



Holiday
SOCIAL 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.

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 | Makrut 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
Farm 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