

BON APPÉTIT CATERING AT  
**COLORADO COLLEGE**



# WELCOME TO BON APPÉTIT CATERING

What are you envisioning? An elegant banquet for VIP clients? Tasty (and nutritious) boxed lunches for a meeting or seminar? A fun team-building or celebratory barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook for Colorado College. Our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

Our commitment to you doesn't stop with the food. The events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from décor and setup to service and event flow are thoughtfully and professionally executed.

## CONNECT WITH US

We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

Office hours are Monday through Friday from 9:00 a.m. to 5:00 p.m.

Phone: (719) 389-6576 | Email: [catering@coloradocollege.edu](mailto:catering@coloradocollege.edu)

## IMPORTANT INFORMATION ABOUT YOUR EVENT

- Event organizer name and event host (if different)
- Event date
- Event room/location
- Delivery time
- Clean-up time
- Number of guests attending
- Serviceware and linen needs
- Billing information

To best plan for your event, please contact us in advance as soon as possible. Visit us at [coloradocollege.cafebonappetit.com](http://coloradocollege.cafebonappetit.com) to see our online catering menu guide and seasonal menu.

# THE FINE LINE

## ORDERING DEADLINES, REVISIONS, AND CANCELLATIONS

- We request orders be placed ten business days in advance
- Revisions to your order must be submitted five full business days prior to the event date
- For last-minute catering requests, please contact the catering department and we will do our best to accommodate your needs, options may be limited
- Last-minute orders and changes to existing orders not within five business days will be subject to a 20% service charge
- Orders are confirmed upon your approval and after billing information has been provided prior to the event date
- Cancellations must be submitted in writing and fees may apply:
  - 50% of total cost of event if within three business days
  - 100% of total cost of event if within one business day

## MINIMUM ORDER AND DELIVERY FEE

There is a minimum charge of \$75.00 per order (before sales tax, if applicable). Delivery and service fees of \$15.00 may apply if the event order is under \$75.00. Free Express Pickup.

## PAYMENT OPTIONS

Method of payment depends on which Internal or External client category your group falls under. Category type must be confirmed when placing your order for proper billing.

## INTERNAL GROUPS

- Colorado College affiliated event
- Paid for by a Colorado College Department FOAP, P-card or business check

## EXTERNAL GROUPS

- Non-College affiliated event
- Subject to delivery fees, service charges, and sales tax
- A 50% deposit of the event's projected cost is required at least one week prior to the event date
- Remaining balance due in full on the day of the event

We accept the following forms of payment:

PREFERRED | Colorado College department FOAP Number | P-cards | All major credit cards

OTHER | Check/business checks

## ADDITIONAL SERVICES

All menu prices are based on the type of service, including but not limited to: buffet, boxed, or express pick-up. Customized service style options can be ordered for an additional charge. Please contact the catering office for further details.

### LINEN SERVICE

House linens for all buffet and bar tables are complementary. Guest tables are provided linen for full buffets. Additional house linens are available for an added charge of \$10.00 each. Please call for options and pricing on specialty linen.

### CHINA & EQUIPMENT RENTALS

Events may require rentals to accommodate needs. Please provide us with seven full business days' notice prior to the event date to meet our vendor ordering and delivery timelines.

- China service can be rented for an additional charge and is subject to handling fees
- Equipment rentals are subject to availability
- Serviceware and Rentals that are not accounted for at the end of the event may be charged to the client
- Labor fees at \$40.00 per hour, will be added to any event that requires pre-set items.

### “GREEN” CATERING OPTIONS

Compostable bins are available for your guests' used cups, plates, napkins, and cutlery. Contact facilities to request extra compost bins for larger events. Smaller events can utilize existing compost bins at your event location.

We offer vegetarian and vegan selections to lower our carbon footprint. Visit our website to learn more about how choosing low carbon foods can reduce greenhouse gas emissions at [www.eatlowcarbon.org](http://www.eatlowcarbon.org). Refer to each section in the menu for a larger variety of these available options.

## ALCOHOL AND BAR SERVICE

If you plan to serve alcohol at your event, please inform us when placing your order. Colorado state law requires a Bon Appétit licensed bartender to serve alcohol at any on-campus event. Bartenders are available starting at the rate of \$40.00 per bartender, per hour, with a minimum of three hours.

Bar service only fees are \$40.00 per bartender, per hour.

- One hour set-up and one hour clean-up will be included in the three-hour minimum
- We recommend one bartender for every 75-100 guests, pending bar complexity
- Glassware is available for an additional charge
- All bars require a \$200.00 minimum. Payment is credit/debit only for non-hosted bars

If the minimum is not fulfilled, the remaining balance will be the client's responsibility

Alcohol donated to the event by a wholesaler may be delivered to the catering department on the day of the event for chilling and transportation.

- Alcohol must be picked up from the event, or it will be discarded
- We are happy to arrange for the pick-up and return of alcoholic beverages for your event from your on-campus office for a labor service charge of \$35.00 per event

EXPRESS



# EXPRESS PICKUP | BREAKFAST & LUNCH

*Our express menu offers convenient pickup options from Colorado Coffee. Packages are priced individually and require a 72-hour lead time (seasonal options available upon request). All salad, soup, and sandwich options include choice of brownie, cookie, or seasonal hand fruit.*

## BREAKFAST

### **Mediterranean Yogurt Bowl \$12.99**

Greek vanilla yogurt, mango, papaya, coconut, granola

### **Acai Bowl \$12.99**

Acai yogurt, granola, kiwi, blueberry, coconut

### **Granola Bowl \$12.99**

Yogurt, house-made sunflower seed granola, dried cranberry

### **Danish \$8.99**

Large house-made Danish and hand fruit

### **Olde World Bagel \$9.99**

Cream cheese, hand fruit, and choice of plain, onion, blueberry, or cinnamon raisin

## SOUPS

### **Creamy Broccoli Cheddar \$5.99**

Broccoli florets, bechamel, aged cheddar

### **Tomato Basil \$5.99**

Heirloom tomatoes, vegetable stock, basil

### **Miso \$5.99**

Miso, dashi, seasonal vegetable

### **Chicken & Noodle \$5.99**

Chicken, celery, onion, carrot, chicken stock, noodles

## SANDWICHES

### **Bahn Mi \$9.99**

Pork belly, pickled carrots, cucumber, cilantro, shaved onion, cabbage, hoagie

### **Roasted Beef \$10.99**

Balsamic and caramelized onion jam, aged cheddar, sliced roast beef, arugula, hoagie

### **Italian \$10.99**

Genoa salami, pepperoni, capicola, provolone, giardiniera, olive oil, vinegar, hoagie

### **Chicken Salad \$10.99**

Chicken breast, lemon aioli, celery, red onion, dried cranberries, butter lettuce, croissant

## SALADS

### **Thai Chicken Salad \$12**

Chicken breast, pickled carrot, shaved cabbage, bell peppers, onion, fried wontons, miso vinaigrette

### **Citrus & Arugula \$10.50**

Arugula, citrus fruits, chili mozzarella crumble, corn tortilla strips, citrus and cilantro vinaigrette

### **Quinoa Power Bowl \$12**

Colorado quinoa, celery, onion, carrot, garlic aioli, shredded chicken, crispy carrots

### **Steak Cobb \$18**

Thinly sliced steak, tomato, onion, hard-boiled egg, bacon, aged cheddar, garlic and black pepper vinaigrette

## EXPRESS PICKUP | GRAZING BOARDS

*Our express menu offers convenient pickup options from Colorado Coffee. Packages are priced individually and require a 72-hour lead time (seasonal options available upon request). All salad, soup, and sandwich options include choice of brownie, cookie, or seasonal hand fruit.*

### **Fruit and Cheese**

Seasonal fruit, assorted cheese, spiced honey, seasonal fruit compote, marinated olives, assorted crackers and pretzels

Small \$49.99, serves 10

Large \$99.99, serves 20

### **Meat and Cheese**

Salami, dry chorizo, pepperoni, bimester, port derby, caramelized onion, cheddar, sage derby, seasonal grain mustard, fig jam, assorted crackers and crostini

Small \$73.99, serves 10

Large \$145.99, serves 20

### **Vegetable**

Cucumber, heirloom carrot, radish, pickled green beans, roasted golden beets, celery, roasted sweet peppers, beet hummus, fennel yogurt dip, pickled asparagus

Small \$44.99, serves 10

Large \$88.99, serves 20

### **Smorgasbord**

Pepperoni, salami, Port Derby, aged cheddar, pickled asparagus, roasted sweet peppers, seasonal carved fruit, harissa, seasonal berries, cucumbers, heirloom carrots, hummus, seasonal grain mustard, fig jam, dried fruits, assorted crackers

Small \$73.99, serves 10

Large \$145.99, serves 20

### **Brunch**

Mini muffin, hard-boiled eggs, Black Forest ham, grapes, oranges, mini croissants, bacon brie mini-Danish

Small \$49.99, serves 10

Large \$99.99, serves 20

### **Sweets**

Coconut macaroons, chocolate truffles, chocolate covered pretzels, brownies, seasonal berries, oranges

Small \$44.99, serves 10

Large \$89.99, serves 20

## EXPRESS PICKUP | DESSERTS

**Coconut Macaroons \$26 per dozen**

House-made coconut macaroons

**Flourless Chocolate Cake \$34 per cake**

Served with macerated seasonal berries

*16 Slices*

**Cheesecake \$34 per cake**

Served with seasonal berry compote topping

*12 Slices*

**Cupcakes \$27 per dozen**

Chef's choice assorted cupcakes

**Assorted Cookies \$30.99 per dozen**

Chef's choice cookie assortment

**Brownies \$30.99 per dozen**

Chocolate or cream cheese

**Mini Bars \$24 per dozen**

Chef's choice assorted dessert bars

# CATERED MEAL GUIDE



# BREAKFAST

## CONTINENTAL

*Prices are per person unless otherwise noted.*

### Cache la Poudre \$13.65

Mini croissants, mini muffin, mini Danish, whipped butter, fruit salad

### Yogurt Continental \$10.99

Greek yogurt, dairy free yogurt, sunflower seed granola, chocolate and cranberry granola, blueberries, strawberries, dried fruit

## BREAKFAST A LA CARTE

### Fresh Fruit Platter

Small \$84.99, serves 10-20

Large \$169.99, serves 30-40

### Assorted Breakfast Breads \$19.99 per dozen

### Assorted Pastries \$19.99 per dozen

### Olde World Assorted Bagels \$22.99 per dozen

Assorted Olde World bagels, cream cheese, whipped butter, seasonal compote

### Breakfast Meats \$3.49

Applewood smoked bacon, Polidori breakfast sausage, vegan breakfast sausage

### Whole Fruit \$4

Assortment of seasonal hand fruits apples, oranges, grapes, pears, tangerines, peaches, plums

### Two Cage-free Hard-boiled Eggs \$5

### Cage-free Scrambled Eggs \$5

### Assorted Greek Yogurts \$5

### Dairy-free Yogurts \$5.50

### Home Fries \$5

### Individual Fruit Cups \$5.49

## BREAKFAST BUFFETS

*Prices are per person unless otherwise noted.*

### Pikes Peak Breakfast \$18.15

Cage-free scrambled eggs, home fries, seasonal fruit salad

*Choice of* | applewood smoked bacon,

Polidori breakfast sausage, vegan sausage

### Breakfast Tacos \$15.99

Green chili scrambled eggs, chili roasted sweet potatoes, shredded cheese, pico de gallo, lime crema, pickled jalapeños, salsa roja,

*Choice of* | flour or corn tortillas

*Choice of* | chorizo or vegan chorizo

### Biscuits and Gravy \$15.99

House-made biscuits, Polidori sausage gravy, cage-free scrambled eggs, home fries, whipped butter, seasonal compote, fruit salad

### Sweet Cakes \$19.99

*25-person minimum per sweet cake flavor*

Cage-free scrambled eggs, fruit salad

*Choice of* | buttermilk pancakes, blueberry pancakes, double chocolate pancakes, French toast

*Toppings* | seasonal compote, whipped cinnamon butter, maple syrup, chocolate sauce, caramelized pineapple

*Choice of* | bacon, Polidori breakfast sausage, vegan sausage

### Colorado Hash \$19.99

Smoked elk sausage, Yukon gold potatoes, onions, bell peppers, cage-free scrambled eggs, fruit salad

## CHEF ATTENDED BREAKFAST ENHANCEMENTS

*Prices are per person unless otherwise noted.*

### Omelet Bar \$17.99

Made-to-order omelets and eggs, black forest ham, Polidori breakfast sausage, cheddar cheese, spinach, tomatoes, mushrooms, onions, bell peppers

# LUNCH

## SANDWICHES

*Prices are per person, minimum order requirements may apply.*

### **Build-Your-Own-Sandwich Buffet \$17.79**

Assortment of turkey, roast beef, ham, Giardiniera, fresh vegetable garnishes, sliced cheeses, mayonnaise, mustard, Dijon, assorted breads, house-made chips, and whole fruit

### **Classic Deli**

#### **\$17.00 buffet**

*includes cookie or whole fruit, bagged chips, iced water and iced tea.*

#### **\$19.00 boxed**

*include cookie or whole fruit, bagged chips, and bottled water.*

Includes lettuce, tomato, wheat or white 6" hoagie, mayonnaise, mustard, and Dijon mustard

Choice of | turkey and provolone cheese, roast beef and cheddar cheese, ham and Swiss cheese, roasted vegetable and hummus

## SIGNATURE SANDWICHES & WRAPS

*\$21.99 per person, minimum order requirements may apply.*

### **Portobello Mushroom Sandwich**

Balsamic marinated portobello mushroom, thyme, arugula, roasted tomatoes, Havarti cheese, ciabatta

### **Southwest Turkey Wrap**

Turkey, corn and black bean salsa, cilantro, chipotle mayo, pepper jack cheese, flour tortilla

### **Mediterranean Turkey Sandwich**

Turkey, olive, cucumber, tomato, feta cheese, dill, hoagie

### **Classic Roast Beef Sandwich**

Carved roast beef, caramelized onion, lettuce, aged cheddar cheese, tomato, hoagie

### **Hummus & Veggie Wrap**

Hummus, giardiniera, roasted eggplant, spring mix, black beans, flour tortilla

### **Ham and Brie**

Black Forest ham, brie cheese, peach preserves, arugula

## SALADS

### **Salad Buffet \$15.99 per person**

*Includes cookie or whole fruit, bagged chips, iced water and iced tea.*

### **Boxed Salads \$19.99 per person**

*Includes cookie or whole fruit, bagged chips, and bottled water.*

### **Field Greens**

Spring mix, toasted sunflower seeds, dried cranberries, shaved parmesan, blueberry vinaigrette

### **Ancient Grains**

Cous-cous, lentils, red onions, raisins, kale, pomegranate vinaigrette

### **Caesar**

Romaine, croutons, shaved parmesan, heirloom cherry tomato, Caesar dressing

### **The Springs**

Springs mix, cherry tomato, croutons, herbed feta crumble, Palisade Peach vinaigrette

## SALAD PROTEIN ADDITIONS

5oz. chicken breast \$5.69 per person

Roasted tofu \$4.59 per person

Grilled flank steak \$8.59 per person

Fresh catch - Market Price

# LUNCH BUFFET

*Prices are per person unless otherwise noted.*

## **Light Lunch \$19.99**

Spring mix, cucumber, tomato, carrot, seasonal vinaigrette, balsamic vinaigrette, ranch  
Roasted root vegetables  
Rice pilaf  
Grilled chicken  
Blistered cherry tomato sauce

## **Pita Power \$23**

Cucumber salad, lettuce, tzatziki, feta, tomatoes, roasted garlic hummus, sliced onions, tabbouleh  
Lemon oregano chicken  
Harissa chickpeas  
Seasoned grilled pita  
Baklava

## **Little Italy \$23.39**

Romaine, olives, cucumbers, heirloom tomatoes, red onions, Italian vinaigrette, ranch, seasonal vinaigrette  
Sautéed broccolini, garlic bread  
*Choice of pasta* | penne, cavatappi, linguine  
*Choice of sauce* | alfredo, pomodoro, pesto cream  
*Choice of protein* | Romesco chicken, Polidori Italian sausage, vegan Italian sausage  
Italian lemon olive oil cake

## **Baked Potato Bar \$25.99**

Romaine, shaved red onion, tomatoes, cucumbers, ranch, balsamic, seasonal vinaigrette  
*Toppings* | cheddar cheese, green onions, sautéed mushrooms, broccoli florets, sour cream, whipped butter, tomato jam  
*Choice of* | bean red chili or charred corn green chili  
*Add proteins* | beef to bean red chili or chicken to corn green chili  
Assorted dessert bars

## **Taste of the South \$26.99**

Salad mixed greens, shaved red onions, carrots, tomatoes, ranch, balsamic  
Southern fried red potatoes  
Braised collard greens  
Herb-roasted chicken  
Pan dripping sauce  
Apple tartlet

## **Garlic and Black Pepper Roasted Turkey Breast \$26.99**

Salad with lettuce mix, artichoke hearts, cucumbers, flax seed crackers, red wine vinaigrette  
Herbed root vegetable purée  
Crispy Brussels sprouts  
Garlic & black pepper roasted turkey breast  
Orange poppy seed cake

## **Mexican-style Street Tacos \$27.49**

Spring mix, corn, red onions, tomatoes, agave-lime vinaigrette  
Black beans, Mexican-style rice, mushrooms adobo, tortilla chips  
*Toppings* | shredded lettuce, diced onions, pickled jalapeños, crema, salsa roja, shredded cheese  
*Choice of* | flour tortillas or corn tortillas  
*Choice of* | seasoned ground beef, chipotle chicken  
Cinnamon sugar churros

## **Backyard Barbecue \$29.49**

Romaine, tomatoes, shaved red onions, carrots, ranch, balsamic, seasonal vinaigrette  
Assorted cheeses, mayonnaise, mustard, ketchup, house-made seasonal mustard, buns, vegetable garnish  
*Choice of two* | hamburgers, hotdogs, brats, vegetable burger, vegan bratwurst  
Assorted cookies

# COMBINATION PLATTERS & GRAZING BOARDS

## **Fruit and Cheese Platter**

Carved seasonal fresh fruit paired with domestic cheeses

Small \$89.99, serves 10-20

Large \$179.99, serves 30-40

## **Meat and Cheese Platter**

Chef's choice of assorted cured meats, domestic cheeses with house-made giardiniera

Small \$79.99, serves 10-20

Large \$155.99, serves 30-40

## **Domestic Cheese Platter**

Cubed cheddar, provolone and Swiss served with assorted crackers

Small \$91.99, serves 10-20

Large \$182.99, serves 30-40

## **Local & Artisan Cheese Platter**

White cheddar, Beemster, caramelized onion cheddar, port derby, smoked gouda, sage derby, caperberries, dried fruits, assorted crackers

Small \$97.99, serves 10-20

Large \$195.99, serves 30-40

## **Charcuterie**

Pepperoni, genoa salami, dry chorizo, Molinari Sopressata, Marcona almonds, dried fruits, assorted crackers, giardiniera

Small \$105, serves 10-20

Large \$210, serves 30-40

## **Farmers Market Vegetable Crudité**

*Choice of | ranch or hummus*

Small \$84.99, serves 10-20

Large \$169.99, serves 30-40

## **Fresh Fruit Platter**

Small \$84.99, serves 10-20

Large \$169.99, serves 30-40

## **Fruit and Cheese Grazing Board \$169.99**

Seasonal fruit, cheddar, Port Derby, brie, spiced honey, seasonal fruit compote, assorted crackers pretzels

*serves 30-40*

## **Meat and Cheese Grazing Board \$264.99**

Salami, dry chorizo, pepperoni, white cheddar cheese, Port Derby, caramelized onion, cheddar cheese, sage derby, seasonal grain mustard, fig jam, assorted crackers and crostini

*serves 30-40*

## **Vegetable Grazing Board \$139.99**

Cucumber, heirloom carrot, radish, pickled green beans, roasted golden beets, celery, roasted sweet peppers, beet hummus, fennel, yogurt dip, pickled asparagus

*serves 30-40*

## **Smorgasbord \$245.99**

Pepperoni, salami, Port Derby, aged cheddar, pickled asparagus, roasted sweet peppers, seasonal carved fruit, seasonal berries, cucumbers, heirloom carrots, hummus, seasonal grain mustard, fig jam, dried fruits, assorted crackers

*serves 30-40*

## **Brunch Grazing Board \$169.99**

Mini muffin, hard-boiled eggs, Black Forest ham, grapes, oranges, mini croissants, bacon, brie cheese, mini Danish

*serves 30-40*

## **Sweets Grazing Board \$179.99**

Macaroons, chocolate truffles, chocolate covered pretzels, brownies, seasonal berries, oranges

*serves 30-40*

# APPETIZERS

## Warm Spinach and Artichoke Dip

Served with tortilla chips

Small \$68.99, serves 10-20

Medium \$109.99, serves 30-40

Large \$139.99, serves 50-60

## Bacon Wrapped Chicken Bites \$8.99

Bacon-wrapped white meat chicken, soy chili glaze, and crispy Aleppo chili oil

2 per person

## Build Your Own Slider Bar \$7.99

Mini brioche rolls, fresh vegetable garnish, house-made pickles

*Choice of* | beef or black bean

2 per person

## House-fried Mushrooms \$6.49

Served with sriracha ranch

7 per person

## Caprese Skewers \$6.99

Basil pesto marinated fresh mozzarella, heirloom berry tomatoes, balsamic reduction

2 per person

## Pot Stickers \$5.99

Served with sweet chili sauce

*Choice of* | chicken or mushroom

3 per person

## Bavarian Pretzel Bites \$4

Served with grain mustard, house-made cheese sauce

5 per person

## Chips and Salsa \$5.99 per person

Salsa Roja, Pico de Gallo, house-made tortilla chips

## French Onion Dip \$5.99 per person

House-made potato chips, creamy caramelized onion dip

## Mini Corndogs \$5.99

Mini corndogs, ketchup, yellow mustard

6 per person

## Chicken Wings - Market Price

Served with crudité

*Choice of* | classic buffalo, sweet and tangy barbecue,

Thai lime and chili, or lemon pepper seasoning

*Choice of* | ranch or blue cheese dressing

2 per person

## Skewers \$6

*Choice of* | teriyaki chicken, or ginger chili tofu

2 per person

## Vegetable Spring Rolls \$6.99

Served with sweet chili sauce

3 per person

## Parmesan Arancini \$4.49

House-made crispy parmesan arancini with roasted red pepper jelly

2 per person

## Smoked Salmon Dip

Smoked salmon with dill caper cream cheese served with crackers and assorted crostini

## Seared Sesame Tuna Wonton \$11.99

Seared tuna with wasabi mousse and wakame sesame salad

2 per person

## Crab Cake Hushpuppies \$11.99

Lump and Claw crab meat hushpuppy served with green chili jam

2 per person

## Smoked Trout Dip \$69.99

Smoked trout, dill caper cream cheese

Served with crackers and assorted crostini

Serves 10-20 people

## Shrimp Shooter \$12.49

Poached shrimp, cocktail sauce, greens

2 per person

## Black Garlic and Sake Steak Skewer \$17.99

Black garlic and sake marinated strip steak

2 per person

## Duck Crostini \$12.99

Seared duck breast, chive crostini, Porcini mushroom cream cheese, pickled cherries

2 per person

# DINNER BUFFETS & CARVING STATIONS

## DINNER BUFFETS

### **Taste of the Midwest \$32 per person**

Romaine, butternut squash, celery, and arugula  
Sweet corn grits  
Roasted root vegetables  
Braised beef with braising liquid  
Seasonal hot dessert

### **Taste of the Northwest \$30 per person**

Arugula, parmesan, roasted grapes, red onions, white wine vinaigrette, and blue cheese dressing  
Roasted garlic mashed potato  
Roasted artichoke hearts and asparagus  
Honey glazed roasted salmon  
Blackberry cobbler

### **Smoke House Barbecue \$32.99**

Potato salad  
House-made cornbread  
Cheesy corn, baked beans, assorted barbecue sauces, and house-made pickles  
Seasonal bread pudding  
*Choice of* | pulled pork, smoked chicken, or smoked sausage  
Add brisket +\$4 per person

### **Fajita Bar \$38.99**

Corn and black bean salad with cilantro lime vinaigrette  
Grilled peppers and onions  
Spanish rice and Mexican black beans  
Wild mushroom adobo  
*Choice of* | grilled carne asada or grilled chicken thigh  
Add grilled shrimp +\$2.50  
*Includes* | tortilla chips, shredded lettuce, shredded cheddar, pico de gallo, sour cream, guacamole, salsa roja, flour tortillas  
*Choice of* | cinnamon sugar churros or Mexican wedding cookies

### **Tuscan Chicken \$27 per person**

Romaine, roasted red peppers, banana peppers, tomatoes, and Italian dressing  
Herb and parmesan polenta cakes  
Candied baby carrots  
Roasted rosemary lemon chicken thighs  
Mushroom ragout  
Tuscan-style dark chocolate cake

### **Taste of Germany Pork Loin \$28 per person**

Whole grain mustard potato salad  
Braised purple cabbage  
Garden gnocchi  
German chocolate cake

## CARVING STATIONS

### **Roasted Beef Ribeye \$32 per person**

Garlic and herb roasted prime rib with shallot au jus and horseradish herb cream

### **Grilled Beef Tenderloin \$34.99 per person**

Grilled beef tenderloin served with red wine demi glaze and mustard cream

### **Chimichurri Flank Steak \$30.99 per person**

Grilled flank steak topped with chimichurri, and side of pickled red onions

### **Roasted Callicrate Pork Loin \$20.99 per person**

Served with Apple Chutney

# PLATED MEALS

*All plated meals come with pre-set bread and butter.*

## SALADS

### Field Greens

Spring mix, toasted sunflower seeds, dried cranberries, shaved parmesan, preserved peach vinaigrette

### Garden Salad

Romaine, heirloom tomato, cucumber, carrot, balsamic vinaigrette

### Wedge salad

Iceberg, bacon lardon, heirloom cherry tomatoes, Maytag Blue cheese dressing, crispy scallions

### Fall

Roasted red and yellow beets, flax seed cracker, herb whipped goat cheese, micro greens

### Caesar Salad

Romaine, croutons, shaved parmesan, heirloom cherry tomato, Caesar dressing

### Caprese Salad

Heirloom tomato, fresh mozzarella, olive oil, aged balsamic, Maldon salt, black pepper, micro basil

## DUO PLATES

### Filet and Prawns - Market Price

Grilled 4oz. beef tenderloin, U15 shrimp - 2 each, herb whipped potatoes, grilled asparagus, heirloom tomato butter sauce

### Salmon and Shrimp - Market Price

Seared salmon, grilled 21-25 shrimp - 2, rice pilaf, roasted green beans and turnips, Creoles cream sauce

### Filet and Salmon - Market Price

Grilled 4oz. petite filet, seared 4oz. salmon, mashed sweet potato, roasted squash and corn, mole mancha mantel

## SINGLE ENTRÉES

### 8oz. Pesto Chicken Breast \$55 per person

Seared chicken breast with basil and sunflower seed pesto, Olathe sweet corn polenta roasted tomato and broccolini, toasted sunflower seeds, herb Aleppo chili

### 8oz. Spinach Artichoke Chicken \$60 per person

Spinach and artichoke stuffed airline chicken breast, roasted marble potatoes, heirloom tomatoes, spinach cream sauce

### 6oz. Filet \$72 per person

Grilled filet, chive whipped potatoes, grilled asparagus, shallot demiglace

### 6oz. Herb-crusting Salmon Filet - Market Price

Herb-crusting seared salmon, potato pave, roasted squash, pomodoro sauce

### Idaho Trout - Market Price

Seared Idaho trout, Olathe sweet corn, chive polenta, haricot verts, shallot and herb vinaigrette

### 12oz. Ribeye \$79 per person

Grilled ribeye, parmesan risotto, balsamic and caramelized onion Brussels sprouts, roasted garlic and herb compound butter

### Red Wine Braised Short Ribs \$70

White cheddar grits, roasted root vegetables, reduced braising liquid

## DESSERT

### Flourless Chocolate Cake

Chocolate ganache and mixed seasonal berries

### Berry Tarts

Buttered tart shell, vanilla pastry cream, and seasonal berries

### Chocolate Tarts

Buttered tart shell, dark chocolate ganache, white chocolate mousse, chocolate crumb, and orange anglaise

## BEVERAGES & DESSERTS

### **Elevation Coffee - Full Service \$6.69 per person**

Regular coffee, decaf coffee, Numi tea service,  
iced water

### **Elevation Coffee Service**

Regular or decaf coffee

*Small \$17, serves 10-15*

*Medium \$37, serves 35-40*

*Large \$67, serves 55-60*

### **Numi Tea Service**

*Small \$17, serves 10-15*

*Medium \$37, serves 35-40*

*Large \$67, serves 55-60*

### **Hot Chocolate \$4.19 per person**

### **Hot Cider \$4.19 per person**

### **Lemonade \$18.59 per gallon**

*serves 16*

### **Iced Tea \$18.59 per gallon**

*serves 16*

### **Iced Water \$3 per gallon**

*serves 16*

### **Assorted Bottled Juices \$3.19 each**

### **Bottled Water \$3.19 each**

### **Assorted Canned Sparkling Waters \$3.19 each**

### **Coffee To-go \$77.29 per box**

Regular or decaf coffee, Numi teas, hot water

*includes cups, napkins, sweeteners, stir sticks, and creamer*

*serves 10-12*

### **Spa Water \$8 per gallon**

Flavor-infused iced water

*serves 16*

### **Agua Fresca \$3 per gallon**

*serves 16*

### **Coconut Macaroons \$26 per dozen**

House-made coconut macaroons

### **Flourless Chocolate Cake \$34 per cake**

Served with macerated berries

*16 Slices*

### **Cheesecake \$34 per cake**

Served with seasonal berry compote topping

*12 Slices*

### **Cupcakes \$27 per dozen**

Chef's choice assorted cupcakes

### **Cookies \$30.99 per dozen**

Chef's choice assorted cookies

### **Brownies \$30.99 per dozen**

*Choice of | chocolate or cream cheese*

### **Mini Bars \$24 per dozen**

Chef's choice assorted dessert bars

**BON APPÉTIT**

**MANAGEMENT COMPANY**

———— CATERING AND EVENTS ————