



*Voted Best Caterer  
in Colorado Springs!*

PLEASE CALL FOR CURRENT PRICING

## 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

Per person

### The "Three Lasagnas"

Choose one of our signature lasagnas:

- 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.

*Add an additional Lasagna by the pan. Price below is for buffet add-on only.*

half pan (serves 10-15)

full pan (serves 18-24)

### Pasta "Abondanza" Bar

Bow tie 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.

### 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.

### Chicken Pomodori

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

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

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

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

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

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:

Two entrees:

All Three:

Upgrade: Add Grilled Salmon  
lightly grilled salmon filet with lemon-butter

### Applejack Pork Loin

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

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

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

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

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

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

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

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:

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

Soup du jour

Chips and fresh salsa

Assorted cookies, brownies

and lemon bars

## 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 \$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.

### 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.