



## **Breakfast**

### ***CCC Breakfast***

CCC Breakfast: Scrambled Eggs, CCC Breakfast Potatoes, Applewood Smoked Bacon, Sausage Patties, House made Salsa Roja and Mini Doughnuts. Served with a Fruit tray. **\$13.50**

### ***Executive Breakfast***

Fresh Cut Fruit and Berries, Assorted Muffins, Danishes, Mini Doughnuts and Filled Croissants. **\$11.99**

### ***Breakfast Burritos***

12" Flour tortilla filled with Scrambled Eggs, CCC Breakfast Potato, Green Chili, Choice of: Chorizo, Bacon, Breakfast Sausage and Veggie Blend. **\$8.00**

### ***Oatmeal Bar***

Steal Cut Oatmeal, Fresh Cut Fruit, Dried Craisins, Brown Sugar, Nuts, Dark Chocolate Chips, Apple Sauce and Vermont Maple Syrup. Served with a Fruit Tray. **\$11.99**

### ***Breakfast Taco Bar***

4" Corn Tortillas, Scrambled Eggs, Chorizo, Diced Ham, Guacamole, Pickled Red Onion, Chopped Cilantro, Sour Cream, House Made Salsa Roja, Salsa Verde and Queso Fresco Cheese. Served with a Fruit Tray. **\$14.99**

### ***Chili Quiles***

A traditional Mexican Dish is Fried Tortillas Simmered in Red Sauce and Tossed with Shredded Chicken. Layered with Scrambled Eggs and baked with Cheese Blend. Served with Salsa Verde, Pickled Red Onion, Guacamole and Sour Cream. Served with a Fruit Tray. **\$11.99**

### ***Egg Phyllo Cup***

Eggs scrambled with peppers, Onions and Fresh Mushrooms Baked in a Phyllo Cup. Served with a Fruit Tray. **\$10.99**

### ***Donut Bar***

Mini Doughnuts and Mini Churros, Served Warm. Toppings include Sprinkles, Mallow Cream, Oreo Crumble, Chocolate Sauce, Fruit, Choc Chips, Nuts and Cinnamon Sugar Blend. Served with a Fruit Tray. **\$11.99**



## **Hot Meals**

All Meals Served with House Salad and Dessert

### ***Taco Bar***

Taco Bar: Sautéed Ground Angus Beef, Seasoned Diced Chicken, Cilantro Lime Rice and Refried Beans. Served with Shredded Lettuce, Cheddar Cheese, House Made Salsa Roja, Salsa Verde, Flour Tortillas and Fried Churros. **\$13.99**

### ***Fajita Bar***

Grilled Steak W/ Sautéed Peppers and Onions, Grilled Chicken W/ Sautéed Peppers and Onions. Served with Sour Cream, House Made Salsa Roja, Salsa Verde, Queso Fresco Cheese and Fried Churros. {vegetarian option}. **\$15.99**

### ***Baked Potato Bar***

Oven Baked Idaho Potato. Toppings Rendered Bacon, Diced Onions, Sour Cream, Beer Cheese Sauce, House Made Salsa Roja, Shredded Cheddar Cheese, Ranch and Dessert Bars. {vegetarian option}. **\$ 10.99**

### ***Chicken Mole***

Roasted Chicken Thigh sauced with a Rich Mexican Mole Sauce. Served with a Rice and Black Bean Mix, Flour Tortillas, Sour Cream, Lime Cabbage Slaw and Fried Churros. **\$13.99**

### ***Sheppard's Pie***

Ground Beef, Peas, Corn, Carrots Rosemary simmered in a Rich Demi-Glace. Topped with Butternut Squash Mashed Potato. Served with Dessert Bars. **\$13.99**

### ***Fried Chicken***

Chicken Deep Fried in a Crunchy Buttermilk Batter. Served with Mashed Potatoes, Chef Veggie Blend, Sausage Gravy and Dessert Bars. **\$13.99**

### ***Pasta Bake***

Create your own mix Pasta Bake. 1.) Choose Sauce: Creamy Alfredo or Roasted Tomato Basil Sauce. 2.) Choose Topping: Meatballs or Chicken or Chef Veggie Blend. Tossed with Penna Pasta and Baked with Shredded Mozzarella. Served with Garlic Bread and Dessert Bars. **\$12.99**

### ***Colorado Lamb Rague***

Slow Braised Colorado Lamb, Rague Sauce, Pappardelle Pasta tossed in Whole Butter and Dessert Bars. **\$ 15.99**

### ***Beer Mac and Cheese***

House Made Cheese Sauce finished With Colorado Beer (Sorry the Alcohol is Cooked off) and Topped with Bacon Served with Dessert Bars. **\$12.99**

### ***Peanut Pad Thai Chicken***

Sautéed Chicken Thighs, Pad Thai Sauce. Tossed with Sautéed Summer Squash, Bell Peppers and Onions. Served with Lime Rice and Dessert Bars. **\$13.99**

### ***Butternut Squash Marsala***

Caramelized Butternut Squash, Russet Potatoes, Garlic, Ginger, with a sweet Coconut Marsala Sauce. Served with Dessert Bars {Vegan option}. **\$11.99**  
Add Grilled Chicken for **\$ 2.00**



## **Sandwiches**

All Sandwiches include Home-Made Potato Chips, House Pickled Cucumber and a Cookie

### ***Build-Your-Own Sandwich***

Choice of Bread (white, wheat, Gluten Free or flour tortilla), Choice of Meat (Ham, Turkey or Roast Beef) and Choice of cheese (Swiss, Cheddar or Mozzarella). **\$13.99**

### ***Club Sandwich***

Turkey and Ham Club Sandwich  
**\$13.50**

### ***Roasted Pork Loin Sandwich***

Pork Loin Sandwich **\$13.50**

### ***Thai Chicken Sandwich***

Thai Chicken Salad with Sweet Chili Sauce, cashews and cabbage. **\$13.50**

### ***Grilled Vegetable Sandwich***

Grilled Seasonal Vegetables layered with lettuce and tomato. **\$13.50**

### ***Roasted Garlic Ham Sandwich***

Ham and House Roasted Garlic **\$13.50**

### ***Roast Beef Bleu Cheese***

Roast Beef with crumbled Blue Cheese  
**\$13.99**

## **Salads**

### ***Caesar Salad***

Traditional Caesar Salad. **\$10.99** add  
Grilled Chicken for **\$2** or Grilled  
Salmon for **\$5**

### ***Farm Salad***

Mix Greens with Fresh Strawberries,  
Goat Cheese and Bell Peppers served  
with house Vinaigrette **\$13.25**

### ***Power Salad***

Shredded Brussel Sprouts, Broccoli,  
kale and Arugula with Chickpeas,  
Carrots Blueberries, Almonds served  
with Citrus Dressing **\$13.25**

### ***House Salad***

Mixed Greens with Shredded Carrots,  
Bell Peppers and Diced Tomatoes  
**\$10.99**

### ***Ancient Grains***

Brown and Red Rice, Kale, Red Quinoa,  
Black Barley, Toasted Garlic Tossed in  
a Green Goddess Dressing **\$13.25**