

CATERING MENU

Ordering from this menu requires catering staff at your event. Orders for staffed events are due by 4 p.m. 10 business days (excluding event day) prior to your event.

BREAKFAST

*15 person minimum, buffets priced per person
Includes freshly brewed regular coffee, assorted teas and ice water.
Decaf coffee by request.*

CONTINENTAL

8.50 per person

V Fresh Fruit and Berry Bowl (vegan, gluten-friendly)

Assorted Mini Muffins

Assorted Bagels

Served with whipped cream cheese and artisanal jams

EXECUTIVE CONTINENTAL

10.50 per person

V Fresh Fruit and Berry Platter (vegan, gluten-friendly)

Assorted Fresh Baked Breakfast Pastries

Chef's Choice: assortment of danish and scones

Assorted Bagels

Served with whipped cream cheese and artisanal jams

EARLY BIRD

15.75 per person

V Fresh Fruit and Berry Bowl (vegan, gluten-friendly)

Assorted Freshly Baked Breakfast Pastries

Chef's choice: assortment of danish and scones

Assorted Mini Muffins

Cage-Free Scrambled Eggs (gluten-friendly)

With or without cheese

V CHOICE OF: Potatoes O'Brien (vegan) or red quinoa and broccoli hash (gluten-friendly)

CHOOSE ONE: Niman Ranch Applewood bacon, brown sugar bacon, apple chicken sausage, maple sausage or tofu scramble with mixed herbs (all gluten-friendly)



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HEALTH NUT

12.50 per person

V Fresh Fruit and Berry Platter (vegan, gluten-friendly)

Vanilla Greek Yogurt (gluten-friendly)

Served with a side of berries and granola

Assorted Bagels

Served with assorted whipped cream cheese and artisanal jams

BREAKFAST PASTRY ADD-ONS

Minimum one dozen

Traditional Scones | 18.50 per dozen

Served with butter and artisanal jams

Assorted Mini Danish | 19.25 per dozen

Maple pecan, cinnamon swirl, apple, raspberry and apricot

Assorted Muffins | 18.50 per dozen

Chef's Choice

Udi's™ Certified Gluten Free Bagel or Muffin (gluten-free) | 4.50 each

Assorted Bagels | 18.50 per dozen

Served with whipped cream cheese and artisanal jams

Assorted Breakfast Breads | 19.50 per dozen

Chef's Choice

V Coconut Bread (vegan) | 19.50 per dozen

BREAKFAST ENHANCEMENTS

No minimum

Individual Noosa Yogurt 4oz. (gluten-free) | 3.00 each

Chef's choice of flavor

Assorted Granola Bars | 2.00 each

Cage-Free Hard Boiled Eggs (gluten-friendly) | 1.50 each

Whole Fruit (gluten-friendly) | 1.50 each



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BREAKFAST ENHANCEMENTS CONT.

Minimum 12 servings, Maximum 120 servings

Vanilla Yogurt Parfaits (gluten-friendly) | 3.75 per person

Served with granola and fresh berries

Oatmeal Bar | 5.00 per person

Served with raisins, milk and brown sugar

Apple Chicken Sausage (gluten-friendly) | 3.00 per person

Niman Ranch Applewood Bacon (gluten-friendly) | 4.25 per person

Maple Sausage (gluten-friendly) | 3.25 per person

V Tofu Scramble with Mixed Herbs (vegan, gluten-friendly) | 5.00 per person

Mini Quiche Assorted Flavors | 24.00 per dozen

LUNCH & DINNER

15 Person minimum, all buffets priced per person

All buffets come with coffee, hot tea, ice water and choice of iced tea or lemonade

DELI BUFFET

15.75 per person

Assorted Breads

Marble rye, (gluten-friendly) bun, Rudi's whole wheat, sourdough

CHOICE OF: Cubed fruit salad (gluten-friendly), Mixed greens salad, Classic coleslaw (gluten-friendly) or Pesto pasta salad with feta, roasted beets, basil and roasted corn

V Potato Chips (vegan, gluten-friendly)

Mayo, Mustard, Pickles, Lettuce, Tomato and Onions

Sliced Ham, Turkey, Roast Beef, Swiss, Provolone and Cheddar (gluten-friendly)

V Hummus (vegan, gluten-friendly)

Assorted Dessert Bars

Chef's Choice: almond raspberry bar, brownie and blondie



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LIGHTER FARE

Entrée salads served buffet style, choice of three

Served with bread, butter and assorted dessert bars, 15.75 per person

Caesar Salad

Chopped Cobb Salad (gluten-friendly)

Pesto Pasta Salad

Served with feta, roasted beets, roasted corn and basil

V House Green Salad (vegan, gluten-friendly)

Served with cucumbers, carrots and cherry tomatoes. Dressings include ranch, balsamic and oil with vinegar

Asian Noodle Salad

Served with rice noodles, carrots, sprouts, shredded lettuce, cilantro, lime and peanut sauce

PROTEIN ADD-ONS (vegan, gluten-friendly)

Grilled Chicken Breast | 4.50 **Crispy Ginger Tofu** | 3.50 **Grilled Flank Steak** | 5.50

STREET TACO

16.75 per person

Flour Tortillas *one per person*

Corn Tortillas (gluten-friendly) *one per person*

V Spanish Rice (vegan, gluten-friendly)

V CHOICE OF: black or refried beans (vegan, gluten-friendly)

V Shredded Lettuce, Tomato and Roasted Corn Relish (vegan, gluten-friendly)

V House-Made guacamole (vegan, gluten-friendly)

V Cilantro salsa (vegan, gluten-friendly)

Crema (gluten-friendly)

CHOICE OF: shredded cheddar & monterey mix or cotija cheese (gluten-friendly)

CHOICE OF: grilled carne asada, chicken tinga or braised pork carnitas (gluten-friendly)

V Grilled Portobello, Zucchini and Onion (vegan, gluten-friendly)

Polvorones

Traditional Mexican shortbread cookie



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VIA NAPOLI

16.75 per person

Roasted Garlic Bread

Choice of: Mixed Greens Salad, Classic Caesar Salad

Grilled Vegetable Caprese (gluten-friendly)

Grilled zucchini, squash, tomato, onion, basil and mozzarella tossed with balsamic dressing

Cheese Tortellini

Alternative flour spirals/rotini pasta by request

CHOICE OF: Puttanesca, alfredo or marinara sauce

Grilled Chicken Breast (gluten-friendly)

Limoncello Olive Oil Cake

ASIAN BUFFET

20.00 per person

V CHOICE OF: Steamed jasmine rice or brown rice (vegan, gluten-friendly)

V Stir Fried Vegetables (vegan, gluten-friendly)

V Ginger Soy Glazed Tofu (vegan, gluten-friendly)

V Lo Mein (vegan)

CHOICE OF ONE: Miso-glazed salmon (gluten-friendly), Shaking Beef (gluten-friendly)
or orange sesame chicken

Almond Cookie

THE CLASSIC TAILGATE BUFFET

19.00 per person

CHOICE OF: Mixed greens salad and/or potato salad (gluten-friendly)

V Seasonal Roasted Vegetables (vegan, gluten-friendly)

Local Organic BBQ Chicken Breast

Grilled Bratwurst (gluten-friendly)

Served with condiments and buns



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THE CLASSIC TAILGATE BUFFET CONT.

Sweet Potato and Lentil Sliders [\(gluten-friendly\)](#)

Served with condiments and buns

Condiment Tray

Lettuce, tomato, onion and cheese

Assorted Home-Style Cookies

Udis™ Certified Gluten Free Hamburger Bun | 4.00 ea

CUSTOM LUNCH ENTRÉES FOR BUFFET

Add a second entrée for 6.50 per person

Served with assorted rolls and butter and assorted dessert bars.

Flank Steak [\(gluten-friendly\)](#) | 18.00 per person

Served with a merlot demi-glace

Savory Grilled Chicken Breast [\(gluten-friendly\)](#) | 13.75 per person

Almond Chicken Tikka Masala [\(gluten-friendly\)](#) | 15.75 per person

Seared Salmon with Blueberry-Thyme Compote [\(gluten-friendly\)](#) | 19.00 per person

Multigrain Bowl [\(gluten-friendly\)](#) | 17.25 per person

Served with roasted beets, pepitas, kale chips, goat cheese and smoked tahini sauce

CHOICE OF SALAD:

Mixed greens salad with assorted dressings or Caesar salad

V CHOICE OF ONE STARCH:

Roasted fingerling potatoes [\(vegan, gluten-friendly\)](#), wild rice pilaf with pine nuts and golden raisins, quinoa with asparagus and pistachios, garlic mashed potatoes or steamed jasmine rice [\(vegan, gluten-friendly\)](#)

V CHOICE OF ONE VEGETABLE:

Seasonal roasted vegetables [\(vegan, gluten-friendly\)](#), glazed brussels sprouts with walnuts and bacon or tri-colored carrots [\(vegan, gluten-friendly\)](#)



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CUSTOM DINNER ENTRÉES

Prices listed are for buffet-style service. Add 8.50 per person for three-course meal service. Add a second entree for 15.50 per person. Additionally, for buffets with a plated salad or dessert add 3.50 per person for each plated course.

Lemon Herb Chicken | 23.75 per person

Pecan-Crusted Chicken with Creole Butter Sauce | 25.00 per person

Red Wine Braised Beef Short Ribs (gluten-friendly) | 33.50 per person

Grilled Filet Mignon (gluten-friendly) | 36.50 per person

Choice of sauce: red wine veal reduction or red wine veal reduction with mushrooms

Mirin-Glazed Salmon with Wasabi Crème Glaze (gluten-friendly) | 32.50

Grilled Truffle Polenta with Root Vegetables, Beans and Kale (vegan, gluten-friendly) | 32.50 per person

v Ratatouille (vegan, gluten-friendly) | 30.00

CHOICE OF SALAD:

Mixed greens salad with assorted dressings or Caesar salad

v CHOICE OF ONE STARCH:

Roasted fingerling potatoes (vegan, gluten-friendly), wild rice pilaf with pine nuts and golden raisins, quinoa with asparagus and pistachios, garlic mashed potatoes or steamed jasmine rice (vegan, gluten-friendly)

v CHOICE OF ONE VEGETABLE:

Seasonal roasted vegetables (vegan, gluten-friendly), glazed brussels sprouts with walnuts and bacon, tri-colored carrots (vegan, gluten-friendly)

INDIVIDUAL DESSERTS FOR CUSTOM DINNER ENTRÉES ONLY

12 person minimum

Lemon and Blackberry Tart

Blackberry jam, lemon curd, lemon crumb, meringue

Panna Cotta

 (gluten-friendly)

Horchata with cinnamon almond crisp and strawberries or vanilla bean with seasonal fruit

Chocolate Cake

Chocolate cake with whipped caramel and chocolate ganache mascarpone

Dessert Plate

An assortment of mini desserts served family style on the table



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HORS D'OEUVRES

Minimum 2 dozen, All prices per dozen

Smoked Salmon Crostini | 24.00

Served with pickled red onions and crispy capers

Beef Crostini with Whipped Chimichurri Goat Cheese | 34.00

Roasted Tomato and Pesto Crostini | 24.00

Hoisin Cashew Chicken on Wonton Squares | 17.50

Served with sriracha mayo

Asian Meatballs (gluten-friendly) | 20.00

BBQ Meatballs (gluten-friendly) | 20.00

Deviled eggs 10 dozen maximum of any combination

Smoked Salmon Deviled Eggs (gluten-friendly) | 22.00

Beet infused eggs filled with house-smoked salmon and fresh herbs

Classic Deviled Eggs (gluten-friendly) | 16.00

Spanakopita | 24.00

A phyllo pastry stuffed with spinach and feta cheese

V Herbed Polenta with Spicy Tomato Jam (vegan, gluten-friendly) | 17.00

V Hasselback Potatoes with Red Pepper Jelly (vegan, gluten-friendly) | 22.00

Greek Mushroom Caps (gluten-friendly) | 26.00

Mushrooms stuffed with feta, olives, spinach and brown rice drizzled with balsamic reduction

Mushroom Arancini with Chèvre Marinara (gluten-friendly) | 26.00, maximum 20 dozen

Vegetarian Spring Rolls | 17.25

Served with chili garlic dipping sauce

Broccoli Fritters | 16.50. max 20 dozen

Goat Cheese Tartlet with Onion Confit and Thyme | 30.50

Beef Empanada served with Cilantro Salsa | 20.00

Hot and Spicy Vegetarian Potstickers | 17.25

Served with chili garlic dipping sauce

Beef Wellington Bites | 45.00

Shrimp and Corn Hush Puppy with Red Pepper Jelly | 17.25, maximum 20 dozen



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SLIDERS

*26.00 per dozen. Minimum two dozen. Maximum 10 dozen.
No gluten-free buns available.*

Fried Buffalo Chicken Sliders

Served with blue cheese and slaw

Grilled Chicken Sliders

Served with cheddar and tomato

Cheeseburger Sliders

Served with tomato and pickles

Sweet Potato and Lentil Sliders

Served with tomato and caramelized onion

RECEPTION PLATTERS

Half platter serves 25 guests. Full platter serves 50 guests.

Middle Eastern Dip | Half: 75.00 • Full: 150.00

Lemon garlic hummus, baba ganoush, salad shirazi and cucumber yogurt dip served with naan bread

V Mexican Sampler (vegan) | Half: 60.00 • Full: 120.00

Fresh guacamole, pico de gallo, salsa verde and corn and black bean dip served with tortilla chips

Domestic Cheese Platter (gluten-friendly) | Half: 60.00 • Full: 120.00

Cheddar, swiss, pepper jack and gouda. Served with assorted crackers

Artisanal Cheese Platter | Half: 80.00 • Full: 160.00

A variety of International cheeses

Deluxe Fruit Platter (gluten-friendly) | Half: 60.00 • Full: 120.00

Seasonal berries, pineapple and assorted melons

Smoked Salmon Platter (gluten-friendly) | Full platter only: 150.00

Served with onions, capers, cucumbers, hard-boiled eggs and rye bread. Serves 50 guests.

V Hummus Platter (vegan, gluten-friendly) | Half: 70.00 • Full: 140.00

Traditional hummus with seasonal grilled vegetables and house pita wedges

Boulder Sausage Taster Board (gluten-friendly) | Half: 60.00 • Full: 120.00

Assorted artisanal Boulder sausages, whole grain mustard, and sliced baguette

Baked Brie Wheel | 73.50 per Brie wheel, 30 servings

Brie baked in a flaky crust with apricot glaze and berries, served with water crackers



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SNACKS BY THE POUND

8.50 per pound, serves 10-12

- V Pretzel Twists** (vegan)
- V Plain M&M's** (vegan, gluten-friendly)
- V Mixed Nuts** (vegan, gluten-friendly)

Goldfish

BREAKFAST BAKERY TREATS

Priced per dozen

House-Baked Muffins | 18.50

Chef's Choice

Assorted Breakfast Breads | 19.50

Chef's Choice

- V Vegan Coconut Bread** (vegan) | 19.50

Traditional Scones | 18.50

Served with butter

Assorted Mini Danish | 19.25

Maple pecan, cinnamon swirl, apple, raspberry and apricot

Assorted Filled Mini Croissants | 19.75

Chocolate, almond and apricot

Assorted Bagels | 18.50

Served with whipped cream cheese

Udi's™ Certified Gluten Free Muffin | 4.50 ea



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HOUSE BAKED COOKIES

Priced per dozen

Decorate Your Own Sugar Cookie | 15.50

Round (one dozen minimum) or buffalo shaped (four dozen minimum), includes frosting and sprinkles

Sugar Cookie with Flat Icing | 16.50

Round (one dozen minimum) or buffalo shaped (four dozen minimum)

Buffalo Sugar Cookie with Crystallized Sugar | 14.50

Peanut Butter Cookie with Chocolate Chips (gluten-friendly) | 18.00

Coconut Macaroons | 12.50

Assorted Home-style Cookies | 12.50

V Vegan Boulder Almond Cookie (vegan, gluten-friendly) | 18.00

A special house recipe that is dairy, egg, gluten and wheat free

Ricotta Cookie with Lemon Glaze | 14.00

Udi's™ Chocolate Chip Cookie | 3.00 ea

BARS & MINI PASTRIES

Price per dozen

Almond Raspberry Bar | 18.00

Fudge Brownies | 14.00

Assorted Dessert Bars | 18.00

Chef's choice: of almond raspberry bar, brownie and blondie

Chocolate Brownies | 14.00

V Brownies (vegan, alternative flour) | 36.00

Chocolate-Dipped Strawberries (when available) | 24.00

Chef's Choice Assorted Mini Desserts | 24.00

Two dozen minimum. Includes mocha square, pistachio slice, ganache enrobed chocolate cookie, caramel tart, lime barquette and strawberry vanilla tart

Assorted Pastel Petit Fours | 28.00

Includes pistachio, lemon, mocha and raspberry



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HOUSE-BAKED SINGLE LAYER CAKES

Whipped frosting is available in chocolate or vanilla.

Full-size serves 64 guests • Half-size serves 32 guests

Quarter and round-size serves 16 guests. Additional cake decorating available. Please consult bakery for final details

Chocolate | Full: 43.00 • Half: 27.50 • Quarter: 18.50

White | Full: 43.00 • Half: 27.50 • Quarter: 18.50

Limoncello Olive Oil Cake | Round: 18.50

V Vegan Cake (vegan, alternative flour) | **Full: 65.00**

Single layer vegan chocolate cake with vegan white icing. Five-day notice required. Full size only.

MINI DESSERTS

28.00 per dozen

Assorted Truffles

Chef's Choice

Tarts

Chef's Choice

BEVERAGES

COLD BEVERAGES

We do not offer refunds for unused bottles or cans.

Iced Tea | 12.75 per gallon

Arnold Palmer | 13.00 per gallon

Half iced tea and half lemonade

Juices | 16.00 per gallon

Orange, apple or white cranberry



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COLD BEVERAGES CONT.

Lemonade | 11.75 per gallon

Punch | 15.75 per gallon

White cranberry sparkler, orange pineapple or fruit punch

Sparkling Apple Juice with Mint (non-alcoholic) | 21.25 per gallon

Combination of apple juice, club soda, sliced green and red apples, sliced lemons and mint

Sodas | 1.50 per can

All Pepsi products (Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist and Mountain Dew)

Bubly Sparkling Mineral Water | 1.50 per can

100% Spring Water | 3.25 each

Ice Water | 5.00 per gallon • 3.00 per 60-ounce pitcher

Spa Water | 8.25 per gallon

Filtered water with seasonal essence

Milk | .85 per half pint • 1.35 per pint • 6.00 per gallon

Chocolate, skim, 2% or whole

Soy Milk | 6.25 per half gallon

IZZE Sparkling Juice | 2.00 per can

Assorted flavors provided

HOT BEVERAGES

Starbucks Pike Place Roast Coffee | 22.00 per gallon

Regular or decaf

Teatulia Teas | 5.75 per liter • 14.00 per gallon

Hot Apple Cider | 15.75 per gallon

Hot Chocolate | 17.50 per gallon

