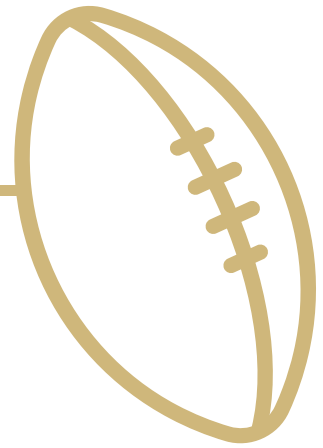


TAILGATE



25 person minimum. All buffets priced per person. All buffets come with regular coffee, hot tea, ice water and choice of iced tea or lemonade. Offered from August 1-December 15.

THE BUFF WAY

14.00 per person

Fresh Fruit and Berry Platter ([gluten-friendly](#))

Assorted Mini Muffins

Assorted Bagels

Served with whipped cream cheese and artisanal jams

Cage-Free Scrambled Eggs ([gluten-friendly](#))

With or without cheese

Red Quinoa and Broccoli Hash ([gluten-friendly](#))

CHOICE OF: Brown sugar bacon, maple chicken sausage links, applewood smoked bacon ([all gluten-friendly](#))

Chefs Choice Cereal Bar

BACK TO BASICS TAILGATE BUFFET

12.50 per person

CHOICE OF POTATO SALAD: ([all gluten-friendly](#))

German potato salad: vinegar/mustard base; without eggs

Dixie potato salad: mayo base with eggs

CHOICE OF COLESLAW: Classic or spicy ([gluten-friendly](#))

Potato Chips and Dip

CHOICE OF DIP: Herbed cream cheese, gorgonzola or caramelized onion with bacon

Tailgater Condiment Tray

Lettuce, tomato, onion, assorted cheeses, mustard, mayo and ketchup

Locally Sourced Grilled Hot Dogs and Buns

Hamburgers and Buns

Assorted Home-style Cookies



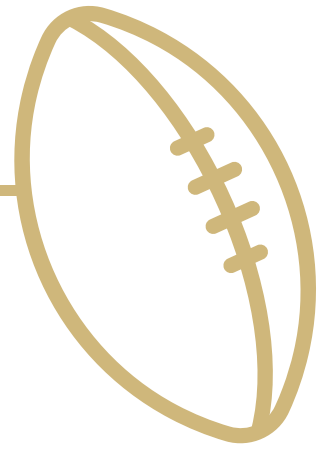
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All foods may have been manufactured on equipment in a facility that also process foods containing: [Eggs](#), [Fish](#), [Gluten](#), [Milk](#), [Peanuts](#), [Shellfish](#), [Soy](#), [Tree Nuts](#), [Wheat](#)

TAILGATE



THE CLASSIC TAILGATE BUFFET

13.50 per person

CHOICE OF SALAD: (all [gluten-friendly](#))

German potato salad: vinegar/mustard base; without eggs

Dixie potato salad: mayo base with eggs

CHOICE OF COLESLAW: Classic or spicy ([gluten-friendly](#))

Potato Chips and Dip

CHOICE OF DIP: Herbed cream cheese, gorgonzola or caramelized onion with bacon

Mac & Cheese

Local Grilled Bratwurst ([gluten-friendly](#))

With condiments and buns

Sweet Potato and Lentil Burgers

With condiments and buns

Assorted Home-style Cookies

FAN FAVORITE

14.50 per person

CHOICE OF COLESLAW: Classic or spicy ([gluten-friendly](#))

CHOICE OF MAC & CHEESE: Regular or jalapeño ([gluten-friendly](#))

Potato Chips and Dip

CHOICE OF DIP: Herbed cream cheese, gorgonzola or caramelized onion with bacon

Local Grilled Bratwurst ([gluten-friendly](#))

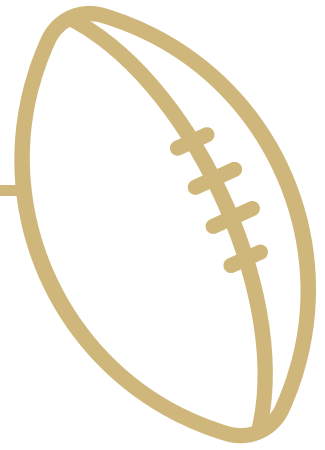
With condiments and buns

Local Organic BBQ Chicken Breast ([gluten-friendly](#))

Assorted Home-style Cookies



TAILGATE



BBQ COOKOUT

24.00 per person

Honey Butter Cornbread Muffins (gluten-friendly)

Mixed Greens Salad (gluten-friendly)

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

Roasted Fingerling Potatoes (gluten-friendly)

Mac & Cheese

V Corn Succotash (vegan, gluten-friendly)

Locally sourced Grilled Hot Dogs (gluten-friendly)

With condiments and buns

St. Louis Pork Spare Ribs (gluten-friendly)

Local Organic BBQ Chicken Breast (gluten-friendly)

Butterscotch Smore's Bar

BLOCK PARTY

18.75 per person

Honey Butter Cornbread Muffins (gluten-friendly)

Mixed Greens Salad (gluten-friendly)

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

Mac & Cheese

V Corn Succotash (gluten-friendly)

Sliced House Smoked Brisket (gluten-friendly)

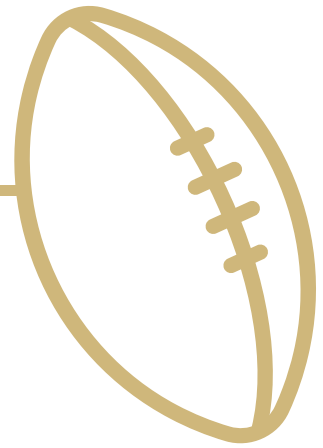
Pimento cheese and caramelized onions

Local Organic BBQ Chicken Breast (gluten-friendly)

Butterscotch Smore's Bar



TAILGATE



TOUCHDOWN TAILGATE

20.50 per person

Mixed Greens Salad (gluten-friendly)

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

Pesto Pasta Salad

Served with feta, roasted beets, basil and roasted corn

Mozzarella Caprese Salad (gluten-friendly)

Mashed Potato Bar (gluten-friendly)

Served with bacon, cheese, sour cream, green onions and sautéed mushrooms

Waffle Battered Fried Chicken

With bourbon maple glaze

Sliced House Smoked Pork Loin (gluten-friendly)

With mustard glaze and roasted apples

Chefs Choice Cereal Bar

TAILGATE ENHANCEMENTS

Breakfast Add-Ons

Yogurt Parfaits | 3.50 per person, maximum 100

Smoked Salmon Platter | 150.00 per platter, serves 50 people

Served with onions, capers, cucumbers, hard boiled eggs and rye bread

Assorted Breakfast Danish | 18.00 per dozen

Includes maple pecan, cinnamon swirl, apple, raspberry and vanilla

Mini Iced Cinnamon Rolls | 12.50 per dozen

Traditional Scones | 18.00 per dozen

Served with artisanal jam and butter

Assorted Bagels | 18.00 per dozen

Served with whipped cream cheese and artisanal jams

Artisanal Fruit Platter (gluten-friendly) | 85.00 per platter, serves 50 people

Assortment of fresh, seasonal fruits, such as berries, mango, papaya, starfruit.

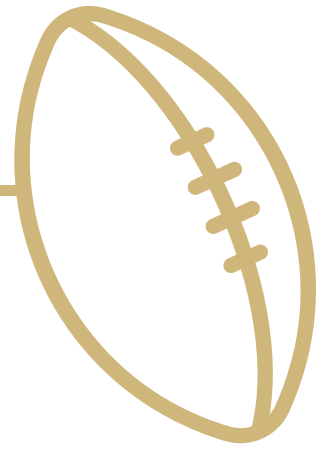
Fruit selection to change with seasons



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TAILGATE



TAILGATE ENHANCEMENTS

Lunch/Dinner Add-Ons, minimum 15 servings

House Mac & Cheese | 3.50 per person

House Mac & Cheese with Crab Meat | 6.50 per person

Sliced Watermelon (gluten-friendly) | 1.50 per person (2 slices)

Local, Organic BBQ Chicken Breast (gluten-friendly) | 3.50 per person

Sweet Potato and Lentil Slider with Bun | 3.50 per person

Served with tomato and caramelized onions

Hamburger Buns (gluten-friendly) | 24.00 per dozen

Hotdog Buns (gluten-friendly) | 24.00 per dozen

Ice Cream Sundae Bar | 6.50 per person

Chocolate/vanilla ice cream (one flavor per 50 guests), sorbet, nuts, chocolate chips, maraschino cherries, coconut flakes, sprinkles, caramel and chocolate sauce

