

CATERING MENU

Beverages

We proudly serve Coda Coffee, a local roaster named macro roaster of the year by Roast magazine in 2014, and Two Leaves and a Bud tea, an independent tea company, based in Basalt, Colorado.

Coffee Pot (12 - 8 oz cups) \$14.00

REGULAR

Columbian Monserrate is our house blend. It's the perfect blend of body and sweetness, with notes of apricot and cola.

DECAF

Smooth, crisp, clean taste that is gentle on the palate. It has a medium body with an extremely mellow finish. This fair Trade and Organic certified coffee is decaffeinated through the water process.

Tea \$1.85 each

A selection of black, green and herbal loose leaf tea from Two Leaves and a Bud Tea.

Soda \$1.25 each

Baked Goods and Snacks

Baked Goods \$2.75 each

MUFFINS

Blueberry, Pumpkin Chocolate, Rustic Bran, Lemon Poppy, Chocolate Chip and Sweet Cheese

SCONES

Blackberry, Blueberry, Lemon Pecan, and Orange

COLORADO QUEENS

(our version of the cronut) Carmel Apple, Apricot and Cherry

BEAR CLAWS, STICKY BUNS, CINNAMON ROLLS

DANISH

Blueberry, Cherry, and Cheese

SWEET BREAD

Pumpkin, Lemon Poppy Seed, and Zucchini

Chips \$1.25 each

Sandwiches and Salads

Our sandwiches and salads are delivered fresh from Etai's Catering, a locally owned Colorado institution offering the very best in fresh catering since 1994.

Sandwiches \$6.95 each

BIG APPLE TURKEY

Roasted Turkey, Brie Cheese, Sliced Apple, Leaf Lettuce and Honey Mustard served on Cranberry Walnut Bread.

SPICY JALAPEÑO-CHEDDAR TURKEY

Roasted Turkey, Bacon, Avocado, Leaf Lettuce, Tomato and Mayo served on Jalapeño Cheddar Bread.

TURKEY CLUB

Roasted Turkey, Ham, Bacon, Leaf Lettuce, Tomato, and light mayo served on bread of the day.

CASHEW CHICKEN SALAD

Cashew Chicken Salad, Romaine lettuce and light mayo spread on bread of the day.

APPLE BRIE

Brie Cheese, Sliced Apple, Leaf Lettuce and Honey Mustard on Walnut Bread.

PESTO MOZZARELLA

Fresh, locally made mozzarella, basil pesto, tomatoes and leaf lettuce on walnut bread.

CROISSANT HAM WITH AGED PROVOLONE

Ham, Aged Provolone, Leaf Lettuce, Aioli Spread on a Butter Croissant.

Salad \$7.60 each

GOAT CHEESE MANGO SALAD

Goat cheese, jicama, cranberries, toasted almonds, and mixed spring greens with mango salsa and orange dressing.

CHICKEN CAESAR SALAD

Herb marinated chicken breast, tomato, parmesan cheese, garlic and herb croutons, crisp romaine and Caesar dressing.

GREEK SALAD

Feta, crisp cucumbers, grape tomatoes, red onion, Kalamata olives, and crisp romaine with red wine and olive oil vinaigrette.

ASIAN CHOP SALAD

Herb marinated chicken breast, snow peas, toasted sesame seeds, peanuts, crispy wonton skins, and napa cabbage with a soy, ginger dressing.

TUSCAN BEAN & VEGGIE SALAD

marinated northern beans in a champagne dressing with roasted cauliflower, butternut squash, and brussel sprouts, topped with candied walnuts and sundried cranberries.