

### WARM HORS D'OEUVRES

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

**Shrimp Bruchetta**- 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

### 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 Bruchetta**- 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 Bruchetta**- 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

**Pretzel Balls-** Freshly baked warm pretzels served with Cheddar Dip and Assorted Mustards- \$1.50/person

#### **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*

## 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.  
Menu can be served plated or buffet style. Plated menus charged the one entrée price with guests preselecting from up to three entrée choices.

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

**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

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

Grilled Seasonal Vegetables with Balsamic Glaze

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

Mashed Sweet Potatoes

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

***Sampler Menu continued on following page***

### **Sampler Menu Pricing**

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

### **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

### **PICNICS**

#### **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*

### **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*

***Picnics continued on following page***

**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*

**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

**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
- Citrus Punch - \$10.00/gallon
- Canned Sodas - \$.75 each
- Bottled Waters - \$1.25 each

## 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*

## 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

### **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.

### **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**  
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