

Biscuits+Berries

DELIVERY MENU



Food From Scratch. Service From The Soul.



HORS D'OEUVRES

COLD APPETIZERS

CAPRESE SATAY Heirloom Tomato • Fresh Mozzarella • Basil • Aged Balsamic
\$5.5 (GF)(V)

ANTIPASTO SKEWER \$7 (GF)

FRUIT SKEWER Brown Sugar Crema **\$6.5** (GF)

DILL CHICKEN SALAD Dill Pickle • Sweet Pepper **\$7.25** (GF)(DF)

FINGER SANDWICHES **\$7.25**

ASSORTED PINWHEELS **\$7**

WATERMELON LOLLIPOP Ginger Mint Vinaigrette **\$5.5** (GF)(DF)(Vv)

SWEET PEPPER Quinoa Tabbouleh Stuffed • Pomegranate Molasses **\$5**
 (GF)(DF)(Vv)

PIMENTO CHEESE PUFF Tiny Pickle **\$6** (V)

BLT DEVILED EGGS Roasted Tomato • Bacon • Baby Lettuce **\$5** (GF)(DF)(V)

PICKLED VEGGIE SPRING ROLLS Ginger Tamari Sauce **\$6** (GF)(DF)(Vv)

HOT APPETIZERS

PARMESAN BREADED ARTICHOKE HEARTS Goat Cheese Stuffed

Lemon Chive Aioli **\$7.75** (V)

GOAT CHEESE + HONEY PHYLLO **\$7.5** (V)

CHICKEN EMPANADA Chipotle Crema **\$7.5**

PIMENTO CHEESE ARANCINI Red Pepper Jam **\$6** (V)

CHICKEN TIKKA TURNOVER Tamarind Chutney **\$7.25**

FOUR CHEESE RELLENO Roasted Poblano • Avocado Salsa **\$5.5** (V)

BACON WRAPPED TENDERLOIN Red Onion Chutney **\$6** (GF)(DF)

LEMONGRASS CHICKEN + VEGETABLE POTSTICKER Miso Ginger Sauce **\$4.25**
 (DF)

BACON WRAPPED BUFFALO SAUSAGE Roasted Peach Glaze **\$5.5** (GF)(DF)

BACON WRAPPED PORK BELLY Chokeycherry Cider Glaze **\$7** (GF)(DF)

HOT CHICKEN SKEWER Dill Pickle Aioli **\$6**

CRISPY BRUSSELS SPROUT Parmesan • Caesar Dip **\$7.75** (V)

KOREAN MEATBALLS Spicy Korean BBQ • Green Onion **\$5.5** (DF)

STREET CORN FRITTER Hot Cheeto Dust • Lime Aioli **\$6.25** (V)

CURRIED SWEET POTATO TART Pomegranate Molasses • Cilantro Chutney
\$6.25 (DF)(Vv)

CHIMICHURRI CHICKEN SATAY Aji Amarillo Sauce • **\$6** (GF)(DF)

PRETZEL BITES Spicy Queso **\$6.25**

CAJUN SHRIMP SPEDINI Heirloom Tomato • Remoulade **\$8.75**

DIPS + DISPLAYS

WHIPPED FETA Cranberry • Pistachio • Spiced Honey Drizzle

Fig Crackers **\$8** (GF)(V) (Except for Crackers)

APPLE + WHITE CHEDDAR DIP • Rosemary • Caramelized Onion Everything

Flatbread **\$8** (GF)(V) (Except for Flatbreads)

CHARCUTERIE Cured Meats • Aged Cheeses • Whipped Ricotta with Fig

Olives • Seasonal Fruits • Mostarda • Marmalade • Artisan Crackers

Grilled Sourdough **\$12** (GF)(V) (Except for Crackers • Sourdough)

CRUDITÉS Heirloom Carrot • Romanesco • Persian Cucumber • Sweet

Peppers • Heirloom Grape Tomatoes • Caramelized Onion • Rosemary

Hummus • Chive Garlic Ranch **\$6** (GF)(V)

CHEESE DISPLAY Aged Cheeses • Whipped Ricotta with Fig • Seasonal Fruit

Artisan Crackers **\$9** (GF)(V) (Except for Crackers)

COLORADO BISON QUESO Green Chili • Chipotle • Lime Tortilla Chips **\$6.5**

SPINACH + ARTICHOKE DIP Tender Belly Bacon • Red Pepper Relish Grilled

Naan **\$7** (GF) (Except for Naan)

MEZZE BOARD Pita • Assorted Hummus • Assorted Pickles • Labneh Veggies

Marinated Cheeses • Assorted Mediterranean Olives **\$10** (GF) (Except for Pita)

BRUSCHETTA BOARD Ciabatta Crostini • Seasonal Bruschetta • Pickled

Vegetable Relish • Pesto Ricotta • Caramelized Onion Hummus **\$6** (GF) (Except

for Crostini)

ROASTED POBLANO GUACAMOLE Tri Color Tortilla Chips **\$6** (GF)

HUMMUS BAR Warm Pita • Three Seasonal Hummus **\$5.25**

(GF)(Vv) (Except for Pita)



APPETIZER BUFFETS

CASUAL GATHERING \$22

SLICED FRUIT DISPLAY

CHEESE DISPLAY Aged Cheeses • Whipped Ricotta with Fig • Seasonal Fruit • Artisan

CRUDITÉS Heirloom Carrot • Romanesco • Persian Cucumber • Sweet Peppers • Heirloom Grape Tomatoes • Caramelized Onion + Rosemary Hummus • Chive Garlic Ranch

FINGER SANDWICHES

DILL CHICKEN SALAD Dill Pickle • Sweet Pepper

NIBBLES + NOSHES \$27

CHARCUTERIE Cured Meats • Aged Cheeses • Whipped Ricotta with Fig Olives • Seasonal Fruits • Mostarda • Marmalade • Artisan Crackers Grilled Sourdough

SPINACH AND ARTICHOKE DIP Tender Belly Bacon • Red Pepper Relish Grilled Naan

CAJUN SHRIMP SPEDINI Heirloom Tomato • Remoulade

BACON WRAPPED TENDERLOIN Red Onion Chutney

HOT CHICKEN SKEWER Dill pickle Aioli

PIMENTO CHEESE PUFF Tiny Pickle

HIGHLY SNACKABLE \$25

APPLE + WHITE CHEDDAR DIP Rosemary • Caramelized Onion Everything Flatbread

BRUSCHETTA BOARD Ciabatta Crostini • Seasonal Bruschetta • Pickled Vegetable Relish • Pesto Ricotta • Caramelized Onion Hummus

GOAT CHEESE + HONEY PHYLLO

PIMENTO CHEESE ARANCINI Red Pepper Jam

CHICKEN TIKKA TURNOVER Tamarind Chutney

WATERMELON LOLLIPOP Ginger Mint Vinaigrette

THE GASTROPUB \$25.75

HOUSE SMOKED WINGS Classic Buffalo Sauce • Blue Cheese Dip

CARROTS + CELERY Ranch

ANGUS BEEF SLIDERS BBQ Aioli • Aged Cheddar

LOADED POTATO SKINS Bacon • Cheddar • Green Onion • Chipotle Crema

COLORADO BISON QUESO Green Chili • Chipotle • Lime Tortilla Chips

ROASTED POBLANO GUACAMOLE Tri Color Tortilla Chips



FALLON HAND, MSU DENVER FOUNDATION

Biscuits & Berries has been one of our most trusted catering partners for years. Whether we're hosting an intimate meeting, a Foundation Board event, or a large university gathering, we can always count on exceptional food, beautiful presentation, and outstanding service. We recently had the opportunity to try the fajitas from their new menu, and they were absolutely fabulous – a huge hit with our staff and guests! Their professionalism and attention to detail make the planning process seamless, allowing us to focus on our guests rather than the logistics. Biscuits & Berries doesn't just deliver great food—they help us create welcoming, memorable experiences every time.





PASTRY MENU

DONUTS \$4

12 Serving Minimum Per Flavor

TRADITIONAL GLAZED

VANILLA FROSTED, With or Without Sprinkles

CHOCOLATE FROSTED, With or Without Sprinkles

CINNAMON SUGAR

SALTED CARAMEL CRUNCH

STRAWBERRY

MAPLE BACON

S'MORES

CHOCOLATE TOFFEE

BUFFET DESSERTS

10 Serving Minimum Per Flavor

CHOCOLATE CHERRY BREAD PUDDING Chocolate Custard • Tart Cherries
Vanilla Anglaise **\$7**

BLACKBERRY PEACH COBBLER Cornbread Cake • Vanilla Bean Whipped
Cream **\$7**

VANILLA STOUT CHEESECAKE BARS Graham Cracker Crust • Stout
Caramel • Dulcey Chocolate Pearl **\$8**

OLIVE OIL CAKE Orange Olive Oil Cake • Candied Orange **\$7**

MILLIONAIRES SHORTBREAD BARS Salted Caramel • Chocolate Ganache **\$7**
CAKECICLES **\$6**

24 Minimum Each Flavor

Dark Chocolate Sea Salt • Confetti • Peaches N Cream • Strawberry
Shortcake • Coconut Crunch

CUPCAKES \$4

12 Serving Minimum Per Flavor

VANILLA BEAN DREAM CUPCAKE Vanilla Sponge • Vanilla Custard
Vanilla Buttercream

S'MORES CUPCAKE Smoky Chocolate Cake • Marshmallow Buttercream
Graham Cracker

BLACKBERRY NUTELLA CUPCAKE Chocolate Hazelnut Cake • Blackberry
Cream Cheese Frosting

PEACHES N' CREAM CUPCAKE Vanilla Bean Cake • Roasted Peach
Buttercream • Polenta Crumble

STRAWBERRY LEMONADE CUPCAKE Strawberry Cake • Lemon Curd
Lemon Buttercream

BIRTHDAY CAKE CUPCAKE Confetti Cake • Chocolate Buttercream
Rainbow Sprinkles

LEMON LOVERS CUPCAKE Lemon Cake • Lemon Buttercream • Lemon Curd

RED VELVET CUPCAKE Red Velvet Cake • Vanilla Cream Cheese Frosting

CHOCOLATE CARAMEL CUPCAKE Chocolate Cake • Caramel Buttercream
Flaky Salt

SALTED CHOCOLATE PISTACHIO CUPCAKE Chocolate Cake • Pistachio
Buttercream

BLUEBERRY CORNBREAD CUPCAKE Blueberries • Salted Honey Buttercream

MINI DESSERTS \$3.5

12 Serving Minimum Per Flavor

ASSORTED MINI PASTRIES Chefs Selection, Three (3) Per Person **\$8.75**

SALTED CARAMEL TART Dark Chocolate Ganache • Salted Caramel

RHUBARB TART Almond Custard • Rhubarb Compote • Candied Oats

(CONTAINS NUTS)

S'MORES TART Graham Cracker Shell • Ganache • House Made

Marshmallow

MINI FRUIT TART Seasonal Berries • Vanilla Pastry Cream

PASSIONFRUIT MERINGUE TART Passionfruit Curd • Toasted Meringue

ROSEMARY SHORTBREAD Caramel • Flaky Sea Salt

CHEWY CHERRY ALMOND MACAROON (GF)(Contains Nuts)

LEMON RICOTTA COOKIE Lemon Glaze

CHOCOLATE PEANUT BUTTER WHOOPIE PIE

CHURRO SHORTBREAD Dulce De Leche Buttercream • Dark Chocolate

CARDAMOM COFFEE SHORTBREAD Espresso Buttercream • Dark Chocolate

FRENCH MACARONS Assorted Flavors (GF)(Contains Nuts)

RASPBERRY OLIVE OIL CAKE BITE Lemon Glaze

FLOURLESS CHOCOLATE CAKE BITE Chocolate Buttercream • Raspberry (GF)

BROWN BUTTER MADELINE Dark Chocolate • Candied Citrus

BIRTHDAY CAKE MADELEINES White Chocolate • Sprinkles

TIRAMICHOUX Chocolate Craquelin • Coffee Mascarpone Cream

MINI CHEESECAKE SAVARINS Seasonal Assorted Flavors

CHOCOLATE POTS DE CRÈME SHOT Dark Chocolate Custard • Vanilla

Whipped Cream (GF)

MILK + COOKIES SHOT Cookie Dough • Crispy Milk • Vanilla Bean Mousse

CHOCOLATE MOUSSE SHOT Salted Caramel • Chocolate Curls (GF)

CHOCOLATE HAZELNUT SHOT • Chocolate Cake • Nutella Mousse

Chocolate Pearls (CONTAINS NUTS)

BERRIES + CREAM SHOT Pound Cake • Seasonal Berry Compote

Vanilla Cream

PALISADE PEACH SHOT Corn Cake • Preserved Peach • Polenta Crumble

Vanilla Mousse (GF)

LEMON BLUEBERRY CHEESECAKE SHOT • Graham Crumble • Lemon

Cheesecake Mousse • Blueberry Compote

BROWN SUGAR ESPRESSO PANNA COTTA SHOT • Salted Caramel • Flaky

Sea Salt

COCONUT PANNA COTTA SHOT Mango Coulis (GF)

TRUFFLES

24 Minimum Per Flavor

Dark Chocolate • Salted Caramel • Strawberry Cream • Mocha • PBJ (GF)



CAKES

¼ Sheet (20pp) **\$50**

½ Sheet (40pp) **\$100**

Full Sheet (80pp) **\$200**

One Tier Cut Cake (10in) **\$135**

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 • Funfetti • Almond • Carrot

CAKE FILLINGS

Vanilla Bavarian Cream • Chocolate Mousse • White Chocolate Mousse
Fresh Berries • Fruit Preserves • Lemon Curd • Cookies + Cream Mousse
Salted Caramel Mousse • Buttercream

ICING CHOICES

Vanilla Bean Buttercream • Dark Chocolate Buttercream • Vanilla Cream
Cheese Frosting • Raspberry Buttercream • Lemon Buttercream • Custom
Flavors Available

OUR RECIPE FOR SUCCESS

A scratch kitchen and bakery, decades of experience, and a dedicated and knowledgeable team is our recipe for success. Biscuits and Berries delivery catering is unmatched in quality, ease, and dependability.

We differentiate ourselves simply by offering the most accommodating service and providing a varied and fully customizable menu full of great food, executed in such a fashion that makes you look great.



FREQUENTLY ASKED QUESTIONS

WHAT IS B+B'S DELIVERY SERVICE?

For our delivery service, we will cook your food here in our kitchen and bring it to you hot and ready to go! We'll set up the food for you buffet style, with chafing dishes, serving ware, linens for the buffet, and disposable plates, napkins, and silverware for guests. We do leave for the duration of the event, but we'll return later to pick up our catering equipment.

HOW DO I PLACE AN ORDER?

Orders can be placed through our "Order Online" page, the "Contact Us" form, by giving us a call at 303.277.9677, or by emailing info@biscuitsandberries.com. We are typically in the office between the hours of 8:00am and 5:00pm, Monday-Friday. Any requests submitted outside of business hours will be accommodated on the next business day.

WHEN SHOULD I PLACE AN ORDER?

We accept delivery business as it comes in on a first come, first served basis. We appreciate more notice when possible so we can plan for your delivery and menu accordingly, but we do request two business days' notice.

If you have a last-minute request, we will do our best to accommodate your order. Depending on the nature of the request, there may be additional charges associated with your order, the nature of which will be communicated at the time the order is placed.

IS THERE A MINIMUM FOR DELIVERY?

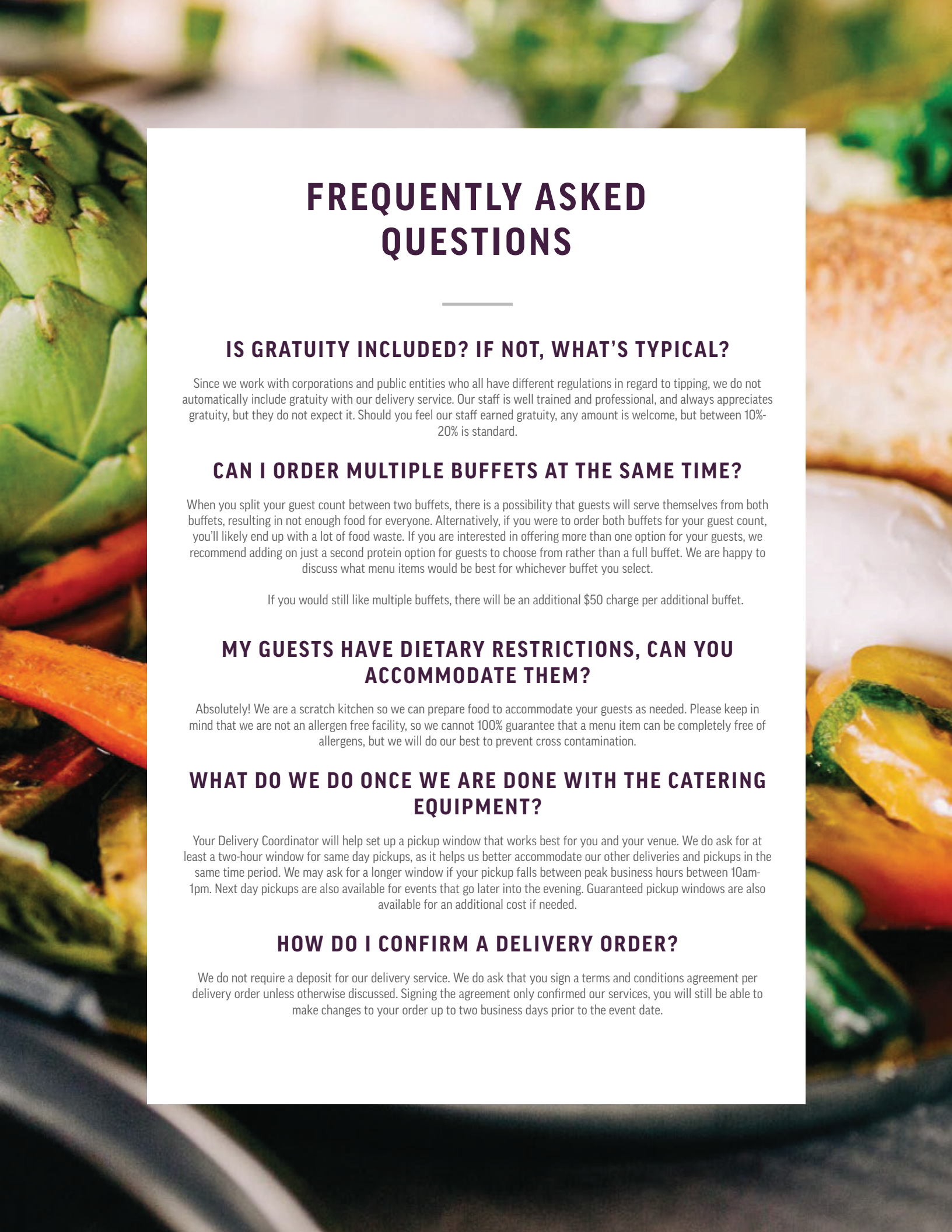
Yes. We have a 10 serving minimum for all a la carte items, buffets, and box lunches. Some menu items may have a higher or lower minimum and will be noted on the menu and your proposal. Depending on seasonality, there may be a Food and Beverage spending minimum on the weekends. This minimum does not include the delivery fee, tax, gratuity, or any other fees associated with your event.

WHAT IS THE DELIVERY FEE?

Delivery fees start at \$44.50 for traditional buffet service, \$30 for a disposable delivery service, and \$85 for a weekend delivery. Delivery fees can change depending on party size, location, weekday vs. weekend dates, and seasonality.

WHAT OTHER FEES MAY BE ASSOCIATED WITH MY ORDER?

Normally, the cost of food/beverages, the delivery fee, and taxes are the only costs associated with our delivery service. Depending on the scope of your event, there may be additional charges for elevated equipment or guaranteed/late night pickups.



FREQUENTLY ASKED QUESTIONS

IS GRATUITY INCLUDED? IF NOT, WHAT'S TYPICAL?

Since we work with corporations and public entities who all have different regulations in regard to tipping, we do not automatically include gratuity with our delivery service. Our staff is well trained and professional, and always appreciates gratuity, but they do not expect it. Should you feel our staff earned gratuity, any amount is welcome, but between 10%-20% is standard.

CAN I ORDER MULTIPLE BUFFETS AT THE SAME TIME?

When you split your guest count between two buffets, there is a possibility that guests will serve themselves from both buffets, resulting in not enough food for everyone. Alternatively, if you were to order both buffets for your guest count, you'll likely end up with a lot of food waste. If you are interested in offering more than one option for your guests, we recommend adding on just a second protein option for guests to choose from rather than a full buffet. We are happy to discuss what menu items would be best for whichever buffet you select.

If you would still like multiple buffets, there will be an additional \$50 charge per additional buffet.

MY GUESTS HAVE DIETARY RESTRICTIONS, CAN YOU ACCOMMODATE THEM?

Absolutely! We are a scratch kitchen so we can prepare food to accommodate your guests as needed. Please keep in mind that we are not an allergen free facility, so we cannot 100% guarantee that a menu item can be completely free of allergens, but we will do our best to prevent cross contamination.

WHAT DO WE DO ONCE WE ARE DONE WITH THE CATERING EQUIPMENT?

Your Delivery Coordinator will help set up a pickup window that works best for you and your venue. We do ask for at least a two-hour window for same day pickups, as it helps us better accommodate our other deliveries and pickups in the same time period. We may ask for a longer window if your pickup falls between peak business hours between 10am-1pm. Next day pickups are also available for events that go later into the evening. Guaranteed pickup windows are also available for an additional cost if needed.

HOW DO I CONFIRM A DELIVERY ORDER?

We do not require a deposit for our delivery service. We do ask that you sign a terms and conditions agreement per delivery order unless otherwise discussed. Signing the agreement only confirmed our services, you will still be able to make changes to your order up to two business days prior to the event date.

FREQUENTLY ASKED QUESTIONS

HOW DO I PAY FOR MY ORDER?

Upon signing the terms and conditions agreement, you'll be sent a confirmation email with a link to pay online. Payment is due the business day prior to your event date, unless otherwise agreed upon. We recommend waiting until you have turned in your final numbers to pay to avoid multiple transactions.

We accept payments via credit card, check, or bank transfer. All credit card transactions will incur a 2% processing fee. ACH and check payments will not have a processing fee.

CAN CHANGES BE MADE AFTER CONFIRMING?

Yes! You will be able to make changes to your catering order up to two business days prior to your event date. After the two business days mark, we will do our best to accommodate any additional changes.

WHAT IS YOUR CANCELATION POLICY FOR DELIVERY?

In order to cancel a delivery service without penalty, it needs to be prior to two business days before your event date. After this point, all of the food for your event has been ordered, and our Chefs have started to prep your menu. If you are canceling within the two business days of your event, you will be responsible for the cost of food from your order.

If you are rescheduling your event within a few days, we can see where our Chefs are at with your food preparations. Some food may be able to be saved for the new date, but you may be responsible for additional food costs if anything needs to be remade.

