

CATERING MENU



Let us help you plan your event.

Please email your request to aldcafecatering@ald.lib.co.us.

BEVERAGES



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

Coffee Pot (Serves 10 to 12)	\$14.00
Hot Tea (Serves 12 to 15)	\$15.00
A selection of black, green, and herbal whole-leaf tea.	
Hot Chocolate (Serves 12 to 15)	\$30.00
Soda & Bottled Water	\$1.25 each
Coke, Diet Coke, Ginger Ale	
Perrier	\$1.50
Kombucha	\$3.50
We proudly serve Rowdy Mermaid Kombucha, flavors vary.	

BAKED GOODS



We proudly serve Revolution Bakeshop baked goods, a small local bakery with the best croissants in town (really--we have tried them all)!

Buttermilk Muffin	\$3.00
Seasonal Flavors	
Cream Scone	\$3.50
Seasonal Flavors	
Butter Croissant	\$2.75
Chocolate Croissant	\$3.25
Cheese Danish	\$3.25
Cookies	\$1.50
Savory Breakfast or Lunch Croissant	\$5.00

Based on availability. Please request a list of current varieties. Some baked goods are available Gluten Free. Please contact us for more information.



SANDWICHES

Listed below are our bestselling sandwiches. If you have specific requests, please contact us.

Grilled Pesto Chicken	\$7.50
Grilled chicken, provolone cheese and pesto on focaccia bread.	
Spinach Artichoke	\$7.50
Marinated artichokes, spinach, tomatoes, provolone and bechamel sauce on focaccia bread.	
Turkey Pear	\$7.00
Roasted turkey, sliced pears, white cheddar cheese, blue cheese and garlic mayonnaise on cranberry walnut bread.	
Turkey, Jack and Cheddar	\$7.00
Roasted turkey, lettuce, tomato, Monterey Jack cheese, white cheddar cheese and garlic mayonnaise on sourdough bread.	
Applewood Smoked Ham	\$7.00
Applewood smoked ham, lettuce, tomato, white cheddar cheese and honey mustard sauce on cranberry walnut bread.	



SALADS

Signature Chef	\$8.00
Spring Mix lettuce, tomatoes, chickpeas, egg and croutons with Honey Mustard dressing.	
Southwest Salad	\$8.00
Spring Mix lettuce, tomatoes, corn, black beans, onion, green and red bell peppers with green chili vinaigrette dressing.	
Quinoa Harvest Salad	\$8.00
Spring Mix lettuce, apples, dried cranberries, almonds and green onions with lemon vinaigrette dressing.	