



Holiday
DELIVERY MENU

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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.

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, 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.

Buffet Apps

BRIE EN CROUTE VEG

Raspberry | Maple Pecan Gastrique \$7.50

MINI BEEF WELLINGTONS NF

Rosemary Crème Fraiche \$7.85

PARMESAN CRUSTED ARTICHOKEs NF, VEG

Lemon Chive Aioli \$7.65

GOAT CHEESE + HONEY PHYLLO NF, VEG

Poached Apple Mostarda \$7.10

PEAR + MASCARPONE PUFFS NF, VEG

Rosemary Skewer \$7

CRAB + WHITE CHEDDAR DIP NF

Tiny Bread Bowl | Old Bay \$7

BACON WRAPPED PORK BELLY GF, DF, NF

Cherry Cider Glaze | Pickled Mustard Seed \$7

LOCAL CAMEMBERT + CRANBERRY POPOVER NF, VEG

\$7

BACON WRAPPED PARSNIP GF, NF

Spiced Orange Glaze \$7

CARROT + GINGER MOUSSE GF, DF, NF, VEGAN

Mini Pepper | Pomegranate Seeds \$7

SWEET POTATO PAKORA GF, DF, NF, VEGAN

Warm Spices | Tamarind Chutney \$7

ROASTED CARROT MUHAMMARA GF, DF, VEGAN (EXCEPT PITA)

Toasted Hazelnut | Pomegranate | Warm Grilled Pita \$8

WHIPPED FETA GF (EXCEPT CRACKERS), VEG

Cranberry | Pistachio | Spiced Honey Drizzle
Fig Crackers \$8

APPLE + WHITE CHEDDAR DIP GF (EXCEPT FLATBREAD, VEG)

Rosemary | Caramelized Onion
Everything Flatbread \$8



WINTER CHARCUTERIE NF GF (EXCEPT FLATBREAD/CRACKERS)

Cured Meats | Aged Cheeses | Whipped Ricotta with Fig | Olives | Seasonal Fruits | Apple Mostarda
Sage + Clementine Marmalade | Warm Grilled Flatbreads | Artisan Crackers \$12

WINTER CRUDITÉS GF, NF, VEG

Heirloom Carrot | Romanesco | Persian Cucumber
Sweet Peppers | Heirloom Grape Tomatoes
Caramelized Onion + Rosemary Hummus
Chive Garlic Ranch \$6

FESTIVE CHEESE DISPLAY NF, VEG, GF (EXCEPT CRACKERS)

Aged Cheeses | Whipped Ricotta with Fig
Seasonal Fruit | Artisan Crackers \$9



Salads

BABY KALE SALAD GF, DF, VEGAN

Radish | Fennel | Green Apple | Pistachio
Clementine Rosemary Vinaigrette \$5

LOCAL MIXED GREEN SALAD GF, VEG

Roasted Delicata Squash | Badger Flame Beets
Goat Cheese | Sugared Walnut | Cranberry Thyme
Vinaigrette \$5

POACHED PEAR SALAD GF, NF, VEG

Mixed Greens | Radicchio | Toasted Pepita
Blue Cheese | Mulled Honey Vinaigrette \$5

ROASTED SWEET POTATO SALAD GF, NF, VEG

Red Garnet Yams | Feta | Craisin | Candied Sunflower
Seeds | Shallot | Curried Tamarind Vinaigrette \$5

BABY ARUGULA SALAD GF, VEG

Roasted Grapes | Toasted Almonds | Parmesan
Cheese | Red Onion | Apple Cider Vinaigrette \$5

ROMAINE SALAD GF, NF

Bacon | Roasted Tomato | Aged Cheddar | Scallion
Creamy Dijon Vinaigrette \$5



Breads

CRANBERRY + SAGE FOCACCIA NF, VEG

Whipped Maple Rosemary Butter \$4

CARAMELIZED ONION + GRUYERE ROLLS NF, VEG

Crème Fraiche | Chive Butter \$4

BRIOCHE ROLLS NF, VEG

Roasted Pumpkin + Cinnamon Butter \$4

SOUR CREAM & CHIVE PARKER HOUSE ROLLS NF, VEG

Miso Butter Glaze | Flaky Salt | Herbs \$4



Mains

Dual/Single Pricing

MISO BRINED WINGTIP CHICKEN GF, NF

Blood Orange Butter | Pomegranate Molasses \$10/16

MAPLE DIJON WINGTIP CHICKEN GF, NF

Grainy Mustard Cream \$10/16

GARLIC + HERB ROASTED TURKEY BREAST GF, NF

Traditional Gravy | Fresh Cranberry Relish \$8/14

BRAISED SHORT RIBS GF, DF, NF

Chokecherry Jus | Pickled Cranberry \$10/18

PETITE FILET GF, NF

Pepper Crusted | Bourbon Bacon Cream \$19.50/31

GRILLED FLATIRON GF, NF

Cowboy Crust | Horseradish + Roasted Garlic
Demi Glace \$15.75/27

HERB CRUSTED SIRLOIN GF, DF, NF

Red Chimichurri | Pickled Red Onion \$10/18

FIVE SPICE DUCK BREAST GF, DF, NF

Blackberry Port Reduction | Grilled Clementine
\$14/25

SLOW ROASTED LOCAL PORK LOIN GF, DF, NF

Sage + Apple Mostarda | Jus \$8/14

STEELHEAD TROUT GF, NF

White Miso Butter | Olathe Corn Relish \$10/18

WILD MUSHROOM + VEGGIE CROSTADA NF, VEG

Gruyere | Roasted Onion | Balsamic Glaze
Roasted Tomato Relish \$12

SPINACH + ARTICHOKE STUFFED DELICATA SQUASH NF, VEG

Toasted Breadcrumbs | Balsamic \$14

PUMPKIN + SAGE RISOTTO CAKE GF, DF, NF, VEGAN

Winter Ratatouille | Baby Kale Salad \$12

Sides

SWEET POTATO GRATIN

GF, NF, VEG

Braised Leek | Crème Fraîche | Gruyere \$6

PUMPKIN + GOAT CHEESE RISOTTO

GF, NF, VEG

Cranberry Relish | Caramelized Shallot
Parmesan | Sage \$6

WILD MUSHROOM BREAD PUDDING

NF

Bacon | Leek | Brie \$6

ROASTED SWEET POTATOES

GF, DF, VEGAN

Cranberry | Thyme | Pecans | Warm Spices \$5

ENGLISH STYLE ROAST POTATOES

GF, DF, NF, VEGAN

Rosemary | Roasted Garlic | Flakey Salt \$5

THE BEST MASHED POTATOES EVER

GF, NF, VEG

Cream Cheese | Sour Cream | Chive
White Cheddar \$6

HONEY ROASTED BABY CARROTS

GF, NF, VEG

Thyme | Blood Orange | Brown Butter \$6

GRILLED BABY BROCCOLI

GF, DF, NF, VEGAN

Roasted Pepper Relish | Aged Balsamic \$6

ROASTED WINTER SQUASH

GF, DF, VEGAN

White Miso | Maple | Cranberry | Pecan
Sherry Vinegar \$6

BRUSSELS SPROUTS

GF, DF, NF, VEGAN

Soy Caramel | Kaffir Lime | Crispy Garlic \$6

FRENCH GREEN BEANS

GF, NF, VEG

Harissa Butter | Thyme \$5



Bakery

BUFFET

DARK CHOCOLATE AND PEPPERMINT BROWNIES

\$4

WHITE CHOCOLATE AND CRANBERRY BLONDIES

\$4

STRANAHAN'S WHISKY BREAD PUDDING

Candied Walnut Crumble | Meyer Lemon Whip \$6

STICKY TOFFEE PUDDING

Ginger Molasses Anglaise | Pear Compote \$6.50

MINI DESSERTS

\$3.50 each

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

MINI BLOOD ORANGE MERINGUE TARTS

ROASTED 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

CHEF'S ASSORTED MINI PASTRIES

Assortment of above minis (3pp)

\$9.50

Beverages

VANILLA BEAN + PEAR CHAI

\$4

MULLED CIDER

Cinnamon Sticks | Salted Caramel \$4

HOT CHOCOLATE

\$4

HOT CHOCOLATE STATION

Crushed Peppermint | Mini Mallows Whipped Cream \$6.50

GINGER PEAR FIZZ

Cranberry + Rosemary \$4

SPICED APPLE PUNCH

Maple | Vanilla \$4



Packages

HOLIDAY MORNINGS \$19

EGGNOG FRENCH TOAST BAKE

Dark Chocolate | Candied Ginger Whipped Cream
Cranberry Citrus Syrup

NY STYLE COFFEE CAKE

HAM + GRUYERE EGG STRATA

Caramelized Onion | Chive

CHICKEN + CRANBERRY BREAKFAST SAUSAGE

HASH BROWNS WITH GRIDDLED PEPPERS

WINTER FRUIT SALAD

HIGH COUNTRY TRADITIONS \$24

WINTER SALAD

Greens | Goat Cheese | Craisin | Pepita | Clementine
Rosemary Vinaigrette

BRIOCHE ROLLS

Roasted Pumpkin + Cinnamon Butter

GARLIC + HERB ROASTED TURKEY

Traditional Gravy | Fresh Cranberry Relish

THE BEST MASHED POTATOES EVER

Cream Cheese | Sour Cream | Chive | White Cheddar

TRADITIONAL STUFFING

FRENCH GREEN BEANS

Brown Butter | Thyme

ASSORTED HOLIDAY DESSERT BARS

Packages (CONTINUED)

MERRY + BRIGHT \$41

LOCAL MIXED GREEN SALAD

Roasted Delicata Squash | Badger Flame Beets
Goat Cheese | Sugared Walnut | Cranberry
Thyme Vinaigrette

CRANBERRY + SAGE FOCACCIA

Whipped Maple Rosemary Butter

BRAISED SHORT RIBS

Chokecherry Jus | Pickled Cranberry

MAPLE DIJON WINGTIP CHICKEN

Grainy Mustard Cream

PUMPKIN + GOAT CHEESE

Risotto | Cranberry Relish | Caramelized Shallot
Parmesan | Sage

ROASTED WINTER SQUASH

White Miso | Maple | Cranberry | Pecan
Sherry Vinegar

ASSORTED MINI HOLIDAY DESSERTS (2pp)

URBAN CELEBRATIONS \$45

PEAR + MASCARPONE PUFFS

Rosemary Skewer

CRAB + WHITE CHEDDAR DIP

Tiny Bread Bowl | Old Bay

BACON WRAPPED PORK BELLY

Cherry Cider Glaze | Pickled Mustard Seed

LOCAL CAMEMBERT + CRANBERRY POPOVER

WHIPPED FETA

Cranberry | Pistachio | Spiced Honey Drizzle
Fig Crackers

WINTER CHARCUTERIE

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

ASSORTED MINI HOLIDAY DESSERTS (2pp)

SEASON'S GREETINGS \$58

BRIE EN CROUTE

Raspberry | Maple Pecan Gastrique

MINI BEEF WELLINGTONS

Rosemary Crème Fraiche

FESTIVE CHEESE DISPLAY

Aged Cheeses | Whipped Ricotta with Fig
Seasonal Fruit | Artisan Crackers

POACHED PEAR SALAD

Mixed Greens | Radicchio | Toasted Pepita
Blue Cheese | Mulled Honey Vinaigrette

CARAMELIZED ONION + GRUYERE ROLLS

Crème Fraiche + Chive Butter

MISO BRINED WINGTIP CHICKEN

Blood Orange Butter | Pomegranate Molasses

HERB CRUSTED SIRLOIN

Red Chimichurri | Pickled Red Onion

SWEET POTATO GRATIN

Braised Leek | Crème Fraiche | Gruyere

GRILLED BABY BROCCOLI

Roasted Pepper Relish | Aged Balsamic

STICKY TOFFEE PUDDING

Ginger Molasses Anglaise | Pear Compote





**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