



*Holiday*  
SOCIAL MENU

## TABLE OF CONTENTS

---

<b>STYLE OF SERVICE</b> .....	<b>3</b>
<b>PASSED APPS</b> .....	<b>4</b>
<b>BUFFET APPS</b> .....	<b>5</b>
<b>SALADS</b> .....	<b>5</b>
<b>MAINS</b> .....	<b>6</b>
<b>SIDES</b> .....	<b>7</b>
<b>BREADS</b> .....	<b>7</b>
<b>STATIONS</b> .....	<b>8</b>
<b>ROAMING</b> .....	<b>9</b>
<b>SMALL PLATES</b> .....	<b>10</b>
<b>BAKERY</b> .....	<b>11</b>
<b>BAKERY STATION</b> .....	<b>12</b>
<b>BEVERAGES</b> .....	<b>12</b>

### **WE ARE COMMITTED TO OFFERING A FRESH INNOVATIVE MENU**

We use 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

### EXPERIENCE / AVERAGE COST

---

#### PLATED

Guests served by Biscuits and Berries while seated.

A heightened experience offering more of a formal mood.

**\$70-\$100**

---

#### HORS D'OEUVERS

Passed or displayed appetizers, typical of a cocktail party.

Great service option, encouraging a more social atmosphere.

**\$55-\$85**

---

#### 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.

**\$60-\$85**

---

#### 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.

**\$70-\$100**

---

#### 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.

**\$70-\$100**

---

# Passed Apps

## **CHARRED ELK** NF, DF

Frybread | Pickled Cranberry | Tiny Greens | Aioli

## **COLORADO LAMB FLATBREAD** NF

Onion Jam | Chimichurri | Ricotta Salata

## **BACON WRAPPED PORK BELLY** NF, DF, GF

Cherry Cider Glaze | Pickled Mustard Seed

## **CRAB & WHITE CHEDDAR DIP** NF

Tiny Bread Bowl | Old Bay

## **PEAR & MASCARPONE PUFFS** NF, VEG

rosemary Skewer

## **SWEET POTATO PAKORA** NF, GF, DF, VEGAN

Warm Spices | Tamarind Chutney

## **ACORN SQUASH TART** NF, SF, VEG

Candied Pecan | Toasted Marshmallow

## **POTATO RÖSTI** NF, GF, DF

Grilled Short Rib | Calabrian Chili | Herby Mayo

## **CARAMELIZED ONION & GRUYERE TART** NF, VEG

Cranberry Compote

## **BRIE & CRANBERRY CROSTADA** NF, VEG

Maple Pecan Gastrique

## **BACON WRAPPED PARSNIP** NF, GF, DF

Spiced Orange Glaze

## **ROSEMARY SCONE** NF, VEG

Goat Cheese Mousse | Pickled Green Apple

## **ANTIPASTO TARTINE** NF

Artisan Cured Meats | Calabrian Chili | Fontina  
Olive and Pepper Tapenade | Sage Aioli

## **PARMESAN CRUSTED BRUSSELS** NF, VEG

House Caesar Dip

## **CARROT & GINGER MOUSSE** NF, GF, DF, VEGAN

Mini Pepper | Pomegranate Seeds





## Buffet Apps

**ROASTED CARROT MUHAMMARA** GF, DF, VEGAN (EXCEPT PITA)  
Toasted Hazelnut | Pomegranate | Warm Grilled Pita

**WHIPPED FETA** GF (EXCEPT CRACKERS), VEG  
Cranberry | Pistachio | Spiced Honey Drizzle  
Fig Crackers

**APPLE & WHITE CHEDDAR DIP** GF (EXCEPT FLATBREAD), VEG  
Rosemary | Caramelized Onion  
Everything Flatbread

**WINTER CHARCUTERIE** NF  
Cured Meats | Aged Cheeses | Whipped Ricotta with  
Fig | Olives | Seasonal Fruits | Apple Mostarda  
Sage and Clementine Marmalade | Warm Grilled  
Flatbreads | Artisan Crackers

**WINTER CRUDITÉS** GF, NF, VEG  
Heirloom Carrot | Romanesco | Persian Cucumber  
Sweet Peppers | Heirloom Grape Tomatoes  
Caramelized Onion + Rosemary Hummus  
Chive Garlic Ranch

**FESTIVE CHEESE DISPLAY** NF  
Aged Cheeses | Whipped Ricotta with Fig  
Seasonal Fruit | Artisan Crackers

## Salads

**BABY KALE SALAD** GF, DF, NF, VEGAN  
Radish | Fennel | Green Apple | Pistachio  
Clementine Rosemary Vinaigrette

**LOCAL MIXED GREEN SALAD** GF, VEG  
Roasted Delicata Squash | Badger Flame Beets  
Goat Cheese | Sugared Walnut | Cranberry Thyme  
Vinaigrette

**POACHED PEAR SALAD** GF, NF, VEG  
Mixed Greens | Radicchio | Toasted Pepita  
Blue Cheese | Mulled Honey Vinaigrette

**ROASTED SWEET POTATO SALAD** GF, DF, NF, VEGAN  
Red Garnet Yams | Feta | Craisin | Candied Sunflower  
Seeds | Shallot | Curried Tamarind Vinaigrette

**BABY ARUGULA SALAD** GF, NF, VEG  
Roasted Grapes | Toasted Almonds | Parmesan  
Cheese | Red Onion | Apple Cider Vinaigrette

**ROMAINE SALAD** GF, NF  
Bacon | Roasted Tomato | Aged Cheddar  
Scallion | Creamy Dijon Vinaigrette



# Mains

**MISO BRINED WINGTIP CHICKEN** GF, NF  
Blood Orange Butter | Pomegranate Molasses

**MAPLE DIJON WINGTIP CHICKEN** GF, NF  
Grainy Mustard Cream

**GARLIC + HERB ROASTED TURKEY BREAST** GF, NF  
Traditional Gravy | Fresh Cranberry Relish

**BRAISED SHORT RIBS** GF, NF, DF  
Chokecherry Jus | Pickled Cranberry

**PETITE FILET** GF, NF  
Pepper Crusted | Bourbon Bacon Cream

**GRILLED FLATIRON** GF, NF  
Cowboy Crust | Horseradish + Roasted Garlic  
Demi Glace

**HERB CRUSTED SIRLOIN** GF, NF, DF  
Red Chimichurri | Pickled Red Onion

**FIVE SPICE DUCK BREAST** GF, NF, DF  
Blackberry Port Reduction | Grilled Clementine

**SLOW ROASTED LOCAL PORK LOIN** GF, NF, DF  
Sage + Apple Mostarda | Jus

**STEELHEAD TROUT** GF, NF  
White Miso Butter | Olathe Corn Relish

**WILD MUSHROOM + VEGGIE CROSTADA** NF, VEG  
Gruyere | Roasted Onion | Balsamic Glaze  
Roasted Tomato Relish

**SPINACH + ARTICHOKE STUFFED DELICATA** GF, NF, VEG  
Squash | Toasted Breadcrumbs | Balsamic

**PUMPKIN + SAGE RISOTTO CAKE** GF, NF, DF, VEGAN  
Winter Ratatouille | Baby Kale Salad

# Sides

## SWEET POTATO GRATIN GF, NF, VEG

Braised Leek | Crème Fraiche | Gruyere

## PUMPKIN + GOAT CHEESE RISOTTO GF, NF, VEG

Cranberry Relish | Caramelized Shallot | Parmesan

## WILD MUSHROOM BREAD PUDDING NF

Bacon | Leek | Brie

## ROASTED SWEET POTATOES GF, DF, VEGAN

Cranberry | Thyme | Pecans | Warm Spices

## ENGLISH STYLE ROAST POTATOES GF, DF, NF, VEGAN

Rosemary | Roasted Garlic | Flakey Salt

## THE BEST MASHED POTATOES EVER NF, GF, VEG

Cream Cheese | Sour Cream | Chive | White Cheddar

## CRANBERRY + SAGE FOCACCIA NF, VEG

Whipped Maple Rosemar

## HONEY ROASTED BABY CARROTS GF, NF, VEG

Thyme | Blood Orange | Brown Butter

## GRILLED BABY BROCCOLI GF, DF, NF, VEGAN

Roasted Pepper Relish | Aged Balsamic

## ROASTED WINTER SQUASH DF, GF, VEGAN

White Miso | Maple | Cranberry | Pecan Sherry Vinegar

## BRUSSELS SPROUTS F, DF, NF, VEGAN

Soy Caramel | Kaffir Lime | Crispy Garlic

## FRENCH GREEN BEANS GF, NF, VEG

Harissa Butter | Thyme

# Breads

## CRANBERRY + SAGE FOCACCIA NF, VEG

Whipped Maple Rosemary Butter

## CARAMELIZED ONION & GRUYERE ROLLS NF, VEG

Crème Fraiche + Chive Butter

## BRIOCHE ROLLS NF, VEG

Roasted Pumpkin + Cinnamon Butter

## SOUR CREAM & CHIVE PARKER HOUSE ROLLS NF, VEG

Miso Butter Glaze | Flaky Salt | Herbs





# Stations

## CARVING STATION

+ ADD MINI BRIOCHE ROLLS

### GARLIC + HERB ROASTED TURKEY

Traditional Gravy | Fresh Cranberry Relish

GF, NF, DF, (GRAVY CONTAINS GLUTEN, DAIRY)

### RED BIRD CHICKEN GF, NF, DF

Honey Miso Glaze | Roasted Chicken Jus

### NY STRIP GF, NF, DF

Cowboy Crust | Dijon + Roasted Garlic Demi Glace

### SLOW ROASTED PRIME RIB

Balsamic Herb Crust | Horseradish + Chive Sour Cream | Au Jus GF, NF, DF, (HORSERADISH CONTAINS GLUTEN, DAIRY)

### WHOLE ROASTED SIRLOIN GF, NF, DF

Herby Garlic Crust | Chimichurri

### POMEGRANATE GLAZED COLORADO LAMB GF, NF, DF

Roasted Garlic and Herb Jus

### BOURBON & BROWN SUGAR CRUSTED HAM GF, NF, DF

Roasted Pear Mustard

## SURF + TURF STATION

Grassfed Beef Tomahawk Espresso Crust + Jus | Roasted Beet Risotto | Garlic Butter Shrimp | Charred Broccolini

## RACLETTE STATION

Goosey Alpine French Cheese Melted to Order; Served with: Baby Potatoes  
French Baguette | Cornichons | Veggies

## CACIO E PEPPE

Tonnarelli | Tellicherry Pepper  
Tossed in a Parmesan Wheel





## **MASHED POTATO BAR**

**CHEFS CREATE CUSTOM MASHED POTATOES TO ORDER**

The Best Mashed Potatoes Ever | Chevre Whipped Sweets | Smashed Root Veggies | Candied Bacon Scallion | Fresh Cranberry Relish | Roasted Garlic Marsala Demi | Butter | Spiced Pecans  
White Cheddar

## **DINNER-SCAPE CHEFS TABLE**

Colorado Lamb | Winter Veggies | Fondant Potatoes  
Popovers | Assorted Sauces and Condiments

## **ELEVATED MAC N CHEESE**

**MADE TO ORDER**

Orecchiette and Traditional Elbow Pasta  
Green Chili Cheddar Sauce | Traditional White Cheddar Sauce | White Truffle Parmesan Sauce  
Roasted Chicken | Elk Sausage | Shrimp | Roasted Poblano | Caramelized Onion | Cheese Crackers  
Peas | Bacon

## **GRAND GRAZING TABLE**

Seasonal Fruits | Fondue | Artisan Meats  
Local Breads | Assorted Jams and Condiments  
Local Cheeses | Winter Veggies | Honeycomb

## **MEDITERRANEAN GRAZING**

Falafel | Pita | Assorted Hummus | Assorted Pickles  
Labneh | Veggies | Marinated Cheeses  
Whipped Feta | Bastirma

# *Roaming*

## **POKE**

Ahi | Lomi Lomi Steelhead | Local Beets | Crab Salad  
Seasoned Rice | Crunchy Veggies | Tempura  
Crispies | Roasted Corn | Tomato | Ginger | Cucumber  
Carrot | Wasabi Aioli | Bang Bang Sauce | Kabayaki  
Soy | Edamame | Sesame Seeds | Nori Shreds  
Green Onion

## **CHARCUTERIE**

Cured Meats | Aged Cheeses | Whipped Ricotta with Fig | Olives | Seasonal Fruits | Apple Mostarda  
Sage and Clementine Marmalade | Warm Grilled Flatbreads | Local Honey | House Pickles  
Artisan Crackers

## **FONDUE**

White Wine Gruyere | Bison Queso | Aged Cheddar  
Breads | Fruits | Pickles | Fingerling Potatoes

## **POPS**

Flavors | Chocolate Chip Cookie Dough | Birthday Cake | Peaches n Cream | Sauces | Chocolate Drizzle  
Rainbow Drizzle | Berry Drizzle | Toppings  
Crunchies | Sprinkles | Coconut

# Small Plates

## SMOKED BISON MAC

Poblano Crema | Charred Corn |  
Cheese Cracker Crumb

## CAMPOUT CASSOULET

Buffalo Short Rib | Elk Sausage | Butter Beans  
House Pickled Jalapeno | Crema  
Chicharron Crumble

## COLORADO LAMB

Merguez | Crispy Belly | Heirloom White Beans  
English Peas | Herby Pistou | Jus

## CORNMEAL FRIED OYSTER MUSHROOMS

Hot chicken style | Dill Buttermilk | Pickled Shallot  
Candied Acorn Squash

## WILD MUSHROOM SACCHETTI

Toasted Hazelnut | Butternut Squash | Sage Crema  
Roasted Chicken Jus

## CASSOULET

Confit Duck | White Bean | Lardon | French Sausage  
– Served in Mini Cast Iron Pots

## THE BEST MASH POTATOES EVER

Pork Belly | Pickled Onion | Gravy

## WINTER SQUASH RISOTTO

Roasted Oyster Mushrooms | Pepita Granola  
Parm Reg

## CRISPY PORK BELLY

White Cheddar and Chive Broken Rice  
Apple Mostarda | Crispy Delicata Squash

## PUMPKIN RAVIOLI

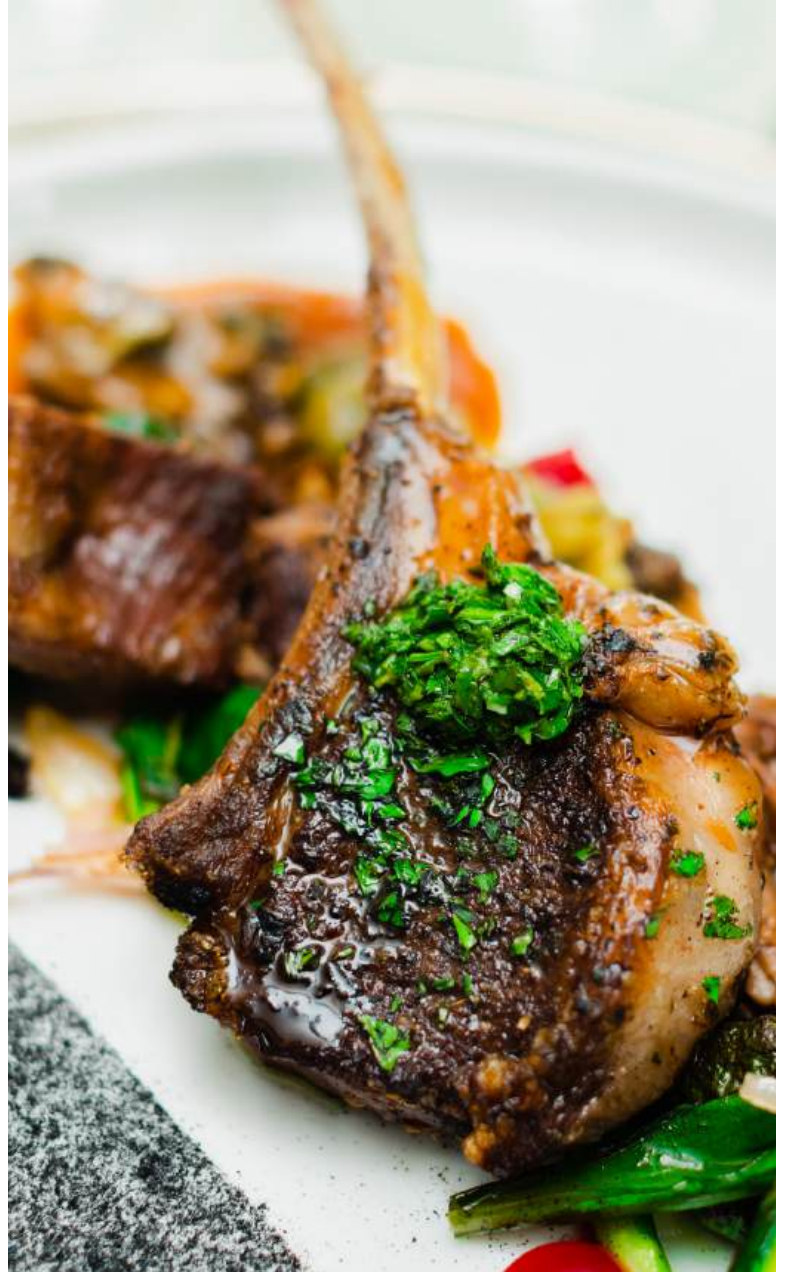
Pancetta | Sage Cream | Aged Balsamic | Pecorino

## STEELHEAD TROUT ALMANDINE

Creamed Spinach | Brown Butter | Lemon

## CHICKEN AND WAFFLES

Scallion Waffle | Korean Fried Chicken | Kimchi  
Soy Caramel



# Bakery

## PLATED

### HOT CHOCOLATE POTS DE CRÈME

Marshmallow Meringue | Peppermint Whip

### HONEYCRISP APPLE BASQUE CAKE

Cider Zeppole | Brown Butter Crèmeaux | Blackberry

### OPERA CAKE

Almond Sponge | Espresso Buttercream  
Ganache | Chocolate Glaze

### GOOEY BUTTERCAKE STAUB

Vanilla Gooey Buttercake | Salted Caramel Drizzle  
Fresh Berries

## BUFFET

### 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

## MINIS 3.5 EA. ASSORTED

### RASPBERRY CHEESECAKE SAVARIN

Sable Base | Raspberry Crunchies | Vanilla Chantilly

### DULCE CRUNCH SHOT

Caramelized Puff Pastry | Caramelized White  
Chocolate Custard | Dulce Drizzle

### CALAMANSI CHEESECAKE SAVARIN

Sable Base | Yuzu Crunchies | Matcha Chantilly

### BROWN BUTTER MADELINE

Dark Chocolate | Candied Citrus

### CARDAMOM COFFEE SHORTBREADS

Espresso Buttercream | Dark Chocolate



### PASSIONFRUIT ÉCLAIR

Dark Chocolate

### GOLDEN SHORTBREAD

Blood Orange Buttercream | White Chocolate

### PSL CHEESECAKE BITES

### PISTACHIO & RASPBERRY CHRISTMAS CRACKLE

### BAILEY'S SALTED CARAMEL TARTS

### GINGERBREAD MADELEINES

### MINI BLOOD ORANGE MERINGUE TARTS

### ROASTER PEAR ÉCLAIR

### SWEET POTATO DONUT BITES

Cranberry Bourbon Syrup

### YUZU GINGER BRETON

### CHRISTMAS CANNOLI

### GINGERSNAP CREAM CHEESE COOKIES

### POT DE CRÈME SHOT

Chocolate Custard | Vanilla Cream  
Chocolate Crunch

### BUTTERMILK PANNA COTTA SHOT

Blood Orange Buttermilk Custard | Bourbon  
Macerated Blackberries

### FLOURLESS CHOCOLATE CAKE BITE

Chocolate Buttercream | Fresh Raspberry

# Bakery Stations

## LIEGE WAFFLE STATION

Traditional Pearl Sugar Waffles Served With:  
Whipped Cream | Chocolate Fondue | Spiced Apple  
Compote | Red Wine Berry Coulis | Chocolate Hazel-  
nut Sauce | Boozy Cherries

## WARM MALTED DARK CHOCOLATE BROWNIES

Served With: Whipped Cream | Chocolate Fondue  
| Spiced Apple Compote | Berry Coulis | Chocolate  
Hazelnut Sauce Boozy Cherries

## HOT CHOCOLATE AFFOGATO

Warm Spices | Mallow Gelato

## CHURRO TOTS

Strawberry Bourbon Syrup | Dulce de Leche  
Spicy Chocolate

## 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

# Beverages

## VANILLA BEAN AND PEAR CHAI

## MULLED CIDER

Cinnamon Sticks | Salted Caramel

## HOT CHOCOLATE

## HOT CHOCOLATE STATION

Crushed Peppermint | Mini Mallows  
Whipped Cream

## GINGER PEAR FIZZ

Cranberry + Rosemary

## SPICED APPLE PUNCH

Maple | Vanilla





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

*Let's get started!*

---

PHONE 303.277.9677 • [WWW.BISCUITSANDBERRIES.COM](http://WWW.BISCUITSANDBERRIES.COM)