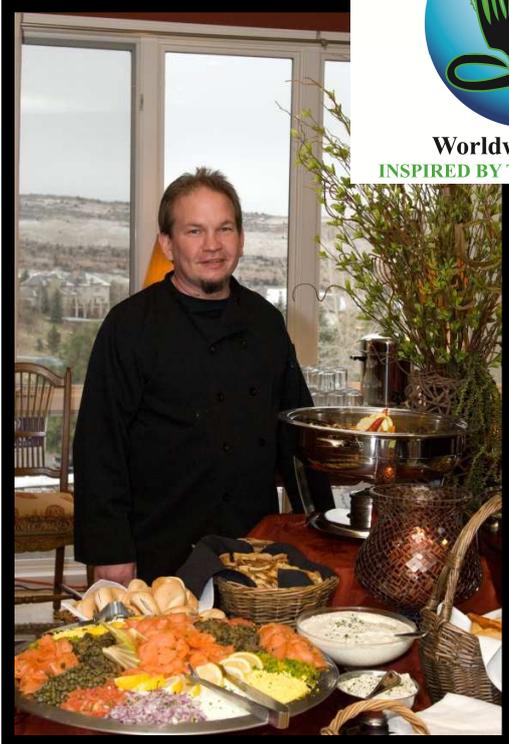




Culinary WAVE
Catering



Worldwide Cuisine
INSPIRED BY THE LIVING WATER



**11104 West Colfax Avenue
Lakewood, CO 80215
Jeff: 720-365-5515; Lisa: 720-365-7410
www.culinarywave.com**

Catering Menus

Whether you're planning an event for 10 or 10,000, Culinary WAVE Catering will make sure your event is unforgettable and unforgettably you. Dedicated to creating the finest worldwide cuisine, offering impeccable service, and exquisite attention to detail, we help put your unique signature on your special event. We offer worldwide cuisine and cater all types of events. Choose from our extensive menu selections or have a custom menu created specifically for you and your special event.

Our elite catering services and recently expanded bakery department receive rave reviews from our clients. From boxed lunches to BBQ's, casual meals or black-tie affairs, special occasions or just because, Denver's elite caterer, Culinary WAVE Catering, will leave you with a memorable culinary experience.

Thank you again for choosing Culinary WAVE.

Jeff Elder, 720-365-5515

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Eye Openers

Minimum Order of 10 Persons

- Let's Break Bread** **\$5.50**
Oven-fresh pastries: An assortment of fresh breakfast breads, donuts, coffee cake, tea breads, filled turnovers, almond crusted croissants, cinnamon rolls, scones, bagels, fruit Danish, muffins with cream cheese, butter, jellies & jams.
- Oven-Fresh Pastries & The Fresh Fruit of Life** **\$7.75**
An array of our fresh bakery items and seasonal sliced fresh fruit and berries.
- Continental Executive Feature** **\$9.75**
Assorted oven-fresh pastries, fresh fruit of life, fresh-brewed coffee and assorted hot teas & juices.
- Parfaits & Pastries** **\$8.25**
Yogurt granola parfaits with seasonal berries, plus oven-fresh pastries.
- Breakfast Power Pack** **\$8.50**
Start the day right with our breakfast box including a yogurt granola parfait with seasonal berries, two mini muffins, butter and a bottle of juice.
- Land of Milk & Honey** **\$8.95**
Health-conscious choices: whole grain breads & muffins, fruit yogurt, whole fruit.
- Aidan The Muffin Man Breakfast** **\$7.25**
An assortment of jumbo gourmet muffins, assorted juice & coffee.
- Real Men (and Women) Eat Quiche** **\$8.75**
Fresh baked individual quiche muffins plus fresh fruit of life. Choose from the following ingredients for your order: meats: ham, bacon, sausage, ground beef; cheeses: Swiss, cheddar, Monterey jack, mozzarella; veggies: assorted bell peppers, mushrooms, jalapeños, onions, tomatoes, broccoli, spinach, zucchini.
- 3 Wise Men Breakfast** **\$9.25**
3-cheese omelet, served with grilled potatoes and grilled onions and fresh fruit of life display.
- Country Scramble** **\$8.95**
Fresh eggs scrambled & folded with honey ham, onions, red peppers and cheddar cheese, served with grilled potatoes and grilled onions, plus oven-fresh pastries.
- Down Home Breakfast** **\$9.95**
Fresh eggs scrambled with cheese served with home grilled potatoes & onions, 2 sausage links and 2 bacon strips, with the fresh fruit of life.

Egg Strata **\$9.95**
Fresh egg strata with cheese, served with home grilled potatoes & onions, 2 sausage links and 2 bacon strips and the fresh fruit of life.

Steak & Eggs **\$12.95**
5 oz. steak grilled to perfection, topped with hollandaise sauce. Served with home grilled potatoes & onions, scrambled eggs & cheese and oven-fresh pastries.

Chimayo Breakfast Burrito **\$6.25**
Fresh eggs scrambled and folded with spicy sausage, potatoes, green chiles, & cheddar cheese all wrapped in a 12" flour tortilla. Smothered with pork green chili & cheese, \$7.25. Add sides of salsa rojo or verde, \$.75.

Country Breakfast Burrito **\$6.25**
Fresh eggs scrambled and folded with bacon, sausage, potatoes all wrapped in a fresh 12" flour tortilla. Smothered with pork green chili & cheese, \$7.25. Add sides of salsa rojo or verde, \$.75.

Mean Green Vegetarian Breakfast Burrito **\$6.25**
Fresh eggs scrambled and folded with green chiles, potatoes, fresh bell peppers, onions and cheddar cheese all wrapped in a fresh 12" flour tortilla. Add sides of salsa rojo or verde, \$.75.

Build Your Own Breakfast Burrito Bar **\$8.25**
Flour tortillas, fluffy scrambled eggs, potatoes, sausage, bacon, shredded cheese, bell peppers, green chiles and onions. Served with house-made pork green chili, salsa rojo & salsa verde.

Build Your Own Pancake or Waffle Bar with the Works **\$11.25**
Fresh-made pancakes or waffles served with warm maple syrup, whipped butter, strawberries, fruit sauce & whipped cream. Served with home grilled potatoes & onions, 2 sausage links and 2 bacon strips and the fresh fruit of life.

Louisiana Style **\$7.95**
Bread pudding with vanilla crème anglaise and brandied berry sauce. Served with our fresh fruit of life display.

Southern Peach Blintzes **\$8.95**
Crêpes filled with ricotta, currants and orange zest, topped with southern peach glaze. Served with our fresh fruit of life display.

Blueberry Pancakes & The Fresh Fruit of Life **\$8.25**
Buttermilk pancakes folded with blueberries and served with fruit topping and maple syrup. Accompanied by our fresh fruit of life display.

On the Go Breakfast Sandwiches

All breakfast sandwiches served with grilled potatoes & onions

<i>Panini, Ham, Cheddar & Egg</i>	\$6.95
<i>Honey ham, fresh egg, cheddar cheese on rustic sourdough</i>	
<i>Bagel, Ham, Egg & Cheddar</i>	\$6.95
<i>Honey ham, fresh egg, cheddar cheese on fresh warm bagel</i>	
<i>Jumbo Croissant, Bacon, Egg & Cheese</i>	\$6.95
<i>Buttery croissant with grilled bacon, cheddar cheese and fluffy eggs</i>	
<i>For the Vegetarians</i>	\$5.25
<i>Any sandwich without meat</i>	

Breakfast Add-Ons

<i>Whole Fruit</i>	\$1.35
<i>Fresh Fruit of Life</i>	\$3.75
<i>Oven-Fresh Pastries</i>	\$2.95
<i>Fat-Free Yogurt</i>	\$1.95
<i>Yogurt Granola Parfait</i>	\$3.95
<i>Side of 2 Bacon Strips</i>	\$1.95
<i>Side of 2 Sausage Links</i>	\$1.95
<i>Pork Green Chili, Quart</i>	\$6.95
<i>Rojo or Verde Salsa</i>	\$.75
<i>Biscuits & Country Gravy</i>	\$2.95
<i>Bagel with Cream Cheese</i>	\$2.00
<i>Grilled Potatoes & Onions</i>	\$2.75
<i>French Toast</i>	\$2.50
<i>Waffles</i>	\$2.75
<i>Pancakes</i>	\$2.50
<i>Mini Muffins</i>	\$2.00
<i>Cold Cereal & Milk</i>	\$2.95
<i>Milk, Pint</i>	\$1.95
<i>Scrambled Eggs & Cheddar</i>	\$3.95

Beverages

<i>Colombian Coffee, 12 oz. per person</i>	<i>\$1.75</i>
<i>Bottled Juices</i>	<i>\$1.75</i>
<i>Bottled Water</i>	<i>\$1.50</i>
<i>Bottled Iced Tea</i>	<i>\$1.95</i>
<i>Bottled Lemonade</i>	<i>\$1.95</i>
<i>Energy Drinks</i>	<i>\$2.95</i>
<i>Powerade/Gatorade</i>	<i>\$2.75</i>
<i>Pellegrino</i>	<i>\$2.75</i>
<i>Perrier</i>	<i>\$2.75</i>
<i>Assorted Sodas</i>	
<i>12 oz. cans</i>	<i>\$1.50</i>
<i>20 oz. bottles</i>	<i>\$2.00</i>
<i>Hot Cider</i>	<i>\$1.50</i>
<i>Herbal Teas</i>	<i>\$1.50</i>
<i>Hot Chocolate</i>	<i>\$1.50</i>
<i>One gallon = Fourteen 9oz servings or Eight 16 oz servings</i>	
<i>Punch, Gallon</i>	<i>\$12.95</i>
<i>Iced Tea, Gallon</i>	<i>\$12.95</i>
<i>Lemonade, Gallon</i>	<i>\$12.95</i>
<i>Flavored Lemonade</i>	<i>\$.50 per person extra</i>
<i>Juice, Gallon:</i>	
<i>Orange, Cranberry, Apple</i>	<i>\$14.95</i>
<i>Fruit or Herb-infused water</i>	<i>\$1.00</i>

Lunch/Dinner Add-Ons

<i>House-Made Potato or Tortilla Chips</i>	<i>\$2.50</i>
<i>House-Made Potato Chips & Dip</i>	<i>\$2.95</i>
<i>Fresh-Made Guacamole</i>	<i>Market Price</i>

Boxed Lunches

*All boxed lunch sandwiches served with fruit, chips & dessert
Minimum order 10 boxes*

Deli or Croissant Sandwiches

\$8.95

Roast Beef with Provolone Cheese on a deli roll or croissant

Roast Turkey with Swiss Cheese on a deli roll or croissant

Honey Baked Ham with Cheddar Cheese on a deli roll or croissant

Tuna Salad on a deli roll or croissant

Mesquite Chicken Salad on a deli roll or croissant

Deli Sandwich Meal Deal

\$8.25

Any deli sandwich above with chips & 12 oz. soda (no fruit or dessert)

Hero & Pita Sandwiches

All boxed lunch sandwiches served with fruit, chips & dessert

Italian Hero

\$9.95

Salami, ham, pepperoni, provolone cheese, lettuce, tomato on a hoagie roll

Mesquite Grilled Chicken Breast Hero

\$9.95

With Swiss cheese, fresh peppers, lettuce, tomato on a hoagie roll

Greek Goddess Pita:

\$11.95

Romaine lettuce, kalamata olives, feta cheese, grilled chicken, slivered onions, pepperoncini, cucumbers and tomatoes in soft pita bread. Served with an oregano lemon vinaigrette. Sliced gyro meat available in place of grilled chicken.

Roast Turkey, Swiss Cheese, Bacon Club Hero

\$9.95

With lettuce and tomato on a hoagie roll

Roast Beef & Provolone Hero

\$9.95

With lettuce, tomato on a hoagie roll

Honey Baked Ham & Roast Turkey & Bacon Swiss Club Hero

\$9.95

With lettuce, tomato on a hoagie roll

Portabella Caprese Pita

\$11.95

Roasted portabella mushrooms, Roma tomatoes, fresh mozzarella and basil mayonnaise served in soft pita bread

Blackened Chicken Caesar Hero

\$9.95

Chicken breast seared with Cajun seasonings with fresh romaine lettuce, Caesar dressing, parmesan cheese on a hoagie roll

Executive Boxed Lunches

All boxed lunch sandwiches served with fruit, chips & dessert

The Vintage **\$11.95**

Whole grain bread, light garlic and pesto mayonnaise, thin sliced turkey, fresh avocado slices, tomato, provolone cheese and wild field greens.

The Great Salmon Escape **\$12.95**

Blackened salmon, mashed avocado, low-fat mayonnaise, peppery arugula leaves, red onion and tomato slices on a baguette

The Mad Hatter **\$11.95**

Tender balsamic sliced beef, blue cheese mayonnaise, wild field greens, crispy onion straws and tomato slices on toasted sour dough bread.

The Kickin' Country **\$11.95**

A fresh Kaiser roll topped with tender pulled pork, pickles, sliced cheddar cheese, spicy coleslaw, mayonnaise & sliced sausage. Served with a side of Chipotle BBQ sauce.

Vietnamese Steak **\$12.95**

Tender sliced flank steak marinated in a house specialty lime fish sauce, topped with shredded carrots, matchstick cucumbers, sliced scallions, cilantro and fresh matchstick radish. Served on a fresh baguette with basil mayonnaise. Chicken or Tofu available upon request.

WAVE Wraps

All boxed lunch sandwiches served with fruit, chips & dessert

Beefeater on Jalapeno Cheddar Wrap **\$9.95**

Thin sliced roast beef with tomatoes, assorted bell peppers, lettuce, cheddar cheese, with blue cheese spread

Smoked Turkey Wrap on a Multi-Grain Wrap **\$9.95**

With lettuce, tomato and herb cream cheese

All Thai'd Up Wrap **\$11.95**

A large tortilla filled with shredded chicken, matchstick carrots, Romaine lettuce, cucumber and cilantro. Served with a side of traditional peanut sauce. Grilled tofu available upon request.

Chicken Caesar Wrap on a Spinach Wrap **\$9.95**

With grilled mesquite chicken, romaine lettuce, parmesan cheese, herb spread and Caesar dressing

Blackened Chicken Wrap on a Tomato Basil Wrap **\$9.95**

With chili lime spread, fresh assorted bell peppers, lettuce and tomato

Wild Buffalo Wrap **\$10.95**

Crispy breaded chicken strips, diced tomato and cucumber, Romaine lettuce, blue cheese crumbles and celery. Drizzled with tangy buffalo ranch dressing. Grilled chicken available upon request.

Vegetarian Sandwich Selections

All boxed lunch sandwiches served with fruit, chips & dessert

- Veggie Wrap on Tomato Basil Wrap** **\$8.95**
with boursin cheese, lettuce, tomato, cucumbers and assorted bell peppers
- 3-Cheese Deli Roll** **\$8.95**
sliced provolone, cheddar and Swiss, lettuce, tomato, onion
- Veggie Hero** **\$8.95**
lettuce, tomato, assorted peppers, cucumber, cheddar and boursin cheese on a hoagie roll
- BOCA Patty** **\$8.95**
on a deli roll with cheddar cheese, lettuce, tomato and cucumbers
- Grilled Eggplant Panini** **\$11.95**
Tender grilled eggplant with red onion, basil mayonnaise, roasted red pepper, and mozzarella on toasted sourdough bread

Boxed Lunch Salads

Each salad is with roll & butter, fruit, dessert, dressing & appropriate utensils

- Chef Salad** **\$9.95**
Julienne of roast turkey, honey baked ham, Swiss and cheddar cheeses, over fresh greens with cucumber and tomato, croutons and ranch dressing
- Italian Chef Salad** **\$9.95**
Julienne of honey ham, pepperoni, salami, provolone cheese, tomatoes, pepperoncini, croutons, olives, over fresh greens with Italian dressing
- Mesquite Grilled Chicken Breast** **\$9.95**
On fresh greens with bell peppers, tomatoes, cucumbers and croutons with honey mustard dressing
- Blackened Chicken Caesar Salad** **\$9.95**
Chicken breast pan seared with Cajun seasonings, sliced atop fresh romaine with parmesan cheese, croutons and Caesar dressing
- Veggie Explosion Salad** **\$9.95**
An array of fresh veggies, broccoli, cucumber, cauliflower, carrots, tomatoes, assorted bell peppers, cheddar cheese, croutons on fresh greens, served with ranch dressing
- Tuna Salad & Salad** **\$9.95**
Two scoops of fresh tuna salad atop fresh greens with fresh tomato, cucumber, olives, peppers and house-made croutons
- Mesquite Chicken Salad** **\$9.95**
Two scoops of fresh mesquite chicken breast salad on fresh greens with fresh tomato, cucumber, olives, peppers and house-made croutons
- Asian Shrimp Rice Noodle Salad** **\$9.95**
Grilled seasoned shrimp tossed with rice noodles, fresh vegetables, spicy rice wine dressing

Executive Boxed Lunch Salads

Each salad is with roll & butter, fruit, dessert, dressing & appropriate utensils

Black 'n Blue Salad **\$12.95**

Wild field greens, blackened sliced beef, gorgonzola and blue cheese crumbles & crispy onion straws, tomato and cucumber, finished with a balsamic vinegar.

Summer Soirée Salad **\$12.95**

Wild field greens, sliced strawberries, red onion slivers, cucumber and feta cheese with balsamic vinaigrette. Add Grilled Chicken for \$1.95 or Citrus Shrimp for \$2.75.

The Rustic Salad **\$12.95**

Local field greens, crisp pears, gorgonzola crumbles, dried cherries, candied walnuts and cucumbers. Served with a champagne vinaigrette. Add grilled chicken for \$1.95 or blackened beef for \$2.75.

Aphrodite's Dream Salad **\$12.95**

Wild field greens, mandarin orange segments, fresh berries, toasted almonds, feta cheese and an orange vinaigrette. Add grilled chicken for \$1.95.

The Greek Goddess Salad **\$12.95**

Romaine lettuce, kalamata olives, feta cheese, slivered onions, pepperoncini, cucumbers, tomatoes and served with an oregano lemon vinaigrette. Add grilled chicken or gyro meat for \$1.95.

Wild Buffalo Salad **\$12.95**

Breaded chicken strips, crisp romaine lettuce, celery, diced cucumbers and tomatoes and blue cheese crumbles. Served with buffalo ranch dressing. Grilled chicken available upon request.

Southwestern Salad **\$12.95**

Romaine lettuce, ancho chicken strips, roasted corn, sea-salted tortilla strips, black beans, tomato, olives, shredded jack and cheddar cheeses and served with a chipotle ranch dressing.

Anytime Buffets
Minimum Order 10 persons

God Bless America

Loaded Baked Potato Buffet **\$9.95**
Large seasoned russet baked potatoes, served with plenty of Angus red chili and a bountiful array of toppings including cheddar cheese, real sour cream, whipped butter, fresh chopped bacon and green onions and a chef's salad selection.

Honey Chipotle Barbecue **\$11.95**
Sliced slow-roasted beef brisket and smoky mesquite grilled chicken basted with our house-made honey chipotle barbecue sauce. Served with sliced hoagie rolls to make awesome sandwiches. Accompanied by herb Dijon potato salad and a chef's salad selection.

Country Style Pork Chops **\$13.95**
Our country-style thick cut pork is seasoned and seared, then slow-roasted in natural pork gravy with sage, mushrooms and vidalia onions. Served with parsley buttered potatoes, sweet corn, bread & butter and a chef's salad selection.

Game Day Home Run **\$10.95**
Fresh angus cheeseburgers and fresh grilled jumbo hot dogs served with all the fixin's: lettuce, tomatoes, pickles, onions, Dijon mustard, yellow mustard, mayo, ketchup, relish and fresh buns. Includes potato chips and dip, watermelon slices & caramel corn with nuts.

Kentucky Style Fried Chicken **\$10.95**
Chicken marinated in our own chipotle ranch dressing then rolled in seasoned breading, cooked golden brown and juicy. Served with chive whipped potatoes, sweet cornbread & butter, and a chef's salad selection.

Louisiana Fête **\$13.95**
Jambalaya and Creole Chicken: *Jambalaya made from chicken, Cajun sausage and shrimp, fresh peppers, tomatoes and Cajun seasonings. Second entree of Creole chicken served with Cajun rice, bread & butter and a chef's salad selection.*

Roast Pork Loin **\$13.25**
Center cut prime pork loin seared with garlic and herbs then slow-roasted with carrots, onions and potatoes, served in natural pan gravy. Served with bread & butter and a chef's salad selection.

Meat Loaf **\$9.50**
Meat loaf with home-style gravy and mashed potatoes, fresh vegetable, rolls & butter and a chef's salad selection

- Honey Roast Turkey** **\$12.95**
Served with turkey gravy, mashed potatoes, fresh vegetable, rolls & butter and a chef's salad selection.
- Chicken Fried Chicken or Chicken Fried Steak** **\$10.95**
Served with mashed potatoes, country gravy, fresh vegetable, rolls & butter and a chef's salad selection.
- London Broil with Port Shallot Demi-Sauce** **\$14.95**
Tender marinated steak grilled to perfection, sliced and laden with port demi-sauce. Served with roasted red potatoes with caramelized onions, fresh vegetable, rolls & butter and a chef's salad selection.
- Balsamic Herb Roasted Chicken** **\$9.95**
Marinated whole chicken pieces baked to golden brown. Served with garlic parsley buttered potatoes & fresh vegetable, rolls & butter and a chef's salad selection.
- Mesquite Chicken Breast au Naturel Jus** **\$11.95**
Boneless skinless chicken breast marinated and grilled over mesquite chips, served with mushroom brown rice and fresh vegetable, rolls & butter and a chef's salad selection.
- Lemon Tarragon Salmon** **\$16.95**
Seared Atlantic salmon drizzled with lemon tarragon cream accompanied by rice pilaf, fresh vegetable, rolls & butter and a chef's salad selection.
- Lemon Pepper Catfish** **\$13.95**
Fresh southern catfish dredged in lemon pepper seasonings and pan seared, served with Creole rice, fresh vegetable, rolls & butter and a chef's salad selection.
- Slow Roasted Herb Crusted Pork Loin** **\$13.95**
Topped with a brandy peppercorn sauce, served with potatoes Diane, fresh vegetable, rolls & butter and a chef's salad selection.
- Chicken Cordon Bleu** **\$13.95**
Chicken breast stuffed with Swiss cheese and honey ham, rolled in seasoned bread crumbs and baked golden brown. Served in pool of Dijon cream sauce, accompanied by parmigiano roasted potatoes, fresh vegetable, rolls & butter and a chef's salad selection.
- Beef Wellington** **\$16.95**
Tender filet of beef grilled with mushrooms and onions, wrapped in puff pastry and baked golden brown. Served with a red wine demi-glace, roasted herb Yukon gold potatoes, fresh vegetable, rolls & butter and a chef's salad selection.
- Beef Pot Pie or Chicken Pot Pie** **\$10.95**
Tender diced chicken or sirloin and fresh veggies simmered with homemade gravy and potatoes in a flaky crust, chef's salad selection

- Deli Buffet** **\$9.95**
Assorted deli meats (turkey, ham, roast beef, Italian meats), sliced cheeses, lettuce, tomato, onion, pickles, condiments, assorted breads, two chef's salad selections and dessert
- Crab and Shrimp Stuffed Chicken** **\$15.95**
Sautéed crab & shrimp blended with 3 cheeses, green onions, peppers & seasonings. Baked to golden perfection and served with saffron white wine cream sauce, rice pilaf, fresh vegetable, rolls & butter and a chef's salad selection.
- Mediterranean Chicken** **\$13.95**
Chicken breast stuffed with 3 cheeses, peppers, onions, capers, artichokes, prosciutto ham and salami. Baked golden brown and served with red wine mushroom sauce, chive mashed potatoes, fresh vegetable, rolls & butter and a chef's salad selection.
- Tuscan Chicken** **\$13.95**
Grilled breast of chicken topped with a sauté of red onion, tomato, caper, artichoke, fresh garlic and oregano, tossed in chardonnay wine and served with rice pilaf, fresh vegetable, rolls & butter and a chef's salad selection.
- Chicken Florentine** **\$13.95**
Pan seared breast of chicken in a rich and creamy spinach Alfredo served with fettuccine pasta, fresh vegetable, rolls & butter and a chef's salad selection.
- Steak Diane** **\$15.95**
Grilled sirloin steak in a rich velvet sauce of brandy green peppercorns, fresh demi-glace served with roasted potatoes, fresh vegetable, rolls & butter and a chef's salad selection.
- Beef Shish Kabobs and Chicken Shish Kabobs with Saffron Rice** **\$14.25**
Generous sirloin or chicken cubes seasoned and skewered with peppers, onions, tomatoes and mushrooms. Grilled to perfection with natural pan jus and served with saffron rice, rolls & butter and a chef's salad selection.
- Steak au Poivre** **\$15.95**
Chopped steak with a brandy peppercorn sauce, served with parsley buttered potatoes, fresh vegetable, bread & butter and a chef's salad selection.
- Pan Seared Tilapia with Ginger Lime Glaze** **\$16.95**
Served with lime cilantro rice, rolls & butter, fresh vegetable and a chef's salad selection.
- Cornish Game Hen with Apricot Glaze and Wild Rice & Veggies** **\$16.25**
Served with rolls & butter and a chef's salad selection.
- Soup and Mini Sandwiches and Salads** **\$9.95**
*House-made soup: choose from list on page 32
 A plentiful array of meats and cheeses, relishes on mini croissants, petite herb rolls, Panini bread and Focaccia. Served with two chef's salad selections.*

God's Beautiful Southwest

San Jose Beef Burritos & 3-Cheese Enchiladas

\$11.50

Marinated steak, bean & cheese burritos smothered with house-made pork green chili and corn tortillas rolled with 3 cheeses, green chiles, cilantro and green onions, smothered and baked with our house-made Chimayo enchilada sauce. Served with shredded lettuce, sour cream, diced tomatoes, tortilla chips and salsa rojo.

Beef or Chicken Tacos & Chile Rellenos

\$11.95

Shredded beef or chicken, with crisp or soft tortilla shells and fresh roasted chiles stuffed with jack cheese, battered and grilled. Served with pork green chili, pinto beans, tortilla chips, salsa rojo and salsa verde, shredded cheese, shredded lettuce, diced tomatoes, sour cream.

Build Your Own Taco or Burrito Bar

\$10.95

*Seasoned ground beef or shredded chicken, with crisp & soft tortilla shells. Served with refried beans, tortilla chips, salsa rojo and salsa verde, shredded cheese, shredded lettuce, diced tomatoes, sour cream and corn & black bean salad. **Add house-made pork green chili \$6.95/quart***

Build Your Own Taco or Burrito Bar Deluxe

\$12.50

*Marinated sliced steak & shredded chicken, with crisp & soft tortilla shells. Served with refried beans, tortilla chips, salsa rojo and salsa verde, shredded cheese, shredded lettuce, diced tomatoes & sour cream and corn & black bean salad. **Add house-made pork green chili \$6.95/quart***

Pueblo Style Pork Tamales and Chipotle Chicken Burritos

\$11.95

House-made and hand-made pork tamales, served with pork green chili on the side, and fresh grilled chipotle marinated chicken breast rolled with black beans, jack cheese, Baja rice and spices. Served with salsa rojo and salsa verde, tortilla chips, shredded cheese, lettuce, tomatoes and sour cream.

Baja Fish & Shrimp Tacos

\$15.25

Mahi-mahi marinated in garlic, chiles and spices. Shrimp grilled with onions, peppers and tomatoes. Served with soft or crisp taco shells, accompanied by shredded cabbage, shredded lettuce, tortilla chips, salsa rojo and salsa verde, shredded cheese Baja rice and pinto beans.

Grilled Pork Chops Adobo

\$13.95

Country-style pork chops marinated with assorted chiles, honey, garlic and spices, topped with sweet mango glaze and fresh green apple salsa. Served with rice and vegetables, fresh bread & butter and a chef's salad selection.

Yucatan Style Chicken

\$13.95

Whole chicken pieces are marinated Yucatan style with orange, lemon and lime juices, fresh chiles and spices, then grilled to perfection and served with mango and papaya salsa accompanied by corn and black bean salad and fresh bread & butter.

- Red Chili-Crusted Salmon** **\$16.95**
Salmon fillets are lightly crusted in ground fresh assorted red chiles and spices, pan seared, served in a pool of cool refreshing yellow pepper sauce for contrast. Served with veggie rice, fresh bread & butter and a chef's salad selection.
- Grilled Chipotle Tilapia Fillets** **\$15.95**
Grilled tilapia, basted with chipotle honey glaze and served with mango salsa, veggie rice, a chef's salad selection and fresh bread & butter.
- New Mexico-Style Barbecued Salmon** **\$16.95**
Salmon fillets grilled and basted with New Mexico barbecue sauce served with Southwest potato salad, bread & butter and a chef's salad selection.
- Honey Grilled Tuna Steaks** **\$19.95**
Served in pool of saffron lemon cream sauce, accompanied by veggie rice, bread & butter and a chef's salad selection.
- Paella Valencia** **\$19.95**
This traditional seafood dish is prepared with shrimp, clams, mussels, scallops, white fish, and crab all simmered together with saffron rice, tomatoes, garlic and spices. If you've never tried this one, you're really missing out! Served with fresh bread & butter and a chef's salad selection.
- Adobe Beef and Chicken Fajitas** **\$13.95**
Grilled marinated steak and grilled chicken breast, served with peppers, onions, lettuce, shredded cheese, sour cream and warm tortillas. Served with salsa rojo, salsa verde, tortilla chips, pinto beans and Baja rice.
- House-Made Tamales with Pork Green Chili and Flour Tortillas** **\$8.95**
Served with shredded cheese, lettuce, salsa rojo and salsa verde, sour cream, tortilla chips with salsa rojo and a chef's salad selection.
- Chicken Enchiladas** **\$9.95**
Shredded chicken, cheese and green chiles rolled in corn tortillas, baked with our house-made Chimayo enchilada sauce. Served with lettuce, sour cream, diced tomatoes, tortilla chips and salsa rojo and a chef's salad selection.

New York, Italian Style

New York Style Pizza

Extra large 18" pizza cut in 8 large slices. \$18 per pie with up to 2 toppings. Additional toppings \$.90 each. Toppings to choose from: pepperoni, sausage, extra cheese, mushrooms, green chiles, onions, bell peppers, hamburger, grilled chicken, tomatoes, ham, pineapple, Cajun sausage, salami, or jalapenos.

Add chef salad selection for \$2.50 per person.

Add chicken wings mild, hot or bbq with ranch or blue cheese dressing and celery sticks at \$8.50/dozen.

Goomba Pasta Fiesta

\$11.95

Spaghetti, meatballs & Italian sausage marinara and baked jumbo shells stuffed with ricotta and 3 cheeses, topped with basil cream and provolone cheese, baked to golden brown. Served with cheesy garlic bread and a chef's salad selection.

Alfredo Pasta and Chicken Parmigiano

\$11.25

Chicken breast with home-made marinara, topped with provolone and parmigiano cheese, baked to perfection. Pasta tossed in rich cream Alfredo sauce. Served with garlic bread and a chef's salad selection.

Chicken Pasta Primavera in a White Wine Cream Sauce

\$10.95

Grilled breast of chicken julienned and sautéed with carrots, broccoli, cauliflower, tomato and peppers in a white wine cream sauce, tossed with bowtie pasta. Served with a chef's salad selection and bread & butter.

Seafood Pasta

\$15.25

Shrimp, scallops, crab & clams in a white herb garlic butter sauce tossed with pasta. Served with fresh vegetable, bread & butter and a chef's salad selection.

Leaning Tower of Lasagna

\$13.95

One full pound lasagna, beef and sausage layered with rich provolone, mozzarella, ricotta, parmigiano, lasagna noodles and home-made marinara sauce, baked to perfection. Served with cheesy garlic bread and chef's salad selection.

Vodka Cream Penne Pasta

\$12.95

Pasta with a classic Italian pasta sauce made with tomatoes, onions, garlic, cream and a touch of vodka and basil, with your choice of grilled seasoned chicken breast strips or Italian sausage or meatballs. Served with Caesar salad and cheesy garlic bread.

Chicken or Pork Piccata

\$11.95

Lightly seasoned and pan seared golden brown, deglazed with white wine, lemon capers and fresh parsley whole butter. Served with linguini, fresh vegetable, rolls & butter, and a chef's salad selection.

What a Wonderful World

Gyros and Chicken Souvlaki

\$10.95

Lamb and beef gyro meat grilled and served with tzatziki sauce, lettuce, tomatoes, and onions with warm pitas. Second entrée of chicken breast strips marinated with lemon and fresh oregano, grilled golden brown. Includes a chef's salad selection.

Chicken Tikka Masala

\$13.95

Chunks of tender chicken marinated in spices, baked and served in masala sauce. Accompanied by basmati rice, naan bread, fresh vegetable and a chef's salad selection.

Corned Beef & Cabbage

\$10.95

Served with parsley buttered potatoes, fresh vegetable, rolls & butter and a chef's salad selection.

Sweet & Sour Chicken and Beef & Broccoli

\$11.95

Served with crab cheese wontons, steamed rice, and a chef's salad selection.

Szechwan Shrimp & Vegetables and Mu Shu Pork

\$12.95

Served with rice noodle salad and fried rice.

Kung Pao Chicken

\$11.95

Stir-fried veggies, eggrolls, lo mein noodles and a chef's salad selection.

Red Curry Mango Chicken Stir Fry

\$11.95

Served with rice noodle salad and crab wontons.

German Pork Schnitzel or Chicken Schnitzel

\$12.95

Served with pan gravy, German potato salad, braised red cabbage, chef's salad selection and rolls & butter.

God's Green Earth
(Vegetarian Buffets)

Pasta Primavera in a White Wine Cream Sauce **\$10.95**
Carrots, broccoli, cauliflower, tomato and peppers julienned and sautéed in a white wine cream sauce, tossed with bowtie pasta. Served with bread & butter and a chef's salad selection.

Eggplant Parmigiano with Alfredo Pasta **\$11.95**
Seasoned and lightly breaded eggplant, topped with house-made marinara, provolone and parmigiano cheese, baked to perfection. Pasta tossed in rich cream Alfredo sauce. Served with garlic bread and a chef's salad selection.

Vodka Cream Penne Pasta and Vegetarian Napoleon **\$13.95**
Penne pasta with a classic Italian pasta sauce made with tomatoes, onions, garlic, whipping cream with a touch of vodka. A tower of thick sliced veggies and buffalo mozzarella drizzled with balsamic vinaigrette. Served with cheesy garlic bread and a chef's salad selection.

3-Cheese Enchilada and Chile Relleno Buffet **\$11.95**
Corn tortillas rolled with 3 cheeses, green chiles, cilantro and green onions, smothered then baked with our house-made Chimayo enchilada sauce. Fresh roasted chiles stuffed with jack cheese, battered and grilled. Served with pinto beans, corn chips, salsa rojo and salsa verde, shredded cheese, shredded lettuce, diced tomatoes and sour cream.

Grilled Eggplant Stacks with Pesto & Buffalo Mozzarella **\$13.25**
Thick slices of eggplant grilled then stacked with buffalo mozzarella slices and drizzled with fresh pesto sauce. Served with garlic bread and a chef's salad selection.

Grilled Polenta **\$10.95**
Grilled polenta cakes topped with roasted peppers and jack cheese, served with roasted pepper and tomato coulis and a chef's salad selection.

Of Land and Sea **(Combination Buffets)**

London Broil with Port Shallot Demi-Sauce and Grilled Salmon **\$18.95**

Tender marinated steak grilled to perfection, sliced and laden with port demi-sauce. Grilled Atlantic salmon fillets. Served with roasted red potatoes with caramelized onions, veggies, rolls & butter, chef's salad selection.

Chicken Cordon Bleu and London Broil with Port Shallot Demi-Sauce **\$17.95**

Chicken breast stuffed with Swiss cheese and honey ham, rolled in seasoned bread crumbs and baked golden brown, served in pool of Dijon cream sauce. Tender marinated steak grilled to perfection, sliced and laden with port demi-sauce. Accompanied by parmigiano roasted potatoes, fresh vegetable, rolls & butter and a chef's salad selection.

Grilled Tilapia Fillets and Chicken Cordon Bleu **\$19.75**

Grilled tilapia, basted with chipotle honey glaze, served with mango salsa. Chicken breast stuffed with Swiss cheese and honey ham, rolled in seasoned bread crumbs and baked golden brown, served in pool of Dijon cream sauce. Served with rice pilaf, fresh vegetable, rolls & butter and a chef's salad selection.

Tuscan Chicken and London Broil with Port Shallot Demi-Sauce **\$17.50**

Grilled breast of chicken topped with a sauté of red onion, tomato, caper, artichoke, fresh garlic and oregano, tossed in chardonnay wine. Tender marinated steak grilled to perfection, sliced and laden with port demi-sauce. Accompanied by whipped potatoes, fresh vegetable, bread & butter and a chef's salad selection.

Slow Roasted Herb Crusted Pork Loin and Lemon Tarragon Salmon **\$17.95**

Slow roasted herb crusted pork loin topped with a brandy peppercorn sauce. Seared Atlantic salmon drizzled with lemon tarragon cream. Served with garlic parsley buttered potatoes, fresh vegetable, rolls & butter and a chef's salad selection.

Slow-Roasted Prime Rib and Grilled Salmon Fillets **\$24.95**

Slow-roasted prime rib served with horseradish and au jus. Grilled Atlantic salmon fillets. Served with garlic mashed potatoes, fresh vegetable, bread & butter and a chef's salad selection.

Grilled New York Strip Steak and Catfish with Lemon Dill Sauce **\$21.95**

New York strip grilled to perfection and fresh Southern catfish drizzled with lemon dill sauce. Served with Creole rice, fresh vegetable, rolls & butter and a chef's salad selection.

Shrimp Scampi and Slow-Roasted Prime Rib **\$23.95**

Succulent jumbo shrimp sautéed with garlic, fresh herbs & lemon and slow-roasted prime rib served with horseradish and au jus. Served with buttered linguini pasta, fresh vegetable, bread & butter and a chef's salad selection.

Bountiful Barbecues

Each bountiful barbecue offering includes: Cookies or Brownies and Iced Tea & Lemonade disposables (plates, cups, napkins & utensils) and salt & pepper.

Minimum Order 10 persons

Old-Fashioned American Barbecue

\$12.50

Fresh grilled angus cheeseburgers, all beef jumbo hot dogs, tasty bratwurst, served with all the fixin's: fresh buns and sliced cheese, lettuce, tomatoes, pickles, onions, jalapeños, yellow mustard, Dijon mustard, mayo, ketchup, relish & sauerkraut. Side selections include House-Made potato chips and dip, watermelon slices, caramel corn with nuts

Best of the West Barbecue

\$13.50

Sliced slow-roasted beef brisket & Smoky Mesquite Grilled Chicken basted with our signature honey chipotle barbecue sauce. Served with sliced hoagie rolls, old-fashioned potato salad, slow-baked beans

Southern Barbecue

\$13.50

Country style BBQ ribs basted with our signature honey chipotle barbecue sauce and smoky mesquite grilled chicken thighs, drumsticks, wings and breasts. Served with herbed potato salad, chef's fresh creamy coleslaw, and slow-baked beans

Rocky Mountain Barbecue

\$14.25

Sliced slow-roasted barbecue beef brisket seasoned with our dry barbecue rub, barbecue grilled chicken thighs, drumsticks, wings and breasts basted with our signature honey chipotle barbecue sauce, and barbecue smoked sausage glazed with chipotle barbecue sauce, served with sliced hoagie rolls, jalapeños, pickles, onions and extra barbecue sauce. Sides include herb Dijon potato salad, chef's fresh creamy coleslaw, slow-baked beans, watermelon slices.

South of the Border Barbecue

\$13.50

Grilled marinated, & sliced carne asada beef and pollo loco chicken marinated and slow cooked in our signature chipotle sauce, then shredded. Served with corn and flour tortillas, shredded lettuce, sour cream, guacamole, diced tomatoes, diced onions, shredded cheese, jalapeños, limes, cilantro & freshly made salsas. Sides included are trio salsas (Pico de Gallo, Salsa Tomatillo, Salsa Rojo) with house-made tortilla chips, pinto beans, and Baja Rice

Hawaiian Barbecue

\$14.25

Pulled roast pork with our blended sweet, tangy, spicy Hawaiian barbecue sauce and grilled chicken with mango papaya relish. Sides include white & wild rice with stir fried macadamia nuts and sweet onions, grilled veggies, luscious Hawaiian luau salad (chunks of luscious fruit mixed with a sweet, tangy Hawaiian dressing) tossed greens with tropical fruits, red onions and candied nuts with Hawaiian ginger dressing and assorted rolls and honey butter

Create Your Own Bountiful Barbecue

Minimum Order 10 persons

Create your own bountiful barbecues include:

*3 mouth-watering sides, 1 delicious dessert,
refreshing iced tea and lemonade,
disposables (plates, cups, napkins & utensils),
salt & pepper and appropriate condiments*

Per Person Price	10-99 Guests	100-199 Guests	200-499 Guests	500+ Guests
1 Meat	\$12.50	\$11.50	\$11.00	\$10.50
2 Meats	\$13.50	\$12.50	\$12.00	\$11.50
3 Meats	\$14.50	\$13.50	\$13.00	\$12.50

Children 3 years to 11 years, \$7.50Each

Choose From

Sliced Slow-Roasted Beef Brisket

Smoky Mesquite Grilled Chicken

Country Style Barbecue Ribs

Honey Chipotle Barbecue Grilled Chicken

Tender, juicy chicken basted with our signature honey chipotle barbecue sauce

Hawaiian Pulled Pork

Pulled roast pork served with our blended sweet, tangy, spicy Hawaiian barbecue sauce

Beef and Chicken Shish Kabobs

Generous sirloin or chicken cubes seasoned and skewered with peppers, onions, tomatoes and mushrooms, grilled to perfection

Yucatan Chicken

Whole chicken pieces are marinated Yucatan-style with orange, lemon and lime juices, fresh chiles and spices, then grilled to perfection and served with mango and papaya salsa

Italian Beef

Slow roasted beef with spices and au jus, sliced thin. Served with Italian bread.

Grilled Barbecue Smoked Sausage

Fresh Grilled Angus Cheeseburgers, All Beef Jumbo Hot Dogs or Tasty Bratwurst

Jumbo Buffalo Chicken Wings (mild, hot or barbecue)

Create Your Own Bountiful Barbecue Continued

Add \$6.50 per person per item to the menu price for:

Grilled Marinated Ribeye Steaks

New Mexico-Style Barbecued Salmon

Salmon filets grilled and basted with our New Mexico-style barbecue sauce

Baja Fish & Shrimp Tacos

Mahi-mahi marinated in garlic, chiles and spices plus shrimp grilled with onions, peppers and tomatoes. Served with soft or crisp taco shells, accompanied by shredded cabbage, shredded lettuce & shredded cheese

CHOOSE 3 SIDES:

(other selections are available – some may be an additional charge)

Potato Salad

Old-Fashioned, German, Dijon, mustard, herbed, herbed Dijon

Chef's Fresh Coleslaw

Asian or creamy

Slow-Baked Beans

Pinto Beans

Fruit Salad

An array of fresh watermelon, cantaloupe, honeydew, strawberries and seasonal fruits & berries

Tossed Salad

Light Summer Pasta Salad

Pasta tossed with spinach, tomatoes, artichokes, olives, fresh red peppers, green onions, olive oil & fresh basil

Macaroni Salad

Tomato Cucumber Salad

7 Bean Salad

Trio Salsas (Rojo, Tomatillo, Pico de Gallo) with House-made Tortilla Chips

House-Made Potato Chips with Ranch Dip

Grilled Corn on the Cob

CHOOSE 1 DESSERT:

Fresh Baked Mega Cookies

Fresh Baked Brownies

Watermelon Slices

Home-Style Fruit Cobbler (Peach or Apple)

We can work with you to design menus for any occasion. Ask for detailed selections of hors d'oeuvres and desserts.

Below are samples of some of the items available, including a High Tea menu

*Hors d'Oeuvres are priced by each unless otherwise stated
Most items can be presented as stations or Butler Passed.*

Seafood Hors d'Oeuvres

20 person minimum, per hors d'oeuvres

Crab Wontons	\$2.75
<i>Made with cream cheese, green onion, and sweet sake. Served with oriental dipping sauce.</i>	
Louisiana Style Mini Crab Cakes	\$2.95
<i>With Cajun tartar sauce and lemons</i>	
Cheesy Crab Fondue	\$3.25
<i>Served with French breads and crackers</i>	
Crab-Stuffed Mushrooms	\$2.75
Shrimp Cocktail	\$15.25 doz.
<i>Jumbo shrimp served with cocktail sauce and lemons</i>	
Jumbo Sea Scallops	\$2.95
<i>Wrapped in bacon with ginger-garlic glaze</i>	
Jumbo Prawn Skewers	\$2.95
<i>Scampi style – garlic white wine, green onions, tomatoes and mushrooms</i>	
Coconut Shrimp	\$2.95
<i>Jumbo shrimp breaded in coconut flakes and seared golden brown, served with orange plum dipping sauce</i>	
Lobster & Avocado Cocktail Shooters	\$4.25
<i>Decadent lobster, fresh avocado, horseradish, watercress, tarragon and spices served in shot glasses</i>	
Oysters on Half Shell	Market Price by the Dozen
<i>Served with cocktail sauce, horseradish and lemons</i>	

Clams on Half Shell **Market Price by the Dozen**
Served with cocktail sauce, horseradish and lemons

Steamed New Zealand Greenlip Mussels **Market Price by the Dozen**
Mussels are steamed with white wine, butter, garlic and sweet onions. Served with lemons and garlic bread.

Cajun Crawfish Boil **Market Price by the Dozen**
Crawfish boiled with Cajun spices, peppers, sweet onions and butter. Served with lemons and garlic bread.

Mini Shrimp Salad Tartlets **\$2.75**
Shrimp salad in flaky phyllo pastry cups

Petite Ahi Tuna Tacos **\$4.50**
Seared Ahi Tuna, napa cabbage and fresh mango ancho cream served in a crispy mini taco shell

Rocky Mountain Smoked Trout Chevrons **\$3.25**
On Udi's Black Bread with horseradish cream, lemon and crispy onions

Beef, Pork & Poultry Hors d'Oeuvres
20 person minimum, per hors d'oeuvres

Petite Cocktail Sandwiches **\$3.75**
A plentiful array of meats and cheeses, relishes on mini croissants, herb rolls, Panini bread and Focaccia, served with appropriate condiments

Antipasta Display **\$4.95**
Meats and cheeses, assorted vegetables and olives, with sliced breads and assorted crackers

Mini Sicilian Tartlets **\$2.95**
Select Italian sausage is braised with sweet onions, pine nuts and seasonings, then gently tossed with Romano and Parmigiano, all stuffed in light flaky pastry shells and topped with smoky provolone cheese

Honey Bacon Jalapeños **\$2.75**
Choice jalapeños roasted and stuffed with our signature honey jack cheese and wrapped with hearty bacon slices and grilled to perfection

The French Connection Display **\$9.50**
40 person minimum
An array of pâtés to include but not limited to pork pâté with truffles, chicken and port wine pâté, "pâté du jardine" (vegetable pâté), pork and rabbit pâté with cognac, served with chopped egg, capers, red onions and crackers

Roasted Duck a l'Orange Salad	\$3.25
<i>Roasted duck with cranberries and toasted pecans served in a golden baked phyllo cup</i>	
Mad Hatter Caprices	\$3.25
<i>Tender sliced beef drizzled with balsamic truffle glaze topped with crispy onions atop a sourdough crostini with gorgonzola spread and roma tomatoes</i>	
Chicken Tikka Masala Spoons	\$3.95
<i>Plump and juicy grilled chicken marinated in yogurt and Indian spices then simmered with spiced tomato cream served over aromatic basmati rice and Indian flat chip kites</i>	
Assorted Cheeses & Meats Tray	\$4.50
<i>Assorted cubed meats & cheeses garnished with seasonal berries</i>	
Mini Mesquite Chicken & Apple En Croute	\$2.50
<i>Grilled mesquite chicken breast blended with dill havarti cheese, green apples, wrapped in puff pastry and rolled in crushed almonds</i>	
Mini Beef Wellingtons	\$2.95
<i>Tender beef grilled and topped with mushroom and onion red wine duxelle and wrapped in puffed pastry, then baked golden brown</i>	
Mini Beef Empanadas	\$2.75
<i>Grilled steak mixed with jack cheese, cilantro, green chiles and spices, folded in flaky crust. Baked golden brown, served with fresh salsa rojo or salsa verde</i>	
Shredded Chicken Empanadas	\$2.75
<i>Grilled chicken breast mixed with onion, chiles, jack cheese and spices. Served with salsa rojo or salsa verde</i>	
Colorado Lamb & Cheese Quesadillas	\$3.95
<i>Served with apple mint salsa</i>	
Grissini with Prosciutto, Boursin Cheese & Arugula	\$2.95
Cheeseburger Sliders	\$3.95
<i>Petite cheeseburgers served with onion, lettuce, tomato, ketchup, & mustard on the side</i>	
Spicy Duck and Pear Wontons	\$2.95
<i>Served with spicy orange dipping sauce</i>	
New Mexico Pork Skewers	\$2.75
<i>Strips of pork marinated in green chiles, garlic and spices, served with salsa rojo</i>	
Yucatan Chicken Skewers	\$2.75
<i>Chicken marinated in orange and lime with spices, grilled to perfection, served with mango tomatillo salsa</i>	

<i>Vietnamese Beef Satay</i>	\$2.75
<i>Tender beef marinated in ginger, garlic and chiles, soy and honey. Served with a cilantro-mint rice wine dipping sauce</i>	
<i>Grilled Italian Sausage & Peppers Skewers</i>	\$2.75
<i>Served with marinara sauce for dipping</i>	
<i>Mini Reuben Sandwiches</i>	\$2.75
<i>Mini cocktail rye with corned beef, sauerkraut, Swiss cheese, Thousand Island dressing</i>	
<i>Best of Colorado Slider Station</i>	\$6.95
<i>Field Chef is optional for this station</i>	
<i>Colorado raised beef tenderloin & slow roasted pork tenderloin sliced on site to order. Build delicious sliders atop locally baked silver dollar sized slider buns and top with chipotle crema, local microgreens and caramelized onions, and chipotle peach chutney</i>	
<i>Swedish Meatballs</i>	\$2.25
<i>Served in a creamy mushroom Madeira sauce</i>	
<i>Piggies in Blankets</i>	\$1.75
<i>Cocktail wieners wrapped in pastry. Served with barbecue sauce and spicy mustard</i>	
<i>Buffalo Jumbo Chicken Wings</i>	\$8.50doz.
<i>Mild, hot or barbecue. Served with ranch or blue cheese, celery and carrots</i>	
<i>Mini Chicken Cordon Bleu Puffs</i>	\$2.75
<i>Diced chicken mixed with ham and Swiss cheese and green onions, wrapped in puff pastry, baked golden brown, served with Dijon cream</i>	
<u><i>Vegetarian Hors d'Oeuvres</i></u>	
<i>20 person minimum, per hors d'oeuvres</i>	
<i>Fruit Palm Tree of Life</i>	\$4.25
<i>50 person minimum</i>	
<i>Stunning palm tree made from pineapples and decorated with cubes of watermelon, cantaloupe, honeydew, strawberries and exotic seasonal fruit and jumbo marshmallows, picked and ready for dipping in our signature chocolate fondue, wild berry sauce and caramel dip</i>	
<i>Fresh Fruit of Life Display</i>	\$3.95
<i>An array of fresh seasonal fruits served with caramel dip, berry sauce and chocolate sauce</i>	
<i>Fresh Bountiful Vegetable Tray</i>	\$2.50
<i>Served with ranch dip or French onion dip</i>	

Hot Artichoke and Spinach Dip	\$2.75
<i>A blend of cream cheese, Swiss and Romano cheeses and seasonings. Served with bread and crackers for dipping</i>	
Asparagus, Wild Mushroom, & Mozzarella Bruschetta	\$2.95
<i>The freshest local ingredients atop lightly toasted artisan sourdough with a citrus glaze</i>	
Wild Mushroom & Heirloom Tomato Coulis Tartlets	\$2.75
<i>Delicate phyllo pastry tart shells filled with sautéed local shallots & mushrooms topped with Colorado Proud artisan cheese, heirloom tomato coulis, and garnished with microgreens</i>	
Whole Baked Brie	\$2.65
<i>30 person minimum</i>	
<i>Brie is topped with sautéed apples and walnuts or raspberries and almonds, wrapped in puff pastry and baked golden brown. Served with assorted crackers</i>	
Mini Baked Brie	\$2.95
<i>Topped with sautéed apples and walnuts or raspberries and almonds, wrapped in puff pastry and crusted with nuts.</i>	
Butternut Squash Soup Shooters	\$2.95
<i>Perfectly ripened creamy butternut squash soup swirled with chive crema</i>	
Campania Caprese	\$3.00
<i>Vine ripened yellow and red tomatoes, layered between fresh Buffalo mozzarella cheese and fresh sweet Italian basil. Served on crisp garlic crostini slices. Finished with balsamic syrup.</i>	
Mini Chive Pear Potatoes	\$2.95
<i>Creamy potatoes shaped like a pear are rolled in fresh almond crumbles then baked to perfection and topped with chives</i>	
Mini Polenta Cakes	\$2.95
<i>Grilled polenta is topped with roasted peppers and jack cheese, served with roasted pepper and tomato coulis</i>	
Classic Deviled Eggs	\$10.50 doz.
Cheese and Fruit Display	\$4.25
<i>Assorted cheeses garnished with fresh seasonal berries & grapes, served with crackers</i>	
Asparagus, Edamame, & Mozzarella Bruschetta	\$2.95
<i>The freshest local ingredients atop lightly toasted artisan sourdough with a citrus glaze</i>	
Gazpacho Shooters	\$2.75

Artichoke Frittas	\$2.95
<i>Artichoke hearts are rolled in seasoned bread crumbs and Parmigiano cheese and cooked golden brown. Served with lemon-dill dipping sauce</i>	
Fig & Gorgonzola Crostini with Honey	\$3.25
Toasted Butternut Squash Ravioli with chive Cream	\$2.75
Spinach & Goat Cheese Tartlets	\$2.75
<i>Delicate phyllo cups filled with goat cheese and spinach with a hint of nutmeg garnished with dried cranberries</i>	
Mini Relleno Poppers	\$2.75
<i>Hatch chiles mixed with cheddar and jack cheese, green onion and spices, wrapped in a crispy shell and served with salsa rojo</i>	
Chips and Trio Salsas	\$2.75
<i>House-made tortilla chips served with pico de gallo, salsa rojo and salsa verde</i>	
Hummus with Pita Chips and Bagel Chips	\$3.25
7-Layer Dip	\$3.95
<i>Layers of refried beans, sour cream, cheese, guacamole, tomatoes, green onions, black olives. Served with homemade tortilla chips.</i>	
Artichoke Parmesan Crostini	\$2.95
Grape Tomatoes and Mozzarella Skewers	\$2.75
<i>With basil pesto dipping sauce</i>	
Chiles con Queso Dip and Fresh Tortilla Chips	\$3.25

High Tea

***\$19.95 per person
Minimum 20 persons***

Assorted Mini Muffins and Tea Breads

May include blueberry, banana walnut, lemon poppy, cranberry, apple, pumpkin, zucchini

Mini Tea Cookies

Snicker doodles, oatmeal raisin, gingersnaps, lemon tea cookies, shortbread cookies

Mini Scones

*Cranberry orange, apricot, lemon scones
Served with lemon curd, Devonshire cream*

Tea Sandwiches

*Cucumber & watercress on white bread with herb cream cheese
Smoked trout on rye bread with horseradish cream
Chicken salad with currants on herb bread
Shrimp salad on toast points*

Fresh Fruit of Life Display

*An array of fresh seasonal fruits
served with caramel dip, berry sauce and chocolate sauce*

Assorted Hot Teas

*Including but not limited to
English Breakfast, Earl Grey, Black Tea, Mandarin Spice*

Desserts

CW Signature Cakes & Tortes

12 person minimum, prices are per person. All cake orders must be placed 48 hours in advance. Custom cakes may require more notice.

Midnight Chocolate Cake	\$3.50
<i>Sinful dark velvety chocolate layer cake with cream cheese and chocolate shavings</i>	
Lemon Bundt Cake	\$2.75
<i>Lightly lemony, buttery cake dusted with powdered sugar or topped with berries</i>	
Death by Chocolate	\$3.95
<i>Several different chocolates blended into rich layer cake. From dark to white, this cake covers it all</i>	
Black Forest Cake	\$3.75
<i>Devil's food cake soaked in kirsch, layered with cherries, piped with whipped cream</i>	
Leahpalooza Cake	\$4.25
<i>Moist vanilla cake with fresh raspberries baked inside. Filled with a light raspberry cream wrapped with vanilla whipped frosting, then topped with a beautiful array of glazed fresh strawberries, raspberries, kiwis, mandarin oranges and blackberries.</i>	
Gingerbread Cake with Lemon Sauce	\$2.75
<i>Rich gingerbread cake topped with a smooth lemon sauce</i>	
Carrot Cake	\$3.25
<i>Rich cream cheese frosting</i>	
Red Velvet Cake	\$3.25
<i>Festive, moist, flavorful cake with rich cream cheese frosting</i>	
Neapolitan Cake	\$3.25
<i>Layers of vanilla and chocolate cake with a light strawberry filling, chocolate frosting and chocolate flakes</i>	
Cookies n Cream Cake	\$3.25
<i>A layer of white cake plus a layer of chocolate cake, with a light Oreo® cream filling, topped with Oreo® cookie pieces</i>	
Cheesecake	
White Chocolate Raspberry	\$4.00
New York	\$3.75
Oreo	\$3.95
Vanilla Cream Fruit Torte	\$3.95
<i>Pizza style torte with vanilla cream and fresh seasonal fruit for the lighter side</i>	
Mocha Torte	\$3.25
<i>Coffee and chocolate rich cake layered with mocha cream and chopped walnuts</i>	
Pound Cake with Berries & Cream	\$3.25
Chef's Choice Cupcakes	\$2.50 ea
Custom Cupcakes	Starting @ \$2.50 ea

Sheet Cakes

Half Sheet Cake Single Layer (serves 36-54)

Starting @ \$49.95

Full Sheet Cake Single Layer (serves 64-96)

Starting @ \$62.95

CW Signature Pies

8 person minimum, prices are per person

Mountain High Apple Pie

\$2.95

Mixture of tart and sweet apples piled high in a flaky crust

Cherry Cranberry Pie

\$3.25

Dark cherries mixed with tart cranberry sauce in a flaky crust and iced with almond slivers.

Peach Pie or Blueberry Pie

\$3.00

Fresh juicy peaches or succulent blueberries piled high in a flaky crust, baked to golden brown

Mixed Berry Pie

\$3.25

Mixed seasonal berries piled high in a flaky crust, baked to golden brown

Old Fashioned Pumpkin or Sweet Potato Pie

\$2.75

Velvety smooth lightly spiced pie piped with farm fresh whipped cream

Caramel Pecan Pie

\$3.25

Caramel and pecans in a flaky crust

Coconut Cream Pie

\$3.50

Smooth & creamy coconut cream topped with fresh whipped cream and toasted coconut.

Home-Style Fruit Cobbler

\$2.75

Seasonal Whole Pies are Available. Orders must be placed 48 hours in advance

CW Desserts - 10 person minimum

Tiramisu

\$3.25

Baklava

\$3.00

Individual Chocolate Raspberry Mousse Tart

\$2.75

Assorted Brownies

\$1.95

Mega Cookies

\$1.75

Chocolate Dipped Strawberries

\$2.00 ea

Tuxedo Strawberries

\$2.75 ea

Variety Dessert Bars

\$3.25

Cream Puffs and Éclairs

\$2.50

Italian Canoli

\$3.00

Petite Desserts

\$2.95

Chef's Selection Dessert

Add Chef's Selection Dessert to any order for \$2.50 per person. Selections may include an assortment of anything from our menus or a special creation from our Pastry Chefs.

Wedding Cakes & Custom Cakes

Let CW Bakery help put your signature on your custom cake. Our team will work with you to create your perfect cake. All of our custom cakes are one-of-a kind and designed specifically for you. From flavors to colors, flowers and designs, we will make your sugar vision come to life.

Pricing is determined by a number of criteria. Labor involved, complexity of detail, flavor, size and decorations all play a part in how much your cake will cost. Cakes are priced per cake, not per person.

It's important to book your cake early. Most cakes require extensive planning. If at all possible and for maximum results, please try to book your cake 3 months prior to your delivery date. To ensure quality of presentation and attention to detail, we only book a certain number of cakes per week. Call to find out if we are available to create your masterpiece, as we will work in last-minute orders if we are able.

A la Carte

Minimum order of 10 guests

When substituting for like item on buffet menu (except bbq packages), no additional charge

When ordering for an additional side with a buffet, items are \$2.50 per person

Some substitutions are subject to additional charges ()*

Starches

Baked Potato

Baked Beans

Black-eyed Peas

Garlic or Herb Mashed Potatoes

Potatoes Diane

Chive Mashed Potatoes

Au Gratin Potatoes

Scalloped Potatoes

Whipped Sweet Potatoes

Rice Pilaf

Wild Rice

Cheese Broccoli Rice

Tomato-Basil Rice

Coconut Basmati Rice

Orzo

Buttered Egg Noodles

White Cheddar Macaroni & Cheese

Roasted Red Potatoes

Gnocchi

Almond Pear Potatoes

Mushroom Brown Rice

Saffron Rice

Potato Cakes

Risotto Cakes

Cilantro Lime Rice

Baja Rice

Vegetables

German Blend Vegetables

Ratatouille

Broccoli with Cheese Sauce

Green Beans Amandine

Succotash

Spaghetti or Acorn Squash

Broccoli with Hollandaise

Asparagus when available, market price

Grilled Zucchini or Summer Squash

Stuffed Tomatoes

Stuffed Zucchini Boats

Roasted Eggplant

Tomato Gratin

Stir Fried Vegetables

California Medley

Roasted Corn

Chef's Salad Selections

Mandarin Spinach
Asian Rice Noodle
Asian Slaw
Cole Slaw
Pasta
Potato (Regular or German)
Tabouleh
Corn and Black Bean
Orange-Fennel
Lo Mein
Antipasto
Tomato-Cucumber
Walnut, Pear and Peaches
Couscous
Carrot, Pineapple and Raisin

*Tortellini**
Marinated Mushroom
Portobello & Roasted Red Pepper
*Tarragon Chicken**
*Chicken Curry**
*Beef Fajita**
*Lemon Dill Seafood**
*Artichoke-Crab**
Tomato & Mozzarella
Artichoke Mushroom
Fruit Salad
Fruit Cocktail
Greek Pasta
Beet Salad
Veggie Explosion *\$2.95 per person

Soups \$3.25 per person

New England Clam Chowder
Chicken Noodle Soup
Cheddar Baked Potato Chowder
Chicken Minnesota Wild Rice
French Onion
Minestrone
Beef & Barley Shrimp Bisque
White Bean & Chicken
Black Bean Chili

Chicken Dumpling
Chicken Green Chili
Creamy Mushroom
Baked Ham & Bean
Broccoli Cheese
Tortilla Soup
Chicken Gumbo
Tomato Florentine
Vegetable Medley

Rentals

China, Silverware & Glassware

<i>Ivory China 6" Plate</i>	\$0.52	<i>9 oz. Water Goblet</i>	\$0.52
<i>Ivory China 10" Plate</i>	\$0.52	<i>6 oz. Wine Glass</i>	\$0.52
<i>Clear 6" Salad Plate</i>	\$0.52	<i>12 oz. Beer Pilsner</i>	\$0.52
<i>Stainless Steel Dinner Knife</i>	\$0.50	<i>4 oz. Rocks Glass</i>	\$0.52
<i>Stainless Steel Dinner Fork</i>	\$0.50	<i>Champagne Flute</i>	\$0.55
<i>Stainless Dessert/Salad fork</i>	\$0.50	<i>Coffee Cup</i>	\$0.55
<i>Stainless Teaspoons</i>	\$0.50	<i>Coffee Saucer</i>	\$0.52

China Package One:

Place setting including dinner and dessert plates, dinner and dessert forks, knife, & water goblet **\$3.00**

China Package Two:

Place setting including salad, dinner and dessert plates, salad, dinner and dessert forks, knife, teaspoon, water goblet **\$3.50**

China Package Three:

Formal place setting including dinner and dessert plates, salad plate, bread & butter plate, salad, dinner and dessert forks, knife, teaspoon, coffee cup & saucer, and water goblet **\$5.20**

Glassware Package One:

Beer and wine glassware to include wine glasses & beer pilsners **\$1.00**

Glassware Package Two:

Beer and wine glassware to include wine glasses, beer pilsners & champagne flutes **\$1.52**

Glassware Package Three:

*Full bar glassware, including wine glasses, beer pilsners, rocks glasses, martini **OR** margarita glasses and water goblets* **\$3.25**

Bar Set Up Package:

Includes disposable cups, disposable napkins, beverage display tubs, stir sticks, bottle openers, cork screws, and all other needed bar tools plus ice **\$2.50**

Bar Mixers/Garnish Package

Includes sodas, ginger ale, soda water, cranberry juice, grapefruit juice, tonic, sweet & sour, tomato juice, lemons, limes, olives, pearl onions, maraschino cherries **\$2.95**

Disposables:

High quality disposables are included with every order. Upgraded disposables available:

Clear plastic or black plastic plates

Market Price

Compostable disposables

No charge

Specialty or themed plates & napkins

Starting at \$1.50 per person

Linens: We keep a stock of linens. If we do not have what you want, we are happy to coordinate additional rentals through our industry partners.

***Additional rentals available: grills, tents, tables,
chocolate fountains, champagne fountains, themed event décor, and much more!***

Service Staff, Bartenders & Field Chefs available at \$18 per hour per staff member

Event Managers & Captains available at \$20 per hour

Culinary WAVE

Inspired by the Living Water

Ordering, delivery, pricing and cancellation policies:

- 🌍 *Please give us a minimum of 24 hours' notice to help us maintain our quality and standards. Orders placed after 12pm for the following day are subject to a 10% Service Fee*
- 🌍 *48 hours is required to cancel a food order without charge.*
- 🌍 *We will deliver within 15 minutes before and 15 minutes after the time on your order.*
- 🌍 *Orders include high quality disposable plates, napkins & utensils. Compostable disposables are available upon request at no additional charge. Upgraded disposables available for an additional charge.*
- 🌍 *China & glassware available for rent for an additional charge; staff is required.*
- 🌍 *Prices are per person unless otherwise specified and are subject to change due to availability.*
- 🌍 *Some menu items may be subject to substitution due to availability.*
- 🌍 *The appropriate sales tax will be added to the total order.*
- 🌍 *A 10-person minimum order is requested for delivery service, however, we will fulfill smaller orders for our regular clients.*
- 🌍 *Buffet pickups are arranged at time of order; all equipment must be returned to original setup location prior to the scheduled pickup time. An extra \$30 fee will apply if a second trip is required to pick up equipment that has been moved or is not available at scheduled time.*
- 🌍 *Terms are due upon receipt.*
- 🌍 *Gratuities are at the client's discretion.*
- 🌍 *Boxed Lunch Deliveries are \$30. Buffet Deliveries are \$35.*
- 🌍 *Equipment Pick-ups scheduled after 5pm is \$30, No Charge During Normal Business hours*
- 🌍 *\$300 Minimum Order Required for Sunday Events*
- 🌍 *Twilight orders between 8pm and 4am are available for a minimum order of \$300 and a 20% Service Fee*

***Thank you for choosing Culinary WAVE LLC
11104 W. Colfax Ave., Lakewood, CO 80215***

jeff@culinarywave.com

Jeff: 720-365-5515

Lisa: 720-365-7410

***Business office:
7930 Irving Street
Westminster, CO 80030
303-427-8303
www.culinarywave.com***

5th Edition 9/2015