



Below are some of our standard catering possibilities we know are crowd pleasers.

These packages are tried and true, but it's important to note that we have the flexibility to offer services beyond what's listed here.

This document is in collaboration with Church Ranch & Table Mountain Event Centers



### BREAKFAST OPTIONS

#### Breakfast Buffets:

English style: Eggs, plump sausage, roasted potatoes, beans, sauteed mushrooms (Sub bacon or ham)

Colorado style: Cheesy scrambled eggs, plump sausage, potatoes with green chili, tortillas (sub bacon or ham)

\$15-17/person



#### Breakfast Boards:

-The Continental: with a medley of mini croissants, egg bites, fruits, yogurts & granola, cheeses, mini muffins & pastries.

-Bagel Board: with a medley of bagels, cream cheeses, peanut butter, jam and ham

-Breakfast Burrito Board: with a medley of meat and vegetarian burritos, served with salsa & sour cream

\$14-16/person





## HEARTY LUNCH or Dinner OPTIONS

We have catered to all types of themes, restrictions and whims. We have a menu that we know will please a crowd but we pride ourselves on working with our clients to provide a tailored food experience.



### Food Truck Service

We have been serving our fast casual concept from our food trucks for 15 years. We work with you to design your menu of Bases, Mains, Sauces, and toppers. We are able to serve 100 people per hour for both lunch or dinner.

\$16-18 per person



### Buffet Style Service

If an indoor buffet is more of an interest, we can accommodate! We will design a menu within our concept and make sure there is something for every dietary need.

\$18-20 per person

## Build a Bowl Menu Options

Bases: Sesame Rice, Quinoa, Couscous, Pearled Barley, Roasted Potatoes

Mains: Southwest Chicken, Garlic chicken, Salt and pepper chicken, Savory Pulled Pork, Jalapeno Shredded Beef, Beef meatballs, Yellow Curry with Mushrooms (v), 4 Bean Green Chili (v), Sauteed tofu with bok choy (v)... to name a few

Up-charge main options: Shredded duck confit +\$5, Sliced mid-rare steak +\$5, Roasted lamb ragu +\$4, Corned beef +\$4

Sauce options: Chimichurri (v), Avocado Velvet, Spicy Crema, Esteban's Yucatan Fire, Basil Tzatziki

Toppers and Add-Ons: Summer Slaw, Sweet Corn Salad, Sauteed Veggies, Mixed Green Salad, roasted sweet potatoes



## ON THE LIGHTER SIDE: LUNCH OPTIONS



### ARTISAN LUNCH BOXES

Sometimes events need a grab n go style lunch. Wraps, sandwiches, salads, snacks and sweet treats. We'll design what you want to keep your group nourished but sporty!

\$17.50 per person



### OUTSIDE THE BOX: LUNCH PLATTERS

Our signature, sandwiches and wraps served family style. Includes your choice of chips or side salad and a cookie.

\$17.50 per person

I WANNA  
Crock





## APPETIZERS & SMALL BITES FOR ANY OCCASION

### Grazing Tables

Crowd pleasers! We design a unique spread that your guests can enjoy for hours during the event. Charcuterie, cheeses, fruits, crackers, veggies, dips, breads, surprises.

We can add any hot appetizers to the table as well.

Base: \$13.75 per person (minimum of 50)

Level up options available: shrimp cocktail, artisan soft cheeses, pastas, etc... \$20.25 person (minimum of 50)



Pierogies: Locally made! Served w/dipping sauce(s), 2 per guest, \$6/person



Caprese Skewers: Light delicious and refreshing, 2 per guest, \$5/person

Meatballs in BBQ: Beef and Pork meatballs in Carolina style BBQ sauce. 2 per guest, \$5/person



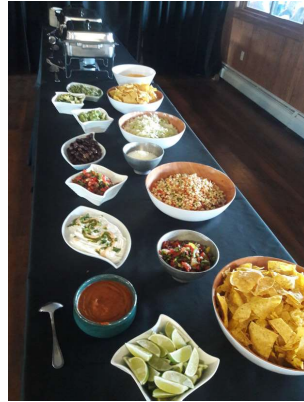
Crudite w/hummus and spicy Ranch: All your favorite cut veggies, \$6/person w/out Hummus \$4/person

Sliders: Pulled Pork or Meatballs: Slider buns or Kings Hawaiian, BBQ sauce or Chimichurri. \$6/person

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## Other Service Features



### BYO Bars!

We'll will provide all the fixings  
for a delicious and impressive  
spread.

Taco Bar - \$19/person

Tostada Bar - \$19/person

Nacho Bar - \$19/person

Chili Bar - \$19/person

Mac n Cheese Bar \$22/person