



Catering Express Menus

Breakfast and Snack Menus



****Prices are per guest and do not include event production fee and tax.***

****Breakfast Menus come with OJ, Water, Tea and Coffee***

****A La Carte items only applicable if you've selected a Breakfast Menu or Lunch Menu***

****We are happy to accommodate any special menus regarding dairy, gluten, nut allergies or vegetarian request.***

Breakfast Selections

Minimum service of 50 guests. Breakfast selections come with OJ, Water, Coffee and Tea

Continental A variety of fresh pastries, muffins and Danish, bagels and assorted cream cheese, sliced seasonal fruit

Corporate Breakfast Assorted breakfast pastries, muffins, and Danish, assorted yogurts with crunchy granola, sliced seasonal fruit display

Rise and Shine! Scrambled eggs with cheddar cheese and scallions, fresh salsa on the side **Meat** (choose one): Maple sausage links, bacon or ham **Includes** hashbrowned potatoes, fresh sliced seasonal fruit

The Ranch Breakfast burritos filled with scrambled eggs, sausage, cheddar cheese, hashbrowned potatoes and green onions, served with salsa on the side.

Breakfast Enhancements:

Add smoked salmon display with capers and red onion, lemon dill cream cheese, diced eggs and bagel chips - \$5.50 additional

Add sliced seasonal fruit - \$2.95 additional

Full Brunch Menus available, please contact our Event Design Team for menu details and pricing.

Meeting Snack Add Ons

***Only applicable if you have already selected a breakfast, brunch or lunch menu.*

Beverages (per 4 hour serving period)
Freshly brewed coffee, assorted teas, iced tea, lemonade, soft drinks and water

Healthy Snack (per 4 hour serving period)
Assorted vegetable crudite with herbed dip, assorted fruit juices, iced tea

Wholesome Snack (per 4 hour serving period)
Basket of whole fresh fruit, granola bars, assorted yogurts, iced tea

Dry Snack Buffet (per 4 hour serving period)
Potato chips, pretzels, popcorn, soft drinks, iced tea, lemonade and water

A' La Carte Items

Coffee Gallons \$20.00 per gallon
Hot Cocoa Gallons \$20.00 per gallon
(16 cups per gallon, price includes cups & condiments)

Danish Assortment \$15.00 per dozen
Variety of Fresh Baked Cookies \$15.00 per dozen
Brownies \$18.00 per dozen

Canned Soft Drinks (12oz.) \$1.35 each per each
Bottled Water \$2.25 each per each

Lunch Menus



****Prices are listed per guest and do not include event production fee and tax
*Lunch Menus include Iced Tea, Lemonade and Water (unless otherwise noted)
*With the Individual Lunches, you will select (1) for your event.***

Plated Course Lunch Menus are available, please contact our Event Design Team for details

Lunch Buffet prices range from \$12.00 to \$18.00 per guest; Individual Lunches range from \$10.00 to \$15.00 per guest, please contact our event design team for more specific details.

Lunch Buffets

Sandwich and Salad Buffet

Let your guests create their own! Deli roasted turkey, ham, and roast beef, assorted domestic cheeses, hearth breads and rolls, fresh condiment station, classic caesar salad with herbed vinaigrette, gourmet pasta salad, assorted fresh baked cookies, basket of whole fruit

Wrappers Platter

Assortment of: baja chicken wrapper with avocado and fresh pico de gallo, roast beef wrapper, smoked turkey wrapper, Mixed Field Greens Salad with balsamic vinaigrette, fresh fruit salad with yogurt dip, kettle chips, fudge nut brownies

Glorious Pasta Buffet Caesar salad, tomato and mozzarella layered with fresh basil and balsamic galze, baked ziti smothered in roast chicken-puttanesca sauce and cheese, classic pasta primavera in a delicate lemon cream sauce, fresh garlic bread, dessert bars

Vera Cruz Chicken Buffet

Baked chicken breasts served with salsa verde, mixed green salad with toasted pinenuts, feta and dried cherries, drizzled with raspberry vinaigrette dressing, colorful fresh seasonal vegetables, herb roasted new potatoes, assorted fresh baked breads with sweet butter, petite sweet station

Little Italy

Vegetable lasagna and chicken parmesan served with capellini noodles and roasted tomato marinara, accompanied by an Italian antipasto display of marinated meats, cheeses, grilled vegetables and crackers, Caprese salad and fresh baked garlic bread. Homemade Tiramisu

Individual Lunches (boxed lunches)

Each lunch comes with canned beverage, condiments, cutlery pack and napkin

Garden Box Showcases turkey, ham and roast beef sandwiches with different cheese selections on a croissant, white and wheat breads. Served with Potato Chips, Fresh Fruit and Bakery Treat and condiments.

Veggi D-Lite Roasted eggplant, zucchini, red peppers, herbed feta spread, cucumber slices and sprout sandwich. Served with Pasta Salad (with broccoli florets, sun-dried tomatoes and Romano cheese), Fresh Fruit and Bakery Treat

Rocky Mountain Turkey Roasted Turkey with pesto mayonnaise, havarti cheese and arugula served on ciabatta bread. Served with Five Herb Pasta Salad (light olive oil over farfalle pasta and fresh herbs), Fresh Fruit and Bakery Treat

“Divine” Salmon Salad Smoked Salmon served atop a spring mix with cucumber relish, fresh veggies, herbs, and dressing. Served with Chilled English Cucumbers and Summer Squash (drizzled with infused vinegar and oil), French Bread Crisps, Fresh Fruit and Bakery Treat

The New Yorker Assorted Italian meats and cheese with an olive salsa, sliced onions, tomatoes and lettuce on herbed foccacia bread. Served with Penne Pasta (with broccoli florets, sun-dried tomatoes and Romano cheese), Fresh Fruit and Bakery Treat

The Mile High Roast Beef Sandwich with cheddar cheese, horseradish sauce and caramelized onions. Served with Five Herb Pasta Salad (light olive oil over farfalle pasta and fresh herbs), Fresh Fruit and Bakery Treat

Picnic Menus



- *Picnic Menus can be for lunch or dinner events***
- *Menus complete with Iced Tea, Fruit Infused Water and Lemonade***
- *Menu time runs about 1.5 - 2 hours, we are happy to discuss extensions.***
- *Our menus come with upgrade disposable ware or our eco line of compostable ware, included in your menu price. China rental available.***

American Classic

Quarter pound hamburgers, jumbo franks, homemade potato salad, summer cole slaw with peanuts, spring peas, carrots and zucchini, traditional baked beans, potato chips, full fixin's bar (lettuce, tomatoes, onions, pickles, mayo, mustard, ketchup), fresh baked cookies.

- add assorted cheese platter...\$1.00 per guest
- add BBQ chicken breast sandwiches...\$2.50 per guest

Add a Gourmet Twist - \$3.00 per guest

In addition to your classic fixins, your guests can enjoy the following additional toppings: Sautéed Mushrooms and Onions, Sliced Red Onions, Blue Cheese Crumbles, Jalapenos, and Assorted Cheese Platter

(Garden burgers can be made available at the grills for no extra charge)

'Ole West

Choice of one:

(Zesty BBQ beef, BBQ pulled pork or BBQ chicken breast sandwiches)

Homemade Potato Salad

Summer cole slaw with peanuts, spring peas, carrots and zucchini

BBQ baked beans,

Buttered savory corn

Sandwich Buns

Fudge Nut Brownies

*add warm assorted cobblers \$1.95 per guest

*combination of two of the above entrées
\$14.95 per guest

*add BBQ pork ribs and fresh baked corn
Bread \$3.25 per guest

Rio Grande

Tortilla chips with fresh pico de gallo

Sizzling chicken fajitas

Southwest black beans

Spanish rice

Flour Tortillas

Toppings: cheese, lettuce, onions,
tomatoes, salsa, sour cream

Cinnamon Crisps with fresh berries

Steak fajitas...\$19.95 per guest

The Colonial

Country fried chicken fingers,

sliced beef brisket,

hill side country potato salad,

down home cole slaw,

iced sliced watermelon,

savory buttered corn,

traditional baked beans,

and warm assorted cobblers.

Tropical Breeze

Tropical fruit salad with honey lime
vinaigrette

Homemade coleslaw with apple slices
and almond slivers

Cilantro-lime rice

Jerk Chicken with mango salsa

Succulent roasted pulled pork with
Jamaican BBQ sauce

Dinner Rolls

Lemon bars

Additional Information

BAR PACKAGES

Client to purchase all alcohol (Beer Selections, Wine Selections and Hard Alcohol), Continental “Divine” Catering to serve: Corkage/Bartending Service Fee: Client to provide selections of Beer, Red and White Wines and Hard Alcohol, Continental “Divine” to serve. Continental “Divine” will also supply cocktail napkins, wine keys, ICE, bar garnish (oranges, lemons, limes), the following mixers: Pepsi, Diet, Sierra Mist, Cranberry, Tonic and Club Soda, bar linens, beverage bins and all necessary bar equipment. Clear plastic cocktail style 10 oz wine tumblers, 16 oz clear plastic beer cups provided as well. Professional Bartenders.

\$3.50 per adult guest for approx. 4 hours bar service

***If client is only providing Beer and Wine - Corkage/ Bartending Service Fee - \$2.00 per guest**

Continental “Divine” would be happy to provide and serve all alcoholic beverages:

Host Full Bar: CDC to provide alcoholic selections and serve – including: Coors, Coors Light and Fat Tire, Merlot and Cabernet Sauvignon and Chardonnay and Pinot Grigio, Svedka Vodka, Jack Daniels, Bacardi Rum, Dewars Scotch and Gin with Pepsi, Diet, Sierra Mist, Cranberry, Club Soda and Tonic. Continental “Divine” will also supply cocktail napkins, wine keys, ICE, bar garnishes (oranges, lemons, limes), bar linens, beverage bins and all necessary bar equipment. Clear plastic cocktail style 10 oz tumblers, 16 oz beer cups provided as well. Professional Bartenders dressed in all black uniform are included.

\$15.00 per guest, plus tax and event production fee, for a (4) hour time frame, unlimited beverages

***For only Host Beer and Wine, \$11.00 per guest, for a (4) hour time frame, unlimited beverages**

RENTALS

We are happy to take care of your rental orders. We have great relationships with multiple rental companies in Denver and can coordinate this aspect of your event, complimentary. We’ll handle all delivery and pick up details. Please ask for more information and to see the rental companies’ price catalogs. If you have additional ideas for activities or rental options at your event – DJ, Band, Florist, Face Painter, Magician, Ice Sculptures, Media and AV Equipment, and more... do not hesitate to ask us to assist you with information and bookings.

Our Food & Beverage Station Tables, Linens, Display Equipment and Décor have a \$140.00 charge per event

Catering Delivery Fee (applicable to every event)- for truck maintenance and delivery of all catering equipment for your event, based on location and number of guests.

Additional Information

Dessert Enhancements

Feel free to add any of the below to your Lunch Menus, or Picnic Selections

Mile High Sweet Table An assortment of carrot, Oreo crumb and raspberry dessert bars plus petite cheesecake bites (\$4.00)

Assorted Flavored Mousse Vanilla Bean, Butterscotch and other treats served in individual serviettes, with candied garnish (\$4.95)

Hand Carved Jack Daniels Sauce Bread Budding Truly amazing and enjoyed by everyone, a warm treat! Garnished with fresh berries (\$4.95)

Warm Bananas Foster Bites and Brownie Bites brushed with powdered sugar (\$4.00)

Multi-colored Macaroons (\$4.50)

To-die-for Xangos flour tortillas brushed with cinnamon sugar, filled with caramel cheesecake and baked to a golden finished, drizzled with dark chocolate (\$4.50)

The Fine Print

- All menu prices are listed per guest, and do not include event production fee (25%) and tax (8.1%). Our Event Production Fee is an industry standard % of food and beverage sales. It is 25% of only your food and beverage order. It covers all staffing and labor for your event: including Banquet Staff, Floor Captain and Event Manager. This percentage covers all administrative fees, kitchen preparation, set up, breakdown, loading and unloading portal to portal (Seated Meals and Interactive Stations do require additional staffing fees due to the high volume of operations for such events).
- We charge per guest, not per tray or menu selection as we guarantee to not run out and will continue to replenish displays for a fresh look for each guest. You are purchasing the experience of your guests to enjoy the cuisine during the allotted event time.

What's Included

- All menus include iced tea, lemonade and fruit infused water (unless otherwise noted). Soft Drinks available for \$additional.
- For Breakfast, Lunch Menus and Picnics we are happy to provide upgraded disposable plates, napkins and cutlery. You can of course rent china and we are happy to coordinate those details.
- Any specialty meals for vegetarian, gluten, nut or dairy allergies.