

Jubilations Catering - Menu 2012

COLORADO CUISINE

Hors d'oeuvres featuring Colorado Ingredients and Style *(Some items seasonal. Minimum order of 4 dozen of each item)*

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

Mountain Man Sausage– Wild Boar Sausage Slices served on a skewer with a side of Sweet Chile Dipping Sauce - \$1.30 each

Rocky Mountain Oysters – Small bites battered and deep fried to a golden brown. Served with Tangy Hot Cocktail Sauce - \$1.35 each

Buffalo Empanadas – Ground Lean Buffalo with Red, Yellow and Green Bell Peppers, Habanero Peppers, Green Onions and Jack Cheese. Served with a side of Chipotle BBQ Sauce - \$1.35 each

Smoked Trout Canapes with Crème Fraiche Herb Sauce- \$1.50 each

Adobo Chips with warm Boulder Haystack Mountain Goat Cheese and Cilantro Salsa – \$1.35/person

Palisade Baked Brie – Whole Brie Wheel topped with Diced Palisade Peach and Raspberry Preserves, wrapped in Puffed Pastry and baked to a golden brown. Served with crusty sliced Baguettes and Colorado Apple Slices – 8” Wheel serves 30 guests, \$55 each

Elk Tenderloin Bruschette – Tender Elk Tenderloin seared medium rare served on a Crustini with Arugula, Roasted Red Peppers and Horseradish Aioli– \$1.60 each

Cowboy Cavier- Roasted Olathe Corn and Black Bean Salsa served with Cheddar Crisps– \$1.50/person

WARM HORS D'OEUVRES *(minimum order of 4 dozen of each item)*

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

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

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

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

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

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

COLD HORS D'OEUVRES (*minimum order of 4 dozen of each item*)

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

Shaved Roast Beef Bruschetta- 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

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

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

Shrimp Ceviche – cubed Cucumber, Avocado, Tomato, Onion, Carrots, Cilantro and Shrimp served on a Tostada Point - \$1.30 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 - \$1.75/person (50 person minimum)

VALUE ITEMS (*minimum order of 4 dozen of each item*)

Caprese Skewers- Grape Tomato, Fresh Basil and Fresh Mozzarella on a skewer then drizzled with Balsamic Glaze- \$1.00 each

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

Rustic Bruschetta- 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 Salsa- \$1.00 each

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

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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 Sweet Asian Dipping Sauce- \$1.00 each

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

Chicken Wings- Baked Tangy Chicken Wings served with Blue Cheese Dip and Celery Sticks- \$1.00 each

DIPS, PLATTERS AND ENHANCEMENTS *(minimum of 25 guests per tray unless otherwise noted)*

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

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

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

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

Smoked Salmon Platter- House smoked Atlantic Salmon served with Dill Sauce, Capers, Roasted Red Bell Peppers and Wafers- \$4.00/person

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

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 Dressing and Mozzarella Cheese. Served with Tortilla Chips- \$1.75/person

Hummus and Pita Chips- \$1.50/person

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

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

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

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

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

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Tortilla Chips with a Trio of Fresh Salsas- \$2.00/person

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)*

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, Rotisserie Chicken 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*

BEVERAGES AND DESSERTS

Strawberry Shortcake - \$2.50/person

Assorted Pies - \$2.50/person

Assorted Cheesecake Slices - \$2.50/person

Assorted Filled Tartlets - \$1.50 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

Citrus Punch - \$10.00/gallon

Canned Sodas - \$.75 each

Bottled Waters - \$1.25 each

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PICNICS

COLORADO CLASSIC COOKOUT

Select three of the following sides:

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

Jerk Chicken Breasts (bone in)

Rocky Mountain Bratwurst

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

SOUTHWESTERN BBQ

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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

Cilantro Rice

Black Beans or Refried Beans

Tortilla Chips with Salsa

\$15.95/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

Black Bean and Rice Salad

Tropical Fruit Salad

Mashed Sweet Potatoes

\$14.95/person

MEMPHIS STYLE BBQ

Select three of the following sides:

Corn on the Cob

Cole Slaw

Potato Salad

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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

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

BRUNCH MENU

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

Fresh Fruit Tray - \$2.50/person

Cheese and Cracker Platter - \$3.00/person

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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, Strawberries and Baked Apples - \$5.00/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

BREAKFAST MENU – 15 person minimum

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

Grab and Go – Granola, Yogurt and Fresh Fruit Parfait, Muffin and Single Serving Orange Juice Bottle – \$4.95/person

Prospector – Pastry Basket with Muffins, Danish and Croissants, Fresh Fruit Tray, Breakfast Potatoes, Scrambled Eggs, Bacon and Sausage and Orange Juice - \$9.95/person

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

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

Wedding Party “Getting Ready” Platter – Ham, Turkey, Roast Beef and Vegetarian Cocktail Sandwiches (1/person), Fresh Fruit Tray, Assorted Cheese Platter with Crackers. \$7.00/person (additional sandwiches \$1.50 each)

JUBILEE STATION BUFFETS *Select three of the following Stations (minimum 50 guests)*

Salad Bar

Mixed Organic Greens
Fresh Spinach
Crisp Romaine
Fresh Parmesan Cheese
Feta Cheese
Dried Cranberries
Carrots
Cucumber
Tomatoes
Mushrooms
Ranch Dressing
Italian Dressing
Balsamic Vinaigrette Dressing
Croutons
\$5.00/person

Slider Bar

Mini Ground Beef Sliders with sides of Pickles, Minced Onion, Cheese, Lettuce, Tomato, Ketchup, Mustard and Mayonnaise

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Hash Brown Puppies served in paper cones with Ketchup, Chipotle Mayonnaise and Malt Vinegar

\$6.00/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

\$9.00/person

Cowboy BBQ

House Smoked Pulled Pork

Mini Buns

Spicy and Mild BBQ Sauce

Cole Slaw

Baked Beans

\$9.00/person

Updated Comfort Food

Miniature Grilled Cheese Sandwiches

Tomato Bisque Shooters

Baked Penne Mac and Cheese

\$9.00/person

Southwestern Fiesta

Miniature Quesadillas with

- Ancho Chili Paste, Chicken, Cilantro, Jack Cheese
- Ancho Chili Paste, Peppers, Onions, Cilantro, Jack Cheese
- Ancho Chili Paste, Chorizo, Cilantro, Cheddar-Jack Cheese

Served with Sour Cream and Salsa

Tri Colored Tortilla Chips with Mango Salsa and Tomato Salsa

*\$10.00/person**

Seafood Bar

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Assorted Sushi Rolls with Wasabi, Ginger and Soy Sauce

Smoked or 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**

Brazilian Rotisserie

Rotisserie Grilled Top Sirloin Steak served with sides of Shallot Butter and Horseradish Sauce.

Arroz Brasileiro - Brazilian White Rice fried in Oil and Garlic, then slowly steamed in Water and Chicken Broth

Pao De Queijo (Brazilian Cheese bread)

*\$12.00/person**

**Additional Charge for Station Attendant*

SAMPLER MENU

Artisan Bread Basket – Overflowing baskets of crusty Baguettes, Ciabatta and Flatbreads served with Sundried Tomato Butter

Select One Salad – *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

Odessa Salad – Local Organic Mixed Greens, Strawberries, Avocado, Toasted Almonds and Goat Cheese in Champagne Vinaigrette

Tuscan Salad - Crisp Greens and fresh Vegetables with Granny Smith Apples, Candied Walnuts and Gorgonzola in Balsamic Vinaigrette and Buttermilk Peppercorn Dressings

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

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Select One Vegetable

Steamed Broccoli, Cauliflower and Carrots

Sautéed Green Beans with Shallots and Hazelnuts

Sautéed Green Beans Almandine

Roasted Root and Seasonal Vegetables with Balsamic Glaze

Baby Carrots with Fresh Tarragon

Tomato, Mushroom, Dried Apricot and Roasted Corn Ragout

Broccoli Cheddar Bake topped with Bread Crumbs

Classic Green Bean Casserole

Select One Starch

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

Roasted Red Bliss Potatoes with Herbs

Mashed Sweet Potatoes

Long Grain White and Wild Rice Pilaf

Cheddar Gratin Potatoes

Penne, Bow Tie or Fettuccini Pasta

White Cheddar, Bacon Scallion or Roasted Garlic Twice Baked Potatoes

Baked Potatoes with Butter, Sour Cream and Chives

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

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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 if this entrée is selected)

Phyllo-wrapped Vegetable Strudel with Caramelized Onion

Mozzarella Stuffed Portobello Mushrooms with Balsamic Marinade

Deluxe Entrees

Additional \$3.00/person

Macadamia Crusted Chicken Breasts with Orange Sauce

Beef Tenderloin Medallions with Roasted Garlic and Brandy Sauce

Additional \$5.00/person

Panko-crusted Red Snapper served with Mango Salsa

Grilled Atlantic Salmon with Sour Cream and Dill

Pan Seared Stuffed Trout

Additional \$8.00/person

Roasted Pancetta Topped Beef Tenderloin Filets with Wild Mushrooms

Sampler Menu Pricing

Buffet Style

One Bistro Entree - \$23.95/person

Two Bistro Entrees - \$27.95/person

Three Bistro Entrees - \$31.95/person

Plated Style with One Bistro Entrée per Plate - \$23.95/person

Hosts to preselect up to three entrée choices. Guests preselect their entrée with entrée counts due one week prior to event. If deluxe entrees are selected, additional charge applies only to the number of guests who select the deluxe entrée.

Family Style

One Bistro Entrée - \$23.95/person

Two Bistro Entrees - \$27.95/person

Children's Plate

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Chicken Fingers with Ketchup

Raw Carrots with Ranch Dip

Fresh Fruit Cup

Juice or Milk Box

\$6.00/person for children up to 8 years old only

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

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