



DELIVERY MENU



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BREAKFAST

Fruit and Pastry Platter \$7.50

Assorted breakfast pastries and an assorted fruit display

CCC Breakfast \$12.99

Scrambled eggs, CCC breakfast potatoes with peppers and onions, Applewood smoked bacon, savory sausage patties, assorted fruit display, salsa verde, and assorted pastries

CCC Breakfast Burritos \$8.00

12" flour tortilla filled with scrambled eggs, CCC breakfast potatoes, scratch made green chili

Choice of:
Apple Smoked Bacon
Breakfast Sausage
Spicy Local Chorizo
or Veggie Blend

Egg Strata Pan

Half pan (feeds 12) \$5.90 per person or Full pan (feeds 24) \$5.90 per person

Whole eggs mixed with cheese, bacon, potatoes, and bread to create a fluffy egg bake. Served with an assorted fruit display. (must order in increments of 12)

Sunrise Breakfast \$13.20

Egg whites scrambled with roasted veggies tossed in a vegan butter. Served with yogurt, granola crumble, and an assorted fruit display

Huevos Rancheros \$8.99

Vegan green chili, scrambled eggs, ranchstyle pinto beans, fresh Pico de Gallo and flour tortillas. Add Bacon (2) or Breakfast Sausage for \$1.50



BREAKFAST

French Toast \$8.50

Challah bread French toast. Served with maple syrup, whipped butter and an assorted fruit display

Breakfast Enchilada \$12.99

Flour tortilla filled with scrambled eggs, bacon, cheddar cheese, diced potatoes, bell peppers and onions with an adobo sauce. Served with salsa verde, sour cream and an assorted fruit display

Buttermilk Pancakes \$8.50

Three buttermilk pancakes served with an assorted fruit display, maple syrup and whipped butter

Belgian Waffles \$8.50

Two Belgian waffles served with an assorted fruit display, maple syrup and whipped butter

Grande Breakfast \$18.50 Minimum 25 people

Scrambled eggs, CCC breakfast potatoes with peppers and onions, Applewood smoked bacon, savory sausage patties, Belgian waffles, maple syrup, whipped butter, buttermilk biscuits, sage sausage country gravy, assorted fruit display, salsa verde, and assorted pastries

Biscuits and Sage Sausage Gravy \$9.99

Large buttermilk biscuit, sage sausage country style gravy, scrambled eggs, assorted fruit display and breakfast potatoes with peppers and onions

Whole Fruit \$2.50

Variety of Mandarin oranges, apples and bananas. Grab and go style

Scrambled Eggs and Cheesy Ham & Potato Bake \$9.99

Diced red potatoes mixed with cheddar cheese sauce, diced ham and bell peppers. Served with scrambled eggs and an assorted fruit display

Add Ons

Applewood Smoked Bacon (2 pieces) \$1.50 Sage Breakfast Sausage Patty \$1.50 Assorted Muffins \$2.00 Scrambled Eggs (per person) \$2.50 Diced Fruit \$3.50 Pancakes or French Toast (2 pieces) \$4.50





COFFEE SERVICE

All coffee service is provided with sugar packets, sugar substitute packets, stir sticks, flavored creamers, Earth friendly cups, lids and coffee cup sleeves.

Coffee is roasted from Four Leaf Roasters. You can choose from a Carefree Highway roast or a decaf Highway roast.

Small Brew (12 servings)	\$18.00
Large Brew (30 servings)	\$45.00
Extra Large Brew (80 servings)	\$125.00
Disposable To-Go Coffee box (12 servings)	\$24.00

Fruit Juice

Choose from Orange Juice, Cranberry Juice, Apple Juice, and Lemonade.





BOXED SANDWICHES

All sandwiches include kettle chips, a fresh baked cookie and a chocolate mint. Dijon mustard and mayonnaise packets included.

Colorado Club Sandwich Whole Sandwich \$18.50 Half Sandwich \$12.50

Black Forest ham, honey smoked turkey, cheddar cheese, provolone cheese, Applewood smoked bacon, lettuce and Roma tomato on local Harvest Moon bread

Italian Sandwich

Whole Sandwich \$17.99 Half Sandwich \$10.99

Black forest ham, salami, prosciutto, Italian dressing, lettuce and Roma tomato on local Harvest Moon bread

Turkey Avocado Sandwich Whole Sandwich \$16.20 Half Sandwich \$11.50

Honey smoked turkey breast, cheddar cheese, avocado, Applewood smoked bacon, lettuce and Roma tomato on local Harvest Moon bread

Classic Turkey Sandwich

Whole Sandwich \$14.25 Half Sandwich \$11.50

Honey roasted turkey breast, cheddar cheese, lettuce and Roma tomato on local Harvest Moon bread

Ham and Apple Butter Sandwich Whole Sandwich \$14.99 Half Sandwich \$10.99

Black Forest ham, apple butter, goat cheese crumbles, lettuce and Roma tomato on local Harvest Moon bread

Classic Ham Sandwich

Whole Sandwich \$14.25 Half Sandwich \$11.50

Black Forest ham, provolone cheese, lettuce and Roma tomato on local Harvest Moon bread



BOXED SANDWICHES

All sandwiches include kettle chips, a fresh baked cookie and a chocolate mint. Dijon mustard and mayonnaise packets included.

Chickpea Salad Sandwich \$12.50

Roasted chickpeas mixed with cucumber, spinach, Dijon mustard, mayo and Roma tomato, served on a croissant bun

Egg Salad Sandwich

Whole Sandwich \$16.20 Half Sandwich \$11.50

Classic style egg salad sandwich. Served with green leaf lettuce and Roma tomato on local Harvest Moon bread

Roast Beef Sandwich

Whole Sandwich \$16.20 Half Sandwich \$11.50

Oven roasted beef, bleu cheese crumbles, spinach, Roma tomato, local Harvest Moon bread, fresh baked cookie, and a mint

Thai Chicken Salad Sandwich \$14.50

Diced chicken breast, mayonnaise, sweet Mae Ploy sauce, green leaf lettuce, Roma tomato, served on a croissant bun

Pastrami Sandwich

Whole Sandwich \$16.20 Half Sandwich \$11.50

Cold sliced pastrami, cola caramelized onions, honey Dijon mustard, Roma tomato and green leaf lettuce on local Harvest Moon bread

Grilled Chicken Ceasar Salad Wrap \$13.99

Grilled chicken breast, chopped romaine lettuce, Caesar dressing, shredded parmesan cheese and Roma tomato on a spinach flour tortilla

Classic Chicken Salad Sandwich \$14.50

Diced chicken breast, mayonnaise, green leaf lettuce, and Roma tomato, served on a croissant bun

Grilled Veggie Sandwich

Whole Sandwich \$14.20 Half Sandwich \$11.75

Grilled seasonal veggies, red pepper hummus, balsamic glaze, Roma tomato and lettuce on local Harvest Moon bread



DELI PLATTERS

Classic Deli Sandwich Platter \$5.50 per person

Sliced honey roasted turkey breast, sliced Black Forest ham, sliced mild cheddar & provolone cheeses, mayonnaise packets, deli mustard packets, sliced Roma tomatoes, green leaf lettuce and sliced local Harvest Moon Bread loafs.

Add Ons:

Assorted Chip Bags	\$0.75
Bulk Kettle Chips	\$0.55
Baked Cookies	\$1.50
Brownies	\$2.50
Mixed Dessert Bars	\$2.50
Pickle Spears	\$0.55





BOXED SALADS

All salads include a fresh baked cookie.

Colorado Farm Salad

\$13.50

Colorado sourced when available. Mixed greens, strawberries, Colorado goat cheese and house smoked almonds.
Served with a white balsamic vinaigrette

Power Salad

\$13.50

Ancient grains, edamame, diced Roma tomatoes, poached beets and spinach. Served with a citrus vinaigrette

Southwest Chop Salad

\$15.50

Chopped iceberg lettuce, grilled chicken breast, Applewood smoked bacon, shredded cheddar cheese, diced Roma tomatoes, fire roasted corn, avocado and black beans. Served with an ancho citrus vinaigrette.

Chopped Greek Salad

\$13.50

Chopped green leaf lettuce, diced Roma tomatoes, crumbled feta cheese, diced cucumber, kalamata olives and chickpeas. Served with a red wine vinaigrette

House Chef Salad

\$12.50

Chopped green leaf lettuce, shaved carrots, tomatoes, hard boiled egg, cheddar cheese, ranch dressing and a fresh baked cookie

Blueberry and Avocado Salad \$13.50

Fresh blueberries, avocado, feta cheese crumble, garbanzo beans, toasted almonds and spinach. Served with a lemon vinaigrette

Add Ons

Grilled Chicken Breast \$5 Grilled Shrimp \$5.75





BUFFETS

15 person minimum

Grilled Chicken Milano

\$16.00

Marinated and grilled Colorado chicken breast topped with blistered cherry tomatoes, roasted garlic, and basil. Served with mashed potatoes and roasted seasonal veggies, house salad with white balsamic vinaigrette, sweet potato dinner roll and fresh baked cookie for dessert

Grilled Chicken Piccata \$16.75

Marinated and grilled Colorado chicken breast topped with Piccata sauce, capers, lemon juice and feta cheese. Served with sauteed green beans, mashed potatoes, house salad with white balsamic vinaigrette, sweet potato dinner roll and a fresh baked cookie

Grilled Pineapple Teriyaki Chicken \$16.00

Marinated and grilled chicken breast finished with a sweet and sour sauce with chopped pineapple. Served with white rice, seasonal veggies, house salad with white balsamic vinaigrette and a fresh baked cookie

Southwest Grilled Chicken \$16.00

Marinated, ancho rubbed and grilled chicken breast. Served with white cheddar grits, fire roasted corn, black beans and cherry tomatoes, house salad with white balsamic vinaigrette, sweet potato dinner roll and a fresh baked cookie

Pasta Bar \$15.50

Cavatappi pasta served with both parmesan alfredo and marinara sauce. Accompanied with parmesan cheese, garlic bread, house salad and a fresh baked cookie.

Choice of one protein: Grilled chicken breast, Italian meatballs, grilled sausage link with peppers & onion or grilled seasonal veggies.

Each Additional Protein \$5.50 Gluten Free Pasta \$3.00



BUFFETS

Fried Chicken Parmesan

\$16.00

Fried chicken breast with house made marinara, melted mozzarella and pasta. Served with a house salad with white balsamic vinaigrette, garlic bread and a fresh baked cookie

Baked Potato Bar

\$9.50

Sea salt rubbed & baked jumbo Idaho potato. Toppings include: Applewood smoked bacon, chopped green onion, sour cream, whipped butter and shredded cheddar cheese. Served with a house salad with white balsamic vinaigrette and a fresh baked cookie

Add chopped smoked brisket \$5 (2oz) Add beer cheese sauce \$4.50

Beef and Broccoli Stir Fry \$15.00

Seasoned Bistro steak, white rice, sauteed red and green bell peppers, white onion, broccoli, tossed in a Teriyaki Hoisin sauce. Served with a house salad with white balsamic vinaigrette, mini pork egg rolls and a fresh baked cookie

Shredded Beef Enchiladas \$16.00

Flour tortilla wrapped with slow cooked shredded beef, cheddar cheese and adobo sauce. Served with lime rice, refried beans, salsa verde, sour cream, house salad with white balsamic vinaigrette and a dulce de leche stuffed churro

Build-Your-Own Gyro Sandwich \$14.75

Shaved lamb Gyro meat, warm pita, Tzatziki sauce, diced Roma tomatoes, shaved Romaine lettuce, sliced red onion and feta cheese. Served with a house salad with white balsamic vinaigrette, sweet potato dinner roll and fresh baked cookie

Pesto Chicken \$16.50

Grilled chicken breast tossed in a nut free basil pesto. Served with roasted seasonal veggies, roasted potatoes, house salad with white balsamic vinaigrette, sweet potato dinner roll and a fresh baked cookie

Pueblo Green Chili Chicken \$16.00

Grilled chicken breast with green chili, rice and sauteed bell peppers and onions. Served with a house salad with white balsamic vinaigrette and a dulce de leche stuffed churro

Build-Your-Own Philly Sandwich \$13.50

Sauteed and chopped sirloin steak tossed with roasted bell peppers, white cheese sauce and a hoagie roll. Served with fresh baked cookie



BUFFETS

Fiesta Bar \$10.00

Includes 5" flour tortillas, crunchy corn taco shell, shredded cheddar cheese, shaved iceberg lettuce, salsa verde, sour cream, guacamole, pico de gallo, Colorado style refried pinto beans and lime rice. Served with a dulce de leche stuffed churro for dessert.

Proteins

Carnitas \$2.75

Slow-roasted pork shoulder with a chili lime rub

Steak & Peppers \$3.00

Papaya marinated inside skirt steak with peppers and onions

Taco Meat \$2.35

Ground beef with traditional seasonings

Shredded Barbacoa \$3.00

Braised and shredded beef

Chicken & Peppers \$2.60

Grilled chicken breast, with peppers and onions

Chipotle Shredded Chicken \$2.35

Stewed shredded chicken with a tomato chipotle marinade (Tinga)

Shredded Pork Pastor Style \$2.75

Slow-roasted pork shoulder tossed in a sweet adobo sauce and pineapple

Fajita vegetables \$1.50

Roasted bell peppers and onions tossed in vegan butter and cumin

Proteins priced per taco (min order 10 of each)



BBQ & GRILL

BBQ

MEATS

Smoked Brisket (additional \$4)

BBQ Chicken

Pork Burnt Ends

Smoked Kielbasa Sausage

Grilled Chicken Breast

Pulled Pork

SIDES

Baked Beans

Potato Salad

House Salad

Pasta Salad

Coleslaw

Watermelon Slices

Potato Chips

Cheddar Grits

Beer Cheese Mac & Cheese

BBQ SAUCES

Kansas City Style

Sweet & Hot

Carolina Gold

BBQ Meals

Comes with choice of jalapeno muffin, sweet potato roll or corn muffin

One Meat Combo

choice of one 1/4 pound of meat, 2 sides and 2 sauces

\$11.99

Two Meat Combo

choice of two meats at 1/4 pound, 2 sides and 2 sauces

\$13.99



BBQ AND GRILL

Burger and Chicken Bar

served with chips and sliced watermelon

Classic Style

Sliced cheddar and Swiss cheese, sliced tomato, green leaf lettuce, sliced onion, mayo, yellow mustard, ketchup and bun

\$9.00 - All Beef Patty

\$10.00 - Grilled Chicken

\$10.00 - Black Bean Burger

BBQ Style

BBQ sauce, fried onions, sliced cheddar cheese, cabbage slaw topping, sliced tomato and bun

\$9.00 - All Beef Patty

\$10.00 - Grilled Chicken

\$10.00 - Black Bean Burger

Southwest Style

Chipotle mayo, Queso Fresco cheese, corn and black bean relish, dried jalapenos, chopped lettuce, sliced tomato, guacamole and bun

\$11.00 - All Beef Patty

\$12.00 - Grilled Chicken

\$12.00 - Black Bean Burger

Mushroom Swiss

Truffle mayo, sauteed mushrooms, Green leaf lettuce, sliced tomatoes, sliced provolone cheese and a bun

\$9.00 - All Beef Patty

\$10.00 - Grilled Chicken

\$10.00 - Black Bean Burger

Black & blue Style

Grilled cajun rubbed Angus beef patty, BBQ caramelized onions, blue cheese crumble

\$9.00 - All Beef Patty

\$10.00 - Grilled Chicken

\$10.00 - Black Bean Burger

Add-Ons

Chicken Breast	\$0.50 extra
Black Bean Burger	\$0.50 extra
Sliced Bacon	\$1.00 extra
Bleu Cheese	\$0.95 extra
Guacamole	\$1.00 extra



BBQ & GRILL

Grilled Frank and Brat Bar

served with chips and sliced watermelon

Brat Bar \$12.00

1/4 pound Tommyknocker beer brat, Harvest Moon bun, sauerkraut, mustard, ketchup, caramelized onions, shredded cheddar, relish and fried jalapenos

Gourmet Kobe Beef Frank \$13.00

Snake River Farms 1/4 pound kobe beef hot dog, cheddar and Swiss cheese, sliced tomato, green leaf lettuce, sliced onion, mayo, mustard, ketchup and bun

Classic Hotdog Bar \$9.00

Classic hot dog, Harvest Moon bun, ketchup, mustard, shredded cheddar cheese, relish, sauerkraut,

Chili Dog Bar \$11.00

Classic hot dog, house made red chili, shredded cheddar cheese, diced onions, white cheddar cheese sauce and a Harvest Moon bun



BBQ & GRILL

Bring the BBQ to You

WE BRING A CHEF AND A COMMERCIAL GRILL TO COOK YOUR BURGER, BRAT OR DOG. SERVICE IS FOR A 2 HOUR TIME FRAME. CHEF WILL BRING ALL SUPPLIES AND FEUL NEEDED TO GRILL FOR YOUR PARTY!

ASK FOR PRICING

