



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.

HORS D'OEUVRES

DEVILED EGGS (DF, GF)

Classic, bacon jalapeño, or fried capers and dill

TOMATO BRUSCHETTA (VG)*

Fresh tomatoes, basil chiffonade, and balsamic reduction

CAPRESE PICKS (GF, V)

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

CRISP APPLE CROSTINI (V)*

Apple compote, boursin cheese, and stone fruit chutney

CANDIED BACON & BRIE CROSTINI*

Applewood smoked bacon and baked brie

PEAR CROSTINI (V)*

Poached pear, whipped goat cheese, and burgundy onion

CHILLED WHITE GAZPACHO

SHOOTERS (GF, VG)*

Melon, cucumber, mint with a dash of chili oil

TUNA TOSTADA (DF, GF)*

Wonton crisp, togarashi spiced ahi tuna, and avocado mousse

BEEF TENDERLOIN CROSTINI*

Capers and whipped horseradish

AVOCADO RELISH CROSTINI (GF, VG, DF)*

Avocado relish, cashew ricotta, and pickled onions



HORS D'OEUVRES

BACON WRAPPED DATES (GF)

Applewood smoked bacon, medjool date, and almond paste

MINIATURE MEATBALLS

Chipotle, Swedish, honey garlic, sweet & sour, or spicy marinara

BISON MEATBALLS

Smoked gouda cream sauce

BACON STUFFED JALAPEÑOS (GF)

Stuffed with cream cheese, bacon, and cheddar cheese

CHICKEN SATAYS (GF)

Piccata, sweet chili, or buffalo-style

SOUP SHOOTERS (GF, V)*

Butternut squash or cauliflower parmesan

MAC & CHEESE BITES (V)

Truffle oil drizzle

BABY BELLAS (GF)

Sausage and spinach, or Provencal (VG)

CHICKEN WINGS

Buffalo-style, garlic parmesan, or Asian sweet chili, ranch OR bleu cheese



NEW ZEALAND LAMB LOLLIPOPS*

Blackberry gastrique. 8 servings/rack

HOT SLIDERS

5 DZ minimum

Shaved beef sirloin or pulled pork, with BG BBQ sauce, and pickles

Hot crispy chicken with buffalo sauce, smoked tomato aioli, and pickles*

SANTA FE EGGROLLS

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

VEGAN MEATBALLS (VG)

Spicy marinara or agave-garlic

VEGETABLE SPRING ROLLS (V)

Mustard-ginger dipping sauce

LINGUICA SAUSAGE BITES (GF)

Spicy Portuguese wine sausage with sweet pineapple-chili glaze

BOARDS & PLATTERS

Petite serves 10-15

Small serves 20-30

Large serves 40-50

CRUDITÉ (GF, V)

Fresh crisp vegetables served with house ranch dressing

SANTA FE VEGGIE PLATTER (GF, V)

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

BAKED BRIE EN BRIOCHE

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

OLD WORLD CHARCUTERIE

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

ARTISAN CHEESE BOARD

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

CHEESE & FRUIT PLATTER (V)

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

FRESH FRUIT PLATTER (GF, VG, V)

Freshly sliced seasonal fruit and berries



DIPS

Small serves 20-35

Large serves 50-75

CLASSIC HUMMUS (V, GF)

Dipping vegetables, tortilla chips, naan, assorted and GF crackers

QUESO (GF, V)

Warm jack and cheddar cheeses, chilies, and tortilla chips

SPINACH & ARTICHOKE DIP (GF)

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

GROUND BUFFALO

SEVEN LAYER DIP (GF)

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

NEW ENGLAND CRAB DIP (GF)

Cream cheese, jumbo lump crab meat, scallions, Old Bay, naan, assorted and GF crackers, and tortilla chips

VEGAN 7-LAYER DIP (VG)

Small serves 25-50

Large serves 50-75

Seasoned Impossible meat, frijoles, guacamole, scallions, black olives, salsa, and guajillo cashew cheese with tortilla chips



From the Sea

OYSTERS ON THE HALF SHELL (GF)

Fresh cocktail sauce, mignonette, lemons. Shucker required.
Ask your event manager about seasonal options.

SHRIMP COCKTAIL (GF)

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

BLOODY MARY OYSTER SHOOTER (GF)

Chilled vodka, Bloody Mary mix, Old Bay rim, and lemons. Shucker required.

HICKORY SMOKED SALMON PLATTER

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

PETITE SPICY CRAB CAKES

Cajun remoulade

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





Interactive Stations

Add variety and class to your event. The following items are heavy appetizers, to be served in combination with other menu selections. Minimum of 25 guests.

GOUDA MAC N' CHEESE BAR

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

STREET TACOS

Mini corn tortillas, cotija cheese, cilantro, pico de gallo, lime crema, pickled red onions

Choose from: steak, chicken, or pulled pork

QUESO BAR (GF)

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

SHOT & A BRAT (COCKTAIL SIZE)

Colorado bratwurst, brioche bun, peppers, grilled onions, mustard, and a shot of locally brewed Bristol beer

ADD: PULLED CHICKEN, PULLED PORK, IMPOSSIBLE MEAT, OR BUFFALO CHILI

BACON WALL

Candied Bacon - cracked black pepper, brown sugar, and maple bourbon. 2 pieces per person

MASHED POTATO BAR

Scallions, bacon, sour cream, shredded white cheddar cheese, and mushroom demi

CHEF & GRILLER ATTENDED STATIONS

The following stations require service staff and an additional set-up fee.

STEAK OSCAR STATION (GF)

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

HARVEST TABLE (GF, V)

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. Serves up to 75 guests.

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.

ROASTED CORN (GF, V) (SEASONAL)

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

AVOCADO BAR (SEASONAL) (GF)

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

FRENCH FRY BAR (GF)

Crispy fries with green chili and shredded jack, a selection of ketchup, piquillo aioli, seasoned salts and spices



Dinner Buffets

The Central Coast of California is famous for this unique style of BBQ. Meats are simply seasoned and grilled on our special grills over flavorful red oak. We respectfully continue this tradition and bring this delicious style of BBQ to our friends and customers all over Colorado. Minimum of 15 guests.

TRADITIONAL SANTA MARIA BBQ MENU:

SINGLE ENTREE OR DUAL ENTREE

SINGLE ENTREE INCLUDES: 6 OZ OF GRILLED BEEF TRI-TIP SIRLOIN

Roasted tomato salsa & smoky BBQ sauce on the side

WARM GARLIC BAQUETTES

Crusty french bread grilled with garlic butter

DUAL ENTREES OPTIONS:

CHOOSE FROM:

GRILLED 5 OZ RED BIRD CHICKEN BREAST (GF, DF)

Served with peach jalapeño salsa or chimichurri sauce

BEER BASTED BONE-IN CHICKEN

GRILLED PORTOBELLO MUSHROOMS (GF, VG)

Chimichurri sauce

CHOOSE TWO SIDES:

HOUSE 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)

GOUDA MAC & CHEESE (V)

Cavatappi pasta and gouda cheese baked until golden brown

SEASONAL GRILLED VEGETABLES (GF, VG, DF)

ROASTED GARLIC MASHED POTATOES (GF, V)

BABY BAKERS (GF, VG, DF)

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

*Vegan sides available



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



Dinner Buffets

The Colorado Casual includes your choice of proteins, two side dishes of your choice and everything you need for a carefree get together. Minimum of 15 guests. Service staff required. \$100 grill on site fee.

COLORADO CASUAL

CHOOSE ONE:

Includes cheddar and pepper jack cheese, brioche buns, lettuce, tomato, red onion, pickles, jalapenos, spicy mustard, ketchup, mayonnaise, and two sides.

JUICY PREMIUM 1/3 LB ANGUS BURGER

GRILLED CHICKEN BREAST

IMPOSSIBLE BURGER

BURGERS AND BRATS

ADD BACON (2 SLICES)

CHOOSE TWO SIDES:

RUSTIC HOUSE SLAW (GF, V)

Rough cut cabbage, shredded Brussels sprouts, red onion, and maple sherry vinaigrette

BAKED POTATO SALAD

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

CALICO BEANS

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

CHIPS & SALSA

Tortilla chips and house roasted tomato salsa

FRESH WATERMELON (SEASONAL)

Quartered wedges

KIDS MEAL

CHICKEN TENDERS, MAC & CHEESE, AND FRUIT SALAD

Ranch and BBQ sauce



Dinner Buffets

ULTIMATE GRILLED TACO BAR

Minimum of 15 guests. Service staff required. \$100 grill on site fee.

CHOICE OF:

JUICY GRILLED CHICKEN
GRILLED BEEF SIRLOIN STEAK
SEASONED PULLED PORK

CHOOSE ONE OR TWO

ADD ON: MAHI-MAHI OR IMPOSSIBLE MEAT 4.99 PP
CORN TORTILLAS AVAILABLE BY REQUEST

INCLUDES:

FLOUR TORTILLAS
FAJITA VEGETABLES (GF, DF)
CILANTRO RICE (GF, DF)

CHIPOTLE FRIJOLES (GF, DF)
PEPPER JACK CHEESE
SOUR CREAM

GUACAMOLE
ROASTED TOMATO SALSA
LIMES

ADD A SOUTHWEST SALAD (GF, VG)

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



Prime Dinners

Dinners include entree, bread & butter, and two sides of your choice. The following options may be set up as a traditional buffet, served plated, or family style for an additional charge. All prime dinners are beautifully presented with garnish and fresh herbs. Minimum 15 guests.

ENTRÉES – CHOOSE ONE:

OR ADD A SECOND ENTREE

FILET 6 OZ (GF, DF)

Prime beef tenderloin and smoked bacon-rosemary demi

LEMON BASIL CHICKEN 5 OZ (GF)

Fresh basil leaf, lemon wheels, and lemon beurre blanc

GRILLED ATLANTIC SALMON 6 OZ (GF, DF)

Citrus vinaigrette, lemon and herb garnish

CREOLE HONEY-ROASTED PORK LOIN 6 OZ

Peach chutney

PRIME RIB OF BEEF 8 OZ (GF, DF)

Au Jus and creamy horseradish sauce on the side

GRILLED MAHI 4 OZ (GF, DF)

Roasted red pepper remoulade or pineapple chili glaze

GRILLED SHRIMP - 6 JUMBO SHRIMP (GF)

Chipotle-lime butter, lemons

RATATOUILLE PORTOBELLO (GF, VG, DF)

Tomato, zucchini, squash, red and yellow peppers, olive oil, and herbs

GRILLED CAULIFLOWER STEAK (GF, V, VG, DF)

Roasted red pepper sauce, pine nuts

SIDES – CHOOSE TWO:

TRI-COLORED ROASTED CAULIFLOWER (GF, VG, DF)

CREAMY WHITE CHEDDAR GRITS

WHITE CHEDDAR HORSERADISH

MASHED POTATOES (GF, V)

GRILLED SEASONAL VEGETABLES (GF, V, VG, DF)

HONEY-GINGER GLAZED BABY CARROTS (GF, V, DF)

SCALLOPED POTATOES

TO ADD A SOUP OR SALAD COURSE, SEE PAGE 11



Carving Board

WHOLE ROASTS

Impressive meats and main dishes grilled over red oak.

SANTA MARIA-STYLE BEEF TRI-TIP

Sirloin beef, BBQ sauce, and roasted tomato salsa
2 lb average. Serves 6-8.

WHOLE BEEF TENDERLOIN

Guajillo rubbed, whipped horseradish
3.5 lb average. Serves 6-8.

ELK TENDERLOIN

Guajillo rubbed
2 lb average. Serves 4-5.

PRIME RIB OF BEEF

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

ROASTED CREOLE PORK LOIN

Cajun remoulad
8 lb average. Serves 12-15.

LINGUICA

Spicy Portuguese wine sausage
5 lb minimum.

CARVING BOARD STATION

\$50 set-up charge + price of meat
Includes appropriate condiments and colorful garnish

MAY INCLUDE \$100 GRILL ON SITE FEE





Salads & Soups

Can be ordered as a course or appetizer. Minimum 15 guests.

SALADS:

HOUSE TOSSED SALAD (V)

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

SPINACH & PEAR (GF, V)

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

BRUSSELS & KALE (GF, V)

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

SOUTHWEST SALAD (GF,V)

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

BLT ICEBURG WEDGE (GF)

Bacon, blue cheese, heirloom tomato, pickled red onions, chive dressing. Field chef required.

SOUPS:

ONE GALLON SERVES APPROXIMATELY 20-25 GUESTS

CHILLED WHITE GAZPACHO (GF, V)

Melon, cucumber, mint, chili oil drizzle

BUTTERNUT SQUASH SOUP (GF, V)

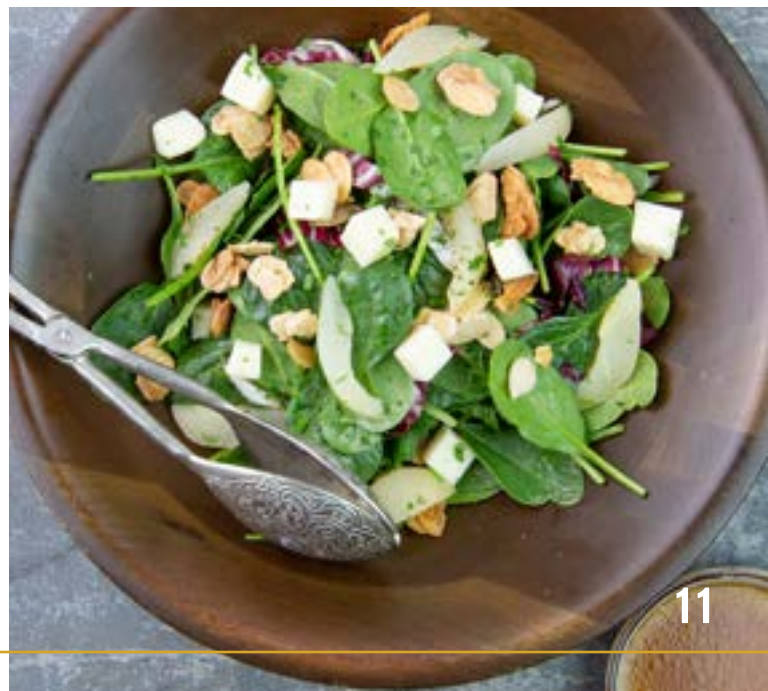
Roasted butternut squash, sage brown butter, and spiced pepitas

CAULIFLOWER PARMESAN SOUP (GF, V)

Puréed cauliflower and caramelized parmesan

PORK GREEN CHILI (GF)

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





Sides for the Table

Minimum 15 guests.

WHOLE GARLIC BAGUETTES

Baked with garlic butter

COCKTAIL ROLLS AND BUTTER

GLUTEN-FREE

3 DZ minimum

GOUDA MAC & CHEESE

Cavatappi pasta and creamy gouda cheese

CALICO BEANS

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

GRILLED SEASONAL VEGETABLES (VG)

Seasonal vegetables, olive oil, and sea salt

ROASTED BABY BAKERS

Olive oil, sea salt, and rosemary

ROASTED GARLIC MASHED POTATOES

RUSTIC HOUSE SLAW (GF, V)

Rough cut cabbage, shredded Brussels sprouts, red onions, and maple sherry vinaigrette

BAKED POTATO SALAD

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

KETTLE CHIPS

All natural with sea salt (V, GF, DF)

WATERMELON (SEASONAL) Quartered wedges

BUFFALO GALS BBQ SAUCE

PEACH JALAPENO SALSA

ROASTED TOMATO SALSA

CHIMICHURRI SAUCE

HOUSE-MADE GUACAMOLE

TORTILLA CHIPS

4 lb bag

ASSORTED FANCY CRACKERS 4 sleeves

BUFFALO GALS SEASONING Includes gift bottle & bag



Desserts

BROWNIES, BARS & COOKIES TRAY

An assortment of fresh, house-baked treats

Petite serves 10-15 (20 pieces)

Small serves 15-20 (40 pieces)

Medium serves 25-50 (75 pieces)

Large serves 50-75 (150 pieces)

FANCY PASTRIES

An impressive assortment of mini desserts, dipped strawberries, and sweet specialties
Minimum 15 guests.

IRISH BANANA BREAD PUDDING

Whiskey Caramel Sauce

1/2 Pan serves 10-12

Full Pan serves 25-30

GOURMET CUPCAKES

Strawberry basil, chocolate cherry, salted caramel, vanilla bean, or triple chocolate. Minimum 3 dozen of one flavor.

PIES

Apple, cherry, lemon meringue, blueberry, or pecan

CAKES, TORTES & CHEESECAKE

Carrot, apple spice, chocolate, chocolate torte, caramel toffee cheesecake, or vanilla bean.
Serves 12-15.

DEEP DISH COBBLER

Caramel apple, mango lime, or cinnamon-peach
Serves up to 50.

DESSERT STATIONS

Requires serving staff, additional set-up fee. 25 person minimum.

GELATO BAR

Vanilla bean, Dutch chocolate, and one seasonal gelato with seasonal toppings

MILK & COOKIES

Freshly baked cookies and mini cold milk bottles

BANANAS FOSTER, CHERRIES OR BLUEBERRIES JUBILEE

Vanilla bean ice cream, butter, brown sugar, cinnamon, and dark rum. Field Chef is required.

ROCKY MOUNTAIN S'MORES

Assorted chocolates, marshmallows, and graham crackers





Beverages

Minimum 15 guests.

CANNED & BOTTLED BEVERAGES

Includes ice and cups

ASSORTED SODAS

Regular and diet

BOTTLED WATER

VIP BEVERAGE MIX

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

HOT BEVERAGES

REGULAR & DECAF COFFEE

ASSORTED FOIL-WRAPPED HOT TEAS

CREAMY HOT CHOCOLATE

HOT-SPICED APPLE CIDER

BAR SETUPS

FULL BAR SETUP

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.

Professional bartending services are provided by our vendor partners. Please inquire.

COLD BEVERAGES IN DISPENSERS

Includes ice, cups, and fruit garnish

SPA WATER STATION

Seasonal fruit and herb-infused water station. Inquire about our current combinations. Serves 30-40.

HERBAL LEMONADE

Infused with fresh mint, rosemary, basil, and fresh lemons

PUNCH

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

JUICES

Orange or Cranberry

FRESH, BREWED ICED TEA OR LEMONADE

SEATTLE MARKET

CINNAMON-ORANGE SPICED TEA OR SWEET ICED TEA

LEMONADE & ICED TEA

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 events, 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 to serve 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.

