

# BREAKFAST

All breakfast selections are prepared with care, garnished and beautifully presented in attractive re-usable serving pieces with utensils, paper goods and artistic flair.



We require either a minimum of 15 guests on our buffets or a \$150 (inclusive) A La Carte order for delivery or pick up.

## BREAKFAST BUFFETS

A minimum of 15 guests is required for buffets at the listed prices

**Buttermilk Pancakes**.....7.95

Served with warm maple syrup, butter, fresh fruit & berries and your choice of sausage or bacon.

**Classy Continental**.....8.99

Imported coffee, freshly squeezed orange juice and seasonal fresh fruit, with the following:

Sweet mini muffins and scones with butter and jam, Petite croissants and danish pastries, Bagels with regular and lowfat cream cheese, peanut butter and jam.



**Savory Croissants**.....8.99

Warm and flaky croissants are stuffed with:

Ham, egg and cheese

OR

Spinach and feta cheese

Served with crunchy granola, fresh, ripe fruit and creamy yogurt

**Jump Starter**.....8.95

Homemade breakfast burrito : Fresh scrambled eggs, sausage, potatoes, green chilies and jalapeno jack, wrapped in a soft flour tortilla. Served with fire-roasted salsa and cool fresh fruit.

\*Happy to do the vegetarian version with no sausage\*

**Taos Hash & Eggs**.....9.95

Smokey shredded pork tossed with hash browned potatoes, onions and mild chilis. Fresh scrambled eggs, warm tortillas, salsa and fresh sliced fruit on the side.

**Breakfast Quesadilla**.....9.95

Made with spicy sausage, jack cheese, sour cream scrambled eggs and cilantro. Served with guacamole and salsa fresca, fresh fruit and a squeeze of lime.

**Omelettes or Frittatas**.....9.95

Virginia smoked ham & gouda Cheese

OR

Wild mushroom & asparagus

Served with fruit, berries and breakfast pastries

(For chef attended station: \$25.00 per hour)

**Deep Dish Quiche**.....9.95

Fresh egg custard baked deep dish-style with a flakey golden crust. Choose from:

- **Lorraine:** Bacon, onion and Swiss
- **Florentine:** Swiss, fresh spinach and onion
- **Taos:** Jack cheese, mild chilis, onion and savory sausage
- **Northwestern:** Smoked salmon, asparagus and dill

Served with assorted mini muffins, and either...

Sliced seasonal fruit & berries OR Baby spinach salad:

with sugared almonds, mandarin oranges and orange rice-wine vinaigrette

**The A.M. Scramble**.....10.95

Choose From:

- **MileHigh Style:** Farm fresh scrambled eggs, ham, onion, cheddar cheese and mild chilis.
- **Manitou: Egg Beaters:** With fresh spinach, tomatoes, mushrooms and onion.
- **No Frills:** Fluffy scrambled eggs with a side of crispy bacon or mild sausage.

Your choice served with seasoned hash browns, sliced fruit, and breakfast pastries

## A LA CARTE

We require a minimum of \$150 (inclusive) for delivery or pick up. And a minimum of 15 persons for any per person (pp) item.

### Morning Glories:

- **Fresh Bagels and Cream Cheese:** 3.25 /per person
- **Whole Coffee Cake:** Cinnamon cocoa or blueberry cream cheese. (Serves 12-15) 29.99
- **Assorted Pastries:** Freshly baked muffins, mini butter croissants and sweet danish: 23.50 /dozen
- **Melt in your mouth Cinnamon Rolls:** 32.95 /dozen
- **Warm & Goey Pecan Rolls:** 38.50 /dozen

### Rainbow of Fresh Fruit.....3.95

An assortment of fresh seasonal fruit and whole, ripe berries, beautifully arranged.

### Barr Trail Parfait:.....5.25

Fresh Fruit and berries, creamy yogurt, and crunchy homemade granola.

### Deep Dish Quiche::

Florentine- Spinach & onion OR Lorraine- Bacon, onion & swiss Round (serves 12-15) 34.95 Full pan (serves 18-24) 48.95

### Uptown.....7.95

New York bagels, fresh gravlox, whipped cream cheese, sliced roma tomatoes, capers and onions.

### Snack Basket.....7.95

A assortment of healthy, fresh options for the taking; Assorted whole fresh fruits, individual yogurt, energy bars and mixed nuts.

### Barr Trail "Boogie".....9.99

Individually packed for breakfast on the go...Fresh fruit & berries, creamy yogurt and homemade granola, packed into our colorful bag with a muffin or bagel, and fresh O.J.

## SIDE ATTRACTIONS

	Per person
Crispy Bacon	2.50
Hash Browns with onions & mild chilis	2.50
Mild Sausage Links	2.50
Individual cereals with milk	1.95
Freshly Scrambled Eggs	1.95

## BEVERAGES

	Per person
Fresh Squeezed Orange Juice	1.75
Cranberry Juice	1.75
Fresh Grapefruit Juice	1.75
Pineapple Juice	1.75
Juice bar with three selections	2.25
Assorted Bottled Juices	2.25
Coffee Bar: Freshly Brewed Imported Coffee with assorted flavored creams:	
Regular or Decaf	1.50
Both Regular & Decaf	1.75
Assorted Hot Teas	1.25
Hot Chocolate	1.25
Starbucks Bottled Frappuccino*	2.00
Mocha or Vanilla Flavor	

## Service Options Available...

### Pick up

**Simple Service:** Attractive, plastic reusable serving pieces, paper goods and heavy duty serving utensils. Pick-up available from our kitchen between 8am and 5pm, Monday through Saturday (for Sunday pick-up please inquire).

### Drop off

**Simple Service:** Attractive, plastic reusable serving pieces, paper guest ware and heavy duty serving utensils. Modest delivery charge assessed by zip code.

### Delivery & Set Up:

**Silver service:** Chafing dishes, decorative platters, and linen on a beautifully decorated tablescape-available for an 18-35% charge to cover the cost of equipment, transport and event coordination. Fee is assessed according to complexity of event, traveling distance and event venue.

48-hour notice is appreciated on most orders. Confirmation by 12 p.m. the day prior. Call early to reserve your delivery time.

We appreciate your business.

*When you have more taste than time!*



## Picnic Basket

PORTABLE  
FEASTS

### “Boxless” Lunches

Un-chain yourself...buy smart, buy fresh, buy LOCAL .

Every item is made fresh in our kitchens with great care. Each individually-handled, colorful bag includes fresh salads and sides, a chocolate mint, a napkin, moist towelette and plastic cutlery. Guaranteed to be the best part of anyone's day!

(Delivery available for orders of 10 or more)

### Sandwiches...

#### BASIC BYTES: 10.99

Served with fresh cut fruit salad, Boulder Natural Potato Chips™, and a big, freshly-baked chocolate chip cookie. Sandwiches served with lettuce, tomato and mayo & Dijon mustard or appropriate condiments on the side.

- Roasted Turkey Breast on 7-Grain Whole Wheat
- Honey Baked Ham on Marble Rye
- Seasoned Roast Beef Sliced Thin on a Hoagie Roll
- Albacore Tuna Salad on 7-Grain Whole Wheat
- Sun-dried Tomato Egg Salad on 7-Grain Whole Wheat
- Veggies with Chipotle Hummus & Avocado on 7-Grain Whole Wheat

Add Cheddar, Swiss, Provolone, Jalapeno Jack: 1.00

#### UPPER CRUSTS: 12.99

All special sandwiches include Tuscan pasta salad, fruit & berries, appropriate condiments and a delicious chocolate brownie.

**B.T.A:** Apple smoked bacon, roast turkey breast and avocado, served on 7-grain whole wheat with lettuce, tomato, red onion and ancho chili mayo.

**Caprese: (vegetarian):** Fresh mozzarella and red-ripe tomatoes topped with savory basil pesto, balsamic syrup and extra virgin olive oil.

Served on house-made foccacia bread.

**Santa Maria:** Lean, smoky sliced tri tip of beef, lettuce, tomato, red onion, horseradish havarti cheese and our house vinaigrette, all on a freshly baked ciabatta roll.

**Tuscano Grinder:** Smoked ham, salami and roasted turkey breast with roasted red pepper, pepperocini, black olives, lettuce and tomato, drizzled with our house vinaigrette on a freshly-baked ciabatta roll.

(Veggie version available upon request, adding grilled zucchini and sun dried tomato pesto)

**Grilled Chicken-Arti:** Tender grilled chicken breast topped with sun-dried tomato, grilled marinated artichokes, leaf lettuce & herbed aioli on foccacia bread. Wow.

**Executive Club:** Roast turkey breast, ham, apple-smoked bacon and Swiss with lettuce, tomato and your choice of ranch or bleu cheese dressing on a Kaiser roll.

**Chicken Salad Croissant:** Our famous recipe made with sliced almonds, dill, pineapple & a hint of tamari. Fresh crisp lettuce and sliced tomato.

**Mango Shrimp Croissant:** Creamy Cilantro Shrimp and Mango chutney salad on a flaky croissant.

**Tokyo Rose:** Lively, marinated, 5-spice chicken breast with ancho chili slaw, fresh mint, lettuce & tomato-served on an oven-baked baguette. Fortune cookie too.

### IT'S A WRAP: 11.99

Served with Tuscan pasta salad, fruit salad and a lemon bar.

**Goddess wrap:** Chipotle hummus, tomato, cucumber, mint, red onion, baby spinach and feta cheese on a spinach tortilla with tzatziki sauce.

**BBQ Chicken Wrap:** Smoky BBQ chicken, sharp cheddar cheese, jicama, and cilantro are bundled with shredded lettuce and tomato in a Chimayo tortilla. Chili-lime ranch on the side.

### FRESH SALADS: 12.99

All with fresh fruit & berries, a soft ciabatta roll and a sunny-sweet lemon bar.

**House Tossed Salad:** Crisp greens, cherry tomatoes, toasted almonds, red onion, pepperoncini peppers, fresh seasonal vegetables & savory croutons with your choice of dressing (vinaigrette, bleu cheese, ranch, honey mustard or chili-lime ranch).

With savory grilled chicken breast: add 2.25

**"Cubano" Chef Salad:** A legendary Cuban salad recipe: Freshly tossed crisp lettuce with julienne of honey ham and turkey breast, Swiss cheese, tomato, green olives, grated Asiago and our tangy herbed vinaigrette. VIVA CUBANA!

**Chopped BBQ Chicken Salad:** Crispy romaine & shredded cabbage, tossed with BBQ chicken, sharp cheddar, roasted sweet corn, jicama, mandarin oranges and fresh cilantro with a squeeze of lime. Crunchy tortilla strips and chili-lime ranch on the side.

**Cider House Salad:** *Granny Smith apples, dried cranberries, ruby-sweet beets and crumbled blue cheese over crisp mixed greens with creamy apple cider vinaigrette. ADD Grilled chicken breast for 2.25*

**Asian Chicken Salad:** *Tossed greens, grilled teriyaki chicken, crispy seasonal vegetables, mandarin oranges, mint, peanuts and crunchy chow mein noodles with our yummy soy-ginger vinaigrette.*

**Santa Maria Steak Salad:** *Smoky sliced tri tip of beef, crisp romaine, ripe cherry tomatoes, mandarin oranges, jicama and crispy fried onions.  
Your choice: vinaigrette, chili-lime ranch or bleu cheese dressing.*

**Salad Sampler:** *Your choice of our famous chicken salad, sundried tomato egg salad, albacore tuna salad or mango shrimp salad served over a bed of lettuce with Tuscan pasta salad and fresh tomato.*

## CREATIVE CONSIDERATIONS

*Gifts, picnics and portable-affordable options*

### THE MARATHON Breakfast Bag: 9.99 Per person

*Individually packed into our colorful bag with a muffin or bagel, fruit and condiments:*

- 1. Fresh fruit & berries, creamy yogurt and homemade granola*
- 2. Breakfast burrito with fresh scrambled eggs, sausage, potatoes and salsa*

### WHOLE NINE YARDS: 19.99

*We can do any Basic Bytes Sandwich piled high on a full 20" baguette:*

*Allow 72 hours for the following...*

### SIENNA PICNIC: 19.99 Per person

*Great for lunch or wine-ing...*

*A feast of gourmet cheeses, fresh fruit, salami, ham, olives, antipasti and breads fit for a rendezvous in the park, canyon, on the trail, beside a babbling brook or on your own living room rug.*

### ROMANTIC DINNER FOR 2:

*Call to get our current menu for an amazing four course dinner for two; Includes appetizer, salad, entrée, side dishes + dessert. Worth it.*

### BENTO BOX:

*Customize your own special "Japanese lunch box" for your favorite friend or someone special: Tasteful Asian specialties, side dishes and dessert organized in a treasure box presentation of culinary delights. Very cool.*

**We'll help you with suggestions.**

**\* Ask about current market prices and selections\***

## *Delivery Charges by Zip Code*

Delivery available for 10 or more boxless lunches

<b>\$17.50</b>	<b>\$20.00</b>	<b>\$25.00</b>	<b>\$30.00</b>
80829	80817	80809	80132
80903	80911	80840	80133
80904	80915	80922	80831
80905	80917	80925	80908
80906	80918	80921	80926
80907	80919	80929	80928
80909	80920	USAF	
80910	80923	Ft Carson	
80916		Peterson AFB	
		Schriever AFB	
<b>Woodland Park? Cascade? Divide? Pueblo?</b> <b>Please ask for a quote.</b>			



## Picnic Basket

PORTABLE  
FEASTS

## A La Carte Salads, Sides, Main Dishes and Casseroles

Our staff is available to assist you in determining appropriate amounts for your events, which may vary by the number of guests and variety of other items.

We require a minimum food order of \$150 (inclusive) for delivery or pick up. All orders must be placed a minimum of 48 hours in advance, unless otherwise noted.

### Fresh Salads

Table-ready and colorfully garnished in attractive, heavy duty black plastic bowls.

#### ◆ Prepared Salads: Prices are per gallon and feed approx 30 guests

**Baked Potato Salad:** With bacon, cheddar & green onion. **\$64.95**

**Fresh-Cut Fruit Salad & berries** **\$64.50**

**Tuscan Pasta Salad:** Sun-dried tomatoes, basil, parmesan, feta & fresh vegetables in a light vinaigrette. **\$67.95**

**Chicken Salad:** Our popular recipe with dill, pineapple and toasted almonds. **\$67.95**

#### ◆ Leafy Salads: Feeds approx 20 guests

**House Toss:** Crisp Tossed Greens with seasoned croutons, roma tomatoes, red onion, and fresh veggies. House Vinaigrette **\$49.50**

**Boston Bibb and Apple Chip Salad:** Gingered pecans, sun-dried cranberries, beet curls & crispy apple chips. Creamy apple cider vinaigrette. **\$78.95**

**Baby Spinach Salad:** Mandarin oranges, sugared almonds, red onion and cherry tomatoes. Orange -rice wine vinaigrette. **\$54.95**

**Caesar Salad:** Crisp romaine with toasted croutons, shaved fresh parmesan and classic Caesar dressing (to be tossed upon serving). **\$49.95**

\*Purchase any of the above salad dressings for \$6.99 ( 1/2 Pint) !!!\*

## Hot Sides / Breads

Packaged in heavy-duty foil pans for easy re-heating.  
15 person minimum for all orders please.

Calico Beans: 3 bean mix with molasses and brown sugar \$1.50 per person

Roasted Garlic Mashed Potatoes \$2.50 per person

Seasonal Fresh Vegetables. Please inquire \$2.75 per person

Fresh Cocktail Rolls \$7.50 per dozen (3 dz. Min)

## Casseroles & Main Dishes

Prepared & packaged in heavy duty foil pans with heating instructions

### ◆ Casseroles: Half pan feeds 9-12 / Full Pan Feeds 18-24

**Pollo Verde:** Layers of chicken, tomatillo salsa, sour cream, crunchy tortilla strips and jack & cheddar cheeses.  
Half \$38.95 Full \$78.95

**Meat & Sausage Lasagna:** Fresh pasta sheets & our classic bolognese.  
Half \$45.99 Full \$89.99

**Spinach Lasagna:** Creamy béchamel with a hint of nutmeg.  
Half \$45.99 Full \$89.99

**Chicken Mushroom Lasagna:** With a creamy mushroom veloute.  
Half \$69.95 Full \$139.99

**Beef Bourguignonne:** Succulent beef tenderloin is braised in red wine, with mushrooms & pearl onions. Puff-pastry crust. Elegant.  
Half \$72.95 Full \$143.95

### ◆ Main Dishes: Prepared in a handy foil pan ready for re-heating

**Seasoned Pulled Pork:** Tender hand pulled pork, topped with feisty BBQ sauce. \$5.99 per person

**BBQ Pulled Chicken:** Tasty and tender pulled chicken in our legendary BoBo Q Sauce. \$5.99 per person

**Beef Brisket:** Slow cooked tender Beef Brisket in a smoky BBQ sauce. \$7.99 per person

**Mamma Talarico's Meatloaf:** Bacon wrapped lean ground beef with caramelized onion gravy. \$7.99 per person

**London Broil:** Marinated and grilled then sliced thin and juicy. \$8.75 per person

**Rosemary Roasted Chicken:** Perfectly browned and roasted with rosemary jus. \$9.75 per person

## Lunch & Dinner Buffets

All lunch and dinner selections are prepared with care, garnished and beautifully presented in attractive black plastic serving pieces with heavy duty plastic serving utensils. A minimum of 15 guests is required on all selections, unless otherwise noted. Paper goods, napkins and plastic flatware can be included for an additional \$1.00 per person.



Choose one of the following sides with your buffet selection:

- ◆ Baked Potato Salad
- ◆ PB Tossed Salad with Fresh Veggies
- ◆ Fresh-Cut Fruit Salad
- ◆ Tuscan Pasta Salad
- ◆ Crispy Kettle Potato Chips
- ◆ Assorted Cookies and Bars
- ◆ Roasted Garlic Mashed Potatoes

### Sandwich Bar

Choose side option

S.S.S. (The perfect little lunch) Choose 2: 9.50

- Our freshly tossed house mixed greens, tomato, red onion and seasoned croutons with vinaigrette & basil ranch
- Chef's incredibly delicious soup of the day
- Half sandwich: Turkey, Ham, Roast Beef or Veggie

Butcher Block with Chips: 11.25

Roasted turkey breast, smoked Virginia ham, & roast beef with Swiss, cheddar & smoked gouda, lettuce, tomatoes, pickles, peppers, mayo, honey mustard and a variety of fresh bakery breads.

**\*Done Deal\*:** Add 1.75 per guest

Chef's selection of gourmet sandwiches are pre-assembled, tastefully arranged and colorfully garnished on a tray.

Grilled Chicken and Avocado Sandwich: 11.25

Tender grilled chicken with roasted red peppers, grilled avocados, melted jack cheese and jalapeño mayo, served with Kaiser rolls and Kettle Chips.

French Market 11.25

Served warm, flakey croissants are brushed with poppy seed mustard-butter and filled with ham and Swiss or turkey and Swiss, served with Kettle Chips.

American Grill: 11.25

Choose from: Juicy 1/3 Lb. Hamburgers, Tender Grilled Chicken Breast, Johnsonville Brats or all beef Hot Dogs. Buns, and condiments on the side with chips and creamy slaw too!

"Wraps" Combo Tray: 11.99

Both of our delicious wraps arranged stylishly on a tray...

**Goddess wrap:** Chipotle hummus, tomato, cucumber, mint, red onion, baby spinach and feta cheese on a spinach tortilla with tzatziki sauce.

**BBQ Chicken Wrap:** Smoky BBQ chicken, sharp cheddar cheese, jicama and cilantro are bundled with shredded lettuce and tomato in a Chimayo tortilla. Chili-lime ranch on the side.

Seasoned Pulled Pork or Beef Brisket: 12.25

Smoky BBQ sauce, soft rolls, pickles, chips and creamy slaw.

**\*For both meats\*... Add 2.25 per guest**

Chili Rubbed Steak Sandwich: 12.50

Tender flank steak grilled and spanked with chili rub and topped with crispy french-fried onions. Comes with crisp lettuce, tomatoes & French rolls. Kelly's spicy ranch on the side.

### Food with "Soul"

Choose a side option

Pasta Abondanza Bar (choose two sauces): 10.99

Bow tie pasta al dente served with TWO different homemade sauces. Choose from: Basil-pesto cream sauce, classic bolognese (red sauce with meat) or our spicy veggie marinara. Served with grated parmesan on the side and roasted garlic-butter baguettes.

**Add Chicken: 2.95 per guest**

Mr. Potato Bar: 10.99

Hot, tasty baked potatoes are accompanied by butter, sour cream, green onions, bacon, cheddar cheese, broccoli and salsa.

**Add Chili: 1.95 per guest**

Pollo Verde: 11.50

Our house specialty! A flavorful Santa Fe casserole layered with chicken, mild green chilis, salsa verde, sour cream and crisp flour tortilla strips. It's all topped with jalapeno pepper-jack cheese and baked to a golden brown. Calabacitas come with- just cuz.

Chicken Schnitzel: 11.50

A lightly breaded, boneless breast with a delicate lemon-caper sauce.

**Deep Dish Lasagna:** 11.99

Choose one of our signature lasagnas:

- Bolognese: Classic red sauce with sausage & beef
- Veggie: fresh spinach with pesto cream sauce

Layered with fresh pasta sheets, homemade sauce, Parmesan, ricotta and mozzarella. Served with roasted garlic-butter baguettes.

**Add additional Lasagna by the pan:**

Half pan 49.99 (serves 10-15) Full pan 89.99 (serves 18-24)

**Grammy's Fried Chicken:** 11.50

Two big juicy pieces of crispy fried chicken per person. Ooooh-e it's good!

**Soft Taco Bar:** 12.25

Warm tortillas, seasoned ground beef OR chicken (choose one). Combine it all with shredded cheddar cheese, sour cream, fresh guacamole, shredded lettuce, diced tomatoes and roasted tomato salsa. Beans & rice on the side. (no extra side)

**Chicken Pomodori:** 12.50

Marinated, grilled chicken breast served hot & simple with grilled roma tomatoes and grilled eggplant julienne. Try this with our Tuscan pasta salad!

**Mama Talarico's Meatloaf:** 13.50

Fresh ground beef with onion, garlic, parsley & parmesan. Wrapped in lean bacon and served with caramelized onion gravy. Mangia!

**Grilled Fajitas:** 13.50

Juicy chicken OR beef OR a combo of both.

Make your own creation with salsa, guacamole, sautéed peppers, onions, cheddar cheese, sour cream and warm flour tortillas. Savory pinto beans and rice. (no extra side)

**Chili-rubbed Flank Steak:** 13.50

Grilled juicy flank steak spaked with chili rub, sliced thin and topped with crispy fried onions and served with roasted tomatillo salsa on the side. Chef's favorite!

**Specialty Salads:**

Each salad includes a fresh Cibatta roll with butter and a fun "something extra" appetizer

**Asian Chicken Salad:** 11.50

Tossed greens, grilled 5-spice chicken, crispy vegetables, mandarin oranges, mint, peanuts and crunchy chow mein noodles with sesame vinaigrette. Served with vegetable pot stickers, mustard-ginger dipping sauce, and fortune cookies.

**Santa Maria Steak Salad:** 11.50

Juicy beef tri tip, bleu cheese, crisp romaine, red onion & beefsteak tomatoes all served with chili-seasoned croutons and our incredible vinaigrette dressing. Tri colored chips and roasted tomato salsa.

**Athens:** 12.50

Lemon-grilled chicken breast placed on a bed of romaine hearts. Served with feta cheese, kalamata olives and Greek vinaigrette dressing on the side. Comes with bread and butter and flaky spinach and cheese-filled spanikopita triangles.

**Cubano Chef:** 12.50

A legendary Cuban salad recipe: Freshly tossed crisp lettuce with julienne of honey ham and turkey breast, Swiss cheese, tomato, green olives, grated Asiago and our tangy vinaigrette. Corn fritters with black bean salsa on the side! Viva!

**Executive Selections**

All items in this section are served with a crisp tossed salad with grape tomatoes, red onion and seasoned croutons, vinaigrette and fresh La Brea bread & butter:

**Juicy Grilled Chicken:** 11.99

Our signature marinade and simple seasonings make this so good. Served with fresh seasonal vegetables.

**Lemon-Basil Chicken:** 12.99

Drizzled with a fresh lemon and basil beurre blanc. Served with Jenna's delicious rice pilaf.

**Coconut Tilapia:** 13.50

Served with banana-rum chutney and coconut-jasmine rice.

**Applejack Pork loin:** 14.25

Slow roasted and served with spiced apples in a delicious brandy-apple demi. Roasted garlic mashed potatoes on the side.

**London Broil:** 14.50

Marinated tender flank, perfectly grilled and sliced thin and juicy topped with crispy French-fried onions and served with roasted garlic mashed potatoes.

**Rosemary Roasted Chicken:** 14.99

One-quarter roasted chicken, perfectly oven-browned And basted with rosemary jus. Served with roasted garlic mashed potatoes.

**Additional Side Options:**

\*15 person minimum order\*

- Assorted cookies, brownies & lemon bars.....2.50
- Any extra side dish.....2.75
- Colorful Chips and fresh roasted tomato salsa..2.75
- Soup du jour .....3.25
- Chef's Hot Vegetable.....2.95

## Delivery or Pickup Available

### Drop-off or Pickup:

All items are presented on classy black plastic trays and in attractive serving bowls and foil pans. Heavy duty serving utensils and condiment bowls are provided. For an added touch, you can upgrade to attractive black, clear or white plastic ware.

### Silver Service:

The use of chafing dishes, accent linen and decoration are available for an additional charge of 18% to cover the cost of equipment, delivery, setup, decor & pickup.

### Rentals:

Your Event Manager can also arrange for the use of china, flatware and glassware for a classy or upscale look.

## Guest Count Confirmation

A minimum # of guests must be communicated to the Picnic Basket sales office no later than 72 hours prior to your event, or as specified in your contract. Changes must be made directly with your Event Manager; no changes on voice mail or via fax will be accepted. Any changes made after this time will incur a 15% handling fee.

## Service Staff

Professional servers, bartenders, baristas and field chefs can be hired to assist with any type of event. The fee is \$27.50 per hour for either a server captain, field chef, barista or single server event. Each additional server is \$25.00 after that. A 4-hour minimum is required for all servers, field chefs and baristas are required a minimum of 2-hours. For any event, final service staff hours may vary. Gratuity is not included.

## Event Cancellation

A minimum of 72-hours notice, or the date specified in your contract, is required for all cancellations.

See our Cravings menus for more upscale menu options. [www.cravingscatering.com](http://www.cravingscatering.com)

For Santa Maria style BBQ visit our sister company at [www.buffalogalsgrilling.com](http://www.buffalogalsgrilling.com)



## Corporate Breaks

The following items are attractively arranged and presented on attractive, re-usable serving pieces with sturdy serving utensils. Silver service and set up with buffet enhancements is available for an additional 18%. Our staff is available to assist you in determining appropriate amounts for your events, which may vary by the number of guests and variety of other items.

<b><u>Cookie Jar:</u></b>	<u>per person</u> <b>\$ 1.95</b>
Freshly baked big & chewy chocolate chip cookies.	
Got milk? \$1.25 p/p. How about a box of freshly brewed French Roast Coffee? \$1.50 p/p	
<b><u>Ice Breaker:</u></b>	<b>\$ 3.95</b>
Individual frozen chocolate, vanilla & strawberry ice cream cups with little wooden spoons, frozen candy bars and ice cream sandwiches.	
<b><u>Candy Dish:</u></b>	<b>\$ 3.95</b>
A basket of stress relievers... M&M's, Hershey's kisses, mini candy bars, Starburst, Jolly Ranchers, Wint O' Green Lifesavers, Skittles and licorice sticks.	
<b><u>Fruit Kabobs:</u></b>	<b>\$ 4.50</b>
Fresh strawberries and juicy melons on a skewer with lemony yogurt dip	
<b><u>Think Tank:</u></b>	<b>\$ 4.75</b>
Fresh assorted vegetables with our spicy chipotle humus spread, colorful tortilla chips, Terra chips and spicy-cool mango salsa.	
<b><u>Break in a Bag:</u></b>	<b>\$ 5.50</b>
Individually packed, colorful snack bag with big cookie, chips, trail mix and whole fruit. Add a bottled water or beverage:	
<b><u>Fitness Refresher:</u></b>	<b>\$ 5.75</b>
Whole Fresh Fruit, energy bars, trail mix & individually packed fresh, fruity yogurt.	
<b><u>Pretzel Logic:</u></b>	<b>\$ 5.75</b>
Big soft pretzels with spicy mustard, snack mix, Cracker Jacks and mixed nuts.	
<b><u>"Bored" Room:</u></b>	<b>\$ 8.75</b>
An assortment of gourmet cheeses & spreads, Genoa salami slices and assorted crackers.	

**Tea Time:**

**\$10.50**

Flakey-sweet mini scones with strawberry jam and lemon curd, delicious finger sandwiches to include; cucumber and dill, apple and smoked Gouda, turkey cranberry & cream cheese. Served with a box of selected teas and pitchers of fresh lemonade. (to customize your tea time, call to discuss "your vision").

**"Interactive" Break Stations**

**Nacho Bar:**

per person

**\$ 4.95**

Take five and "pile it on"! Warm nacho cheese sauce, colorful tortilla chips, our roasted tomato salsa, sour cream, scallions and jalapeño slices.

**Trail Mix Bar:**

**\$ 4.75**

"Compose yourself" - custom build your own trail mix in mini Chinese to-go containers with premium granola, M&M's, salted nuts, raisins, chocolate chips, sun-dried cranberries and sunflower seeds.

See our beverage menu for additional refreshments.

Call to chat with us about "team building" exercises.

Schedule an interactive cooking class at your place or ours.



*Voted Best Caterer in Colorado  
Springs for the past 13 years!*

## Executive Selections

All items are served with a crisp tossed salad with grape tomatoes, red onion and seasoned croutons, fresh La Brea bread & butter

Choose one or a combination of the entrees below  
Served with your choice of one side...

### Sides to choose from:

- ◆ Capellini Pasta Salad (capers, garlic, basil, asiago and balsamic vinaigrette)
- ◆ Roasted Garlic Mashed Potatoes
- ◆ Jeweled Cous Cous with mint & chives
- ◆ Chef's Hot Fresh Vegetable

### Entrees:

- ◆ **Coconut Tilapia with Banana-Rum Chutney**
- ◆ **London Broil:** Marinated tender flank, perfectly grilled and sliced thin and juicy
- ◆ **Rosemary Roasted Chicken:** One-quarter roasted chicken, perfectly oven-browned and basted with rosemary jus.
- ◆ **Shrimp Fettuccine Primavera:** Spring vegetables and fresh tiger shrimp are combined with a creamy béchamel sauce. Served with fettuccini pasta al dente.
- ◆ **Maple-glazed Turkey Roast:** sliced and served with homemade turkey gravy
- ◆ **Sliced Honey Cured Ham:** With a brown sugar-mustard glaze

One entree: \$13.99

Two entrees: \$17.99

Three: \$22.50

Upgrades: add \$2.00 per person...

- ◆ **Tender Beef Medallions:** Roasted to perfection. Black peppercorn demi
- ◆ **Herb-crusted Salmon:** Lightly grilled salmon filet with fresh herbs and lemon-butter
- ◆ **Applejack Pork loin:** Slow roasted and served with spiced, brandied apples

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When you have more taste than time.

1701-A S. 8<sup>th</sup> Street Colorado Springs, CO 80906  
719.635.0200 FAX: 719.635.4653 E-mail: mail@pbcatering.com / Web: bestcaterer.net



## Desserts

The following items are colorfully arranged and presented on attractive, re-usable serving pieces with sturdy serving utensils. Our staff is available to assist you in determining appropriate amounts for your events, which may vary by the number of guests and variety of other items.

Presented artfully on fancy plastic serving trays

**Small**  
serves up to 35 guests

**Medium**  
serves up to 65 guests

**Large**  
serves up to 100 guests

**Gourmet Cupcakes:** Oversized and delicious, available flavors include: Carrot cake with cream cheese icing, chocolate-mocha, lemon-coconut, and pumpkin-maple. *\*Minimum 3 dozen* **\$18.50/dozen\***

**Brownies, Bars & Cookies:** A scrumptious assortment of our sinful brownies, fruit bars, and gourmet cookies.  
Small **\$59.95**                      Medium **\$93.50**                      Large **\$169.95**

**Fancy Pastry Tray:** Our Chef's assortment of fine desserts such as...lemon tarts, mini éclairs, tiramisù cups, key lime tarts, fruit tartlets, chocolate-covered strawberries and chocolate-Kahlúa mousse cups.  
**\$3.75 per guest** (2 pieces per guest)

**Apple Walnut Cake:** Dark moist apple spice cake topped with an apple cider glaze. *9" round serves 12-14* **\$28.50**

**Bishops Cake:** Buttery pound cake with Chantilly cream and fresh berries. *Serves 14 -16* **\$28.50**

**Chocolate Dipped Strawberries:** Sinfully rich Noel's chocolate covers large sweet and ripe strawberries.  
*(\*Minimum 3 dozen)* **\$24.99/dozen\***

**Lemon Chiffon Cake with Raspberry Filling:** Our lemon chiffon cake is layered with toasted coconut icing and raspberry filling. *10" round serves 14 - 16* **\$38.50**

**Carrot Cake:** Jeanie's secret recipe with fresh pineapple, a hint of cinnamon and cream cheese icing.  
*9" round serves 14* **\$38.50**

**Sour Cream Chocolate Cake:** Layered with chocolate mousse filling, chocolate butter cream icing and topped with chocolate covered espresso beans. *9" Round serves 14* **\$38.50**

## Desserts (cont.)

**Turtle Swirl Cheesecake:** Topped with pecans, chocolate curls and caramel sauce. *10" round serves 14 – 16*    **\$38.50**

**White Chocolate & Raspberry Cheesecake:** Topped with white chocolate curls and fresh raspberry coulis. *10" round serves 14 – 16*    **\$38.50**

**Chocolate Raspberry Torte:** Coated in chocolate ganache, served with minted whipped cream and fresh raspberry coulis. *10" round serves 16 – 18*    **\$38.50**

**Whole Fruit Pies:** Flaky pastry crusts filled with your favorite fruit filling: Cherry, Apple, Blueberry, Peach, Strawberry Rhubarb, Pecan or Pumpkin. *9" round serves 8*    **\$13.95**



## Beverages

Complete with ice, cups & condiments

<b>Assorted Sodas</b>	\$1.25 each
Assorted Coca-Cola products available in regular and diet	
<b>Coffee:</b> Freshly-ground French Roast from Umpire State Coffee Roasters	
Regular <b>OR</b> Decaf	\$1.50 per guest
Regular <b>AND</b> Decaf	\$1.75 per guest
<b>Hot Beverages</b>	
Assorted Foil-wrapped Hot Teas	\$1.25 per guest
Creamy Hot Chocolate	\$1.25 per guest
Hot-Spiced Apple Cider	\$1.50 per guest
<b>Assorted Canned/Bottled Beverages</b>	\$1.50 each
Sparkling or Still Water	
Bottled Juices	
Pellegrino (plain, Orangeata or Lemonata)	
Lipton Bottled Iced Tea	
Lipton Bottled Honey Green Tea	
Canned Lemonade	
Starbucks Frappuccino	\$2.00 each
<b>Fresh Beverages Served in Pitchers</b>	\$1.75 per guest
Served with ice, cups & fruit garnish	
Fresh Plain Brewed Iced Tea	White Grape Punch
Orange Cinnamon Spiced Iced Tea	Orange Juice
Lemonade	Cranberry juice
Orange-Cranberry Punch	



## 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"

#### *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"

### *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 beurre 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*



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## Little Heartthrob

Something for the youngsters

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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 8<sup>th</sup> Street  
Colorado Springs, CO 80905  
[www.pbcatering.com](http://www.pbcatering.com)

**ORDER EARLY!!!**



## EDIBLE GIFTS

Arranged in a colorful, decorated Picnic Basket shopping bag with appropriate paper goods and utensils.

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### Care Package:

Send someone in need a complete care package that includes a delicious casserole that feeds two to four: A pound each of our popular chicken salad, fresh cut fruit salad, our famous pasta salad, breads, dessert bars, chocolate brownies and gourmet cookies.

**Casserole Choices:** Pollo Verde, meat lasagna, chicken mushroom lasagna, or spinach lasagna.

**\$68.50** feeds 4-6 people (48 hr notice)  
**\$18.99** additional casserole

### Imported Cheese Selection:

Everything but the wine. A selection of five cheeses—best of the house. Cheese selections change weekly. May include such favorites as Soft Brie, Sage Derby, Huntsmen, Maytag Bleu, Aged Cheddar, Manchego from Spain, Smoked Gouda, Colorouge, Walnut Gourmandise and Gruyere to name a few. Includes seasonal fresh fruit, nuts and gourmet crackers.

**\$57.95** Comfortably serves 7-10 people. (48 hr notice please)



## Party Food

The following items are colorfully arranged and presented on attractive, re-usable serving pieces with sturdy serving utensils. Silver service and set up with buffet decoration is available for an additional 18%. Our staff is available to assist you in determining appropriate amounts for your events which may vary by the number of guests and variety of other items. We require a minimum food order of \$150 (inclusive) for delivery or pick up. All orders must be placed a minimum of 48 hours in advance, unless otherwise noted. Any appetizer can be packaged in oven-ready pans, with cooking instructions, for easy re-heating or presented in a wicker basket for \$2.00 more per item.

### HORS D'OEUVRES

Our hors d'oeuvres are conveniently priced by the dozen with a minimum of 3 dozen per item. Please allow our event managers to assist you in determining proper amounts for your event.

### Hot Hors d'oeuvres

- |  |              |
|--|--------------|
| <b>Sautéed Button Mushrooms</b><br>Steeped in savory herbs & white wine.   | \$8.00/lb.   |
| <b>Miniature Meatballs</b><br>Choose from: Swedish, chipotle cream sauce, sweet and sour, barbecue, or spicy marinara.   | \$8.99 doz.  |
| <b>Fritters:</b>   |              |
| <b>Cheddar-Habanero Fritters</b><br>With raspberry marmalade dipping sauce.<br>Or  | \$9.99 doz.  |
| <b>Corn Fritters</b><br>With black bean salsa.   | \$9.99 doz.  |
| <b>Almond Stuffed Dates Wrapped in Bacon</b><br>Tender dates are piped with sweet almond paste, wrapped in bacon, baked to seal in the flavors, and presented on long skewers. | \$10.99 doz. |
| <b>Mac &amp; Cheese "Bites" with truffle oil</b><br>Crispy and golden on the outside with creamy cheddar and a hint of white truffle oil on the inside.                        | \$10.99 doz. |
| <b>Crispy Vegetable Spring Rolls</b><br>Served with a mustard ginger sauce.  | \$11.99 doz. |
| <b>Storybook Potatoes</b><br>Roasted mushroom shaped potatoes with sour cream-chive dip.   | \$11.99 doz. |

<b>Mini "Bleus"</b>	<b>\$13.99 doz.</b>
<i>Tender chicken stuffed with ham and Swiss, served with peppery bleu cheese dip.</i>	
<b>Mini Reubens</b>	<b>\$2.75 per person</b>
<i>Melted Swiss, pastrami, sauerkraut and Cajun remoulade on grilled dark rye. <u>Minimum 36 people.</u></i>	
<b>Mini Muffelettas</b>	<b>\$2.75 per person</b>
<i>Layered with ham, salami, provolone, olive tapenade and sweet bell pepper on a CUTE, buttery bun. <u>Minimum 36 people.</u></i>	
<b>Curried Chicken Volcanos</b>	
<i>Warm puff pastry overflowing with savory curried chicken &amp; vegetables. <u>Minimum 36 people.</u></i>	
	<b>\$2.75 per person</b>
<b>Quesadillas</b> (minimum 3 dz of one kind)	
- Grilled vegetables, cheddar and jack cheese: Served with fresh salsa roja.	<b>\$11.99 doz.</b>
- Smoked chicken, Spanish onion, roasted corn and jack cheese. Served with roasted tomato salsa.	<b>\$12.99 doz.</b>
- Rubeen: Melted Swiss, pastrami, caraway and sauerkraut. Served with spicy remoulade.	<b>\$13.99 doz.</b>
- Blackened shrimp & jack. Served with Cajun remoulade.	<b>\$14.99 doz.</b>
- Manchego cheese with raspberry coulis and candied jalapeño.	<b>\$14.99 doz.</b>
<b>Dixie Chicken Wings</b>	<b>\$14.99 doz.</b>
<i>Spicy chicken drumettes with a peppery bleu cheese dip on the side.</i>	
<b>"Buffalo" Meatballs</b>	<b>\$14.99 doz.</b>
<i>Our special mix with lean ground buffalo burger and savory seasonings in a caramelized onion slurry.</i>	
<b>Twice-Baked Miniature New Potatoes</b> (min 3 dz of one kind)	<b>\$16.95 doz.</b>
- Bacon, Asiago cheese.	
- Sour cream and chives.	
- Green chili and Manchego cheese.	
<b>La Cueva</b>	<b>\$16.95 doz.</b>
<i>Warm crispy cornmeal cake with cheesy greenchili filling.</i>	
<b>Crab Rangoon</b>	<b>\$16.95 doz.</b>
<i>Served with sweet and sour sauce.</i>	
<b>Mini Beef &amp; Bean Burrito</b>	<b>\$16.95 doz.</b>
<i>Served with fire roasted tomato salsa.</i>	

## Shrimp Dippers

Hand-Breaded Shrimp served warm with Orange Horseradish sauce.

\$16.95 doz.

## Mini Sausage Calzone

Flakey pastry puffs with spicy sausage, black beans & jack cheese.  
Served with arrabiata sauce.

\$16.99 doz.

## Pot Stickers

Choose from: Pork, chicken, OR veggies in a golden pot sticker wrapper,  
paired with a mustard-ginger dipping sauce.

\$16.99 doz.

## Poblano & Tamarind BBQ Riblets

Bite-sized riblets served in our tangy BBQ sauce. (Approx. 13 ribs per lb.)

2lbs \$35.95

4lbs \$62.50

6lbs \$84.50

## Baked Stuffed Mushrooms (min. 3 dz. of of one kind)

\$18.95 doz.

All styles steeped in white wine.

- Real crab and seasoned bread crumbs.
- Spicy Italian sausage & spinach.
- Portobello & smoked Gouda.

## Pissaladiere

\$18.95 doz.

Smoked chicken OR salmon with artichoke hearts on puff pastry.

## Santa Fe Chinos

\$18.99 doz.

Grilled chicken, roasted corn, black beans and roasted red pepper are tucked into a crispy egg roll wrapper and served with spicy mango salsa.

## “Trifecta” Choose 3 of the following: (min 2 dozen of each)

\$18.99 doz.

- Orange chipotle glazed pork wings.
- Buffalo meatballs in savory caramelized onion slurry.
- Spicy dusted Dixie chicken wings with bleu cheese dip.
- Pablano and Tamarind BBQ riblets

## Miniature Quiche

\$19.99 doz.

Egg custard in delicate pastry shells. Lorraine and Florentine.

## Samosas

\$21.50 doz.

Tender curried vegetables wrapped in crispy phyllo.

## Orange-Chipotle Glazed Pork Wings

\$21.95 doz.

Prepared *oso bucco* style with spicy glaze. So good!

## Southern-Style Beer Battered Chicken Strips

\$22.95 doz.

Fresh sizable chicken breast strips dredged in Delta seasonings are accompanied by 3 peppercorn-ranch dip.

<b>Coconut Shrimp</b>	<b>\$24.95 doz.</b>
<i>Large Tiger shrimp rolled in a coconut-breadcrumb batter and served with orange-horseradish dipping sauce.</i>	
<b>Spanikopita Triangles</b>	<b>\$24.95 doz.</b>
<i>Savory spinach, feta cheese and herbs wrapped in phyllo.</i>	
<b>Smoked Chicken Quesadilla Trumpets</b>	<b>\$25.95 doz.</b>
<i>Mesquite grilled chicken, jack and cheddar cheeses and mild green chilies wrapped in a tender tortilla. Served with roasted tomato salsa.</i>	
<b>Coconut Chicken</b>	<b>\$26.95 doz.</b>
<i>Chicken breast strips rolled in shredded coconut and breadcrumbs, quick-fried golden brown, and served with an orange-horseradish dipping sauce.</i>	
<b>Crab Cakes</b>	<b>\$29.99 doz.</b>
<i>Fresh Maryland lump crab and savory breadcrumbs are served with a smoked chili-lime dipping sauce.</i>	
<b>Wild Mushroom Tarts</b>	<b>\$32.95 doz.</b>
<i>Shiitake, Portobello, Crimini and Oyster mushrooms with Swiss cheese and savory herbs in a flakey chive tart shell.</i>	
<b>Skewers</b> (min 3 dz of one kind)	
- Thai-Style Chicken Skewers: With spicy peanut sauce.	<b>\$29.95 doz.</b>
- Spicy Linguica Sausage Skewers: With honey mustard dipping sauce.	<b>\$32.95 doz.</b>
- Lemon-Rosemary Chicken Skewers: With saffron cream sauce.	<b>\$32.95 doz.</b>
- Scallops: Wrapped in smoked pepper bacon.	<b>\$32.99 doz.</b>
- Antipasto: Sun-dried tomatoes, Kalamata olives, artichoke hearts, and fresh mozzarella with a balsamic glaze.	<b>\$34.95 doz.</b>
- Beef Tenderloin and Lemongrass Skewers: Sprinkled with crunchy peanuts.	<b>\$36.50 doz.</b>
- Grilled Tiger Shrimp Skewers: With spicy tomatoes & caraway butter.	<b>\$37.50 doz.</b>
<b>Mini Wellingtons</b>	<b>\$35.95 doz.</b>
<i>Puff pastry filled with tender beef and mushroom duxelle.</i>	
<b>Seared Lamb Lollipops</b> (min 3 dz of one kind)	<b>\$38.95 doz.</b>
- Mint & cranberry chutney	
- Orange-chipotle glaze	

## Cold Hors d'oeuvres

### **“Devilish” Eggs** (min 3 dz of one kind)

A timeless favorite

- Sun-dried tomato caponata.

\$10.99 doz.

- Wasabi-avocado....INCREDIBLE!

\$12.99 doz.

### **Pinwheels** (min 3 dz of one kind)

Sun-dried tomato and spinach tortillas filled with your choice of:

- Cream cheese, Asiago cheese, olives and peppers

\$9.99 doz.

- Tuscan Salami, cream cheese and muffaletta relish

\$10.99 doz.

- Roasted Chicken breast, pesto cream cheese and black olives

\$11.99 doz.

- Smoked salmon, cilantro & red pepper

\$12.99 doz.

### **Poached Baby Pears**

\$12.95 doz.

Stuffed with gorgonzola, walnuts and drizzled with Port. Unique!

### **Prosciutto and Buffalo Mozzarella Bites**

\$12.99 doz.

Fresh buffalo mozzarella wrapped in thin tender dry aged prosciutto and drizzled with balsamic vinaigrette. Served with cocktail picks.

### **Cherry Tomato Caprésé**

\$16.95 doz.

Tiny tomatoes filled with fresh mozzarella & drizzled with balsamic syrup. Fresh basil garnish.

### **Finger Sandwiches**

\$16.99 doz.

Including apple and smoked gouda, cucumber & dill and turkey-cranberry & cream cheese.

### **Asparagus Cigars**

\$18.50 doz.

Slender spears wrapped in phyllo, with roasted bell pepper aioli dip.

### **Gourmet Mini Cheese Ball Assortment**

\$18.95 doz.

Includes chef's choice of spicy cheddar, herbed Alouette, Blue cheese, Gruyère & maple-smoked cheddar.

### **Petite Phyllo Cups** (minimum 3 dozen of one kind)

\$18.99 doz.

Petite phyllo cups filled with:

- Curried shrimp & mango salad.

- Cranberry-orange chicken salad with spicy pecans.

- Wild mushroom caponata.

### **Assorted Cold Canapés**

\$21.95 doz.

Chef's choice of the following: cucumber and lox, duck liver mousse, new potatoes with caviar & bacon, duck liver pâté with truffles, brie and strawberry, smoked trout, smoked duck, cornichon and salmon mousse.

**California Rolls** \$24.95 doz.

Fresh vegetables, crab and avocado, drizzled with wasabi syrup and topped with pickled ginger.

**Ahi Tuna Rolls** \$26.95 doz.

Served with mango wasabi & fresh ginger.

**Dragon Wing Lettuce Wraps** \$26.95 doz.

Spicy chicken with hot sauce, tender lettuce cups, grated carrot, celery & spicy Blue cheese dip.

**Country Olives** \$26.95 lb.

Castelvetrano olives sautéed in fresh oregano, garlic and red bell peppers. Excellent tapa!

**Beef Tenderloin Crostinis** \$32.50 doz.

Thinly sliced beef atop savory olive shortbread rounds. Topped with lemon scented horseradish and fresh rosemary.

**Tiger Shrimp Cocktail**

Fresh Tiger Shrimp served with lemons, spicy cocktail sauce, dill pickle & smoked chili aioli. Great Price!

Party Size (31-40ct)	2 lbs	\$37.95	4 lbs	\$83.95	6 lbs	\$126.50
Jumbo Size (16-20ct)	2 lbs	\$58.95	4 lbs	\$116.50	6 lbs	\$169.80

## Cocktail Sandwiches

Cold Cocktail Sandwiches (min 3 dz of one kind)

- Assorted Cold Cuts: Turkey, ham & roast Beef. \$23.95 doz.
- Turkey-Cranberry and cream cheese. \$23.95 doz.
- Veggie: Fresh vegetables, spinach and savory cream cheese. \$23.95 doz.
- Chicken Salad: dill, pineapple and almonds on mini croissants \$27.95 doz.
- Cobb: Turkey, bacon and bleu cheese on fresh rolls with red leaf lettuce. \$28.50 doz.
- Smoked Salmon: With herbed caper-cream cheese. \$29.99 doz.
- Tenderloin: With spicy chili mayo on toasted garlic roll. \$32.50 doz.

Hot Cocktail Sandwiches (minimum 5 dozen of one kind)

Served warm with rolls and condiments.

- Honey Mustard Ham: Thinly sliced ham in a warm mustard and brown sugar sauce. \$22.95 doz.
- "Teenie Weenies": Mini hotdogs complete with caramelized onion & spicy mustard. Cute and good! \$23.95 doz.
- Burger Slider: With caramelized onions and melted white cheddar. \$24.95 doz.
- Seasoned Pulled Pork: Cheddar jalapeño rolls. \$26.95 doz.
- Crab Cake Sliders: With smoked chili remoulade. \$32.50 doz.
- London Broil: With crispy fried onions and chili-lime aioli. \$32.95 doz.
- Brisket and Jalapeño Jack: With spicy barbeque sauce and melted jack. \$34.95 doz.

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1701 S. 8<sup>th</sup> Street, Colorado Springs, CO 80905 ~ 719-635-0200 ~ FAX: 719-635-4653

Email: [mail@pbcatering.com](mailto:mail@pbcatering.com)

Website: [www.besterer.net](http://www.besterer.net)

## Dips & Spreads

### SMALL

Serves 15 to 25 guests

### MEDIUM

Serves 25 to 50 guests

### LARGE

Serves 50 to 75 guests

#### Chipotle-Adobo Bean Dip

Spicy bean dip with smoky chipotles. Served with tri-colored chips.

Sm \$29.50

Lg \$58.95

#### Chipotle Hummus

Garbanzo paste with smoked chilies, garlic and cumin. Served with colorful tortilla chips.

Sm \$32.95

Lg \$62.50

#### Fiesta Seven Layer Dip

Layers of beans, ground meat, guacamole, cheese and sour cream. Served with tri-color corn chips.

Sm \$43.95

Med \$72.95

Lg \$124.95

#### White Bean, Sun dried Tomato & Feta Bruschetta

Accompanied by parsley baguette rounds.

Sm \$48.99

Med \$82.50

Lg \$124.95

#### Southwest Shrimp Dip with Cilantro & Lime

Layered cream cheese, spicy cocktail sauce and fresh shrimp. Served with crackers & chips.

Sm \$64.50

Med \$98.50

Lg \$152.50

#### Sun-dried Tomato Pesto Torte

Layered basil-pesto, sun-dried tomatoes and cream cheese. Served with crackers and focaccia wedges.

Sm \$64.95

Med \$99.95

Lg \$168.95

#### Spinach Dip

Served with crackers, fresh veggies and colorful chips.

Sm \$76.50 (15-35P)

Lg \$124.50 (35-50P)

#### Warm Gruyère & Mushroom Dip

With apple, veggies & chips.

Sm \$76.95

Med \$121.50

Lg \$172.50

#### Hot Artichoke Dip & Crudités

Baby artichokes, cream cheese and parmesan, are served warm with a colorful basket of fresh vegetables, gourmet crackers and tri-colored chips.

Sm \$76.95

Med \$121.50

Lg \$182.50

## Hot Crab Dip

Snow crab, cream cheese, horseradish and toasted almonds. Served warm with a colorful basket of fresh vegetables, gourmet crackers and tri-colored chips.

Sm \$78.95

Med \$124.50

Lg \$179.50

## Mousse de Canard (Duck Liver Pâté)

With port wine. Served with cornichon, mustard, Asiago rounds and crackers.

Sm 2 lb \$86.50

Med 3 lb. \$138.50

Lg 4 lb. \$175.50

## Party Trays & Platters

Our event planners are available to assist you in determining appropriate amounts for your event, which may vary by the number of guests and variety of other items. Party trays and platters are available in the following sizes:

### Small

serves 15 to 25 guests

### Medium

serves 25 to 50 guests

### Large

serves 50 to 75 guests

## “Relish-it”

Crunchy carrots, celery, broccoli, pickles, peppers, olives and cauliflower. Served with buttermilk ranch dip.

Sm \$36.50

Med \$46.50

Lg \$97.50

## Grilled Vegetable Platter

Savory, seasonal vegetables are grilled then drizzled with Dijon-vinaigrette.

Sm \$39.95

Med \$68.50

Lg \$104.50

## Fresh Fruit

A beautiful assortment of colorful seasonal fruit and berries artistically arranged and served with a lemon-yogurt dipping sauce. (To add white port and honey drizzle with spicy pecans add \$7.99).

Sm \$46.99

Med \$89.95

Lg \$143.50

## Fresh Lox

House cured, sliced thin, and served with capers, red onions, cream cheese and mini-bagels.

Sm \$85.50

Med \$127.95

Lg \$169.50

2 lbs, serves 20 to 40

3 lbs, serves 40 to 60

4 lbs, serves 60 to 80

## Cheese and Fruit Display

Mild imported and domestic cheeses with the season's freshest fruit. Served with assorted gourmet crackers.

Sm \$52.50

Med \$89.50

Lg \$139.95

## Baked Brie

Wrapped in buttery brioche and garnished with fresh, colorful fruit. Your choice of filling:

- En brioche (No filling)
- Pesto and sun-dried tomatoes
- Raspberry and candied jalapeño
- Tangy, cranberry-orange marmalade
- Apples, caramel and pecans

**Med. \$44.95**

(Serves approx 15-25 guests)

**Lg. \$86.95**

(Serves approx 25-50 guests)

## Tiger Shrimp Cocktail

Fresh Tiger Shrimp served with lemons and spicy cocktail sauce.

Party Size (31-40ct) 2 lbs	\$37.95	4 lbs	\$83.95	6 lbs	\$126.50
Jumbo Size (16-20ct) 2 lbs	\$58.95	4 lbs	\$116.50	6 lbs	\$169.80

## Santa Fe Vegetable Basket

Crisp vegetables, fresh jicama and juicy strawberries are nestled with colorful tortilla chips and fresh cheddar cheese sticks. Served with spicy ranch, fire roasted salsa and guacamole on the side.

**Sm \$48.95**

**Med \$89.50**

**Lg \$129.95**

## Greek Platter

Marinated feta, castelvetro and Kalamata olives, grilled eggplant, stuffed grape leaves, Skordalia, hummus, grilled artichokes, pita wedges and gourmet crackers.

**Sm \$74.95**

**Med \$120.95**

**Lg \$174.95**

## Assorted Meats and Cheeses (perfect for cocktail hour)

Honey turkey breast, sugar-cured ham, roasted top round of beef and salami with assorted sliced cheeses, artfully presented and garnished with colorful relishes. Served with honey mustard, mayonnaise and fresh cocktail rolls.

**Sm \$86.50**

**Med \$138.95**

**Lg \$228.99**

## Artisan Cheese Board

Chef's choice of an impressive assortment of aged and imported cheeses, a baked brie en brioche and a layered pesto sun-dried tomato torte. Served with crackers and slivers of our signature focaccia bread, candied walnuts and dried fruit.

**Sm \$98.50**

**Med \$159.95**

**Lg \$224.95**

## Dry Honey Smoked Salmon Half Salmon

**\$98.50** (3-4 lbs, serves 25 to 50)

Cold-smoked Pacific salmon with capers, red onions, cream cheese, toast points and mini-bagels.

## Carpaccio of Beef

**\$98.50** (serves 15 to 25)

Seared, rare tenderloin sliced thinly on a platter. Topped with fried capers, brunoise of red onion, and parsley, then drizzled with balsamic vinegar. Served with savory olive shortbread rounds.

## Northern Pacific Poached Salmon

A stunning presentation with capers, red onions, cream cheese, toast points and mini-bagels.

**Half Salmon \$115.00**

(3-4 lbs, serves 25 to 50)

**Whole Salmon \$218.95**

(7-9 lbs, serves 75 to 100)

## **Euro-Rail Pass**

Includes salami, pâté, grilled linguica, pesto torte, mini ravioli, castelvetrano and Kalamata olives, grilled baby artichokes, pepper shooters, pepperoncini, assorted imported cheeses, fresh mozzarella and tangy mustards. Served with cocktail rye, gourmet crackers and bread.

**Sm \$120.95**

**Med \$182.95**

**Lg \$279.95**

## **Seafood Platter**

An array of fresh shrimp, smoked trout, house-cured lox and crab claws. Served with crackers, toast points, capers, cream cheese, fresh red onions, lemons and zesty cocktail sauce.

**Sm \$98.50**

**Med \$187.50**

**Lg \$251.95**

## **Spiral Sliced Honey Ham**

**\$162.50** (7lbs. serves 25 to 50)

Whole, glazed, bone-in ham, sliced and garnished with sweet gherkins and red onions, accompanied by honey-mustard, mayonnaise and a basket of assorted fresh cocktail rolls.

## **Whole Turkey Breast**

**\$198.50** (serves 50 to 75)

Hickory-smoked and beautifully displayed. Sliced and served with honey mustard, mayo, relishes and cocktail rolls.

## **Whole Tenderloin of Beef**

**\$198.99** (3-4 lbs./60 rolls)

Spectacularly arranged, sliced and served medium rare with cornichon, stone-ground mustard, horseradish, sliced sweet red onion and cocktail rolls.

## PREPARED MEATS

All meats are fully prepared and ready for any special occasion. Some finishing may be required. Prices are per pound and may vary due to market fluctuations.

<b>Whole Roasted Maple-Glazed Turkey</b> 14-18 lb. serves up to 15 / 18-22 lb. serves up to 20	<b>\$4.75 lb</b>
<b>Top Round of Beef (Au jus)</b> Tender and juicy, served with creamy horseradish sauce. (20 lb. ave.)	<b>\$8.95 lb.</b>
<b>Grilled Tri Tip Of Beef</b> Santa Maria style. Whole, seasoned and grilled over red oak. Average weight per tri- tip is 1.5 lb - 2.5 lb. Feeds 7-10 guests.	<b>\$8.99 lb</b>
<b>Christmas Pork Loin Rouladen</b> Stuffed with spinach, spicy Italian sausage, red & green peppers and slow roasted red onion marmalade	<b>\$11.75 lb</b>
<b>Grilled Lingüica Sausage</b> Spicy Portuguese red wine sausage. Grilled & delicious!	<b>\$11.50 lb</b>
<b>Boneless Leg of Lamb</b> Stuffed with rosemary, lemon and garlic. Served with chutney demi-glace. (7 lb average)	<b>\$12.99 lb</b>
<b>Dijon &amp; Horseradish Crusted Prime Rib of Beef</b> Served Au jus with whipped horseradish sauce. (15 lb ave)	<b>\$18.95 lb.</b>
<b>Whole Beef Tenderloin</b> Cooked medium rare & served with creamy horseradish sauce. (5 lb. ave)	<b>\$26.95 lb.</b>

## 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. **\$3.75** per person  
(2 pieces 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

## Additional Services and Policies Information

We use only the freshest available ingredients. We may suggest substituting certain items according to availability, freshness, and prime growing season. Due to market fluctuations, prices may vary.

**\*We require a minimum food order of 150 (all inclusive) for delivery or pick up.\***

**Order early!** Deliveries are scheduled on a "first come, first served" basis. All orders must be placed a minimum of 48 hours in advance, unless otherwise noted.

### Delivery & Set Up

All items are garnished and presented on appropriate serving pieces. Please specify if you would prefer food items on reusable black plastic trays OR on silver platters and in fancy stainless chafers, along with serving utensils and holiday decor. There is an 18-35% charge to cover the cost of equipment, transport and event coordination. Fee is assessed according to complexity of event, traveling distance and event venue.

### Drop Off

Drop off / disposable orders are subject to a delivery charge by Zip code.

### Order Pick Up

Pick up of your order from our location is available. A 12% equipment charge will be added for the use of equipment. Arrangements must be made for the return of all serving pieces, or client will be billed at current replacement prices.

### Event Cancellation

A minimum of 72-hours notice, or the date specified in your contract, is required for all cancellations.

### Service Staff

Cravings has professional servers, bartenders, baristas and field chefs to assist with any type of event. The fee is \$27.50 per hour for either a server captain, field chef, barista or single server event. Each additional server is \$25.00 after that. A 4-hour minimum is required for all servers, field chefs and baristas are required a minimum of 2-hours. For any event, final service staff hours may vary. Gratuity is not included.

### Terms

Payment in full is due on date of event unless prior arrangements have been made and agreed upon in writing by both parties.