



Corporate Menu 2010

First of the Day!

Choice of Orange, Apple, or Pineapple Juices
An array of our finest Fruit Pastries, Assorted Muffins and/or Breakfast Bread
Seasonal Fruit Display or Fresh Berry and Vanilla Almond Granola Parfaits
Toasted Bagels with Assorted Cream Cheese Spreads
Freshly Brewed Fair Trade Coffee
\$7.99

The Continental

Choice of Orange, Apple, or Pineapple Juices
An array of our finest Fruit Pastries and Assorted Muffins
Sliced Fresh Fruit Display
Cyd's Nest Fresh Scrambled Eggs
Uncured Apple wood Smoked Bacon, Boulder Sausage, and/or Turkey Bacon
Denver Home Fries with Peppers and Onions OR Cheesy Cheddar Hash Brown Gratin
Freshly Brewed Fair Trade Coffee
\$10.99

Blue Plate Breakfast

Choice of Chilled Orange, Apple, or Pineapple Juices
An array of our finest Fruit Pastries and Assorted Muffins
Fresh Berries and Vanilla Yogurt Parfait, with Almond Granola
Denver Breakfast Burritos with Ham, Onions, and Peppers
Uncured Apple wood Smoked Bacon, Boulder Sausage, and/or Turkey Bacon
Cinnamon Raisin French Toast, Warm Bourbon Aged Maple syrup, Vanilla Butter
Denver Home Fries with Peppers and Onions OR Cheesy Cheddar Hash Brown Gratin
Freshly Brewed Fair Trade Coffee
\$13.99

The Chef's Favorite

Choice of Chilled Orange, Apple, or Pineapple Juices
An array of our finest Fruit Pastries, Muffins and/or Breakfast Breads
Assorted Bagels with Smoked Salmon Cream Cheese and Traditional Sides
Pineapple, Honeydew and Cantaloupe Salad with Toasted Coconut and Vanilla Ginger Syrup
Spanish Chorizo, Haystack Mountain Goat Cheese, and Egg Strata
Uncured Apple wood Smoked Bacon, Boulder Sausage, and/or Turkey Bacon
Vanilla French Toast Soufflé, Bananas Foster, Strawberry Syrup
Denver Home Fries with Peppers and Onions or Cheesy Cheddar Hash Brown Gratin
Freshly Brewed Fair Trade Coffee
\$15.99

The Executive Brunch

Choice of Chilled Orange, Apple, or Pineapple Juices
An array of our finest Fruit Pastries, Muffins and Breakfast Breads
Mango Yogurt and Tropical Trail Mix Parfaits
Cinnamon Raisin French Toast Soufflé, Warm Bourbon Aged Maple Syrup, Vanilla Butter
Uncured Apple wood Smoked Bacon, Boulder Sausage
Baby Spinach, Steamed Cyd's Nest Fresh Egg Cups, Hollandaise Sauce
Grilled Rib Eye Medallions with Whole Grain Mustard Sauce
Irish Oatmeal, Brown Sugar with Raisins and Wildflower Honey
Assorted Individual Cereals and Milks
Freshly Brewed Fair Trade Coffee
\$19.99

Breaks and Snacks

The In between

Assorted Whole Fruit basket
House made Potato Chips or Pretzels
Fresh Baked Cookies and Fudge Brownies
\$3.99

Pick Me up

Assorted Granola, Energy Bars and Cereal bars
Trail Mix and Mixed Nuts, Yogurt Coated Pretzels
\$5.99

***The All Day Refresher**

Sliced Fresh Fruit Display or Whole Fruit Basket
Crudités with Avocado Ranch, Tortilla Chips, Salsa, Chipotle Sour Cream
Fresh Baked cookies and House made Fudge Brownies
Assorted Granola, Energy and Cereal bars

*To be replenished all day at no additional cost, if part of another event.
\$9.99

Grab and Go lunches

The Classic Bag

Smoked Turkey and Classic Swiss, Roast Beef and Sharp Cheddar,
Honey Ham and American, Grilled Veggie and Provolone
House made Potato Chips and Fresh Whole fruit
Fresh Baked Artisan Breads and Rolls
Fresh Baked Cookies, Ice Water
All sandwiches include lettuce and tomato.

\$10.99

The Uptown Deli

Our Turkey Club, Smoked Bacon, Roasted Garlic Mayo, Toasted Wheat
Corned Beef, Gruyere, Sauerkraut, Russian Dressing, Marble Rye
Roast Beef, Cole Slaw, Horseradish Cheddar, French Roll
Chipotle Chicken Salad Wrap, Avocado, Pico De Gallo
House made Potato Chips and Fresh Whole fruit
Chef's Choice of composed garden fresh salad
Fresh Baked Cookies, Ice Water

\$12.99

The LO DO Box

Grilled Flank steak, Gorgonzola, Caramelized Onion, French Baguette
Smoked Chicken, Pepper Jack, Avocado Bacon Ranch, Herb Focaccia
Honey Ham, Brie, Granny Smith Apple, Dijon Artisan Sourdough
Portabella, Fire Roasted Peppers, Smoked Mozzarella, Ciabatta
House made Potato Chips and Fresh Whole fruit
Chef's Choice of composed garden fresh salad
Fresh Baked Cookies, Ice Water

\$15.99

Catering Consciously Specialty Lunch Buffets

\$18.99

SALADS (CHOOSE 1)

The Wedge, Iceberg Lettuce, Blue Cheese, Cucumbers, Sliced Tomatoes, Shredded Carrot
Classic Caesar, Romaine Hearts, Homemade Dressing, Garlic Croutons, Parmesan Cheese
Baby Mixed Greens, Goat Cheese, Cinnamon Spiced Walnuts, Apple-Champagne Vinaigrette
Baby Bibb Lettuce, Orange Supremes, Toasted Sunflower Seeds, Red Wine Vinaigrette
Colorado Spinach Salad, Shiitake Mushrooms, Sesame-Soy Vinaigrette, Spicy Wonton Crisps

GOURMET SANDWICHES AND DISPLAYED HOT ENTREES (CHOOSE 2)

The Cuban Sandwich, Roasted Pork, Ham, Swiss, Mustard, Pickles, Cuban Bread
Sliced Meyer Ranch Roast Beef, Au Jus, Horseradish Mayo, Cole Slaw, Ciabatta Rolls
Grilled Cheese and Cured Salami Sandwich on Brioche Roll, Dijon Mustard, Basil Pesto
Rosemary Grilled Chicken Wraps, Mozzarella, Spinach, Mushrooms, Sun-dried Tomatoes
Build Your Own Cobb Salad, Smoked Chicken, Blue Cheese, Bacon, Avocado... 2 Dressings
Italian Sausage and Roasted Pepper Lasagna, Grilled Onions, Portabellas, 5-Cheese Blend
Baked Ziti with Turkey Meatballs, Roasted Garlic and Sage Alfredo Sauce
Shrimp Salad Po Boys, Shredded Iceberg, Fresh Croissants, Lemon Caper Remoulade
Curry Free Range Chicken Salad Pitas, Golden Raisins, Smoked Almonds, Baby Spinach
Plantain Jerk Chicken Sandwiches, Roasted Peppers, Arugula, Spicy Pineapple Mayo
Seared Salmon, Baby Spinach, Romaine Salad, Orange Saffron Vinaigrette, Crunchy Wontons
Spicy Buttermilk Fried Chicken, Corn Bread Muffins, Cole Slaw
Grilled Colorado Beef and Haystack Goat Cheese, Baby Arugula, on Crispy French Bread
Tuna Nicoise Salad on Grilled Ciabatta Bread, Olives, Capers, Diced Egg
Grilled Portabellas, Colorado Chick Pea Hummus Roasted Peppers, Arugula, Olive Bread
Classic Italian Hoagie, Salami, Cappicolla, Pepperoni, Ham, Provolone, Red Wine Vinaigrette
Sesame Chicken Tenders and Spinach Salad, Shiitake Mushrooms, Caramelized Onions
Thai Beef Salad, Grilled Flank Steak, Cellophane Noodles, Cabbage, Carrot, Mango, and Cashews

All buffets will include your choice of Iced Tea or Lemonade.
House made Potato Chips and chef's choice of Seasonal Dessert.

These prices reflect drop-off catering only, labor may be provided at an additional cost.

We provide only compostable plates, cups, napkins and flat ware made from corn starch/sugarcane derived materials. We work closely with Eco Cycle to deliver no waste events and provide proper disposal of all recyclable/compostable items, for only \$1.00 per person.

We do have a minimum order for delivery, as well as a sandwich minimum. Please contact us to discuss this at (303)450-4815.