



Breakfast and Brunch

All breakfast and brunch selections are prepared with care, garnished and beautifully presented in appropriate serving pieces. A minimum of 15 guests is required on all selections, unless otherwise noted. Paper goods, napkins and plastic flatware are included in our packages. For an added touch, you can upgrade to attractive reusable plastic ware for an extra \$1.00 per guest. Your Event Manager can also arrange for the use of china, flatware and glassware for an elegant look.

Traditional Breakfast Selections

	<u>Per person</u>
<p>Classic Continental Breakfast An assortment of our fresh pastries with fresh-squeezed orange juice and freshly brewed imported coffee.</p>	\$6.95
<p>Breakfast Quesadilla Made with home made chorizo sausage, cheddar, sour cream scrambled eggs and fresh herbs. Served with guacamole, salsa fresca, fresh fruit and berries.</p>	\$7.25
<p>Texas French Toast Dipped in vanilla egg batter and grilled to a golden brown. Served with applewood smoked bacon, pure maple syrup, fresh fruit and berries.</p>	\$7.50
<p>Country Sunrise Farm fresh scrambled eggs, seasoned hash brown potatoes and your choice of crisp bacon <u>OR</u> sausage patties. Served with fresh fruit and berries.</p>	\$8.75
<p>Quiche Fresh egg custard baked in a deep dish-style flaky golden crust. Your choice of Lorraine (bacon, onion & Swiss) or Florentine (Swiss & spinach). Served with fresh fruit and mini muffins.</p>	\$9.75

Brunch Ideas

Rosti with Gruyère Cheese	\$9.95
Rosti, a traditional Swiss potato and applewood smoked bacon cake topped with a wild mushroom cream sauce. Accompanied by cider house salad.	
Wild Mushroom & Chicken Lasagna	\$9.95
Lasagna baked with fresh pasta sheets and served with our Sarasota fruit salad and roasted garlic butter baguettes.	
Shrimp Bisque and Apple Chip Salad	\$10.95
Creamy shrimp bisque with a hint of sherry. Accompanied by bibb butter lettuce with gingered pecans, dried cranberries, apple chips and apple cider dressing.	
Seafood Newburg	\$16.95
Creamy seafood sauce with nutmeg and sherry with a hint of cayenne served in vol au vent shells. Accompanied by baby spinach salad and roasted asparagus with lemon butter.	
Chicken Calvados	\$17.95
8-ounce chicken breast stuffed with apples, pecans and dried cranberries. Served with an apple brandy vin blanc and fried leeks. Accompanied by baby spinach salad, wild rice pilaf with toasted pinon and currants and La Brea Rolls and butter.	

Brunch Stations

Brie, Baguette & Fresh Strawberry Grilled Sandwiches	\$8.99
French baguette, strawberry preserves, fresh strawberries and Brie gently grilled as sandwiches. Served with apple wood smoked bacon.	
Belgium Waffle Station*	\$9.50
Light Belgium waffles made to order. Create your own masterpiece with the following toppings: pure maple syrup, whipped butter, fresh berries, lavender honey yogurt, toasted pecans and shaved chocolate. Served with apple wood smoked bacon.	
Benedict Station*	\$10.95
Choose between the traditional Benedict served with Wolfermans English Muffins, poached eggs, Canadian bacon and hollandaise sauce or our seafood Benedict made with puff pastry vol-au-vent shells filled with Back fin crab and shrimp, topped with poached eggs and a Mornay sauce. Either selection will be served with a fresh bowl of berries and lavender honey yogurt.	

* Service staff required for each of the stations described above.

Additional sides

Add one of the following to your breakfast menu for an additional cost;
(minimum 15 guests)

Apple wood Smoked Bacon	\$1.50
Hash Brown Potatoes	\$1.75
Chicken Apple Sausage with Sweet Hot Mango Salsa	\$2.99
Fresh Fruit with Seasonal Berries	\$3.75
House-cured Lox served with fresh sliced bagels, cream cheese, red onion and capers	\$4.99
Crab or Shrimp Shooters (from "Stations")	\$5.95
Deviled Eggs topped with Sun-dried Tomato Caponata; <i>by the dozen</i>	\$8.99
Half Poached Salmon served with fresh sliced bagels, cream cheese, red onion and capers	\$99.95

Specialty Beverages

Espresso & Cappuccino Bar*	\$3.99
Espressos, cappuccinos, chai's and lattés made to order with an array of flavored syrups and toppings. Barista is required. Minimum of 25 guests required	
Bloody Mary Bar*	\$5.25
Spicy Major Pete's Bloody Mary mix served with celery stalks, cucumber spears, fresh lime, Spanish olives, pepperoncini, pickled green beans, pepper shooters, dill & garlic pickle spears, horseradish and Tabasco. Vodka not included, yet we are happy to help you make arrangements.	

* Service staff required for each of these specialty stations.



Chefs Table Dinners

Designed for the event that requires a special touch!

All dinners include your choice of one entrée with included accompaniments along with your choice of salad, freshly-baked breads and handmade chocolates. Starters and desserts are optional and priced separately. Service staff is required in most instances; a minimum of 15 guests is required for our signature dinners at the listed price.

Starters

Optional starter selection, prices are per person:

Butternut Squash Soup
Garnished with morels and truffle oil \$4.95

Old Fashioned Maryland Crab Chowder
Lump crabmeat in a light tomato broth with sherry and old bay seasoning \$5.95

Wild Mushroom Ravioli
Flavorful mushroom ravioli with sorrel cream and watercress pesto. \$6.95

Crab Cocktail
Meaty crab claws are artfully presented with spicy sundried tomato cocktail sauce and lemons. \$7.95

Cheese Course
An array of interesting gourmet cheeses from around the world, with Truffle honey, sugared walnuts and dried fruits. Ask your event specialist for guidance. market price

Entrée selection includes your choice of salad, freshly baked bread and handmade chocolates

Salad Choices

Wild Greens With Avocado Vinaigrette
Watercress, radishes, yellow pear tomatoes
and toasted pepitas

Bibb and Apple Chip Salad
Gingered pecans, dried cranberries, apple
chips with apple cider dressing

Baby Spinach Salad
Mandarin oranges, sugared almonds, red
onion and cherry tomatoes. Orange and
rice wine vinaigrette

Mushroom and Fennel Salad
Grilled avocado and sharp asiago.
Citrus vinaigrette

Caesar Salad
Romaine with house made croutons, shaved
parmesan and classic Caesar dressing

Hearts of Romaine with Feta
and Roasted Garlic Dressing
Cucumber, red onion, red grape tomatoes,
kalamata olives and feta crumbles

Baby Red Oak Leaf Salad
Belgian endive, radicchio, mesclun greens
and lemon pepper-goat cheese.
Raspberry vinaigrette

Salad Caprese
Beefsteak tomatoes, buffalo mozzarella,
fresh basil and balsamic syrup

Entrée Choices

Vegetable Torte
Squash, zucchini, roasted tomato, eggplant,
peppers and basil pesto layered
with savory couscous
\$18.95

Birria
Slow roasted lamb with chili, cinnamon and
garlic, avocado and cabbage, black beans,
saffron rice
\$19.75

Pork Tenderloin Stuffed with Wild
Mushrooms and Sweetbreads
Pineapple-quince sauce,
roasted caramelized root vegetables
\$22.95

Pan Crisped Muscovy Duck Breast
Ginger honey glaze, quinoa, black beans,
grilled baby bok choy
\$27.50

Peppered T-Bone with Bourbon Demi
Crab and truffle hash,
roasted garlic asparagus soufflé
\$29.95

Stone Ground Mustard Encrusted
Rack of Lamb
White bean cassoulet with bacon,
haricot vert with hazelnuts,
nutmeg, thyme
\$33.95

Peppered Tenderloin of
Free Range Antelope
Shallots, port and raspberry vinegar,
fingerling potatoes, cranberry compote.
\$42.95

Chicken Mata hambre
Braised in spicy marinara,
herbed-ricotta polenta
\$18.95

Panko Encrusted Orange Salmon
Wilted baby spinach, jeweled couscous
\$21.50

Seared Ahi
With Oyster wasabi butter and candied
ginger root, wasabi mashed potatoes,
sesame asparagus tips
\$25.75

Moroccan Crab Cakes with
Orange Cilantro Sauce
Fresh back fin grilled crabmeat cakes, orange
cilantro sauce, jewel couscous,
sautéed spinach with golden raisins
\$27.95

Seared Tenderloin Medallions
with 3 Peppercorn Demi
Roasted red bliss potatoes
with scallions and horseradish,
braised fennel with tomatoes and basil
\$32.95

Tender Veal Chop in Herbs
and Extra Virgin Olive Oil
Served on a bed of butter leeks, with
Yukon gold and sweet potatoes,
cranberry compote
\$39.95

Sweet Sensations

Optional dessert selection to complete your dinner. Prices are per person:

Chocolate Raspberry Torte Coated in chocolate ganache, served with sweet minted whipped cream and fresh raspberries	\$4.95
Lemon Chiffon Cake Our lemon chiffon cake is layered with toasted coconut icing and sweet raspberry coulis	\$4.95
Chocolate Hazelnut Cake Hazelnut butter cream	\$5.75
Chocolate Bombe Warm ganache center with raspberry coulis	\$5.75
Country Peach Dumpling With Port honey sauce	\$5.75
Kahlúa Chocolate Mousse Tulip Tulip-shaped chocolate cup filled with your choice of Kahlúa, maple, cranberry, pumpkin, hazelnut, Baileys or orange mousse and drizzled with accompanying sauce	\$5.75
Panna Cotta Our classic Italian custard dessert with macerated orange in lavender honey, Cointreau and sugared violets. Heavenly.	\$5.95
Tiramisú Espresso soaked ladyfingers layered with Amaretto mascarpone and cocoa	\$5.95
Black Forest Trifle Chocolate ganache cake layered with brandied cherries and crème anglaise	\$5.95
Chocolate Trilogy Torte Layers of decadent bittersweet chocolate mocha and white chocolate mousse, fresh fruit sauce and a white chocolate cigar. Accompanied by crème anglaise, fresh mint and berries.	\$6.75

**** Ask about our wedding and specialty cakes ****



Carving Boards

Great for any heavy hors d'oeuvre party! Served with appropriate condiments.

Whole Roasted Turkey Breast Maple-glazed and served with orange-cranberry pecan relish, mayonnaise, Dijon mustard and cocktail rolls. 18-20lb average. serves up to 80	198.50
House Cured Salmon Hand carved half salmon served with capers, red onion, mini bagels, whipped cream cheese and lemons. Serves up to 35	129.50
Boneless Leg of Lamb Stuffed with rosemary, lemon and garlic. Served with tomato mint relish, chutney demi-glace and rolls. Our Chef's specialty! Serves up to 35	176.50
Maple Sugar Encrusted Alamosa Ham Served with mayo, assorted mustards and silver dollar rolls. Serves up to 75	224.50
Applejack Pork Loin Served with brandied apples, dried cherry-rosemary demi-glace and rolls. Serves up to 35	125.95
Whole Beef Tenderloin Cooked medium rare & served with creamy horseradish sauce, Dijon mustard and fresh rolls. Makes 35 sandwiches	198.99
Top Round of Beef (Au jus) Mustard, mayo, creamy horseradish sauce and rolls. Serves 75-100	329.50
Dijon & Horseradish Crusted Prime Rib of Beef Served Au Jus, whipped horseradish sauce and fresh baked cheddar-jalapeno rolls. Serves up to 75	398.50
Roast Baron of Beef The steamship of all carving stations! Au jus, rolls, mayonnaise, honey mustard, and horseradish sauce. Serves 300 people, at a little over \$3.00 per person!	798.95

*Carvers are not included on the prices above.



Voted Best Caterer in Colorado Springs!

Desserts

- Whole Fruit Pies:** Cherry, apple, blueberry, pecan or pumpkin. **\$16.50** serves 8
- Maple Chiffon Pie:** With pecan crust. **\$24.95** serves 8
- Apple Cranberry Cobbler:** With brown sugar- oatmeal streusel topping. **\$28.95** serves 10 to 12
- Bread Pudding:** **\$37.50** serves 10 to 12
- Eggnog bread pudding with caramel rum sauce.
 - Dark chocolate bread pudding with warm banana-white chocolate cream sauce.
- Spiced Pumpkin Cake:** With creamy white chocolate & banana-crème anglaise. **\$38.50** serves 12
- Sopapilla Cheesecake:** Puff pastry with brown sugar glaze and sweet cheesecake filling. **\$38.50** serves 10-12
- Sweet Potato Squares:** Almond crust with creamy, whipped cream cheese topping. **\$38.50** serves 10-12
- Amarula Toffee Cheesecake:** drizzled with chocolate toffee sauce. **\$38.95** serves 16
- Flourless Chocolate Torte:** With raspberry sauce. **\$39.95** serves 12

Dessert Bars

A scrumptious assortment of our sinful brownies, fruit bars, festive cookies and chocolates.

Sm **\$59.95**

Med **\$93.50**

Lg **\$169.95**

Fancy Pastries: Our chef's assortment of fine desserts such as lemon tarts, mini éclairs, tiramisú cups, key lime tarts, fruit tartlets, chocolate-covered strawberries and chocolate Kahlúa mousse cups.
(2 pieces per person)

\$3.75 per person

Festive Gift Wrapped Tray: Assortment of seasonal fruit bars and gourmet cookies, decoratively wrapped for the season. Great as a gift! **\$64.50** serves 15-25



*Voted Best Caterer
in Colorado Springs!*

Lunch or Dinner Buffets

All lunch and dinner selections are prepared with care, garnished and beautifully presented in appropriate serving pieces. A minimum of 15 guests is required on all selections, unless otherwise noted. Paper goods, napkins and plastic flatware are included in our packages. For an added touch, you can upgrade to attractive reusable plastic ware for an extra \$1.00 per guest. Your Event Manager can also arrange for the use of china, flatware and glassware for an elegant look.

Chef Specialties

	<u>Per person</u>
The "Three Lasagnas" Choose one of our signature lasagnas: <ul style="list-style-type: none">▪ Classic red sauce with meat▪ Fresh spinach with pesto cream sauce▪ Wild mushroom with chicken Layered with fresh pasta sheets, homemade sauce, parmesan, ricotta and mozzarella. Served with roasted garlic-butter baguettes and fresh tossed salad.	\$9.95
Pasta "Abondanza" Bar Penne pasta al dente served with three different home made sauces: our spicy veggie Marinara, basil-pesto cream sauce and classic Bolognese (red sauce with meat). Served with grated parmesan on the side, Caesar salad and roasted garlic-butter baguettes.	\$11.50
<i>Add an additional Lasagna by the pan. Price below is for buffet add-on only.</i>	
half pan \$36.50 (serves 10-15)	full pan \$69.95 (serves 18-24)
Chicken Schnitzel A lightly breaded, boneless, skinless breast. Served with a lemon-caper sauce, parslid new potatoes, fresh tossed salad and rosemary La Brea bread and butter.	\$11.99

Chicken Pomodori \$11.99
Marinated, grilled chicken breast served warm with grilled roam tomatoes, grilled eggplant julienne, capellini pasta salad (capers, garlic, basil, asiago and balsamic vinaigrette), fresh tossed green salad, crusty ciabatta rolls and butter.

Stacked Enchilada Casserole \$11.99
Layers of ground beef, cheddar, beans, rice, jalapeño jack cheese, corn tortillas and red ancho sauce. Served with tossed green salad, chips and fresh salsa.

Moroccan Spiced Crab Cakes \$12.75
Succulent crab is combined with aromatic seasonings and spicy breadcrumbs. Served with a cilantro dipping sauce and accompanied by baby spinach salad, saffron rice pilaf, rosemary La Brea bread and butter.

Grilled Fajitas \$12.99
Choose chicken, OR beef OR a combo of both with fresh grilled veggies. Make your own creation with salsa, guacamole, sautéed peppers, onions, cheddar cheese, sour cream and flour tortillas. Served with pinto beans and rice. (no extra side can be added)

Rosemary Roasted Chicken \$13.99
One quarter roasted chicken, perfectly oven browned and basted with rosemary jus. Served with roasted garlic mashed potatoes, baby spinach salad and rosemary La Brea bread and butter.

Beef Bourguignonne \$14.99
Tender beef is simmered with mushrooms, pearl onions and red wine to create this elegant dish. Served with our famous garlic mashed potatoes, tossed salad with peppercorn ranch dressing, rosemary La Brea bread and butter.

Chef's Trio

Lemon Basil Chicken - savory chicken breast served with a light lemon basil beurre blanc

London Broil - marinated flank steak grilled with tobacco onions and fresh seasonings

Coconut Tilapia with Banana-Rum Chutney

Top Round Carving Station available for parties of 50 or more Please inquire

These three favorites are served with baby spinach salad, roasted garlic mashed potatoes, rosemary La Brea bread and butter.

One entrée: \$15.99 Two entrees: \$17.99 All Three: \$22.50

Upgrade: Add Grilled Salmon
lightly grilled salmon filet with lemon-butter
\$2.00 per person

Applejack Pork Loin \$15.99
Sliced warm and served with brandied apples and a dried cherry rosemary demi glace. Accompanied by sweet potato poblano mashed potatoes, wild greens with walnuts, cranberries and feta cheese and rosemary La Brea bread and butter.

On the Lighter Side

Grilled Chicken and Avocado Sandwich \$8.95
Tender grilled chicken with roasted red peppers, grilled avocados, melted jack cheese and jalapeño mayo, served with sandwich rolls. Accompanied by fresh fruit, chips and salsa.

French Market \$8.95
Served warm, flakey croissants are brushed with poppy seed mustard-butter and filled with ham and Swiss or turkey and Swiss. Served with our fresh pasta salad rustica and soup of the day.

Deli Board \$9.75
Fresh meats and cheeses, relishes and condiments presented beautifully with a variety of deli breads. Served with fresh fruit salad and Boulder Chips.

Athens Salad \$9.99
Lemon-grilled chicken breast placed on a bed of romaine hearts. Served with feta cheese and Greek vinaigrette dressing. spinach and cheese-filled spanikopita triangles and pita bread completes the oompah!

Asian Chicken Salad \$10.99
Tossed greens, grilled teriyaki chicken, crispy vegetables, mandarin oranges, peanuts and crunchy chow mein noodles with sesame vinaigrette. Served with vegetable pot stickers, mustard-ginger dipping sauce, La Brea rolls and butter and fortune cookies.

Euro-rail Platter \$12.75
A European charcuterie feast: Imported meats, salami and gourmet cheeses. Served with artichoke hearts, peppers, olives, and country pâté. Accompanied by cherry tomato-cucumber salad, crackers, breads and mustards.

Grilled Salmon Niçoise \$12.95
Grilled Salmon filet, fresh green beans, roasted new potatoes, tomatoes and niçoise olives on wild greens with our signature vinaigrette. Served with mini bagels and cream cheese spread.

Grilled Flank Steak and Juicy Grilled Chicken: \$14.75
Marinated flank and boneless-skinless chicken breast are sliced and served warm with jalapeño mayo, honey mustard, lettuce, tomato, red onion, roasted peppers, cheddar and provolone on the side. Accompanied by baked potato salad and a variety of fresh La Brea breads and rolls.

Buffet Options

Any extra side dish	\$2.25 per guest	Chips and fresh salsa	\$2.75 per guest
Soup du jour	\$2.95 per guest	Assorted cookies, brownies and lemon bars	\$1.95 per guest

Services and Policies

All prices are subject to market fluctuation. A 23% charge will be added to cover the cost of equipment, transport and event coordination.

Service Staff

Cravings has professional servers, bartenders, baristas and field chefs to assist with any type of event. The fee is \$20 per hour for either a server, barista or bartender with a 4-hour minimum. Our field chef's fees are \$25 per hour with a 2-hour minimum. For any event, final service staff hours may vary. Gratuity is not included.

Guest Count Confirmation

Any change in the guest count must be communicated no later than 72 hours prior to your event, or as specified in your contract. Any changes made after this time will incur a 15% handling fee. Changes must be communicated verbally to your Event Manager. We can not guarantee changes made via email, voice mail or fax..

Event Cancellation

A minimum of 72-hours notice, or the date specified in your contract, is required for all cancellations. Cancellations must be communicated verbally to your Event Manager. We can not guarantee changes made via email, voice mail or fax.

Menu Revised 12/10/08



Romantic Dinners for Two (or More)

Arranged in a colorful, decorated Picnic Basket shopping bag with appropriate paper goods and utensils. Delivery and pick up available. Put it all in an attractive basket for an additional charge. We can also provide a server and white linen table service if desired. Call 635-0200. Place orders in advance.

Panza llena...Corazon contento (Full tummy = happy heart)

The "Tango"

Includes a Valentine card (with your personal message), instructions for the perfect romantic strategy and a tapered candle.

Starter:

Layered Pesto, Sundried-Tomato Torta with gourmet crackers

Salad Course:

Tender baby spinach with fresh strawberries, Stilton bleu cheese, candied walnuts and our seductive balsamic vinaigrette

Entrée options: Choose two

Chili Rubbed Flank Steak:

Grilled medium rare, sliced thin and served au jus, with crispy, French fried onion straws

Roasted Rosemary Chicken (a la Paris Bistro: St. Germaine):

One quarter juicy chicken, roasted, seasoned and served in a rich, herbed broth

Sailor Jerry's Coconut Tilapia:

Rolled in nutty, seasoned breadcrumbs, fresh herbs & coconut. Served with a rum-pineapple chutney

Vegetarians: Stuffed Portobello

With spinach, bell pepper, parmesan and ricotta. Served with vodka tomato sauce

All dinners served with ...

White cheddar mashed potatoes, haricot verts (petit French green beans) and soft bread with butter

Dessert:

Black Forest Bread Pudding with port & "wild" cherry sauce

Price for two: 59.99

Romantic Dinners for Two

"The Rapture"

Includes a Valentine card (with your personal message),
instructions for the perfect romantic strategy, heart shaped wine-stopper,
a single red rose and a tapered candle.

Starter:

Brie cheese wrapped in buttery brioche and
filled with a quince & passion fruit marmalade

Salad:

Spring greens with cherry tomatoes, fresh mozzarella,
basil and balsamic vinaigrette

Entrée option: Choose two

Grilled Tenderloin of Beef:

Grilled medium-rare & served with three-peppercorn demi glace

Grilled Fillet of Swai:

Mustard-chive sauce & herbed quinoa.
(Like sea bass, it has a firm, white flesh and a buttery, delicate taste)

Sun-Dried Tomato and Goat Cheese Stuffed Chicken Breast:

With a lemon thyme buerre blanc

Vegetarian: Layered Garlic-Pea Pesto, Sundried-Tomato Torta

Wrapped in thin layers of provolone and served with Asiago crostini

All Dinners Served With...

Beautifully grilled seasonal vegetables, White truffle- asiago mashed potatoes, rustic La Brea rolls &
creamy butter

Dessert:

Chocolate-Kailua mousse hearts
with sweet Crème Anglaise & Fresh Raspberries

Price for two: 99.99



Little Heartthrob

Something for the youngsters

Let the little ones have a special supper while you're enjoying yours. Begin with carrot sticks with ranch dip and breaded chicken tenders with barbecue sauce, fresh fruit and berries followed by a heart shaped cookie all in a decorated basket with fun surprises.

\$18.95 per child

All entrees are fully prepared and beautifully garnished in microwave safe containers. Meals are best when finished in the microwave right before eating. Instructions for heating are included in each decorated gift bag along with tips for serving.

Pickup or delivery available.
719-635-0200
1701 A South 8th Street
Colorado Springs, CO 80905
www.pbcatering.com

ORDER EARLY!!!



“Light My Fire” Valentines Day Package

Special Package for 2-4 Includes:

One Whole Tri Tip: Seasoned & grilled to perfection

Grilled Vegetables with Mustard Vinaigrette

Roasted Garlic Mashed Potatoes

**Crisp Salad with Jicama, Oranges & Grape Tomatoes
Creamy Vinaigrette**

Bread Pudding with Whisky Caramel Sauce

Special Price: 49.99

**We'll be grilling in our parking lot from 10am-4pm!
Stop by to pick up your package or grab a tri tip for dinner
A la carte items also available**

1701 A South 8th Street 80905

635-0200

(Order in advance- to save time)