



## Corporate Menu 2012

### **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.