

BREAKFAST

Buffet Style
10 person minimum

World Class Breakfast \$9.25pp

Scrambled Eggs (choose two styles) served with either maple-cured bacon, ham steaks or sausage, breakfast potatoes, seasonal fruit, our bakery basket, juice and coffee service. Scrambled eggs choices include; traditional, Florentine (with spinach and cheese), Feta-artichoke-herb or tomatoes and cheddar.

Western Style Breakfast \$9.50pp

Egg Casseroles (choose two styles) served with biscuits & gravy, breakfast potatoes, seasonal fruit, juice and coffee service. Egg Casserole choices include; four cheese, tomato-basil-Mozzarella, Denver (ham-onion-pepper-cheese) or Meat Lovers (bacon-sausage-ham-cheese).

Perfect Quiche \$10.50pp

Individual Quiche (choice of two styles) served with breakfast potatoes, croissants, seasonal fruit, juice and coffee service. Quiche choices include; classic Lorraine, Lyonnaise, shrimp-tomato-cheese or Feta-Artichoke-olive.

Breakfast Burrito Buffet \$9.75pp

Over stuffed breakfast burritos (choose two styles) served with red chili salsa, seasonal fruit, juice and coffee service. Burrito choices include; egg-potato-cheese, egg-black bean-chorizo-cheese, egg-cheddar-bacon-potato or egg-sausage-potato-cheese.

Continental Style
10 person minimum

Old World Breakfast \$6.00pp

Assortment of croissants, scones and pastries served with butter, preserves, juice and coffee service.

The Bakery Basket \$8.00pp

Assortment of pastries, scones, muffins and breads served with seasonal fruit, juice and coffee service.

All prices include delivery, set up and break down.

LUNCH

Buffet or Plated
10 person minimum

Classic Deli Platter \$10.50

Selection of shaved Turkey, honey cured Ham, Roast Beef with Cheddar, Swiss and Jack cheeses, roasted vegetables, breads, rolls, an assortment of condiments and Boulder Canyon potato chips.

Sandwiches and Wraps

Turkey, Bacon and Avocado	\$10.25
<i>Served on a croissant with lettuce, tomato and chipotle mayonnaise</i>	
Chicken Alfredo Wrap	\$ 9.50
<i>Grilled chicken breast, spinach, parmesan and Alfredo sauce</i>	
The Green Planet	\$ 9.25
<i>Garden fresh vegetables, avocado, sprouts and feta on whole wheat</i>	
Thai Beef or Shrimp Wrap	\$10.00
<i>Cucumber, cilantro, mint, rice noodles and a spicy Asian dressing</i>	
Smoked Salmon Bagel	\$10.95
<i>Nova Lox, cream cheese, tomatoes and spouts</i>	
Back to Basics	\$ 8.95
<i>Classic chicken or tuna salad with served on whole wheat bread</i>	
Bombay Chicken Croissant	\$10.25
<i>Curried chicken salad, apples, raisins and mango-yogurt sauce</i>	
Roast Beef and Peppa-Dew Havarti	\$10.50
<i>Lean roast beef, sweet-hot Havarti and mango-grain mustard</i>	
Spinach & Roasted Vegetable Wrap	\$ 9.25
<i>Seasonal vegetables, pepper hummus, olive tapenade and spinach</i>	
Havana Pork Panini	\$ 9.50
<i>Roast Pork, salsa cru, pickles, bacon and a spicy mayonnaise</i>	

Wrap and Bowl \$11.50

Selection of two daily wrap sandwiches, Chef's Soup of the Day, dressings and assorted condiments

Soups selections include but are not limited to: Tomato-Rosemary Bisque, Corn and Salmon Cream, Roasted Apple and Onion, Coconut Curry Shrimp, English Pea and Prosciutto & Crook Neck Squash Soup

All lunches are served with a Specialty Salad, Iced Tea and Dessert Bites

LUNCH

Buffet or Plated
10 person minimum

Adobo Pork or Chicken \$12.00pp

Slow roasted Pork or Chicken marinated with cumin, chili, fresh herbs and spices, served with saffron rice, orange, cilantro black beans, salsa cru, salsa roja, tortillas and queso fresco.

Shrimp Farfalle \$12.95pp

Gulf of Mexico Tiger Shrimp and bow tie pasta tossed in a lemon and herb sauce with pancetta, green onions, sweet peas and garden fresh vegetables.

Ricotta Stuffed Chicken \$12.00pp

Chicken Breast stuffed ricotta, roasted peppers and spinach, served with fresh tomato-herb sauce, seasonal vegetables and Orecchietta-wild rice-wheat berry pilaf.

Game Sausage Platter \$10.95pp

Buffalo Brat and Spicy Elk Sausages grilled served with red onion confit, fresh sauerkraut, Laughing Lab mustard, warm potato salad, rolls and seasonal vegetables.

London Broil \$12.50pp

Lemon-Pepper Marinated Flank Steak grilled, sliced thin, topped with sautéed mushroom and served with rosemary potatoes and seasonal vegetables.

New Orleans Style Gumbo \$11.25pp

Andouille Sausage, Shrimp and Chicken slow cooked in a dark roux with tomatoes, okra and seasoning, served with white rice, red beans and hot sauces.

Chicken Roulade \$13.95pp

Thin Chicken breast cutlet filled with spinach, red peppers, Fontina cheese, rolled and poached, with lemon-thyme sauce, orzo pasta pilaf and seasonal vegetables.



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LUNCH

Buffet or Plated
10 person minimum

Salad Days

- Classic Caesar Salad \$ 9.50
Crisp Romaine Lettuce tossed in cream garlic-parmesan dressing topped with either grilled chicken or shrimp
- North African Salmon Salad \$12.25
Seared Salmon Fillet served with saffron couscous, preserved lemon, black olives, baby greens and a minted yogurt dressing
- Asian Noodle Salad \$10.25
Ginger-soy chicken or tofu, cucumber, rice noodles, green onions and a creamy sesame dressing
- Southwest Chop Chop Salad \$ 9.25
Turkey, black beans, corn, pineapple, peppers and crisp Romaine lettuce with avocado ranch dressing and spicy tortilla strips
- Tuscan Salad \$10.25
White Beans, artichoke hearts, roasted peppers, tomatoes, prosciutto, grilled bread, baby greens and red wine vinaigrette
- Summer Orange and Berry Salad \$ 9.50
Shaved fennel, sweet berries, oranges, baby spinach, red onions, goat cheese and an orange-Sherry vinaigrette add shrimp \$2.00
- Apple and Brie Salad \$ 9.95
Brie Cheese, green apples, grapes, caramelized pecans and spring greens served with apple cider vinaigrette
- Quiche and a Salad \$11.50
Fresh Garden Salad or Caesar Salad served with choice of individual Quiche. Quiche (choose two); Traditional Lorraine, Southwest chicken-avocado-cheese, roasted eggplant-vegetable-feta or spinach-tomato-Fontina.
- Half Sandwich and Salad \$10.50
Choose a salad and a sandwich, choices are; Turkey-Bacon-Avocado, Chicken Alfredo Wrap, Back to Basics (either Chicken or Tuna Salad) or The Green Planet and either Garden Fresh Tossed Salad or Crisp Caesar Salad.

All lunches are served with a Specialty Salad, Iced Tea and Dessert Bites

Boxed Lunches

6 person minimum
Sandwiches, Salads, Wraps and Paninis

- Turkey, Bacon and Avocado \$10.25
Served on a croissant with lettuce, tomato and chipotle mayonnaise
- Chicken Alfredo Wrap \$ 9.50
Grilled chicken breast, tomatoes, spinach and an Alfredo sauce
- Spinach, Artichoke & Feta Panini \$ 8.95
Sautéed spinach, tomato-basil pesto served on grilled bread
- Mango Crab Salad Sandwich \$11.25
Chilled Crab, mango, red onion and sweet chili mayonnaise
- Thai Beef or Shrimp Wrap \$10.00
Spicy beef or shrimp with cucumbers, cilantro, mint, rice noodles and a spicy Asian dressing
- The Green Planet \$ 9.50
Seasonal vegetables, avocado, sprouts and feta on multi-grain
- Bombay Chicken Croissant \$10.25
Curried chicken salad with apples, raisins and mango chutney
- Back to Basics \$ 8.95
Classic chicken or tuna salad with served on whole wheat bread
- Roast Beef and Peppa-Dew Havarti \$10.50
Lean roast beef, sweet-hot Havarti and mango-grain mustard
- Havana Pork Panini \$ 9.50
Roast Pork, salsa cru, pickles, bacon and a spicy mayonnaise
- Classic Caesar Salad \$ 9.50
Romaine with garlic-parmesan dressing choice of chicken or shrimp
- Asian Noodle Salad \$10.25
Ginger chicken or tofu, cucumber, rice noodles & sesame dressing
- Southwest Chop Chop Salad \$ 9.25
Turkey, black beans, corn, peppers and avocado ranch dressing
- Apple and Brie Salad \$ 9.95
Brie, green apples, grapes and pecans with apple cider vinaigrette
- Tuscan Salad \$10.25
White Beans, artichokes, roasted peppers, prosciutto, grilled bread, baby greens and red wine vinaigrette

All box lunches are served with a Specialty Salad, Bottled Water, Boulder Kettle Potato Chips and Dessert Bites

World Barbeque

Buffet Style
10 person minimum

Korean BBQ \$12.25pp

Kalbi Beef Ribs and Grilled Chicken
Served with Kimchee (chili marinated bok choy and cabbage), Cucumber Salad, Steamed Rice, Stir Fried Vegetables, tea and dessert

American BBQ starting at \$12.50pp

Smoked Beef Brisket, Pulled Pork and Quarter Grilled Chicken served with sticky-sweet, Carolina and Texas hot sauces and choice of three side dishes (Corn on the Cob, Baked Beans, Cole Slaw, Potato Salad, Potato Chips, Garden Salad or Fresh Watermelon)

Back Yard BBQ \$10.50pp

Grilled Hot Dogs, Bratwurst and Hamburgers served with freshly baked buns, lettuce, tomatoes, an assortment of condiments and choice of three side dishes (Corn on the Cob, Baked Beans, Cole Slaw, Potato Salad, Potato Chips, Garden Salad or Fresh Watermelon)

North African BBQ \$13.75pp

Grilled Chicken, Lamb and Vegetable Kebabs served with saffron couscous, cucumber-tomato salad, yogurt mint sauce, flat bread, harissa, olives, tea and dessert

Jamaican Jerk BBQ \$14.50pp

Jerk Spiced Chicken and Shrimp served with coconut rice, black beans, fried plantain chips tropical fruit salad, assortment of salsas, toppings, spreads, tortillas, breads, iced tea and dessert



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Dinner

Buffet or Plated
10 person minimum

Cedar Roasted Salmon \$24.50pp

Salmon Fillet roasted on a cedar plank served with braised Napa cabbage, Basmati rice, seasonal vegetables and horseradish and mint yogurt sauce.

Stuffed Pork Loin \$19.50pp

Roasted Pork Loin filled with chorizo sausage, corn, pine nuts and pineapple, served with an avocado-chili cream, calabacitas, black beans and corn.

London Broil \$22.00pp

Lemon-Pepper Marinated Flank Steak grilled, sliced thin, topped with sautéed mushroom and served with rosemary potatoes and seasonal vegetables.

Chicken or Lamb Tagine \$18.00pp

Slow braised Moroccan chicken or lamb with preserved lemons, green olives, dates, peppers and spices, served with couscous, cucumber yogurt and minted carrots.

Grilled Eggplant-Zucchini Stack \$19.00pp

Layers of rosemary oil grilled eggplant, and summer vegetables over fresh tomato-herb sauce, basil pesto and fresh mozzarella, served with spinach fettuccini .

Wild Alaskan Halibut \$23.50pp

Fresh Halibut filled with Baby Spinach, red peppers, cured lemon, asparagus and wrapped with Prosciutto and oven roasted. Served with lemon herb butter, orzo pasta pilaf and seasonal vegetables.

Spanish Paella \$19.00pp

Chicken, Shrimp and Spanish sausage baked with sweet peppers, peas, tomatoes and saffron rice, served with seasonal vegetables.

Herb Rubbed Chicken \$18.00pp

Roasted Chicken breast served with fresh herbs, lemon, garlic and pancetta served over spinach and red peppers, lemon-wine sauce, orzo pasta pilaf & seasonal vegetables.

Hawaiian Fish of the Day market

Seasonal fresh fish ranging from Yellow Fin and Albacore Tuna to Mahi Mahi, Ono or Opakapaka, grilled and served with smoked pineapple salsa, passion fruit glaze, stir fried vegetables and sticky rice cakes.

Entrees include choice of salad: Baby Spinach, red onion, grape tomatoes and pepper bacon or Hearts of Romaine, strawberries, oranges, balsamic reduction or Tomato, cucumber, hearts of palm and tender greens

Dinner

Buffet or Plated
10 person minimum

Double Thick Cut Pork Chop \$19.25pp

Pan seared center cut pork chop served with minted English peas, mashed potatoes, caramelized shallots and seasonal vegetables.

Seared Day Boat Scallops \$25.50pp

Georges Banks diver caught sea scallops seared with pancetta, shallots, English peas and served with lemon butter sauce, locally grown pea shoots, red wheat berries and seasonal vegetables.

Layered Summer Ratatouille \$17.00pp

Layers of eggplant, zucchini, yellow squash, tomatoes, sweet peppers and basil pesto served with truffles potatoes, chive oil, olive tapenade and orzo pasta pilaf.

Herb Crusted Prime Rib \$23.00pp

Thyme, rosemary, parsley and garlic rubbed prime rib, slow roasted to medium rare, served with natural juices, horseradish sour cream, baked potatoes and seasonal vegetables.

Grilled Wild Salmon or Halibut \$25.50pp

Alaskan or Canadian wild fish grilled and served with black berry buerre rouge, creamy polenta, orange-black berry compote and seasonal vegetables.

Smoked Pineapple Chicken \$17.50pp

Grilled Chicken breast served over smoked pineapple with mango-chili salsa, passion fruit glaze, coconut rice and seasonal vegetables

Roasted Duck \$24.75pp

Marinated Duck breast and confit of duck leg served with wilted spinach, bandy-fig demi-glace, creamy barley risotto, and seasonal vegetables.

Grilled Ahi Tuna or Salmon \$23.00pp

Cooked medium rare, served over Asian seaweed salad, with wasabi tobiko vinaigrette, sweet soy glaze and sesame rice cakes.

Blue Sage is proud to work directly with local farmers such as Country Roots Farm and Venetucci Farm. These CSA or Community Sponsored Agriculture farms are located here in southern Colorado and all produce is certified organic.

Affordable Weddings

Buffet
20 person minimum

Casual Reception \$12.50 pp

Appetizer Station (individual pieces choose 3)

Warm Polenta Cups *filled with mushroom ragout*
Grilled Watermelon & Shrimp *with balsamic reduction*
Smoked Salmon Mousse *in cucumber cups*
Prosciutto wrapped Asparagus
Andouille, Pepper and Pineapple Skewers
Pecan Crusted Chicken Stick *with peach-mint chutney*

Mediterranean Station

Goat Cheese Terrine with basil pesto, sun-dried tomato pesto and olive tapenade
Marinated Vegetables, Olives and Cheeses
Spreads, Dips and Accompaniments

Salad Station

Selection of seasonal Salads

Luncheon Reception \$15.00 pp

Appetizers, Salads and Light Entrée

Ask for additional details

Dinner Reception \$20.00 pp

Mediterranean Appetizer Station

Goat Cheese Terrine
Marinated Vegetables, Olives and Cheeses
Spreads, Dips, Vegetables and Accompaniments

Entree Station (choose 2)

Chicken Roulade *with spinach, peppers & Fontina cheese*
Beef Roulade *with Swiss chard, bacon, eggs and pickles*
Roasted Summer Vegetable Tian
London Broil, *grilled with mushrooms & demi-glace*
Cedar Roasted Salmon *stuffed with tart apples*
Shrimp and Mussels *sautéed in white wine & herbs*

Entrees include Tossed or Caesar Salad, Dinner Rolls, Seasonal Vegetables and Choice of Truffle Mashed Potatoes, Orzo-Wild Rice-Red Wheat Berry Pilaf or Rosemary Roasted New Potatoes.



Appetizers

Buffet or Passed

Cold Bites

Iced Jumbo Shrimp	\$2.25
<i>with Tabasco Bloody Mary Sauce</i>	
Lavosh Pinwheels	\$1.25
<i>with mozzarella, arugula & prosciutto</i>	
Summer Time Bruschetta	\$1.25
<i>with fresh tomatoes, basil and Grana Parmesan</i>	
Anytime Bruschetta	\$1.25
<i>with sun-dried tomatoes, rosemary and Mozzarella</i>	
Sake Cured Salmon	\$1.95
<i>served in a cucumber cup with wasabi tobiko</i>	
Asian Spring Rolls	\$2.75
<i>with shrimp, mint, rice noodles & chili dipping sauce</i>	
Belgium Endive Spears	\$1.50
<i>with eggplant and tomato ratatouille</i>	
Grilled Watermelon & Shrimp	\$2.25
<i>with balsamic reduction</i>	
Grilled Watermelon & Jalapeno	\$1.75
<i>with balsamic reduction</i>	
Crispy Wonton Cannoli	\$1.50
<i>filled with red pepper hummus</i>	
Oysters on the Half Shell	M.P.
<i>with Tabasco Bloody Mary Sauce & classic Mignonette</i>	
Steak, Avocado & Kale Taco	\$2.10
<i>flowering kale "shell" filled with carne asada & guac</i>	

Platters

Minimum 12 guests

Seasonal Fruit Platter	\$2.75 pp
<i>with honey-yogurt sauce</i>	
Antipasti Platter	\$4.25 pp
<i>imported & domestic meats, cheeses and vegetables</i>	
Goat Cheese Terrine	\$4.00 pp
<i>with fresh tomatoes, basil and Grana Parmesan</i>	
Mediterranean Platter	\$3.95 pp
<i>with roasted garlic hummus, red pepper hummus, sun-dried tomato tapenade, cured olives, pita and crostini</i>	
Game Day Platter	\$5.25 pp
<i>sliced meats and cheeses with dollar rolls and fixing's</i>	
Spanish Delights platter	\$3.50 pp
<i>marinated cheeses, olives and vegetables served tapas style</i>	

Appetizers

Buffet or Passed

Hot Bites

Warm Polenta Cups	\$1.50
<i>filled with fresh herbs, lemon and cracked pepper</i>	
Asian Style Crab Cakes	\$2.25
<i>with lemon grass and ginger dipping sauce</i>	
Strawberry and Goat Cheese Quesadilla	\$1.95
<i>with smoked pineapple salsa</i>	
Potato and Pea Samosa	\$1.75
<i>with tamarind glaze and cool mint-yogurt sauce</i>	
Tiny Twice Baked Potatoes	\$1.50
<i>topped with bacon, sour cream and chives</i>	
Crab Stuffed Mushroom Caps	\$2.25
<i>with fresh herbs and parmesan</i>	
Wild Mushroom Quesadilla	\$1.25
<i>with blue cheese, hazelnuts and smoky tomato salsa</i>	
Two Bite Burgers	\$2.25
<i>lamb, mint and feta on an freshly baked herb bun</i>	
Two Bite Burgers	\$2.50
<i>ground beef tenderloin and foie gras</i>	
Mushroom en Croute	\$1.75
<i>savory mushrooms in puff pastry</i>	
Albacore Tuna Rolls	\$2.25
<i>with preserved lemons, peppers and asparagus</i>	
Seared Venison Loin	\$2.75
<i>with firecracker and red currant-gin sauces</i>	
Potato and Cheese Croquettes	\$1.25
<i>with saffron and tomato sauce</i>	
Kung Pao Pizza	\$2.50
<i>shrimp, peanuts, green onions & Kung Pao sauce</i>	
Roasted Chicken Pizza	\$2.25
<i>with red peppers and tomato-herb sauce</i>	
Carne Asada Empanada	\$1.95
<i>grilled steak and salsa in a flaky pastry shell</i>	
Spicy Chicken Empanada	\$1.75
<i>with vegetables, potatoes and salsa roja</i>	
Turkey and Pineapple Beggar's Purse	\$2.10
<i>filo dough filled with sausage and chipotle salsa</i>	

Appetizers

Buffet or Passed

Things on Sticks

Pecan Crusted Chicken Stick	\$1.95
<i>with jalapeno and mango sauce</i>	
Sesame Tofu Satay	\$1.75
<i>with sweet, sour and hot chili sauce</i>	
Thai Green Chile Satay	\$1.95
<i>with lemongrass and ginger dipping sauce</i>	
Grilled Basil Chicken Spiedini	\$1.95
<i>with green peppercorn mustard</i>	
Stuffed Tuna Spiedini	\$2.25
<i>with Italian sweet and sour sauce</i>	
Grilled Bourbon Pork Stick	\$1.95
<i>with Carolina BBQ sauce</i>	
Jamaican Jerk Spiced Chicken	\$1.95
<i>with pineapple-rum salsa</i>	
Mojito Shrimp Skewer	\$2.25
<i>with Rain Forest crunch salsa</i>	
Cinnamon-Cocoa Dusted Pork Carnitas	\$1.95
<i>with chipotle and peanut sauce</i>	
North African Seared Salmon	\$2.25
<i>with cool mint-yogurt sauce</i>	
Andouille Sausage and Chicken Stick	\$1.75
<i>with grain mustard and mango sauce</i>	
Grilled Vegetable Kabob	\$1.50
<i>with sweet red onion jam</i>	
Beef, Green Onion and Shitake Skewer	\$2.25
<i>with balsamic-soy dipping sauce</i>	
Tagine Spiced Lamb or Chicken Skewer	\$1.95
<i>with honey, almonds and preserved lemons</i>	
Indian Curried Chicken Kabob	\$1.95
<i>with cucumber-yogurt sauce</i>	
Beef Tenderloin wrapped Bread Sticks	\$2.25
<i>with Swiss Chard and lemon aioli</i>	



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