

BISCUITS + *Berries*

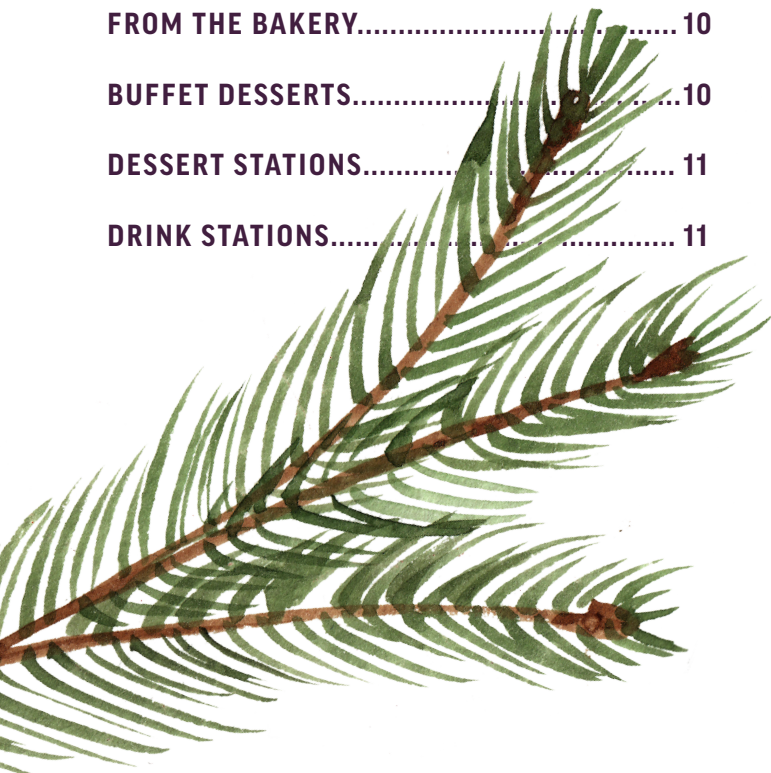
CATERING CO.



| HOLIDAY SOCIAL MENU

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Excellence in Events

WE ARE COMMITTED TO OFFERING A FRESH INNOVATIVE MENU using locally sourced ingredients which are cooked on-site at every event. Backed by a team of master chefs, event designers and veteran hospitality professionals, we are proud to be one of Colorado's most recommended caterers. We are passionate about making your vision come to life and working with you to create and customize each aspect of your event. Whether it is a wedding, fundraiser or corporate luncheon, our goal is to create a unique experience for you and your guests that will be memorable, distinctive and above all — delicious.

Style of Service

THE FIRST STEP is to determine how the food will be served to your guests. Below are a variety of service styles that Biscuits & Berries can facilitate.

*The following estimated costs are typically inclusive of food, staffing, basic rentals, taxes and fees. Pricing varies based on menu selections and venue, and may not include costs for bar service and rental upgrades.

STYLE	DESCRIPTION	EXPERIENCE	AVERAGE COST
PLATED	Guests served by Biscuits and Berries while seated.	A heightened experience offering more of a formal mood.	\$90-\$115
HORS D'OEUVERS	Passed or displayed appetizers, typical of a cocktail party.	Great service option, encouraging a more social atmosphere.	\$80-\$90
BUFFET	Entrees and sides displayed at a stationary location for guest service. Adding a plated salad or a chef-attended carving station is common to enhance the guest experience.	Relaxed flow encourages guest interaction.	\$90-\$100
STATIONS	A popular alternative service style to give your guests a unique experience, moving from various stations to enjoy themed and often chef-attended stations.	Endless options and interaction is entertaining.	\$90-\$115
FAMILY STYLE	Passed bowls and platters so guests are involved in the service. Reminiscent of family meals served at home. Requires ample table space and additional staffing.	Focus is on dining so timelines can be relaxed.	\$90-\$115

APPETIZERS

PASSED / BUFFET PRICING

| CARAMELIZED ONION & GRUYERE TART

Cranberry Compote

| TOASTED PISTACHIO ARANCINI

Sharp Cheddar | Shallot Jam

| PIMENTO CHEESE TARTINE

Candied Bacon | Hazelnut

| LOCAL CAMEMBERT AND CRANBERRY POPOVER

| MINI GOAT CHEESE BALL

Pecan | Bacon | Green Onion | Pretzel

| SWEET POTATO EMPANADA

Candied Pecan | Maple Agrodolce

| PEAR AND STILTON GROGUERES

Pecan | Bacon | Green Onion | Pretzel

| MINI FRENCH ONION SOUP BOWLS

Mini Bread Bowl | Fontina

| LOBSTER HUSHPUPPIES

Clementine Mostarda

| BUTTERNUT SQUASH CROQUETTE

Sage Crème Fraiche

| ROASTED CARROT AND CHARD PANISSE

Pickled Greens

| BACON WRAPPED PARSNIP

Spiced Orange Glaze

DIPS & DISPLAYS

| BAKED LOCAL BRIE

Glazed Pecan | Fig Compote | Grilled Sourdough

| SPINACH AND ARTICHOKE DIP

Tender Belly Bacon | Red Pepper Relish | Crostini

| CHEF'S CHARCUTERIE

Porchetta | Salumi | Smoked Salmon 'Nduja | Local Goats Cheese | Pickles | Mustards | Artisan Crackers
Grilled Sourdough

| SMOKED CAULIFLOWER FONDUE

Pancetta | White Cheddar | Pepita | Grilled Sourdough

| WINTER CRUDITÉS

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

| FESTIVE CHEESE DISPLAY

Local Cheeses | House Made Jams | Winter Fruits Artisan Crackers

| BUTTERNUT SQUASH HUMMUS

Pomegranate Drizzle | Harvest Focaccia Crisps





SALADS

| KALE CAESAR

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

| HEARTY WINTER GREENS

Local Chevre | Spiced Pecan | Butternut Squash | Cranberries
Maple Balsamic

| SHAVED BRUSSELS SPROUTS

Almond | Shaved Parmesan | Pomegranate | Citronette

| THE FELIX

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

| HEIRLOOM CARROT SALAD

Cranberry | Hazelnut | Herbs
Preserved Lemon Vinaigrette

MAINS

DUAL ENTRÉE / SINGLE ENTREE PRICING

| DIJON CHICKEN MEDALLION

Citrus Brined | Spiced Mustard Jus

| SPANISH STYLE CHICKEN SUPREME

Green Olive | Citrus | Saffron Tomato Butter

| POMEGRANATE GLAZED DUCK

Confit Leg | Fig and Cranberry Relish

| BEEF WELLINGTON

Bistro Tenderloin | Wild Mushroom | Herb
Crema Red Wine Demi Glace

| PROSCIUTTO WRAPPED PORK TENDERLOIN

Shallot Mustard Jam

| HERB CRUSTED SALMON

Smoked Paprika | Citrus Butter

| PILSNER BRINED TURKEY MEDALLIONS

Classic Gravy | Fresh Cranberry Salsa

| SMOKED SHORT RIB

Burnt Onion Demi | Horseradish Crema

| QUINOA AND KALE STUFFED ACORN SQUASH

Red Pepper Tapenade

| WINTER VEGETABLE TART

Arugula Salad | Citrus Vinaigrette

| ROOT VEGETABLE POT PIE

Herby Crème Fraiche





SIDES

| CHAI GLAZED SWEET POTATOES

Pistachio | Lemon Drizzle

| ROASTED BRUSSELS SPROUTS

Honey Balsamic Glaze | Pink Peppercorn

| HEIRLOOM CARROTS

Duck Fat | Citrus | Thyme

| ROASTED ROOT VEGETABLES

Dijon Butter

| RUTABAGA GRATIN

Caramelized Onion | Parmesan | Thyme

| THE BEST MASHED POTATOES EVER

Cream Cheese | Sour Cream | Chive | White Cheddar

| SOURDOUGH AND RYE DRESSING

Lamb Sausage | Chestnut | Herbs

| SMOKED PUMPKIN RISOTTO

Local Chevre | Herbs | Cranberry Relish

| FRENCH GREEN BEANS

Roasted Mushroom | Crispy Onion

| MAPLE BUTTERNUT SQUASH

Brown Butter | Thyme | Spiced Pecan



STATIONS

CARVING

DUAL ENTRÉE / SINGLE ENTREE PRICING

| DIJON HORSERADISH PRIME RIB

Slow Cooked | Sweet Potato Roll | Gorgonzola Crema
Au Jus

| HERB AND PEPPER CRUSTED SIRLOIN

Sweet Rolls | Spiced Plum Jus

| BONE-IN PORK LOIN

Harvest Focaccia | Apple Mostarda

| COLORADO LAMB LOIN

Herbed Popovers | Wild Mushroom Glace
Minted Yogurt

| PILSNER BRINED TURKEY

Classic Gravy | Fresh Cranberry Salsa

| BERKSHIRE HAM

Spicy Brown Sugar Glaze | Charred Pineapple Coulis

GRAZING STATIONS

CHRISTMAS IN RIO

Chefs carve and serve traditional Brazilian
skewered Meats

| LINGUICA

A spicy pork, red wine and garlic sausage

| LOMBO

Roasted Garlic marinated pork loin

| FRANGO

Whole chicken thighs marinated in annatto and
fresh herbs

Served With:

- Roasted Garlic Aioli
- Chimichurri
- Pickled Red Onion
- Smoked Apple Demi Glace
- Pao de Queijo

POUTINE STATION

Our take on the Canadian winter classic

| CRISPY WAFFLE FRIES

| SWEET POTATO TOTS

| CRISPY ROOT VEGETABLE CHIPS

Served With:

- Caramelized Onion & Herb Gravy
- Smoked Mushroom Marsala
- Southwestern Bison Queso
- Applewood Bacon
- Cheese Curds
- Pickled Red Onion
- Scallion
- Cranberry Relish

POT PIE STATION

Made to order hearty Pot Pies served in petite cast-iron skillets

| CLASSIC CHICKEN POT PIE

Flakey Pastry Crust | Short Rib and Fingerling Potato

Smoked Cheddar Biscuit | Winter Vegetables

Roasted Garlic Crostini

**Requires pot rental*

SMALL PLATES

Our chefs create beautifully presented petite entrees to order for your guests

| SMOKED TURKEY BREAST

Chevre Whipped Sweet Potato | Heirloom Carrot

Fresh Cranberry Relish

| PAN ROASTED DUCK BREAST

Sourdough Stuffing | Brussels Sprouts Pomegranate

Molasses

| BISON SHORT RIB

Rutabaga Gratin | Swiss Chard | Spiced Plum Jus

| WILD MUSHROOM SACCHETTI

Toasted Hazelnut | Roasted Carrot Dashi

MASHED POTATO BAR

Think “Coldstone meets Mashed Potatoes”. Our chefs create custom mashed potatoes to order for your guests

| THE BEST MASHED POTATOES EVER

| CHEVRE WHIPPED SWEETS

| SMASHED ROOT VEGGIES

Served With:

- Candied Bacon
- Scallion
- Fresh Cranberry Relish
- Roasted Garlic
- Marsala Demi
- Butter
- Spiced Pecans
- White Cheddar

CHARCUTERIE CARVING STATION

Carved to Order

| HOUSE SMOKED SAUSAGES

| PANCETTA

| ARTISAN CHEESES

Served With:

- Seasonal Jams
- Assorted Biscuits+Berries Pickles
- Grilled Flatbread
- Crispy Crostini
- Assorted Mustards

RAMEN CARVING STATION

| CHASU CHICKEN

| CRISPY PORK BELLY

Served With:

- Savory Bork Broth
- Vegetarian Miso Broth
- Soy Egg
- Bamboo Shoots
- Mushroom
- Scallion
- Bean Sprout
- House Hot Sauces

OAXACAN STREET TACOS

| ASADA

| AL PASTOR

| POBLANO RAJAS **Vegetarian Option*

Served With:

- Salsa Verde
- Chipotle Salsa
- Salsa Rojo
- Cotija
- Roasted Corn Pico
- Cilantro Pesto
- Red Onion
- Corn and Flour Tortillas



FROM THE BAKERY

BREADS

| HERB POPOVERS
Rosemary Honey Drizzle

| HARVEST FOCACCIA
Lemony Herb Butter

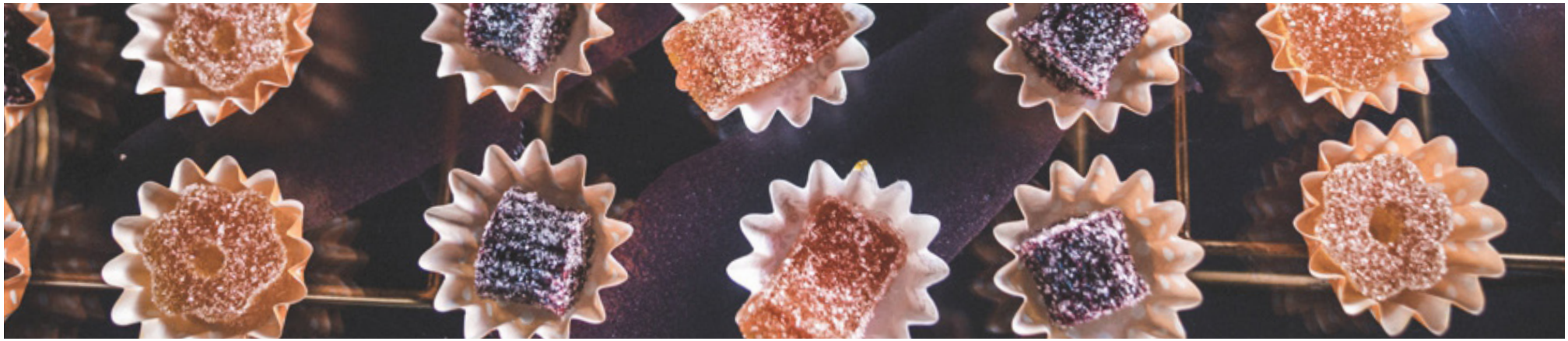
MINI BITES

- | ASSORTED HOLIDAY MINIS |
- | PETITE PEPPERMINT MOCHA CUPCAKES
- | CHRISTMAS CANNOLI
- | GINGERSNAP CREAM CHEESE COOKIES
- | SALTED CARAMEL BITES
- | WHITE CHOCOLATE & CRANBERRY BARK
- | MEYER LEMON CREAM PUFF WITH
GINGER GLAZE
- | PUMPKIN SPICED MACARONS
- | MINI CHOCOLATE PEPPERMINT BUNDT'S
- | HOT CHOCOLATE POTS DE CRÈME
SHOOTERS
- | PSL CHEESECAKE BITES
- | DARK CHOCOLATE PUMPKIN TARTS

- | PUMPKIN TIRAMISU SHOOTERS
- | EGGNOG WHOOPIE PIES
- | MINI SMORES DONUTS
- | DARK CHOCOLATE AND CHERRY
THUMBPRINT COOKIES
- | WHISKEY NUT BRITTLE
- | DULCE DE LECHE BUTTER COOKIES
- | BOURBON SMORES TRUFFLES
- | WHITE CHOCOLATE DIPPED
SNICKERDOODLES

BUFFET DESSERTS

- | DARK CHOCOLATE & PEPPERMINT
BROWNIES
- | WHITE CHOCOLATE & CRANBERRY
BLONDIES
- | STRANAHAN'S WHISKY BREAD PUDDING
Candied Walnut Crumble | Meyer Lemon Whip
- | STICKY TOFFEE PUDDING
Ginger Molasses Anglaise | Pear Compote
- | CRANBERRY BASQUE CAKE
Orange Brown Butter Drizzle



| PEPPERMINT BARK DIP

House Chocolate Graham Crackers

| HOT CHOCOLATE POTS DE CRÈME

Marshmallow Meringue | Peppermint Whip

| PUMPKIN CHEESECAKE

Pear Coulis | Maple Chevre Mousse

DESSERT STATIONS

THE BOMBE DESSERTSCAPE

Assorted Holiday Mousse Bombs accompanied by textures and flavors of winter presented live as edible art

YULE LOG CARVING STATION

Our modern take on a traditional Yule Log carved to order

HAND CRAFTED FUDGE CARVING STATION

Guests choose from; Pumpkin, Mint Chocolate, White Chocolate Cranberry, Peanut Butter
Carved to order on chilled marble

DIPPIN' DOTS

Pick Two

| TOASTED SMORES

Graham Cracker Ice Cream | Mini Mallows
Smoked Chocolate Crunchies

| SNOWFLAKE

Coconut Ice Cream | Meringue Crunchies
White Chocolate

| PEPPERMINT MOCHA

Espresso Ice Cream | Peppermint Crumble
Dark Chocolate | Brownie Chunks

| RED VELVET

Cheesecake Ice Cream | Red Velvet | Oreo Bits

| COSMO

Cranberry Sorbet | Lime | Vodka Syrup

DRINK STATIONS

| HOT CHOCOLATE

Peppermint Whipped Cream
Mini Marshmallows | Toffee Bits
Dark Chocolate Peppermint Spoons

| PEAR & APPLE CIDER

Mulling Spices

| MELTED SNOWFLAKES

White Grape Juice | Cranberries | Fizz
A Touch of Cream





NOT ONLY IS OUR FOOD MADE FROM SCRATCH, SO ARE OUR MENUS!

Contact us directly if you would like us to create a tailored culinary experience together for you.

Sample menus can be found on our website www.biscuitsandberries.com

We will be happy to provide you with a custom quote.



Let's get Started!

CALL TODAY TO SPEAK WITH ONE OF
OUR TALENTED EVENT DESIGNERS

303.277.9677

COME BY FOR A VISIT

LET'S GET SOCIAL





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