



TRUST: Most caterers sell great food but we, at Colorado Catering, pride ourselves on providing something of much greater value: trust! We will deliver on time, your food will be excellent, our setups are superb, but our relationship with you is what we value most. We will do everything within our power to provide you with exactly what you want!

Let us take your vision and transform it into the event you are imagining. From ordering the flowers to making sure that you have the perfect food made from the freshest ingredients, to professional serving staff, to exciting buffets, we do it all!

Colorado Catering is your means to effortless entertaining.

Please call us at 303.750-0707 or visit our website at www.coloradocatering.net to view us at work!

Rebecca Deshotel, General Manager

Breakfasts

Luncheons

Dinners

Hospitality

Receptions

Boxed Lunches

Coffee

&

Refreshment Breaks

Party Trays

Buffets

Picnics

Barbecues

Hors d'Oeuvres

Ice Cream Socials

Theme Parties

Cocktail Parties



Your Value Added

Colorado Catering Company is well into its third decade of providing unique-custom Weddings, Cocktail Parties, Theme Events, Luncheons, and Dinner Parties in addition to our daily corporate catering. Check out some recent testimonials on our website at coloradocatering.net. We are here to guide you through each step of your event!

One of our particular strengths is customizing a function within your budgetary parameters in order to give you the largest “bang for the buck.” In our food preparation, we use only the freshest ingredients that we hand pick, paying a great deal of attention to quality both in product and in service.

In addition to our social events, we are the largest corporate caterer in the Metro area and have a unique proficiency in the development of a well-planned meeting.

Let us simplify your next catering event. We will support your successful event to the degree of participation you wish. We can, simply, deliver our product to your door, or we can handle all the details including equipment, personnel and atmosphere. ▮



For Your Benefit

- We will customize a menu to your particular desires.
- Colorado Catering Company will cater events of any size.
- We would appreciate 48 hours' notice. However, if we are able to accommodate you in 24 hours or same day, we are happy to do so.
- Delivery charges include setup and pickup. Please plan a window of thirty minutes to one hour before your scheduled event for our delivery. Traffic, weather, volume of deliveries and the care we take with our signature setups may dictate when we arrive.
- Premium disposables are included. However China, silver and glassware may be obtained for a nominal additional cost.
- Service personnel may be contracted for any event. The charge is per hour per servers and per hour per bartenders and captains for the entire time your event staff is working on your party. There is a four hour minimum on charge.
- Complete bar services are also available. We can plan and order your liquor and provide all service staff. As caterers, however, we are not legally permitted to "sell" liquor so all purchase costs will be passed directly through to you with no mark up from the liquor retailer. Traditional services include glassware (either our high quality plastic ware, or glassware at a nominal additional charge), mix, fruit garnish, ice, and service equipment (pourers, jiggers, scoops, bus tubs) and appropriate sodas and soft drinks.
- All food, beverage and labor are subject to customary service charges. Eighteen percent is charged for the majority of our corporate business and twenty-one percent is charged private events and weddings that require extensive planning and production. Service charges defray the cost for our elegant equipment, buffet over covers and decorations as well as the continual training and upgrading of our professional staff.
- On corporate events, cancellations can only be accepted with a minimum of 24 hours' notice. At that time, our ordering is in place and work has already begun on your party.
- Tax exempt organizations must supply us by fax or mail with a copy of their tax exemption certificate before we bill. Tax cannot be removed after billing has occurred. In order to comply with tax exemption status, payment (either check or credit card) must be issued by the organization and cannot come from a personal account. ||



Cold Breakfast Buffets

***Cold Breakfast Buffets include Fresh Brewed Coffee and Decaf Coffee
Orange Juice, Cranberry Juice and Apple Juice***
(Assorted Hot Teas available upon request)

—Ten person minimum on breakfast buffets—

Build Your Own Parfait Buffet

Assorted Yogurt Cups served with Diced Seasonal Fruits and Berries, Granola Topping
served with Assorted Fresh Baked Mini Muffins
9.75

The Express Continental

An assortment of Blueberry, Chocolate-Chocolate Chip, and Banana Nut Muffins
Fresh Danish including Cherry Cream Cheese, Cream Cheese,
Apple Fritters and Bear-Claw Danish
9.00

The Executive Continental

Sliced Fresh Seasonal Fruits and Berry Display
An assortment of Blueberry, Chocolate-Chocolate Chip, and Banana Nut Muffins
Fresh Danish including Cherry Cream Cheese, Cream Cheese,
Apple Fritters and Bear-Claw Danish
10.50

Lots of Bagels Buffet

Warm Blueberry, Cinnamon Raisin, Caramelized Onion and New York Bagels
Served with Raspberry, Grape and Strawberry Preserves
Cream Cheeses: Plain, Chive and Onion,
Sliced Fresh Seasonal Fruits and Berry Display
10.00

Additions:

Any of the following items can be added to the above buffets:

- Fresh Whole Fruit (Bananas, Oranges and Apples) 2.00
- Yogurt Cups (Peach and Raspberry) 2.00
- Granola and Individual Milks 3.00
- Bacon Strips (3 per person) 3.00
- Sausage Links (2 per person) 3.00
- Scrambled Eggs 3.00
- Granola Bars 1.00
- Assorted Bagels (Plain, Onion, Blueberry, Cinnamon Raisin) 3.00



Hot Breakfast Buffets

—Ten person minimum on hot buffets—

Ask about our "Made to Order: Omelet Bars"

Each of our Hot Breakfasts includes:
Freshly Brewed Colombian Coffee and Decaf Coffee,
Orange Juice Cranberry Juice and Apple Juice
(Assorted Hot Teas available upon request)

The CCC Breakfast

Fresh Sliced Fruit Display with Seasonal Fresh Fruits and Berries
Scrambled Eggs
Country Style Breakfast Potatoes with Peppers and Onions
Crispy Bacon Strips
Savory Sausage Links
Home Made Salsa
Freshly Baked Assorted Mini Muffins
11.00

Mile High Breakfast

Fresh Sliced Fruit Display with Seasonal Fresh Fruits and Berries
Denver Scramble with Bell Peppers, Onions, Diced Ham and Diced Tomatoes
Topped with Melted Cheddar Cheese
Country Style Breakfast Potatoes with Peppers and Onions
Crispy Bacon Strips and Savory Sausage
Avalanche French Toast with Warm Maple Syrup
Fresh Baked Assorted Mini Muffins
15.00

Fried Chicken and Biscuit Breakfast

Fresh Seasonal Fruit Compote
Crisp Southern Fried Chicken Breast
Southern Style Sausage Gravy served with Fluffy Buttermilk Biscuits
Country Style Breakfast Potatoes with Peppers and Onions
13.00

Southwestern Breakfast

Fresh Fruit Compote topped with Toasted Coconut
Green Chile Scrambled Eggs
Southwestern Breakfast Potatoes with Green Chiles, Peppers and Onions
Crispy Bacon Strips and Sausage
Served with House Made Salsa
Shredded Cheddar Cheese and Warm Flour Tortillas
13.00



Healthy Start

Fresh Sliced Fruit and Berry Display
Egg White Scramble with Roasted Red Peppers, Asparagus Tips, Artichoke Hearts
and Spring Onions
Turkey Sausage Patties
Served with Assorted Mini Muffins
Assorted Yogurt Cups and Crunchy Granola
12.00

Breakfast Burrito Bar

Sliced Fresh Fruit Display
Warm 10 inch Flour Tortillas
Scrambled Eggs
Diced Bacon, Diced Sausage, Shredded Cheddar Cheese,
Roasted Green Chiles, House Made Salsa,
Sour Cream and Guacamole
Served with Pueblo Style Pork Green Chile
Southwestern Breakfast Potatoes with Green Chiles, Peppers and Onion
13.50



Refreshment Breaks

The Afternoon Break

Chocolate Chip, Oatmeal, and Peanut Butter Cookies
Soft Drinks and Iced Tea
4.75

The Polar Break

Assortment of Premium Ice Cream Bars
Frozen Yogurt Bars
Soft Drinks, Iced Tea and Water
6.95

The Midweek Sundae

All the Fixin's for the Complete Sundae Bar including:
Ice Cream or Frozen Yogurt, Chocolate, Caramel and Strawberry Toppings,
Chopped Nuts, Maraschino Cherries, and Crushed Candies
Whipped Cream, Cookie Crumbles, Brownie Crumbles
Soft Drinks, Iced Tea and Water
7.15

Popcorn

Buttered, Caramel Corn, Cheese (one or all three)
2.50

Snack Pretzels

1.25

Assorted Nuts

3.50

Mini Candy Bars (3)

1.50

Chex Mix

1.50

Assorted Chips

2.00



ALa Carte

Assorted Muffins, Danish, Bagels, Filled Croissants, Coffee Cake
with Cream Cheese, Butter and Preserves
2.75

Fresh Bakery Donuts (minimum dozen)
2.00

Freshly Brewed Colombian Coffee and Decaf
Cream, Sugar, and Splenda
2.25 per person

Gourmet Flavored Coffees
2.50

Bacon (3) or Sausage Patties (2) or Sausage Links (3)
3.50

Fresh Sliced Seasonal Fruits and Berries
3.95

Whole Fruit
1.75

Bottled Juices
2.50

or
Carafe Juices (per person)
2.50

Yogurt Cups
2.25

with Granola
50¢

Assorted Sodas
1.25

Bottled Water
1.50



Bag & Box Lunches

Budget Bag Lunches

Each bag lunch includes a Whole Fruit, Two Tea Cookies, Bag of Chips
Mustard and Mayonnaise and appropriate utensils

Roast Beef and Cheddar, Turkey & Swiss or Ham & Cheddar
on a Hoagie Roll or Whole Wheat Bread

9.00

Box Lunches

*10 or fewer boxes—3 choices

*20 or fewer boxes—4 choices

*50 or fewer boxes—5 choices

••Each box lunch is served in a clear Eco-Friendly container with your sandwich, salad or wrap••
(sandwiches and wrap selections include Whole Fruit, Pasta Salad, Tea Cookies and appropriate utensils)
(salad selections include salad, tea cookies and appropriate utensils)

Box Sandwiches

Deli Sandwich (Beef, Ham or Turkey) 9.95

with Mustard and Mayonnaise packets and on Whole Wheat Bread

California Sandwich 11.50

Sliced Smoked Turkey Breast, Sliced Avocado, Sliced Cucumber, Swiss Cheese
Lettuce, Tomato and Sprouts on your choice of a Fluffy Croissant or Fresh Hoagie Roll

Roast Beef Club Supreme 12.50

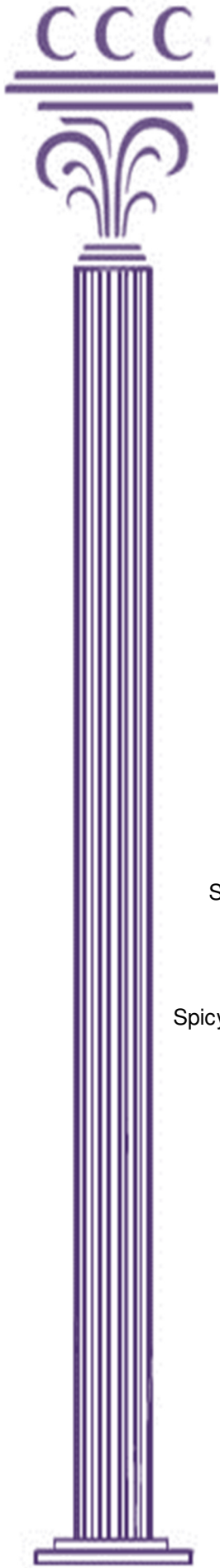
Sliced Roast Beef, Bacon Strips, Cheddar Cheese, Lettuce, Tomato and Horseradish Sauce
served on your choice of Whole Wheat or Sourdough Bread

Smoked Turkey Club 12.00

Sliced Smoked Turkey Breast, Herbed Cream Cheese Spread, Bacon Strips, Cucumber
Lettuce, Tomato and Sprouts served on your choice of Whole Wheat or Sourdough Bread

Italian Chicken Sandwich 12.00

Pesto Grilled Sliced Chicken Breast, Pesto Aioli, Balsamic Glaze, Sliced Mozzarella Cheese
Lettuce and Tomato slices and Basil Leaves served on a Hoagie Roll



Sandwich Jambon et Fromage 12.00

Sliced Smoked Ham, Honey Mustard, Aïoli, Sliced Swiss Cheese, Sliced Cheddar Cheese Lettuce and Tomato, served on your choice of Whole Wheat or Sourdough Bread

Chicken Salad Croissant 11.50

House Made Chicken Salad, Cucumber, Lettuce and Tomato served on a Fluffy Croissant

Colorado Club 12.00

Sliced Smoked Turkey, Sliced Smoked Ham, Bacon Strips, Green Chile Aïoli Sliced Swiss Cheese, Sliced Cheddar, Lettuce and Tomato served on your choice of Whole Wheat or Sourdough Bread

Vegetarian's Delight 12.00

Sliced Grilled Portobello Mushroom, Grilled Zucchini, Grilled Yellow Squash, Roasted Red Pepper Cucumber, Sliced Tomato, Lettuce, Avocado and Sprouts, served on your choice of Whole Wheat Bread or a Fluffy Croissant

Wraps-Wraps-Wraps

Turkey Caesar Wrap 12.00

Sliced Smoked Turkey, Shredded Romaine Lettuce, Shaved Parmesan Cheese and Croutons in a Flour Tortilla Wrap with Home Made Caesar Dressing

Buffalo Chicken Wrap 12.00

Spicy Buffalo Seasoned Grilled Chicken, Shredded Lettuce, Diced Tomato, Crispy Bacon, Red Onion Bleu Cheese Crumbles in a Flour Tortilla Wrap, served with Bleu Cheese Dressing

California Chicken Wrap 12.00

Homemade Chicken Salad, Sliced Avocado, Sprouts, Lettuce, Tomato and Thin Sliced Red Onion in a Flour Tortilla Wrap served with CCC Ranch Dressing

Grilled Veggie Wrap 12.00

Grilled Portobello Mushrooms, Squash, Avocado, Onion, Lettuce and Tomato, in a Flour Tortilla Wrap with Herbed Cream Cheese Spread



Boxed Entrée Salads

Chicken Caesar Salad 11.50

Crisp Romaine Ribs, Shredded Parmesan Cheese, Croutons and Italian Rubbed Grilled Chicken Breast and served with Home Made Caesar Dressing

CCC Cobb Salad 12.50

Mixed Greens topped with Julienne Turkey, Julienne Ham, Julienne Swiss and Cheddar Cheese, Sliced Hard Boiled Egg, Crispy Bacon Strips, Fire-roasted Green Chiles and Southwestern Grilled Chicken Breast Strips with a Green Chile Ranch Dressing

Taco Salad 11.50

Deep Fried Tortilla Bowl filled with Mixed Greens, Southwestern Ground Beef, Shredded Cheddar Cheese, Diced Tomato, Sliced Black Olives and Green Onions served with Salsa, Guacamole and Sour Cream

Strawberry BBQ Salmon Salad 12.50

Mixed Garden Greens topped with Sliced Strawberries, Bleu Cheese Crumbles, Shaved Red Onion, Strawberry-BBQ Glazed Salmon served with Strawberry Balsamic Vinaigrette

Greek Salad 10.50

Mixed Greens topped with Kalamata Olives, Shaved Red Onion, Sliced Cucumber Diced Tomato, Feta Cheese and Pepperoncini served with Red Wine Feta Vinaigrette

Florentine Spinach Salad 11.00

Hand Picked Baby Spinach topped with Shaved Red Onion, Sun-dried Cranberries, Toasted Walnuts, Feta Cheese and Julienne Smoked Turkey served with Cranberry Vinaigrette



Luncheon Buffets

We proudly introduce our new Hot Luncheon Buffets. These buffet luncheons are complete meals that include the entrée of your choice, specialty salad, appropriate starch, fresh vegetable and dessert.

--Ten person minimum on hot buffets--

Select from these packages as they are or contact one of our Menu Specialists for customization options.

****Southwestern Selections****

All Southwestern Selections come with:
Southwestern Salad with Green Chile Ranch and Southwestern Vinaigrette
Refried Beans with Melted Cheddar
Black Bean, Lime and Cilantro Rice
Cream-filled Churros

The Fajita Bar

Grilled Chicken Breast Strips with Sautéed Bell Peppers and Onions
Tender Grilled Skirt Steak with Sautéed Bell Peppers and Onions
Warm Flour Tortillas, House-made Salsa, Shredded Cheddar Cheese, Shredded Lettuce
Sour Cream and Guacamole
14.50

The Taco Bar

Southwestern Sautéed Ground Sirloin, Crispy Taco Shells, Warm Flour Tortillas
House-made Salsa, Pico de Gallo, Shredded Cheddar Cheese, Shredded Lettuce
Sour Cream, Guacamole
12.00

Street Taco Station:

Pork al Pastor; Slow Roasted Pork in Pineapple Chile Rojo Sauce
Chicken Tinga; Slow Roasted Shredded Chicken tossed with Green Chiles and Rojo Sauce, served with Warm Corn Tortillas, Shredded Lettuce, Diced Red Onion, Pico de Gallo, Salsa Verde, House-made Salsa, Sour Cream, Sliced Fresh Jalapeños and Guacamole
13.00

Enchilada Feast

Shredded Mexican Style Chicken Breast with Shredded Cheddar Cheese and Green Chiles wrapped in Corn Tortillas and topped with Enchilada Sauce and Shredded Cheddar Cheese
and
Southwestern Sautéed Ground Sirloin tossed with Green Chiles and Shredded Cheddar in Corn Tortillas topped with Enchilada Sauce and Shredded Cheddar Cheese
12.00

Santa Fe Chicken Enchiladas (2pp)

Shredded Mexican Style Chicken tossed with Shredded Cheddar Cheese and Green Chiles wrapped in Flour Tortillas and topped with a Green Chile Cream Sauce and Shredded Cheddar
12.00



****Italian Selections****

All Italian selections come with: Caesar Salad, Warm Garlic Bread, Italian Roasted Vegetables Assorted Tea Cookies and Dessert Triangles

Gourmet Pasta Bar

Ricotta stuffed Tortellini, Penne Pasta, Alfredo Sauce, Marinara Sauce, Grilled Chicken Strips with Green Peppers and Onions, Roasted Italian Sausage with Green Peppers and Onions Meatballs in Marinara served with Crushed Red Chiles and Grated Parmesan Cheese
14.50

Mile High Lasagna

Layers of Pasta, Italian Sausage, Ricotta Cheese and Mozzarella topped with Marinara Sauce
Half Pan serves 12 people—Full Pan serves 24
12.00

Vegetarian Lasagna

Vegetarian version of the above: Spinach Sautéed Vegetables, Mozzarella and Ricotta Cheese topped with a Light Alfredo Sauce
Half Pan serves 12 people—Full Pan serves 24
12.00

Bruschetta Chicken

Tender Italian Grilled Chicken Breast topped with Melted Parmesan Cheese, Tomato, Fresh Basil and Kalamata Olive, Bruschetta Cream Sauce, paired with Bow Tie Pasta, tossed with Bruschetta Cream Sauce
13.00

Vegetarian Bruschetta Pasta

Bow Tie Pasta tossed with Tomato, Fresh Basil and Kalamata Olive, in a Bruschetta Cream Sauce
11.00

Grilled Chicken Milano

Tender Italian Grilled Chicken Breast topped with Roasted Garlic Buds, Crimini Mushrooms Sun-dried Tomatoes and Alfredo Cream Sauce paired with Bow Tie Pasta tossed with Roasted Garlic Cream Sauce
14.00

Vegetarian Farfalle Milano

Bow Tie Pasta tossed with Roasted Garlic Buds, Crimini Mushrooms and Sun-dried Tomato in an Alfredo Cream Sauce
12.00

The Italian Feast*

Baked Italian Herb Chicken
Tender Italian Grilled Chicken with Crimini Mushrooms, Bell Peppers and Red Onion in a Cacciatore Sauce, Jumbo Pasta Shells stuffed with Ricotta Cheese, Baked Rigatoni Italian Sausage sautéed with Peppers and Onions, Hand -packed All Beef Meatballs Caprese Salad: Tomato Salad with Fresh Basil and Mozzarella Cheese
**does not include Italian Roasted Vegetables*
17.00



All American Selections

*All American selections come with:
Fresh Farm Salad with Red Wine Vinaigrette and Ranch Dressing
Dinner Rolls and Butter
and Tea Cookies and Dessert Triangles*

French Dip Bar

Thin-sliced Slow Roasted Beef served with au Jus, Green Chile Horseradish Sauce
Sliced Gouda Cheese and Hoagie Rolls, Kettle Chips
13.00

Slow Roasted Pot Roast of Beef

Slow Roasted and sliced Pot Roast of Beef with Rosemary Demi-Glace
Rosemary Garlic Roasted Potatoes and Root Vegetables
13.00

Baked Idaho Potato Bar

Sea Salt rubbed Jumbo Baked Idaho Potato served with Whipped Butter, Sour Cream
Shredded Cheddar Cheese, Chopped Green Onion, Homemade Salsa, Bacon Bits
Texas Red Chili or Broccoli Cheddar Cheese Sauce
13.50

Southwestern Meatloaf

Baked Sirloin Meatloaf with Bell Peppers, Sautéed Onions, Jalapeños and Bacon Pieces
topped with Spicy Tomatillo Ketchup Glaze
Tomatillo Ketchup
Loaded Mashed Potatoes
Sautéed Bacon and Onion Green Beans
13.00

Southern Fried Chicken Breast

Buttermilk Marinated and Golden Fried Chicken Breast
served with Green Chile Country Gravy, Corn O'Brien and Whipped Potatoes
13.00

Louisiana Luncheon

Creole Grilled Chicken:
Cajun Grilled Chicken Breast topped with Lemon-Brown Butter Sauce and Bay Shrimp
Bayou Red Beans: Andouille Sausage, Bell Peppers, Onions and Red Kidney Beans
in a Spicy Cajun Broth
Cajun Dirty Rice: Cajun Spiced Rice Pilaf with Andouille Sausage, Bell Peppers,
Onions and Celery
15.00



Smokehouse Pit Barbecue Division

Wild, Wild West Barbecue

Picnics – Meetings – Birthdays – Weddings – Family Reunions – Graduations
“But who needs a special occasion to eat Barbeque?”

All our meats are slow smoked with Hickory, Mesquite and Oak woods.
Our Chef makes all his rubs and barbecue sauces from scratch.

Chef’s House Sauces: “sweet and tangy” or Carolina Sauce

Hickory Smokehouse Pit Barbecue Slow Smoked Meats:

*Our Signature Beef Brisket – Carolina Style Pulled Pork
Boneless Honey Brushed Chicken Slow Smoked St. Louis Style Ribs
Cajun Andouille Sausage and Beer Brats*

Honey Barbeque Beef Brisket & Hot Links

Thinly Sliced, Spice-rubbed Beef Brisket
Slow Smoked Hot Links in a White Barbeque Sauce
Spicy Baked Beans with Burnt Brisket Ends
Creamy Coleslaw
Cornbread Muffins and Honey Butter
Tea Cookies and Dessert Triangles
16.00

The Flying Pig

Slow Smoked Barbequed Pulled Pork
with Green Chile Barbeque Sauce and Brioche Slider Buns (1pp)
Buttermilk Marinated Southern Style Fried Chicken Breast (1pp)
Home Style Potato Salad and Creamy Coleslaw
Cornbread Muffins
Tea Cookies and Dessert Triangles
15.00

Tailgaters’ Choice

(Choice of one meat)
Honey Barbequed Brisket, Green Chile Barbequed Pulled Pork
or Honey Barbequed Pulled Chicken
Fresh Brioche Buns
Creamy Coleslaw
Spicy Baked Beans with Burnt Ends of Brisket
Tea Cookies and Dessert Triangles
13.00



Backyard Barbeque

Quarter Pound Barbeque Spiced Hamburgers
Quarter Pound Grilled Hot Dogs
Brioche Buns and Hot Dog Buns
"All the Fixin's"
Ketchup, Mustard, Mayonnaise, Sliced Cheeses, Leaf Lettuce, Sliced Tomatoes,
Pickle Slices, Pickle Relish
Garden Salad with Ranch and Italian Dressings, Spicy Baked Beans with Brisket Burnt Ends
Tea Cookies and Dessert Triangles
15.50

The Pit Master--

Build your own BBQ Feast!

Choice of two of the following Meats:

Signature Beef Brisket, Carolina Style Pulled Pork, Mesquite Grilled Chicken Breast,
Pulled Honey BBQ Chicken, Slow Smoked St. Louis Style Ribs
or Andouille Sausage

Pick any two Sauces:

Chef's Sweet and Tangy, Honey Barbecue Sauce, Green Chile BBQ,
White Barbecue Sauce or Asian BBQ

Pick your Bread:

Fresh Baked Rolls, Jalapeño Corn Muffins or Buttermilk Biscuits with Whipped Honey Butter

Pick your Salad:

Creamy Colorado Slaw, Home Style Potato Salad
Farmers' Garden Salad or Fresh Fruit Compote

Chose Two Accompaniments:

Smoky Colorado Style Baked Beans, Creamy Four Cheese Baked Macaroni and Cheese,
Marinated Flame Roasted Vegetables or Hand Mashed Russet Potatoes
with Smoked Pork Gravy

Finish it off with a Dessert:

Homemade Peach Cobbler, Fudge Brownies or Jumbo Cookies
17.00

Barbecue Sides:

Spicy Smoked Baked Beans with Chopped Brisket 1.95
Western Style Pinto Beans 1.95
Creamy Homemade Cole Slaw 1.95
Home Style Potato Salad 1.95
Chef's Creamy Four-Cheese Mac 'n' Cheese 1.95
Garlic Mashed Potatoes with Hearty Smoked Pulled Pork Gravy 1.95
Sweet Corn on the Cobb 1.95

--Ice Tea, Lemonade or Fruit Punch add 1.00 per person



Cold Buffets

Super Salad Bar

Crisp Romaine Ribs, Mixed Field Greens, Baby Spinach Leaves, Home Made Croutons
Cherry Tomatoes, Sliced Cucumber, Shredded Carrots, Shaved Red Onions,
Shredded Cheddar Cheese, Shredded Parmesan
Bacon Bits, Diced Turkey Breast, Diced ham and Diced Grilled Chicken
Grilled Portobello Mushroom Slices
Ranch Dressing, Italian Dressing, Bleu Cheese Dressing, and Caesar Dressing
Assorted Dinner Rolls and Butter
12.50

Sandwich Buffet

Assortment of Sandwiches including Smoked Turkey Club, Chicken Salad Croissant
Colorado Club, Tuscan Chicken Salad and Vegetarian Delight
Mixed Green Salad with Cherry Tomatoes, Sliced Cucumber and Shaved Red Onion
Ranch Dressing and Italian Dressing
Kettle Chips
12.00

Caesar Salad Buffet

Crisp Romaine Ribs, Shredded Parmesan Cheese, Home Made Croutons
Sliced Chicken Breast
Home Made Caesar Dressing
Warm Garlic Cheese Bread
11.00

Colorado Cobb Salad Buffet

Mixed Salad Greens
Julienne Smoked Turkey Breast, Julienne Ham, Shredded Chicken Breast
Julienne Swiss Cheese, Shredded Cheddar Hard Boiled Egg Slices,
Bleu Cheese Crumbles, Chopped Bacon, Green Chiles
Green Chile Ranch Dressing
12.00

Deli Buffet

Sliced Ham, Sliced Roast Beef, Smoked Turkey Breast
Sliced Swiss and Cheddar Cheese, Hoagie Rolls and Whole Wheat Bread
Leaf Lettuce, Sliced Tomato, Shaved Red Onion
Pickle Spears, Mayonnaise, Stone Ground Mustard, Horseradish Sauce
Mixed Green Salad with Cherry Tomatoes, Sliced Cucumbers and Shaved Red Onion
Ranch Dressing and Italian Dressing
Kettle Chips
12.00



**** Submarine Sandwiches by the Foot ****

All Sandwiches made by hand on a freshly baked French Loaf
and made with Italian Salami,
Baked Ham, Turkey Breast, Cheeses and Crisp Vegetables

Three Foot Submarine 65.00 (Serves 12-14)

Six Foot Submarine 130.00 (Serves 32-35)

Side Salad to compliment your Sub -- Pasta Primavera, Sour Cream & Dill Potato,
Oriental Noodle, Fresh Fruit Compote or Kettle Chips 1.95 per person

We do it all!

arrangements for tents, tables, chairs, grills

lawn games – from croquet to water slides

custom menus

cotton candy machines, snow-cone machines

beer troughs

clowns, jugglers, face painting

petting zoo

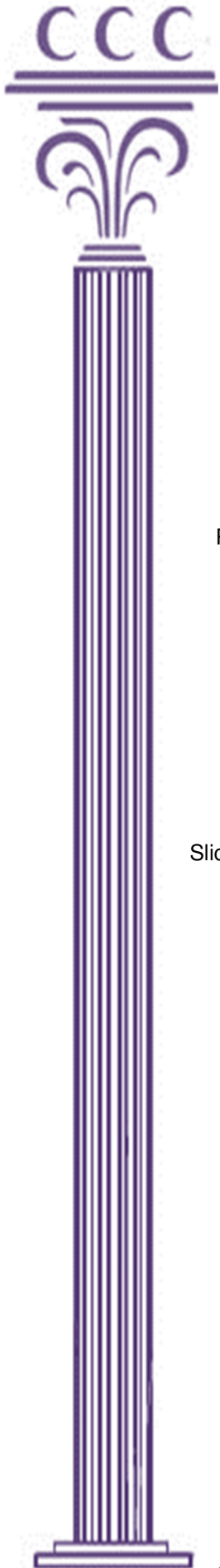
horseback rides

Staging and sound systems

décor to fit **YOUR** theme

Special pricing for groups over 500

drop-off service available, too!



Hors d'Oeuvre Packages

—20 person minimum—

The Continental Divide

(Six Pieces of Hors d'Oeuvres per guest)

Pulled Pork Crostini, Pineapple Chicken Skewers, Barbecued Meatballs
Bacon Wrapped Water Chestnuts, Crab Stuffed Cucumber Fresh Fruit Skewers
Dry Snack Mix
10.10
add Assorted Vegetable Crudités with Dip
2.50

Pike's Peak Buffet

(Nine pieces of Hors d'Oeuvres per guest)

Petite Crab Cakes with Red Pepper Aioli, Cajun Shrimp Skewer, Flour Tortilla Pinwheels
Peach Brandied Meatballs, Chicken Dijonaise, Southwestern Crostini
Petite Stuffed Baby Red Potatoes, Cream Cheese Stuffed Cherry Tomatoes
Thai Chicken Salad in Phyllo Cups
Dry Snack Mix
13.00
add Domestic Cheeses and Fruit
4.00

Long's Peak Buffet

(Eleven pieces of Hors d'Oeuvres per guest)

Beef Satay with Peanut Sauce, Mini Brie en Croûte
Sliced Sausage Links with Stone Ground Mustard, Veggie Dumplings with Spicy Garlic Ponzu
Coconut Chicken Fingers, Spanakopita with Tzatziki Sauce
Thai Chicken Salad in Phyllo, Iced Cocktail Shrimp, California Sushi Rolls
Petite Croissant Sandwiches
Assorted Crostinis,
served with Dry Snack Mix
14.00
add Seasonal Fresh Fruit Display
3.25

Southwestern Buffet

Jalapeño Poppers
Smoked Chicken Quesadillas
Southwestern Crostini's
Fruit Skewers with Toasted Coconut
Chicken Fajita Skewer
Tri Colored Tortilla Chips with Queso, Guacamole and Salsa
12.00

add Assorted Vegetable Crudités with Dip 2.50

add Seasonal Fresh Fruit Display 3.25

add Domestic Cheeses and Fruit 4.00



Hot Hors d'Oeuvres

—20 piece minimum—

Coconut Batter Dipped Shrimp 2.50
Stuffed Mushrooms with Crab or Italian Sausage 2.00
New England Crab Cakes 2.25
Cajun Barbecued Shrimp 2.50

Miniature Brie en Croûte 2.50
Miniature Reubens 2.00

Meatballs Romanoff 1.50
Swedish Meatballs 1.50
Barbecued Meatballs 1.50
Cajun Meatballs 1.50
Meatballs Bourguignonne 1.50
Williamsburg Brandied Meatballs 1.50

Beef Satay with Peanut Sauce 2.50
Chicken Satay with Peanut Sauce 2.50

Sliced Sausage Links 1.50
(Andouille, Kielbasa or Italian)

Black Bean and Cheese Quesadillas 2.00
Smoked Chicken Quesadillas 2.00

Chinese Eggrolls with Hot Mustard Sauce 1.50
Bacon Wrapped Chestnuts 1.75
Pork Pot Stickers 1.60
Vegetable Pot Stickers 1.60

Hot Wings 1.25
Fried Chicken Breast Fingers 2.00
Sesame Chicken Fingers 1.50
Chicken Dijonaise 2.00
Sweet and Sour Chicken Fingers 1.50
Hawaiian Chicken Skewers 2.50
Coconut Chicken Tenders 2.00

Spanakopita 1.75
Stuffed Baked New Potatoes (Sour Cream and Chives) 1.75



Cold Hors d'Oeuvres

—20 person minimum—

Display Presentations

- Assorted Vegetable Crudités with Dip 2.75 per person
- Fresh Fruit Presentation 3.75 per person
- Cheese Board with Domestic Cheeses and Crackers 3.50 per person
- Cheese Board with Imported and Domestic Cheeses and Crackers 4.50 per person
- Assorted Fruit with Domestic Cheeses & Crackers 4.00
- Assorted Fruit with Imported and Domestic Cheese Presentation and Crackers 4.50 per person

American Bounty Table

A bountiful display of flowing Fresh Vegetables, delicious Domestic Cheeses and an array of Fresh Fruit served with Crackers, Baguette Slices and Dips
5.50 per person

European Bounty Table

Includes Imported Cheeses with the above
6.50

Gourmet Hummus Bar

Sundried Tomato, Roasted Red Pepper and Macadamia Nut Hummus
Served with Gourmet Vegetable Crudités and Pita Chips
3.75

Carver Station

(for cocktail sandwiches)

- Sliced Roast Tenderloin 6.95 per person (minimum 20)
- Roasted Rare Round of Beef, approximately 4.75 per person (minimum 30)
- Smoked or Honey Roasted Turkey Breast 3.75 per person (minimum 50)
- Bourbon Glazed Ham 3.50 per person (minimum 50)
*with Assorted Cocktail Croissants
and appropriate condiments for Sandwiches*

Carver fee additional

Brie with Assorted Crackers or French Baguette Slices
(Baked en Croûte, Raspberry, Brown Sugar and Walnut)
Small (1 kilo) 50.00
Large (2.2 kilo) 100.00

Antipasto Skewer with Baguette Slices and Crackers 2.45
Cherry Tomatoes Stuffed with Crabmeat or Boursin Cheese 1.75



Cold Hors d'Oeuvres

—20 person minimum—

- Stuffed Cucumbers with Crab Salad 1.75
Iced Jumbo Cocktail Shrimp 2.50
Smoked Scottish Salmon with Crackers (market)
and Fresh Dill Sauce 2.50
Decorated Whole Poached Fresh Salmon with Cucumber Dill Sauce and
Tablewater Biscuits (market)
Thai Chicken Salad in Phyllo 1.75
- Assorted English Tea Sandwiches 2.00
Butterflied Shrimp Crostinis 2.95
Assorted Crostini 1.75
*(Sundried Tomato Basil Pesto, Pico de Gallo, Bleu Cheese, Boursin Cheese,
Green Chile Pesto, Swiss & Parsley, Roast Beef and Tarragon, Southwestern)*
- Ruffled Potato Chips and Assorted Dips 1.50 per person
Chile con Queso or Salsa, Guacamole and Chips 5.50
Guacamole and Chips 3.95
Chile con Queso and Chips 2.95
Mexican Layered Terrine 3.95 per person includes chips
Tri-Colored Corn Chips with Cucumber and Fresh Cilantro Salsa
1.75 per person
Tenderloin Cocktail Sandwiches on Mini Croissants 5.50
Croissant Sandwiches (Beef, Ham, Turkey or Salad Filled) 2.75
- Assorted Flour Tortilla Pinwheels 1.75
Ham, Asparagus, and Herbed Cream Cheese Pinwheels 1.75
- California Sushi Rolls 2.00
Deviled Eggs 1.50
Fresh Fruit Skewers 5 pc 2.25



Dinner Selections

—Ten person minimum on hot buffets—

Soups

Inquire about our Soups of the Day
3.95
Beef Chili
3.95

Salads

Bibb Lettuce with Orange Flower Dressing
Spinach with Mushrooms and Creamy Bacon Dressing
CCC Caesar
Field Greens and Raspberry Walnut Dressing
Tomato, Cucumber and Onion
Mixed Garden Greens with Piñons, Orange Slices
and Julienne of Vegetables
Roma Tomato, Cucumber, Fresh Basil and Mozzarella Salad
2.50

Dressings

Raspberry Walnut Vinaigrette, Cilantro Lime Vinaigrette,
Orange Flower Vinaigrette, Balsamic Vinaigrette,
Gorgonzola Vinaigrette, Creamy Bacon Ranch, Italian,
Old Fashion Ranch, Poppy seed, Honey Dijon, Southwestern Ranch,
Fat Free Ranch, Fat Free Italian

*All Main Courses include Mixed Salad Greens, Fresh Vegetable
plus Potato, Rice or Pasta, Rolls & Butter*

Specialty and Combinations

4 oz. Petite Filet of Beef with Creamy Madeira Sauce
and Grilled Salmon 25.50
4 oz. Petite Filet of Beef with Mushrooms and Red Wine Sauce
and Shrimp Scampi 25.50
4 oz. Petite Filet of Beef and Lobster Tail, Sauce Béarnaise Market Price
Medallions of Beef with Madeira Wine Sauce and
Chicken with Supreme Sauce and Shrimp with Neptune Sauce 27.50

****** Inquire about our Wild Game Options ******

Entrées

—Ten person minimum on hot buffets—

All main courses include Tossed Salad Greens, Fresh Vegetable, Potato, Rice or Pasta
and Freshly Baked Rolls and Butter



Poultry

- Almond Coconut Chicken Breast 12.75
- Chicken Cordon Bleu 12.75
- Chicken Saltimbocca 12.75
- Mesquite Smoked Chicken Breast, Santa Fe 12.75
- Teriyaki Chicken Breast 12.75
- Tarragon Chardonnay Chicken 12.75
- Stuffed Chicken Breast with Apples and Almonds 12.75
- Chicken Breast, Con Salsa Verde 12.75
- Breast of Chicken California
(Artichokes, Mushrooms and Tomatoes in Basil Cream Sauce) 12.75

Beef

- Medallions Tenderloin Bordelaise 24.95
- Filet, au Poivre 24.50
- Grilled Filet Mignon Stuffed with Boursin Cheese
and Port Wine Sauce 24.95
- Filet of Beef, Bourguignonne 24.95
- Twin Filets with Madeira and Béarnaise 24.95
- Beef Tips, Stroganoff with Golden Egg Noodles 12.50
- Top Sirloin Steak, Mesquite 15.50

Pork

- Honey Cured Ham 11.50
- Pork Tenderloin with Smoked Tomatoes and Wild Mushrooms 14.50
- Current Glazed Pork Tenderloin, Sauce Robert
or Creamy Madeira Sauce 14.75
- Spiral Cut Honey Baked Ham 13.95

Seafood

- Lemon Pepper Broiled Salmon 15.95
- Teriyaki Ginger Salmon 15.95
- Salmon in Champagne Sauce 15.95
- Tilapia Tuscan Style 13.50
- Tilapia Cajun Style 13.50
- Tilapia with Lemon Butter Sauce 13.50

**** Inquire about our Wild Game Options ****



Sweets

- White and Dark Chocolate Dipped Strawberries 1.75
- 3" Individual Fruit or Chocolate Mousse Tarts 2.25
- White Chocolate and Bailey Cream Tarts 2.00
- Milk Chocolate and Crème de Menthe Tarts 2.00
- Miniature French Pastries 2.00
- 1" Miniature Fruit Tarts 2.00
- 1" Miniature Chocolate Mousse Tarts 2.00
- Fudge Brownies 1.75
- White Chocolate Blondies 1.75
- Lemon Bars 1.75
- Raspberry Bars 1.75
- Dream Bars 1.75
- Fudge Nut Bars 1.75
- Frosted Brownies 2.25
- Petites Fours 2.25
- Assorted Tea Cookies .90

Seasonal:

- Bourbon Balls .75
- Coconut Joys .75
- Frosted Holiday Cookies 2.50
(No minimum during Holidays)
- Homemade Chocolate Chip Cookies 1.75
- Homemade Peanut Butter Cookies 1.75
- Old Fashion Oatmeal Cookies 1.75
- White Chocolate Macadamia Cookies 1.75
- M& M Cookies 1.75

- Apple Pie 3.25
- Harvest Apple Pie 4.25
- Peach or Apple Cobbler 2.50
- Assorted Cheesecakes 3.95
- Cheesecake Cups 2.95
- Carrot Cake 4.75

The Fresh Berry Bar

Fresh Seasonal Berries with your choice of Milk Chocolate or White Chocolate Mousse finished with a tart Grand Marnier Berry Sauce
6.95

Add Pound Cake for 1.00



Beverages

Assorted Canned Sodas.....	1.25
Snapples.....	2.00
Lemonade by the Pitcher.....	1.50
Iced Tea by the Pitcher.....	1.50
Sweet Leaf Iced Teas.....	2.50
Tejava Iced Tea.....	2.50
Bottle Water - Plain.....	1.50
Bottled Water - Sparkling.....	2.00
Ice Water by the pitcher.....	.50
Bottled Juices	2.50
(Orange, Cranberry and Apple)	
Carafes of Juice.....	2.25
(Fresh Squeezed Orange, Cranberry and Apple)	
European Roast Regular Coffee	2.25
European Roast Decaffeinated Coffee.....	2.25
Specialty Coffee.....	2.50
Herbal Hot Tea	1.50
Hot Apple Cider	1.50
Hot Chocolate	1.50
Eggnog	1.95
Cranberry Peach Punch	1.50
Cranberry Iced Tea.....	1.75
Raspberry Lemonade	1.75
Milk (carafe).....	1.50