

CATERING MENU

BEVERAGES AND SNACKS

We proudly serve Coda Coffee, a local roaster named macro roaster of the year by Roast magazine in 2014, and Two Leaves and a Bud tea, an independent tea company based in Basalt, Colorado.

Coffee Pot (12- 8oz cups) / \$14.00

Urn of Coffee (45- 8oz cups) / \$42.00

REGULAR

Columbian Monserrate is our house blend. It's the perfect blend of body and sweetness, with notes of apricot and cola.

DECAF

Smooth, crisp, clean taste that is gentle on the palate. It has a medium body with an extremely mellow finish. This fair Trade and Organic certified coffee is decaffeinated through the water process.

Hot Tea / \$1.85 each

A selection of black, green and herbal whole-leaf tea from Two Leaves and a Bud Tea.

Bottled Juice (10oz) / \$1.95 each

Orange, Grape and Apple

Boulder Canyon Chips / \$1.50 each

Soda & Bottled Water / \$1.25 each

BAKED GOODS

GF Muffin / \$3.25

Muffin / \$2.50

GF Scone / \$3.50

Scone / \$3.00

GF (flour-less) Brownie / \$2.50

GF Cookie / \$2.50 (chocolate chip)

Savory Breakfast / \$4.75

Ham and Swiss OR Bacon Egg and Cheddar on a croissant

Butter Croissant / \$2.25

Chocolate Croissant / \$2.75

Cookies / \$1.50

Chocolate chip, oatmeal, frosted sugar

Fruit Turnover / \$2.75

Whole Coffee Cake / \$28 (8 slices)

SANDWICHES / \$6.00

Our sandwiches and salads are delivered fresh from Etai's Catering, a locally owned Colorado institution offering the very best in fresh catering since 1994.

Gluten Free Turkey and Provolone

Roasted Turkey with mayonnaise and spinach on gluten free bread.

White Cheddar Pear

Sliced pears with white cheddar cheese, blue cheese and garlic mayonnaise on cranberry walnut bread.

Turkey Pear

Roasted turkey and sliced pears with white cheddar cheese, blue cheese and garlic mayonnaise on cranberry walnut bread.

Turkey, Jack and Cheddar

Roasted turkey with lettuce, tomato, Monterey jack cheese, white cheddar cheese and garlic mayonnaise on sourdough bread.

Applewood Smoked Ham

Applewood smoked ham with lettuce, tomato, white cheddar cheese and honey mustard sauce on cranberry walnut bread.

SALADS / \$6.50

*dressing and croutons come in separate containers.

Caesar

Lettuce, spring mix, tomato, croutons, Parmesan cheese and Caesar dressing garnished with lemon, parsley and black pepper

Quinoa Harvest

Lettuce, spring mix, quinoa, apples, dried cranberries and lemon vinaigrette dressing garnished with almond and green onions.

Signature Chef

Lettuce, spring mix, marinated chickpeas, tomatoes, carrots, sliced egg, croutons and blue cheese with honey mustard dressing and garnished with green onions

OATMEAL / \$3.00 Gluten Free

Plain

GF oats and dried blueberries

Harvest Fruit and Nut

GF oats, mixed dried berries, walnuts and almonds.

Baked Apple

GF oats and dried apples