita bread.

PASTA BAR

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

CHOOSE ONE: GRILLED CHICKEN OR MEATBALLS OR CHOOSE BOTH

CHOOSE TWO SAUCES: Spicy marinara, Bolognese, creamy alfredo, or basil pesto.

ADD: A third sauce

ADD: GF pasta

ADD: Chef's fresh seasonal vegetable

ROASTED ROSEMARY CHICKEN

Oven roasted chicken with roasted garlic mashed potatoes, pan gravy and sautéed greens.

IMPOSSIBLE MEATLOAF

Vegan mashed potatoes with onion and garlic, grilled broccolini and cherry tomatoes. **VG, GF**

VIP SELECTIONS

May be served buffet style, plated or family style.

All dinners include house tossed salad with house vinaigrette, fresh seasonal vegetable, warm buttered garlic baguette choice of entrée(s), and choice of roasted garlic mashed potatoes or rice pilaf.

Minimum 15 guests per item. Priced per person.

CLASSIC VIP

SINGLE OR DUAL ENTRÉE:

LEMON BASIL CHICKEN

Lemon-basil beurre blanc. **GF**

SIRLOIN OF BEEF

Wild mushroom demi. **GF, DF**

IMPOSSIBLE MEATLOAF

Tomato glaze. **VG, GF**

ATLANTIC SALMON

Citrus glaze, fresh lemon. **GF, DF**

TASTE OF ARGENTINA

CHIMICHURRI CHICKEN OR STEAK

Grilled all-natural chicken breast OR sliced sirloin steak, chimichurri sauce, cilantro rice, Southwest Salad, and warm buttered garlic baguette.

BOTH CHICKEN AND STEAK ALSO AVAILABLE

DEEP DISH CASSEROLES BY THE PAN

Layered and made with the finest ingredients available.

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

POLLO VERDE

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

LASAGNA BOLOGNESE

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

SPINACH MUSHROOM LASAGNA

Fresh pasta sheets, creamy béchamel, fresh spinach, and sauteed mushrooms. **V**

CLASSIC RATATOUILLE

Layers of zucchini, eggplant, squash, bell peppers, spicy marinara. **VG, GF**

(vegan versions available)

BREAKS, SIDES, A LA CARTE

Minimum 15 guests per item or \$150 all-inclusive.

WHOLE FRUIT

Apples, bananas, oranges, and seasonal favorites. **VG, GF**

ASSORTED KETTLE CHIPS

All natural with sea salt. **V, GF, DF**

CLASSIC HUMMUS

Classic, Harissa OR Rosemary-truffle.

VG, GF

ROASTED TOMATO SALSA

SERVES 8-10 **VG, GF**

HOUSE MADE GUACAMOLE

SERVES 8-10 **VG, GF**

TORTILLA CHIPS

Four pound bag. **VG, GF**

DRESSINGS

Quart serves 16-20 guests.

HOUSE VINAIGRETTE

BALSAMIC VINAIGRETTE

MAPLE SHERRY VINAIGRETTE

HOUSE MADE RANCH

DESSERTS

DEEP DISH COBBLERS

Caramel-apple, cinnamon-peach, OR mango-lime.
Serves 35-50. **V, GF, DF**

ICE CREAM

Vanilla bean, chocolate OR strawberry. Seasonal favorites also available. **V, GF**

SUNDAE BAR

Vanilla bean ice cream with chocolate sauce, sprinkles, peanuts, cookie and candy bar crumbles, cherries and whipped cream. 25 person minimum. **V**

CAKES

10" round (serves 20-25) OR a half sheet (serves 35-50)

Carrot, vanilla bean, OR berry Chantilly (VG).
Seasonal favorites and custom cakes also available. **V**

TORTES & CHEESECAKES

Prices start at 99.00

Chocolate torte, classic NY, snickerdoodle, Bourbon-pecan. Seasonal favorites and custom cakes also available. **V**

WHOLE PIES

Apple, cherry, blueberry, peach, pecan, pumpkin-spice, ube sweet potato, OR lemon meringue. **V**

BROWNIES, BARS, & COOKIES TRAY

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

V, Contains Nuts

PETITE SERVES 10-15 (20 PIECES)

SMALL SERVES 15-25 (40 PIECES)

MEDIUM SERVES 25-50 (75 PIECES)

LARGE SERVES 50-75 (150 PIECES)

ASSORTED COOKIE TRAY

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

V, Contains Nuts

PETITE (20 PIECES)

SMALL (40 PIECES)

MEDIUM (75 PIECES)

LARGE (150 PIECES)

GLUTEN FREE COOKIE TRAY

V, GF, Contains nuts

PETITE (20 PIECES)

SMALL (40 PIECES)

GOURMET CUPCAKES

Strawberry-basil, salted caramel, chocolate cherry, triple chocolate, and vanilla bean.
Minimum 3 dozen of any flavor. **V**

FANCY PASTRIES

A selection of artistic seasonal creations, mini parfaits, petit fours, tartlets, macaroons, and chocolate dipped strawberries. 15 Person minimum. **V**

BEVERAGES

BOTTLED BEVERAGES

Complete with ice and cups.

ASSORTED CANNED SODAS

Regular and Diet.

BOTTLED WATER

ASSORTED SODAS & WATERS

PELLEGRINO: PLAIN & FLAVORED

BOTTLED ICED TEA

VIP BEVERAGE MIX

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

ALL DAY COFFEE, WATERS, SODAS AVAILABLE

COLD BEVERAGES IN DISPENSERS

Served with ice, cups, & fruit garnish.

SPA WATER

Seasonal fruit and herb combinations.

FRESH HERBAL LEMONADE

Infused with mint, rosemary, and basil.

FRESH BREWED ICED TEA

SEATTLE MARKET ORANGE CINNAMON SPICED ICED TEA

FRESH LEMONADE

LEMONADE & ICED TEA

PUNCH

Various flavors. Ask your event specialist about seasonal favorites. Prices may vary based on ingredients. A gallon serves 16-20 guests.

JUICE SELECTIONS

ORANGE JUICE

CRANBERRY JUICE

HOT BEVERAGES

REGULAR OR DECAF COFFEE

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

REGULAR & DECAF

REGULAR OR DECAF COFFEE TO GO

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

ASSORTED FOIL WRAPPED HOT TEAS

CREAMY HOT CHOCOLATE

HOT SPICED APPLE CIDER

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.

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 Monday by appointment.

ORDER DEADLINES: To help us maintain our quality and service standards, we ask that you give us a minimum of 48 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: 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 the cut-off deadline will be reviewed and, depending on the circumstances (ex: memorial services, weather, emergencies), may be accepted as 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 (not including serving staff).

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 set-ups 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 SPECIALEVENTS: 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 evens, graduation parties, open houses, holiday parties, ribbon cuttings, galas and themed events.

MATERIALS, TRANSPORT, AND EVENT

COORDINATION (MTC): This percentage is calculated on events that require set-up 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. It 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.

PICK-UP ORDERS: Pick-up orders may be scheduled between the hours of 8:00am-5:00pm Tuesday through Saturday subject to catering minimums. We can accommodate late evening pick-ups past 5 pm for an additional fee.

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.

TIPPING POLICY: Gratuity charges are automatically added to your order and range from 5-15% based on the complexity, distance, and size 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: All events require 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 packages include eco-friendly disposable-ware. We are happy to arrange for china, flatware, 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 for purchase and in stock if you would like 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.

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 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 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 48 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.