



BEVERAGES

Served 7am to 9pm

<u>Fresh Brewed Coffee (regular or decaf)</u>	<u>1.5 gallon - Serves 24</u>
	<u>.5 gallon - Serves 8</u>
<u>Iced Tea</u>	<u>1 gallon - Serves 16</u>
<u>Infused with Mango, Peaches or Raspberries (seasonal)</u>	
<u>Lemonade</u>	<u>1 gallon - Serves 16</u>
<u>Infused with Raspberries or Strawberries (seasonal)</u>	
<u>Infused Water</u>	<u>1 gallon - Serves 16</u>
<u>Citrus/Cucumber, Mint w/ Lemon, Orange/Ginger, or Strawberry</u>	
<u>Iced Canned Soda</u>	<u>½ dozen Minimum</u>
<u>Iced Bottled Water</u>	<u>½ dozen Minimum</u>
<u>Chilled Bottled Fruit Juice</u>	<u>1 dozen Minimum</u>
<u>Orange Juice</u>	<u>1 gallon</u>
<u>Hot Cider or Hot Chocolate</u>	<u>1 gallon</u>
<u>Hot Tea</u>	<u>Assorted varieties</u>

Plated Service Additional \$2.95 per Guest

All Non-PCC catering is subject to an 18% service fee and a 7.6% tax unless tax exempt

For Pricing and questions call Conference & Event Services at 719-549-3074



BREAKFAST

A La Cart

Assorted Fruit and Yogurts 1 Dozen or 12 Guest Minimum

Assorted Muffins 1 Dozen or 12 Guest Minimum

Assorted Fresh Baked Pastries 1 Dozen or 12 Guest Minimum

Assorted Donuts 1 Dozen or 12 Guest Minimum

Assorted Bagels with cream cheese 1 Dozen or 12 Guest Minimum

Fresh Fruit Salad 1 Dozen or 12 Guest Minimum

A mix of Cantaloupe, Honey Dew, Grapes, Pineapple and Seasonal Fruit

Breakfast Burrito 1 Dozen or 12 Guest Minimum

A flour tortilla filled with scrambled eggs, breakfast potatoes, cheddar cheese, homemade green chili (homemade red salsa in place of green chili in vegetarian burritos), and your choice of bacon, sausage, or chorizo

PCC Breakfast Continental: Served Buffet Style

Morning Flair Minimum 15 Guests

A variety of Mini Pastries and Muffins served with an assortment of chilled bottled juices and freshly brewed coffee.

Top of the Morning Minimum 15 Guests

Seasonal Fresh Fruit with Mini Pastries and Muffins served with an assortment of chilled bottled juices and freshly brewed coffee.

The Works Minimum 15 Guests

Yogurt, granola, seasonal fresh fruit and muffin variety served with An assortment of chilled bottled juices and freshly brewed coffee.



BREAKFAST

Buffet Breakfast

Served 7am to 11am

Minimum 15 Guests

All breakfasts include assorted pastries and fresh brewed coffee

Eggs Travagent Breakfast

Scrambled eggs topped with cheddar cheese, and tomato, served with breakfast potatoes and choice of bacon or breakfast sausage patty.

Add a second meat choice for additional charge

Build Your Own Breakfast Burrito

Flour tortillas accompanied by scrambled eggs, breakfast potatoes, shredded cheddar cheese, Pueblo green chili, and your choice of bacon or breakfast sausage patty.

Add second meat choice for additional charge

Millberger Farm Green Chili Scramble

Eggs scrambled with Millberger Farm grown green chili peppers, chorizo sausage and fire roasted tomatoes topped with queso fresco cheese and green onion. Served with breakfast potatoes, salsa and warm flour tortillas.

Add bacon or breakfast sausage patty for additional charge

Custom Baked Quiche:

Serving per person $\frac{1}{4}$ of a 9" Quiche

Add a third quiche filling for additional charge

Add bacon or breakfast sausage patty for additional charge

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PIZZA & SNACKS

Topping Options

Pepperoni, Sausage, Ham, Grilled Chicken, Bacon, Ground Beef, Jalapeno, Green Chili, Green Pepper, Roasted Red Pepper, Onion, Mushroom, Pineapple, Artichokes, Black Olives, Tomatoes

Cheese

One topping

Up to 3 toppings

Additional toppings

Buffalo Chicken: Grilled chicken with Buffalo sauce & mozzarella cheese

Hawaiian: Ham, pineapple & mozzarella cheese

BBQ Chicken: Grilled chicken and onion with BBQ sauce & mozzarella cheese

Italian: Pepperoni, sausage, onion, green pepper, mushroom & mozzarella cheese

Mediterranean: Marinated Artichokes, black olives, grape tomatoes & mozzarella cheese

Add a side salad (10 person minimum): garden salad with ranch or Italian dressing

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Snacks

1 dozen or 12 guest minimum

Tortilla Chips & Salsa

Tortilla Chips & Guacamole

Pretzel Chips & French Onion Dip

Assorted bagged Chips

Trail Mix (4 oz. serving)

Assorted Fresh Vegetables: served with ranch dressing

Cheese & Crackers: Domestic cubed cheese variety with assorted crackers

Whole Fresh Fruit: apples, oranges and bananas

Seasonal Fresh Berries: strawberries, blueberries or blackberries

Assorted Fresh Baked Cookies (by the dozen) 1.5 oz. assorted variety

3.0 oz. assorted variety

Ghirardelli Brownies

Lemon Bars

Granola Bars: assorted varieties

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SALADS & SANDWICHES

Served 11am to 7pm

Boxed Lunches

Deli Boxed Lunch

Choose One

Turkey and Provolone, Roast Beef and Cheddar, Ham and Swiss, Grilled Veggie and Pepper Jack Wrap. Served with chips, a jumbo cookie and condiments. Served with choice of one: bottled water, canned soda, or iced tea.

Presidential Boxed Lunch

Choose One

Ham and Swiss on a Ciabatta Roll, Roast Beef and Cheddar on a Pretzel Roll, Turkey, Bacon and Pueblo Chili Pepper on a Croissant, Chicken, Tuna or Egg Salad on a Croissant, Grilled Vegetables and Havarti Wrap. Served with chips, seasonal fruit salad, a jumbo cookie, condiments and a mint. Served with choice of one: bottled water, canned soda or iced tea.

Boxed Panther Salad

Choose One

Pueblo Chili Pepper and Chicken Cobb

Classic Chef

Chicken Caesar

Served with a jumbo cookie and condiments. Served with choice of one: bottled water, canned soda, or iced tea.

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Soup, Salad and Sandwich Shoppe

The Deli Platter Minimum 12 Guests

An arrangement of assorted lunch meats, cheeses and breads with lettuce, tomatoes, pickles and pepperoncini. Served with sides of pesto mayonnaise, honey mustard, and chips.

Soup ala Carte Minimum 12 guests

Your choice from the following soups (8oz portion)

Tomato Basil, Chicken Noodle, Bream of Broccoli, Jill's Butternut Squash

Soup, Salad and Sandwich Bar Minimum 12 guests

Mixed salad greens, grape tomatoes, cucumbers, diced turkey, bacon bits, cheddar cheese, sesame seeds, boiled eggs, dried cranberries, ranch and Italian dressings, rolls and butter. Choose from one of the ala carte soups or one of the following half sandwiches: turkey and provolone, ham and swiss, roast beef and cheddar, grilled veggie wrap, tuna salad. Includes Iced Tea

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APPETIZERS - HOT & COLD DISPLAY

v- Vegetarian, V-Vegan, GF- Gluten Free

Appetizers- Hot & Cold Display

Bruschetta Bar- Minimum 25 Guests

Build your own Bruschetta on toasted Baguette Slices with 2 choices from the following toppings: fresh Tomato, Garlic & Basil in Extra Virgin Olive Oil, Olive Tapenade, Basil Pesto, fresh Mozzarella, Roasted Red Pepper, Roasted Pueblo Chili, Goat Cheese, and shredded Parmesan. (v) (4 slices per order)

Chicken Wings Minimum 25 Guests

Choose from Buffalo (hot), Pueblo Chili BBQ (medium), or Lemon-Thyme (mild) sauces. Served with Celery Sticks and Ranch Dressing. (GF) (3 pieces per order) _

Cocktail Meatballs Minimum 25 Guests

Choose from tangy, sweet BBQ or Marsala & Mushroom sauces. (v) (3 pieces per order)

Spanakopita Minimum 25 Guests

Crispy baked Filo Triangle with savory Cheese and Spinach filling. (v) (2 pieces per order)

Savory Skewers Minimum 25 Guests

Choose from the following combinations: Thai Peanut Chicken, Jamaica Jerk Chicken, Pueblo Chili Chicken with Garlic Lime Mojito Glaze, Squash, Pepper, and Onion with Basil Chimichurri. (v) (V) (GF) (2 pieces per order)

Antipasti Platter Minimum 25 Guests

Artfully arranged Artisan Salami and Prosciutto served alongside grilled Pepper and Squash, mixed Olives, Cherry Peppers, marinated Artichokes with roasted Red Pepper Aioli. (GF)

Chilled Shrimp Cocktail Minimum 25 Guests

Gulf-shrimp accompanied with a spicy Tomato Horseradish Cocktail Sauce. (2 pieces per order)

Hummus & Pita Chips Minimum 25 Guests

Traditional hummus served with olive oil baked pita chips (v) (V)

Seasonal Fruit Platter **Minimum 25 Guests**

Cantaloupe, Honeydew, pineapple and other seasonal fresh fruit served with a vanilla lemon dipping sauce (V) (GF)

Domestic Cheese Platter **Minimum 25 Guests**

Cheese variety with Carr's Water Crackers, toasted baguette slices and a fresh fruit garnish (v) (GF)

Vegetable Crudit  **Minimum 25 Guests**

An assortment of the season's best vegetables served with a Pueblo Green Chili Ranch dressing (v) (GF)

Mushroom Mania **Minimum 25 Guests**

Choose from the following:

Chorizo, Corn and Goat Cheese, Black Bean, Beef, Pueblo Chili and Pepper Jack Cheese Fontina, Basil and Roasted Tomato (v) (2 pieces per order)

Hot Dips **Minimum 25 Guests**

Spinach Artichoke Dip with baguette chunks and crackers (v) or Pueblo Green Chili Cheese Dip with corn tortillas (GF)

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APPETIZERS – SPECIALTY

Minimum 25 Guests Butler Service: additional \$.80 per Guest
v- Vegetarian, V- Vegan, GF- Gluten Free

Specialty (Butler Service or Display)

Filo Fancies Minimum 25 guests

(2 pieces per order) Choose one filling from the following:

Pueblo Chili Pepper, locally made Goat Cheese and Truffle Honey (v)

Crab Salad with Lemon and Basil

Hummus and Roasted Red Pepper (v)

Curry Chicken Salad with Grapes

Cocktail Complements: Minimum 25 guests

Choose from the following:

Open Faced Black Angus Beef

Grilled with Rosemary, Garlic & Black Pepper on a Silver Dollar Roll with Goat Cheese Sauce and Pueblo Chili.

Open Faced Shrimp Po' Boy Salad

With Spicy Creole Tartar Sauce on a Silver Dollar Roll.

Caprese

With Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil, and Sea Salt on Ciabatta Roll. (v)

Open faced Smoked Pulled Pork

With a sweet and spicy Pueblo Chili BBQ sauce, Green Onion, on a Silver Dollar Roll.

Open faced Popcorn Chicken Sandwich

with Honey Mustard and Pickled Jalapeno on a Silver Dollar Roll.

Cucumber Bites Minimum 25 guests

Choose from the following toppings:

House Smoked Trout with Caper, Lemon, And Dill Crème Fresh (GF)

Seared Tuna with Tomato Ginger Relish and Sweet Soy Drizzle

Sun-Dried Tomato, Olive, and Basil Salsa. (v) (GF)

Caribbean Cocktail Shooter Minimum 25 Guests

Poached Gulf Shrimp in a Mango, Jalapeno, and Cilantro Sauce (2 pieces per order)

Gravalax Salmon Platter Minimum 25 Guests

A Whole Side of Atlantic Salmon Cured with Dill and Served With Brunoise, Red Onion, Capers, Boiled Egg, Dill Cream Cheese, Lemon, And Assorted Crackers.



PUEBLO TRADITIONS BUFFET

Minimum 20 Guests

Includes water and choice of Iced Tea or Lemonade

Pueblo Traditions

Taco Bar

Choose from

Ground Beef, Grilled Chicken or a combination of both

Served with crispy corn taco shells and 4" flour tortillas, shredded lettuce, cheddar cheese, pintos and red rice, chopped tomato, salsa, and sour cream.

Dessert can be added, ala carte pricing.

Roasted Turkey & Smoked Pit Ham

Includes the following:

Oven Roasted Turkey and Smoked Pit Ham

Mashed Potatoes,

Homemade Green Chili using Millberger Farms Pueblo Chili Peppers

Buttery Pan Roasted Corn

Garden Fresh Salad with Ranch and Italian Dressing options

Assorted Dinner Rolls

Chef's Choice Dessert

Homemade Lasagna

Includes the following:

Egg Pasta layered with Italian Sausage, Ground Beef, Ricotta, Shredded Mozzarella, Marinara Sauce and topped off with Parmesan Cheese.

Chef's Choice of Seasonal Vegetable

Garden Fresh Salad with Ranch and Italian Dressing options

Assorted Dinner Rolls

Tiramisu

Green Chili Chicken Enchilada Casserole

Includes the following:

Chicken Enchilada Casserole

Choose Pinto Beans or Sautéed Zucchini, Summer Squash, and Corn Medley with Caramelized Onions.

Smoky Rice

Cilantro and a squeeze of Lime

Garden Fresh Salad with Ranch or Italian Dressing

Oreo Cookie Cinnamon Churros

Fajita Bar

Includes the following:

Chicken or Beef Sautéed with Peppers and Onions and Smoky Chipotle Rice and served with 4" Flour Tortillas, Cheddar Cheese, Sour Cream and Salsa, Sautéed Zucchini, Choose Pinto Beans or Sautéed Zucchini, Summer Squash, and Corn Medley with Caramelized Onions.

Cilantro and a squeeze of lime

Garden Fresh Salad with Ranch or Italian Dressing

Oreo Cookie Cinnamon Churros

You can choose to do a combination of both Meats and Add Guacamole for additional charge.

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ENTRÉE OPTIONS

Minimum 20 Guests

v- Vegetarian, V Vegan, GF- Gluten Free

ENTREES

Entrees include salad, roll with butter, iced tea, water, and Chef's choice dessert

Grilled Sirloin Steak (USDA Choice Beef)

Grilled Chicken Breast (Redbird Natural Chicken)

Pan Roasted Bone-in Pork Chop

Chicken Florentine Chicken breast stuffed with spinach and fontina

Monterey Bay Sustainably Farmed Salmon

Verlasso Salmon- Monterey Bay's Seafood Watch Approved

Choose one sauce:

Pueblo Green Chili, Tomato & Corn Salsa (GF, v, V)

Smoked Tomato Butter (GF, v)

Mushroom and Bacon Cream

Romesco Sauce- roasted sweet red pepper, garlic and almond puree (GF, v, V)

Fresh oregano, parsley, and basil chimichurri (GF, v, V)

Choose two sides:

Buttery Mashed Russet Potatoes (GF, v)

EVOO and Fresh Rosemary Roasted New Potatoes (GF, V)

Smoky and Spicy Chipotle Pea-Rice (GF)

Southern Style Green Beans with Bacon and Onions GF)

Roasted Broccoli with EVOO, Garlic and Herbs (GF, V)

Pueblo Famous Calabacitas

PASTA

Pasta includes a Garden Salad, Breadsticks, Iced Tea, Water and Chef's choice Dessert

Three Cheese Ravioli (v) Ravioli with Blistered Corn, Fresh Basil, and Roasted Garlic

Pueblo Chili and Cheese Ravioli (v) Ravioli with Blistered Corn, Pueblo Chili Peppers and Bacon Sauce

Cavatappi Alfredo Prima Vera (v)

Cavatappi Noodles tossed with seasonal vegetables, Fresh Basil and Parmesan Cream Sauce

Add the following to your pasta entrée for additional charge:

Grilled Chicken

Seared Flank Steak

Garlic Sautéed Shrimp

Roasted Stuffed Portobello Mushroom (V, v)

Portobello Mushroom filled with fire roasted corn, roasted red bell pepper, Grilled squashes and fresh herbs.

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