



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**

SMALL 145.00 / LARGE 250.00

QUESO

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

SMALL 99.00 / LARGE 150.00

SPINACH ARTICHOKE

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

SMALL 125.00 / LARGE 199.00

NEW ENGLAND CRAB

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

SMALL 215.00 / LARGE 395.00

DIP BAR

16.95 per guest

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 149.99

FRESH FRUIT PLATTER

Sliced seasonal fruit and berries.

PETITE 75.00 / SMALL 99.00/ LARGE 150.00

PLATTERS, continued

Artistically arranged, beautifully garnished

CRUDITE

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

PETITE 39.00 / SMALL 45.00/ LARGE 89.00

SANTA FE VEGGIE

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

SMALL 175.00 / LARGE 295.00

ARTISAN CHEESE BOARD

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

PETITE 150.00 / SMALL 250.00 / LARGE 425.00

OLD WORLD CHARCUTERIE

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

PETITE 150.00 / SMALL 250.00 / LARGE 425.00

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.

SERVES UP TO 75 GUESTS / 879

CHEESE AND FRUIT PLATTER

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

SMALL 150.00 / LARGE 250.00

SHRIMP COCKTAIL PLATTER 90.00/2 LB

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

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

SMOKED SALMON PLATTER 375.00

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 28.50/DZ

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

VEGAN MEATBALLS 29.99/DZ

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

ALMOND STUFFED DATES 24.99/DZ

WRAPPED IN BACON GF, Contains Nuts

MAC AND CHEESE BITES 23.99/DZ

With truffle oil drizzle. **V**

VEGETABLE SPRING ROLLS 28.00/DZ

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

BABY BELLAS 32.99/DZ

Stuffed cremini mushrooms. **V, GF, DF**

CHOOSE FROM: Italian sausage and spinach, or Provencal (Vegan).

ALL NATURAL CHICKEN WINGS 35.00/DZ

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

SANTA FE EGGROLL 34.99/DZ

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

SOUTHERN-STYLE BATTERED CHICKEN BREAST STRIPS 29.99/LB

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

AVOCADO RELISH CROSTINI 49.99/DZ

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

V, GF, DF, Contains Nuts

CRISP APPLE CROSTINI 34.99/DZ

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

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" 189.99/Two Racks

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

CHICKEN SATAYS 58.99/DZ

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

CAPRESE PICKS 49.50/DZ

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

PETITE SPICY CRAB CAKES 49.50/DZ

Cajun remoulade. **GF, DF**

DEVILED EGGS 24.50/DZ

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

FINGER SANDWICHES 39.95/DZ

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

COLD COCKTAILS SANDWICHES 65.00/DZ

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 75.00/DZ

HOT SLIDERS 58.99/DZ

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 \$68.00/DZ

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

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.

FRAMBLE D 16.99

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

TOFU SCRAMBLE 16.99

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

GRANDE BREAKFAST BURRITO BAG 16.99

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 99.00

FULL PAN SERVES 25-30 189.00

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 89.00

FULL PAN SERVES 20-25 169.00

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

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

ESPANOLA 89.00/169.00

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

ALL INCLUSIVE BREAKFAST BUFFETS

Paper goods are included.

15-person minimum. Priced per person.

CONTINENTAL 18.99

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

COLORADO CLASSIC 18.99

Scrambled eggs, breakfast potatoes, Applewood smoked bacon and sausage. Ketchup and Cholula. **GF**

BREAKFAST TACO BAR 18.99

Local flour tortillas, scrambled eggs, breakfast potatoes, pepper jack cheese, pico de gallo, Cholula.

With your choice of:

Applewood smoked bacon OR chorizo.

Choose both proteins 21.50

Vegan sausage add \$1 per guest

FRUIT & YOGURT BAR 18.99

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

BISCUITS & GRAVY BAR 18.99

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

FRENCH TOAST BAR 18.99

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

CHILAQUILES BAR 18.99

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 75.00
LARGE SERVES 25-30 120.00

APPLEWOOD SMOKED BACON GF, DF
SMALL 30 PEICES 45.00
LARGE 50 PIECES 75.00

MAPLE-BLACK PEPPER BACON GF, DF
SMALL 30 PEICES 49.00
LARGE 50 PIECES 78.00

TURKEY BACON GF, DF
SMALL 30 PEICES 45.00

POLIDORI BREAKFAST SAUSAGE LINKS GF, DF
SMALL 30 PEICES 85.00
LARGE 50 PIECES 145.00

Vegan Sausage Patties
VG, GF, DF, Contains Soy 5.00/PP

SCRAMBLED EGGS V, GF
SMALL SERVES 12-15 65.00
LARGE SERVES 25-30 120.00

FRUIT SALAD 65.00
 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 99.00
SMALL SERVES 15-20 129.00
MEDIUM SERVES 20-35 220.00
LARGE SERVES 35-50 255.00

CREAMY OATMEAL
SERVES 20 TO 30 85.00
 Irish steel-cut oats with brown sugar, butter, warm cream and 2% milk on the side. **V**

YOUR CHOICE 8.99
WHIPPED BUTTER – HALF PINT V, GF
BERRY COMPOTE – HALF PINT V, GF
LEMON CURD – HALF PINT V, GF

PORK GREEN CHILI GF, DF
SERVES 25-50 120.00/GAL
Vegetarian available V, GF, DF 85.00/GAL

WHOLE FRESH SEASONAL FRUIT 5.00/PP
 Apples, bananas, oranges, and seasonal favorites. **GF, DF, VG**

ASSORTED GREEK YOGURTS GF, V 5.00/PP

ATTENDED STATIONS

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

OMELET BAR 18.99
 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 17.99
 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 4.50
REGULAR AND DECAF COFFEE 6.95
COFFEE BY THE BOX (PORTABLE) 48.99
 Includes twelve 8 oz cups, cream, sugars and stirrers.

ASSORTED FOIL-WRAPPED HOT TEAS 3.50
 Hot water, lemon, honey.

CREAMY HOT CHOCOLATE 3.50
HOT SPICED APPLE CIDER 3.50
ORANGE JUICE 4.25
CRANBERRY JUICE 4.25
BOTTLED WATER 2.50

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.

21.50 each

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

6.50

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

195.00

SMALL SERVES 15-20

320.00

LARGE SERVES 25-30

475.00

SALADS

Priced per person. Minimum order of 15 guests.

HOUSE TOSSED SALAD 5.25

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

Add grilled chicken 6.50

SHAVED BRUSSELS & BABY KALE 8.95

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

SOUTHWEST SALAD 8.95

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

CAESAR SALAD 6.50

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

TUSCAN PASTA SALAD 19.99/QT

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

CHICKEN SALAD 22.50/PT or 45.00/QT

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

MEDITERANIAN SALAD 85.00

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

Serves 10-15. GF

THE GREEK 85.00

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 135.00/GAL

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

PORK GREEN CHILI 135.00/GAL

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

CAULIFLOWER-PARMESAN 125.00/GAL

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

CHILLED WHITE GAZPACHO 95.00/GAL

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

VEGAN VEGETABLE CURRY 95.00/GAL

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

ROASTED TOMATO BISQUE 95.00/GAL

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 19.99

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 18.99

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

LASAGNA DINNER 23.95

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 3.95/PP

CHICKEN SHAWARMA 23.95

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

PASTA BAR 24.99

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

CHOOSE ONE:

GRILLED CHICKEN OR MEATBALLS

CHOOSE BOTH for 28.95

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

ADD: A third sauce 3.75/PP

ADD: GF pasta 2.75/PP

ADD: Chef's fresh seasonal vegetable 3.95/PP

ROASTED ROSEMARY CHICKEN 18.99

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

IMPOSSIBLE MEATLOAF 23.99

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 ENTRÉE: 29.99

DUAL ENTRÉE: 32.99

LEMON BASIL CHICKEN

Lemon-basil beurre blanc. **GF**

SIRLOIN OF BEEF

Wild mushroom demi. **GF, DF**

IMPOSSIBLE MEATLOAF

Tomato glaze. **VG, GF**

ATLANTIC SALMON

Add 10.00

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

TASTE OF ARGENTINA

CHIMICHURRI CHICKEN OR STEAK 32.99

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

BOTH CHICKEN AND STEAK 34.99

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

HALF PAN 99.99 / FULL PAN 199.99

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

SPINACH MUSHROOM LASAGNA

HALF PAN 99.99 / FULL PAN 189.99

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

LASAGNA BOLOGNESE

HALF PAN 99.99 / FULL PAN 189.99

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

CLASSIC RATATOUILLE

HALF PAN 65.00 / FULL PAN 99

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

5/PP

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

ROASTED TOMATO SALSA

16.50/QT

SERVES 8-10 **VG, GF**

ASSORTED KETTLE CHIPS

1.99/PP

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

HOUSE MADE GUACAMOLE

39.99/QT

SERVES 8-10 **VG, GF**

CLASSIC HUMMUS

28.50/QT

Classic, Harissa OR Rosemary-truffle.

VG, GF

TORTILLA CHIPS

30/EA

Four pound bag. **VG, GF**

DRESSINGS

Quart serves 16-20 guests.

HOUSE VINAIGRETTE

18.99/QT

MAPLE SHERRY VINAIGRETTE

23.99/QT

BALSAMIC VINAIGRETTE

18.99/QT

HOUSE MADE RANCH

18.99/QT

DESSERTS

DEEP DISH COBBLERS **199.00/PAN**
Caramel-apple, cinnamon-peach, OR mango-lime.
Serves 35-50. **V, GF, DF**

ICE CREAM **99.00/3 GAL TUB**
Vanilla bean, chocolate OR strawberry. Seasonal favorites also available. **V, GF**

SUNDAE BAR **7.95/PP**
Vanilla bean ice cream with chocolate sauce, sprinkles, peanuts, cookie and candy bar crumbles, cherries and whipped cream. 25 person minimum. **V**

CAKES
Prices start at 99.00 for a 10" round (serves 20-25) OR 125.00 for 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 **39.95/EA**
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)	55.00
SMALL SERVES 15-25 (40 PIECES)	99.00
MEDIUM SERVES 25-50 (75 PIECES)	199.00
LARGE SERVES 50-75 (150 PIECES)	350.00

ASSORTED COOKIE TRAY
Chocolate chunk, white chocolate macadamia, oatmeal raisin, and peanut butter. **V, Contains Nuts**

PETITE (20 PIECES)	39.99
SMALL (40 PIECES)	75.00
MEDIUM (75 PIECES)	135.00
LARGE (150 PIECES)	265.00

GLUTEN FREE COOKIE TRAY
V, GF, Contains nuts

PETITE (20 PIECES)	49.99
SMALL (40 PIECES)	95.00

GOURMET CUPCAKES **55.00/DZ**
Strawberry-basil, salted caramel, chocolate cherry, triple chocolate, and vanilla bean.
Minimum 3 dozen of any flavor. **V**

FANCY PASTRIES **10.95/PP**
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 2.75

Regular and Diet.

BOTTLED WATER 2.50

ASSORTED SODAS & WATERS 3.50

PELLEGRINO: PLAIN & FLAVORED 3.95

BOTTLED ICED TEA 3.50

VIP BEVERAGE MIX 4.25

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

ALL DAY COFFEE, WATERS, SODAS AVAILABLE 8.50

COLD BEVERAGES IN DISPENSERS

Served with ice, cups, & fruit garnish.

SPA WATER 25.00/GAL

Seasonal fruit and herb combinations.

FRESH HERBAL LEMONADE 30.00/GAL

Infused with mint, rosemary, and basil.

FRESH BREWED ICED TEA 29.50/GAL

SEATTLE MARKET ORANGE CINNAMON SPICED ICED TEA 35.00/GAL

FRESH LEMONADE 25.00/GAL

LEMONADE & ICED TEA 4.99/PP

PUNCH 3.95/PP OR 35.00/GAL

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 4.25

CRANBERRY JUICE 4.25

HOT BEVERAGES

REGULAR OR DECAF COFFEE 4.50

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

REGULAR & DECAF 6.95

REGULAR OR DECAF COFFEE TO GO 42.25/BX

Locally roasted coffees to go, includes cups, sugars, assorted 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.

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 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, 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 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, 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.