

# 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 (12-8oz cups) \$14.00**

**Urn of Coffee (45-8oz cups) \$42.00**

### REGULAR

Columbian Monserate 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.

**Hot Tea \$1.85 each**

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

**Bottled Juice \$1.50 each**  
Orange, Grape and Apple

## Baked Goods and Pastries

**Pastries \$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 (WHOLE LOAF \$11.00)

Pumpkin, Lemon Poppy Seed, and Zucchini

**Bar Cookies & Cookies \$1.95 each**

### BARs

Brownies, Raspberry Streusel, Peanut Butter Chocolate

### COOKIES

Chocolate Chip, Peanut Butter, White Chocolate Blueberry, Oatmeal Raisin

## 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.

### CRIOSSANT WITH HAM & 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.

**Boulder Canyon Chips \$1.25 each**

**Soda & Bottled Water \$1.25 each**