



DELIVERY MENU



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here is a special note about our menus and how they function. Also possible to include ways to contact us for more information about this menu or about events: email@email.com and call us at [123.456.7890](tel:123.456.7890)

VV Vegan **V** Vegetarian **GF** Gluten Free **NF** Nut Free **DF** Dairy Free



BREAKFAST

Fruit and Pastry Platter \$7.50

Assorted breakfast pastries and an assorted fruit display

CCC Breakfast \$12.99

Scrambled eggs, CCC breakfast potatoes with peppers and onions, Applewood smoked bacon, savory sausage patties, assorted fruit display, salsa verde, and assorted pastries

CCC Breakfast Burritos \$8.00

12" flour tortilla filled with scrambled eggs, CCC breakfast potatoes, scratch made green chili

Choice of:

Apple Smoked Bacon,
 Breakfast Sausage,
 Spicy Local Chorizo
 or Veggie Blend

Egg Strata Pan

Half pan (feeds 12) \$5.90 per person or Full pan (feeds 24) \$5.90 per person

Whole eggs mixed with cheese, bacon, potatoes, and bread to create a fluffy egg bake. Served with an assorted fruit display (must order in increments of 12)

Sunrise Breakfast \$13.20

Egg whites scrambled with roasted veggies tossed in a vegan butter. Served with yogurt, granola crumble, and an assorted fruit display

Huevos Rancheros \$8.99

Vegan green chili, scrambled eggs, ranch-style pinto beans, fresh Pico de Gallo and flour tortillas. Add Bacon (2) or Breakfast Sausage for \$1.50

BREAKFAST

French Toast \$8.50

Challah bread French Toast. Served with maple syrup, whipped butter and assorted fruit display

Breakfast Enchilada \$12.99

Flour tortilla filled with scrambled eggs, bacon, cheddar cheese, diced potatoes, bell peppers and onions with an Adobo sauce. Comes with salsa verde, sour cream and a fruit platter

Buttermilk Pancakes \$8.50

Three buttermilk pancakes. served with fruit platter, maple syrup and whipped butter

Belgian Waffles \$8.50

Two Belgian waffles served with fruit display, maple syrup and whipped butter

Grande Breakfast \$18.50

Minimum 25 people

Scrambled eggs, CCC breakfast potatoe with peppers and onions, Applewood smoked bacon, savory sausage patties, Belgian Waffles, syrup, whipped butter, buttermilk biscuits, sage sausage country gravy, Assorted fruit display, salsa verde, and assorted pastries

Biscuits and Sage Sausage Gravy \$9.99

Large buttermilk biscuit, sage sausage country style gravy, scrambled Eggs, fruit platter and breakfast Potatoes

Whole Fruit \$2.50

Variety of mandarin oranges, apples and bananas grab and go style

Scrambled Eggs and Cheesy Ham and Potato Bake \$9.99

Diced red potatoes mixed with cheddar cheese sauce, diced ham and bell peppers. Served with scrambled eggs and a fruit platter

Add Ons

Applewood Smoked Bacon (2 pieces) \$1.50

Sage Breakfast Sausage Patty \$1.50

Assorted Muffin \$2.00

Scrambled Eggs (per person) \$2.50

Diced Fruit \$3.50

Pancakes or French Toast (2 pieces) \$4.50



COFFEE SERVICE

All coffee service is provided with sugar packets, sugar substitute packets, stir sticks, flavored creamers, Earth friendly cups, lids and coffee cup sleeves.

Coffee is roasted from Four Leaf Roasters. You can choose from a Carefree Highway roast or a decaf Highway roast.

Small Brew (12 servings)	\$18.00
Large Brew (30 servings)	\$45.00
Extra Large Brew (80 servings)	\$125.00
Disposable To-Go Coffee box (12 servings)	\$24.00

Fruit Juice

Choose from Orange Juice, Cranberry Juice, Apple Juice, and Lemonade.



BOXED SANDWICHES

Colorado Club Sandwich

Whole Sandwich \$18.50 Half Sandwich \$12.50

Black Forest Ham, honey smoked turkey, cheddar cheese, provolone cheese, Applewood smoked bacon, lettuce, Roma tomato, local Harvest Moon bread, fresh baked cookie, and a mint

Turkey Avocado Sandwich

Whole Sandwich \$16.20 Half Sandwich \$11.50

Honey smoked turkey breast, cheddar cheese, avocado, Applewood smoked bacon, lettuce, Roma tomato, local Harvest moon bread, fresh baked cookie, and a mint

Ham and Apple Butter Sandwich

Whole Sandwich \$14.99 Half Sandwich \$10.99

Black Forest ham, apple butter, goat cheese crumbles, lettuce, Roma tomato, local Harvest moon bread, fresh baked cookie and a mint

Italian Sandwich

Whole Sandwich \$17.99 Half Sandwich \$10.99

Black forest ham, salami, prosciutto, Italian dressing, lettuce, Roma tomato, local Harvest Moon bread, fresh baked cookie and a mint

Classic Turkey Sandwich

Whole Sandwich \$14.25 Half Sandwich \$11.50

Honey roasted turkey breast, cheddar cheese, lettuce, Roma tomato, local Harvest moon bread, fresh baked cookie and a mint

Classic Ham Sandwich

Whole Sandwich \$14.25 Half Sandwich \$11.50

Black Forest ham, provolone cheese, lettuce, Roma tomato, local Harvest moon bread, fresh baked cookie, and a mint

SANDWICHES

Chickpea Salad Sandwich \$12.50

Roasted chickpeas mixed with cucumber, spinach, Dijon mustard, mayo, and Roma tomatoes, served on a croissant bun, a fresh baked cookie, and a mint

Egg Salad Sandwich

Whole Sandwich \$16.20 Half Sandwich \$11.50

Classic style egg salad sandwich. Served with green leaf lettuce and Roma tomato, local Harvest Moon bread, fresh baked cookie, and a mint

Roast Beef Sandwich

Whole Sandwich \$16.20 Half Sandwich \$11.50

Oven roasted beef, bleu cheese crumbles, spinach, Roma tomato, local Harvest Moon bread, fresh baked cookie, and a mint

Thai Chicken Salad Sandwich \$14.50

Diced chicken breast, mayonnaise, sweet Mae Ploy sauce, green leaf lettuce, Roma tomato, croissant bun, fresh baked cookie, and a mint

Pastrami Sandwich

Whole Sandwich \$16.20 Half Sandwich \$11.50

Cold sliced pastrami, cola caramelized onions, honey Dijon mustard, Roma tomato, green leaf lettuce, local Harvest Moon bread, fresh baked cookie, and a mint

Grilled Chicken Ceasar Salad Wrap \$13.99

Grilled chicken breast, chopped romaine lettuce, Caesar dressing, shredded parmesan cheese, Roma tomato, spinach flour tortilla, fresh baked cookie, and a mint

Classic Chicken Salad Sandwich \$14.50

Diced chicken breast, mayonnaise, green leaf lettuce, Roma tomato, served on a croissant bun, fresh baked cookie, and a mint

Grilled Veggie Sandwich

Whole Sandwich \$14.20 Half Sandwich \$11.75

Grilled seasonal veggies, red pepper hummus, balsamic glaze, tomato and lettuce local Harvest Moon bread, fresh baked cookie and a mint



DELI PLATTERS

Classic Deli Sandwich Platter

\$5.50 per person

Sliced honey roasted turkey breast, sliced Black Forest ham, sliced mild cheddar cheese, sliced provolone cheese, mayonnaise packets, deli mustard packets, sliced Roma tomatoes, green leaf lettuce and sliced local Harvest Moon Bread loafs.

Add Ons:

Assorted Chip Bags	\$0.75
Bulk Kettle Chips	\$0.55
Baked Cookies	\$1.50
Brownies	\$2.50
Mixed Dessert Bars	\$2.50
Pickle Spears	\$0.55





BOXED SALADS

Colorado Farm Salad \$13.50

Colorado sourced when available. Mixed greens, strawberries, Colorado goat cheese, house smoked almonds, white balsamic vinaigrette and a fresh baked cookie.

Power Salad \$13.50

Ancient grains, edamame, diced Roma tomatoes, poached beets, spinach, citrus vinaigrette and a fresh baked cookie.

Southwest Chop Salad \$15.50

Chopped iceberg lettuce, Grilled Chicken Breast, applewood smoked bacon, shredded cheddar cheese, diced Roma tomatoes, fire roasted corn, avocado, black beans, served with an ancho citrus vinaigrette and a fresh baked cookie.

Chopped Greek Salad \$13.50

Chopped green leaf lettuce, diced Roma tomatoes, crumbled feta cheese, diced cucumber, kalamata olives, chickpeas, served with a red wine vinaigrette and a fresh baked cookie.

House Chef Salad \$12.50

Chopped green leaf lettuce, shaved carrots, tomatoes, hard boiled egg, cheddar cheese, ranch dressing and a fresh baked cookie.

Blueberry and Avocado Salad \$13.50

Fresh blueberries, avocado, feta cheese crumble, garbonzo beans, toasted almonds, spinach and a lemon vinaigrette and a fresh baked cookie.



BUFFETS

15 person minimum

Grilled Chicken Milano \$16.00

Marinated Grilled Colorado chicken breast topped with blistered cherry tomatoes, roasted garlic, and basil. Served with mash potatoes and roasted seasonal veggies. Served with A house salad, dinner roll and fresh baked cookie for dessert.

Grilled Chicken Piccata \$16.75

Marinated Grilled Colorado chicken breast topped with lemon & caper sauce and parm cheese. Served with sauteed green beans, mashed potatoes, sweet potato roll, house salad and a fresh baked cookie.

Grilled Pineapple Teriyaki Chicken \$16.00

Marinated grilled chicken breast finished with a sweet and sour sauce with chopped pineapple. served with white rice, house salad, and fresh baked cookie for dessert

Southwest Grilled Chicken \$16.00

marinated grilled chicken breast ancho rubbed. Served with white cheddar grits fire roasted corn, black beans and cherry tomatoes, Served with house salad, dinner roll and A fresh baked cookie for dessert

Pasta Bar \$15.50

Cavatapi pasta served with both parmesan alfredo and marinara sauce and comes with parmesan cheese, garlic bread, house salad and a fresh baked cookie for dessert

chouce of protein: Grilled chicken breast, italian meattballs, grilled sausage link with peppers and onion or grilled seasonal veggies

Each additional protean is another \$5.50

Sub Gluten Free pasta for an additional \$3.00

BUFFETS

Fried Chicken Parmesan \$16.00

Roasted chickpeas mixed with cucumber, spinach, Dijon mustard, mayo, and Roma tomatoes, croissant bun, fresh baked cookie, and A mint

Baked Potato Bar \$9.50

Classic style egg salad sandwich. served with green leaf lettuce and Roma tomato, local Harvest moon bread, fresh baked cookie, and A mint

Add chopped smoked brisket \$5

Add beer cheese sauce \$4.50

Beef and Broccoli Stir Fry \$15.00

Oven roasted beef, bleu cheese crumbles, spinach, Roma tomato, local Harvest moon bread, fresh baked cookie, and A mint

Beef Enchiladas \$16.00

Oven roasted beef, bleu cheese crumbles, spinach, Roma tomato, local Harvest moon bread, fresh baked cookie, and A mint

Build-Your-Own Gyro Sandwich \$14.75

Cold sliced pastrami, cola caramelized onions, Honey Dijon mustard, Roma tomato, green leaf lettuce, local Harvest moon bread, fresh baked cookie, and A mint

Pesto Chicken \$16.50

Grilled chicken breast, chopped romaine lettuce, Caesar dressing, shredded parmesan cheese, Roma tomato, spinach flour tortilla, fresh baked cookie, and A mint

Pueblo Green Chili Chicken \$16.00

Diced chicken breast, mayonnaise, green leaf lettuce, Roma tomato, croissant bun, fresh baked cookie, and A mint

Build-Your-Own Philly Sandwich \$13.50

Diced chicken breast, mayonnaise, green leaf lettuce, Roma tomato, croissant bun, fresh baked cookie, and A mint



BUFFETS

Fiesta Bar

includes 5" flour tortillas, crunchy corn taco shell, shredded cheddar cheese, shaved iceberg lettuce, salsa verde, sour cream, guacamole, pico de gallo, Colorado style refried pinto beans and lime rice. Served with a dulce de leche stuffed churro for dessert.

\$10.00

Plus each taco protein
additional per taco

Carnitas \$2.75

Slow-roasted pork shoulder

Steak & Peppers \$3.00

Papaya marinated inside skirt
steak with peppers and onions

Taco Meat \$2.35

Ground beef with traditional
seasonings

Shredded Barbacoa \$3.00

Braised and shredded beef

Chicken & Peppers \$2.60

Grilled chicken breast, with
peppers and onions

Chipotle Shredded Chicken \$2.35

Stewed shredded chicken with a
tomato chipotle marinade (Tinga)

Shredded Pork Pastor Style \$2.75

Slow -roasted pork shoulder tossed
in a sweet adobo sauce and
pineapple

Fajita vegetables \$1.50

Roasted bell peppers and onions
tossed in vegan butter and cumin

priced per taco (min order 10 of each)

BBQ & GRILL

BBQ

MEATS

Smoked Brisket (additional \$4)

BBQ Chicken

Pork Burnt Ends

Smoked Kielbasa Sausage

Grilled Chicken Breast

Pulled Pork

SIDES

Baked Beans

Potato Salad

House Salad

Pasta Salad

Coleslaw

Watermelon Slices

Potato Chips

Cheddar Grits

Beer Cheese Mac & Cheese

BBQ SAUCES

Kansas City Style

Sweet & Hot

Carolina Gold

BBQ Meals

Comes with choice of jalapeno muffin,
Sweet potato roll or corn muffin

One Meat Combo

choice of one 1/4 pound of meat
option, 2 sides and 2 sauces

\$11.99

Two Meat Combo

choice of two meats at 1/4
pound, 2 sides and 2 sauces

\$13.99



BBQ AND GRILL

Burger and Chicken Bar

served with chips and sliced watermelon

Classic Style

Sliced cheddar and Swiss cheese, sliced tomato, green leaf lettuce, sliced onion, mayo, yellow mustard, ketchup and Bun

\$9.00 - All Beef Patty

\$10.00 - Grilled Chicken

\$10.00 - Black Bean Burger

Southwest Style

Grilled Angus beef patty, chipotle mayo, Queso Fresco cheese, corn and black bean relish, dried jalapenos, chopped lettuce, slice tomato, Guacamole and bun

\$11.00 - All Beef Patty

\$12.00 - Grilled Chicken

\$12.00 - Black Bean Burger

BBQ Style

Grilled Angus beef patty, BBQ sauce, fried onions, sliced cheddar cheese, cabbage slaw topping, sliced tomato and bun

\$9.00 - All Beef Patty

\$10.00 - Grilled Chicken

\$10.00 - Black Bean Burger

Mushroom Swiss

Grilled Angus beef patty, Truffle mayo, sauteed mushrooms, Green leaf lettuce, sliced tomatoes, sliced provolone cheese and a bun

\$9.00 - All Beef Patty

\$10.00 - Grilled Chicken

\$10.00 - Black Bean Burger

Black & blue Style

Grilled cajun rubbed Angus beef patty, BBQ caramelized onions, bluecheese crumble,

\$9.00 - All Beef Patty

\$10.00 - Grilled Chicken

\$10.00 - Black Bean Burger

Add-Ons

Chicken Breast \$0.50 extra

Black Bean Burger \$0.50 extra

Sliced Bacon \$1.00 extra

Bleu Cheese \$0.95 extra

Guacamole \$1.00 extra



BBQ & GRILL

Grilled Frank and Brat Bar

served with chips and sliced watermelon

Brat Bar \$12.00

1/4 pound Tommyknocker beer brat, Harvest Moon bun, sauerkraut, mustard, ketchup, caramelized onions, shredded cheddar, relish and fried jalapenos

Gourmet Kobe Beef Frank \$13.00

Snake River Farms 1/4 pound kobe beef hot dog, cheddar and swiss cheese, sliced tomato, green leaf lettuce, sliced onion, mayo, mustard ketchup and bun

Classic Hotdog Bar \$9.00

Classic hot dog, Harvest Moon bun, ketchup, mustard, shredded cheddar cheese, relish, sauerkraut,

Chili Dog Bar \$11.00

Classic hot dog, house made red chili, shredded cheddar cheese, diced onions, white cheddar cheese sauce and a harvest moon bun

