



CATERING MENU

BEVERAGES

Served 7am to 9pm

Fresh Brewed Coffee (Regular or Decaf) 1.5 Gal. Serves 24

Iced Tea 1 Gal. Minimum

Lemonade 1 Gal. Minimum

Infused Water 1 Gal. Minimum

Choice Of: Citrus, Cucumber Mint w/ Lemon or Strawberry

Iced Canned Soda ½ Doz. Minimum

Iced Bottled Water ½ Doz. Minimum

Chilled Bottled Fruit Juice ½ Doz. Minimum

Orange Juice 1 Gal. Minimum

Hot Apple Cider or Hot Chocolate 1 Gal. Minimum

Hot Tea - Assorted Bags 1 Doz. Minimum

PLEASE NOTE WHEN ORDERING BEVERAGES 1 GALLON SERVES 16 GUESTS

(V) Vegetarian, (v) Vegan, (GF) Gluten Free
All Catering is Subject to an 18% Service Fee and 7.6% Tax
Call Conference & Event Services at 719-549-3074



BREAKFAST

A La Carte

Assorted Muffins 1 Doz. Minimum

Assorted Fresh Baked Pastries 1 Doz. Minimum

Assorted Donuts 1 Doz. Minimum

Assorted Bagels with Cream Cheese 1 Doz. Minimum

Fresh Fruit Salad 12 Guest Minimum

Bowl of Cantaloupe, Honey Dew, Grapes, Pineapple and Seasonal Fruit (v) (GF)

Yogurt with Fruit and Granola 12 Guest Minimum

Bowl of Vanilla Yogurt Served with Fresh Seasonal Fruit and Crunchy Granola to Build Your Own Parfait (V) (GF)

Breakfast Burrito 12 Guest Minimum

A Flour Tortilla Filled with Scrambled Eggs, Breakfast Potatoes, Cheddar Cheese, Homemade Green Chile, with Your Choice of Bacon, Sausage, or Chorizo
(Homemade Red Salsa in Place of Green Chile in Vegetarian Burritos)

Continental

Morning Flair 12 Guest Minimum

A Variety of Mini Pastries and Muffins served with an Assortment of Chilled Bottled Juices and Freshly Brewed Coffee

Top of the Morning 12 Guests Minimum

Seasonal Fresh Fruit with Mini Pastries and Muffins Served with an Assortment of Chilled Bottled Juices and Freshly Brewed Coffee

Add Bowl of Vanilla Yogurt to any Breakfast (V) (GF)

Add Individual Flavored Yogurts to any Breakfast

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Buffet Breakfast

Served All Day

All Breakfasts Include Assorted Pastries and Fresh Brewed Coffee

Eggs-Travagent Breakfast Casserole 12 Guest Minimum

Choice of Mexican Style or Country Style Egg Casserole

Mexican: Chorizo, Eggs, Black Beans, Corn, Corn Tortillas, and Shredded Cheddar Cheese. Baked and Served with Breakfast Potatoes and Fresh Salsa

Country: Breakfast Sausage, Eggs, Biscuits, Shredded Cheddar Cheese Baked and Topped with Diced Tomatoes. Served with Breakfast Potatoes and Warm Country Gravy

(Both can be made Vegetarian at Guest's Request)

Biscuits and Gravy 12 Guest Minimum

Homemade Biscuits Topped with Sausage Gravy, Served with Scrambled Eggs, Breakfast Potatoes and Choice of Bacon or Breakfast Sausage

Add a Second Meat

Build Your Own Breakfast Burrito 12 Guest Minimum

Flour Tortillas Accompanied by Scrambled Eggs, Breakfast Potatoes, Shredded Cheddar Cheese, Pueblo Green Chile, and Your Choice of Bacon or Breakfast Sausage

Add Second Meat

All American Breakfast 12 Guest Minimum

Scrambled Eggs and Breakfast Potatoes Served with Choice of: Bacon or Breakfast Sausage

Choice of: Pancakes, Waffles or French Toast

Add One Additional Option

Add Two Additional Options

Add Three Additional Options

Breakfast Brunch Bar 12 Guest Minimum

Includes your Choice of Bacon, Sausage, or Ham & Served with the following:

- | | | |
|-------------------|----------------------|-------------------------|
| ❖ English Muffins | ❖ Hash Brown Patty | ❖ Assorted Sliced Fruit |
| ❖ Croissants | ❖ Cheese Blintz with | ❖ Hollandaise Sauce |
| ❖ Egg Patties | Raspberry Sauce | |

Two Meats

Three Meats

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SANDWICHES, SALADS & SOUP

Served All Day

Deli Boxed Lunch 4 Guest Minimum

Turkey and Provolone, Roast Beef and Cheddar, Ham and Swiss,
Grilled Veggie and Pepper Jack Wrap (V)
Served with Bagged Chips, Grandma's Cookies and Condiments
Served with Choice of One: Bottled Water, or Assorted Canned Beverages

Presidential Boxed Lunch 4 Guest Minimum

Ham and Swiss on a Ciabatta Roll,
Roast Beef and Cheddar on a Pretzel Roll,
Turkey, Bacon and Pueblo Chile Pepper on a Croissant,
Grilled Vegetables and Pepper Jack Wrap
Chicken, Tuna or Egg Salad on a Croissant,
Served with Bagged Chips, Fresh Fruit Salad, a House Made Jumbo Cookie, Condiments and a Mint
Served with Choice of One: Bottled Water, or Assorted Canned Beverages

Boxed Panther Salad 4 Guest Minimum

Accompanied by a House Made Jumbo Cookie and Condiments
Served with Choice of One: Bottled Water or Assorted Canned Beverages

- Pueblo Chile Pepper and Chicken Cobb
- Classic Chef
- Chicken Caesar

The Deli Platter 12 Guest Minimum

Includes Freshly Brewed Iced Tea & Served with:

- | | | | |
|------------------------|-------------------|----------------|--------------|
| ❖ Assorted Lunch Meats | ❖ Assorted Breads | ❖ Tomatoes | ❖ Mayonnaise |
| ❖ Cheeses | ❖ Lettuce | ❖ Pickles | ❖ Mustard |
| | | ❖ Pepperoncini | ❖ Chips |

Soup Ala Carte (8 oz. Portion) 12 Guest Minimum

Choose From the Following Soups:

- | | | |
|--------------------|-------------------------|----------------|
| ❖ Tomato Basil (v) | ❖ Cream of Broccoli (V) | ❖ Clam Chowder |
| ❖ Chicken Noodle | ❖ Butternut Squash (v) | |

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SANDWICHES, SALADS & SOUP

Served with Iced Tea

Soup, Salad & Sandwiches

12 Guest Minimum

Salad Bar Includes:

- ❖ Mixed Salad Greens
- ❖ Grape Tomatoes
- ❖ Cucumbers
- ❖ Diced Turkey
- ❖ Bacon Bits
- ❖ Cheddar Cheese
- ❖ Sesame Seeds
- ❖ Boiled Eggs
- ❖ Dried Cranberries
- ❖ Ranch and Italian Dressings
- ❖ Assorted Rolls and Butter

Soup Choices (Choose One):

- ❖ Tomato Basil
- ❖ Chicken Noodle
- ❖ Cream of Broccoli
- ❖ Butternut Squash
- ❖ Clam Chowder

Assorted Sandwiches to Include:

- ❖ Turkey and Provolone
- ❖ Ham and Swiss
- ❖ Roast Beef and Cheddar
- ❖ Grilled Veggie Wrap

Salad Bar Only

Two Choices

All Three Items

The Sandwich Platter

12 Guest Minimum

An Arrangement of the Following Assorted Sandwiches and Side Items:

- ❖ Turkey and Provolone
- ❖ Roast Beef and Cheddar
- ❖ Ham and Swiss
- ❖ Grilled Veggie and Pepper Jack
- ❖ Pickles and Pepperoncini
- ❖ Chips
- ❖ Mayonnaise
- ❖ Mustard

Make Sandwiches into Wraps on Flavored Tortillas

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PIZZA

Each Pizza has 8 Slices
(2 Slices Per Person is the Recommended Serving)

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: (V)

Marinated Artichokes, Black Olives, Grape Tomatoes & Mozzarella Cheese

Cheese: (V)

Build Your Own:

One Topping

Up to 3 Toppings

Additional Toppings

- | | | |
|------------------------|----------------------|----------------|
| ❖ Marinated Artichokes | ❖ Grilled Chicken | ❖ Onion |
| ❖ Black Olives | ❖ Bacon | ❖ Mushroom |
| ❖ Grape Tomatoes | ❖ Ground Beef | ❖ Pineapple |
| ❖ Mozzarella Cheese | ❖ Jalapeno | ❖ Artichokes |
| ❖ Pepperoni | ❖ Green Chile | ❖ Black Olives |
| ❖ Sausage | ❖ Green Pepper | ❖ Tomatoes |
| ❖ Ham | ❖ Roasted Red Pepper | |

Add a Bowl of Fresh Garden Salad Served with Ranch and Italian Dressings

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SNACKS

Tortilla Chips & Salsa	12 Guest Minimum	
Tortilla Chips & Guacamole	12 Guest Minimum	
Assorted Bagged Chips (1.375oz.)	12 Guest Minimum	
Trail Mix (4 oz. Serving Per Guest)	12 Guest Minimum	
Bowl of Mixed Peanuts, Almonds, Raisins and M&Ms		
Fresh Vegetables with Ranch	12 Guest Minimum	
Cheese & Crackers	12 Guest Minimum	
Domestic Cubed Cheese Variety with Assorted Crackers		
Large Soft Pretzel (5 oz.)	12 Guest Minimum	
Large Soft Pretzel Salted and Served with Nacho Cheese Sauce and Mustard		
Whole Fresh Fruit	12 Guest Minimum	
Assortment of Apples, Oranges, Bananas		
Assorted House Baked Cookies	1 Dozen Minimum	1.5 oz.
		3.0 oz.
Ghirardelli Brownies	12 Guest Minimum	
Lemon Bars	12 Guest Minimum	
Granola Bars	12 Guest Minimum	

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APPETIZERS - HOT & COLD DISPLAY

Bruschetta Bar (4 Pieces Per Person) 15 Guest Minimum

Build Your Own Bruschetta on a Toasted Baguette, Includes the Following Toppings:

- ❖ Fresh Diced Tomato
- ❖ Olive Tapenade
- ❖ Roasted Red Pepper
- ❖ Garlic & Basil in Extra Virgin Olive Oil
- ❖ Basil Pesto
- ❖ Roasted Pueblo Chile
- ❖ Mini Fresh Mozzarella
- ❖ Shredded Parmesan (V)

Chicken Wings (3 Pieces Per Person) 15 Guest Minimum

Served with Celery Sticks and Ranch Dressing (GF), Choose From:

- ❖ Buffalo (Hot)
- ❖ Pueblo Chili BBQ (Medium)
- ❖ Lemon-Thyme (Mild) Sauces

Cocktail Meatballs(3 Pieces Per Person) 15 Guest Minimum

Choose From:

- ❖ Tangy Sweet BBQ
- ❖ Marsala and Mushroom

Spanakopita (V) (2 Pieces Per Person) 15 Guest Minimum

Crispy Baked Filo Triangle with Savory Cheese and Spinach Filling

Savory Skewers (2 Pieces Per Person) 15 Guest Minimum

Choose From:

- ❖ Thai Peanut Chicken(GF)
- ❖ Pueblo Chile Chicken with Garlic Lime Mojito Glaze(GF)
- ❖ Squash, Pepper, and Onion with Basil Chimichurri(V) (v) (GF)
- ❖ Jamaican Jerk Chicken(GF)

Chilled Shrimp Cocktail (2 Pieces Per Person) 15 Guest Minimum

Gulf Shrimp Served with a Spicy Tomato Horseradish Cocktail Sauce

Crab Cakes (3 Pieces Per Person) 15 Guest Minimum

Crab Cakes with Traditional Remoulade (GF) or Green Chile Remoulade (GF)

Charcuterie Platter 25 Guest Minimum

- ❖ Artisan Salami
- ❖ Grilled Squash
- ❖ Cherry Peppers
- ❖ Prosciutto
- ❖ Mixed Olives
- ❖ Marinated Artichokes
- ❖ Grilled Peppers
- ❖ Roasted Red Pepper Aioli (V,v,GF)
- ❖ Assorted Cheeses

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and Pepper Aioli

APPETIZERS - HOT & COLD DISPLAY

Hummus & Pita Chips 15 Guest Minimum

Served with Olive Oil Baked Pita Chips (v) (V), Choose From:

- ❖ Traditional Hummus
- ❖ Roasted Red Pepper Hummus

Seasonal Fruit Platter 15 Guest Minimum

Sliced Cantaloupe, Honeydew, Pineapple and Seasonal Fresh Fruit Served with a Vanilla Lemon Dipping Sauce (V) (GF)

Specialty Cheese Platter 15 Guest Minimum

Cheese Variety with Carr's Water Crackers, Toasted Baguette Slices and a Fresh Fruit Garnish (V) (GF)

Vegetable Crudit  15 Guest Minimum

An Assortment of the Season's Best Vegetables Served with Ranch Dressing (V) (GF)

Mushroom Mania (2 Pieces Per Person) 15 Guests Minimum

Choose from the Following:

- ❖ Chorizo, Corn and Goat Cheese,
- ❖ Black Bean, Beef, Pueblo Chile
- ❖ Pepper Jack Cheese Fontina, Basil and Roasted Tomato (V)

Hot Dips 15 Guest Minimum

Choose from the Following:

- ❖ Spinach Artichoke Dip with Sliced Toasted Baguette and Crackers (V)
- ❖ Pueblo Green Chile Cheese Dip with Corn Tortillas (GF)
- ❖ Red Pepper Cream Cheese Dip with Baguette Chunks and Crackers (V)

Pub Platter 15 Guest Minimum

Served with your Choice of Ranch or Blue Cheese Dipping Sauce and includes:

- ❖ Fried Mushrooms
- ❖ Fried Green Beans
- ❖ Celery
- ❖ Fried Zucchini
- ❖ Onion Rings
- ❖ Carrot Sticks

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APPETIZERS – SPECIALTY

Butler Service: Additional \$.99 per Guest

Phyllo Fancies (2 Pieces Per Person) 25 Guest Minimum

Choose From the Following:

Pueblo Chile 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 Sliders (2 Pieces per Person) 25 Guest Minimum

Choose From the Following:

Open Faced Black Angus Beef Sandwich

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

Open Faced Shrimp Po'Boy Salad Sandwich

Shrimp with Spicy Creole Tartar Sauce on a Silver Dollar Roll

Caprese Slider

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

Open Faced Smoked Pulled Pork Sandwich

With a Sweet and Spicy Pueblo Chile 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 (2 Pieces Per Person) 25 Guest Minimum

Choose From the Following:

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

Seared Tuna with Tomato Ginger Relish and Sweet Soy Drizzle

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

Gravlax Salmon Platter Serves 50 Guests

A Whole Side of Cured Atlantic Salmon (GF except Crackers) Served with:

❖ Red Onions

❖ Boiled Egg

❖ Lemon

❖ Capers

❖ Dill Cream Cheese

❖ Assorted Crackers

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PUEBLO TRADITIONS BUFFET

Includes Water and Choice of Iced Tea or Lemonade
Plated Service \$2.95 Additional Per Guest

Taco Bar 20 Guest Minimum

Select Meat from Below. All are Served with:

- | | | |
|--------------------------------|------------------|--------------|
| ❖ Crispy Corn Taco Shells (GF) | ❖ Cheddar Cheese | ❖ Salsa |
| ❖ 4" Flour Tortillas | ❖ Pintos | ❖ Sour Cream |
| ❖ Shredded Lettuce | ❖ Red Rice | |
| | ❖ Chopped Tomato | |

Ground Beef
Chicken
Both Ground Beef & Chicken
Add Churros

Roasted Turkey & Smoked Pit Ham 20 Guest Minimum

Buffet Includes:

- | | | |
|--|---|--|
| ❖ Oven Roasted Turkey (GF) | ❖ Sautéed Zucchini, Summer Squash, and Corn Medley with Caramelized Onions (V) (GF) | ❖ Assorted Dinner Rolls and Butter (V) |
| ❖ Smoked Pit Ham (GF) | | ❖ Chef's Choice of Dessert |
| ❖ Mashed Potatoes (V) (GF) | | |
| ❖ Homemade Green Chile with Local Pueblo Chile Peppers | ❖ Garden Fresh Salad Ranch and Italian Dressing (V) (v) (GF) | |

House Made Lasagna 20 Guest Minimum

Egg Pasta Layered with Italian Sausage, Ground Beef, Ricotta, Shredded Mozzarella, Marinara Sauce and Topped with Parmesan Cheese. Buffet Includes:

- | | | |
|--|---|--|
| ❖ Chef's Choice of Seasonal Vegetable (V) (GF) | ❖ Garden Fresh Salad with Ranch and Italian Dressing (V) (v) (GF) | ❖ Assorted Dinner Rolls and Butter (V) |
| | | ❖ Chef's Choice of Dessert |

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PUEBLO TRADITIONS BUFFET

Includes Water and Choice of Iced Tea or Lemonade
Plated Service \$2.95 Additional Per Guest

Green Chile Chicken Enchilada Casserole 20 Guest Minimum

Buffet Includes:

- | | | |
|--|---|---------------------------------------|
| ❖ House Made Chicken Enchilada Casserole | ❖ Sautéed Zucchini, Summer Squash, Corn Medley with Caramelized Onions (V) (GF) OR Pintos | ❖ Garden Fresh Salad |
| ❖ Smoky and Spicy Chipotle Rice (V) (v) (GF) | | ❖ Ranch and Italian Dressing (V) (GF) |
| | | ❖ Caramel Cinnamon Churros |

Fajita Bar 20 Guest Minimum

Select Meat from Below. All are Served with:

- | | | |
|-----------------------------------|--|---------------------------------------|
| ❖ Sautéed Peppers and Onions (GF) | ❖ Sautéed Zucchini, Summer Squash, and Corn Medley with Caramelized Onions OR Pintos | ❖ Garden Fresh Salad |
| ❖ 4" Flour Tortillas | ❖ Smokey and Spicy Chipotle Rice (V) (v) (GF) | ❖ Ranch and Italian Dressing (V) (GF) |
| ❖ Cheddar Cheese | | ❖ Caramel Cinnamon Churros |
| ❖ Sour Cream | | |
| ❖ Salsa | | |

Chicken
Steak
Both Chicken and Steak
Add Guacamole

Fried Chicken and Pasta Dinner 20 Guest Minimum

Buffet Includes (Per Person):

- | | | |
|---|---------------------------------------|---|
| ❖ 3 Pieces of Chicken (Leg, Thigh and Wing) | ❖ Southern Style Green Beans | ❖ Assorted Dinner Rolls with Butter (V) |
| ❖ Rigatoni Pasta with Marinara (V,v) | ❖ Garden Salad | ❖ Chef's Choice of Dessert |
| ❖ 2 Meatballs | ❖ Ranch and Italian Dressing (V) (GF) | |

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ENTRÉE OPTIONS

Includes Water and Choice of Iced Tea or Lemonade
Plated Service \$2.95 Additional Per Guest

Entrées include Salad with Ranch and Italian Dressing, Assorted Dinner Rolls with Butter,
and Your Choice of Two Sides, and Choice of Dessert

Grilled Sirloin Steak (GF) 20 Guest Minimum
USDA Choice Sirloin, Grilled Medium and Served with Beef Demi-Glace Sauce

Chicken Picatta 20 Guest Minimum
Redbird Natural Chicken, Pan Seared and Served with Tangy Lemon Picatta Sauce

Chicken Marsala 20 Guest Minimum
Redbird Natural Chicken, Pan Seared and Served with Rich Marsala Mushroom Sauce

Chicken Cordon Bleu 20 Guest Minimum
Breaded Chicken Stuffed w/Ham and Swiss Cheese and Served with Mushroom Bacon Cream Sauce

Monterey Bay Sustainably Farmed Salmon (GF) 20 Guest Minimum
Verlasso Salmon Served with Tomato Compound Butter

Roasted Stuffed Portobello Mushroom (V, v, GF) 20 Guest Minimum
Portobello Mushroom Filled with Fire Roasted Corn, Roasted Red Bell Pepper,
Grilled Squashes and Served with Roasted Red Pepper Sauce

Side Choices:

- | | | |
|--|---|---|
| ❖ Buttery Mashed Russet Potatoes (GF, V) | ❖ Smoky and Spicy Chipotle Rice (GF, V, v) | ❖ Roasted Broccoli with EVOO, Garlic and Herbs (GF, V, v) |
| ❖ Fresh Rosemary Roasted New Potatoes (GF, V, v) | ❖ Southern Style Green Beans with Bacon and Onions (GF) | ❖ Pueblo Famous Calabacitas (GF, V, v) |

Dessert Choices

- | | | |
|--------------------------|------------------------|----------------------------|
| ❖ Cheese Cake | ❖ Chocolate Cake | ❖ Tiramisu |
| ❖ Strawberry Mousse Cake | ❖ Mini Dessert Bites | ❖ Caramel Cinnamon Churros |
| | ❖ Hazelnut Mousse Cake | |

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PASTA OPTIONS

Includes Water and Choice of Iced Tea or Lemonade
Plated Service \$2.95 Additional Per Guest

Pasta Buffets Include Salad with Ranch and Italian Dressing (GF, V),
Assorted Dinner Rolls with Butter, and Chef's Choice Dessert (Dessert will be paired according to entrée)

Three Cheese Ravioli (V) 20 Guest Minimum

Ravioli with Blistered Corn, Fresh Basil, and Roasted Garlic (V)

Pueblo Chile and Cheese Ravioli 20 Guest Minimum

Ravioli with Blistered Corn, Pueblo Chili Peppers and Bacon Sauce

Cavatappi Alfredo Prima Vera (V) 20 Guest Minimum

Cavatappi Noodles Tossed with Seasonal Vegetables, Fresh Basil and Parmesan Cream Sauce (V)

Add the Following To Your Pasta Entrée:

Grilled Chicken (3.5 oz.)

Seared Flank Steak (3.5 oz.)

Garlic Sautéed Shrimp (2 oz.)

Beef Tips and Noodles 20 Guest Minimum

Beef Stew, Demi-Glace Sauce over your Choice of Rice or Fettuccini Noodles

Italian Pasta Bar 20 Guest Minimum

Choose Two Pastas:

❖ Fettuccini

❖ Spaghetti

❖ Cavatappi (V, v)

Choose Two Meats:

❖ Meatballs

❖ Grilled Chicken
(GF)

❖ Italian Sausage

❖ Sliced Breaded Chicken

Includes:

❖ Marinara Sauce
(GF, V, v)

❖ Alfredo Sauce (V)
❖ Parmesan Cheese

❖ Shredded Mozzarella
(GF, V)

Taste of the Orient 20 Guest Minimum

Served with Egg Rolls and Fortune Cookies and Includes:

Choice of One:

❖ Steamed Rice

❖ Fried Rice

❖ Lo Mein (V, v)

Choice of Two Entrée Items:

❖ Sweet & Sour Chicken

❖ Sweet and Sour Pork

❖ Tofu with Teriyaki or

❖ Chicken Teriyaki

❖ General Tso Chicken

Sweet and Sour

❖ Beef and Broccoli

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