



**TRUST:** Most caterers sell great food but we, at Colorado Catering, pride ourselves on providing something of much greater value: trust! We will deliver on time, your food will be excellent, our setups superb, but our relationship with you is what we value most. We will do everything within our power to provide you with exactly what you want!

Let us take your vision and transform it into the event you are imagining. From ordering the flowers to making sure that you have the perfect food made from the freshest ingredients, to professional serving staff, to exciting buffets, we do it all!

**Colorado Catering** is your means to effortless entertaining. Please call us at 303.750-0707 or visit our website at [www.coloradocatering.net](http://www.coloradocatering.net) to view us at work!

Rebecca Deshotel, General Manager

Breakfasts

Luncheons

Dinners

Hospitality

Receptions

Boxed Lunches

Coffee

&

Refreshment Breaks

Party Trays

Buffets

Picnics

Barbecues

Hors d'Oeuvres

Ice Cream Socials

Theme Parties

Cocktail Parties



## *Your Value Added*

Colorado Catering Company is well into its third decade of providing unique-custom Weddings, Cocktail Parties, Theme Events, Luncheons, and Dinner Parties in addition to our daily corporate catering. Check out some recent testimonials on our website at [coloradocatering.net](http://coloradocatering.net). We are here to guide you through each step of your event!

One of our particular strengths is customizing a function within your budgetary parameters in order to give you the largest “bang for the buck.” In our food preparation, we use only the freshest ingredients that we hand pick, paying a great deal of attention to quality both in product and in service.

In addition to our social events, we are the largest corporate caterer in the Metro area and have a unique proficiency in the development of a well-planned meeting.

Let us simplify your next catering event. We will support your successful event to the degree of participation you wish. We can, simply, deliver our product to your door, or we can handle all the details including equipment, personnel and atmosphere. ▮



## *For Your Benefit*

- We will customize a menu to your particular desires.
- Colorado Catering Company will cater events of any size.
- We would appreciate 48 hours' notice. However, if we are able to accommodate you in 24 hours or same day, we are happy to do so.
- Delivery charges include setup and pickup. Please plan a window of thirty minutes to one hour before your scheduled event for our delivery. Traffic, weather, volume of deliveries and the care we take with our signature setups may dictate when we arrive.
- Premium disposables are included. However China, silver and glassware may be obtained for a nominal additional cost.
- Service personnel may be contracted for any event. The charge is per hour per servers and per hour per bartenders and captains for the entire time your event staff is working on your party. There is a four hour minimum on charge.
- Complete bar services are also available. We can plan and order your liquor and provide all service staff. As caterers, however, we are not legally permitted to "sell" liquor so all purchase costs will be passed directly through to you with no mark up from the liquor retailer. Traditional services include glassware (either our high quality plastic ware, or glassware at a nominal additional charge), mix, fruit garnish, ice, and service equipment (pourers, jiggers, scoops, bus tubs) and appropriate sodas and soft drinks.
- All food, beverage and labor are subject to customary service charges. Eighteen percent is charged for the majority of our corporate business and twenty-one percent is charged private events and weddings that require extensive planning and production. Service charges defray the cost for our elegant equipment, buffet over covers and decorations as well as the continual training and upgrading of our professional staff.
- On corporate events, cancellations can only be accepted with a minimum of 24 hours' notice. At that time, our ordering is in place and work has already begun on your party.
- Tax exempt organizations must supply us by fax or mail with a copy of their tax exemption certificate before we bill. Tax cannot be removed after billing has occurred. In order to comply with tax exemption status, payment (either check or credit card) must be issued by the organization and cannot come from a personal account. ||



## *Cold Breakfast Buffets*

\*\*\*Cold Breakfast Buffets include Fresh Brewed Coffee and Decaf Coffee  
Orange Juice, Cranberry Juice and Apple Juice\*\*\*  
*(Assorted Hot Teas available upon request)*

*—Ten person minimum on breakfast buffets—*

### *Build Your Own Parfait Buffet*

Vanilla Yogurt served with Diced Seasonal Fruits and Berries, Granola Topping  
served with Fresh Baked Mini Muffins: Blueberry, Banana Nut and Cranberry Orange  
9.50

Yogurt Cups 2.00

### *The Express Continental*

An assortment of Blueberry, Chocolate-Chocolate Chip, and Banana Nut Muffins  
Fresh Danish including Cherry Cream Cheese, Cream Cheese,  
Apple Fritters and Bear-Claw Danish  
9.00

### *The Executive Continental*

Sliced Fresh Seasonal Fruits and Berry Display  
An assortment of Blueberry, Chocolate-Chocolate Chip, and Banana Nut Muffins  
Fresh Danish including Cherry Cream Cheese, Cream Cheese,  
Apple Fritters and Bear-Claw Danish

10.50

### *Lots of Bagels Buffet*

Warm Blueberry, Cinnamon Raisin, Caramelized Onion and New York Bagels  
Served with Raspberry, Grape and Strawberry Preserves  
Cream Cheeses: Plain, Chive and Onion, Strawberry and Avocado Spread  
Sliced Fresh Seasonal Fruits and Berry Display

10.00

### *Additions:*

***Any of the following items can be added to the above buffets:***

Fresh Whole Fruit (Bananas, Oranges and Apples) 2.00

Yogurt Cups (Peach and Raspberry) 2.00

Granola and Individual Milks 3.00

Bacon Strips (3 per person) 3.00

Sausage Links (2 per person) 3.00

Scrambled Eggs 3.00

Granola Bars 1.00

Assorted Bagels (Plain, Onion, Blueberry, Cinnamon Raisin) 3.00



## *Hot Breakfast Buffets*

*—Ten person minimum on hot buffets—*

\*\*\*Ask about our "Made to Order: Omelet Bars"\*\*\*

Each of our Hot Breakfasts includes:  
Freshly Brewed Colombian Coffee and Decaf Coffee,  
Orange Juice Cranberry Juice and Apple Juice  
**(Assorted Hot Teas available upon request)**

### *The CCC Breakfast*

Fresh Sliced Fruit Display with Seasonal Fresh Fruits and Berries  
Scrambled Eggs  
Country Style Breakfast Potatoes with Peppers and Onions  
Crispy Bacon Strips  
Savory Sausage Links  
Home Made Salsa Rojo  
Freshly Baked Mini Blueberry and Cranberry Orange Muffins  
11.00

### *Mile High Breakfast*

Fresh Sliced Fruit Display with Seasonal Fresh Fruits and Berries  
Denver Scramble with Bell Peppers, Onions, Diced Ham and Diced Tomatoes  
Topped with Melted Cheddar Cheese  
Country Style Breakfast Potatoes with Peppers and Onions  
Crispy Bacon Strips and Savory Sausage Links  
Avalanche French Toast with Warm Maple Syrup  
Fresh Baked Mini Muffins: Blueberry, Banana Nut and Orange Cranberry  
15.00

### *Fried Chicken and Waffles*

Strawberry-Peach Fruit Salad with Crunchy Granola Topping  
Crisp Southern Fried Chicken Breast  
Crispy Belgian Waffles with Warm Maple Syrup  
Southern Style Sausage Gravy served with Fluffy Buttermilk Biscuits  
Country Style Breakfast Potatoes with Peppers and Onions  
13.00

### *Southwestern Breakfast*

Honey-Lime Fruit Salad topped with Toasted Coconut  
Green Chile Scrambled Eggs  
Southwestern Breakfast Potatoes with Green Chiles, Peppers and Onions  
Crispy Bacon Strips and Spicy Mexican Chorizo Sausage Links  
Served with House Made Salsa Rojo  
Shredded Cheddar Cheese, Guacamole and Warm Flour Tortillas  
13.00



### Healthy Start

Fresh Sliced Fruit and Berry Display  
Egg White Scramble with Roasted Red Peppers, Asparagus Tips, Artichoke Hearts  
and Spring Onions  
Turkey Sausage Patties  
Served with Bran Muffins  
Vanilla Yogurt and Crunchy Granola  
12.00

### Breakfast Burrito Bar

Sliced Fresh Fruit Display  
Warm 10 inch Flour Tortillas  
Scrambled Eggs  
Sliced Chorizo Sausage, Diced Bacon, Diced Ham, Shredded Cheddar Cheese,  
Roasted Green Chiles, Sliced Jalapeño, House Made Salsa Rojo,  
Sour Cream and Guacamole  
Served with Pueblo Style Pork Green Chile  
Southwestern Breakfast Potatoes with Green Chiles, Peppers and Onion  
12.50



## *Refreshment Breaks*

### *The Afternoon Break*

Chocolate Chip, Oatmeal, and Peanut Butter Cookies  
Soft Drinks and Iced Tea  
4.75

### *The Polar Break*

Assortment of Premium Ice Cream Bars  
Frozen Yogurt Bars  
Soft Drinks, Iced Tea and Water  
6.95

### *The Midweek Sundae*

All the Fixin's for the Complete Sundae Bar including:  
Ice Cream or Frozen Yogurt, Chocolate, Caramel and Strawberry Toppings,  
Chopped Nuts, Maraschino Cherries, and Crushed Candies  
Whipped Cream, Cookie Crumbles, Brownie Crumbles  
Soft Drinks, Iced Tea and Water  
7.15

### *Popcorn*

Buttered, Caramel Corn, Cheese (one or all three)  
2.50

### *Snack Pretzels*

1.25

### *Assorted Nuts*

3.50

### *Mini Candy Bars (3)*

1.50

### *Chex Mix*

1.50

### *Assorted Chips*

1.75



## *ALa Carte*

Assorted Muffins, Danish, Bagels, Filled Croissants, Coffee Cake  
with Cream Cheese, Butter and Preserves  
2.75

Fresh Bakery Donuts (minimum dozen)  
1.60

Freshly Brewed Colombian Coffee and Decaf  
Cream, Sugar, and Splenda  
2.25 per person

Gourmet Flavored Coffees  
2.50

Bacon (3) or Sausage Patties (2) or Sausage Links (3)  
3.00

Fresh Sliced Seasonal Fruits and Berries  
3.95

Whole Fruit  
1.75

Bottled Juices  
2.50

or  
Carafe Juices (per person)  
2.50

Yogurt Cups  
2.00

with Granola  
50¢

Assorted Sodas  
1.25

Bottled Water  
1.50





## Bag & Box Lunches

### Budget Bag Lunches

Each bag lunch includes a Whole Fruit, Two Tea Cookies, Bag of Chips  
Mustard and Mayonnaise and appropriate utensils

Roast Beef and Cheddar, Turkey & Swiss or Ham & Cheddar  
on a Hoagie Roll or Whole Wheat Bread

9.00

### Box Lunches

\*10 or fewer boxes—3 choices

\*20 or fewer boxes—4 choices

\*50 or fewer boxes—5 choices

••Each box lunch is served in a clear Eco-Friendly container with your sandwich, salad or wrap••  
(sandwiches and wrap selections include Whole Fruit, Pasta Salad, Tea Cookies and appropriate utensils)  
(salad selections include salad, tea cookies and appropriate utensils)

## Box Sandwiches

Deli Sandwich (Beef, Ham or Turkey) 9.95

with Mustard and Mayonnaise packets and on Whole Wheat Bread

California Sandwich 11.50

Sliced Smoked Turkey Breast, Sliced Avocado, Sliced Cucumber, Swiss Cheese  
Lettuce, Tomato and Sprouts on your choice of a Fluffy Croissant or Fresh Hoagie Roll

Roast Beef Club Supreme 12.50

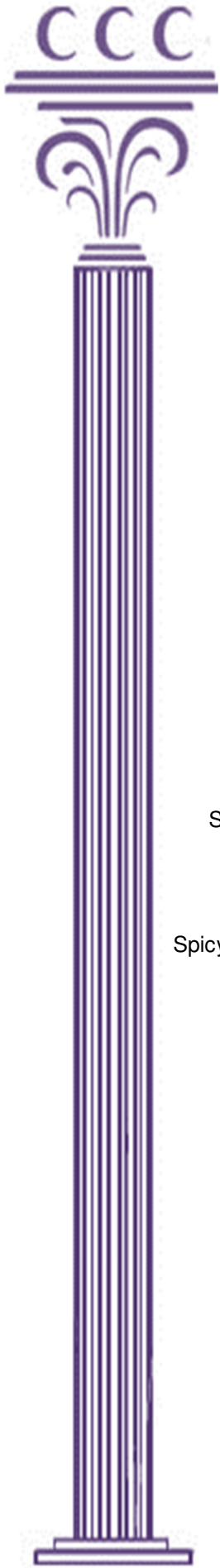
Sliced Roast Beef, Bacon Strips, Cheddar Cheese, Lettuce, Tomato and Horseradish Sauce  
served on your choice of Whole Wheat or Sourdough Bread

Smoked Turkey Club 12.00

Sliced Smoked Turkey Breast, Herbed Cream Cheese Spread, Bacon Strips, Cucumber  
Lettuce, Tomato and Sprouts served on your choice of Whole Wheat or Sourdough Bread

Italian Chicken Sandwich 12.00

Pesto Grilled Sliced Chicken Breast, Pesto Aioli, Balsamic Glaze, Sliced Mozzarella Cheese  
Lettuce and Tomato slices and Basil Leaves served on a Hoagie Roll



### *Sandwich Jambon et Fromage 12.00*

Sliced Smoked Ham, Honey Mustard, Aïoli, Sliced Swiss Cheese, Sliced Cheddar Cheese Lettuce and Tomato, served on your choice of Whole Wheat or Sourdough Bread

### *Chicken Salad Croissant 11.50*

House Made Chicken Salad, Cucumber, Lettuce and Tomato served on a Fluffy Croissant

### *Colorado Club 12.00*

Sliced Smoked Turkey, Sliced Smoked Ham, Bacon Strips, Green Chile Aïoli Sliced Swiss Cheese, Sliced Cheddar, Lettuce and Tomato served on your choice of Whole Wheat or Sourdough Bread

### *Tuscan Chicken Sandwich 11.00*

Italian Grilled Chicken Salad with Sun-dried Tomatoes, Artichoke Hearts and Fresh Leaf Basil topped with Sliced Mozzarella Cheese, Lettuce and Tomato served on a Hoagie Roll

### *Vegetarian's Delight 12.00*

Sliced Grilled Portobello Mushroom, Grilled Zucchini, Grilled Yellow Squash, Roasted Red Pepper Cucumber, Sliced Tomato, Lettuce, Avocado and Sprouts, served on your choice of Whole Wheat Bread or a Fluffy Croissant

## *Wraps-Wraps-Wraps*

### *Turkey Caesar Wrap 12.00*

Sliced Smoked Turkey, Shredded Romaine Lettuce, Shaved Parmesan Cheese and Croutons in a Flour Tortilla Wrap with Home Made Caesar Dressing

### *Buffalo Chicken Wrap 12.00*

Spicy Buffalo Seasoned Grilled Chicken, Shredded Lettuce, Diced Tomato, Crispy Bacon, Red Onion Bleu Cheese Crumbles in a Flour Tortilla Wrap, served with Bleu Cheese Dressing

### *California Chicken Wrap 12.00*

Homemade Chicken Salad, Sliced Avocado, Sprouts, Lettuce, Tomato and Thin Sliced Red Onion in a Flour Tortilla Wrap served with CCC Ranch Dressing

### *Tuscan Chicken Wrap 11.00*

Italian Chicken Salad, Sun-dried Tomato, Artichoke Hearts, Crispy Bacon Pieces, Sliced Red Onion, Lettuce, Tomato, Sliced Mozzarella in a Flour Tortilla Wrap served with Balsamic Vinaigrette

### *Grilled Veggie Wrap 12.00*

Grilled Portobello Mushrooms, Squash, Avocado, Onion, Lettuce and Tomato, in a Flour Tortilla Wrap with Herbed Cream Cheese Spread



## *Boxed Entrée Salads*

### *Chicken Caesar Salad 11.50*

Crisp Romaine Ribs, Shredded Parmesan Cheese, Croutons and Italian Rubbed Grilled Chicken Breast and served with Home Made Caesar Dressing

### *CCC Cobb Salad 12.50*

Mixed Greens topped with Julienne Turkey, Julienne Ham, Julienne Swiss and Cheddar Cheese, Sliced Hard Boiled Egg, Crispy Bacon Strips, Fire-roasted Green Chiles and Southwestern Grilled Chicken Breast Strips with a Green Chile Ranch Dressing

### *Taco Salad 11.50*

Deep Fried Tortilla Bowl filled with Mixed Greens, Southwestern Ground Beef, Shredded Cheddar Cheese, Diced Tomato, Sliced Black Olives and Green Onions served with Salsa, Guacamole and Sour Cream

### *Strawberry BBQ Salmon Salad 12.50*

Mixed Garden Greens topped with Sliced Strawberries, Bleu Cheese Crumbles, Shaved Red Onion, Strawberry BBQ Glazed Salmon served with Strawberry Balsamic Vinaigrette

### *Greek Salad 10.50*

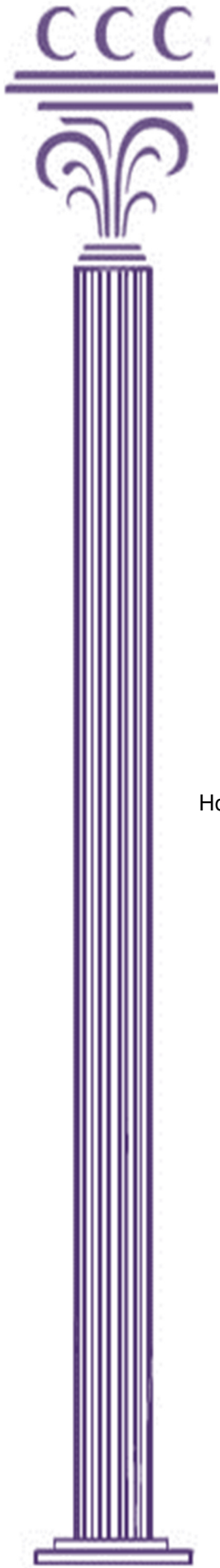
Mixed Greens topped with Kalamata Olives, Shaved Red Onion, Sliced Cucumber Diced Tomato, Feta Cheese and Peperoncini served with Red Wine Feta Vinaigrette

### *Florentine Spinach Salad 11.00*

Hand Picked Baby Spinach topped with Shaved Red Onion, Sun-dried Cranberries, Toasted Walnuts, Feta Cheese and Julienne Smoked Turkey served with Cranberry Vinaigrette

### *Tuscan Chicken Caesar Salad 12.00*

Crisp Romaine Ribs, Tuscan Chicken Salad, Quartered Artichoke Hearts Sun-dried Tomato, Shredded Parmesan Cheese and Croutons, served with Homemade Caesar Dressing



## Luncheon Buffets

We proudly introduce our new Hot Luncheon Buffets. These buffet luncheons are complete meals that include the entrée of your choice, specialty salad, appropriate starch, fresh vegetable and dessert.

**--Ten person minimum on hot buffets--**

Select from these packages as they are or contact one of our Menu Specialists for customization options.

### **\*\*Southwestern Selections\*\***

All Southwestern Selections come with:  
Southwestern Salad with Green Chile Ranch and Southwestern Vinaigrette  
Refried Beans with Melted Cheddar  
Black Bean, Lime and Cilantro Rice  
Cream-filled Churros

### The Fajita Bar

Grilled Chicken Breast Strips with Sautéed Bell Peppers and Onions  
Tender Grilled Skirt Steak with Sautéed Bell Peppers and Onions  
Warm Flour Tortillas, House-made Salsa, Shredded Cheddar Cheese, Shredded Lettuce  
Sour Cream, Guacamole and Sliced Fresh Jalapeños  
14.00

### The Taco Bar

Southwestern Sautéed Ground Sirloin, Crispy Taco Shells, Warm Flour Tortillas  
House-made Salsa, Pico de Gallo, Shredded Cheddar Cheese, Shredded Lettuce, Sour Cream,  
Guacamole and Fresh Jalapeños  
12.00

### Street Taco Station:

Pork al Pastor; Slow Roasted Pork in Pineapple Chile Rojo Sauce  
Chicken Tinga; Slow Roasted Shredded Chicken tossed with Green Chiles and Rojo Sauce,  
served with Warm Corn Tortillas, Shredded Lettuce, Diced Red Onion, Pico de Gallo,  
Salsa Verde, House-made Salsa, Sour Cream, Sliced Fresh Jalapeños and Guacamole  
12.50

### Enchilada Feast

Shredded Mexican Style Chicken Breast with Shredded Cheddar Cheese and Green Chiles wrapped in Corn Tortillas and topped with Enchilada Sauce and Shredded Cheddar Cheese  
*and*  
Southwestern Sautéed Ground Sirloin tossed with Green Chiles and Shredded Cheddar in Corn Tortillas topped with Enchilada Sauce and Shredded Cheddar Cheese  
12.00

### Santa Fe Chicken Enchiladas (2pp)

Shredded Mexican Style Chicken tossed with Shredded Cheddar Cheese and Green Chiles wrapped in Flour Tortillas and topped with a Green Chile Cream Sauce and Shredded Cheddar  
12.00



## **\*\*Italian Selections\*\***

*All Italian selections come with:  
Tuscan Caesar Salad, Warm Garlic Bread, Italian Roasted Vegetables  
and a Double Chocolate Cannoli*

### **Gourmet Pasta Bar**

Ricotta stuffed Tortellini, Penne Pasta, Alfredo Sauce, Marinara Sauce, Grilled Chicken Strips with Green Peppers and Onions, Roasted Italian Sausage with Green Peppers and Onions  
Meatballs in Marinara served with Crushed Red Chiles and Grated Parmesan Cheese  
14.50

### **Mile High Lasagna**

Layers of Pasta, Italian Sausage, Ricotta Cheese and Mozzarella topped with Marinara Sauce  
**Half Pan serves 12 people—Full Pan serves 24--12.00**

### **Vegetarian Lasagna**

Vegetarian version of the above: Spinach Sautéed Vegetables, Mozzarella and Ricotta Cheese topped with a Light Alfredo Sauce

**Half Pan serves 12 people—Full Pan serves 24--12.00**

### **Bruschetta Chicken**

Tender Italian Grilled Chicken Breast topped with Melted Parmesan Cheese, Tomato, Fresh Basil and Kalamata Olive, Bruschetta Cream Sauce paired with Bow Tie Pasta, tossed with Bruschetta Cream Sauce  
13.00

### **Bruschetta Pasta**

Bow Tie Pasta tossed with Tomato, Fresh Basil and Kalamata Olive, in a Bruschetta Cream Sauce

11.00

### **Grilled Chicken Milano**

Tender Italian Grilled Chicken Breast topped with Roasted Garlic Buds, Crimini Mushrooms Sun-dried Tomatoes and Alfredo Cream Sauce paired with Bow Tie Pasta tossed with Roasted Garlic Cream Sauce  
14.00

### **Farfalle Milano**

Bow Tie Pasta tossed with Roasted Garlic Buds, Crimini Mushrooms and Sun-dried Tomato in an Alfredo Cream Sauce

12.00

### **The Italian Feast\***

Baked Italian Herb Chicken  
*Tender Italian Grilled Chicken with Crimini Mushrooms, Bell Peppers and Red Onion in a Cacciatore Sauce, Jumbo Pasta Shells stuffed with Ricotta Cheese, Baked Rigatoni Italian Sausage sautéed with Peppers and Onions Hand -packed All Beef Meatballs Caprese Salad: Tomato Salad with Fresh Basil and Mozzarella Cheese*

*\*does not include Italian Roasted Vegetables*

17.00



## ***\*\*All American Selections\*\****

*All American selections come with:  
Fresh Farm Salad with Red Wine Vinaigrette and Ranch Dressing  
Dinner Rolls and Butter and Tea Cookies and Dessert Triangles*

### **French Dip Bar**

Thin-sliced Slow Roasted Beef served with au Jus, Green Chile Horseradish Sauce  
Sliced Gouda Cheese and Hoagie Rolls, Kettle Chips and Grilled Asparagus Fries  
13.00

### **Slow Roasted Pot Roast of Beef**

Slow Roasted and sliced Pot Roast of Beef with Rosemary Demi-Glace  
Rosemary Garlic Roasted Potatoes and Root Vegetables  
13.00

### **Baked Idaho Potato Bar**

Sea Salt rubbed Jumbo Baked Idaho Potato served with Whipped Butter, Sour Cream  
Shredded Cheddar Cheese, Sliced Jalapeños, Chopped Green Onion, Homemade Salsa,  
Bacon Bits and Texas Red Chili or Broccoli Cheddar Cheese Sauce  
13.50

### **Southwestern Meatloaf**

Baked Sirloin Meatloaf with Bell Peppers, Sautéed Onions, Jalapeños and Bacon Pieces  
topped with Spicy Tomatillo Ketchup Glaze  
Tomatillo Ketchup  
Loaded Mashed Potatoes  
Sautéed Bacon and Onion Green Beans  
13.00

### **Southern Fried Chicken Breast**

Buttermilk Marinated and Golden Fried Chicken Breast  
served with Green Chile Country Gravy, Corn O'Brien and Whipped Potatoes  
13.00

### **Louisiana Luncheon**

Creole Grilled Chicken:  
*Cajun Grilled Chicken Breast topped with Lemon-Brown Butter Sauce and Bay Shrimp*  
Bayou Red Beans:  
*Andouille Sausage, Bell Peppers, Onions and Red Kidney Beans in a Spicy Cajun Broth*  
Cajun Dirty Rice:  
*Cajun Spiced Rice Pilaf with Andouille Sausage, Bell Peppers, Onions and Celery*  
15.00





## *Smokehouse Pit Barbecue Division*

### *\*\*Wild, Wild West Barbecue\*\**

Picnics – Meetings – Birthdays – Weddings – Family Reunions – Graduations  
*“But who needs a special occasion to eat Barbeque?”*

All our meats are slow smoked with Hickory, Mesquite and Oak woods.  
Our Chef makes all his rubs and barbecue sauces from scratch.

Chef’s House Sauces: “sweet and tangy” or Carolina Sauce

#### **Hickory Smokehouse Pit Barbecue Slow Smoked Meats:**

*Our Signature Beef Brisket – Carolina Style Pulled Pork  
Boneless Honey Brushed Chicken Slow Smoked St. Louis Style Ribs  
Cajun Andouille Sausage and Beer Brats*

### *Honey Barbeque Beef Brisket & Hot Links*

Thinly Sliced, Spice-rubbed Beef Brisket  
Slow Smoked Hot Links in a White Barbeque Sauce  
Spicy Baked Beans with Burnt Brisket Ends  
Creamy Coleslaw  
Cornbread Muffins and Honey Butter  
Tea Cookies and Dessert Triangles  
16.00

### *The Flying Pig*

Slow Smoked Barbequed Pulled Pork  
with Green Chile Barbeque Sauce and Brioche Slider Buns (1pp)  
Buttermilk Marinated Southern Style Fried Chicken Breast (1pp)  
Home Style Potato Salad and Creamy Coleslaw  
Cornbread Muffins  
Tea Cookies and Dessert Triangles  
15.00

### *Tailgaters’ Choice*

*(Choice of one meat)*  
Honey Barbequed Brisket, Green Chile Barbequed Pulled Pork  
or Honey Barbequed Pulled Chicken  
Fresh Brioche Buns  
Creamy Coleslaw  
Spicy Baked Beans with Burnt Ends of Brisket  
Tea Cookies and Dessert Triangles  
13.00



## Backyard Barbeque

Quarter Pound Barbeque Spiced Hamburgers  
Quarter Pound Grilled Hot Dogs  
Brioche Buns and Hot Dog Buns

“All the Fixin’s”

Ketchup, Mustard, Mayonnaise, Sliced Cheeses, Leaf Lettuce, Sliced Tomatoes,  
Pickle Slices, Pickle Relish and Sliced Jalapeños,  
Garden Salad with Ranch and Italian Dressings, Spicy Baked Beans with Brisket Burnt Ends  
Tea Cookies and Dessert Triangles

15.50

## The Pit Master--

*Build your own BBQ Feast!*

### **Choice of two of the following Meats:**

Signature Beef Brisket, Carolina Style Pulled Pork, Mesquite Grilled Chicken Breast,  
Pulled Honey BBQ Chicken, Slow Smoked St. Louis Style Ribs  
or Andouille Sausage

### **Pick any two Sauces:**

Chef’s Sweet and Tangy, Honey Barbecue Sauce, Green Chile BBQ,  
White Barbecue Sauce or Asian BBQ

### **Pick your Bread:**

Fresh Baked Rolls, Jalapeño Corn Muffins or Buttermilk Biscuits with Whipped Honey Butter

### **Pick your Salad:**

Creamy Colorado Slaw, Home Style Potato Salad  
Farmers’ Garden Salad or Fresh Fruit Compote

### **Chose Two Accompaniments:**

Smoky Colorado Style Baked Beans, Creamy Four Cheese Baked Macaroni and Cheese,  
Marinated Flame Roasted Vegetables or Hand Mashed Russet Potatoes  
with Smoked Pork Gravy

### **Finish it off with a Dessert:**

Homemade Peach Cobbler, Fudge Brownies or Jumbo Cookies  
17.00

## Barbecue Sides:

Spicy Smoked Baked Beans with Chopped Brisket 1.95  
Western Style Pinto Beans 1.95  
Creamy Homemade Cole Slaw 1.95  
Home Style Potato Salad 1.95  
Chef’s Creamy Four-Cheese Mac ‘n’ Cheese 1.95  
Garlic Mashed Potatoes with Hearty Smoked Pulled Pork Gravy 1.95  
Sweet Corn on the Cobb 1.95

--Ice Tea, Lemonade or Fruit Punch add 1.00 per person





## *Cold Buffets*

### *Super Salad Bar*

Crisp Romaine Ribbs, Mixed Field Greens, Baby Spinach Leaves, Home Made Croutons  
Cherry Tomatoes, Sliced Cucumber, Shredded Carrots, Shaved Red Onions,  
Bleu Cheese Crumbles, Shredded Cheddar Cheese, Shredded Parmesan  
Bacon Bits, Diced Turkey Breast, Diced ham and Diced Grilled Chicken  
Grilled Portobello Mushroom Slices  
Ranch Dressing, Italian Dressing, Bleu Cheese Dressing, and Caesar Dressing  
Assorted Dinner Rolls and Butter  
11.50

### *Sandwich Buffet*

Assortment of Sandwiches including Smoked Turkey Club, Chicken Salad Croissant  
Colorado Club, Tuscan Chicken Salad and Vegetarian Delight  
Mixed Green Salad with Cherry Tomatoes, Sliced Cucumber and Shaved Red Onion  
Ranch Dressing and Italian Dressing  
Kettle Chips  
11.50

### *Caesar Salad Buffet*

Crisp Romaine Ribbs, Shredded Parmesan Cheese, Home Made Croutons  
Sliced Chicken Breast  
Home Made Caesar Dressing  
Warm Garlic Cheese Bread  
11.00

### *Colorado Cobb Salad Buffet*

Mixed Salad Greens  
Julienne Smoked Turkey Breast, Julienne Ham, Shredded Chicken Breast  
Julienne Swiss Cheese, Shredded Cheddar Hard Boiled Egg Slices,  
Bleu Cheese Crumbles, Chopped Bacon, Green Chiles  
Green Chile Ranch Dressing  
12.00

### *Deli Buffet*

Sliced Ham, Sliced Roast Beef, Smoked Turkey Breast  
Sliced Swiss and Cheddar Cheese, Hoagie Rolls and Whole Wheat Bread  
Leaf Lettuce, Sliced Tomato, Shaved Red Onion  
Pickle Spears, Mayonnaise, Stone Ground Mustard, Horseradish Sauce  
Mixed Green Salad with Cherry Tomatoes, Sliced Cucumbers and Shaved Red Onion  
Ranch Dressing and Italian Dressing  
Kettle Chips  
12.00



**\*\* Submarine Sandwiches by the Foot \*\***

All Sandwiches made by hand on a freshly baked French Loaf  
and made with Italian Salami,  
Baked Ham, Turkey Breast, Cheeses and Crisp Vegetables

Three Foot Submarine 65.00 (Serves 12-14)

Six Foot Submarine 130.00 (Serves 32-35)

**Side Salad to compliment your Sub** -- Pasta Primavera, Sour Cream & Dill Potato,  
Oriental Noodle, Fresh Fruit Compote or Kettle Chips 1.95 per person

**We do it all!**

arrangements for tents, tables, chairs, grills

lawn games ~ from croquet to water slides

custom menus

cotton candy machines, snow-cone machines

beer troughs

clowns, jugglers, face painting

petting zoo

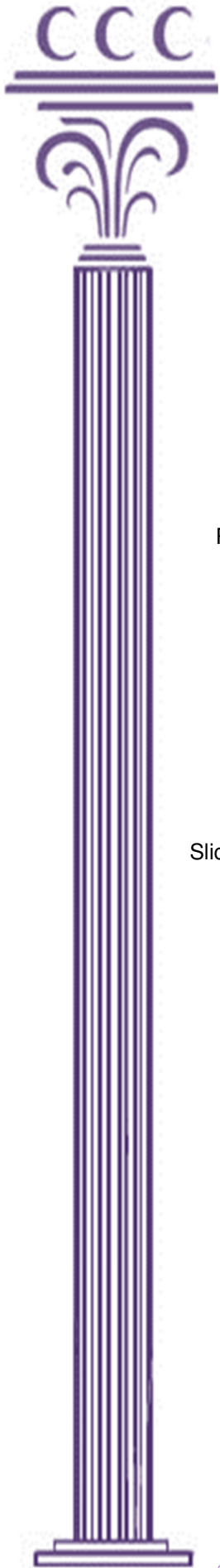
horseback rides

Staging and sound systems

décor to fit **YOUR** theme

Special pricing for groups over 500

drop-off service available, too!



## *Hors d'Oeuvre Packages*

—20 person minimum—

### *The Continental Divide*

**(Six Pieces of Hors d'Oeuvres per guest)**

Pulled Pork Crostini, Pineapple Chicken Skewers, Barbecued Meatballs  
Bacon Wrapped Water Chestnuts, Crab Stuffed Cucumber Fresh Fruit Skewers  
Dry Snack Mix  
10.10  
add Assorted Vegetable Crudités with Dip  
2.50

### *Pike's Peak Buffet*

**(Nine pieces of Hors d'Oeuvres per guest)**

Petite Crab Cakes with Red Pepper Aioli, Cajun Shrimp Skewer, Flour Tortilla Pinwheels  
Peach Brandied Meatballs, Chicken Dijonaise, Southwestern Crostini  
Petite Stuffed Baby Red Potatoes, Cream Cheese Stuffed Cherry Tomatoes  
Thai Chicken Salad in Phyllo Cups  
Dry Snack Mix  
13.00  
add Domestic Cheeses and Fruit  
4.00

### *Long's Peak Buffet*

**(Eleven pieces of Hors d'Oeuvres per guest)**

Beef Satay with Peanut Sauce, Mini Brie en Croûte  
Sliced Sausage Links with Stone Ground Mustard, Veggie Dumplings with Spicy Garlic Ponzu  
Coconut Chicken Fingers, Spanakopita with Tzatziki Sauce  
Thai Chicken Salad in Phyllo, Iced Cocktail Shrimp, California Sushi Rolls  
Petite Croissant Sandwiches  
Assorted Crostinis,  
served with Dry Snack Mix  
14.00  
add Seasonal Fresh Fruit Display  
3.25

### *Southwestern Buffet*

Jalapeño Poppers  
Smoked Chicken Quesadillas  
Southwestern Crostini's  
Fruit Skewers with Toasted Coconut  
Chicken Fajita Skewer  
Tri Colored Tortilla Chips with Queso, Guacamole and Salsa  
12.00

**add Assorted Vegetable Crudités with Dip 2.50**

**add Seasonal Fresh Fruit Display 3.25**

**add Domestic Cheeses and Fruit 4.00**



## *Hot Hors d'Oeuvres*

*—20 piece minimum—*

Coconut Batter Dipped Shrimp 2.50  
Stuffed Mushrooms with Crab or Italian Sausage 2.00  
New England Crab Cakes 2.25  
Cajun Barbecued Shrimp 2.50

Miniature Brie en Croûte 2.50  
Miniature Reubens 2.00

Meatballs Romanoff 1.50  
Swedish Meatballs 1.50  
Barbecued Meatballs 1.50  
Cajun Meatballs 1.50  
Meatballs Bourguignonne 1.50  
Williamsburg Brandied Meatballs 1.50

Beef Satay with Peanut Sauce 2.50  
Chicken Satay with Peanut Sauce 2.50

Sliced Sausage Links 1.50  
(Andouille, Kielbasa or Italian)

Black Bean and Cheese Quesadillas 2.00  
Smoked Chicken Quesadillas 2.00

Chinese Eggrolls with Hot Mustard Sauce 1.50  
Bacon Wrapped Chestnuts 1.75  
Pork Pot Stickers 1.60  
Vegetable Pot Stickers 1.60

Hot Wings 1.25  
Fried Chicken Breast Fingers 2.00  
Sesame Chicken Fingers 1.50  
Chicken Dijonaise 2.00  
Sweet and Sour Chicken Fingers 1.50  
Hawaiian Chicken Skewers 2.50  
Coconut Chicken Tenders 2.00

Spanakopita 1.75  
Stuffed Baked New Potatoes (Sour Cream and Chives) 1.75



## *Cold Hors d'Oeuvres*

—20 person minimum—

### *Display Presentations*

- Assorted Vegetable Crudités with Dip 2.75 per person
- Fresh Fruit Presentation 3.75 per person
- Cheese Board with Domestic Cheeses and Crackers 3.50 per person
- Cheese Board with Imported and Domestic Cheeses and Crackers 4.50 per person
- Assorted Fruit with Domestic Cheeses & Crackers 4.00
- Assorted Fruit with Imported and Domestic Cheese Presentation and Crackers 4.50 per person

### *American Bounty Table*

A bountiful display of flowing Fresh Vegetables, delicious Domestic Cheeses and an array of Fresh Fruit served with Crackers, Baguette Slices and Dips  
5.50 per person

### *European Bounty Table*

Includes Imported Cheeses with the above  
6.50

### *Gourmet Hummus Bar*

Sundried Tomato, Roasted Red Pepper and Macadamia Nut Hummus  
Served with Gourmet Vegetable Crudités and Pita Chips  
3.75

### *Carver Station*

#### *(for cocktail sandwiches)*

- Sliced Roast Tenderloin 6.95 per person (minimum 20)
- Roasted Rare Round of Beef, approximately 4.75 per person (minimum 30)
- Smoked or Honey Roasted Turkey Breast 3.75 per person (minimum 50)
- Bourbon Glazed Ham 3.50 per person (minimum 50)  
*with Assorted Cocktail Croissants  
and appropriate condiments for Sandwiches*

**Carver fee additional**

Brie with Assorted Crackers or French Baguette Slices  
(Baked en Croûte, Raspberry, Brown Sugar and Walnut)  
Small (1 kilo) 50.00  
Large (2.2 kilo) 100.00

- Antipasto Skewer with Baguette Slices and Crackers 2.45
- Cherry Tomatoes Stuffed with Crabmeat or Boursin Cheese 1.75



## *Cold Hors d'Oeuvres*

—20 person minimum—

- Stuffed Cucumbers with Crab Salad 1.75  
Iced Jumbo Cocktail Shrimp 2.50  
Smoked Scottish Salmon with Crackers (market)  
and Fresh Dill Sauce 2.50  
Decorated Whole Poached Fresh Salmon with Cucumber Dill Sauce and  
Tablewater Biscuits (market)  
Thai Chicken Salad in Phyllo 1.75
- Assorted English Tea Sandwiches 2.00  
Butterflied Shrimp Crostinis 2.95  
Assorted Crostini 1.75  
*(Sundried Tomato Basil Pesto, Pico de Gallo, Bleu Cheese, Boursin Cheese,  
Green Chile Pesto, Swiss & Parsley, Roast Beef and Tarragon, Southwestern)*
- Ruffled Potato Chips and Assorted Dips 1.50 per person  
Chile con Queso or Salsa, Guacamole and Chips 5.50  
Guacamole and Chips 3.95  
Chile con Queso and Chips 2.95  
Mexican Layered Terrine 3.95 per person includes chips  
Tri-Colored Corn Chips with Cucumber and Fresh Cilantro Salsa  
1.75 per person  
Tenderloin Cocktail Sandwiches on Mini Croissants 5.50  
Croissant Sandwiches (Beef, Ham, Turkey or Salad Filled) 2.75
- Assorted Flour Tortilla Pinwheels 1.75  
Ham, Asparagus, and Herbed Cream Cheese Pinwheels 1.75
- California Sushi Rolls 2.00  
Deviled Eggs 1.50  
Fresh Fruit Skewers 5 pc 2.25



## Dinner Selections

*—Ten person minimum on hot buffets—*

### Soups

Inquire about our Soups of the Day  
3.95  
Beef Chili  
3.95

### Salads

Bibb Lettuce with Orange Flower Dressing  
Spinach with Mushrooms and Creamy Bacon Dressing  
CCC Caesar  
Field Greens and Raspberry Walnut Dressing  
Tomato, Cucumber and Onion  
Mixed Garden Greens with Piñons, Orange Slices  
and Julienne of Vegetables  
Roma Tomato, Cucumber, Fresh Basil and Mozzarella Salad  
2.50

### Dressings

Raspberry Walnut Vinaigrette, Cilantro Lime Vinaigrette,  
Orange Flower Vinaigrette, Balsamic Vinaigrette,  
Gorgonzola Vinaigrette, Creamy Bacon Ranch, Italian,  
Old Fashion Ranch, Poppy seed, Honey Dijon, Southwestern Ranch,  
Fat Free Ranch, Fat Free Italian

*All Main Courses include Mixed Salad Greens, Fresh Vegetable  
plus Potato, Rice or Pasta, Rolls & Butter*

### Specialty and Combinations

4 oz. Petite Filet of Beef with Creamy Madeira Sauce  
and Grilled Salmon 25.50  
4 oz. Petite Filet of Beef with Mushrooms and Red Wine Sauce  
and Shrimp Scampi 25.50  
4 oz. Petite Filet of Beef and Lobster Tail, Sauce Béarnaise Market Price  
Medallions of Beef with Madeira Wine Sauce and  
Chicken with Supreme Sauce and Shrimp with Neptune Sauce 27.50

*\*\*\*\*\* Inquire about our Wild Game Options \*\*\*\*\**

### Entrées

*—Ten person minimum on hot buffets—*

All main courses include Tossed Salad Greens, Fresh Vegetable, Potato, Rice or Pasta  
and Freshly Baked Rolls and Butter





## Poultry

- Almond Coconut Chicken Breast 12.75
- Chicken Cordon Bleu 12.75
- Chicken Saltimbocca 12.75
- Mesquite Smoked Chicken Breast, Santa Fe 12.75
- Teriyaki Chicken Breast 12.75
- Tarragon Chardonnay Chicken 12.75
- Stuffed Chicken Breast with Apples and Almonds 12.75
- Chicken Breast, Con Salsa Verde 12.75
- Breast of Chicken California  
(Artichokes, Mushrooms and Tomatoes in Basil Cream Sauce) 12.75

## Beef

- Two 4 oz. Medallions Tenderloin Bordelaise 24.95
- Filet, au Poivre 24.50
- Grilled Filet Mignon Stuffed with Boursin Cheese  
and Port Wine Sauce 24.95
- Filet of Beef, Bourguignonne 24.95
- Twin Filets with Madeira and Béarnaise 24.95
- Beef Tips, Stroganoff with Golden Egg Noodles 12.50
- Top Sirloin Steak, Mesquite 15.50

## Pork

- Honey Cured Ham 11.50
- Pork Tenderloin with Smoked Tomatoes and Wild Mushrooms 14.50
- Current Glazed Pork Tenderloin, Sauce Robert  
or Creamy Madeira Sauce 14.75
- Spiral Cut Honey Baked Ham 13.95

## Seafood

- Lemon Pepper Broiled Salmon 15.95
- Teriyaki Ginger Salmon 15.95
- Salmon in Champagne Sauce 15.95
- Tilapia Tuscan Style 13.50
- Tilapia Cajun Style 13.50
- Tilapia with Lemon Butter Sauce 13.50

\*\*\*\*\* Inquire about our Wild Game Options \*\*\*\*\*





## Sweets

- White and Dark Chocolate Dipped Strawberries 1.75
- 3" Individual Fruit or Chocolate Mousse Tarts 2.25
- White Chocolate and Bailey Cream Tarts 2.00
- Milk Chocolate and Crème de Menthe Tarts 2.00
- Miniature French Pastries 2.00
- 1" Miniature Fruit Tarts 2.00
- 1" Miniature Chocolate Mousse Tarts 2.00
- Fudge Brownies 1.75
- White Chocolate Blondies 1.75
- Lemon Bars 1.75
- Raspberry Bars 1.75
- Dream Bars 1.75
- Fudge Nut Bars 1.75
- Frosted Brownies 2.25
- Petites Fours 2.25
- Assorted Tea Cookies .90

### Seasonal:

- Frosted Holiday Cookies 2.50
- (No minimum during Holidays)

- Homemade Chocolate Chip Cookies 1.75
- Homemade Peanut Butter Cookies 1.75
- Old Fashion Oatmeal Cookies 1.75
- White Chocolate Macadamia Cookies 1.75
- M& M Cookies 1.75

- Apple Pie 3.25
- Harvest Apple Pie 4.25
- Peach or Apple Cobbler 2.50
- Assorted Cheesecakes 3.95
- Cheesecake Cups 2.95
- Carrot Cake 4.75

## The Fresh Berry Bar

Fresh Seasonal Berries with your choice of Milk Chocolate or White Chocolate Mousse  
finished with a tart Grand Marnier Berry Sauce  
6.95

Add Pound Cake for 1.00



## *Beverages*

Assorted Canned Sodas.....	1.25
Snapples.....	2.00
Lemonade by the Pitcher.....	1.50
Iced Tea by the Pitcher.....	1.50
Sweet Leaf Iced Teas.....	2.50
Tejava Iced Tea.....	2.50
Bottle Water - Plain.....	1.50
Bottled Water - Sparkling.....	2.00
Ice Water by the pitcher.....	.50
Bottled Juices.....	2.50
(Orange, Cranberry and Apple)	
Carafes of Juice.....	2.25
(Fresh Squeezed Orange, Cranberry and Apple)	
European Roast Regular Coffee.....	2.25
European Roast Decaffeinated Coffee.....	2.25
Specialty Coffee.....	2.50
Herbal Hot Tea.....	1.50
Hot Apple Cider.....	1.50
Hot Chocolate.....	1.50
Eggnog.....	1.95
Cranberry Peach Punch.....	1.50
Cranberry Iced Tea.....	1.75
Raspberry Lemonade.....	1.75
Milk (carafe).....	1.50