

Biscuits+Berries

DELIVERY MENU



Food From Scratch. Service From The Soul.

TABLE OF CONTENTS

Breakfast Buffets	3
Morning Mates	5
Box Lunches	7
Lunch & Dinner Buffets	9
Snacks	14
Hors D'oeuvres	15
Pastry Menu	17
Beverages	19
Frequently Asked Questions	20



Dietary Restrictions Key

(V) Vegetarian (Vv) Vegan (N) Contains Nuts
(GF) Gluten-Free (DF) Dairy Free (P) Pescatarian



BREAKFAST BUFFETS

All Pricing Listed Per Person
10 Serving Minimum Per Buffet/Menu Item, Unless Otherwise Noted

BISCUITS + BERRIES \$9

Baked Fresh in House Daily

Danish • Tea Breads • Muffins • Biscuits • Bagels

Served with Cream Cheese, Butter, + Jam.

2 Assorted Pastries Per Person • Toaster Provided

*Add: Sliced Fruit Display **\$5** • Yogurt Parfaits **\$8**

*GF or Vegan Muffins Available for an additional **\$2**

RISE + SHINE \$15.25

Baked Fresh in House Daily

Danish • Tea Breads • Muffins • Biscuits • Bagels

Served with Cream Cheese, Butter, + Jam.

Sliced Fruit Display (GF)(DF)(Vv)

Locally Roasted Coffee Service + Water Station

2 Assorted Pastries Per Person • Toaster Provided

*Add: Juice Station **\$4** • Yogurt Parfaits **\$8**

*GF or Vegan Muffins Available for an additional **\$2**

BYO BREAKFAST POWER BOWL \$17

Scrambled Eggs with Peppers + Onions (GF)(DF)(V)

Roasted Sweet Potato + Black Bean Hash (GF)(DF)(Vv)

Turkey Breakfast Sausage (GF)(DF)

Served With: White Cheddar (GF)(V) • Avocado Salsa (GF)(DF)(Vv)

Pico (GF)(DF)(Vv) Whipped Cottage Cheese (GF)(V)

Cinnamon Agave Fruit Salad (GF)(DF)(Vv)

*Add: Local Chorizo **\$4.75** • Bacon **\$5.25**

Plant Based Breakfast Sausage **\$7**

BREAKFAST SANDWICH BUFFET \$16

\$9 A LA CARTE

Individually Wrapped & Labeled

Choose From:

BODEGA STYLE BEC Kaiser Roll • Fried Egg • American Cheese
Applewood Smoked Bacon

PIG + FIG Prosciutto • Egg • Fig Jam • Arugula • Hot Pepper Relish

Ciabatta Roll ***\$1.5** (DF)

PLANT PARTY Just Egg • Plant Based Sausage • Roasted Peppers

Spinach • Pretzel Bun ***\$2.5** (DF)(Vv)

CROQUE MADAME Ham • Fried Egg • Dijon Bechamel • Croissant

CAPRESE MELT Egg White • Tomato • Fresh Mozzarella • Pesto • Focaccia (v)

CHICKEN BISCUIT House Buttermilk Biscuit • Pickle Brined Hot Chicken

Pickle Aioli • American Cheese

SOUTHWESTERN SUNRISE Local Chorizo • Green Chili Scramble • White

Cheddar • Roasted Poblano Cream Cheese • Pico • Jalapeno Cheddar

Biscuit

CHEDDAR MAPLE MELT Egg • Sharp Cheddar • Maple Sausage

Toasted English Muffin

Buffet Served with: B+B Breakfast Potatoes (GF)(DF)(Vv)

Seasonal Fruit Salad (GF)(DF)(Vv) • Ketchup • Assorted Hot Sauce

THE MORNING STANDARD \$15.25

Your Choice of One Scramble (see page 5)

B+B Breakfast Potatoes (GF)(DF)(Vv) • Applewood Smoked Bacon (GF)(DF)

Sausage Links (GF)(DF) • House Baked Breakfast Pastries (v)

Ketchup • Assorted Hot Sauce

BREAKFAST BURRITO BAR \$15.75

\$7 A LA CARTE

Assembled, Individually Wrapped & Labeled

Choose From:

APPLEWOOD SMOKED BACON Local Jalapeno Tortilla • Hash Browns
Scrambled Eggs • Green Chili • Queso

LOCAL BREAKFAST SAUSAGE Local Jalapeno Tortilla • Hash Browns
Scrambled Eggs • Green Chili • Queso

LOCAL CHORIZO Local Jalapeno Tortilla • Hash Browns Scrambled Eggs
Green Chili • Queso

PLANT BASED BREAKFAST SAUSAGE Local Jalapeno Tortilla Hash
Browns Scrambled Eggs • Green Chili • Queso ***+\$2 (V) or (Vv)**

CARNE ASADA Local Jalapeno Tortilla • Hash Browns Scrambled Eggs
Green Chili • Queso ***+\$1**

Buffet Served with: Avocado Salsa • Green Chili • Cheddar • Hot Sauce
Seasonal Fruit Salad (GF)(DF)(Vv)

QUICHE + FRITTATA BAR \$15.75

\$8 A LA CARTE

Your Choice of Individual Quiche or Frittatas

Choose From:

QUICHE LORRAINE Bacon • White Cheddar • Caramelized Onion

EVERYTHING BAGEL QUICHE Smoked Salmon • Cream Cheese • Tomato
Everything Spice **+\$2**

SPICY SOUTHWEST QUICHE Chorizo • Pepperjack • Roasted Poblano

ALL AMERICAN QUICHE Breakfast Sausage • Onion • Peppers
White Cheddar

MEDITERRANEAN MORNING QUICHE Feta • Roasted Tomato • Spinach (V)

CAPRESE FRITTATA Roasted Tomato • Pesto • Fresh Mozzarella (GF)(V)

HARVEST FRITTATA Sweet Potato • Spinach • Roasted Peppers
Egg White (GF)(DF)(V)

PLANT POWER FRITTATA Just Egg • Roasted Mushrooms Herbs **+\$1.5**
(GF)(Vv)

Buffet Served with: B+ B Breakfast Potatoes • Seasonal Fruit Display
(GF)(DF)(Vv)

BREAKFAST BAKES \$15.50

*Minimum 10 person per bake

Savory Bakes – All Sauces Served on the Side

CHILI RELLENO STRATA Eggs • Tortilla Chips • Sausage Cheddar • Roasted
Poblano • Chipotle Lime Crema (GF)

GOAT CHEESE + SPINACH STRATA Eggs • Goat Cheese Sauteed Spinach
Roasted Red Peppers (V)

BEC BREAKFAST BAKE Bacon • Caramelized Onion • White Cheddar

Sweet Bakes – All Syrups Served on the Side

BERRY CROISSANT BAKE Cream Cheese • Seasonal Berries
Mixed Berry Syrup (V)

BANANA FOSTERS FRENCH TOAST BAKE Caramelized Banana • Citrus
Rum Anglaise (V)

PALISADE PEACH PANCAKE BAKE Peach Compote • Peach + Ginger
Syrup (V)

Served with: Hash Browns • Breakfast Sausage Links • Freshly Baked Tea
Breads • Ketchup + Assorted Hot Sauce

BREAKFAST TACO BAR \$15.75

Your Choice of Scramble (See Page 5)

LOCAL FLOUR TORTILLAS

Salsa Rojo • Salsa Verde • Pico Cheddar Jack Blend • Avocado Crema

MEXICAN STYLE BREAKFAST POTATOES (GF)(DF)(Vv)

CINNAMON AGAVE FRUIT SALAD (GF)(DF)(Vv)

Served with Your Choice of One:

Bacon • Crumbled Breakfast Sausage • Local Chorizo • Poblano Rajas (Vv)

HEALTHIER START \$17.50

Your Choice of Scramble (See Page 5)

Choice of Yogurt Parfait (See Page 5)

CHICKEN + APPLE SAUSAGE (GF)(DF)

SWEET POTATO HASH (GF)(DF)(Vv)

FRESH BAKED PROTEIN MUFFIN (V)

SEASONAL FRUIT SALAD (GF)(DF)(Vv)

BISCUITS + GRAVY \$15.50

Warm House Made Buttermilk Biscuits

Cajun Style + Andouille + Breakfast Sausage Gravy

Choice of Scramble (See Page 5)

APPLEWOOD SMOKED BACON (GF)(DF)

BREAKFAST SAUSAGE PATTIES (GF)(DF)

HASH BROWNS (GF)(DF)(Vv)

SEASONAL FRUIT SALAD (GF)(DF)(Vv)

BISCUIT BAR \$15.75

Warm Assorted House Made Biscuits (V)

APPLEWOOD SMOKED BACON (GF)(DF)

SAUSAGE PATTIES (GF)(DF)

CHEDDAR + PEPPER JACK CHEESE (GF)(V)

Your Choice of Scramble (See Page 5)

B+B Breakfast Potatoes (GF)(DF)(Vv)

Spicy Ketchup • Hot Honey Butter • Jalapeno Jam

BAGEL BAR \$23 W/ LOX • \$15 W/O LOX

Assorted Savory + Sweet NY Style Bagels

Served With:

Garlic Chive Schmear • Plain Schmear • Thinly Sliced Lox • Tomatoes

Diced Red Onion • Hard Boiled Egg • Sliced Cucumber • Capers

Toaster Provided

*GF Bagels Available for additional \$4

SHRIMP + GRITS \$19

Low Country Style Shrimp (P)

Anson Mills White Cheddar Grits (V)

Your Choice of Scramble (See Page 5)

GRIDDLED SWEET PEPPERS + ONIONS (GF)(DF)(Vv)

SEASONAL FRUIT SALAD (GF)(DF)(Vv)

BLUEBERRY BISCUITS WITH HONEY BUTTER (V)





B+B HUEVOS RANCHEROS \$15.50

Southwest Scramble with Pico, Chipotle + Cheddar (GF)(DF)(V)

MEXICAN STYLE BREAKFAST POTATOES (GF)(DF)(Vv)

REFRIED BLACK BEANS (GF)(DF)(Vv)

WARM LOCAL FLOUR TORTILLAS (DF)(Vv)

CINNAMON AGAVE FRUIT SALAD (GF)(DF)(Vv)

Cheddar Jack Blend • Ranchero Sauce • Avocado Crema • Salsa Verde

PARFAIT PARTY \$15.50

\$8 A LA CARTE

Buffet Includes Choice of Two Individual Parfaits

*5 serving minimum per flavor

Choose From:

BERRY PATCH Vanilla Yogurt • Mixed Berries • Honey Drizzle

Classic Granola (GF)(V)

PEACH COBBLER Honey Vanilla Greek Yogurt • Peach Compote

Cinnamon Oat Granola (GF)(V)

MANGO SUNRISE Coconut Mango Greek Yogurt • Mango Chunks

Cardamom Spiced Granola (GF)(V)(CONTAINS NUTS)

SALTED CARAMEL APPLE CRUNCH Greek Yogurt • Spiced Apple Compote

Oat Crumble (GF)(V)

BANANA SPLIT Banana Greek Yogurt • Strawberry Compote

Dark Chocolate Granola (GF)(V)

PBJ PROTEIN Greek Yogurt • Berry Compote • Almond Butter

Granola (GF)(V)(CONTAINS NUTS)

Fruit Display • Assorted Breakfast Pastries

*Upgrade to Plant-Based Yogurt for +\$2.5



MORNING MATES

OVERNIGHT OATS + CHIA PUDDINGS

5 Serving Minimum Per Flavor

BLUEBERRY LEMON CHIA PUDDING Almond Milk

Blueberry Compote \$8 (GF)(V)(CONTAINS NUTS)

CRANBERRY ORANGE OVERNIGHT OATS Pepita • Vanilla Bean

Citrus \$7 (GF)(V)

CINNAMON ROLL OVERNIGHT OATS Granola Crumble

Sweet Cream \$7 (GF)(V)

MATCHA ENERGY OATS Coconut Milk • Sunflower Seeds \$7

(GF)(CONTAINS NUTS)

PSL OATS Warm Spices \$7 (GF)(V)(CONTAINS NUTS)

CACAO CRUNCH OATS Banana • Almond Butter • Cacao Nibs

Honey \$7 (GF)(V)(CONTAINS NUTS)

FRENCH TOAST + PANCAKES

CLASSIC BRIOCHE FRENCH TOAST Cinnamon Vanilla Custard

Maple Syrup \$6.5 (V)

CHURRO FRENCH TOAST Cinnamon Sugar Crust

Dulce de Leche Crema \$7.5 (V)

STUFFED STRAWBERRY FRENCH TOAST Cream Cheese

Mixed Berry Coulis \$9 (V)

CLASSIC BUTTERMILK Pancakes • Butter • Maple Syrup \$6.5 (V)

SMORES PANCAKES Graham Cracker • Chocolate Chips Mini Mallows

Cinnamon Brown Butter Maple Syrup \$7.5 (V)

BANANA PROTEIN PANCAKES Almond Butter • Caramelized Banana

Greek Yogurt + Honey Drizzle \$8 (V)(CONTAINS NUTS)

POTATOES + STARCHY SIDES

B+B Breakfast Potatoes \$4 (GF)(DF)(Vv)

Hash Browns \$4 (GF)(DF)(Vv)

Mexican Style Breakfast Potatoes \$4.25 (GF)(DF)(Vv)

Sweet Potato Hash \$5 (GF)(DF)(Vv)

Anson Mills Grits with White Cheddar \$5 (GF)(V)

STEEL CUT OATS Brown Sugar • Dried Cranberry • Apple Cinnamon

Compote \$6 (GF)

SCRAMBLES + EGGS

Cage Free Eggs with Chive + Crème Fraiche \$4.75 (GF)(V)

Denver Scramble with Peppers + Onions \$4.75 (GF)(V)

Classic Fluffy Scramble with Cheddar \$4.75 (GF)(V)

Scrambled Eggs with Peppers + Spinach \$4.75 (GF)(V)

Florentine Scramble with Spinach, Tomato + Mozzarella \$4.75 (GF)(V)

Southwest Scramble with Pico, Chipotle + Cheddar \$4.75 (GF)(V)

Egg White Scramble \$6.75 (GF)(V)

Hard Boiled Eggs \$4.25 (GF)(V)

Plant Based Scramble [Just Egg] with Sweet Peppers + Scallion \$7

(GF)(DF)(Vv)

Soft Tofu Scramble with Miso + Scallion \$5.75 (GF)(DF)(Vv)

PROTEINS

Applewood Smoked Bacon \$5.25 (GF)(DF)

Breakfast Sausage Links \$4 (GF)(DF)

Local Chorizo Patties \$4.75 (GF)(DF)

Breakfast Sausage Patties \$4.25 (GF)(DF)

English Style Sausage Rolls in Pastry \$4.75

Chicken + Apple Sausage \$5.45 (GF)(DF)

Turkey Sausage \$4.75 (GF)(DF)

Plant Based Breakfast Sausage \$7 (GF)(DF)(Vv)

Tempeh Bacon \$6 (GF)(DF)(Vv)

FRUIT

Seasonal Fruit Salad \$4.5

Sliced Fruit Display \$5

Cinnamon Agave Fruit Salad \$4.75

Bananas \$3.75

Mixed Whole Fruit \$4.25



MORNING MATES CONTINUED

BAKED GOODS

- LEMON POPPY LOAF Vanilla Bean Iced \$4
- PUMPKIN LOAF Olive Oil • Ginger • Pepita • Dark Chocolate \$4
- APPLE CINNAMON LOAF Salted Caramel • Oat Streusel \$4
- BLUEBERRY ALMOND LOAF Citrus Iced \$4
- WARM CINNAMON ROLLS Cream Cheese Icing \$6
- BLUEBERRY BISCUITS Honey Butter \$4.25
- HOUSE MADE BISCUITS Seasonal Fruit Compote \$4.5
- CHOCOLATE CROISSANT \$4.5
- ASSORTED BREAKFAST DANISHES \$5
- ASSORTED MUFFINS \$4
- CHEF'S CHOICE GLUTEN FREE MUFFIN \$5.25
- CHEF'S CHOICE PLANT BASED MUFFIN \$5.25
- ASSORTED BAGELS \$4.25
- ASSORTED YEAST DONUTS \$4.25

INDIVIDUAL CEREAL + MILK \$7

An Assortment of:
Kellogg's Low-Fat Granola with Raisins • Special K Fruit + Yogurt •
Frosted Mini Wheats • Smart Start • Special K Red Berries • Kashi Go
Lean Crunch
2% Milk Cartons

BREAKFAST BEVERAGES

HOUSE MADE MORNING REFRESHERS

- Individually Bottled \$7.25
- Beverage Dispenser \$6.25
- ENERGY + FOCUS Apple + Hibiscus + Blood Orange + Ginger + Carrot
- DETOX Kale + Ginger + Lemon + Celery
- WELLNESS Turmeric + Coconut + Ginger + Lemon
- TROPICAL HYDRATION Pineapple + Coconut Water + Orange + Apple

COFFEE SERVICES

- ASSORTED PREMIUM HOT TEA Assorted Sweeteners
- Individual Dairy/Non-Dairy Creamers \$3
- LOCALLY ROASTED COFFEE SERVICE Regular + Decaf • Assorted Sweeteners Individual Dairy/Non-Dairy Creamers \$3
- GOLD COFFEE SERVICE • Regular + Decaf • Assorted Sweeteners Individual Dairy/Non-Dairy Creamers • Caramel Syrup \$5
- PLATINUM COFFEE SERVICE Regular + Decaf • Assorted Sweeteners Premium Individual Dairy/Non-Dairy Creamers Vanilla, Hazelnut, Caramel Syrups Whipped Cream \$9
- COLD BREW SERVICE Assorted Sweeteners • Premium Individual Dairy/Non-Dairy Creamers • Vanilla, Hazelnut, Caramel Syrups Whipped Cream • Ice \$10

SERVED BULK, BEVERAGE DISPENSER

- ORANGE JUICE \$4
- APPLE JUICE \$4

ELLEN ROHR, DAVIS GRAHAM

Biscuits & Berries has been an outstanding delivery partner for our organization. Their team is exceptionally reliable, consistently arriving on time and fully prepared for events ranging from early morning breakfasts to evening receptions. Deliveries are carefully coordinated, food arrives hot and ready to serve, and setup is handled efficiently and professionally. Their staff pays close attention to presentation details, ensuring everything looks polished and event-ready upon arrival. Having supported numerous events for our firm over the years, Biscuits & Berries has earned our trust through their dependable service, responsiveness, and commitment to delivering a seamless experience every time.





BOX LUNCHES

All box lunches come in compostable
+ recycling packaging.

JUST THE ESSENTIALS \$14.25

Essential Boxed Lunches Include:

Boulder Kettle Chips A House Baked Cookie • Condiments
Cutlery & Napkin

All Sandwiches Served on Kaiser Roll

SMOKED HAM + CHEDDAR

ALL-NATURAL TURKEY + SWISS

ALL S+WICHES

ROAST BEEF + CHEDDAR

SMOKED TOFU + VEGGIE WRAP (V)

CLASSIC SALAD | WHITE BALSAMIC VINAIGRETTE (V)

CAESAR SALAD (V)

CLASSIC \$16.25

Classic Boxed Lunches Include:

Boulder Kettle Chips • Chefs Choice Deli Salad • Whole Fruit • A House
Baked Cookie • Condiments • Cutlery & Napkin

All S+wiches Come on Your Choice of Kaiser Roll • Wheat • Sourdough
Croissant **+\$0.75** | Gluten Free Upgrade **\$3**

Choose from:

SMOKED HAM + CHEDDAR

ALL-NATURAL TURKEY + SWISS

HOUSE ROAST BEEF + CHEDDAR

DILL CHICKEN SALAD

ALBACORE TUNA SALAD

CLASSIC BLT (DF)

SMOKED TOFU + VEGGIE WRAP (V)

CHICKEN CAESAR WRAP

CLASSIC SALAD White Balsamic Vinaigrette • Grilled Chicken

CAESAR SALAD Grilled Chicken



CORY TAYLOR, SOUTHGATE WATER AND SANITATION DISTRICTS

For four years, Biscuits and Berries has successfully provided Southgate Water & Sanitation Districts with catering needs. Always dependable, reliable, and consistent. Everything we have tried from the menu has been of the highest quality and our staff and board members have had great reviews!

The team at Biscuits and Berries has always served Southgate with professionalism, punctuality, and a high-quality product. Southgate hopes this relationship continues well into the future!

SIGNATURE \$18

Signature Boxed Lunches Include:

Boulder Kettle Chips • Chefs Choice Deli Salad • Whole Fruit • A House Baked Cookie • Condiments • Cutlery & Napkin

CLUB CROISSANT All-Natural Turkey • Ham • Bacon • White Cheddar Red Pepper Aioli • Croissant

TUSCAN CLUB All-Natural Turkey • Smoked Prosciutto • Fresh Mozzarella Sundried Tomato Aioli • Arugula • Focaccia

ROASTED CHICKEN PESTO WRAP Roasted Chicken • Red Onion • Sun Dried Tomato • Pesto • Fresh Mozzarella • Greens • Pepperoncini • Spinach Tortilla

ITALIAN GRANDMA STYLE Salumi • Prosciutto • Mortadella • Hot Pepper Relish • Herby Mayo • Tomato • Provolone • Red Onion • Shredded Lettuce Ciabatta Roll • **+\$1.5**

TANDOORI CHICKEN NAAN-WICH Tandoori Grilled Chicken • Cucumber Raita Cilantro • Tomato • Makhani Spread • Grilled Naan

TURKEY AUX BRIE Roasted Turkey • Fig Jam • Brie • Dijon • Arugula Baguette

CHIPOTLE CHICKEN WRAP Roasted Chicken • White Cheddar • Crispy Jalapeno • Ancho Cream Cheese • Corn • Black Bean Salsa • Chipotle Tortilla

SHAWARMA WRAP Za'atar Grilled Chicken • Pickles • Sumac Onions Labneh Spread • Shredded Lettuce • Hummus • Lovash

ARGENTINIAN STEAKHOUSE Medium Rare Beef • Chimichurri • Sofrito Aioli • White Cheddar • Arugula • Baguette **+\$1.5**

AVOCADO BACON RANCH WRAP Applewood Bacon • Avocado • House Ranch • Romaine • Tomato • White Cheddar • Chipotle Tortilla

MEDITERRANEAN MEZZE WRAP Roasted Pepper Hummus • Grilled Veggies • Tomato Cucumber Salad • Olives • Feta • Lovash **(Vv)**

CHIPOTLE BLACK BEAN WRAP Southwest Roasted Veggies • Corn • Black Bean Salsa • Avocado • Red Onion • Plant Based Crema • Chipotle Tortilla **(Vv)**

PLANT BASED BANH MI Grilled Tofu • Pickled Carrot • Jalapeno Cucumber • Sambal "Mayo" • Baguette **(Vv)**

BLACK FOREST Black Forest Ham • Bacon • Whole Grain Mustard Dijonnaise • Gruyere • Crispy Onion • Pickle • Pretzel Roll

SALADS \$14.5

Boxed Salads Include: Boulder Kettle Chips, A House Baked Cookie, Whole Fruit, Condiments + Cutlery + Napkin

SOUTHWEST COBB Romaine • Egg • Bacon • Black Bean • Corn Salsa Tomato • Red Onion • Avocado Ranch **(GF)**

ITALIAN DELI CHOPPED Romaine • Pepperoncini • Salumi • Olive Red Onion • Tomato • Parmesan • Italian Pesto Vinaigrette **(GF)**

GREEK Greens • Roasted Peppers • Olive • Cucumber • Feta • Lemony Oregano Vinaigrette **(GF)(V)**

HEALTH NUT Baby Kale • Quinoa • Cherry Tomato • Sunflower Seed Craisin • Roasted Sweet Potato • Blackberry Balsamic Vinaigrette **(GF)(DF)(Vv)**

BEET + GOAT CHEESE Arugula • Goat Cheese • Roasted Beets • Crispy Beet Craisins • Fig • Balsamic Vinaigrette **(V)**

PALISADE Roasted Peaches • Balsamic Roasted Onion • Goat Cheese Toasted Sunflower Seeds • Hot Honey Vinaigrette **(GF)(V)**

BABY KALE SALAD Radish • Fennel • Green Apple • Pepita • Clementine Rosemary Vinaigrette **(GF)(DF)(Vv)**

Protein Options:

Roasted Chicken **+\$3.5** • Grilled Salmon **+\$5.5** • Medium Rare Steak **+\$6**

ASHLEY RANDLE, COURTYARD BY MARRIOTT

Biscuits and Berries continually provides outstanding food and delivery service! The orders always arrive on time, are beautifully presented, and everything is fresh and delicious. Their team makes the entire process easy and professional, and the quality continuously exceeds our expectations. We would gladly recommend them for any meeting, event, or gathering





LUNCH & DINNER BUFFETS

B & B CLASSIC BUFFETS

Salad Descriptions on Page 13

TUSCAN CHICKEN \$18.5

Chicken Breast with Peppers, Balsamic + Italian Sausage (GF)(DF)
Gnocchi with Pesto Cream + Parmesan (V)
Grilled Broccoli (GF)(DF)(Vv)
Tuscan Salad (GF)(V)
Local Sourdough Ciabatta
Assorted Cookies + Dessert Bars

*Make it Tiramisu for \$3

HERB CRUSTED CHICKEN BREAST \$18

Herb + Garlic Chicken Breast with Sundried Tomato Butter Sauce (GF)
Roasted Local Fingerling Potato (GF)(DF)(Vv)
Grilled Veggies (GF)(DF)(Vv)
Wine Makers Salad (GF)(V)(CONTAINS NUTS)
Assorted Cookies + Dessert Bars

MAPLE BOURBON GRILLED CHICKEN \$18

Grilled Chicken with Maple Bourbon Glaze + Roasted Corn Relish (DF)
Fingerling Potato with Charred Green Onion (GF)(DF)(Vv)
Seasonal Veggies (GF)(DF)(Vv)
Green Salad (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars

GRILLED BEEF MEDALLIONS \$25

Petite Bistro Steak with Roasted Mushroom Marsala (GF)
The Best Mashed Potatoes (GF)(V)
Grilled Veggies (GF)(DF)(Vv)
Steakhouse Salad (GF)
Sweet Potato Rolls
Assorted Cookies + Dessert Bars

BRAISED SHORT RIBS \$25

Slow Braised Short Ribs with Red Wine Cherry Reduction (GF)(DF)
Roasted Fingerling Potato (GF)(DF)(Vv)
Grilled Veggies (GF)(DF)(Vv)
Wine Makers Salad (GF)(V)(CONTAINS NUTS)
Sweet Potato Rolls
Assorted Cookies + Dessert Bars

MISO GRILLED SKIRT STEAK \$23

Japanese Style Skirt Steak with Roasted Green Onion + Corn Relish (GF)(DF)
Roasted Sweet Potato with Sesame + Mirin (GF)(DF)(Vv)
Grilled Baby Broccoli with Ginger + Garlic (GF)(DF)(Vv)
Green Salad (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars

PAN SEARED SALMON \$20.5

Herb Crusted Salmon with Artichoke + Roasted Pepper Cream (GF)
Gnocchi with Pesto Cream + Parmesan (V)
Grilled Veggies (GF)(DF)(Vv)
Wine Makers Salad (GF)(V)(CONTAINS NUTS)
Sweet Yeast Rolls
Assorted Cookies + Dessert Bars

SHRIMP SCAMPI \$20.5

Buttery Lemon Garlic Shrimp with Tomato, Chili, Basil (GF)
Penne with Sundried Tomato Pesto (V)
Balsamic Roasted Broccoli (GF)(DF)(Vv)
Caesar Salad (GF)
Assorted Cookies + Dessert Bars

REGIONAL FARE

Salad Descriptions on Page 13

FLAVORS OF OAXACA \$18.25

Roasted Chicken Pibil (GF)(DF)
Chili Verde Pork (GF)(DF)
Mexican Style Coleslaw (GF)(DF)(Vv)
Spanish Rice (GF)(DF)(Vv)
Refried Black Beans (GF)(DF)(Vv)
Roasted Corn Esquites (GF)(V)
Flour Tortillas (DF)(Vv)
Pickled Red Onion (GF)(DF)(Vv)
Lime Crema (GF)(V)
Cotija (GF)(V)
Molcajete Salsa (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars

THAI LETTUCE WRAPS \$18

Penang Curry Chicken (GF)(DF)
Thai Basil Beef (GF)
Baby Romaine Lettuce Cups (GF)(DF)(Vv)
Jasmine Rice (GF)(DF)(Vv)
Garlic + Chili Green Beans (GF)(DF)(Vv)
Green Papaya Slaw (GF)(DF)(P)

Served with:

Green Onion (GF)(DF)(Vv)
Cilantro (GF)(DF)(Vv)
Crispy Shallot (DF)(Vv)
Bang Bang Sauce (V)
Peanut Sauce (GF)(DF)(Vv)(Contains Nuts)
Assorted Cookies + Dessert Bars



DELHI DREAMING \$18

Chicken Tikka Masala (GF)(CONTAINS NUTS)
Chana Masala (GF)(CONTAINS NUTS)
Saffron Basmati Rice (GF)(DF)(Vv)
Saag Paneer (GF)(V)
Dry Curry Veggies (GF)(DF)(Vv)
Green Salad (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars

PASTA PARTY \$17.75

Rigatoni Vodka (V)
Penne Alfredo (V)
Served with:
Grilled Chicken Breast (GF)(DF)
Meatballs
Roasted Peppers (GF)(DF)(Vv)
Grilled Portobello (GF)(DF)(Vv)
Parmesan (GF)(V)
Calabrian Chili Oil (GF)(DF)(Vv)
Pesto Focaccia (V)
Caesar Salad (P)
Assorted Cookies + Dessert Bars

MID EAST MEZZE \$18.5

Chicken Shawarma (GF)
Spiced Beef
Jeweled Rice (GF)(DF)(Vv)
Sumac Grilled Veggies (GF)(DF)(Vv)
Persian Carrot Salad (GF)(DF)(Vv)(CONTAINS NUTS)
Warm Grilled Pita (Vv)
Seasonal Hummus (GF)(DF)(Vv)

Served With:

Tzatziki (GF)(V)
White Sauce (V)
Harissa Sauce (GF)(DF)(Vv)
Shredded Lettuce (GF)(DF)(Vv)
Red Onions (GF)(DF)(Vv)
Tomato (GF)(DF)(Vv)
Feta Cheese (GF)(V)
Cucumbers (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars

FAJITAS \$18.25

Choice of Two Proteins:
Chipotle Flank Steak (GF)(DF)
Southwestern Chicken (GF)(DF)
Chimichurri Grilled Tofu (GF)(DF)(Vv)
Garlicy Lime Shrimp +\$3 (GF)(DF)(P)
Birria +\$2.5 (GF)(DF)
Served With:
Local Flour Tortillas (DF)(Vv)
Griddled Peppers + Onions (GF)(DF)(Vv)
Cheddar Jack (GF)(V)
Shredded Lettuce (GF)(DF)(Vv)
Crema (GF)(V)
Salsa Verde (GF)(DF)(Vv)
Corn Pico (GF)(DF)(Vv)
Spanish Rice (GF)(DF)(Vv)
Charros Black Beans (GF)(DF)(Vv)
Assorted Cookies + Dessert Bars



REGIONAL FARE CONTINUED

GOLDEN STYLE TACOS \$18.25

Choice of Two:

Classic Carne Asada (GF)(DF)
 Chimichurri Chicken (GF)(DF)
 Pork Carnitas (GF)(DF)
 Birria +\$2.5 (GF)(DF)
 Chicken Tinga (GF)(DF)
 Picadillo (GF)(DF)
 Cremini Mushroom Asada (GF)(DF)(Vv)

Served with:

Local Corn + Flour Tortillas
 Salsa Verde (GF)(DF)(Vv)
 Molcajete Salsa (GF)(DF)(Vv)
 Corn Pico (GF)(DF)(Vv)
 Crema (GF)(V)
 Cotija (GF)(V)
 Charros Black Beans (GF)(DF)(Vv)
 Spanish Rice (GF)(DF)(Vv)
 Assorted Cookies + Dessert Bars

MODERN MERCADO \$18.25

Grilled Chicken Breast with Poblano Cream Sauce (GF)
 Roasted Mushroom + White Cheddar Enchiladas (GF)(V)
 Calabacitas (GF)(DF)(Vv)
 Mexican Style Potatoes (GF)(DF)(Vv)
 Southwest Salad (GF)(V)
 Assorted Cookies + Dessert Bars

B+B BBQ

Salad Descriptions on Page 13

LOADED BAKED POTATO BAR \$17

Russet Potatoes (GF)(DF)(Vv)

Served with:

Chopped Brisket with KC Style BBQ (GF)(DF)
 White Cheddar (GF)(V)
 Scallion (GF)(DF)(Vv)
 Butter (GF)(V)
 Sour Cream (GF)(V)
 Bacon (GF)(DF)
 Pork Green Chili (GF)(DF)
 Green Salad (GF)(DF)(Vv)
 Assorted Cookies + Dessert Bars

BACKYARD BBQ | \$17

Grilled Bone In Chicken (GF)(DF)
 Country Style Pork Ribs (GF)(DF)
 Deviled Egg Potato Salad (V)
 Classic Coleslaw (GF)(DF)(Vv)
 Chipotle Peach BBQ (GF)(DF)(V)
 Carolina Gold BBQ (DF)(Vv)
 Green Salad (GF)(DF)(Vv)
 Assorted Cookies + Dessert Bars

SOUTHWESTERN BBQ BAR \$18

Coffee Rubbed Buffalo Ribs (GF)(DF)
 Green Chili Roasted Potatoes (GF)(DF)(Vv)
 Grilled Squash Pipian (GF)(DF)(Vv)
 Poblano + Apple Slaw (GF)(DF)(Vv)
 Assorted Cookies + Dessert Bars

ALL AMERICAN \$17

Grilled 1/3 Pound Angus Burgers (GF)(DF)
 Local Beer Brats (GF)(DF)
 Boulder Kettle Chips (GF)(DF)(Vv)
 Green Salad (GF)(DF)(Vv)

Served with:

Buns
 Cheddar + Swiss (GF)(V)
 Shredded Lettuce (GF)(DF)(Vv)
 Tomato (GF)(DF)(Vv)
 Bread + Butter Pickles (GF)(DF)(Vv)
 Assorted Cookies + Dessert Bars

TEXAS STYLE BBQ \$18

Chopped Brisket with Chipotle BBQ (GF)(DF)
 Smoked Jalapeno Cheddar Links (GF)(DF)
 Spicy Queso Mac + Cheese (V)
 Sweet Corn Esquites (GF)(V)

Served with:

Bread + Butter Pickles (GF)(DF)(Vv)
 Red Onions (GF)(DF)(Vv)
 Cheddar Cheese (GF)(V)
 Mayo (GF)(DF)(V)
 Spicy Mustard (GF)(DF)(Vv)
 Local Brioche Buns
 Assorted Cookies + Dessert Bars



B+B BYO BOWLS

Salad Descriptions on Page 13

*Add Assorted Cookies + Dessert Bars **\$1.25**

BALANCE BOWL (SERVED COLD) \$18.5

Quinoa + Farro (DF)(Vv)
Cucumber (GF)(DF)(Vv)
Chickpeas (GF)(DF)(Vv)
Heirloom Tomato (GF)(DF)(Vv)
Roasted Peppers (GF)(DF)(Vv)
Heirloom Carrot (GF)(DF)(Vv)
Edamame (GF)(DF)(Vv)
Herby Roasted Chicken (GF)(DF)
Tahini Turmeric Drizzle (GF)
Herby Yogurt Dressing (GF)(V)
Maple Dijon Vinaigrette (GF)

MED BOWL \$18.5

Beef Shawarma (GF)
Grilled Chicken Souvlaki (DF)
Saffron Rice (GF)
Greek Style Street Corn (GF)(V)
The Mediterranean Salad (GF)(V)
Tzatziki (GF)(V)
White Sauce (V)
Harissa Sauce (GF)
Shredded Lettuce (GF)(DF)(Vv)
Red Onions (GF)(DF)(Vv)
Tomato (GF)(DF)(Vv)
Feta Cheese (V)
Cucumbers (GF)(DF)(Vv)
Grilled Pita

KOREAN STREET MARKET BOWL \$18.5

Pork Bulgogi (DF)
Sesame Ginger Chicken (GF)(DF)
Kimchi Fried Rice (GF)(DF)(Vv)
Ginger Chili Noodles (DF)
Spicy Cucumber Salad (DF)(Vv)
Stir Fried Brussels with Soy Caramel (DF)(V)
Gochujang Aioli (GF)(DF)(V)
Scallions (GF)(DF)(Vv)
Ssam Sauce (DF)
Sesame Seeds (GF)(DF)(Vv)

BARCELONA BOWL \$20.5

Chicken Pimentón (GF)(DF)
Basque Style Garlicky Shrimp (GF)(DF)(P)
Saffron Bomba Rice (GF)
Brussels Sprouts Bravas (GF)
Valencian Salad (GF)(V)(CONTAINS NUTS)
Romesco Sauce (DF)(V)(CONTAINS NUTS)
Garlic Aioli (GF)(DF)(V)
Crispy Chickpeas (GF)
Pickled Red Onion (GF)

POKE PARTY

Choose One:

Ahi Tuna Poke **\$25** • Lomi Lomi Salmon **\$21**

Vegan Roasted Beet Poke **\$17**

Mango Ginger Shrimp Ceviche **\$18.5**

Served With:

Slaw (GF)(DF)(Vv)
Tempura Crispies (DF)(Vv)
Roasted Corn (GF)(DF)(Vv)
Tomato (GF)(DF)(Vv)
Cucumber Salad (GF)(DF)(Vv)
Carrot (GF)(DF)(Vv)
Edamame (GF)(DF)(Vv)
Green Onion (GF)(DF)(Vv)
Wasabi Aioli (GF)(DF)(V)
Bang Bang Sauce (V)
Kabayaki (DF)(Vv)
Soy Sauce (DF)(Vv)

BBQ MAC BOWL \$18.25

Pulled Pork (GF)(DF)
Grilled Chicken Thighs (GF)(DF)
Pimento Cheese Mac (V)
Poblano Apple Coleslaw (GF)(DF)(Vv)
Crispy Onion (DF)(Vv)
Roasted Green Chili (GF)(DF)(Vv)
Bacon (GF)(DF)
White Cheddar (GF)(V)
BBQ Sauce Bar:
KC Style (GF)(DF)(Vv)
Chipotle Peach (GF)(DF)(Vv)
Alabama White (GF)(V)
Carolina Gold (DF)(Vv)

*Add Chopped Brisket **\$5.75**

B+B BURRITO BOWL \$18

Chili Verde Pork (GF)(DF)
Roasted Chicken Asado (GF)(DF)
Spanish Rice (GF)(DF)(Vv)
Black Beans (GF)(DF)(Vv)
Cilantro & Red Onion (GF)(DF)(Vv)
Shredded Lettuce (GF)(DF)(Vv)
Cheddar Jack Cheese (GF)(V)
Molcajete Salsa (GF)(DF)(Vv)
Salsa Rojo (GF)(DF)(Vv)

*Add: Green Chili Queso **\$1.5** Guac **\$1.5**

BENTO BOWL \$18.25

Teriyaki Grilled Chicken (GF)(DF)
 Miso Ginger Beef (DF)
 Sesame Fried Rice (GF)(DF)(Vv)
 Japanese Style Slaw (GF)(DF)(Vv)
 Smashed Cucumber Salad (DF)(Vv)
 Garlic Hoisin Green Beans (DF)(Vv)
 Wonton Crunchies (DF)(Vv)
 Julienned Red Peppers (GF)(DF)(Vv)
 Shredded Carrots (GF)(DF)(Vv)
 Green Onions (GF)(DF)(Vv)
 Spicy Teriyaki Sauce (GF)(DF)(Vv)
 Spicy Miso Aioli (V)
 Wasabi Mayo (V)

*Add: Miso Salmon \$6 • Tempura Shrimp \$6

PLANT POWER BOWL \$17

Falafel (GF)(DF)(Vv)
 Grilled Portobello (GF)(DF)(Vv)
 Ancient Grain Blend (DF)(Vv)
 Quinoa (GF)(DF)(Vv)
 Grilled Veggies (GF)(DF)(Vv)

Served With:

Roasted Sweet Potato Salad (GF)(V)(Contains Nuts)
 Pickled Onion (GF)(DF)(Vv)
 Corn (GF)(DF)(Vv)
 Marinated Tomato (GF)(DF)(Vv)
 Bravas Sauce (GF)(DF)(Vv)
 Chimichurri (GF)(DF)(Vv)
 Lemony Tahini Yogurt Sauce (GF)(V)

*Add: Grilled Salmon \$6

COLD DELI BUFFETS

ASSORTED WRAPS \$17.25

An Assortment of Artisan Wraps
 Choice of One Soup or Salad
 Boulder Natural Kettle Chips
 Assorted Cookies + Dessert Bars

*Dietary Friendly Options Available Upon Request

ASSORTED DELI SANDWICHES 17.25

An Assortment of Deli Sandwiches on Hoagie Rolls
 Choice of one Soup or Salad
 Boulder Natural Kettle Chips
 Condiments
 Assorted Cookies + Dessert Bars

*Dietary Friendly Options Available Upon Request

SOUP + SALAD BUFFET \$15

Heritage Field Greens • Romaine Lettuce
 Heirloom Carrots • Heirloom Grape Tomato • Cucumber • Broccoli
 Croutons • Feta • Sunflower Seeds • Bell Peppers • Herby Ranch
 White Balsamic Vinaigrette
 Your Choice of One House Made Soup
 Brioche Rolls

Your Choice of Protein:

Chicken \$17 • Steak \$18.5 • Dual \$21.25 • Falafel \$17

DELI BOARD \$17.25

Roasted Turkey • Ham • Chicken Salad
 Assorted Breads • Cheddar • Swiss • Pepperjack • Lettuce • Pickles
 Seasonal Aioli • Deli Mustard • Tomato • Onion
 Boulder Natural Kettle Chips
 Choice of One Soup or Salad
 Assorted Cookies + Dessert Bars

HOUSE MADE SALADS & SOUPS

SALADS \$5

TUSCAN SALAD Romaine • Red Onion • Tomato • White Bean • Olive

Pesto Parmesan Dressing (GF)(V)

WINE MAKERS SALAD Heritage Greens • Candied Pecan • Craisin • Feta

White Balsamic Vinaigrette (GF)(V)(CONTAINS NUTS)

CUCUMBER + TOMATO SALAD Red Onion • Chive • Creamy Dill Yogurt

Dressing (GF)(V)

STEAKHOUSE SALAD Romaine • Bacon • White Cheddar • Grape Tomato

Red Onion • Horseradish Ranch (GF)

MEDITERRANEAN SALAD Romaine • Olive • Tomato • Cucumber • Red

Onion • Feta • Dill Yogurt Dressing (GF)(V)

GREEN SALAD Heritage Greens • Tomato • Carrot • Cucumber • Honey

Herb Vinaigrette (GF)(DF)(Vv)

MEXICAN STYLE COLESLAW Cabbage • Red Onion • Radish • Jalapeno

Chipotle Lime Dressing (GF)(V)

GREEN PAPAYA SLAW Palm Sugar • Lime • Tomato • Thai Curry (GF)(DF)(P)

CAESAR Romaine • Shaved Parmesan • Crouton • House Caesar Dressing (P)

PERSIAN CARROT SALAD Heirloom Carrots • Persian Spices • Golden

Raisin • Olive Oil • Pistachio Lime Vinaigrette (GF)(DF)(Vv)(CONTAINS NUTS)

SOUTHWEST SALAD Romaine • Roasted Corn • Pickled Red Onion

Cucumber • Cotija Cheese • Ancho Rancho (GF)(V)

POBLANO APPLE SLAW Cabbage • Green Apple • Poblano • Cilantro Lime

Dressing (GF)

CLASSIC COLESLAW (GF)

DEVILED EGG POTATO SALAD Yukon Gold Potato • Egg • Whole Grain

Mustard • Chive Aioli (GF)(V)

SPICY CUCUMBER SALAD Soy • Sesame • Chili Crisp (Vv)

VALENCIAN SALAD Heritage Greens • Marcona Almond • Black Olive

Crispy Chickpea • Blood Orange Vinaigrette (GF)(DF)(Vv)(CONTAINS NUTS)

JAPANESE SLAW Cabbage • Sesame Seed • Miso Ginger Vinaigrette

(GF)(DF)(Vv)

ROASTED SWEET POTATO SALAD Craisin • Red Onion • Cashew •

Vadouvian Olive Oil • Lemon (GF)(DF)(Vv)(CONTAINS NUTS)

SOUPS \$5

Coconut Red Curry Sweet Potato Bisque (GF)(DF)(Vv)(Contains Nuts)

Corn + Poblano Chowder (GF)(V)

Chipotle Black Bean Soup (GF)(DF)(Vv)

Creamy Chicken + Wild Rice (GF)

Roasted Mushroom + Leek Bisque (V)

Tomato + Basil Soup (GF)(V)

Broccoli Cheddar Soup (GF)(V)

GLUTEN FREE & PLANT BASED ENTREES \$10

*Add or Substitute in any Buffet

SWEET POTATO & BLACK BEAN ENCHILADAS Red Chili • Plant Based

Cheese Vegan Lime Crema (GF)

WILD MUSHROOM & VEGGIE CROSTATA Gruyere • Roasted Onion

Balsamic Glaze • Roasted Tomato Relish (V)

SPINACH & ARTICHOKE STUFFED ZUCCHINI Toasted Breadcrumbs

Balsamic (V)

WILD MUSHROOM RISOTTO CAKE Ratatouille • Baby Kale Salad (GF)(DF)(Vv)

ANCIENT GRAIN STUFFED PEPPER Seasonal Veggies • Plant Based Pesto

(DF)(Vv)

GRILLED TOFU Miso Glazed • Umami Sauce • Green Onion (GF)(DF)(Vv)



SNACKS

EXECUTIVE BREAKOUT \$16

Individually Wrapped Elevated Snack Bars • Whole Seasonal Fruit
White Cheddar Popcorn • Individual Hummus + Pita Cups • Cheese Sticks
Assorted Canned Beverages • Locally Roasted Coffee Service

HOUSE MADE SNACK MIXES

All Individually Packaged

EVERYTHING BAGEL CRUNCH Rice Cereal • Oyster Crackers • Bagel Crisps
Sunflower Seeds • Everything Spice **\$3.75**

SWEET + SPICY CAJUN Toffee Peanuts • Cajun Sticks • Sesame Sticks
Cajun Spice **\$4.25**

TRAIL MIX Peanuts • Golden Raisin • Pretzel • M&M's **\$3.75**

B+B SIGNATURE GRANOLA Pepita + Oats • Wild Blueberry • Olive Oil
Maple • Vadouvan **\$4.25**

TRIPLE CHOCOLATE CRUNCH Rice Cereal • Caramel Corn • Honey Peanuts
Milk Chocolate Chunks • White + Dark Chocolate Drizzle **\$4.25**

ENERGY MIX Walnut • Banana Chip • Toasted Coconut • Craisin • Cashew
Golden Raisin **\$4.25**

PEANUT BUTTER CRUNCH Almonds • Honey Peanuts • Mini Chocolate
Peanut Butter Cups • Cashews **\$4**

INDIVIDUALLY PACKAGED SNACKS

12 Serving Minimum Per Snack

Kind Bars **\$4**

RX Bars **\$5**

Cereal Bars **\$2.5**

Nature Valley Bars **\$2.5**

Honey Stinger **\$4**

Cheddar Snack Mix **\$2.25**

Chex Mix **\$2.5**

Boulder Natural Kettle Chips **\$2**

Salami + Provolone **\$5.25**

Salami + Gouda **\$5.5**

Bobo's Oat Bars **\$3**

Pretzels **\$2**

Cheese Crackers **\$2**

Hummus + Pita Cup **\$8**



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.





BEVERAGES

All Beverages Priced Per Person

SERVED BULK, BEVERAGE DISPENSER

WATER STATION **\$0.95**
 INFUSED WATER STATION **\$1.50**
 LEMONADE **\$3**
 ICED TEA **\$3**
 CRANBERRY GINGER PUNCH **\$3.25**
 BLOOD ORANGE VANILLA FIZZ **\$3.25**
 BLACKBERRY BASIL SMASH **\$3.25**
 HORCHATA **\$3.25**
 SPARKLING HIBISCUS COOLER **\$3.25**
 ORANGE JUICE **\$4**
 APPLE JUICE **\$4**

INDIVIDUAL BOTTLED & CANNED BEVERAGES

TROPICANA BOTTLED JUICES Orange, Apple, Cranberry, Grapefruit **\$5.5**
 ASSORTED CANNED SODAS **\$3.25**
 ASSORTED PELLEGRINO **\$3**
 ASSORTED LA CROIX **\$3.25**
 BOTTLED WATER **\$1.5**
 BOTTLED LEMONADE **\$5**
 BOTTLED ICED TEA **\$4.5**

SERVED BULK, DISPOSABLE GALLONS

DISPOSABLE COFFEE BOX (Gallon) Regular or Decaf **\$40**
 ICED TEA **\$30**
 LEMONADE **\$42**

COFFEE SERVICES

ASSORTED PREMIUM HOT TEA Assorted Sweeteners
 Individual Dairy/Non-Dairy Creamers **\$3**

LOCALLY ROASTED COFFEE SERVICE Regular + Decaf • Assorted
 Sweeteners Individual Dairy/Non-Dairy Creamers **\$3**

GOLD COFFEE SERVICE • Regular + Decaf • Assorted Sweeteners
 Individual Dairy/Non-Dairy Creamers • Caramel Syrup **\$5**

PLATINUM COFFEE SERVICE Regular + Decaf • Assorted Sweeteners
 Premium Individual Dairy/Non-Dairy Creamers Vanilla, Hazelnut,
 Caramel Syrups Whipped Cream **\$9**

COLD BREW SERVICE Assorted Sweeteners • Premium Individual Dairy/
 Non-Dairy Creamers • Vanilla, Hazelnut, Caramel Syrups
 Whipped Cream • Ice **\$10**

HOUSE MADE MORNING REFRESHERS

Individually Bottled **\$7.25**

Beverage Dispenser **\$6.25**

ENERGY + FOCUS Apple + Hibiscus + Blood Orange + Ginger + Carrot

DETOX Kale + Ginger + Lemon + Celery

WELLNESS Turmeric + Coconut + Ginger + Lemon

TROPICAL HYDRATION Pineapple + Coconut Water + Orange + Apple

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?

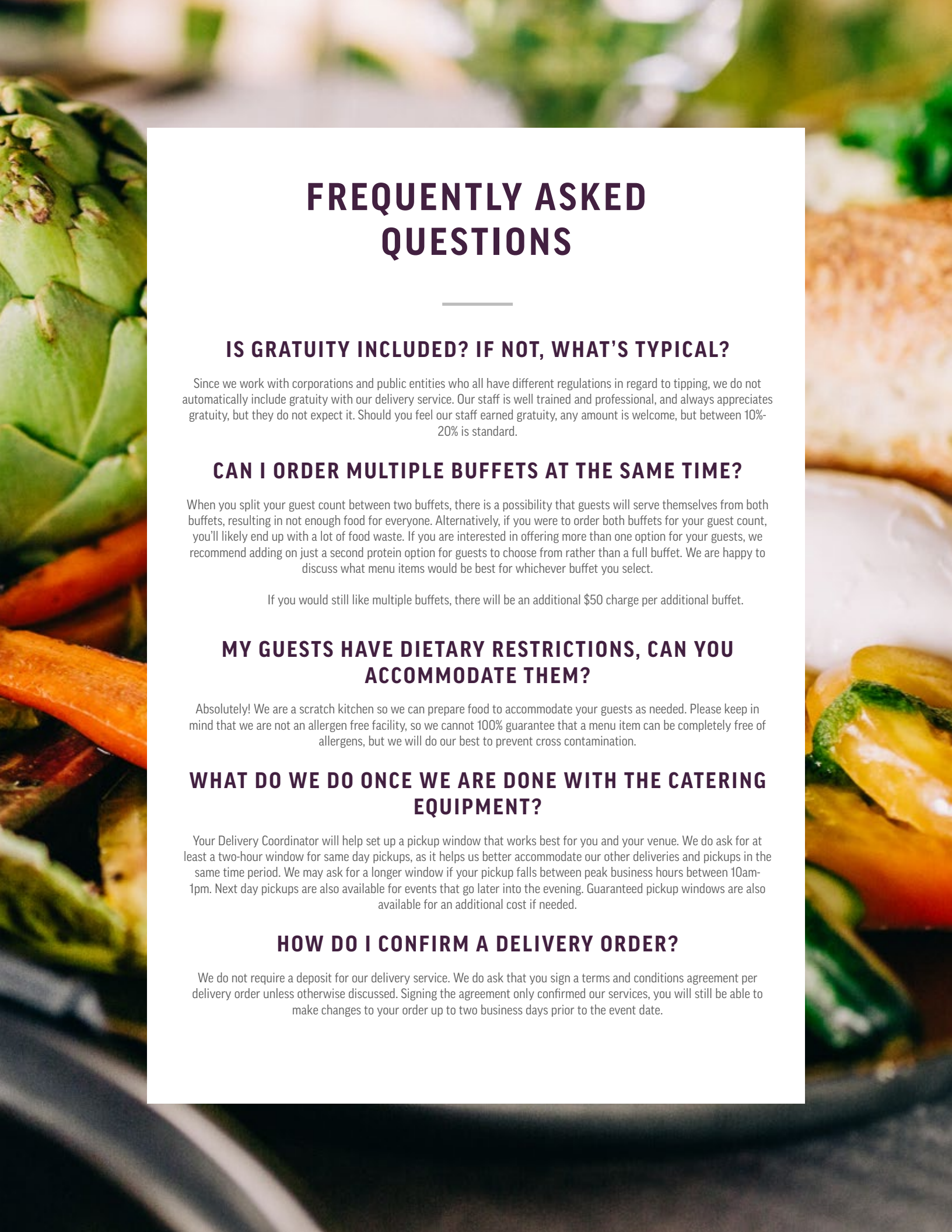
Yes. We have a 10 serving minimum for all a la carte items, buffets, and box lunches. Some menu items may have a higher or lower minimum and will be noted on the menu and your proposal. Depending on seasonality, there may be a Food and Beverage spending minimum on the weekends. This minimum does not 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.

