

TESTIMONIALS

Thank you so much for the excellent food and service that your company provided for our wedding! The food got “rave” reviews – it was delicious! The service was wonderful; all of the wait staff was very courteous and helpful. We appreciate everyone’s efforts so much – Jubilations was a huge part of making our wedding a wonderful success. Thank you again so much!

Sharon

Thank you so much for making our Birthday Party so easy on us! The service was great and your way of dealing with things helped keep me calm and unstressed (which was a real treat!). Thanks again.

Monnie

We can’t thank you enough for everything you did to make the day so special for us. The food was delicious and you all did an outstanding job with presentation. We can’t begin to tell you how many compliments we’ve had. I really think you should add “wedding coordinator” to your title!

Brian and Dawn

Thanks so much to you and your wonderful staff for helping to make our holiday party last night such a success. The food and everything was marvelous!

Brian

Thank you so much for a wonderful job – food and service were brilliant!

Pat

JUBILATIONS CATERING **www.jubilationscatering.com**

Administrative Office and Kitchen:
At the Bristlecone Inn
215 Virginia Dr.
Estes Park, CO 80517
970-586-4370

Boulder Kitchen and Sales Office:
303-440-1315

Planning a corporate or special event?

It is important to select a caterer with experience and a reputation for quality. Jubilations Catering is just that caterer! Jubilations opened in Boulder, Colorado in 1991 with one goal in mind – to provide exceptionally fresh and tasteful food at competitive prices served by a professional and friendly staff. For 17 years we have met that goal.

In 2006, we expanded our operations into Estes Park, Colorado, opening the Bristlecone Inn Bed and Breakfast and installing a commercial kitchen. We can now serve the Front Range – from Broomfield to Estes Park and beyond - with our outstanding cuisine.

As a full-service caterer, Jubilations will customize your menus, assist with rentals, provide wait staff and bartenders and provide consultation services prior to your event. Our banquet captains will insure every detail has been discussed and executed the day of your event.

Will your event be stand-up or sit-down? Will the food be served plated or buffet style? How much food should you order? Rely on our expert advice to help you plan an event that reflects your taste, style and budget.

Once you have reviewed these menus, please give us a call to arrange for a private consultation. Bring your list of questions and we’ll discuss them all! We look forward to providing the catering and staff to make your event a success.

Sincerely,

Sandy and Waldo Paul

Jubilations Catering

WARM HORS D'OEUVRES

(minimum order of 4 dozen of each item)

Shrimp Bruchette- Shrimp, Peppers and Onion melted into Cheese atop Baguette Slices- \$1.30 each

Jamaican Jerk Shrimp Skewers– Fire Roasted Shrimp marinated in house made Jerk Seasoning served with Lime wedges - \$1.40 each

Stuffed Shrimp Embrochette- Stuffed Shrimp with a slice of Jalapeno and Monterey Jack Cheese, wrapped in Bacon and then grilled- \$1.40 each

Grilled Beef Rolls – Tender Top Round wrapped around Red, Yellow & Green Bell Peppers, served with Soy-Ginger Dipping Sauce- \$1.50 each

Black Bean and Chorizo Empanadas- Black Beans, Chorizo Sausage and Jack Cheese baked in Spanish Pastry with Tomato Salsa- \$1.25 each

Tropical Chicken Skewers – Marinated Chicken and seasonal Vegetables skewered, grilled and served with Mango Salsa - \$1.35 each

Mini Crab Cakes with Chile-Lime Aioli- Half-dollar sized Crab Cakes served with Chile-Lime Sauce- \$1.50 each

Crab Stuffed Mushrooms – Jumbo Mushrooms stuffed with Crab and Seasonings - \$1.50 each

Bacon Wrapped Scallops- Jumbo Sea Scallops wrapped with Maple-smoked Bacon- \$1.60 each

Baked Brie Tartlets – Brie wrapped in Puffed Pastry, brushed with Egg Glaze and baked to a golden brown - \$1.25 each

Asiago and Artichoke Cheese Bites- Puffed Pastry filled with a creamy blend of Asiago Cheese and diced Artichoke Hearts- \$1.25 each

“Chang” Style Chicken in Lettuce Wraps- Sliced boneless Chicken Breasts with Ginger, Garlic, Bamboo Shoots, Water Chestnuts and Shiitake Mushrooms mixed in a Hoisin Sauce and served with Iceberg Lettuce Leaves - \$1.30 each

Crab Rangoon– Puffed Pastry pocket with a creamy Crab and Cheese filling - \$1.60 each

BEVERAGES AND DESSERTS

(minimum order of 4 dozen of each dessert)

Strawberry Shortcake - \$2.50/person

Assorted Pies - \$2.50/person

Assorted Cheesecake Slices - \$2.50/person

Assorted Filled Tartlets - \$1.25 each

Chocolate Dipped Strawberries - \$1.25 each

Cookies and Brownies - \$1.00 each

Coffee, Decaf, Hot Tea - \$10.00/gallon

Iced Tea/Lemonade/Fruit Punch - \$10.00/gallon

Canned Sodas - \$.75 each

Bottled Waters - \$1.25 each

SERVICE CHARGES

Banquet Captain - \$23/hour

Bartenders - \$23/hour

Grill and Station Attendants - \$23/hour

Buffet Attendants and Servers - \$18/hour

Grill Rental – starting at \$40 (depending on group size)

18% service charge added to all food and beverage prices

DEPOSITS AND TERMS

\$500 minimum order (not including service charges, tax or rentals) for delivery only events unless otherwise noted in menus

\$1000 minimum order for staffed events

\$250 non-refundable deposit to reserve date

50% of anticipated charges due 3 weeks prior to event

Balance due one week prior to event

Guaranteed Attendance due one week prior to function

Cash, Checks, Mastercard, Visa and American Express welcome

Children 0-2: free; Children 3-8: ½ price – full meals only, not applicable to appetizers, brunch or a la carte items.

BRUNCH MENU

Pastry Basket: Muffins, Danish, Filled and Plain Croissants-
\$1.50/person

Fresh Fruit Tray - \$2.50/person

Cheese and Cracker Platter - \$3.00/person

Ham, Turkey, Roast Beef and Vegetarian Mini Croissant Sandwiches -
\$1.50 each

Bagels with Plain and Flavored Cream Cheeses- \$3.00/person

Quiche Tartlets – Meat and Vegetarian Mini Quiche baked to a golden
brown - \$1.00 each

Deviled Eggs - filled with creamy Egg rosette- \$1.50 (two halves)

Bacon and Sausage- \$2.50/person

Scrambled Eggs - \$2.00/person

Breakfast Potatoes- \$2.00/person

Assorted Quiche- \$3.50/person

Shrimp Cocktail- Peeled Shrimp cooked in house made Court Bouillon
and served on ice with Lemon Wedges and Cocktail Sauce- \$25.00/lb
(one pound serves approximately 8 people)

Omelet Station- Bacon, Sausage, Mushrooms, Onions, Peppers, Swiss
and Cheddar Cheeses- \$4.25/person (station chef required)

Waffle Station – Freshly made Buttermilk Waffles with Warm Syrup,
Whipped Cream, Butter and Baked Apples - \$4.00/person (station chef
required)

Assorted Juices- \$15.00/gallon

Coffee, Decaf, Hot Tea - \$10.00/gallon

Latte Punch- Cold Coffee Drink - \$15/gallon

Please refer to appetizer section of menu for additional brunch items

COLD HORS D'OEUVRES

(minimum order of 4 dozen of each item)

Prosciutto with Melon– Shaved Prosciutto Cotto wrapped around
sweet Cantaloupe- \$1.25 each

Fresh Fruit and Cheese Skewers- \$1.25 each

Sirloin Pinwheels- Sliced Sirloin Beef with creamy Herb Boursin and
Red Pepper rolled in a Flour Tortilla- \$1.25 each

Smoked Salmon Pinwheels- Smoked Atlantic Salmon with fresh Dill
and Roasted Peppers in a Tortilla Roulade- \$1.25 each

Sushi– California Rolls, Avocado Rolls and Tuna Rolls with Wasabi,
Pickled Ginger and Soy Sauce- \$1.25 each

Shrimp Ceviche – cubed Cucumber, Avocado, Tomato, Onion, Carrots,
Cilantro and Shrimp served on a Tostada Point - \$1.30 each

Shaved Roast Beef Bruchette- with Arugula, Roasted Red Peppers
and Horseradish Aioli - \$1.30 each

Thai Summer Rolls– Rice Noodles, Bibb Lettuce, Cucumber, Carrots
and Cilantro rolled into a Rice Spring Roll, served with Spicy Thai Peanut
Dipping Sauce. With Tofu: \$1.25 each. With Shrimp: \$1.40 each

Beef Tenderloin– Seared medium rare on crunchy Olive Bread with
Horseradish Aioli and Bleu Cheese - \$1.60 each

VALUE ITEMS

(minimum order of 4 dozen of each item)

Parmesan Crisps– Parmesan Cheese baked into a crisp Wafer and
topped with Spinach Pesto- \$1.00 each

Rustic Bruchette- Crispy Baguette slices topped with Tomatoes, Basil
and Fresh Mozzarella- \$1.00 each

Chicken Sate- Chicken skewers rolled in Chinese Five Spice, seared and
drizzled with Honey. Served with Spicy Thai Peanut Sauce- \$1.00 each

Seared Pork Crustini- Lean seared Pork Tenderloin, sliced thin on a
crisp Baguette, topped with Mango Chutney- \$1.00 each

Weiner Wellingtons- Cocktail Wieners wrapped in Puffed Pastry and served with Yellow Mustard- \$.75 each

Quiche Tartlets – Choice of Meat or Vegetarian - \$1.00 each

Swedish Meatballs- Ground Beef mixed with fresh Herbs and served in Bordelaise Sauce- \$1.00 each

Macadamia Nut Balls– Macadamia Nut and Cream Cheese Balls rolled in Toasted Coconut- \$1.00 each

Mushroom Caps- Roasted Mushrooms filled with Italian Sausage and Herbs or Spinach and Feta Cheese- \$1.00 each

Chicken Pot stickers– Steamed and Pan-fried and served with Teriyaki Sauce- \$1.00 each

Spanikopita– Spinach and crumbled Feta in Phyllo Dough - \$1.00 each

PARTY SNACKS

(minimum order of 4 dozen of each item)

Cocktail Sandwiches- Ham, Turkey, Roast Beef and Vegetarian Sandwiches with Lettuce, Tomato & Cheese on Cocktail Rolls- \$1.50 each

Petite Egg Rolls– Baked Pork Egg Rolls served with Spicy Mustard and Sweet and Sour Sauce - \$1.25 each

Southwestern Egg Rolls– Baked Flour Tortillas wrapped around Smoked Chicken, Black Beans, Corn and Pepper Jack Cheese with a side of Salsa - \$1.50 each

Deviled Eggs – Filled with creamy Chive and Sage Rosette - \$1.50 each

Miniature Calzones- Filled with Ricotta Cheese, Mozzarella and Spinach, served with Marinara Dipping Sauce- \$1.50 each

Chicken Wings- Baked Tangy Chicken Wings served with Blue Cheese Dip and Celery Sticks- \$1.25 each

Mini Pizzas– with Dried Tomatoes, Pesto and Goat Cheese - \$1.50 each

Buffalo Chicken Strips– Chicken Breast Strips with a Spicy Breading. Served with Blue Cheese Dip and Celery Sticks- \$1.30 each

SANDWICH MENU – 15 person minimum

Sandwich Bar – Our signature sandwich with your choice of Ham, Turkey, Roast Beef or Vegetarian Sandwich topped with Lettuce, Tomato and Cheese on a Kaiser Roll. Includes Chips, Pasta Salad and Dessert. \$9.95/person

Deli Buffet – Make your own sandwich with Turkey, Ham, Roast Beef, Swiss and Cheddar Cheese, Lettuce, Tomato and Breads. Buffet includes Fresh Fruit Salad, Chips and Dessert. \$9.95/person

Soup and Sandwich Combo – Turkey, Swiss Cheese, Bacon, Lettuce and Tomato on a freshly baked Croissant; served with Broccoli Cheddar Soup, Fresh Fruit Salad, Chips and Dessert. \$10.95/person

Southwestern Wrap – Turkey or Ham Roll-ups in a Flour Tortilla with Chili Aioli, Alfalfa Sprouts, Lettuce, Tomato and Cheese. Includes Fresh Fruit Salad, Chips and Dessert. \$9.95/person

BREAKFAST MENU – 15 person minimum

(See Brunch Menu for supplements to our Continental Breakfasts)

Continental – Bagels with Cream Cheese, Fresh Fruit Platter and Orange Juice - \$6.25/person

Extended Continental - Bagels with Cream Cheese, Muffins and Danish, Fresh Fruit Platter and Orange Juice - \$7.75/person

Buenos Dias – Classic Breakfast Burritos with Scrambled Eggs, Chorizo Sausage and Shredded Cheddar Cheese in a Flour Tortilla. Served with a side of Salsa, Breakfast Potatoes, Fresh Fruit Platter and Juice - \$7.95/person

PICNICS (CONTINUED)

SOUTHWESTERN BBQ –

Fajita Bar with:

- Grilled Beef or Chicken
- Grilled Peppers and Onions
- Shredded Cheddar Cheese
- Lettuce
- Tomato
- Sour Cream
- Flour Tortillas

Tomato and Cucumber Salad with Cilantro Vinaigrette

Tortilla Chips with Salsa

\$13.95/person (additional \$2.00/person for both beef and chicken)

CARIBBEAN COOKOUT –

Pulled Pork Shoulder with Sweet and Spicy Jamaican Sauce

St. Barts Chicken with Pickapeppa Sauce

Freshly Baked Dinner Rolls

Island Pasta Salad

Tropical Fruit Salad

Mashed Sweet Potatoes

\$14.95/person

EXTRAS! Add the following to any of the above picnics:

Crudités with Hummus and Ranch Dipping Sauce- \$3.00/person

Grilled Vegetables- \$2.50/person

Fresh Watermelon Slices - \$.50/person

S'more Fixings – Marshmallows, Chocolate, Graham Crackers and Sticks for Roasting- \$2.50/person

Papergoods and Plasticware - \$1.50/person

Plastic Table Coverings - \$5.00 each

DIPS, PLATTERS AND ENHANCEMENTS

(minimum of 25 guests per tray unless otherwise noted)

Raw Vegetable Crudités- An array of seasonal Vegetables accompanied by Dips- \$1.50/person.

Hummus and Pita Chips- \$1.50/person

Artichoke Cheese Dip- Classic house recipe served hot with Crusty Baguettes- \$1.75/person

Buffalo Chicken Dip- Layered, baked dip with Buffalo Chicken, Cream Cheese, Ranch Dip and Cheese. Served with Chips and Celery- \$1.75/person

Beer Cheese Fondue– Cheddar Cheese, Beer, Garlic, Tabasco and Mustard served warm with cubed Bread - \$2.00/person

Tortilla Chips with Assorted Fresh Salsas- \$2.00/person

Hot Nacho Dip- Ground Beef, Chorizo, Refried Beans, Green Chiles, Cheddar Cheese and Black Olives served with Tortilla Chips. \$2.50/person

Seasonal Fruit Display- Assorted fresh Fruit arranged with flair- \$2.50/person

Blue Crab Dip- Hot, creamy dip with Crab, Onions, Peppers and Parmesan. Served with Crisp Pita Wedges- \$3.00/person

Assorted Cheese Display- A variety of Soft Ripened, Semi hard, Hard, Blue and Flavored Cheeses served with Crisp Wafers- \$3.00/person

Antipasto Platter- A variety of Italian Meats and marinated Vegetables with assorted Cheeses. Served with Crusty Breads - \$3.50/person

Shepherders Dip- Classic Spinach Dip served in a hollowed Shepherds Loaf with Bread Wedges- Serves 30 guests, \$45

Baked Brie en Croute- Brie wrapped in Puff Pastry and baked. Served with Apple Slices and Crusty Baguettes- 8" Wheel serves 30 guests, \$55

Classic Shrimp Cocktail- Classic cold appetizer seasoned with Old Bay- \$25/pound

HORS D'OEUVRES STATIONS

Quesadilla Bar – Assorted freshly-made mini Quesadillas served with Sour Cream and Salsa. Gourmet fillings to include Grilled Chicken with Roasted Red Pepper and Cheddar, Chorizo with Chive and Manchego Cheese, Grilled Peppers and Onions with Ancho Chile Sauce.
\$6.95/person (minimum 25 guests, station chef required)

Fajita Bar- Build your own Fajitas with Flour Tortillas, Spicy Chicken, Grilled Peppers and Onions, Shredded Cheddar Cheese, Sour Cream, Salsa, Lettuce and Tomato. *\$7.95/person (minimum 25 guests)*

Pasta Bar- Penne Pasta tossed with Roma Tomatoes, Basil and Fresh Mozzarella in Garlic Olive Oil. Prepared at a sauté station and served with Baguettes & Fresh Parmesan- *\$5.95/person (minimum 50 guests)*

Cold Poached Salmon- Fresh Atlantic Salmon poached in White Wine and served with Toast Points and Fresh Dill Sauce- 14-16# Salmon serves 50 guests, \$250

Deli Board- Smoked Tom Turkey. Honey-cured Ham, House Roasted Beef piled high with crisp Lettuce, sliced Tomatoes and seasoned Onions; garnished with Roasted Garlic and Dill Pickle Spears. Served with Swiss and Cheddar Cheeses, a freshly baked Bread Assortment, Stone-ground Mustard and Savory Mayonnaise. *\$6.95/person*

Carvery Board- Carved Roast Beef, Ham or Turkey with freshly baked Cocktail Rolls and Condiments *(minimum 50 guests)*

One Meat Choice- *\$7.95/person*
Two Meat Choices- *\$9.95/person*
Three Meat Choices *\$10.95/person*

EXECUTIVE COOKOUT –

Mixed Green Salad with Dressing Selection
Baked Potatoes with Sour Cream, Butter and Chives
Corn on the Cob
Freshly Baked Rolls and Butter

Select two of the following entrees:

Grilled Rib Eye Steak with Au Jus and Horseradish Sauce
Jumbo Shrimp Kebobs with Chive Butter
Grilled Atlantic Salmon with Sour Cream and Dill
Spicy Chipotle Glazed Chicken Breasts with Ancho Chili Sauce
Grilled Pork Chops with Maple Cranberry Glaze

\$25.95/person

MEMPHIS STYLE BBQ

Select three of the following sides:

Corn on the Cob
Cole Slaw
Potato Salad
BBQ Beans
Potato Chips

Select two of the following entrees:

Smoked Beef Brisket
Smoked Pork Shoulder
Smoked Chicken
Smoked Pork Ribs

Buffet includes:

Hot and Mild BBQ Sauce
Buns

\$14.95/person

PICNICS

COLORADO CLASSIC COOKOUT

Select three of the following sides:

Potato Salad

Fresh Fruit Salad

Pasta Salad

Cole Slaw

Garden Salad

Baked Beans

Potato Chips

Corn on the Cob

Cookies and Brownies

Select two of the following Entrees:

Hamburgers, Vegetarian Burgers and Hot Dogs

Boneless BBQ Chicken Breasts

Rocky Mountain Bratwurst

Jerk Chicken Breasts (bone in)

Grilled Portobello Mushrooms

Includes:

Freshly Baked Buns or Dinner Rolls

Condiment Tray with Cheese, Lettuce, Tomato, Onion, Ketchup, Mustard and Mayonnaise

\$11.95/person

Additional Side Dish Selections - \$2.00/person

Additional Entrée Selections - \$4.00/person

JUBILEE STATION BUFFET MENU

Select three of the following Stations (minimum 50 guests).

Seafood Bar

Assorted Sushi Rolls with Wasabi, Ginger and Soy Sauce

Cold Poached Salmon with Fresh Dill Sauce and Toast Points

Peeled Shrimp with Cocktail Sauce and Lemon Wedges

\$12.00/person

Carvery Board

Sage-brushed Tom Turkey or Herb-roasted Beef Carved to order with accompaniments

Locally baked Rolls with Butter

Grilled Seasonal Vegetables

Oven-roasted New Potatoes topped with Parsley

\$12.00/person

Pasta Sauté

Penne Pasta tossed in Garlic Olive Oil with Roma Tomatoes, fresh Basil and fresh Mozzarella. Prepared at a sauté station.

Herbed Focaccia with Olive Oil

Classic Caesar Salad

\$8.00/person

Thai Station

Panang Curry with Vegetables and Grilled Chicken

Long Grain White Rice

Spicy Cucumber Salad

Vegetarian Pot stickers

\$11.00/person

Southwestern Fiesta

Miniature Quesadillas with

- Ancho Chili Paste, Chicken, Cilantro, Jack Cheese

- Ancho Chili Paste, Peppers, Onions, Cilantro, Jack Cheese

Served with Sour Cream and Salsa

Beef Taquitos

Tri Colored Tortilla Chips with Mango Salsa and Tomato Salsa

\$11.00/person

Updated Comfort Food

Miniature Grilled Swiss Cheese on Pumpernickel Sandwiches with

Tomato Bisque Shooters

Green Bean "Casserole" with Mushrooms, Shallots and Frizzled Leeks

Baked Penne Noodles with Gruyere and Cheddar Cheeses

\$11.00/person

SAMPLER MENU

Select one Salad, one Vegetable, one Accompaniment and Entrees. This menu can be served plated or buffet style. Plated menus charged the one entrée price with guests preselecting from up to three entrée choices.

SALADS – *Can be served buffet style, plated or family style*

Mixed Greens topped with toasted Pine Nuts, Dried Cranberries, Feta and Balsamic Vinaigrette Dressing

Mixed Spring Greens with Pears, Bleu Cheese and Caramelized Walnuts in Walnut Vinaigrette

Classic Caesar Salad with Croutons and freshly grated Parmesan

Garden Salad with Tomatoes, Carrots, Cucumber and Mushrooms with Creamy Ranch and Italian Vinaigrette

Fresh Spinach Salad tossed with Raspberries and Kiwi in Raspberry Vinaigrette

VEGETABLES

Steamed Broccoli, Cauliflower and Carrots

Sautéed Green Beans with Shallots and Hazelnuts

Sautéed Green Beans Almandine

Baby Carrots with Fresh Tarragon

Broccoli Cheddar Bake topped with Bread Crumbs

Classic Green Bean Casserole

Grilled Asparagus

ACCOMPANIMENTS

White Cheddar, Bacon Scallion or Roasted Garlic Mashed Potatoes with Gravy

Roasted Red Bliss Potatoes with Herbs

Long Grain White and Wild Rice Pilaf

Cheddar Gratin Potatoes

Penne, Bow Tie or Fettuccini Pasta

Twice Baked Potatoes

BISTRO ENTREES

Caribbean Roasted Pork Tenderloin with Mango Salsa

Lemon Chicken Scaloppini – Creamy Lemon and White Wine Sauce over sautéed Chicken, Mushrooms and Artichokes then sprinkled with Pancetta and Capers

Parmesan Crusted Chicken Breasts with Marinara Sauce and melted Mozzarella

Herb and Goat Cheese Stuffed Chicken- Boneless Breast of Chicken stuffed with special herbs and Goat Cheese; breaded, baked and topped with Sun-dried Tomato Cream Sauce

Riviera Chicken- Grilled Lemon Basil Chicken in a light Cream Sauce tossed with Wild Mushrooms, Parmesan Cheese, Sun-dried and Roma Tomatoes and fresh Spinach

Slow Roasted Top Round, specially marinated then carved into thick slices and topped with caramelized sweet Onions and Mushrooms in a rich Burgundy Wine Sauce

Rosemary and Garlic Roasted Beef carved to order with Au Jus and Horseradish Sauce (additional carver charge is this entrée is selected)

Phyllo-wrapped Vegetable Strudel with Caramelized Onion

Mozzarella Stuffed Portobello Mushrooms with Balsamic Marinade

DELUXE ENTREES

Additional \$5.00/person

Panko-crusted Red Snapper served with Mango Salsa

Grilled Atlantic Salmon with Sour Cream and Dill

Grilled Tilapia with Béarnaise Sabayon

Pan Seared Stuffed Trout

Additional \$8.00/person

Roasted Pancetta Topped Beef Tenderloin with Wild Mushrooms

Additional \$10.00/person

Elk Sirloin topped with a Burgundy Wild Mushroom Sauce

One Bistro Entree Choice- \$22.95/person

Two Bistro Entree Choices- \$26.95/person

Three Bistro Entree Choices- \$30.95/person

Additional Salad, Vegetable or Accompaniment Choice- \$2.00/person