

HORS D'OEUVRES

HORS D'OEUVRES BITES

(minimum order of 48 of each item)

Caprese Skewers- Grape Tomato, Fresh Basil and Fresh Mozzarella skewered and drizzled with Balsamic Glaze- \$1.00 each (gf)

Rustic Bruschetta- Crispy Baguette slices topped with Tomatoes, Basil and Fresh Mozzarella, drizzled with Balsamic Glaze- \$1.00 each

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

Vegetable Potsticker- Asian Dumpling filled with vegetables and rice. Served with a side of Teriyaki Sauce- \$1.00 each (vegan)

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

Weiner Wellingtons- Cocktail Wieners wrapped in Puffed Pastry and served with Stone Ground Mustard- \$1.00 each

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

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

Fresh Fruit and Cheese Skewers- \$1.25 each (gf)

Seared Pork Crostini- Lean seared Pork Tenderloin on a crisp Baguette, topped with Mango Salsa- \$1.25 each

Asiago and Artichoke Cheese Bites- Puffed Pastry filled with a creamy blend of Asiago Cheese and diced Artichoke Hearts- \$1.75 each

Baked Brie Tartlets – Brie and Apricot Preserves wrapped in Puffed Pastry, brushed with Egg Glaze and baked to a golden brown - \$1.75 each

Miniature Calzones – Filled with Ricotta Cheese, Mozzarella and Spinach; served with Marinara Sauce - \$1.75 each

Stuffed Shrimp Embrochette- Stuffed Shrimp with Jalapeno and Monterey Jack Cheese, wrapped in Bacon and then grilled- \$1.80 each (gf)

Bacon Wrapped Scallops- Jumbo Sea Scallops wrapped with Maple-smoked Bacon- \$1.80 each (gf)

Porcini Sacchette Skewers- Mini Porcini and Cheese filled pasta purses served with Asiago Cream Sauce. 2 pieces per skewer, \$1.80 each

COLORADO CUISINE

Hors d'oeuvres featuring Colorado Ingredients and Style

Some items are seasonal. Minimum order of 4 dozen of each item

Mountain Man Sausage– Skewered slices of Wild Boar Sausage served with a side of Sweet Chile Dipping Sauce - \$1.40 each (gf)

Lost Antler Elk Sausage- Skewered slices of Elk and Jalapeno Sausage served with a side of Sweet Chile Dipping Sauce - \$1.40 each (gf)

Rocky Mountain Oysters– A Colorado Classic! Small bites of Bull Testicles battered and deep fried to a golden brown. Served with Tangy Hot Cocktail Sauce - \$1.35 each

Haystack Mountain Bruschetta- Bruschetta with Haystack Mountain Goat Cheese, salty Prosciutto and Cilantro Avocado Crema- \$1.50 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 - \$1.75 each

Elk Tenderloin Bruschetta – Tender Elk Tenderloin seared medium rare served on a Crostini with Micro Greens, Roasted Red Peppers and Horseradish Aioli– \$1.75 each

Palisade Baked Brie – Whole Brie Wheel topped with Diced Palisade Peaches, 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

Green Chile Bison Burger Sliders – Bison Sliders topped with Roasted Green Chiles and served with Pickles, Lettuce, Tomato, Ketchup, Mustard and Mayonnaise - \$3.75 each

DIPS AND PLATTERS

(minimum order 25 guests per item)

Hummus and Pita Chips- \$1.50/person; add Bell Peppers, Carrot and Celery Sticks (additional \$1.00/person)

Artichoke Cheese Dip- Classic house recipe served hot with Crusty Baguettes- \$1.75/person; add Bell Peppers, Carrot and Celery Sticks (additional \$1.00/person)

Buffalo Chicken Dip- Warm dip with Buffalo Chicken, Cream Cheese, Ranch Dressing and Mozzarella Cheese. Served with Tortilla Chips- \$1.75/person (gf)

Tortilla Chips with Mango Salsa and Tomato Salsa- \$2.00/person

Raw Vegetable Crudités- An array of seasonal Vegetables accompanied by Ranch Dip and Hummus- \$2.00/person (gf)

Domestic Cheese Display- A variety of sliced and cubed domestic Swiss, Cheddar, PepperJack and Colby Cheeses served with Crisp Wafers- \$3.00/person

Seasonal Fruit Display- Assorted fresh Fruit arranged with flair- \$3.00/person (gf)

Mediterranean Antipasti Platter- A variety of Italian Meats and marinated Vegetables with assorted Cheeses. Served with Crusty Breads - \$4.00/person (gf without bread)

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

Gourmet Cheese Board- Blocks of gourmet domestic and imported cheeses including brie, blue cheese, goat cheese, hard chesses and flavored cheeses served on a wooden block, garnished with grapes and served with crisp Wafers- \$4.50/person

Fruit and Cheese Platter- Assortment of Fresh Fruit with Domestic Cheese slices with Crackers- \$5.00/person

BUFFET MENUS CASUAL FARE

ALL-AMERICAN COOKOUT

Select three of the following Sides:

Fresh Fruit Salad (gf) Potato Salad (gf)

Pasta Salad Cole Slaw (gf)

Market Salad (gf) Baked Beans (gf)

Corn on the Cob (gf)

Arugula, Watermelon, Feta and Honey Salad with Champagne Vinaigrette (additional \$1.00/person) (gf)

Select two of the following Entrees:

Hamburgers (gf) – grill rental and attendant at additional charge

Hot Dogs

Boneless BBQ Chicken Breasts (gf)

Rocky Mountain Bratwurst

Grilled Portobello Mushrooms (gf)

Chipotle Black Bean Burgers (gf)

Grilled Tandoori Chicken with Cilantro Yogurt Sauce (gf)

Bison Burgers (additional \$4.00/person) (gf)

Baja Grilled Steak (additional \$4.00/person) (gf)

Buffet includes:

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

Buns

\$15.95/person

Ultimate Condiment Tray with Green Chiles, Bacon, Avocado, Sautéed Mushrooms, Bleu Cheese and Pickled Jalapenos, additional \$3.00/person

Additional Side Dish Selections - \$2.00/person
Additional Entrée Selections - \$4.00/person

STREET TACO BAR

Build your own Street Tacos with:

Tomatoes (gf)
Shredded Cheddar Cheese (gf)
Chopped Cilantro (gf)
Lettuce (gf)
Sour Cream (gf)
Onions (gf)
Pico de Gallo (gf)
Flour Tortillas

Select two of the following Entrees:

Grilled Flank Steak (gf)
Chicken (gf)
Blackened Fish (gf)
Spiced Ground Beef (gf)

Select one Salad:

Tomato and Cucumber Salad with Cilantro Vinaigrette

Southwestern Salad with Romaine, Roasted Corn, Avocado, Bell Peppers, Cilantro Vinaigrette and Crispy Tortilla Strips (additional \$1.00/person)

Buffet Includes:

Black Beans (gf)
Cilantro Rice (gf)

\$21.95/person

Additional \$.50/person for both Corn and Flour Tortillas

Additional \$1.50/person for Guacamole

Additional \$2.00/person for three entree choices

Vegetarian/Vegan Option – Ground Vegan Black Bean and Rice Patty (additional \$6.00/person)

MEMPHIS STYLE BBQ

Select three of the following Sides:

Corn on the Cob (gf)
Cole Slaw (gf)

Potato Salad (gf)
Market Salad (gf)
Baked Beans (gf)
Home-style Macaroni and Cheese

Select two of the following Entrees:

Smoked Beef Brisket (gf)
Smoked Pork Shoulder (gf)
Smoked Chicken (gf)
Smoked Pork Ribs (gf)

Buffet includes:

Hot and Mild BBQ Sauce (gf)
Buns
\$18.95/person

Vegetarian/Vegan Option – Chipotle Black Bean “Burger” (additional \$6.00/person)

Traditional Cornbread additional \$1.00/guest

Jalapeno Cheddar Cornbread additional \$2.00/guest

TASTE OF COLORADO

Mixed Greens Salad with Toasted Pecans, Dried Cranberries and Feta in Balsamic Vinaigrette Dressing (gf)

Roasted Fingerling Potatoes tossed in Mustard-Dill Vinaigrette (gf)

Roasted Corn and Poblano Bake topped with Cilantro (gf)

Brioche Buns

Select two of the following Entrees:

Jalapeno and Elk Sausage (gf)

Bison Burgers (gf) with Roasted Green Chiles, Lettuce, Tomato, Onion, Ketchup, Mustard and Mayonnaise (gf)

Grilled Chicken Breasts with spicy Peach Glaze (gf)

\$24.95/person

Vegetarian/Vegan Option – Chipotle Black Bean “Burger” (additional \$6.00/person)

LOTSA PASTA

Pick one of the following Entrees:

Mini Chicken Parmesan

Eggplant Parmesan

Meatballs
Italian Sausage
Shrimp Scampi (additional \$6.00/person)

Pick two of the following Sauces:

Marinara Sauce
Alfredo Sauce
Vodka Sauce
Creamy Pesto Sauce

Pick one of the following Pastas:

Bow Tie Pasta
Penne Pasta
Fettuccini Pasta
Angel Hair Pasta
Cheese Stuffed Tortellini (additional \$1.50/person)

Buffet includes:

Herbed Focaccia with Olive Oil
Parmesan Cheese
House Caesar Salad

\$18.95/person

Add to the Pasta Bar:

Additional entrée selection, \$4.00/person
Additional sauce or pasta selection, \$2.00/person
Grilled Vegetables, \$2.00/person
Gluten Free Pasta, \$2.00/person

BUFFET STATIONS

Select a minimum of three of the following Buffet Stations (quantities to serve all the guests must be ordered for each station - minimum 50 guests)

Salad Bar – Select 8 of the following items (additional items \$.50 each per person)

Mixed Organic Greens (gf)
Fresh Spinach (gf)
Crisp Romaine (gf)
Fresh Parmesan Cheese (gf)
Feta Cheese (gf)
Dried Cranberries (gf)
Carrots (gf)
Cucumber (gf)
Tomatoes (gf)
Mushrooms (gf)
Ranch Dressing (gf)
Italian Dressing (gf)
Balsamic Vinaigrette Dressing (gf)
Caesar Dressing (gf)
Candied Walnuts (gf)
Croutons

\$7.00/person

Macaroni and Cheese Bar – House made Macaroni and Cheese plus your selection of 8 of the following items (additional items \$.50 each per person)

Roasted Garlic (gf)
Diced Jalapenos (gf)
Roasted Red Bell Peppers (gf)
Steamed Broccoli (gf)
Sautéed Mushrooms (gf)
Parmesan Cheese (gf)
Roasted Tomatoes (gf)
Bread Crumbs

Shredded White Cheddar Cheese (gf) Bacon (gf)
Shredded Chicken Breasts (gf) (additional \$1.00/person)
\$9.00/person

Street Taco Bar

Build you own Street Tacos with:

| | |
|----------------|-------------------------|
| Four Tortillas | Grilled Chicken |
| Chopped Onions | Sour Cream |
| Pico de Gallo | Shredded Cheddar Cheese |

Includes:

Cilantro Rice

Black Beans

\$12.00/person

Slider Bar

Hamburger Sliders with sides of Lettuce, Tomato, Cheese, Onion, Ketchup, Mustard and Mayonnaise served with Petit Brioche Buns (gf without the bun)

Pulled Pork Sliders with sides of mild and spicy BBQ Sauce served with Petit Brioche Buns (gf without the bun)

Tater Tots with Ketchup and Mayonnaise (gf)

\$12.00/person

Vegetarian/Vegan Option – Chipotle Black Bean “Burger” Slider (additional \$6.00/person)

Add to the Slider Bar:

Ultimate Condiment Tray with Green Chiles, Bacon, Avocado, Sautéed Mushrooms, Bleu Cheese and Pickled Jalapenos, additional \$3.00/person

Pasta Bar

Pasta Bar with:

| | |
|--------------------|----------------------|
| Penne Pasta | Marinara Sauce (gf) |
| Alfredo Sauce (gf) | Italian Sausage |
| Meatballs | Parmesan Cheese (gf) |

Buffet includes:

Roasted Vegetables (gf)

Artisan Breads with Butter

\$12.00/person

Vegetarian/Vegan Option – Roasted Portobello Mushroom filled with Herbs and Bread Crumbs (additional \$6.00/person)

Add to the Pasta Bar:

Mini Chicken Parmesan- Additional \$4.00/person

Gluten free Pasta- Additional \$2.00/person

Vegan Pasta- Additional \$2.00/person

Caesar Salad- Additional \$2.00/person

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Pizza Bar

Rustic Flatbread Pizzas with the following toppings:

Margarita with Fresh Mozzarella, Tomato Slices and Fresh Basil

Mediterranean with Basil Pesto, Black Olives, Sun-dried Tomatoes and Feta

Bianche (white pizza) with Crème Fraiche, Smoked Italian Sausage, Caramelized Onions and Wild Mushrooms

\$12.00/person

Gluten Free Pizza Crust for a pre-specified number of guests- additional \$6.00/person

Carvery Board

Locally baked Rolls with Butter

Grilled Seasonal Vegetables (gf)

Oven-roasted New Potatoes topped with Parsley (gf)

Herb-roasted Beef Carved to order with Au Jus and Horseradish Sauce (gf)

\$14.00/person (carver charge additional)

Vegetarian/Vegan Option – Grilled Portobello Mushroom filled with Herbs and Bread Crumbs (additional \$6.00/person)

Brazilian Grill

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

Vegetable Kebobs dusted with Parmesan (gf)

Pao De Queijo (Brazilian Cheese bread) (gf)

Brazilian Flank Steak topped with Chimichurri Sauce (gf)

\$17.00/person

Vegetarian/Vegan Option – Grilled Portobello Mushroom filled with Herbs and Bread Crumbs (additional \$6.00/person)

PLATED OR BUFFET STYLE MENU SAMPLER MENU

For a plated sampler menu, hosts to preselect up to three entrée choices if guest count is more than 50 guests and up to two entrée choices if guest count is less than 50 guests. 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.

Select One Bread

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

Freshly Baked Dinner Rolls with Butter

Select One Salad

Mixed Greens Salad – Mixed Greens topped with toasted Pecans, Dried Cranberries, Feta and Balsamic Vinaigrette Dressing (gf)

Spring Salad - Mixed Spring Greens with Pears, Bleu Cheese and Caramelized Walnuts in Walnut Vinaigrette (gf)

Tuscan Salad - Crisp Greens with Granny Smith Apples, Candied Walnuts and Gorgonzola in Apple Champagne Vinaigrette (gf)

Classic Caesar Salad – Fresh Romaine with Croutons, freshly grated Parmesan and Creamy Caesar Dressing

Market Salad – Mixed Organic Greens with Tomatoes, Carrots, Cucumber and Mushrooms with Creamy Ranch and Italian Vinaigrette (gf)

Greek Salad – Crisp Romaine with Black Olives, Red Onions, Grape Tomatoes and Feta Cheese in Greek Vinaigrette (gf)

Odessa Salad – Local Organic Mixed Greens, Strawberries, Avocado, Toasted Almonds and Goat Cheese in Champagne Vinaigrette (additional \$1.00/person) (gf)

Harvest Salad - Fresh Spinach with Dried Cranberries, Toasted Walnuts and Stilton Cheese with Pomegranate Vinaigrette Dressing (additional \$1.00/person) (gf)

Select One Starch

Mashed Potatoes with Gravy OR Twice Baked Potatoes with your choice of the following flavors (choose one, two or all three!)

White Cheddar

Bacon Scallion

Roasted Garlic

Mashed Potatoes gf without gravy, served buffet style only

Twice Baked Potatoes gf

Roasted Red Bliss Potatoes with Herbs (gf)

Long Grain White and Wild Rice Pilaf (gf)

Penne, Bow Tie or Fettuccini Pasta with Marinara Sauce

Pearled Cous Cous with fresh Herbs (gf)

Baked Potatoes with Butter, Sour Cream and Chives (gf)

Roasted Sweet Potatoes with Honey and Cinnamon (additional \$1.00/person) (gf)

Cheddar Gratin Potatoes (additional \$1.00/person) (gf)

Orzo with Thyme and Lemon Zest (additional \$1.00/person)

Select One Vegetable

Steamed Broccoli, Cauliflower and Carrots (gf)

Sautéed Green Beans with Shallots and Toasted Walnuts (gf)

Sautéed Green Beans Almandine (gf)

Roasted Root and Seasonal Vegetables with Balsamic Glaze, vegetables include Carrots, Zucchini, Summer Squash, Bell Peppers and Onions (gf)

Agave Roasted Baby Carrots with Fresh Tarragon (gf)

Tomato, Mushroom, Dried Apricot and Roasted Corn Ragout (gf)

Broccoli Cheddar Bake topped with Bread Crumbs

Roasted Asparagus (additional \$1.00/person) (gf)

Bistro Entrees

Chicken Marsala – Sautéed Boneless Chicken Breasts topped with a Marsala Wine and Mushroom Sauce and garnished with Fresh Parsley (gf)

Parmesan Crusted Chicken Breasts with Marinara Sauce and melted Mozzarella

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

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 (gf)

Caribbean Roasted Pork Tenderloin with Mango Salsa (gf)

Slow Roasted Beef Sirloin, specially marinated then carved into thick slices and topped with caramelized sweet Onions and Mushrooms in a rich Burgundy Wine Sauce (gf)

Grilled Skirt Steak with Shallot Pan Sauce (gf)

Rosemary and Garlic Roasted Beef carved to order with Au Jus and Horseradish Sauce (additional carver charge if this entrée is selected, buffet style only) (gf)

Butternut Squash Ravioli with Sage Brown Butter Sauce (no starch included for plated meal if this entrée is selected)

Pumpkin Gnocchi with a Mushroom and Sage Cream Sauce (no starch included for plated meal if this entrée is selected)

Mozzarella and Herbed Bread Crumb Stuffed Portobello Mushrooms with Balsamic Marinade

Vegan Stuffed Portobello Mushroom with Kale and Quinoa (gf)

Deluxe Entrees

Additional \$6.00/person

Beef Tenderloin Medallions with Roasted Garlic Brandy Demi Glace (gf)

Grilled Atlantic Salmon with Sour Cream and Dill (gf)

Pan Seared Trout stuffed with Artichoke Hearts, Mushrooms, Breading and Clam Sauce

Additional \$9.00/person

Pancetta Topped Beef Tenderloin Filets with Wild Mushrooms (gf)

Children's Plate

Chicken Fingers with Ketchup

Raw Carrots with Ranch Dip

Fresh Fruit Cup

Juice

\$8.00/person for children up to 8 years old only, additional Chicken Finger \$2.00 each

SAMPLER MENU PRICING

Sampler Menu Buffet Style

One Bistro Entree- \$27.95/person

Two Bistro Entrees- \$31.95/person

Three Bistro Entrees- \$34.95/person

Sampler Menu Plated Style with One Bistro Entrée per Plate

All guests receive the same entrée- \$27.95/person

Guests preselect from a choice of two entrees- \$29.95/person

Guests preselect from a choice of three entrees- \$31.95/person

LATE NIGHT SNACKS

Pizza Slices- 14" one topping pizzas including Cheese, Pepperoni and Mushroom; cut into 12 slices- \$14.00 each; additional Pizza Toppings \$1.00/topping (minimum order 5 pizzas)

Popcorn Bar- Baskets of plain popcorn with shakers of assorted toppings to include White Cheddar, Buffalo Spice and Jalapeno Cheddar- \$2.50/person (gf) (minimum order 50 guests)

Warm Jumbo Pretzels with Mustard and Warm Cheese Dip- \$2.00 each (minimum order 50 pretzels)

BEVERAGES AND EXTRAS

Coffee, Decaf, Hot Tea- \$15.00/gallon (gf)

Hot Apple Cider- \$15.00/gallon (gf)

Hot Chocolate with Marshmallows- \$15/gallon (gf)

Hot Chocolate Bar with Marshmallows, Peppermint Sprinkles, Chocolate Sauce, Chocolate Sprinkles and Whipped Cream- \$2.50/person (gf)

Iced Tea/Lemonade/Fruit Punch- \$10.00/gallon (gf)

Infused Water- \$10.00/2 gallon container

Strawberry Lemonade- \$15.00/gallon (gf)

Citrus Punch- \$15.00/gallon (gf)

Canned Sodas- \$.75 each (gf)

Bottled Waters- \$1.25 each (gf)

Assorted Juices- \$15.00/gallon (gf)

Paper goods and Plastic ware

Plate, Fork, Knife and Napkin- \$1.50/person

Plate, Fork, Knife, Napkin and Cups- \$2.00/person

Gluten Free Buns or Dinner Rolls- \$2.00 each (gf)

DESSERTS

Individual Serving Desserts- Perfect single portion of gourmet dessert with selections to include:
New York Style Cheesecake 4"- \$4.50 each, order in increments of 24

Chocolate Longs Peak Cake- \$6.25 each, order in increments of 24

Key Lime Tart 4"- \$3.75 each, order in increments of 16

Chocolate Lava Cake 3"- \$4.00 each, order in increments of 24

Cakes- Decadent Cakes for a perfect finish to your dinner!

Momma's Old Fashioned Carrot Cake- \$4.75/slice, order in increments of 32 slices

Chocolate Peanut Butter Mousse Cake- \$5.50/slice, order in increments of 24 slices

Assorted Pies- \$20.00/pie (8 slices per pie)

Assorted Cheesecake Slices- \$30.00/cake (12 slices per cake)

Chocolate Dipped Strawberries- \$1.25 each (gf) (2 dozen minimum)

Ice Cream Sundae Bar – Vanilla and Chocolate Premium Ice Cream, Chocolate Sauce, Caramel Sauce, Whipped Cream, Chopped Nuts, Maraschino Cherries and Sprinkles- \$4.00/person (gf)

Chocolate Chip Cookies- \$1.00 each (2 dozen minimum)

Brownies- \$1.00 each (2 dozen minimum)

Rice Krispy Squares- \$1.00 each (2 dozen minimum)

Strawberry and Donut Hole Skewers- 3 Donut Holes and 2 Fresh Whole Strawberries on a skewer- \$2.50 each

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

Indoor S 'mores Set Up– Decorative Metal Container with 3 Sternos nestled in Crispy Rice Cereal for Roasting Marshmallows - \$25 each

BREAKFAST AND LUNCH **(available starting at 10am)**

BREAKFAST MENU

25 person minimum per breakfast type

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

Prospector– Pastry Basket with Muffins, Danish and Croissants, Fresh Fruit Tray, Breakfast Potatoes, Scrambled Eggs, Bacon and Sausage and Orange Juice - \$11.95/person

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 - \$9.95/person

SANDWICH MENU

25 person minimum per sandwich type

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 a Brownie. \$10.95/person

Gourmet Box Lunch- Caprese Chicken Sandwich with Grilled Chicken Breast, Tomato, Pesto Mayo, Spinach & Fresh Mozzarella on Baguette. Box lunch includes Boulder Potato Chips, Whole Fresh Fruit and a Chocolate Chip Cookie. \$14.95/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 a Brownie. \$12.95/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 a Chocolate Chip Cookie. \$13.95/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 a Brownie. \$12.95/person

BRUNCH **(available starting at 10am)**

Select a minimum of 6 of the following items:

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

Fresh Fruit Tray - \$3.00/person (gf)

Domestic Cheese and Cracker Platter - \$3.00/person

Fresh Strawberry and Donut Hole Skewers- 3 Donut Holes and 2 Fresh Whole Strawberries on a skewer- \$2.50 each

Cereal Bar- Four of your favorite cold Cereals served with Milk- \$2.00/person

Ham, Turkey, Roast Beef and Vegetarian Mini Croissant Sandwiches - \$1.75 each

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

Deviled Eggs - filled with creamy Egg rosette- \$1.00 (each half) (gf)

Bacon and Sausage (2 slices bacon and 1 link sausage per guest)- \$3.50/person (gf)

Bacon Bar – Assortment of bacon flavors to include Applewood Smoked, Brown Sugar Candied and Jalapeno (3 slices per guest)- \$4.50/person

Scrambled Eggs - \$2.00/person (gf)

Breakfast Potatoes- \$2.00/person (gf)

Assorted Quiche- \$3.50/person

Roasted Vegetable Frittata- Potato, Roasted Red and Yellow Bell Peppers, Zucchini, Onions, Garlic, Parmesan and Gruyere Cheeses baked in an Egg mixture- \$3.50/person (gf)

Omelet Station- Bacon, Sausage, Spinach, Mushrooms, Onions, Peppers, Swiss and Cheddar Cheeses- \$5.00/person (station chef required) (gf)

Waffle Station – Freshly made Buttermilk Waffles with Warm Syrup, Whipped Cream, Butter and Baked Apples - \$5.00/person (station chef required)

Biscuit Bar- House baked Biscuits with Country Sausage Gravy, Thyme Butter, Raspberry Preserves and Honey- \$3.00/person

Gourmet Grilled Cheese with Brie and Fig Preserves on Sour Dough- \$2.50/person (station chef required)

Please refer to appetizer section of menu for additional brunch items

ADDITIONAL INFORMATION

Children 0-2: free; Children 3-8: 1/2 price – full meals only, not applicable to appetizers, brunch, children's plates or a la carte items.

Vendor Meals – Vendors are defined as service professionals who will be working throughout your reception and are not seated with your guests. Jubilations offers one 1/2 price vendor meal for every 50 paid adult meals.

Due to health regulations, guests may not provide their own food without prior, written consent of Jubilations Catering.

Tax and delivery charges additional.

If a vegetarian entrée is requested but not part of the selected menu, an additional \$6.00/guest ordering the vegetarian entrée will be added.

Menu substitutions subject to additional charges.

Prices do not include china, flatware or glassware.

Wait staff required if a bartender, station attendant or grill attendant is hired.

Station chefs and grill attendants and grill rental may be required at an additional charge based on menu selected.

Please note that throughout the menu (gf) indicates a gluten free menu item.

SERVICE CHARGES

Banquet Captain - \$25/hour

Bartenders - \$25/hour

Grill/Station Attendants - \$25/hour

Servers - \$20/hour

20% service charge added to all food and beverage prices

MINIMUM ORDERS

May – October Minimum Orders:

\$1500 minimum food and beverage order (not including labor charges, service charges, tax or rentals)

November – April Minimum Orders:

\$300 minimum food and beverage order (not including labor charges, service charges, tax or rentals)

PAYMENTS AND DEPOSITS

\$500 non-refundable deposit to reserve date.

50% of anticipated charges due six months prior to event. This deposit is non-refundable.

Guaranteed attendance due 10 days prior to function. We prepare for, and charge according to the guaranteed attendance or the actual number of guests served; whichever is greater.

Balance due one week prior to event. This payment is non-refundable.

Cash, Checks, Mastercard and Visa welcome. Additional 3% convenience fee applied for credit card payments.