LUNCH & DINNER BUFFETS

All of our buffets include entrée, sides, dessert and beverage service of freshly brewed coffee, decaf, hot tea, iced tea and water. Unless otherwise noted, preset buffets can only be delivered if they are under 75 guests. For over 75 guests, event staffing will be required.

CHILI BUFFET  11.50 per person, minimum 12 guests
Our delicious homemade chili with all of the fixings, garden salad, dessert and beverage service.

Choose One Chili
• Vegetarian Chili (VEGAN) • Chili with Beef • Pork Green Chili

Choose One
• Flour Tortillas • Corn Tortilla Chips

Garden Salad, Spanish Rice (VEGAN), Cheese and Crema
Chef’s Choice Dessert Bars

POTATO BAR  11.50 per person, minimum 15 guests
Your choice of potato and soup/chili with all the favorite toppings plus salad, steamed vegetable, dessert and beverage service.

Choose One Soup or Chili
• Broccoli Cheddar (VEGETARIAN) • Chili with Beef • Vegetarian Chili (VEGAN)

Choose One Potato (VEGAN) (or two for 30 plus guests)
• Baked Potato • Baked Sweet Potato

Toppings Bar: Bacon, cheddar and jack cheeses, steamed broccoli, chives, crema and butter

Garden Salad and Chef’s Choice Dessert Bars

ARTISAN MINI SANDWICH BUFFET
15.00 per person, minimum 15 guests
Petite upscale sandwiches with all natural meats, choice of soup and salads plus chips, dessert and beverage service.

Choose Two Sandwiches
• Herbed Cream Cheese and Cucumber (VEGETARIAN) • Beef and Cheddar
• Smoked Salmon with Herbed Cream Cheese • Turkey and Monterey Jack

Choose One Salad
• Dijon Vinaigrette Potato Salad (VEGAN) • Cucumber and Red Onion (VEGAN)
• Baby Carrots with Ranch Dip (VEGETARIAN) • Caprese Salad (VEGETARIAN)

Choose One Soup
• Vegan Tomato • Broccoli Cheddar (VEGETARIAN)

Potato Chips, Chef’s Choice Dessert Bars

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DELI BUFFET  13.50 per person, minimum 15 guests
Build-your-own sandwich. Shaved meats, cheeses, toppings, choice of salads, chips, dessert and beverage service.

Deli Meats and Cheeses
- Turkey (ALL NATURAL)
- Roast Beef
- Ham (ALL NATURAL)
- Swiss
- Cheddar
- Provolone

Fresh Veggie Toppings
Tomatoes, cucumbers, onion, lettuce, pickles and banana peppers sliced for sandwiches

Sandwich Bread Selection with Condiments
Upgrade to Gluten-Free Bread for $2 extra

Choose Two Salads
- Dijon Vinaigrette Potato (VEGAN)
- Cucumber and Red Onion (VEGAN)
- Caprese Salad (VEGETARIAN)

Potato Chips and Chef’s Choice Dessert Bars

SOUTHERN STYLE BBQ BUFFET
Minimum one week notice, minimum 25 guests
One meat: 15.75 per person. Two meats: 18.75 per person.
In-house smoked meats, country style sides, Texas toast, dessert and beverage service.

Choose One or Two In-House Smoked Meat
- Texas Rubbed Beef Brisket with Texas BBQ Sauce
- Carolina Pulled Pork with Mustard Sauce
- St. Louis Ribs with Sticky Sweet BBQ Sauce
- Smoked Pulled Chicken with Hickory BBQ Sauce
- Smoked Pork Sausage

Choose Two Sides
- Country Style Macaroni and Cheese (VEGETARIAN)
- Baked Beans (VEGAN)
- Southern Creamy Cole Slaw (VEGAN)
- Corn Cobbettes (VEGAN UPON REQUEST)
- Potato Salad
- Oven Fried Smashed Red Potatoes (VEGAN)

Choose One (VEGETARIAN)
- Jalapeño Corn Bread
- Texas Toast

Chef’s Choice of Tea Cookies
LUNCH & DINNER BUFFETS

SOFT TACO BAR  11.50 per person, minimum 15 guests
Make your own soft taco. Includes rice and beans, toppings, corn tortilla chips, salsa, dessert and beverage service.

Choose Two Entrées
• Beef Picadillo  • Shredded Pork “Carnitas Style”
• Chicken Tinga  • Fajita Vegetables (VEGAN)

Toppings Bar: Cheese, lettuce and crema
Black or Refried Beans (VEGAN)
Spanish Rice (VEGAN)
Chips with Salsa (VEGAN)
Assorted Tea Cookies

BACKYARD BARBECUE  20.00 per person, minimum 25 guests
Gluten-Free hamburger and hotdog buns available upon request ($16.00 per dozen)
1/3 Pound All Natural Beef Burgers
Hebrew National All Beef Hotdogs
Garden Burgers (VEGETARIAN)
Available for additional $2.50 per person: Grilled Chicken Breasts, Salmon and Buffalo Burgers
Hoagie and Kaiser rolls
Mixed Field Green Salad with Dressings
Pasta Salad (VEGETARIAN)
Potato Salad (VEGETARIAN)
Condiment Tray
Assorted Cookies
LUNCH & DINNER BUFFETS

ASIAN STYLE NOODLE BOWL
11.50 per person, maximum 25 guests for deliveries
Asian inspired toppings bar, dessert and beverage service.
Includes Spicy Garlic Chili Tofu: (VEGETARIAN) Chunks of tofu marinated in soy, chili and garlic, then fried crispy.

Choose One Meat
• Pan Seared Chicken Teriyaki
• Vietnamese Pork: Chunks of pork marinated in fish sauce, rice wine and vinegar, pepper

Choose One Starch (VEGAN)
• Steamed White Rice • Steamed Brown Rice
• Thai Rice Noodles • Yakisoba Noodle

Two Broths Included
• Chicken Pho Broth (VEGAN)

Toppings: Steamed broccoli, carrot sticks, jalapenos, scallions, crushed peanuts, lime wedges

Chef’s Choice of Tea Cookies

THE MED PLATE  14.50 per person, minimum 25 guests
Middle-Eastern favorites with saffron basmati rice, pita bread, dessert and beverage service.

Choose Two
• House-Made Falafel (VEGAN)
• Algerian Harissa Chicken
• Moroccan Beef (add $2 per person)

Saffron Spiced Basmati Rice (VEGAN)
Hummus (VEGAN)
House-made Tzatziki Sauce (VEGETARIAN)
Hot Sauce (VEGAN)
Tahini Sauce (VEGAN)
Sliced Tomatoes and Shredded Lettuce
Greek Salad with Olives and Feta (VEGETARIAN)
Baklava
PASTA! PASTA!  13.00 per person, minimum 15 guests
Choice of pasta tossed with your choice of savory sauces. Includes freshly baked bread, salad, dessert and beverage service.

Choose One Pasta (VEGAN) (15-29 guests) or Choose Two Pastas (30+ guests)
• Penne Rigate
• Linguine

Choose One Sauce (15-29 guests) or Choose Two Sauces (30+ guests)
• House-made Marinara (VEGAN)
• Traditional Basil Pesto (VEGETARIAN)
• Creamy Bolognese with Tomato and Sausage (VEGETARIAN)
• Vegan Puttanesca Sauce with Capers, Olives and Garlic (VEGAN)

Roasted Broccoli Florets (VEGAN) or Classic Caesar
French Bread and Chef’s Choice Dessert Bars

ITALIAN BUFFET  15.75 per person, minimum 15 guests
Choice of chicken and sides. Includes salad, fresh-baked bread, dessert and beverage service.

Choose One Entrée
• Chicken Piccata: Sautéed chicken breast in a light lemon parsley white wine sauce
• Chicken Marsala: Sautéed chicken breasts with mushrooms and shallots in a Marsala wine sauce
• Chicken Parmigiana: Breast of chicken smothered in a spicy marinara and melted cheese
• Pollo al Griglia: Grilled Italian herb marinated chicken breast
• Cacciatore: “Hunter Style” chicken with tomatoes, garlic and onions
• Chicken Piedmont: Chicken with roasted red pepper coulis, fontina cheese and prosciutto
• Beef Carbonade: Roasted and sliced petite tenders topped with a rich red wine beef sauce and garnished with caramelized onions
• Pork Insalata de Pepperoni: Grilled and sliced pork loin topped with a sweet pepper salad

Choose Two Sides
• Baked Ziti Marinara (VEGETARIAN)
• Creamy Parmesan Polenta (VEGETARIAN)
• Tuscan Style Baked Beans (VEGAN)
• Rosemary Roasted Golden Potatoes (VEGAN)

Roasted Broccoli Florets (VEGAN) or Classic Caesar
French Bread or Garlic Bread (VEGAN)
Chef’s Choice Dessert Bars: Upgrade to Cannolis for $2 each
LUNCH & DINNER BUFFETS

DOWN HOME  
16.50 per person, minimum 15 guests  
Choice of entrée, salad and sides. Includes dessert and beverage service.

Choose One Entrée
• Southern Fried Chicken: Fried bone-in chicken
• Carolina Pulled Pork
• Home-style Meatloaf: Beef and pork mixed with eggs and breadcrumbs, topped with a rich tomato sauce

Choose One Side
• Home-style Macaroni and Cheese (VEGETARIAN)
• Mashed Potatoes and Gravy
• Roasted Sweet Potatoes (VEGAN)
• Buttery Corn (VEGETARIAN)

Cole Slaw (VEGAN) or Mixed Garden Salad  
Dinner Rolls or Corn Bread  
Chef’s Choice Dessert Bars

STREET TACOS  
15.50 per person, minimum 15 guests  
Choice of two fillings. Includes rice, beans, guacamole, salsas, toppings, dessert and beverage service.

Choose Two Fillings
• Carne Asada: Beer and citrus marinated flank steak
• Honey Chipotle Chicken: Chicken breast marinated in chipotle peppers then honey grilled
• Poblano Rajas: Strips of poblano peppers grilled with sweet corn in a creamy sauce (VEGETARIAN)
• Potato Chorizo: Chunks of potatoes, sautéed with Mexican chorizo and onions
• Grilled Mushroom and Zucchini: Marinated grilled portabellas with roasted zucchini and button mushrooms (VEGAN)

Mini Flour Tortillas (corn tortillas available upon request for an additional cost)

Spanish Rice (VEGAN)
Black or Refried Beans (VEGAN)

Toppings: House-made guacamole, arbol and tomatillo salsa, crumbled Cotija cheese, cilantro, crema and onions

Tortilla Chips (VEGAN)

Pecan Shortbread Cookies
LUNCH & DINNER BUFFETS

TASTE OF INDIA
15.75 per person, minimum 25 guests, minimum 3 day notice
Choice of entrée Includes traditional Indian sides, dessert and beverage service.

Choose Two Entrées
- Chicken Tikka Masala: Broiled chicken in a spicy yogurt sauce
- Vegetarian Korma: Peas, potatoes and cauliflower in mildly spicy yogurt sauce (VEGETARIAN)
- Chana Masala: Chickpea stew (VEGAN)
- Palak Paneer: Creamy spinach with Indian farmer cheese (VEGETARIAN)
- Pork Vindaloo: Spicy and tangy pork curry from Goa
- Rogan Josh: Spicy lamb curry

Pilau Basmati Rice (VEGAN)
Naan (Indian Flatbread) (VEGAN)
Chef’s Choice Dessert Bars

DESIGN YOUR OWN BUFFET 18.00 per person, minimum 15 guests
Choice of entrée, salad, side dish and vegetable. Includes dessert and beverage service.

Choose One Entrée
- Chicken Samuel: Chicken breast and artichokes in a lemon-wine sauce
- Chicken breast in a creamy sun-dried tomato pesto
- Pork Tenderloin with Balsamic Cranberry Sauce
- Tuscan Peppered Pork with Whiskey Sauce
- Beef Bourguignon: Rich beef stew flavored with red wine, bacon and mushrooms
- London Broil: Marinated flank steak broiled to perfection
- Broiled Cod with Thai Coconut Curry Sauce
- Pistachio Encrusted Salmon with an Orange Buerre Blanc
- Roasted Acorn Squash and Rice Bake (VEGETARIAN, VEGAN UPON REQUEST)
- Chile Relleno: Stuffed roasted poblano pepper with corn, onions and cheese (VEGETARIAN)

Choose One Side
- Buttered Egg Noodles (VEGETARIAN)
- Rosemary Lemon Orzo Pilaf (VEGETARIAN)
- Roasted New Potatoes (VEGETARIAN)
- Rice Pilaf (VEGAN)
- Garlic Mashed Potatoes (VEGETARIAN)
- Whipped Sweet Potatoes (VEGETARIAN)

Choose One Vegetable
- Creamed Brussels Sprouts with Bacon Gratin
- Fresh Seasonal Vegetables (VEGAN)
- Honey Cumin Carrots
- Roasted Broccoli (VEGAN)

Garden Salad (VEGAN) or Caesar Salad
Chef’s Choice Mini French Pastries