

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, Monday-Friday, 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 business 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 10 for all a la carte items, box lunches, and buffet servings. On weekends - the Food and Beverage minimum starts at \$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. The Food and Beverage minimum does not include the cost of delivery, tax, gratuity, or other fees associated with your event.

### WHAT IS THE DELIVERY FEE?

Delivery fees start at \$44.50 for traditional buffet service, \$30 for disposable delivery service and \$85 for the weekend. The delivery fee can change depending on party size, location, weekday vs. weekend and seasonality. Unless there are extenuating circumstances, typically the only costs associated with delivery catering service is the delivery fee, the food/beverage costs and taxes.

Please don't hesitate to contact us if you would like a quote.

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

Gratuity is not normally included with our Delivery Service. Holiday's may be an exception. We work with 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, disposable ware (plates, forks, knives, napkins, etc.), and linen for the buffet tables are also included. We do not bring tables for the buffet; they must be provided by the venue or client.

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

Instead of having two buffets delivered (i.e., the Herb Seared Chicken buffet and Grilled 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, or you'll have guests grabbing food from both buffets. This can lead to you running out of food, or leaving 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.

### 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.

### HOW DO YOU HANDLE PICKUPS?

A pickup of our buffet equipment will need to be scheduled for after your event. We will require a two-hour pickup window for our delivery driver to come back and pickup the equipment. The driver will arrive anytime between the two-hour window. For breakfast pickups, we ask for a later or longer window, as our peak delivery hours are between 10am-1pm, and want to make sure you and all other clients are being accommodated in a timely manner.

### HOW DO I CONFIRM A DELIVERY ORDER?

In order to confirm, we will need our delivery terms and conditions signed. We also need a credit card on file in. The card on file is charged in full the business day prior to the event date, unless other payment terms have been previously arranged. The contract and credit card are only to confirm our services, you will still be able to make changes to the order up until 48 business hours prior to the event date. We do not require a deposit for our delivery service.

### 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 business 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?

In order to cancel our delivery service without penalty, it needs to be prior to 48 business hours (2 days) prior to your event date. After this point, all of the food for your event has been ordered, and our Chefs have started to prep everything. If you are canceling within the 48 business hours to the event, you will be responsible for the cost of food from your order. If you are needing to reschedule your event within the 48 business hours, please reach out as soon as possible, as we will have to see where our Chefs are at with your food preparations. You may be responsible for the cost of additional food if anything needs to be remade. We cannot accept cancellations over the weekends, as we are not in the office.



# 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 | Water Station | 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

**\$14.75 PER PERSON**

## | FRESH BAKED INDIVIDUAL QUICHES

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

Choose from any combination of the following to get to 10 total:

**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 | \$3 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 any combination of the following to get to 10 total:

**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 Baked with 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 A LA 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:** (a minimum of 10 servings per a la carte item must be ordered) 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) - \$3 • 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 (SPECIALTY BREAKFAST BAKED GOOD ON PAGE 17)





# LUNCH & DINNER BUFFETS

## CHICKEN

### | HERB SEARED CHICKEN BREAST

All Natural Chicken Breast with Champagne Butter Sauce  
Roasted Fingerling Potatoes | Seasonal Grilled Veggies | Wine  
Maker Salad with Candied Pecan, Local Feta, Dried  
Cranberries and 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 | Chef Select Desserts

**\$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 | Classic 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 | Wine Maker 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 | Classic Salad with Grape Tomato, Heirloom Carrot,  
Cucumbers 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 | Wine Makers 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 | Classic Salad with Grape Tomato, Heirloom Carrot, Cucumbers 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  
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 | Classic Salad with Grape Tomato, Heirloom Carrot, Cucumbers and Pesto Buttermilk Dressing  
Chef Select Desserts

Add: Bacon + \$3 | 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 +\$5

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, Cremini 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 \$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 | Classic Salad with Grape Tomato, Heirloom Carrot, Cucumbers 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

(Please see page 9 for soup and salad selections)

#### | 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

**NO PROTEIN \$15 | 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 |  
Candied Pecans | \$5

### | CAPRESE

Spinach | Dried Tomato | Fresh Mozzarella | Red Onion  
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

Sandwich and wrap box lunches are served with Boulder kettle chips, fresh whole fruit, chef select cold salad, gourmet cookie, a napkin and cutlery. Salad box lunches are served with Boulder kettle chips, fresh whole fruit, gourmet cookie, a napkin and cutlery. We can make any box lunch gluten free (GF bread, GF Cold Salad and GF cookie) for an additional \$3. A Minimum of 10 total box lunches must be ordered

## 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

- | 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 (VEGAN)

\$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 + \$3 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 (VEGAN)

\$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 SALAD

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

Assorted Local Cheeses | 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 Ranch | 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 Veggies | 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 Deli Meats and Cheese | \$7.25

### | HUMMUS STUFFED MINI PEPPERS

Smoked Paprika | Olive Oil | \$4.75

## HOT APPETIZERS

### | TOASTED PISTACHIO ARANCINI

Shallot Marmalade | \$5.5

### | ARTICHOKE DIP

Petite Bread Bowl | Gruyere | \$5.5

### | GOAT CHEESE RELLENOS

Blackberry Chipotle Jam | \$5.5

### | BACON WRAPPED TENDERLOIN

Red Onion Chutney | \$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

## 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



PHOTO CREDIT: FROM THE HIP PHOTO

# APPETIZER BUFFETS

## 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

## 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

## 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

## 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





# PASTRY MENU

## DONUTS \$4 EACH

(10 SERVING MINIMUM PER FLAVOR)

### | 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

(10 SERVING MINIMUM PER FLAVOR)

### | 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

(10 SERVING MINIMUM PER FLAVOR)

### | 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

### | 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 BRULEE

Cinnamon Sugar Donut Hole | Blackberry  
\$7.25



## MINI DESSERTS

\$3.5 EACH  
(10 SERVING MINIMUM PER FLAVOR)

### | 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

### | 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) \$50

½ SHEET (40PPL) \$100

FULL SHEET (80PPL) \$200

ONE TIER CUT CAKE (15PPL) \$37.50

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





# BEVERAGES

## BUFFET STYLE

| **MEDIUM ROAST COFFEE**  
Regular \$3

| **MEDIUM ROAST COFFEE**  
Decaf \$3

| **ORGANIC HOT TEA**  
\$3

| **FRESHLY SQUEEZED ORANGE JUICE**  
\$4

| **WATER STATION**  
\$0.95

| **FRESH LEMONADE**  
\$3.50

| **FRESH ORGANIC ICED TEA**  
\$3

## INDIVIDUAL BOTTLES

| **ASSORTED CANNED SODAS**  
\$3.25

| **ASSORTED PELLEGRINOS**  
\$3

| **ASSORTED BOTTLE JUICES**  
\$4

| **LA CROIX SPARKLING WATER**  
\$3.25

| **BOTTLED WATER**  
\$1.50

| **INDIVIDUAL BOTTLED ICED TEA**  
\$4.50

| **INDIVIDUAL BOTTLED LEMONADE**  
\$5





## 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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