



Voted Best Caterer in Colorado Springs!

Party Foods

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 23%. 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 \$250 (inclusive) for delivery or pick up. All orders must be placed a minimum of 72 hours in advance, unless otherwise noted. Any appetizer can be packaged in oven-ready pans, with cooking instructions, for easy re-heating. 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

Olivinos Savory black olives stuffed with garlic-parmesan cheese, rolled in focaccia breadcrumbs and baked until golden.	\$6.95 doz.
Sautéed Button Mushrooms Steeped in savory herbs & white wine.	\$6.99 doz.
Miniature Meatballs Choose from: Swedish, chipotle cream sauce, sweet and sour, barbecue, or spicy marinara.	\$7.99 doz.
Cheddar-Habanero Fritters With raspberry marmalade dipping sauce.	\$8.99 doz.
Mac & Cheese "Bites" with truffle oil Crispy and golden on the outside with creamy cheddar and a hint of white truffle oil on the inside.	\$9.99 doz.
Almond Stuffed Dates Wrapped in Bacon Tender dates are piped with sweet almond paste, wrapped in bacon, baked to seal in the flavors, and presented on long skewers.	\$10.95 doz.
Crispy Vegetable Spring Rolls Served with a mustard ginger sauce.	\$11.75 doz.
Storybook Potatoes Roasted mushroom shaped potatoes with sour cream-chive dip.	\$11.99 doz.

Mini "Bleus" **\$13.99 doz.**

Tender chicken stuffed with ham and Swiss, served with peppery bleu cheese dip.

Quesadillas (minimum 3 dz of one kind)

- Grilled vegetables, cheddar and jack cheese: Served with fresh salsa roja. **\$11.99 doz.**

- Smoked chicken, Spanish onion, roasted corn and jack cheese.
Served with roasted tomato salsa. **\$12.99 doz.**

- Rubeen: Melted Swiss, pastrami, caraway and sauerkraut. Served with
spicy remoulade. **\$13.99 doz.**

- Blackened shrimp & jack. Served with Cajun remoulade. **\$14.99 doz.**

- Manchego cheese with raspberry coulis and candied jalapeño. **\$14.99 doz.**

Dixie Chicken Wings **\$14.50 doz.**

Spicy chicken drumettes with a peppery bleu cheese dip on the side.

Crab Rangoon **\$14.75 doz.**

Served with sweet and sour sauce.

"Buffalo" Meatballs **\$14.99 doz.**

Our special mix with lean ground buffalo burger and savory seasonings in a caramelized onion slurry.

Twice-Baked Miniature New Potatoes (min 3 dz of one kind) **\$15.95 doz.**

- Bacon, Asiago cheese.

- Sour cream and chives.

- Green chili and Manchego cheese.

"Trifecta" (min 6 doz / 2 dozen of each) **\$15.95 doz.**

- Orange chipotle glazed pork wings.

- Buffalo meatballs in savory caramelized onion slurry.

- Spicy dusted Dixie chicken wings with bleu cheese dip.

Mini Chorizo Calzone **\$15.99 doz.**

Flakey pastry puffs with spicy chorizo, black beans & jack cheese.

Served with arrabiata sauce.

Pot Stickers **\$16.50 doz.**

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

Poblano & Tamarind BBQ Riblets

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

2lbs \$31.95

4lbs \$54.75

6lbs \$78.50

Mini Beef & Bean Burrito **\$16.95 doz.**

Served with fire roasted tomato salsa.

Pissaladiere	\$16.95 doz.
Smoked chicken <u>OR</u> salmon with artichoke hearts on puff pastry.	
Baked Stuffed Mushrooms (min. 3 dz. of of one kind)	\$17.50 doz.
All styles steeped in white wine.	
- Real crab and seasoned bread crumbs.	
- Spicy Italian sausage & spinach.	
- Portobello & smoked Gouda.	
Miniature Quiche	\$18.95 doz.
Egg custard in delicate pastry shells. Lorraine and Florentine.	
Mini Reubens	\$18.95 doz.
Melted Swiss, pastrami, sauerkraut and Cajun remoulade on grilled dark rye.	
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.	
Samosas	\$21.50 doz.
Tender curried vegetables wrapped in crispy phyllo.	
Orange-Chipotle Glazed Pork Wings	\$21.95 doz.
Prepared <i>oso bucco</i> 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.	
Coconut Chicken	\$22.95 doz.
Chicken breast strips rolled in shredded coconut and breadcrumbs, quick-fried golden brown, and served with an orange-horseradish dipping sauce.	
Spanikopita Triangles	\$22.95 doz.
Savory spinach, feta cheese and herbs wrapped in phyllo.	
Coconut Shrimp	\$23.95 doz.
Large Tiger shrimp rolled in a coconut-breadcrumb batter and served with orange-horseradish dipping sauce.	
Wild Mushroom Tarts	\$24.95 doz.
Shiitake, Portobello, Crimini and Oyster mushrooms with Swiss cheese and savory herbs in a flakey chive tart shell.	
Smoked Chicken Quesadilla Trumpets	\$24.95 doz.
Mesquite grilled chicken, jack and cheddar cheeses and mild green chilies wrapped in a tender tortilla. Served with roasted tomato salsa.	

Aztec Pizza Mini pizza with fresh avocado and spicy grilled chicken.	\$26.99 doz.
Raspberry Brie Bundles Warm Brie cheese paired with raspberry coulis and almonds.	\$29.95 doz.
Crab Cakes Fresh Maryland lump crab and savory breadcrumbs are served with a smoked chili-lime dipping sauce.	\$29.99 doz.
Skewers (min 3 dz of one kind)	
- Spicy Linguica Sausage Skewers: With honey mustard dipping sauce.	\$32.95 doz.
- Thai-Style Chicken Skewers: With spicy peanut sauce.	\$28.95 doz.
- Lemon-Rosemary Chicken Skewers: With saffron cream sauce.	\$29.95 doz.
- Antipasto: Sun-dried tomatoes, Kalamata olives, artichoke hearts, and fresh mozzarella with a balsamic glaze.	\$32.95 doz.
- Grilled Tiger Shrimp Skewers: With spicy tomatoes & caraway butter.	\$33.50 doz.
- Beef Tenderloin and Lemongrass Skewers: Sprinkled with crunchy peanuts.	\$33.50 doz.
- Scallops: Wrapped in smoked pepper bacon.	\$32.99 doz.
Mini Wellingtons Puff pastry filled with tender beef and mushroom duxelle.	\$35.95 doz.
Seared Lamb Lollipops (min 3 dz of one kind)	\$38.50 doz.
- Mint & cranberry chutney	
- Orange-chipotle glaze	

Cold Hors d'oeuvres

"Devilish" Eggs (min 3 dz of one kind)

A timeless favorite

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| - 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:

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| - 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 Stuffed with gorgonzola, walnuts and drizzled with Port. Unique!	\$12.95 doz.
Prosciutto and Buffalo Mozzarella Bites Fresh buffalo mozzarella wrapped in thin tender dry aged prosciutto and drizzled with balsamic vinaigrette. Served with cocktail picks.	\$12.99 doz.
Cherry Tomato Caprésé Tiny tomatoes filled with fresh mozzarella & drizzled with balsamic syrup. Fresh basil garnish.	\$16.95 doz.
Finger Sandwiches Including apple and smoked gouda, cucumber & dill and turkey-cranberry & cream cheese.	\$16.99 doz.
Asparagus Cigars Slender spears wrapped in phyllo, with roasted bell pepper aioli dip.	\$18.50 doz.
Gourmet Mini Cheese Ball Assortment Includes chef's choice of spicy cheddar, herbed Alouette, Blue cheese, Gruyère & maple-smoked cheddar.	\$18.95 doz.
Petite Phyllo Cups (minimum 3 dozen of one kind) Petite phyllo cups filled with: <ul style="list-style-type: none"> - Curried shrimp & mango salad. - Cranberry-orange chicken salad with spicy pecans. - Wild mushroom caponata. 	\$18.99 doz.
Assorted Cold Canapés 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.	\$21.95 doz.
Country Olives Castelvetrano olives sautéed in fresh oregano, garlic and red bell peppers. Excellent tapa!	\$22.95 lb.
California Rolls Fresh vegetables, crab and avocado, drizzled with wasabi syrup and topped with pickled ginger.	\$24.95 doz.
Ahi Tuna Rolls Served with mango wasabi & fresh ginger.	\$26.95 doz.
Dragon Wing Lettuce Wraps Spicy chicken with hot sauce, tender lettuce cups, grated carrot, celery & spicy Blue cheese dip.	\$26.95 doz.

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	\$48.50	4 lbs	\$89.95	6 lbs	\$131.50
Jumbo Size (16-20ct)	2 lbs	\$58.95	4 lbs	\$116.50	6 lbs	\$147.99

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.
- Burger Slyder: With caramelized onions and melted white cheddar. \$22.95 doz.
- Seasoned Pulled Pork: Cheddar jalapeño rolls. \$26.95 doz.
- Crab Cake Slyders: With smoked chili remoulade. \$32.50 doz.
- Brisket and Jalapeño Jack: With spicy barbeque sauce and melted jack. \$32.95 doz.
- Chili flank: With crispy fried onions and chili-lime aioli. \$32.95 doz.

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 \$48.95

Med \$91.50

Lg \$154.50

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 \$75.95

Med \$118.95

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 \$172.50

Hot Crab & Bacon Dip

Snow crab, cream cheese, horseradish, apple smoked bacon 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 \$29.95

Med \$44.95

Lg \$78.50

Grilled Vegetable Platter

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

Sm \$37.95

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

White Bean, Sun dried Tomato & Feta Bruschetta Platter

Accompanied by parsley baguette rounds.

Sm \$48.95

Med \$91.50

Lg \$154.50

Fresh Lox

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

Sm \$52.95

2 lbs, serves 20 to 40

Med \$82.50

3 lbs, serves 40 to 60

Lg \$118.95

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 \$53.50

Med \$98.50

Lg \$152.95

Baked Brie

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

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

Med. \$54.95

(Serves approx 15-25 guests)

Lg. \$99.95

(Serves approx 25-50 guests)

Tiger Shrimp Cocktail

Fresh Tiger Shrimp served with lemons and spicy cocktail sauce.

Party Size (31-40ct) 2 lbs \$48.50

4 lbs \$89.95

6 lbs \$131.50

Jumbo Size (16-20ct) 2 lbs \$58.95

4 lbs \$116.50

6 lbs \$147.99

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 \$62.95

Med \$99.50

Lg \$153.95

Greek Platter

Marinated feta, castelvetrano 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 \$224.95

Artisan Cheese Board

Chefs 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 \$112.50

Med \$192.50

Lg \$268.50

Dry Honey Smoked Salmon

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

Half Salmon \$115.00 (3-4 lbs, serves 25 to 50)

Carpaccio of Beef

\$115.00 (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 \$187.95

Lg \$251.50

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 \$120.95

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

\$179.95 (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.

Whole Roasted Maple-Glazed Turkey 14-18 lb. serves up to 15 / 18-22 lb. serves up to 20	4.75 lb
Top Round of Beef (Au jus) Tender and juicy, served with creamy horseradish sauce. (20 lb. ave.)	8.95 lb.
Grilled Tri Tip Of Beef 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.	8.99 lb
Christmas Pork Loin Rouladen Stuffed with spinach, spicy Italian sausage, red & green peppers and slow roasted red onion marmalade	11.75 lb
Grilled Lingüica Sausage Spicy Portuguese red wine sausage. Grilled & delicious!	11.50 lb
Boneless Leg of Lamb Stuffed with rosemary, lemon and garlic. Served with chutney demi-glace. (7 lb average)	12.99 lb
Dijon & Horseradish Crusted Prime Rib of Beef Served Au jus with whipped horseradish sauce. (15 lb ave)	18.95 lb.
Whole Beef Tenderloin Cooked medium rare & served with creamy horseradish sauce. (5 lb. ave)	26.95 lb.

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 57.95 Med 78.50 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) **3.99** per person
- Festive Gift Wrapped Tray:** Assortment of seasonal fruit bars and gourmet cookies, decoratively wrapped for the season. Great as a gift! **62.95** 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
250.00 (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 72 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 23% charge to cover the cost of equipment, transport and event coordination.

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

Professional servers and bartenders are available to assist with any type of event, whether formal or casual. Servers require at least 48-hour notice. The cost is \$20.00 per hour per server or bartender with a 4-hour minimum. For any event, server hours may vary and do not include gratuity.

Terms

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