

BISCUITS  
+ *Berries*  

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CATERING CO.  

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| DELIVERY MENU

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# DELIVERY

## FREQUENTLY ASKED QUESTIONS



### HOW DO I PLACE AN ORDER?

You can place an order by giving us a call at 303.277.9677, through our website 'contact' page, or by emailing [info@biscuitsandberries.com](mailto:info@biscuitsandberries.com). We are typically in the office between the hours of 8:00am and 5:00pm, and any requests submitted outside of business hours will be accommodated the next business day.

### WHEN SHOULD I PLACE MY ORDER?

We accept corporate delivery business as it comes in- on a first come, first served basis. The more notice you can give us the better, as it allows us to guarantee your delivery and plan accordingly, and we do respectfully request 48 hours' notice.

In the event of a last-minute request, we will absolutely try to accommodate your order. Depending on the nature of the request, it's possible that we will incur additional costs related to accepting last-minute orders under particularly challenging circumstances, which may result in additional charges- the nature of which will be communicated at the time the order is placed.

### DO YOU HAVE DELIVERY MINIMUMS?

Yes. During the week, we have a minimum order of 8 for box lunches, and 10 for traditional buffets.

On weekends - the Food and Beverage minimum is typically \$450, but is dependent on many factors including seasonality, current and anticipated business volume, staffing availability, etc. The Food and Beverage minimum must be met, regardless of changes in guest count, menu or any other change in event scope.

### WHAT IS THE DELIVERY FEE?

Delivery fees start at \$44.50 for traditional buffet service and \$30 for disposable buffet service (i.e. box lunches, etc), but can change depending on party size, location, weekday vs. weekend and seasonality. Please don't hesitate to contact us if you would like a quote.

### DO YOU INCLUDE GRATUITY? IF SO, WHAT'S TYPICAL?

We do not automatically include gratuity. We work corporations and public entities who all have different regulations with regards to tipping, and our goal is to be as accommodating as possible in all aspects. Our delivery staff is well trained and professional, and always appreciates gratuity, but it is not expected. Should you feel our staff earned gratuity, any amount is appreciated, but clients typically leave between 10%-20%.

### WHAT IS INCLUDED WITH DELIVERY SERVICE SETUP?

For traditional buffet service, we will provide chafing dishes for all hot food, ceramic platters for cold/room temperature items. Serving utensils, disposableware (plates, forks, knives, napkins, etc.), and linen for the buffet tables are also included. We do not bring tables for the buffet unless otherwise requested, at an additional cost.

### CAN I ORDER MULTIPLE BUFFETS AT THE SAME TIME?

Instead of having two buffets delivered (i.e. the Herb Seared Chicken buffet and Peppercorn Crusted Beef Medallion buffet), we would strongly encourage you to pick one buffet - and simply add an additional protein.

Having multiple buffets delivered at the same time leads to a poor guest experience, as the most popular items will be eaten first, meaning you'll run out of many items, and leave the less desirable options for your guests who go through the buffet later.

Should multiple buffets be required - there will be a \$50 charge per additional buffet.

### WHAT IS INCLUDED WITH DELIVERY SERVICE SETUP?

For traditional buffet service, we will provide chafing dishes for all hot food, ceramic platters for cold/room temperature items. Serving utensils, disposableware (plates, forks, knives, napkins, etc.), and linen for the buffet tables are also included. We do not bring tables for the buffet unless otherwise requested, at an additional cost.

### MY GUESTS HAVE DIETARY RESTRICTIONS. CAN YOU HANDLE THEM?

Absolutely! We are not an "allergy free" facility, and cannot 100% guarantee that a menu item can be completely free of allergens, but most of our sauces are gluten free, and as a scratch kitchen we can prepare food to accommodate your guests.

### ARE THERE ANY OTHER COSTS OTHER THAN THE DELIVERY FEE AND FOOD?

Unless there are extenuating circumstances, typically the only costs associated with delivery catering service is the delivery fee, the food/beverage costs and taxes.

### HOW DO YOU HANDLE PICKUPS?

Typically, lunch deliveries are picked up between 2-4 pm, but we are happy to work with your schedule to arrange a different pickup window if that's more convenient. Regardless of time, we do require a pickup "window" as a driver will often have 3-4 pickups scheduling during a particular period of the day.

### HOW DO I PAY?

You can pay online, by calling us at 303.277.9677, or you can request a credit card authorization form be sent to you via email that you can fill out and return to us. We do accept checks and ACH payments as well. For corporate and public entities, we can set up a house account and arrange billing terms.

### DO YOU REQUIRE A DEPOSIT?

We do not require a deposit for delivery service. For corporate and public entities, we can set up a house account and arrange billing terms, but for private or new business we do require a credit card to be placed on hold to secure the delivery.

### I NEED TO CHANGE MY ORDER AFTER IT WAS CONFIRMED. IS THAT POSSIBLE?

We understand things change, and it's our pleasure to modify your order- as long as you're more than 48 hours from the delivery date. Within 48 hours of your delivery, we cannot cancel, reduce head count or remove items from your menu. In some cases however, we can increase the guest count or add menu items. Please contact us immediately at 303.277.9677 so we can assist you.

### WHAT IS YOUR CANCELLATION POLICY?

We require 48 business hours' notice for cancellation, as any time after that, our chef has ordered your food and meal prep has likely started. Cancellations cannot be accepted over the weekend or after hours- you must speak with a representative over the phone to confirm a cancellation.



# BREAKFAST

## | BISCUITS AND BERRIES

**Freshly Baked Danishes | Seasonal Muffins  
Seasonal Morning Buns | Tea Breads | Bagels**  
(1.5 pastries per person)

Served with: Butter | Jam | Schmear

\*Add a Seasonal Fruit Display for \$3.75/guest

\*Vegan, Gluten-free Pastries Available Upon

Request **\$9 PER PERSON**

## | THE SUN RISER

**Freshly Baked Danishes | Seasonal Muffins | Seasonal  
Morning Buns | Tea Breads | Bagels**  
(2 pastries per person)

Served with: Butter | Jam | Schmear | Seasonal Fruit

Locally Roasted Coffee | Hot Tea | Assorted Bottled Juices

\*Vegan, Gluten-free Pastries Available Upon Request

**\$15.25 PER PERSON**

## | STUFFED BREAKFAST CROISSANTS

Choose From:

**Florentine** - Organic Spinach, Egg White, Local Goat Cheese,  
Roasted Butternut Squash

**Farmer** - Double Smoked Bacon, Free Range Eggs, Aged Cheddar

**Fromage** - Mortadella, Brie, Sweet Pepper Relish

**Southwestern** - House Sausage, Hatch Green Chilies,  
Pepperjack Cheese

Served with: Seasonal Fruit Display | (1.5 pastries per person)

**\$14.75 PER PERSON**

## | FRESH BAKED INDIVIDUAL QUICHES

**Free Range Eggs Baked in a Flaky Pastry Crust**

Choose From:

**Farmer** - Double Smoked Bacon, Aged Cheddar, Caramelized Onion

**Florentine** - Organic Baby Spinach, Egg White, Local Goat Cheese,  
Roasted Butternut Squash

**Southwestern** - Chorizo, Green Chilies, Pepper Jack Cheese

**Greek** - Artichoke, Asparagus, Feta, Piquillo Pepper

Served with: Yukon Gold Breakfast Potatoes & Seasonal Fruit Salad

**\$15.25 PER PERSON**

## | FARMER'S BREAKFAST

**Free Range Scrambled Eggs with Smoked Cheddar Cheese  
and Green Onion | Yukon Gold Breakfast Potatoes | Double  
Smoked Bacon | Pork Breakfast Sausage | Chefs Assorted  
Breakfast Pastries**

**\$15.25 PER PERSON**

## | BUTTERMILK MOUNTAIN BISCUITS & GRAVY

**Hot and Flaky Jalapeno Cheddar Biscuits | Hatch Green Chili  
and Sausage Gravy | Yukon Gold Breakfast Potatoes  
Cheddar and Scallion Scrambled Eggs | Double Smoked  
Bacon | Breakfast Sausage Links**

**\$15.25 PER PERSON**

## | BUILD YOUR OWN BREAKFAST BURRITO

**Free Range Eggs | Crispy Potatoes | Hatch Green Chili Queso  
Warm Chipotle Tortillas | Cinnamon Fruit Salad**

\*Add Chorizo, Smoked Bacon, or Local Sausage | \$2 per guest

\*Add Pork Green Chili | \$1.5 per guest

**\$12.75 PER PERSON**

## | ORGANIC QUINOA POWER BOWL

**Organic Colorado Quinoa Slow Simmered in Almond and  
Coconut Milk | Noosa Yogurt | Seasonal Berries | Toasted  
Coconut | Dried Fruits | Agave Syrup | Sliced Almonds  
House Granola | Bananas | Brown Sugar  
Blueberry Granola Flax Muffins**

**\$20 PER PERSON**

## | SAVORY BREAKFAST SANDWICHES

Choose From:

**Antipasto** - Ciabatta, Prosciutto, Mortadella, Coppa, Provolone Cheese,  
Free Range Egg, Pepper Aioli

**Farmer** - Pretzel Roll, Double Smoked Bacon, Aged Cheddar, Free  
Range Egg, Spicy Ketchup

**Florentine** - Ciabatta Roll, Organic Spinach, Free Range Egg, Brie,  
Pepper Relish

**Southwestern** - Pretzel Roll, Chorizo, Free Range Egg, Green Chili,  
Pepper Jack, Creamy Salsa

**Haute Chicken** - Buttermilk Biscuit, Crispy Chicken, Pimento Cheese  
Served with: Yukon Gold Breakfast Potatoes | Fresh Fruit Display

**\$15.5 PER PERSON**

## | BUILD YOUR OWN BREAKFAST TACOS

**Free Range Eggs | Local Corn Tortillas | Cheddar Cheese |  
Salsa Roja | Salsa Verde | Lime Crema**

Your Choice of One Protein:

Chorizo | Double Smoked Bacon | Local Sausage | Tofu Rajas

Served with: Southwestern Hash Casserole | Chili Lime Fruit Salad

**\$15.5 PER PERSON**



## BREAKFAST (CONTINUED)

### | NASHVILLE HOT CHICKEN AND WAFFLES

Spicy Crispy Pickle Brined Boneless Chicken Breast | Fluffy Belgian Waffles | Free Range Scrambled Eggs | Hash Brown Casserole | Maple Syrup | Seasonal Compound Butter

**\$14.75 PER PERSON**

### | COLORADO BREAKFAST BAKE

Layers of Local Tortilla | Free Range Eggs | Pepper Jack Cheese | Chorizo | Green Chili Queso

Served with: Yukon Gold Breakfast Potatoes | Chili Lime Fruit Salad

**\$13.5 PER PERSON**

### | CHEF ERICKA'S BISCUIT BAR

Freshly Baked Biscuits | Free Range Scrambled Eggs | Pork Sausage | Double Smoked Bacon | Pimento Cheese | Yukon Gold Breakfast Potatoes | Seasonal Jams and Compound Butters | Fruit Salad

\*Add Nashville Hot Chicken for an Additional \$4 per Person

**\$15.5 PER PERSON**

### | PALISADE PEACH FRENCH TOAST BAKE

Local Peaches | Rich Brioche | Brown Sugar Free Range Eggs | Granola Crust

Served with: Maple Syrup | Sausage Patties | Fresh Fruit Platter

**\$14 PER PERSON**

### | NOOSA YOGURT BAR

Local Vanilla and Plain Yogurt | Seasonal Berries | Toasted Coconut | Dried Fruits | Agave Syrup | Sliced Almonds  
House Granola | Bananas | Brown Sugar  
Blueberry Granola Flax Muffins

**\$14.5 PER PERSON**

## BREAKFAST ALA CARTE

### | BREAKFAST SANDWICHES

**Antipasto | \$9.5 PER PERSON**

Ciabatta | Prosciutto | Mortadella | Coppa  
Provolone Cheese | Free Range Egg | Pepper Aioli

**Farmer | \$9.25 PER PERSON**

Pretzel Roll | Double Smoked Bacon | Aged Cheddar  
Free Range Egg | Spicy Ketchup

**Florentine | \$9.5 PER PERSON**

Ciabatta Roll | Organic Spinach | Free Range Egg  
Brie | Pepper Relish

**Southwestern | \$9.25 PER PERSON**

Pretzel Roll | Chorizo | Free Range Egg | Green Chili  
Pepper Jack | Creamy Salsa

**Haute Chicken | \$9.25 PER PERSON**

Buttermilk Biscuit | Crispy Chicken | Pimento Cheese

### | QUICHE & FRITTATA

**Farmer | \$7.25 PER PERSON**

Smoked Bacon | Aged Cheddar | Caramelized Onion

**Florentine | \$8 PER PERSON**

Organic Baby Spinach | Egg White | Local Goat Cheese  
Roasted Butternut Squash

**Southwestern | \$6.5 PER PERSON**

Chorizo | Green Chilies | Pepper Jack Cheese

**Greek | \$7 PER PERSON**

Artichoke | Asparagus | Feta | Piquillo Pepper

### | BREAKFAST CROISSANTS

**Florentine | \$9.25 PER PERSON**

Organic Baby Spinach | Egg White | Local Goat Cheese  
Roasted Butternut Squash

**Farmer | \$8.5 PER PERSON**

Smoked Bacon | Free Range Eggs | Aged Cheddar

**Fromage | \$8.5 PER PERSON**

Mortadella | Brie | Sweet Pepper Relish

**Southwestern | \$8.5 PER PERSON**

Sausage | Hatch Green Chilies | Pepperjack

**| EXTRAS** Individual Noosa Yogurt - \$4.75 • Free Range Scrambled Eggs - \$4.75 • Southwest Hash Brown Casserole - \$4.75 • Double Smoked Bacon (2pcs) - \$3  
Local Sausage Patties (2 pcs) - \$2.75 • Yukon Gold Breakfast Potatoes - \$2.75 • House Made Muffins - \$3.75 • House Made Danish or Morning Buns - \$4  
Seasonal Fruit Salad - \$4.5 • Seasonal Fruit Display with Citrus Yogurt Dip - \$6.25 • House Made Biscuits - \$3



# LUNCH & DINNER BUFFETS

## CHICKEN

### | HERB SEARED CHICKEN BREAST

All Natural Chicken Breast with Champagne Butter Sauce  
Roasted Fingerling Potatoes | Seasonal Grilled Veggies  
Heritage Green Salad with Candied Pecan, Local Feta, Dried Cranberries, White Balsamic Vinaigrette | Sweet Yeast Rolls  
Chef Select Desserts

**\$18 PER PERSON**

### | CHIMICHURRI GRILLED CHICKEN BREAST

Grilled Chicken Breast with Fresh Herb Chimichurri  
Plantain Fried Rice | Brazilian Style Black Beans  
Annatto Grilled Squash | Pao de Queijo | Chef Select Desserts

**\$18.5 PER PERSON**

### | CHICKEN PARMESAN

Breaded Chicken Breast with Marinara and Fresh Mozzarella  
Bowtie Pasta alla Vodka with Fresh Herbs | Caesar Salad with Shaved Parmesan and Lemony Parmesan Dressing | Pesto and Roasted Garlic Focaccia | Assorted Cookies and Dessert Bars

**\$17.75 PER PERSON**

### | THAI GREEN CURRY CHICKEN

Mild Green Curry with Sweet Potato and Seasonal Veggies  
Toasted Sesame Rice with Green Onion | Ginger and Garlic Green Beans | Sweet and Sour Slaw with Green Papaya and Red Pepper | Chef Select Desserts

**\$17.75 PER PERSON**

### | ANCHO SPICED CHICKEN BREAST

Ancho Chili Chicken Breast with Palisade Peach and Green Chili Compote | Roasted Yukon Potatoes with Sofrito  
Grilled Seasonal Veggies | Mixed Green Salad with Grape Tomato, Heirloom Carrot, Cucumber, and Pesto Buttermilk Dressing | Poblano and Cheddar Biscuits  
Chef Select Desserts

**\$18 PER PERSON**

### | BUTTERMILK FRIED CHICKEN

Crispy Fried Bone in Chicken | Southern Style Mac and Cheese | Grainy Mustard Coleslaw | Sweet Yeast Rolls  
Chef Select Desserts

**\$17 PER PERSON**

## BEEF & PORK

### | GRILLED BEEF MEDALLIONS

Herb Crusted Bistro Steak Medallions with Stranahan's Whiskey Bacon Cream Sauce | Roasted Garlic and Cheddar Mashed Potato | Seasonal Grilled Veggies | Heritage Green Salad with Candied Pecan, Local Feta, Dried Cranberries, and White Balsamic Vinaigrette | Sweet Potato Pull Apart Rolls  
Chef Select Desserts

**\$21.5 PER PERSON**

### | COLORADO BRAISED SHORT RIBS

12 Hour Braised Local Short Ribs with Chimichurri and Pickled Red Onion | Roasted Fingerling Potatoes Seasonal Grilled Veggies | Mixed Green Salad with Grape Tomato, Heirloom Carrot, Cucumber, and Pesto Buttermilk Dressing  
Sweet Potato Pull Apart Rolls | Chef Select Desserts

**\$21.5 PER PERSON**

### | BACON WRAPPED PORK TENDERLOIN

OMD Farms Pork Tenderloin with a Smoked Apple Demi Glace | Chai Roasted Sweet Potatoes | Charred Cauliflower with Basil Pesto | Caesar Salad with Shaved Parmesan and Lemony Parmesan Dressing | Chef Select Desserts

**\$17.75 PER PERSON**

# SEAFOOD

## | PAN SEARED SALMON

5oz Seared Atlantic Salmon with Lemony White Wine Butter Sauce | Pesto and Heirloom Tomato Risotto  
Grilled Cauliflower | Heritage Green Salad with Candied Pecan, Local Feta, Dried Cranberries, and White Balsamic Vinaigrette | Chef Select Desserts

**\$20.25 PER PERSON**

## | GULF SHRIMP & ANDOUILLE GUMBO

Creole Seafood and Sausage Gumbo with Roasted Garlic and Dark Roux | Cajun Red Beans and Rice | Okra and Sweet Corn Succotash | Mixed Green Salad with Grape Tomato, Heirloom Carrot, Cucumber, and Pesto Buttermilk Dressing | Chef Select Desserts

Add: Jalapeno Cornbread Muffins + \$2.50 per person

**\$18.5 PER PERSON**

# REGIONAL FARE

## | ALL AMERICAN

Grilled Quarter Pound Hamburgers | Colorado Native Beer Brats  
• Accompanied by: Locally Baked Buns | Cheddar and Pepper Jack Cheese | Roasted Green Chilies | Lettuce Tomato | Dill Pickles | Mayo | Mustard | Ketchup  
Served with: Boulder Natural Kettle Chips | Mixed Green Salad with Grape Tomato, Heirloom Carrot, Cucumber, and Pesto Buttermilk Dressing | Chef Select Desserts

Add: Bacon + \$2.75 | Upgrade to: Local Elk and Jalapeno Sausages + \$3.75  
**\$17.5 PER PERSON**

## | FAJITAS

**Choose Two:**

Ancho Marinated Steak | Chipotle Lime Chicken Breast | Pork Carnitas | Southwestern Tofu | Cilantro Shrimp +\$4

Accompanied by: Grilled Peppers and Onions | Local Flour Tortillas | Cheddar | Shredded Lettuce | Lime Crema | Chipotle Salsa | Green Chili Guacamole

Served with: Spanish Rice | Charros Black Beans | Chef Select Desserts

**\$16.75 PER PERSON**

## | CINCO DE MAYO

Chipotle Chicken Enchilada Bake | Crispy Hatch Chili and Smoked Cheddar Rellenos | Colorado Style Green Chili  
Served with: Shredded Lettuce | Lime Crema | Roasted Corn Pico Spanish Rice | Charros Black Beans | Chef Select Desserts

**\$18.25 PER PERSON**

## | DENVER STYLE STREET TACOS

**Choose Two:**

Hatch Green Chili Carne Asada | Chipotle Lime Chicken Breast | Ancho Peach Al Pastor | Southwestern Tofu  
Cilantro Shrimp +\$5

Served with: Corn and Flour Tortillas | Salsa Verde | Roasted Corn Pico Pickled Red Onion | Cilantro Pesto | Lime Crema | Cotija Cheese

Served with: Spanish Rice | Charros Black Beans | Chef Select Desserts

**\$18.5 PER PERSON**

## | PASTA DUO

Rigatoni Bake with Spicy Italian Sausage and Grilled Peppers  
Four Cheese Ravioli with Sundried Tomato, Creamy Mushroom, and Artichoke Cream Sauce | Caesar Salad with Shaved Parmesan and Lemony Parmesan Dressing | Pesto and Roasted Garlic Focaccia | Chef Select Desserts

**\$17.75 PER PERSON**

## | SEVEN LAYER LASAGNA

**Choose One: (12 Person Minimum)**

Beef and Italian Sausage | Roasted Vegetable | White Chicken and Artichoke

Served with: Caesar Salad with Shaved Parmesan and Lemony Parmesan Dressing | Pesto and Roasted Garlic Focaccia | Chef Select Desserts

**\$17.5 PER PERSON**

## | MIDDLE EAST FEAST

Grilled Chicken and Beef Kebabs with Fragrant Spices | Grilled Pita Bread | Roasted Red Pepper Hummus | Preserved Lemon and Roasted Garlic Couscous | Fattoush Salad  
Chef Select Desserts

**\$17.75 PER PERSON**



PHOTO CREDIT: FROM THE HIP PHOTO

# BYO BOWLS

## | BISCUITS BURRITO BOWL

**Hatch Green Chili Carne Asada | Chipotle Lime Chicken Breast | Spanish Rice | Charros Black Beans**

Served with: Green Chili Queso | Cilantro | Cheddar Cheese | Shredded Lettuce | Roasted Corn Pico | Salsa Verde | Salsa Rojo | Red Onions | Chef Select Desserts • Add: Cilantro Lime Shrimp \$4.5

**\$18.25 PER PERSON**

## | BUILD YOUR OWN GRAIN BOWL

**Harissa Grilled Chicken | Marinated Portobello Mushroom Brown Rice | Colorado Quinoa | Seasonal Grilled Veggies**

Served with: Roasted Red Peppers | Pickled Carrots | Olathe Corn | Peas | Roasted Tomatoes | Chimichurri | Pesto | Cucumber Yogurt  
Chef Select Desserts

**\$18.5 PER PERSON**

## | MAC & CHEESE BAR

**Green Chili Mac | Grilled Chicken | Andouille Sausage**

Served with: Roasted Red Peppers | Bacon | Peas | Roasted Tomatoes | Pesto | Mixed Green Salad with Grape Tomato, Heirloom Carrot, Cucumber, and Pesto Buttermilk Dressing | Buttermilk Biscuits  
Chef Select Desserts

**\$18.25 PER PERSON**

## | ASIAN BOWLS

**Teriyaki Grilled Chicken | Pork Bulgogi | Sesame Fried Rice Ginger and Garlic Green Beans | Crunchy Asian Slaw**

Served with: Wonton Strips | Red Peppers | Heirloom Carrots Kabayaki Sauce | Wasabi Aioli | Green Onions | Chef Select Desserts

**\$18.25 PER PERSON**



## LUNCH & DINNER BUFFETS (CONTINUED)

### FROM OUR DELI

#### | SOUP & SALAD BUFFET

Heritage Field Greens | Romaine | Peas | Crispy Beets  
Heirloom Carrots | Feta Cheese | Croutons | Grape Tomatoes  
Roasted Corn | White Balsamic Vinaigrette  
Pesto Buttermilk Dressing  
Your Choice of A La Carte Soup • Served With: Sweet Potato Pull Apart  
Rolls | Chef Select Desserts

CHICKEN \$17 | STEAK \$18.5 | DUAL \$21.25 • PER PERSON

#### | ASSORTED WRAPS

An Assortment of Artisan Wraps | Choice of Soup or Salad |  
Boulder Natural Kettle Chips | Chef Select Desserts  
\$17.25 PER PERSON

#### | DELI TO YOU

Natural Roasted Chicken Breast | Honey Cured Ham  
House Roast Beef | Chef's Deli Salad • Accompanied by:  
Assorted Sandwich Breads | Cheddar | Swiss | Lettuce |  
Tomato | Dill Pickles | Pesto Aioli | Mayo | Brown Mustard  
Served With: Boulder Natural Chips | Choice of Soup or Salad | Chef  
Select Desserts  
\$17.25 PER PERSON

## BISCUITS' BBQ PIT

#### | WESTERN BBQ

Grilled Bone in Chicken Glazed in House Chipotle Peach  
BBQ Sauce | House Smoked Sausages | Sweet Yeast Rolls  
| Local Fingerling Potato Salad | Mixed Green Salad with  
Grape Tomato, Heirloom Carrot, Cucumber, and Pesto  
Buttermilk Dressing | Chef Select Desserts  
\$18 PER PERSON

#### | B+B BBQ

House Smoked Pork with Chipotle BBQ Sauce | Pulled  
Chicken with Carolina BBQ | Green Chili Mac | Harvest Moon  
Buns | Poblano and Apple Slaw | Chef Select Desserts  
Add: 24 Hour Smoked Brisket \$5  
\$18 PER PERSON

## VEGETARIAN & VEGAN ENTREE OPTIONS

#### | ROASTED MUSHROOM STRUDEL V

Red Pepper Jam | Arugula Salad  
\$10.25 PER PERSON

#### | WATERCRESS & RICOTTA CROSTATA V

Aged Balsamic | Microgreens  
\$11.5 PER PERSON

#### | HERB QUINOA STUFFED PEPPER VV GF

Arugula Pistou  
\$11.5 PER PERSON

#### | ROASTED POBLANO RELLENO V GF

Lime Crema | Chipotle Puree  
Smoked Tomato Risotto  
\$11.5 PER PERSON

#### | SEASONAL SQUASH TART V

Herbed Chevre | Heirloom Tomato Relish  
\$11.5 PER PERSON

#### | ROASTED CARROT TART TATIN V

Poached Apple | Brown Butter | Thyme  
\$11.5 PER PERSON

#### | SEASONAL SQUASH GNOCCHI V

Brown Butter | Lemon | Herbs  
\$11.5 PER PERSON

#### | CHICKPEA & TOMATO CAKE VV GF

Olive Oil | Med Relish  
\$11.5 PER PERSON

V VEGETARIAN VV VEGAN GF GLUTEN FREE



# A LA CARTE SALADS, SOUPS & SIDES

## SALADS

### | GAZPACHO SALAD

Greens | Cucumber | Heirloom Tomato | Red Onion  
Charred Tomato Vinaigrette | \$5

### | CAESAR

Romaine | Shaved Parmesan | Focaccia Crouton  
House Caesar Dressing | \$5

### | CLASSIC SALAD

Mixed Greens | Carrot | Tomato | Cucumber  
House Buttermilk Dressing | \$4.5

### | SOUTHWEST SALAD

Romaine | Roasted Corn | Cotija | Pickled Onion  
Ancho Rancho | \$4.5

### | WINE MAKER

Mixed Greens | Craisins | Feta Cheese | White Balsamic | \$5

### | CAPRESE

Spinach | Dried Tomato | Fresh Mozzarella  
Basil Vinaigrette | \$5

### | STRAWBERRY FIELDS

Spinach | Strawberries | Walnuts | Feta Cheese  
Blackberry Thyme Vinaigrette | \$5

### | LOADED POTATO SALAD

Bacon | Sour Cream | Green Onion | Cheddar | \$4.5

### | CLASSIC COLESLAW

Crunchy Cabbage | Carrots | Red Onion  
Creamy Dressing | \$3.75

### | SOUTHWESTERN POBLANO SLAW

Green Apple | Lime Vinaigrette | \$4.5

### | FINGERLING POTATO SALAD

Grainy Mustard | Herbs | Summer Veggies  
Aged Cheddar | \$5

### | TOMATO CUCUMBER SALAD

Red Onion | Dill Yogurt Dressing | \$4.75

### | SEASONAL FRUIT SALAD

\$5

## SOUPS

### | LOADED BAKED POTATO | \$5

### | AGED CHEDDAR AND BROCCOLI | \$5

### | ROASTED RED PEPPER BISQUE | \$5

### | OLATHE CORN & POTATO CHOWDER | \$5

### | VEGAN MINESTRONE | \$5

## SIDES

### | BUFFET CHIPS

House-made Kettle Chips- Buffet | \$2

### | INDIVIDUAL CHIPS

Boulder Kettle Chips | \$2



# BOX LUNCHES

All box lunches are served with Boulder kettle chips, fresh whole fruit, chef select cold salad, gourmet cookie, a napkin and cutlery. We can make any box lunch gluten free (GF bread, GF cookie) for an additional \$3.

## THE DELI SANDWICH BOX LUNCHES

Choice of: Local Kaiser Roll | Sourdough | Whole Wheat

- | SMOKED HAM WITH CHEDDAR
- | ALL NATURAL TURKEY WITH SWISS
- | HOUSE ROAST BEEF WITH CHEDDAR
- | ROASTED CHICKEN SALAD
- | ALBACORE TUNA SALAD
- | MEDITERRANEAN ROASTED TOFU
- | BLT

\$14.5 PER PERSON

## HOUSE MADE CROISSANT BOX LUNCHES

- | BLT
- | SMOKED HAM WITH CHEDDAR
- | ALL NATURAL TURKEY WITH SWISS
- | HOUSE ROAST BEEF WITH CHEDDAR
- | ROASTED CHICKEN SALAD
- | ALBACORE TUNA SALAD
- | MEDITERRANEAN ROASTED TOFU

\$15.5 PER PERSON

## BUDGET BOX LUNCHES

Served On a Kaiser Roll. Budget Boxes do not include chef select cold salad, or whole fruit.

- | SMOKED HAM WITH CHEDDAR
- | ALL NATURAL TURKEY WITH SWISS

- | HOUSE ROAST BEEF WITH CHEDDAR
- | ROASTED CHICKEN SALAD
- | ALBACORE TUNA SALAD
- | MEDITERRANEAN ROASTED TOFU
- | BLT

\$12 PER PERSON

## BISCUITS SIGNATURE BOX LUNCH SANDWICHES

### | THE NASHVILLE

Spicy Roasted Chicken | House Pickles | Mustardy Slaw  
Pimento Cheese | Harvest Moon Sweet Potato Bun

\$16 PER PERSON

### | THE ANTIPASTO

Artisan Salumi | Soppressata | Mortadella | Provolone  
Cherry Pepper Relish | Red Onion | Italian Roll

\$17.5 PER PERSON

### | THE STEAKHOUSE

Horseradish Roasted Sirloin | Blue Cheese Spread  
Crispy Onion | Shredded Iceberg | Chimichurri | Ciabatta

\$17.5 PER PERSON

### | CLUB CROISSANT

All Natural Turkey | Smoked Ham | Applewood Bacon  
White Cheddar | Red Pepper Aioli | Buttery Croissant

\$15.5 PER PERSON

### | THE NEW YORKER

Pastrami | Swiss | Grainy Mustard | Red Cabbage Slaw  
Marble Rye

\$15 PER PERSON

### | FIELD TO TABLE

Roasted Cauliflower | Crispy Tempeh | Spicy Red Pepper  
Hummus | Sprouts | Roasted Tomato | Sprouts  
Lemon Tahini | Ciabatta

\$16.5 PER PERSON

### | MUFFULETTA

Smoked Ham | Artisan Salumi | Olive Salad | Tomato | Fresh Mozzarella | Shredded Lettuce | Focaccia

\$17.5 PER PERSON

### | SOUTHWEST CHICKEN CLUB

Roasted Chicken | Poblano | Applewood Bacon | Pepperjack Cheese | Spicy Slaw | Ancho Schmeat | Ciabatt

\$17.5 PER PERSON

### | PORTOBELLO CAPRESE

Grilled Portobello | Roasted Tomato | Basil | Fresh Mozzarella Pesto | Focaccia

\$15.5 PER PERSON

## BOX LUNCH WRAPS

Substitute a gluten free Tortilla on any Wrap + \$1.50 GF

### | ROASTED CHICKEN PESTO WRAP

Roasted Chicken | Red Onion | Sun Dried Tomato | Pesto  
Fresh Mozzarella | Greens | Pepperoncini | Spinach Tortilla

\$15.5 PER PERSON

### | BUFFALO TURKEY WRAP

All Natural Turkey | Celery and Carrot Slaw | Red Hot Aioli  
House Pickles | Blue Cheese | Chipotle Tortilla

\$15.5 PER PERSON

### | DAGWOOD WRAP

All Natural Turkey | Smoked Ham | House Roast Beef  
White Cheddar | Crispy Onion | Iceberg | Herb Tortilla

\$16.5 PER PERSON

### | THAI CHICKEN WRAP

Roasted Chicken | Pad Thai Slaw | Peanut Sauce | Sprouts  
Tomato Tortilla

\$15.5 PER PERSON

### | TANDOORI CHICKPEA SALAD WRAP

Heritage Greens | Cucumber | Red Onion | Roasted Tomato |  
Cilantro | Ginger Tahini | Tomato Tortilla

\$15.5 PER PERSON

### | MEDITERRANEAN VEGGIE WRAP

Grilled Portobello | Crispy Tempeh | Seasonal Roasted  
Veggies | Beet Hummus | Sprouts | Aged Balsamic  
Spinach Tortilla

\$15.5 PER PERSON

### | AVOCADO BACON RANCH WRAP

Applewood Bacon | Avocado | Romaine | Tomato |  
White Cheddar | Romaine | Chipotle Tortilla

\$16.5 PER PERSON

### | CHICKEN CAESAR WRAP

Roasted Chicken | Romaine | Shaved Parmesan | House  
Caesar | Crispy Beets | Spinach Tortilla

\$15.5 PER PERSON

## BOXED SALADS

\*Add Herb Grilled Chicken to any box lunch + \$3

\*Add Pan Roasted Salmon to any box lunch + \$6

\*Add Fire Roasted Skirt Steak + \$6

\*Add Grilled Shrimp (5pcs) + \$8.5

### | GAZPACHO SALAD

Greens | Cucumber | Heirloom Tomato | Red Onion  
Crispy Beets | Charred Tomato Vinaigrette

\$15.5 PER PERSON

### | KALE CAESAR SALAD

Organic Baby Kale | Shaved Parmesan | Focaccia Crouton  
House Caesar Dressing

\$13.5 PER PERSON

### | SOUTHWEST SALAD

Romaine | Roasted Corn | Cotija | Avocado | Pickled Onion  
Cotija | Crispy Tortilla | Ancho Buttermilk Dressing

\$15.5 PER PERSON



### | FARMHOUSE SALAD

Heritage Greens | Roasted Beets | Pickled Carrot | Chevre  
Pumpkin Seed | Green Goddess Dressing

\$16 PER PERSON

### | PALISADE SALAD

Mixed Greens | Roasted Palisade Peaches | Roasted Onion  
Chevre | Sunflower Seed | Spicy Honey Vinaigrette

\$16.25 PER PERSON

### | CAPRESE

Spinach | Dried Tomato | Fresh Mozzarella | Red Onion  
Pesto White Balsamic

\$15.75 PER PERSON

### | BISCUITS COBB SALAD

Heritage Greens | Heirloom Carrot | Bacon | Tomato  
Red Onion | Roasted Corn | Blue Cheese  
Garlic Horseradish Dressin

\$16.25 PER PERSON

### | POWER SALAD

Organic Kale | Quinoa | Black Beans | Avocado  
Roasted Sweet Potato | Pepita | Tomato | Cheddar  
Citrus Agave Vinaigrette

\$16.5 PER PERSON



# HORS D'OEUVRES

## DIPS & DISPLAYS

### | SPINACH AND ARTICHOKE DIP

Tender Belly Bacon | Red Pepper Relish | Grilled Naan

\$4.75

### | SMOKED RED PEPPER HUMMUS

Chickpea Popcorn | Cumin Oil | Toasted Pita

\$5.25

### | COLORADO BISON QUESO

Green Chili | Chipotle | Lime Tortilla Chips

\$6.25

### | CHEF'S CHEESE DISPLAY

Fresh and Dried Fruit | Candied Nuts | Artisan Crackers \$7.25

### | BRUSCHETTA BOARD

Crostini | Beet Hummus | Pesto Goat Cheese  
Olive and Pepper Hummus | Marinated Cheeses

\$5.75

### | BAKED LOCAL BRIE

Glazed Pecan | Fig Compote | Grilled Sourdough

\$7.25

### | CHEF'S CHARCUTERIE

Porchetta | Salumi | Smoked Salmon 'Ndjua | Local Cheeses  
Pickles | Mustards | Crackers | Grilled Sourdough

\$9

### | BEET CURED SALMON DISPLAY

Citrus Fennel Salad | Beet Fraiche | Rice Crisps

\$8

### | CRUDITÉS

Baby Radishes | Heirloom Carrot | Gem Lettuce | Baby Broccoli | Herby Buttermilk | Roasted Beet Hummus

\$4.75

### | FRESH FRUIT PLATTER

\$5

## GRAB & GO BOXES

### | PROTEIN BOX

Hard Boiled Egg | Cheese | Peanut Butter Cup | Green Apple \$9.25

### | MEDITERRANEAN BOX

Red Pepper Hummus | Grilled Pita | Cucumbers  
Grape Tomatoes

\$7.25

### | VEGGIE BOX

Fresh Veg | Pesto Buttermilk Dressing | Grilled Pita

\$6.75

## COLD APPETIZERS

### | CAPRESE SATAY

Fresh Mozzarella | Aged Balsamic | Fresh Basil | \$5.5

### | WATERMELON LOLLIPOP

Sangria Flavors | Aged Balsamic | \$5.5

### | MINI FRUIT SKEWERS

Spiced Agave Syrup | \$5.5



### | BLT DEVILED EGGS

Roasted Tomato | Applewood Bacon | Micro Lettuce | \$5

### | FINGER SANDWICHES

Assorted Petite Sandwiches Elegantly Displayed | \$7.25

### | HUMMUS STUFFED PEPPERS

Smoked Paprika | Olive Oil | \$4.75

## HOT APPETIZERS

### | TOASTED PISTACHIO ARANCINI

Shallot Marmalade | \$5.5

### | ARTICHOKE DIP

Petite Bread Bowl | Gruyere | \$5.5

### | TOASTED PISTACHIO ARANCINI

Shallot Marmalade | \$5.5

### | GOAT CHEESE RELLENOS

Shallot Marmalade | \$5.5

### | BACON WRAPPED TENDERLOIN

Shallot Marmalade | \$5.5

### | CRISPY CHICKEN GYOZA

Scallion | Ponzu Aioli | \$4.25

### | BACON WRAPPED BISON SAUSAGE

Roasted Pineapple Salsa | \$5.5

### | FOUR CHEESE RELLENO

Creamy Salsa | \$5.5

### | PETITE CHICKEN QUESADILLA

Ancho Crema | \$5.75

### | WHITE CHEDDAR SAUSAGE ROLLS

Grainy Mustard Aioli | \$4

### | GRILLED JERK CHICKEN SATAYS

Mojo Sauce | \$4.5

### | SHORT RIB EMPANADA

Chipotle Lime Crema | \$6.5

### | CHICKEN SALTIMBOCCA SKEWER

Black Pepper Crema | \$4.5

### | BRIE & CHERRY POPOVERS

\$4.5

### | HOISIN GLAZED MEATBALLS

Green Onion | \$5.5

# APPETIZER BUFFETS

## THE GASTROPUB INCLUDES

### | HOUSE SMOKED WINGS

Classic Buffalo Sauce | Blue Cheese Dip

### | CARROTS & CELERY

Buttermilk Ranch

### | ANGUS BEEF SLIDERS

BBQ Aioli | Aged Cheddar

### | BLT DEVILED EGGS

Roasted Tomato | Applewood Bacon | Micro Lettuce

### | SPINACH AND ARTICHOKE DIP

Tender Belly Bacon | Red Pepper Relish | Grilled Naan

### | LOADED POTATO SKINS

Chipotle Crema

\$24.25 PER PERSON



PHOTO CREDIT: FROM THE HIP PHOTO

## APPETIZER BUFFETS (CONTINUED)

### SOUTHWESTERN SOIREE

#### INCLUDES

#### | BACON WRAPPED BISON SAUSAGE

Roasted Pineapple Salsa

#### | FOUR CHEESE RELLENO

Creamy Salsa

#### | PETITE CHICKEN QUESADILLA

Ancho Crema

#### | COLORADO BISON QUESO

Green Chili | Chipotle | Lime Tortilla Chips

#### | CHIPOTLE CHICKEN PINWHEELS

\$21 PER PERSON

### AN ELEGANT AFFAIR

#### INCLUDES

#### | CHEF'S CHARCUTERIE

Porchetta | Salumi | Smoked Salmon 'Ndjua

Local Goats Cheeses | Pickles | Mustards | Artisan Crackers

Grilled Sourdough

#### | CAPRESE SATAY

Fresh Mozzarella | Aged Balsamic | Fresh Basil

#### | BACON WRAPPED TENDERLOIN

Red Onion Chutney

## AN ELEGANT AFFAIR (CONTINUED)

#### | SMOKED RED PEPPER HUMMUS

Chickpea Popcorn | Cumin Oil | Toasted Pita

#### | CHICKEN SALTIMBOCCA SKEWER

Black Pepper Crema

\$25.75 PER PERSON

### A CASUAL GATHERING

#### INCLUDES

#### | FRESH FRUIT PLATTER

Spiced Yogurt Dip

#### | CHEF'S CHEESE DISPLAY

Fresh and Dried Fruit | Candied Nuts | Artisan Crackers

#### | CRUDITÉS

Baby Radishes | Heirloom Carrot | Gem Lettuce | Baby

Broccoli | Herby Buttermilk | Roasted Beet Hummus

#### | WATERMELON LOLLIPOP

Sangria Flavors | Aged Balsamic

#### | FINGER SANDWICHES

Assorted Petite Sandwiches Elegantly Displayed

\$20.5 PER PERSON

## SNACKS

#### | SWEET CAJUN SNACK MIX

Toffee Peanuts | Sesame Sticks | Cajun Corn Sticks

\$4.5

#### | B+B HOUSE MADE GORP

Honey Roasted Peanuts | Chocolate Chips | Butterscotch  
Chips | Golden Raisin | Pepita

\$4.5

#### | SALSA BAR

Roasted Corn Pico de Gallo | Guacamole | Salsa Verde  
Chipotle Salsa | Corn Tortilla Chips

\$7

#### | SOFT BAKED PRETZEL BITES

Spicy Mustard

\$5.25

#### | WHOLE SEASONAL FRUIT

\$2.75



# PASTRY MENU

## DONUTS \$4 EACH

### | TRADITIONAL GLAZED | VANILLA FROSTED

With or Without Sprinkles

### | CHOCOLATE FROSTED

With or Without Sprinkles

### | RAINBOWNUTS

Custom Colors Available

### | CINNAMON SUGAR

### | SALTED CARAMEL CRUNCH

### | STRAWBERRY LEMONADE

### | TROPICAL

### | MAPLE BACON

### | PUMPKIN SPICE LATTE

### | S'MORES

### | CHOCOLATE TOFFEE

### | DULCE DE LECHE

## CUPCAKES \$4 EACH

### | SPANISH ORANGE

Olive Oil Cake | Orange Blossom Buttercream  
Candied Valencia Orange

### | BUTTERED POPCORN

Brown Butter Cake | Vanilla Frosting | Caramel Corn  
Sea Salt

### | PEACHES N' CREAM

Vanilla Bean Cake | Roasted Peach Buttercream  
Spent Grain Crumble

### | S'MORES

Smoky Chocolate Cake | Marshmallow Buttercream  
Graham Cracker

### | STRAWBERRY LEMONADE

Strawberry Cake | Lemon Curd | Lemon Buttercream

### | VANILLA BEAN DREAM

Vanilla Sponge | Vanilla Custard  
Vanilla Buttercream

### | PINA COLADA

Coconut Rum Cake | Roasted Pineapple  
Buttercream | Toasted Coconut

### | BLACKBERRY NUTELLA

Chocolate Hazelnut Cake | Blackberry Cream Cheese  
Frosting

## BUFFET DESSERTS

### | GRILLED PALISADE PEACHES

Blackberry Curd | Lime | Polenta Crumble  
[June – September]  
\$6

### | MEXICAN STYLE BREAD PUDDING

Cajeta | Toasted Pepita | Pinon Coffee Drizzle  
\$6.5

### | TRAIL MIX COBBLER

Seasonal Fruit | Toasted Almonds | Dark Chocolate  
Oats  
\$6.5

### | MILK AND COOKIES

Warm Assorted Gourmet Cookies | Chocolate Chai  
Milk | Strawberry Vanilla Milk | Cereal Milk  
\$7.75

### | VANILLA PORTER CHEESECAKE

Spent Grain Crust | Porter Caramel | Dulcey  
Chocolate  
\$6.5

### | CAKECICLES [24 MINIMUM EACH FLAVOR]

Dark Chocolate Sea Salt | Peaches n Cream  
Strawberry Shortcake | Coconut Crunch  
\$4.25 EACH

### | CEREAL MILK CRÈME BRULÉE

Cinnamon Sugar Donut Hole | Blackberry  
\$7.25 EACH



## MINI DESSERTS

\$3.5 EACH

### | ASSORTED MINI PASTRIES

Chefs Selection of Mini Assorted Pastries  
\$8.75

### | SALTED CARAMEL TART

Dark Chocolate Ganache | Salted Cajeta

### | MINI LEMON RASPBERRY CHECKERBOARD COOKIES

### | MINI S'MORES

House Graham Cracker | Ganache | House Made Marshmallow

### | MILLIONAIRES SHORTBREAD

IPA Caramel | Vanilla Bean

### | MATCHA SHORTBREADS

Roasted Pineapple | Lemongrass

### | MINI CHURROS

Ancho Ganache

### | RHUBARB TART

Almond Custard | Rhubarb Compote | Candied Oats

### | DULCE DE LECHE BUTTER COOKIES

### | SWEDISH DREAM COOKIES

Cloudberry Jam

### | PETITE OLIVE OIL CAKE

Orange | IPA Cream

### | MINI FRUIT TART

Seasonal Berries | Almond Cream

### | PETITE CHOCOLATE HAZELNUT CRÈME BRÛLÉE

Raspberry

### | CARDAMOM COFFEE SHORTBREADS

Espresso Buttercream | Dark Chocolate

### | MACARONS

Available in a wide variety of flavors and colors

### | BLACK SESAME POTS DE CRÈME

Coconut Whip | Sesame Brittle

### | FRENCH MACARONS

Asst. Flavors

### | TRUFFLES [24 MINIMUM PER FLAVOR]

Dark Chocolate | Salted Caramel | Strawberry Cream  
Hazelnut Gianduja | PB&J | Yuzu Pop

### | MINI CAKECICLES [24 MINIMUM PER FLAVOR]

Chocolate Sea Salt | Peaches n Cream | Strawberry Shortcake | Caramel Coconut

### | BROWN BUTTER MADELINE

Dark Chocolate | Candied Citrus

### | MILK AND COOKIES SHOT

Cookie Dough | Crispy Milk | Vanilla Bean Mousse

### | TOASTED COCONUT SHOT

Sable Breton

### | CHOCOLATE MOUSSE

Caramel | Toasted Coconut

### | CHOCOLATE HAZELNUT

Chocolate Cake | Nutella Mousse | Hazelnut Praline

### | BERRIES AND CREAM SHOT

Pound Cake | Seasonal Berry Compote | Vanilla Cream

### | CARAMEL CORN SHOT

Olathe Corn Cake | Caramel Mousse | Tiny Popcorn

### | PALISADE PEACH SHOT

Preserved Peach | Polenta Crumble | Vanilla Mousseline



## CAKES

¼ SHEET (20PPL) \$49

½ SHEET (40PPL) \$92.75

FULL SHEET (80PPL) \$128.75

ONE TIER CUT CAKE (15PPL) \$128.75

TWO TIER CUT CAKE(40PPL) \$195.75

All Cakes Are Minimally Decorated. Elaborate Cakes Will Be Billed at An Estimated Hourly Rate

### | CAKE FLAVORS

White Vanilla | Dark Chocolate | Red Velvet | Lemon | Coconut | Marble | Yellow Cake | Chocolate Stout Cake | Funfetti | Almond | Carrot and Walnut

### | CAKE FILLINGS

Vanilla Bavarian | White, Dark, Milk Chocolate Mousse | Assorted Fruit Fillings| Lemon Curd Espresso | Cookies and Cream | Salted Caramel Mousse | Mocha Buttercream

### | ICING CHOICES

Vanilla Bean Buttercream| Dark Chocolate Buttercream | Vanilla Cream Cheese Frosting Raspberry Buttercream | Toasted Coconut Buttercream | Custom Flavors Available

## BAKED GOODS & BREAKFAST ITEMS

### | BAKED APPLE CINNAMON ROLLS

Spiced Caramel | Pepita| Served Warm  
\$6.25

### | GINGERBREAD BREAKFAST BAKE

Dark Chocolate Sauce | Vanilla Crème Anglaise  
\$7.75

### | CRANBERRY GRANOLA COFFEE CAKE

Lemon Brown Butter Drizzle  
\$5.5

### | CHOCOLATE HAZELNUT MORNING BUNS

Citrus Glaze  
\$5.5

### | HARVEST CRANBERRY AND FIG MUFFINS

Streusel Topping  
\$4.75





## CATERING TO OUR CLIENTS' NEEDS

Whether we're serving 20 people or 20,000, Biscuits and Berries employs the same passion, dedication, and attention to detail for each experience we cater. It is our genuine desire to make every event the best—regardless of scope or size.

Bringing your vision to fruition is our driving force. We take the time to listen and understand exactly what our customers are looking for from the start and go the extra step to accommodate your needs in order to create a customized experience that exceeds expectations.







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