

BISCUITS
+ *Berries*

CATERING CO.



| HOLIDAY DELIVERY MENU

| CONTENTS

FREQUENTLY ASKED QUESTIONS.....3

SEASONAL WINTER PACKAGES.....4

APPETIZERS.....5

DIPS & DISPLAYS.....5

SALADS.....5

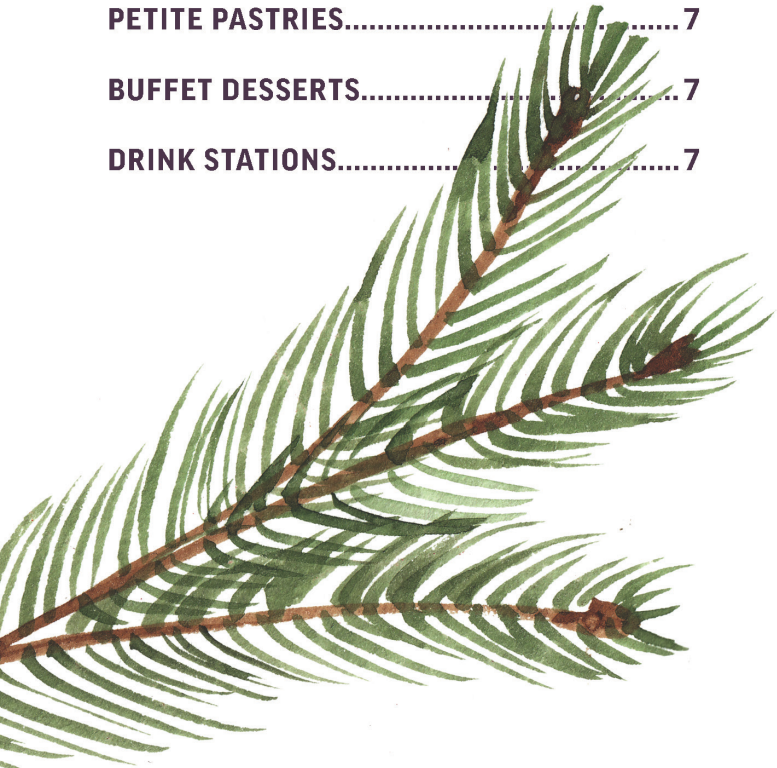
MAINS.....6

SIDES.....6

PETITE PASTRIES.....7

BUFFET DESSERTS.....7

DRINK STATIONS.....7



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. 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 Biscuits and Berries 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. Over the weekend, we have a minimum of \$400.00. We also offer limited "pick-up" service for clients who cannot meet the minimums or for whom that might be a more convenient option.

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.

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, seasonality and times. Service before 7:00am and after 6:30pm requires additional charges. 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.

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. Let us know how we can best serve you and 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 as well, but request that you notify us of your intent so we can let our accounts payables know. For corporate and public entities, we can set up a house account and arrange billing terms, but for those without an approved account, 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.

SEASONAL WINTER PACKAGES

| HOLIDAY MORNINGS

Pumpkin Spice Danish

Cranberry Challah French Toast - with Maple Praline Syrup and Ginger Whipped Cream

Individual Butternut Squash & Kale Quiche

Double Smoked Applewood Bacon

Caramelized Onion & Thyme Breakfast Potatoes

Holiday Spiced Fruit Salad

\$18

| HIGH COUNTRY TRADITIONS

Hearty Winter Greens - Local Chevre, Spiced Pecan, Butternut Squash, Cranberries and Maple Balsamic

Sweet Potato Pull Apart Rolls

Maple Brined Turkey - Pan Gravy and Fresh Cranberry Relish

The Best Mashed Potatoes Ever - Cream Cheese, Sour Cream, Chive, and White Cheddar

Sourdough Dressing

Roasted Root Vegetables - with Dijon Butter

Stranahan's Whisky Bread Pudding - with Candied Walnut Crumble and Myer Lemon Whipped Cream

Miso Pumpkin Pie

\$26.95

| MERRY AND BRIGHT

Shaved Brussels Sprouts - with Almond, Shaved Parmesan, Pomegranate and Citronette

House Sourdough Focaccia - with Lemony Herb Butter

Maple Brined Turkey - with Pan Gravy and Fresh Cranberry Relish

Prosciutto Wrapped Pork Tenderloin - Shallot Mustard Jam

Chai Glazed Sweet Potatoes, Pistachio, Lemon Drizzle

Roasted Brussels Sprouts - Honey Balsamic Glaze and Pink Peppercorn

Root Veggie Gratin - Caramelized Onion, Parmesan and Thyme

Sticky Toffee Pudding - with Ginger Molasses Anglaise and Pear Compote

Miso Pumpkin Pie

\$37.95

| LET IT SNOW

Kale Caesar - with Organic Baby Kale, Shaved Parmesan, Focaccia Crouton, and Pesto Caesar Dressing

House Made Sweet Rolls

Pilsner Brined Turkey - Classic Gravy and Fresh Cranberry Salsa

Smoked Pumpkin Risotto - with Local Chevre and Herbs

French Green Beans - with Roasted Mushroom and Crispy Onion

Pumpkin Pie Bars

\$20.95

| URBAN CELEBRATIONS

Caramelized Onion and Gruyere Tart - with Cranberry Compote

Duck Bacon and Sweet Corn Wonton - with Red Pepper Jam

Brie and Raspberry in Phyllo

Toasted Pistachio Arancini - with Sharp Cheddar and Shallot Jam

Winter Crudités - with Baby Radishes, Heirloom Carrot, Gem Lettuce, Baby

Broccoli, Whipped Gorgonzola, and Roasted Artichoke and Herb Dip

Festive Cheese Display - with Local Cheeses, House Made Jams, Winter Fruits and Artisan Crackers

Assorted Petite Holiday Pastries (2 pcs pp)

\$42

| SEASONS GREETINGS

Mini Goat Cheese Ball - with Pecan, Bacon, Green Onion, and Pretzel

Spinach and Artichoke Dip Topped - with Tender Belly Bacon, Red Pepper Relish and served with Crostini

Chef's Charcuterie - with Porchetta, Salumi, Smoked Salmon 'Ndjua, Local Goats Cheeses, Pickles, Mustards, Artisan Crackers, and Grilled Sourdough

Kale Caesar Salad - with Organic Baby Kale, Shaved Parmesan, Focaccia Crouton, Pesto Caesar Dressing

Dijon Chicken Medallion - Citrus Brined and Served with Spiced Mustard Jus

Pan Seared Bistro Medallions - Chimichurri and Pickled red onion

The Best Mashed Potatoes Ever - Cream Cheese, Sour Cream, Chive, and White Cheddar

Roasted Brussels Sprouts - Honey Balsamic Glaze and Pink Peppercorn

Hot Chocolate Pots de Crème - with Marshmallow Meringue and Peppermint Whip

\$53

APPETIZERS

| CARAMELIZED ONION AND GRUYERE TART

Cranberry Compote | \$4.25

| TOASTED PISTACHIO ARANCINI

Sharp Cheddar | Shallot Jam | \$4.25

| PIMENTO CHEESE TARTINE

Candied Bacon | Hazelnut | \$4.25

| LOCAL CAMEMBERT & CRANBERRY POPOVER \$4.25

| MINI GOAT CHEESE BALL

Pecan | Bacon | Green Onion | Pretzel | \$5

| SWEET POTATO EMPANADA

Candied Pecan | Maple Agrodolce | \$4.5

| PEAR AND STILTON GROGUERES

\$4.5

| BUTTERNUT SQUASH CROQUETTE

Sage Crème Fraiche | \$4.5

| ROASTED CARROT AND CHARD PANISSE

Pickled Greens | \$4.5

| BACON WRAPPED PARSNIP

Spiced Orange Glaze | \$4.25

DIPS & DISPLAYS

| BAKED LOCAL BRIE

Glazed Pecan | Fig Compote | Grilled Sourdough | \$8.50

| SPINACH AND ARTICHOKE DIP

Tender Belly Bacon | Red Pepper Relish | Crostini | \$6.5

| CHEF'S CHARCUTERIE

Salumi | Smoked Salmon 'Ndjua | Local Goats Cheeses Pickles |
Mustards | Artisan Crackers
Grilled Sourdough | \$11

| SMOKED CAULIFLOWER FONDUE

Pancetta | White Cheddar | Pepita | Grilled Sourd | \$6.5

| WINTER CRUDITÉS

Baby Radishes | Heirloom Carrot | Gem Lettuce | Baby Broccoli |
Whipped Gorgonzola | Roasted Artichoke and Herb Dip | \$5.25

| FESTIVE CHEESE DISPLAY

Local Cheeses | House Made Jams | Winter Fruits
Artisan Crackers | \$9

| BUTTERNUT SQUASH HUMMUS

Pomegranate Drizzle | Harvest Focaccia Crisps | \$6

SALADS

| KALE CAESAR

Organic Baby Kale | Shaved Parmesan | Focaccia Crouton Pesto
Caesar Dressing | \$3.75

| HEARTY WINTER GREENS

Local Chevre | Spiced Pecan | Butternut Squash | Cranberries
Maple Balsamic | \$4.5

| SHAVED BRUSSELS SPROUTS

Almond | Shaved Parmesan | Pomegranate | Citronette | \$4

| THE FELIX

Romaine | Toasted Farro | Red Onion | Radish | Green Apple Bacon |
Grainy Mustard Vinaigrette | \$4.5

| HEIRLOOM CARROT SALAD

Cranberry | Hazelnut | Herbs
Preserved Lemon Vinaigrette | \$4.5





MAINS

DUAL ENTRÉE PRICING/SINGLE ENTRÉE

| DIJON CHICKEN MEDALLION

Citrus Brined | Spiced Mustard Jus | \$8/13

| SPANISH STYLE CHICKEN SUPREME

Green Olive | Citrus | Saffron Tomato Butter | \$9/16

| POMEGRANATE GLAZED DUCK

Candied Bacon | Hazelnut | \$18

| BEEF WELLINGTON

Bistro Tenderloin | Wild Mushroom | Herb Crema | Red Wine Demi Glace | \$19

| PROSCIUTTO WRAPPED PORK TENDERLOIN

Shallot Mustard Jam | \$8.25/15

| HERB CRUSTED SALMON

Smoked Paprika | Citrus Butter | \$11/18

| PILSNER BRINED TURKEY MEDALLIONS

Classic Gravy | Fresh Cranberry Salsa | \$9/16

| SMOKED SHORT RIB

Burnt Onion Demi | Horseradish Crema | \$12/21

| QUINOA AND KALE STUFFED ACORN SQUASH

Red Pepper Tapenade | \$9

| WINTER VEGETABLE TART

Arugula Salad | Citrus Vinaigrette | \$9

| ROOT VEGETABLE POT PIE

Herby Crème Fraiche | \$9

SIDES

| CHAI GLAZED SWEET POTATOES

Pistachio | Lemon Drizzle | \$5

| ROASTED BRUSSELS SPROUTS

Honey Balsamic Glaze | Pink Peppercorn | \$6

| HEIRLOOM CARROTS

Duck Fat | Citrus | Thyme | \$6

| ROASTED ROOT VEGETABLES

Dijon Butter | \$6

| RUTABAGA GRATIN

Caramelized onion | Parmesan | Thyme | \$6

| THE BEST MASHED POTATOES EVER

Cream Cheese | Sour Cream | Chive | White Cheddar | \$5

| SOURDOUGH AND RYE DRESSING

Lamb Sausage | Chestnut | Herbs | \$5.5

| SMOKED PUMPKIN RISOTTO

Local Chevre | Herbs | Cranberry Relish | \$6

| FRENCH GREEN BEANS

Roasted Mushroom | Crispy Onion | \$5

| MAPLE BUTTERNUT SQUASH

Brown Butter | Thyme | Spiced Pecan | \$5.25

FROM THE BAKERY

| HERB POPOVERS

Rosemary Honey Drizzle | \$3.5

| HARVEST FOCACCIA

Lemony Herb Butter | \$4

PETITE PASTRIES

MINI BITES \$3.5 EACH PIECE

- | PETITE PEPPERMINT MOCHA CUPCAKES
- | CHRISTMAS CANNOLI
- | GINGERSNAP CREAM CHEESE COOKIES
- | SALTED CARAMEL BITES
- | WHITE CHOCOLATE AND CRANBERRY BARK
- | MEYER LEMON CREAM PUFF WITH GINGER GLAZE
- | RED VELVET CHEESECAKE BITES
- | PUMPKIN SPICED MACARONS
- | MINI CHOCOLATE PEPPERMINT BUNDTS
- | HOT CHOCOLATE POTS DE CRÈME SHOOTERS
- | PSL CHEESECAKE BITES
- | DARK CHOCOLATE PUMPKIN TARTS
- | PUMPKIN TIRAMISU SHOOTERS
- | EGGNOG WHOOPIE PIES
- | MINI SMORES DONUTS
- | DARK CHOCOLATE & CHERRY THUMBPRINT COOKIES
- | WHISKEY NUT BRITTLE
- | DULCE DE LECHE BUTTER COOKIES
- | BOURBON SMORES TRUFFLES
- | WHITE CHOCOLATE DIPPED SNICKERDOODLES

PASTRY CHEF SELECT HOLIDAY MINIS
\$9.5 (3 PIECES PER PERSON)

BUFFET DESSERTS

| DARK CHOCOLATE AND PEPPERMINT BROWNIES

\$4.5

| WHITE CHOCOLATE AND CRANBERRY BLONDIES

\$4.5

| STRANAHAN'S WHISKY BREAD PUDDING

Candied Walnut Crumble | Myer Lemon Whip | \$7.45

| STICKY TOFFEE PUDDING

Ginger Molasses Anglaise | Pear Compote | \$7

| CRANBERRY BASQUE CAKE

Orange Brown Butter Drizzle | \$6.5

| PEPPERMINT BARK DIP

House Chocolate Graham Crackers | \$7

| HOT CHOCOLATE POTS DE CRÈME

Marshmallow Meringue | Peppermint Whip | \$7

DRINK STATIONS

| HOT CHOCOLATE

Peppermint Whipped Cream | Mini Marshmallows
Toffee Bits | Dark Chocolate Peppermint Spoons | \$5

| PEAR AND APPLE CIDER

Mulling Spices | \$3.5





CATERING TO OUR CUSTOMERS 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.





WWW.BISCUITSANDBERRIES.COM • 303.277.9677
16027 W 5TH AVENUE GOLDEN, CO 80401