


CCC



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 in 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 you have the perfect food made from the freshest ingredients, to professional serving staff, to exciting buffets, we will 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 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



CCC

Your Value Added

Colorado Catering Company is about to enter it's third decade of providing unique-custom Weddings, Cocktail Parties, Theme Events, Luncheons, Dinner Parties in addition to our daily corporate catering. Check out some recent testimonials on our website at 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.

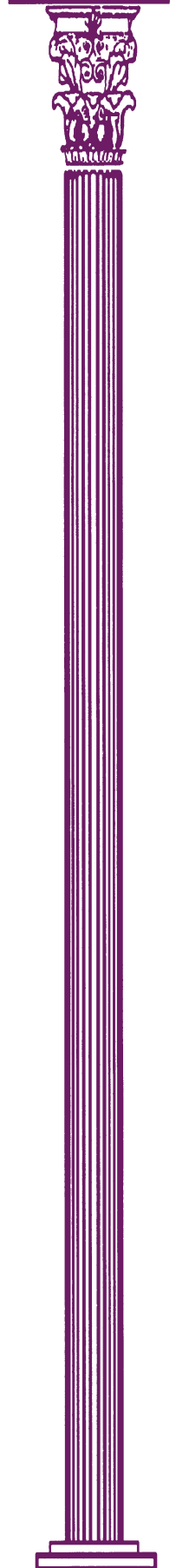
In addition to our social events, we are the largest corporate caterer in the Metro area and have a unique proficiency in the development of a well-planned meeting.

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 24 hours notice. However, if we are able to accommodate you 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. 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 plasticware, 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 overcovers 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. ☺



Breakfast Buffets

*Our breakfast pastry assortment includes a sampling from the following freshly baked goods: Bakery Danish, Gourmet Muffins, Assorted Bagels, Filled Croissants, Cherry Turnovers, Apple Strudel and Scones

The Breakfast Sundae

Freshly Squeezed Juices and Herbal Tea Selection
Chunk Fresh Seasonal Fruit and Berry Display
Fruit Yogurt Dip, Currants, Brown Sugar, Granola Topping
Assorted Sweet Breads
Freshly Brewed Colombian Coffee an Decaf,
Herbal Tea Selection
7.95
Yogurt Cups .85

The Traditional Continental

Assorted Freshly Squeezed Fruit Juices
Oven Baked Breakfast Pastries*
Preserves and Fruit Butters or Margarine
Freshly Brewed Colombian Coffee an Decaf,
Herbal Tea Selection
7.95

The Executive Continental

Assorted Freshly Squeezed Fruit Juices
Sliced Fresh Seasonal Fruits and Berry Display
Assortment of Oven Baked Breakfast Pastries *
Preserves and Butter or Margarine, Cream Cheese and Honey
Freshly Brewed Colombian Coffee an Decaf,
Herbal Tea Selection
8.80

American Continental

Assortment of Freshly Squeezed Fruit Juices
Sliced Apple Strudel
Cherry Turnovers
Oven Baked Gourmet Muffins
Freshly Brewed Colombian Coffee and Decaf
Herbal Tea Selection
8.40

Breads of All Nature

Assortment of Freshly Squeezed Fruit Juices
Sliced Specialty Sweet Breads
Butter, Preserves and Marmalades
Whole, 2% or Skim Milk
Freshly Brewed Colombian Coffee an Decaf
Herbal Tea Selection
7.40

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Muffins & More

an assortment selected from the following muffins:

Banana Nut, Blueberry, Boston Cream, Carrot,
Georgia Peach, Cherry Cheesecake, Chocolate Cheesecake,
Chocolate Chip, and Bran Muffins

Freshly Squeezed Fruit Juices

Freshly Brewed Colombian Coffee and Decaf

Herbal Tea Selection

6.40

Hot Breakfast Buffets

Each of our Hot Breakfasts includes

"Freshly Brewed Colombian Coffee and Decaf,
Herbal Tea Selection"

Egg Nog French Toast

Assortment of Freshly Squeezed Fruit Juices

Egg Nog French Toast

served with Warm Maple Syrup

Choice of Bacon Strips or Sausage Patties

Chef's Breakfast Potatoes

Oven Baked Breakfast Pastries

9.35

Add Scrambled Eggs 1.95

Southern Breakfast

Assortment of Freshly Squeezed Fruit Juices

Scrambled Eggs

Freshly Baked Biscuit, Topped with Homestyle Sausage Gravy

Chef's Breakfast Potatoes

Oven Baked Breakfast Pastries

9.45

Spotlight on Health

Assortment of Freshly Squeezed Fruit Juices

Scrambled "Egg Beaters" with Steamed Mushrooms & Asparagus

Mild Sage Turkey Sausage Patty

Individual Lo-Cal Yogurt Cups

Apricot Glazed Bran Muffins

Seasonal Fresh Fruit Platter

9.75

Southwestern Breakfast Buffet

Assortment of Freshly Squeezed Fruit Juices

Fresh Fruit Fiesta Compote with Coconut

Eggs Rancheros & Flour Tortilla

Bacon Strips & Sausage Patties

Chef's Breakfast Potatoes

Oven Baked Breakfast Pastries

9.65



Hot Breakfast Buffets

Each of our Hot Breakfasts includes
 "Freshly Brewed Colombian Coffee and Decaf,
 Herbal Tea Selection"

Green Chile Relleno Strada

Assortment of Freshly Squeezed Fruit Juices
 Baked Egg Casserole layered with Green Chiles
 Shredded Jack and Cheddar Cheeses
 Fresh Salsa Rojo
 Savory Sausage Patties
 Chef's Breakfast Potatoes
 Seasonal Fresh Fruit Platter
 Warm Flour Tortillas
 9.65

½ pan serves 12, full pan Serves 24

The New Yorker

Assortment of Freshly Squeezed Fruit Juices
 Fresh Strawberries and Cream
 Grilled Breakfast Sirloin Steak
 Scrambled Eggs
 Chef's Breakfast Potatoes and Salsa Rojo
 Freshly Baked Mini Muffins and Danish
 11.75

Denver Breakfast

Assortment of Freshly Squeezed Fruit Juices
 Fresh Seasonal Fruit Slices
 Belgian Waffles
 French Toast with Pecans
 Warm Maple Syrup
 Scrambled Eggs with Ham, Peppers, Onion and Cheese
 Crisp Bacon Strips and Sausage Patties
 Smoked Virginia Ham
 Chef's Potatoes
 Freshly Baked Mini Muffins and Danish
 14.95

Pikes Peak Brunch

Assortment of Freshly Squeezed Fruit Juices
 Santa Fe, Florentine, Quatro Fromage and Lorraine Quiche
 Cheese Blintz with Sour Cream, Blueberry and Cherry Toppings
 Chef's Breakfast Potatoes and Salsa Rojo
 Freshly Baked Mini Muffins and Danish
 9.75

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Hot Breakfast Buffets

Each of our Hot Breakfasts includes
Freshly Brewed Colombian Coffee and Decaf,
Herbal Tea Selection

Breakfast Burritos

Warm Flour Tortillas stuffed with:

Scrambled Eggs, Roasted Breakfast Potatoes, Shredded Cheese,
Chorizo Sausage and Pork Green Chile

or Vegetarian:

Scrambled Eggs, Shredded Jack and Cheddar Cheeses

Topped with Vegetarian Green Chile

accompanied by a Fresh Chunky Vegetable Salsa and Sour Cream

Sliced Fresh Seasonal Fruit Display

Assortment of Freshly Squeezed Fruit Juices

9.65

Burrito Grande Bar

as above but you build it to suite yourself

Includes: Pico de Gallo, Salsa Verde & Chulula®

10.75

Cinnamon and Sugar Churros 2.00

The CCC Skillet

Assortment of Freshly Squeezed Fruit Juices

Seasonal Fruit and Berry Presentation

Scrambled Eggs Layered with Steamed Spinach, Chef's Potatoes,
Cheddar Cheese, Diced Onions, Sautéed Mushrooms and Salsa Rojo

Freshly Baked Mini Muffins and Danish

10.25

The CCC Breakfast

Assortment of Freshly Squeezed Fruit Juices

Scrambled Eggs

Salsa Rojo

Crispy Bacon Strips

Savory Sausage Patties

Chef's Breakfast Potatoes

Freshly Baked Mini Muffins and Danish

Fresh Seasonal Fruit Compote

9.75



Refreshment Breaks

Directors' Break

Imported Cheeses and Waverly Waffers, Baked Brie with Cranberry Pomagranate Glaze,
Smoked Salmon Side with Lemon Rémoulade, Shrimp and Beef Tenderloin Crostinis
8.60 (minimum 10)

The Afternoon Break

Chocolate Chip, Oatmeal, and Peanut Butter Cookies
Soft Drinks and Iced Tea
4.50

The Polar Break

Assortment of Premium Ice Cream Bars
Frozen Yogurt Bars
Soft Drinks, Iced Tea and Water
6.70

The Midweek Sundae

All the Fixin's for the Complete Sundae Bar including:
Ice Cream or Frozen Yogurt, Chocolate, Caramel & Strawberry Toppings,
Chopped Nuts, Maraschino Cherries, and Crushed Candies
Whipped Cream, Cookie Crumbles, Brownie Crumbles
Soft Drinks, Iced Tea and Water
6.90

The Banana Split

All the Fixin's for a Banana Split including:
Vanilla Ice Cream, Chocolate Syrup, Caramel, Strawberry Topping,
Whipped Cream, Crushed Nuts, Fresh Bananas
6.20

Our Popped Popcorn

Buttered, Caramel Corn, Cheese (one or all three)
2.25

Snack Pretzels

1.00

Assorted Nuts

3.25

Mini Candy Bars

(3 per person)

1.35

Chex Mix

1.50



A La Carte:

Assorted Muffins, Danish, Bagels, Filled Croissants, Scones,
Turnovers and Assorted Nut Breads
with Cream Cheese, Butter and Preserves
1.95

Donuts (minimum dozen)
1.25

Freshly Brewed Colombian Coffee and Decaf
with Cream, Sugar, and Equal
1.75 per person

Gourmet Flavored Coffees
2.50

Bacon (3) or Sausage Patties (2) or Sausage Links (3)
2.25

Fresh Sliced Seasonal Fruits and Berries
3.25

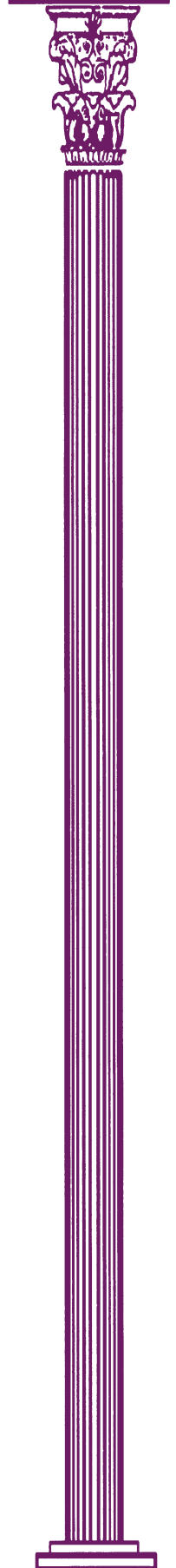
Whole Fruit
1.50

Individual Cold Cereal and Milk
2.50

Bottled Juices
2.50
or
Carafe Juices (per person)
2.25

Yogurt Cups
2.00
with Granola
50¢

Assorted Sodas
1.00
Bottled Water
1.50



Bag & Box Lunches

Each box lunch is served on a plate
in its own single serving container with salad,
fresh fruit compote, dessert of the day and appropriate utensils.

Deli Sandwich 8.20

or

Three Sandwich Halves 9.75

(one of each or all three the same)

Roast Beef, Smoked Honey Cured Ham, Roast Breast of Turkey
with

Fresh Seasonal Fruit, Chef's Choice Salad
Homemade Cookie, Fudge Brownie, White Chocolate Blondie or Lemon Bar

Budget Bag Sandwiches 7.75

Whole Fruit, Potato Chips and Jumbo Cookie

Budget Three Half Sandwich 8.75

Whole Fruit, Potato Chips and Jumbo Cookie

Kaiser Rolls, Hoagies or Croissants extra

Additionally



Albacore Tuna

on a Kaiser Roll or Fresh Butter Croissant
9.00

Chicken Breast Salad

on a Kaiser Roll or Fresh Butter Croissant
9.00

Clubhouse Sandwich

on a Fresh Butter Croissant or Sourdough
9.00

Submarine Sandwich

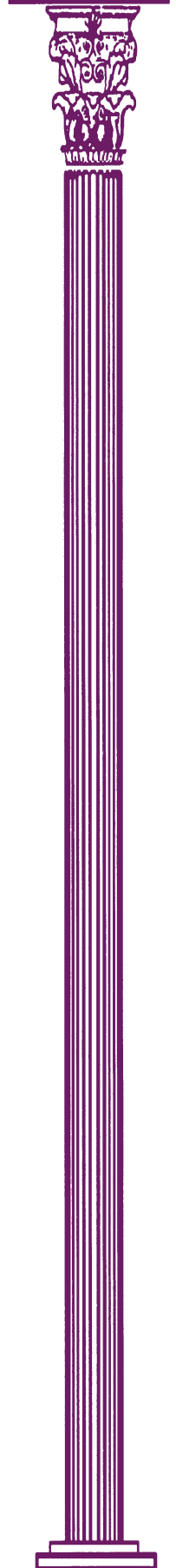
Turkey, Ham, Salami, Cheeses, Lettuce, Tomato and Italian Dressing on a French Roll
9.00

Classic Egg Salad

Just like Mom's, AA Grade Diced Fresh Eggs, CCC Seasonings, a hint of Dijon
and Fresh Mayonnaise, Lettuce and Tomato
8.25

Grilled Cajun Chicken Caesar Sandwich

Grilled Chicken Breast, Cajun Seasonings with Fresh Romaine, Asiago Cheese
a side of Caesar Dressing on a Crispy Baguette Roll
9.50



Bag and Box Lunches

California Hoagie

Turkey, Avocado, Beefsteak Tomato and Sprouts
on a Miniature Italian Loaf or Croissant
9.00

Vegetarian

Herbed Cheese, Cucumber, Lettuce, Tomato, Avocado, Sprouts,
Sliced Red Onion on Whole Wheat
9.00

Roast Beef Club Supreme

Roast Beef, Swiss Cheese, Lettuce, and Tomato on Sourdough
with Bleu Cheese Dressing on the Side
9.00

Deli Reuben

Corned Beef, Swiss Cheese and Lettuce on Light Rye,
served with Coleslaw Cup
9.00

Black Russian

Ham, Turkey, Lettuce, Tomato and 1000 Island Dressing on Pumpernickel
9.00

Gourmet Club

Turkey, Ham, Swiss Cheese and Coleslaw on Light Rye
9.00

Deli Pastrami

Pastrami, Swiss Cheese, Slaw, Lettuce and 1000 Island Dressing on Pumpernickel
9.00

Portobello Mushroom Sandwich

Marinated Grilled Portobello Mushrooms with Grilled Veggies on a Kaiser Roll
with Seasoned Onion Straws and Tarragon Cream Cheese
9.00

Pecan Chicken Salad

Chicken Salad with Pecans, Lettuce and Tomato on Whole Wheat
9.25

Williamsburg Club

Chicken Salad, Avocado, Bacon and Leaf Lettuce on Sourdough
9.00

Smoked Turkey Club

Fresh Smoked Turkey with Cream Cheese, Cucumbers,
Tomato and Lettuce on Whole Wheat
9.00



Bag and Box Lunches

Traditional Chicken Breast

Grilled Chicken Breast, Ham, Bacon, Swiss Cheese,
Lettuce and Tomato on a Kaiser Roll
9.50

Teriyaki Style Chicken Breast

Grilled Chicken Breast, Marinated in Teriyaki Sauce
Grilled Pineapple and Lettuce on a Kaiser Roll
9.50

California Chicken Breast

Grilled Chicken Breast, Avocado, Beefsteak Tomato and Sprouts
on a Miniature Italian Loaf or Croissant
9.50



Wraps-Wraps-Wraps

Flour Tortilla & Lettuce

Turkey Caesar

Turkey, Romaine, Parmesan Cheese rolled up in a Basil Pesto Tortilla
9.00

Vegetarian

Garden Vegetables with Herbed Cream Cheese
9.00

Tuna or Chicken Salad

Tuna or Chicken Salad with Crisp Romaine & Tomato in a Basil Pesto Tortilla
9.00

We can also create the wrap of your choice

Boxed Entrée Salads

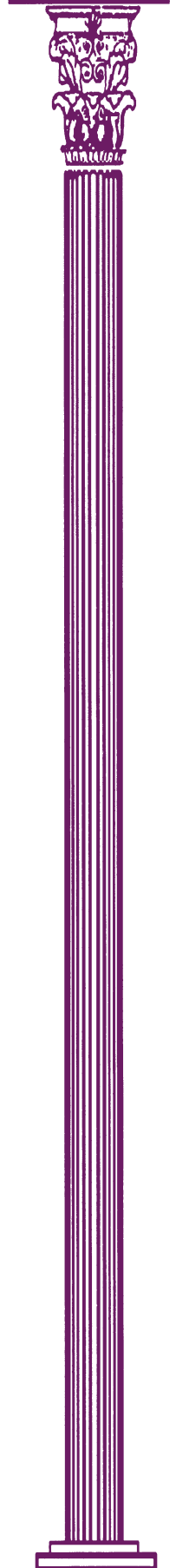
Each salad is served in its own single serving container
with fruit compote, roll, butter, dessert and appropriate utensils.

Chef's Salad

Traditional Chef with Sliced Breast of Turkey, Baked Ham, Swiss
and Cheddar Cheeses with your choice of Dressing
9.50

Chicken Breast and Mandarin Orange Salad

Marinated Sliced Breast of Chicken over Bibb Lettuce with Mandarin Orange Segments
and an Orange Vinaigrette with Roasted Almond Slices
10.50



Bag and Box Lunches

Taco Salad

Seasoned Ground Beef, Shredded Lettuce, Tomato and Cheddar Cheese with Black Olives and Salsa in a Homemade Flour Tortilla Cup
10.00

Vegetarian Mediterranean Pasta Salad

Al Dente Penne Pasta with Assorted Garden Vegetables, Black Olives and Parmesan Cheese tossed in an Italian Vinaigrette
8.75

Greek Salad

Black Olives, Feta Cheese, Red Onions, Cucumber Slices, Pepperoncini, Tomato and a special Greek Dressing
9.25
with Chicken 11.50

Garden Caesar Salad

Romaine Lettuce tossed with Homemade Croutons, Freshly Grated Parmesan Cheese and our House Caesar Dressing
8.25
with Open Fire Grilled Chicken Breast 10.50
with Broiled King Salmon Filet 11.25

Chicken Pasta Salad

Flame Grilled Breast of Chicken, Carrot and Spinach Rotilli with Assorted Garden Vegetables, Black Olives and Parmesan Cheese tossed in an Italian Vinaigrette
11.00

Florentine Spinach Salad

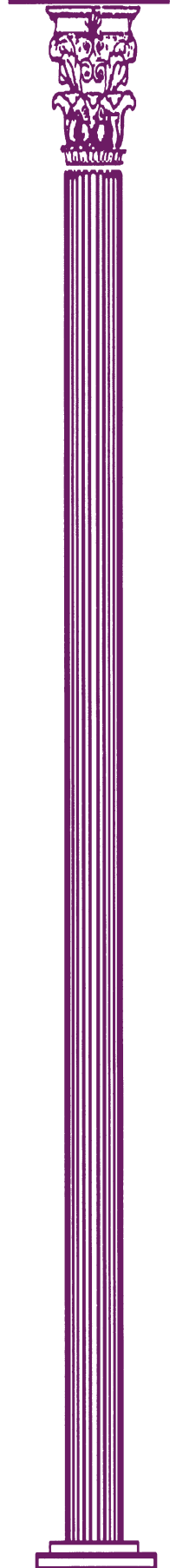
Fresh Leaf Spinach, Bacon Crumbles, Chopped Egg and Homemade Croutons Sliced Red Onion, with a Creamy Bacon Dressing
9.00
with Fire Roasted Chicken Strips 11.25

Chicken Breast Cobb

Diced Broiled Chicken Breast, Bacon and Avocado over a Bed of Iceberg Lettuce, Bleu Cheese Crumbles, with a Special Homemade Russian Dressing
10.50

Gourmet Chicken Breast Chef

Tossed Greens with Beefsteak Tomato Wedges, Egg, Black Olive and Swiss Cheese, accompanied with a Bias Cut Broiled Chicken Breast and Ranch Dressing
10.50



Budget Luncheons

9.75 per person

Our budget lunches includes the Salad of the Day, Rolls and Butter
add 1.00 for our Freshly Baked Dessert Bars or Cookies

Turkey Divan

Broccoli Spears wrapped in Baked Turkey, Supreme Sauce and Rice Pilaf

Linguine ala Pollo

Boneless/Skinless Chicken Breast, Broccoli, Tomato Wedges, Basil,
Olive Oil and Fresh Grated Parmesan Cheese in an Alfredo Sauce

Turkey & Dressing

Sliced Turkey Breast over Sage Dressing with Homemade Giblet Gravy

Chicken Parmesan

Boneless Skinless Chicken Breast, Mozzarella Cheese, Fresh Grated Parmesan,
Marinara Sauce with Spinach and Egg Fettuccini

Eggplant Parmesan

Sliced Eggplant breaded with Herb Flour and Sautéed in a Garlic Olive Oil
and Parmesan Cheese drizzled with our own Marinara Sauce
and topped with Mozzarella Cheese

Pasta Primavera

Garden Vegetables tossed with Alfredo Sauce and Parmesan Cheese
over al Denté Pasta Noodles

Chicken Ala King

Chicken, Fresh Mushrooms, Onions and Peppers in a Delicate Sherry Ala King Sauce
served over Baking Powder Biscuits or Rice

Mile High Lasagna

Our "to die for" Lasagna: Italian Sausage, Mozzarella and Ricotta Cheese
topped with a Homemade Marinara Sauce layered "almost" a Mile High

→ ½ pan serves 12, full pan serves 24

Vegetarian Lasagna

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

→ ½ pan serves 12, full pan serves 24

Louisiana Jambalaya

Cajun Dirty Rice, Spicy Chicken and Andouille Sausage
with Sautéed Vegetables

Jamaican Jerk Chicken

Open Fire Roasted Breast of Chicken,
Lime Cilantro and Black Bean Rice
Tropical Garden Salad with Jicama and Mandarin Oranges

Budget Luncheons

9.95 per person

Our budget lunches includes the Salad of the Day, Rolls and Butter
add 1.00 for our Freshly Baked Dessert Bars or Cookies

Chicken Divan

Chunked Chicken Breast, Broccoli Florets and Creamy Curry Cheddar Sauce
over Rice Pilaf

Lemon Rosemary Chicken

Rosemary Crusted Chicken Breast sautéed lightly in Olive Oil
and drizzled with fresh Lemon Juice

Garlic Ginger Chicken

Strips of Chicken Breast marinated in Ginger Sauce, dipped
in a Homemade Garlic-Ginger Batter and deep fried to a golden brown,
served over Orange Rice

Creamy Tarragon Chicken

Chicken Strips with Fresh Tarragon Cream Sauce, Sun Dried Tomatoes
and Artichoke Hearts, tossed with Penne Pasta

Chicken Picatta

Lightly floured and Sautéed Chardonnay Chicken Breast with Lemon and Capers
served over Wild Rice Pilaf

Santa Fe Chicken Enchiladas

Sliced Chicken Breast, Green Chilies, Cheddar Cheese, Flour Tortillas, a Creamy South
of the Border Sauce, with Black Bean and Cilantro Lime Rice or Refried Beans

Beef Enchiladas

Beef, Cheddar Cheese, Red Chili Sauce and Corn Tortillas,
with Black Bean and Cilantro Lime Rice or Refried Beans

Taco Bar

Sautéed Taco Meat with all the fixin's served in Terra Cotta Bowls
with Black Bean and Cilantro Lime Rice or Refried Beans...¡Olé!

Pot Roast of Beef

Julienne of Vegetables, with our own Demi-Glace and Oven Roasted Baby Red Potatoes

New England Baked Meat Loaf

Oven Roasted Baby Red Potatoes, Brown Gravy

Swedish Meat Balls

Wide Egg Noodles or Rice

Baked Potato Bar

Jumbo Idaho Russett Baked Potato with all the fixin's

Pita Bar

Pita Pockets served with an array of Meats, Cheeses and Vegetables



Budget Luncheons

9.75 per person

Our budget lunches includes the Salad of the Day, Rolls and Butter
add 1.00 for our Freshly Baked Dessert Bars or Cookies

Barbecued Beef, Slow Roasted Pulled Pork or Chicken Sandwich

Shredded Slow roasted Beef/Pork or Chicken
served with Kaiser Rolls, Tossed Salad Greens and Gourmet Baked Beans

French Dip Sandwich

Thinly Sliced Roast Beef with Dipping au Jus and Hoagie Rolls
served with Potato Chips and Tossed Salad Greens

Lemon Pepper Pasta with Chicken

Lemon Pasta with Chicken Breast Strips, Broccoli Florets and Carrots
in a smooth Cream Cheese Sauce, served with Tossed Salad Greens
and Warm Garlic Cheese Bread

Braised Beef Stroganoff

Beef Tips with a Creamy Mushroom and Wine Sauce over Wide Egg Noodles
served with Garden Salad, Rolls and Butter

Los Cabos

Broiled Breast of Chicken with an Creamy Avocado Mild Jalapeño Sauce with Bacon Strips
served with Black Bean and Cilantro Lime Rice, Garden Salad, Rolls and Butter

Shepherds Pie

Seasoned Gound Beef with Sautèed Onions and Garlic
topped with White Cheddar and Sage Whipped Potatoes
Fresh Garden Salad with two dressings
Rolls and Butter



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 Marinated Vegetables

Three Foot Submarine 45.00 (Serves 12-14)

Four Foot Submarine 60.00 (Serves 18-20)

Five Foot Submarine 75.00 (Serves 24-28)

Six Foot Submarine 90.00 (Serves 32-35)

Side Salad to compliment your Sub -- Pasta Primavera, Sour Cream & Dill Potato,
Oriental Noodle or Fresh Fruit Compote 1.25 per person



Budget Luncheons

9.75 per person

Our budget lunches includes the Salad of the Day, Rolls and Butter
add 1.00 for our Freshly Baked Dessert Bars or Cookies

Full Meal Salads

served on a large tray for self service
with Seasonal Fruit, Homemade Rolls & Butter
add 90¢ for Homemade Cookies or Dessert Bars

Super Taco Salad

Jumbo Salad with Taco Meat, Seasoned Black Beans, Cheddar Cheese, Diced Tomatoes,
Onions, Sour Cream, Salsa and Tortilla Chips

Party Chef Salad

Julienne Meats & Cheeses, Diced Egg, Tomato Wedges on a Jumbo Salad, Sliced Fresh Fruit
served with Choice of Two Dressings

Caribbean Grilled Chicken Salad

Open Fire Roasted Breast of Chicken,
chilled and served over Mixed Mesclun Greens with Jicama and Mandarin Oranges
and a lively Caribbean Vinaigrette
with Tropical Fruit and Jicama Salad
Rolls & Butter

Soup & Salad Buffet

Garden Salad and Caesar Salad
Choice of Soup
Oyster Crackers
Rolls and Butter

(10 or more people)
with Chile 2.00

Soup & Sandwich Buffet

Assorted Sandwiches of Roast Beef, Ham, Turkey and Vegetarian
Choice of Soup
Oyster Crackers
Fresh Fruit Compote

(10 or more people)

Special & Theme Buffets

Hot Pasta Bar

Cheese Tortellini and Fresh Fettuccine
served with Marinara Sauce, Alfredo Sauce, Italian Tossed Salad with two dressings
Garlic Cheese Bread, Rolls and Butter

9.95

Add: Meatballs (1.50); Italian Sausage (2.00) or Medallions of Chicken Breast Parmesan (2.50)

Italian Feast Buffet

Baked Italian Herb Chicken, Stuffed Pasta Shells with Ricotta Cheese, Rigatoni
Italian Sausage sautéed with Peppers and Onions, Meatballs
served with Italian Tossed Salad, choice of two dressings
Marinated Tomato Salad with Fresh Basil, Mozzarella Cheese, Garlic Cheese Bread

14.25

Italian Sandwich Bar

Italian Sausage and Meatballs in Marinara Sauce, Sautéed Peppers and Onions
Shredded Mozzarella Cheese, Rigatoni in Red Sauce
served with Tossed Italian Salad, Hoagie Rolls

10.25

Asian Stir Fry

Stir-Fried Chicken or Beef or a combination of both, Tossed with Oriental Vegetables
Chow Mein Noodles, Steamed White Rice or Fried Rice, Fresh Fruit Salad
and Freshly Baked Rolls and Butter

11.25

add Eggrolls with Plum Sauce 1.60

Fajita Bar

Broiled Marinated Strips of Chicken Breast and Sirloin,
Sautéed Peppers and Onions, Diced Tomatoes, Black Olives
Shredded Cheddar Cheese, Lettuce, Guacamole, Sour Cream, Fresh Salsa
Black Bean and Cilantro Lime Rice
Fresh Fruit Salad, served with Warm Flour Tortillas

12.50

add Refried Beans 1.00

Mexican Fiesta Buffet

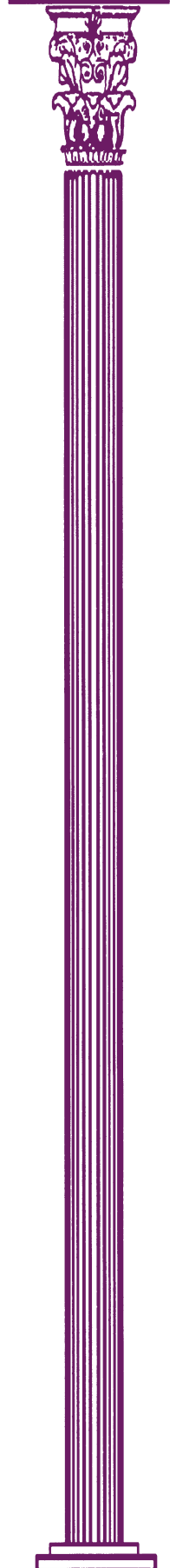
Shredded Beef and Bean Burritos; Chicken Enchiladas, Diced Onion, Shredded Lettuce
and Diced Tomato, served with Black Bean and Cilantro Lime Rice, Refried Beans
Fresh Fruit Compote and Tri-colored Corn Chips and Salsa

11.25

South of the Border

Spicy Taco Meat, Shredded Lettuce, Cheddar Cheese, Diced Tomatoes
Black Olives, Flour Tortillas, Taco Shells, Refried Beans and Black Bean and Cilantro Lime Rice
Chile Con Queso, served with Tri-Colored Corn Chips and Salsa
and Jumbo Cookies

11.25



Boardroom Menu

Gourmet Burger Bar

One Third Pound Freshly Packed Prime Ground Sirloin Patty Open Flame Grilled with assorted Hamburger Buns Sliced Cheeses, Bleu Cheese Crumbles, Bacon Rashers, Radish Sprouts and Guacamole, Roasted Garlic Aioli, Smoke House Barbecue Sauce and of course, Ketchup

12.50

Broiled Sirloin Luncheon Steak

to your taste with Gorgonzola Maitre d' Butter, Garlic Whipped Potatoes, Grilled Beefsteak Tomatoes Field Green Salad with Balsamic Vinaigrette and Feta Crumbles, Baguette Rolls & Butter

18.50

Alaskan King Salmon Steak

Chipotle Chile Butter, Haricot Verts with Roasted Piñon and Wild Rice Pilaf, Salad of the Day, Baguette Rolls & Butter

15.50

Mesquite Smoked Pork Tenderloin

with Spicy Pineapple Glaze, Brown Rice, Mesclun Greens and Orange Flower Vinaigrette

14.50

President's Buffet

Medallions of Tenderloin au Poivre and Chicken Breast marinated in Fine Herbs served with Tarragon Yogurt Sauce, Fresh Tomato, Mozzarella and Basil Salad, Spinach Salad with Bacon Dressing, Crusty French Bread and Mini Croissants, Cold Zabaglione Cream over Strawberries and Pound Cake and Fresh Fruit Compote

18.50

Directors' Salad Bar

Field Greens, Baby Spinach, Romaine Leaves, Butter Lettuce Leaves, Sliced Strawberries, Mandarin Oranges, Dried Cranberries, Artichoke Bottoms, Calamata Olives, Montrachet Sprinkles, Asiago Fingers, Piñons, Passion Fruit Vinaigrette, Aioli Crostinis, Baguette Slices and Butter

12.95

add Mesquite Chicken and Tenderloin Slices 4.50

President's Luncheon

Medallions of Tenderloin au Poivre and Chicken Breast Marinated in Fine Herbs served with Tarragon Yogurt Sauce, Fresh Tomato, Mozzarella and Fresh Basil Salad, Spinach Salad with Bacon Dressing, Crusty French Bread, Cold Zabaglione Cream over Strawberries and Pound Cake, and Fresh Fruit Compote

Cold Buffet 18.50 or **Box Lunch** 17.00

VIP Box Lunch

Tarragon Chardonnay Chicken Breast or Sesame Chicken Breast Balsamic Portobello Mushrooms, Sliced Fresh Fruit, Brie Wedge, Baguette Roll, Caesar Salad Chocolate Dipped Strawberries

13.95



Cold Buffets

Deli Buffet

Meat and Cheese Tray includes a variety of three meats and three cheeses; Assorted Breads and Rolls, tray of Sandwich Vegetables, Assorted Condiments and Pickles.
Choice of Two: Tossed Salad, Potato Salad, Pasta Salad or Fresh Fruit Compote
9.75

Sandwich Buffet

Cold Sandwich Buffet Assortment of Sandwiches including Williamsburg Club Croissant, Gourmet Club, Turkey Olé and California Hoagies with appropriate condiments, Pasta Salad Primavera, Fresh Fruit Compote
9.75

Assorted Mini Croissant Sandwiches & Salad Buffet

Assorted Sandwiches (2pp) of Roast Beef, Baked Ham, and Roast Turkey Breast on Mini Croissants, Mixed Garden Salad, Home Style Potato Salad, Crudit  and Dip, Fresh Fruit Presentation with Domestic Cheeses and Assorted Crackers
12.75

Salad Bar Buffet

Tossed Salad Greens, Fresh Spinach Salad with choice of three dressings. Assorted Toppings includes the following: Julienne of Ham and Turkey, Shredded Cheese, Sliced Mushrooms, Sliced Olives, Fresh Croutons and Diced Tomato, served with Fresh Fruit Salad, Assorted Rolls and Butter
11.25

Super Salad Buffet

Mixed Greens with Crudit  and choice of three dressings, Fresh Fruit Presentation, Seafood Salad, Albacore Tuna Salad, Chicken Salad, Penne Pasta Primavera Salad, Sour Cream and Dill Potato Salad and Assorted Rolls and Butter
12.00

Chilled Lemon Pepper Chicken Buffet

Baked Lemon Pepper Chicken with Basil Pasta Salad, Summer Orzo Salad and Tossed Green Salad, with choice of two dressings, Assorted Rolls and Butter
11.50

Don't settle for average. . .

Let Colorado Catering Company offer you everything you need to put on a great summer show. We will provide a menu that will have your guests raving, while you take all the credit. Our staff will plan everything and let you enjoy the day.

Traditional BBQ

Melt in your mouth Brisket and a sauce to write home about. All the fixin's and a great dessert.

Classy Cowboy

Buffalo, Elk, Ostrich, Spice Rubbed Ribs, Roasted Chicken, Chardonnay Brisket, are just a few options your guests may enjoy. Let us transform your little ol' ranch (backyard) into a fun afternoon/evening. Whether you are looking for passed hors d'Oeuvres, beverage service, a buffet or a served dinner, our grilled aroma's will impress your guests.

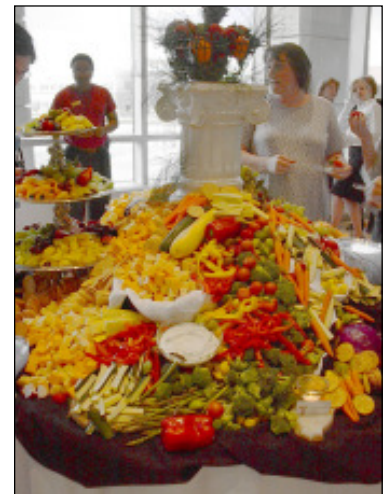
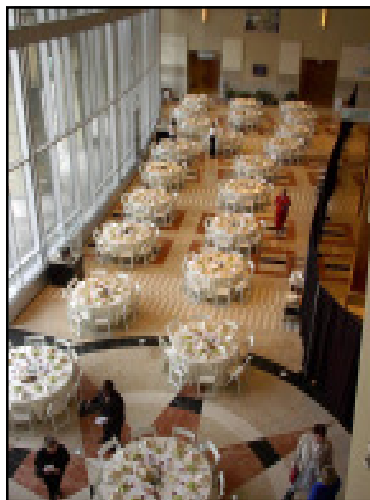
Caribbean and Margarita-Ville

Sometimes traditions are out the window. Whether by the pool or at the company picnic, bring a little Summer Breeze to all your friends, family or the office staff. Boat Drinks, Cheap sunglasses and our amazing Caribbean menus will make you the talk of the summer.



Social and Large Event Catering

- Corporate Open House
- Client Entertaining
- Company Picnics
- Holiday Parties
- Weddings
- Holiday Parties
- Gourmet Dinner
- Cocktail Receptions



Summer Fun Anytime ~ Great Picnics

WESTERN BARBECUE BUFFET

Choice of two of the following meats: Hickory Smoked BBQ Beef Brisket,
 Apple Smoked Pork Baby Back Ribs, Mesquite Grilled Chicken Breast,
 Oven Roasted Pork Loin served with Gourmet Baked Beans
 Tangy Coleslaw, Homemade Potato Salad,
 Jalapeño Corn Muffins, Rolls and Butter
 Assorted Jumbo Cookies and Dessert Bars
 12.75

TRADITIONAL

¼ Pound Hamburgers, Beer Brats with Sauerkraut, All Beef Jumbo Hot Dogs
 All the fixin's
 Sour Cream Dill Potato Salad, Tangy Coleslaw
 Jumbo Cowboy Cookies
 8.80

THE ROUNDUP

BBQ Beef Brisket and Smoked Sausages
 Tangy Coleslaw
 Gourmet Baked Beans
 Jalapeño Corn Muffins with Whipped Honey Butter
 Fudge Brownies
 10.50

OPEN FLAME KABOBS

Teriyaki Beef Kabobs
Hawaiian Chicken & Pineapple Skewers
Calyпсо Rice, Tropical Fruit Salad
Thick Sliced Sweet Breads
Mango Cream Cheese Spread
Macadamia Nut Bars
 13.75

THE HOE-DOWN

Southern Fried Chicken, BBQ Beef Brisket Sandwiches
Corn on the Cob, Traditional Potato Salad
Watermelon Wedges Cowboy Cookies
 10.50

THE CHUCK WAGON

Baby Back Ribs, Mesquite Grilled Chicken Breast
Ranch Style Beans, Corn on the Cob
Baked Potato Salad, Tangy Coleslaw
Corn Bread with Whipped Honey Butter, Harvest Apple Cobbler
 10.75



Hors d'Oeuvre Packages

The Continental Divide

(Six Pieces of Hors d'Oeuvres per guest)

Sesame Chicken Strips, Stuffed Baked New Potatoes, Meatballs Romanoff (2),
Petite Quiche Lorraine,
Ham, Asparagus Spears and Herbed Cream Cheese Pinwheels,
Miniature Tarts with Tuna Salad
Dry Snack Mix
9.50

add Assorted Vegetable Crudités with Dip 2.25

Pike's Peak Buffet

(Nine pieces of Hors d'Oeuvres per guest)

Beef or Chicken Satay, Miniature Reubens, Crab Cakes,
Chicken Dijonaise, Spanakopita, Cheese Quesadillas, Assorted Cold Crostini,
Shrimp Stuffed Cucumbers, Assorted Tortilla Pinwheels
served with Dry Snack Mix
12.25

add Domestic Cheeses and Fruit 3.75

Long's Peak Buffet

(Eleven pieces of Hors d'Oeuvres per guest)

Beef Satay with Peanut Sauce, Spanakopita, Sesame Chicken Strips, Chinese Egg Rolls,
Stuffed Mushrooms, Shrimp and Scallop Kabobs, Crab Rangoon,
Assorted Petite Croissant Sandwiches, California Sushi Rolls,
Ham, Asparagus and Herbed Cream Cheese Pinwheels,
Fresh Tomato and Basil Crostini
served with Dry Snack Mix
13.25

add Seasonal Fresh Fruit Display 3.00

The Centennial Reception (minimum of 50 guests)

Mirrored Seafood Presentation with Smoked Salmon, Trout; Assorted Caviars, Pâté,
Crackers and Miniature Breads; Chilled Crab Claws, Shrimp and Oysters on the Half Shell;
International and Domestic Cheese and Fruit Presentation;
Raw Fresh Vegetable Crudités with Spinach Dip; Filet of Beef on Garlic Croutons
with Carmelized Onion, Caper and Tarragon Sauce; Assorted Deluxe C anap es;
Celery Stuffed with Creamed Bleu Cheese; Chicken Satay; Spanakopita
32.95

CCC



Hot Hors d'Oeuvres

Coconut Batter Dipped Shrimp 2.00
Stuffed Mushrooms with Shrimp or Crab 1.75
Miniature Shrimp and Scallop Kabobs 3.25
New England Crab Cakes 1.75
Crab Rangoon 1.75
Cajun Barbecued Shrimp 2.00



Miniature Beef Wellington 2.50
Miniature Brie en Croûte 2.00
Miniature Reubens 1.75

Meatballs Romanoff .95
Swedish Meatballs .95
Barbecued Meatballs .95
Cajun Meatballs .95
Meatballs Bourguignonne .95
Williamsburg Brandied Meatballs .95

Beef or Chicken Satay with Peanut Sauce 2.00

Sliced Sausage Links .95
(Andouille, Kielbasa or Italian)

Miniature Taquitos 1.00
Mini Chili Rellenos 1.25
Mini Beef Chimis 1.40
Jalapeño Poppers 1.25

Mini Cheese Quesadillas 1.00
Black Bean and Cheese Quesadillas 1.35
Smoked Chicken Quesadillas 1.75

Chinese Eggrolls with Hot Mustard Sauce 1.25
Bacon Wrapped Chestnuts 1.50
Bacon Wrapped Scallops 2.00
Chicken Pot Stickers 1.35
Pork Pot Stickers 1.35
Vegetable Pot Stickers 1.35
Fried Spring Rolls 1.35



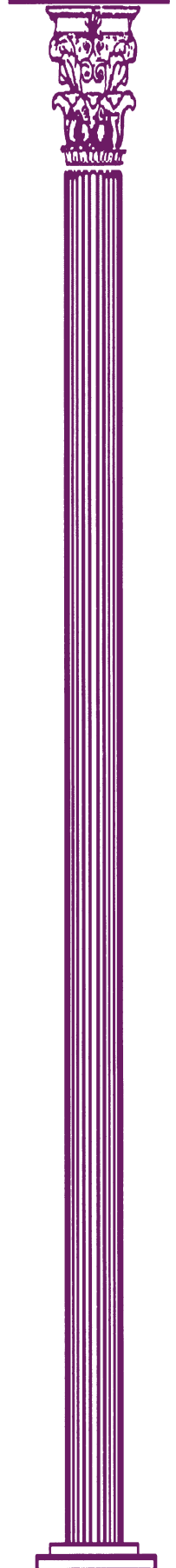
Hot Hors d'Oeuvres

- Hot Wings 1.00
- Fried Chicken Breast Fingers 1.50
- Sesame Chicken Fingers 1.05
- Sweet and Sour Chicken Fingers 1.05
- Hawaiian Chicken Skewers 1.65
- Coconut Chicken Tenders 1.65
- Mini Chicken Cordon Bleu 1.50
- Chicken Satay 1.75
- Smoked Chicken or Vegetable Cornucopias 1.75
- Herb Cream Cheese Stuffed Mushrooms 1.50
- Florentine Mushrooms au Fromage 1.50
- Spanakopita 1.50
- Assorted Miniature Quiches 1.50
- Vegetable Boursin Wontons 1.50
- Miniature Seafood Tarts 1.50
- Shrimp Creole Tarts 1.50
- Stuffed Baked New Potatoes 1.50
(Sour Cream and Chives)
- Mini Cheese Calzones 1.25
- Italian Sausage Calzones 1.50
- Parmesan Boursin Artichoke Hearts 2.00
- Assorted Crostini 1.00
*(Sundried Tomato or Basil Pesto, Bleu Cheese, Boursin Cheese,
Green Chile Pesto or Swiss and Parsley)*

Carver Station

- Sliced Roast Tenderloin 5.50 per person (minimum 20)
- Roasted Rare Round of Beef, approximately 3.50 per person (minimum 30)
- Smoked or Honey Roasted Turkey Breast 2.50 per person (minimum 50)
- Bourbon Glazed Ham 2.25 per person (minimum 50)
with Assorted Cocktail Croissants and appropriate condiments
for Sandwiches

Carver fee additional



Cold Hors d'Oeuvres

Assorted Cheese Balls 16.00 per pound
(Port Wine, Bacon and Cheddar, Herbed Cheese, Bleu, Mexican)

Brie with Assorted Crackers or French Baguette Slices
(Baked en Croûte, Raspberry, Brown Sugar and Walnut)
Small (1 kilo) 45.00
Large (2.2 kilo) 100.00

Gourmet Garden Crudités 2.25
Antipasto Skewer with Baguette Slices and Crackers 3.50
Fresh Fruit and Domestic Cheeses with Crackers 3.50

Belgian Endive with Crab and Mango Salad 1.75
Stuffed Celery: Creamed Bleu Cheese, Pimento Cheddar Cheese, or Garlic Herb Cheese 1.25
Cherry Tomatoes Stuffed with Crabmeat or Boursin Cheese 1.50
Strawberries filled with Smoked Salmon Mousse 2.25

Fresh Oysters, Mussels, and Clams on the Half Shell 2.25
Stuffed Cucumbers with Crab Salad 1.25
Iced Jumbo Cocktail Shrimp 2.25
Smoked Scottish Salmon 18.00 per pound with Crackers
and Fresh Dill Sauce
Decorated Whole Poached Fresh Salmon with Cucumber Dill Sauce and
Tablewater Biscuits 3.75 per person
Kippered Fresh Salmon Side 3.25
Fresh Mushrooms Stuffed with Shrimp or Clams 1.40
Snow Crab Claws 3.25
Peel & Eat Shrimp 18.50 per pound
Smoked Salmon Mousse Wheels 1.25

Foie Gras (Market Price) per pound
Pâté Maison 19.50 per pound
Pâté Forestière 19.50 per pound
Salmon Mousse 15.50 per pound
Smoked Trout Pâté 15.50 per pound
*includes Tablewater Biscuits and Waverly Wafers
or Fresh Sliced Baguettes*
Smoked Oysters & Clams with Ritz Crackers 4.25 per tin (serves 6)

Ruffled Potato Chips and Assorted Dips 1.25 per person
Chile con Queso or Salsa, Guacamole and Chips 3.75
Guacamole and Chips 2.75
Mexican Layered Terrine 3.75 per person includes chips
Tri-Colored Corn Chips with Cucumber and Fresh Cilantro Salsa
1.25 per person



Cold Hors d'Oeuvres

Tenderloin Cocktail Sandwiches on Mini Croissants 5.25
 Croissant Sandwiches (Beef, Ham, Turkey or Salad Filled) 2.25
 Assorted C  naps 1.50
 Assorted English Tea Sandwiches 1.75
 Miniature Tart Shells with Seafood, Chicken or Tuna Salad 1.25
 Butterflied Shrimp Crostinis 2.75
 Assorted Crostini 1.25
 (Fresh Tomato and Basil, Pico de Gallo,
 Roast Beef and Tarragon, Southwestern)
 Herbed Shrimp Crostinis 2.00
 Envuelto with Cream Cheese 1.25
 Assorted Flour Tortilla Pinwheels 1.25
 Olive and Gruy  re Stuffed Baguette 1.25
 Ham, Asparagus, and Herbed Cream Cheese Pinwheels 1.50

California Sushi Rolls 1.75
 Deviled Eggs 1.00

Fresh Fruit Skewers 5 pc 2.00

Display Presentations

Assorted Vegetable Cr  dit  s with Dip 1.75 per person
 Fresh Fruit Presentation 2.75 per person
 Hand Carved Watermelon Basket 45.00 plus fruit
 Cheese Board with Domestic Cheeses and Crackers 2.75 per person
 Cheese Board with Imported and Domestic Cheeses
 and Crackers 3.25 per person
 Assorted Fruit with Imported and Domestic Cheese Presentation
 and Crackers 3.75 per person

Mirrored Seafood Presentation

Smoked Norwegian Salmon accented with Caviars, Smoked Trout, Crab Claws,
 Cocktail Shrimp Oysters, Seafood Mousse,
 Crackers and Condiments 15.00 (minimum 50)

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 4.50 per person

European Bounty Table

Includes Imported Cheeses with the above
 5.50

Gourmet Hummus Bar

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



Luncheon & Dinner Selections

Soups

Inquire about our Soups of the Day

3.75

Beef Chili

4.75

Salads

Bibb Lettuce with Orange Flower Dressing
Spinach with Mushrooms and Creamy Bacon Dressing

CCC Caesar

Japanese Cucumber and Sprout

Field Greens and Raspberry Walnut Dressing

Carrot and Raisin

Sour Cream Cucumber

Indonesian Rice

Tomato and Onion

Mixed Garden Greens with Piñons, Orange Slices
and Julienne of Vegetables

Roma Tomato, 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, Poppyseed, Honey Dijon, Southwestern Ranch,

Parmesan Peppercorn, Fat Free Ranch, Fat Free Italian

Specialty and Combinations

4 oz. Petite Filet of Beef with Creamy Madeira Sauce
and Poached Salmon 23.25

4 oz. Petite Filet of Beef with Mushrooms and Red Wine Sauce
and Shrimp Scampi 23.25

4 oz. Petite Filet of Beef and Lobster Tail, Sauce Bèarnaise Market Price
Medallions of Beef with Madeira Wine Sauce and

Chicken with Supreme Sauce and Shrimp with Neptune Sauce 24.45

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



Entrées

Include Tossed Garden Greens, Fresh Vegetable, Starch and Freshly Baked Rolls and Butter
(Dinner Portions Only)

Poultry

- Almond Coconut Chicken Breast 11.50
- Chicken Cordon Bleu 11.50
- Chicken Oskar 12.00
- Chicken Saltimbocca 11.75
- Mesquite Smoked Chicken Breast, Santa Fe 11.50
- Teriyaki Chicken Breast 11.50
- Tarragon Chardonnay Chicken 11.50
- Stuffed Chicken Breast with Apples and Almonds 12.25
- Breast of Chicken, Bèarnaise 11.50
- Chicken Breast, Con Salsa Verde 11.50
- Oriental Sesame Chicken Breast 11.50
- Breast of Chicken California:
Artichokes, Mushrooms and Tomatoes in Basil Cream Sauce 12.25

Beef

- Two 4 oz. Medallions Tenderloin Bordelaise 22.50
- New York Steak Diane 18.50
- Filet, au Poivre 22.50
- Boeuf Wellington, Sauce Perigourdine 22.50
- Grilled Filet Mignon Stuffed with Boursin Cheese
and Port Wine Sauce 23.25
- Filet of Beef, Bourguignonne 22.50
- 4 oz. Twin Filets with Madeira and Bèarnaise 22.50
- Beef Tips, Stroganoff with Golden Egg Noodles 11.50
- New York Steak, Mazatlan 18.50
- Top Sirloin Steak, Mesquite 14.50

Pork

- Honey Cured Ham 10.50
- Pork Tenderloin with Smoked Tomatoes and Wild Mushrooms 13.50
- Current Glazed Pork Loin, Sauce Robert
or Creamy Madeira Sauce 13.50
- Spiral Cut Honey Baked Ham 13.00

Seafood (Market)

- Broiled Yellow Fin Tuna Steak
- Shrimp Scampi
- Poached Chinook Salmon, Sauce Champagne
- Broiled Filet of Salmon with Lemon Aioli
- Salmon Wellington
- Tilapia with Pico de Gallo
- Shark Steak
- Pan Fried Ruby Red Trout
- Sole, Almandine
- Red Snapper, Veracruz
- Halibut Filet Diablo



Sweets

- White and Dark Chocolate Dipped Strawberries 1.50
 - Long Stem Chocolate Tuxedo Strawberries 3.95
 - (Seasonal Pricing, Subject to Change with Season)
 - 3" Individual Fruit or Chocolate Mousse Tarts 2.75
 - 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 1.75
 - Individual Chocolate Mousse Tarts 2.75
 - Mini Chocolate Mousse Tarts 1.75
 - Fudge Brownies 1.60
 - White Chocolate Blondies 1.60
 - Lemon Bars 1.60
 - Raspberry Bars 1.60
 - Dream Bars 1.60
 - Fudge Nut Bars 1.60
 - Frosted Brownies 1.75

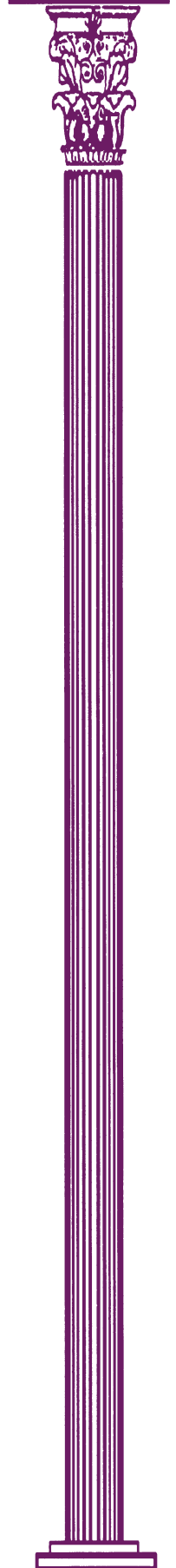
 - Petits Fours 1.50
 - Assorted Tea Cookies .80
 - Bourbon Balls .55
 - Coconut Joys .55
- (Minimum of 1 Dozen, No minimum during Holidays)

- Homemade Chocolate Chip Cookies 1.60
- Homemade Peanut Butter Cookies 1.60
- Old Fashion Oatmeal Cookies 1.60
- White Chocolate Macadamia Cookies 1.75
- M& M Cookies 1.60

- Apple Pie 2.95
- Harvest Apple Pie 4.00
- Cherry Cobbler 2.25
- Assorted Cheesecakes 3.75
- Cheesecake Cups 2.75
- Granny Apple Torte 4.50
- Bourbon Pecan Torte 4.50
- Chocolate Mousse Torte 4.50
- Very Berry Tart 4.50
- Chocolate Raspberry Torte 4.50
- Carrot Cake 4.50
- Tiramisu 4.50

The Fresh Berry Bar

- Fresh Seasonal Berries: Whole Strawberries, Willamette Red Raspberries, Sweet Oregon Blackberries and Blueberries topped off with your choice of Milk Chocolate, Dark Chocolate or White Chocolate Mousse finished with a Tart Grand Marnier Berry Sauce
- 6.00
- add Pound Cake for 1.25



Beverages

Assorted Canned Sodas	1.00
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	2.00
Bottle Water - Plain	1.50
Bottled Water - Sparkling.....	2.00
Ice Water by the pitcher.....	.50
Bottled Juices	2.25
(Orange, Cranberry and Apple)	
Carafes of Juice	2.25
(Fresh Squeezed Orange , Cranberry and Apple)	
European Roast Regular Coffee	1.75
European Roast Decaffeinated Coffee	1.75
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).....	1.25

CCC



Staying Fit with Colorado Catering!

*Healthy Has Never Tasted This Good!
These new dishes are designed to be low in fat, high in protein,
using only the freshest ingredients.*

Tropical Tequila Lime Pork or Chicken

Broiled Pork Tenderloin or Breast of Chicken, steeped in a Tequila Lime Cilantro Marinade, topped with a Fresh Mango and Fruit Salsa, served with Fresh Roasted Vegetables tossed with Wild Grain Rice, Cucumber, Beefsteak Tomato, and Vidalia Onion Salad tossed in a Fresh Mint and Raspberry Vinaigrette
10.95

Curried Chicken Salad with Lettuce Cups

Grilled Breast of Chicken, Perlette Grapes, Red Onion, Celery tossed with a Light Curry Mayonnaise served with Bibb Lettuce Cups
9.95

Dijon Chicken au Poivre

Chicken Breast basted with a Dijon Cracked Pepper Glaze topped with a Sweet Clover Honey Sauce Wild Grain Rice and Roasted Vegetable Mezcla, Spinach Salad with a Low-Calorie Bacon Ranch Dressing
9.95

Cabo Wabo Fiesta Bowl

Your choice of Grilled Chicken, Steak or Portobello Mushrooms sautéed with Peppers and Onions
Toppings: Diced Tomato, Black Olives, Shredded Cheddar Cheese, Lettuce, Guacamole, Sour Cream and Pico de Gallo served over Black Bean and Lime Cilantro Rice
Fresh Fruit Compote
12.95

Tuscan Sun Pomodoro

Your choice of either Chicken Breast or Filet of Salmon deftly sautéed in a splash of Extra Virgin Olive Oil, Pear Tomatoes, Garlic and Fresh Basil tossed with Whole Wheat Linguini
12.95

CCC



CCC Angry Kabob Caesar Salad

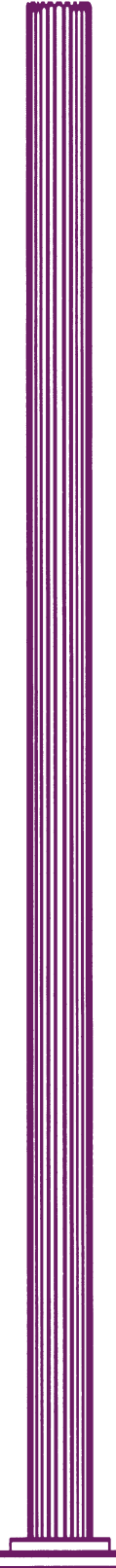
Your choice of Open Flame Grilled Chicken Breast, Gulf Fantail Shrimp
or Filet of Alaska Salmon with a Serrano Chile Rub
Colorado Romaine Lettuce Salad tossed with Lite Caesar Dressing
and Herb Toasted Flat Bread
12.95

Create Your Own Cobb Salad

Mesclun Salad Greens with your choice of Two Dressings
Toppings: Grilled Chicken Breast Strips, Chopped Fresh Bacon, Gorgonzola Crumbles,
Sliced Butter Pear Avocado, Red Onion, Diced Beefsteak Tomatoes and Hard Boiled Egg
Fresh Fruit Compote
Fresh Baked Dinner Rolls
\$10.95

Add to the above:

Lemon Triangles for 80¢
Fresh Dinner Rolls & Butter for 90¢
Flat Bread for \$1.00



July Special

Chipotle Chicken Enchiladas (Mild)

Slow Smoked Chipotle Chicken Breast Chopped
hand rolled in a Flour Tortilla with Jack and Cheddar Cheeses
and topped with a Savory Southwestern Cream Sauce
served with Black Bean and Lime Cilantro Rice
Garden Salad and Jalapeño Corn Muffins
9.95

Budget Season Specials

(Minimum 20 people for Budget Season Specials)

Spaghetti & Meatballs

Fresh Made Spaghetti Pasta
All Beef Meatballs (2pp)
with Fresh Grated Parmesan Cheese
and Warm Garlic Cheese Bread
\$6.50

Deli Sandwich Platter

Assortment of Turkey, Roast Beef and Ham Sandwiches
with Lettuce and Tomato
Traditional Potato Chips
\$5.00

Chicken Caesar Salad Buffet

Grilled Chicken Breast Strips
Fresh Romaine Lettuce Salad
tossed with Creamy Caesar Dressing
and Garlic or Cheese French Bread
\$6.00