

Bistro Colorado Catering

....Sustainable, Healthy, Delicious!

Breakfast Catering Menu

Menu 1: Breakfast Burritos (\$12)

- Breakfast Burritos with Sausage/Chorizo, Potatoes, Onions, Green Chili, Eggs and Cheese
- Breakfast Burritos without meat or cheese
- GF Breakfast burritos without meat or cheese
- Fresh Fruit Platter (4-5 Pineapples, 4 Pints Strawberries)
- Hard Boiled Eggs
- Sugar Free Healthy Muffins
- Bowl Sour Cream
- Bowl Salsa plus one bowl back up salsa
- Coffee

Afternoon Snacks

- 100 Cookies (Caramel Pecan and Chocolate Chip)
- 1 Artisan Cheese Platter with Port Salute, First Snow, Cheddar, Point Reyes Bleu, Chèvre)
- Fresh Cut Vegetables and or olives to accent the cheese platter
- Lahvosh Crackers
- GF Crackers
- Salad Du Jour (Pasta, Quinoa, Potato, or another)

Menu 2: Eggs Benedict (\$12.50)

- BLAT Benedict (Bacon, Buttered Spinach, Heirloom Tomatoes, and Avocado with Poached Eggs and Hollandaise Sauce served atop a grilled English Muffin)
- Greenhouse Benedict (Buttered Spinach, Truffled Mushrooms, Poached eggs and Hollandaise Sauce served atop a grilled English Muffin)
- Gluten Free English Muffins on request.
- Fresh Fruit Platter (4-5 Pineapples, 4 Pints Strawberries)
- Hard Boiled Eggs
- Sugar Free Healthy Muffins
- 10 Gallons of Coffee

Afternoon Snack Option #1

- Cookies (Caramel Pecan and Chocolate Chip)
- Artisan Cheese Platter with Port Salute, First Snow, Cheddar, Point Reyes Bleu, Chèvre)
- Fresh Cut Vegetables and or olives to accent the cheese platter
- Lahvosh Crackers
- GF Crackers
- Salad Du Jour (Pasta, Quinoa, Potato, or another)

OR

Afternoon Snack Option #2

- Cookies (Peanut Butter and Heath Crunch Bar)
- Antipasto Skewers of Calamata Olives, Mozzarella Cheese, Sun Dried Tomatoes, and Artichoke Hearts
- Fresh Organic Vegetable Croudite Platter with Farmhouse Ranch Style Dip
- Bruschetta ~ Toasted Baguettes with Tomato-Garlic and Parmesan Fondue
- Grilled Gluten Free Bruschetta Toast

OR

Afternoon Snacks Option #3

- Gluten Free Blondies and Assortment of Fresh Baked Cookies (Chocolate Chips, Peanut Butter, Caramel Pecan, Heath Crunch Bar, White Chocolate Macadamia Nut etc.)
- Tortilla Chips with Layered Dip (Guacamole, Salsa, Organic Bean Puree, Sour Cream, and Jalapeno Jack Cheese)
- GF Tortilla Chips
- Organic Vegetable Croudite with Spicy Ranch Dip

Menu 3: Omelets (\$12.50)

- Denver Omelet ~ A two egg French rolled omelet with Bistro Colorado house made ham, sautéed green bell peppers and onions, aged white cheddar and snipped chives.
- Garden Omelet ~ A two egg French rolled omelet with buttered organic spinach, heirloom tomatoes, avocado, and fresh Colorado goat cheese, and snipped chives.
- Fresh Fruit Platter (4-5 Pineapples, 4 Pints Strawberries)
- Hard Boiled Eggs
- Sugar Free Healthy Muffins
- 10 Gallons of Coffee

Afternoon Snack Option #1

- Cookies (Caramel Pecan and Chocolate Chip)
- Artisan Cheese Platter with Port Salute, First Snow, Cheddar, Point Reyes Bleu, Chèvre)
- Fresh Cut Vegetables and or olives to accent the cheese platter
- Lahvosh Crackers
- GF Crackers
- Salad Du Jour (Pasta, Quinoa, Potato, or another)

OR

Afternoon Snack Option #2

- Cookies (Peanut Butter and Heath Crunch Bar)
- Antipasto Skewers of Calamata Olives, Mozzarella Cheese, Sun Dried Tomatoes, and Artichoke Hearts
- Fresh Organic Vegetable Croudite Platter with Farmhouse Ranch Style Dip
- Bruschetta ~ Toasted Baguettes with Tomato-Garlic and Parmesan Fondue
- Grilled Gluten Free Bruschetta Toast

OR

Afternoon Snacks Option #3

- Gluten Free Blondies and Assortment of Fresh Baked Cookies (Chocolate Chips, Peanut Butter, Caramel Pecan, Heath Crunch Bar, White Chocolate Macadamia Nut etc.)
- Tortilla Chips with Layered Dip (Guacamole, Salsa, Organic Bean Puree, Sour Cream, and Jalapeno Jack Cheese)
- GF Tortilla Chips
- Organic Vegetable Croudite with Spicy Ranch Dip

Menu 4: Breakfast Sandwich (Options) (\$11.50)

- Egg, Ham and Cheese on English Muffin or Croissant
- Egg, Bacon and Cheese on English Muffin or Croissant
- Egg, Sausage and Cheese on English Muffin or Croissant
- Egg, Chorizo and Cheese on English Muffin or Croissant
- Egg, Spinach and Tomato on English Muffin or Croissant
- Egg, Spinach, and Tomato on Gluten Free Muffin or Croissant
- Fresh Fruit Platter (4-5 Pineapples, 4 Pints Strawberries)
- Hard Boiled Eggs
- Sugar Free Healthy Muffins
- 10 Gallons of Coffee

Afternoon Snack Option #1

- Cookies (Caramel Pecan and Chocolate Chip)
- Artisan Cheese Platter with Port Salute, First Snow, Cheddar, Point Reyes Bleu, Chèvre)
- Fresh Cut Vegetables and or olives to accent the cheese platter
- Lahvosh Crackers
- GF Crackers
- Salad Du Jour (Pasta, Quinoa, Potato, or another)

OR

Afternoon Snack Option #2

- Cookies (Peanut Butter and Heath Crunch Bar)
- Antipasto Skewers of Calamata Olives, Mozzarella Cheese, Sun Dried Tomatoes, and Artichoke Hearts
- Fresh Organic Vegetable Croudite Platter with Farmhouse Ranch Style Dip
- Bruschetta ~ Toasted Baguettes with Tomato-Garlic and Parmesan Fondue
- Grilled Gluten Free Bruschetta Toast

OR

Afternoon Snacks Option #3

- Gluten Free Blondies and Assortment of Fresh Baked Cookies (Chocolate Chips, Peanut Butter, Caramel Pecan, Heath Crunch Bar, White Chocolate Macadamia Nut etc.)
- Tortilla Chips with Layered Dip (Guacamole, Salsa, Organic Bean Puree, Sour Cream, and Jalapeno Jack Cheese)
- GF Tortilla Chips
- Organic Vegetable Croudite with Spicy Ranch Dip

Menu 5: Continental / Western European (\$11)

- Artisan Cheese Platter
- Fresh Bread "Dinner Rolls"
- Platter of Cold Sliced Meat (Ham, Mortadella, Pate, Salami etc.)
- Whipped Butter
- Assorted Jam
- Fresh Fruit Platter (4-5 Pineapples, 4 Pints Strawberries)
- Hard Boiled Eggs
- Sugar Free Healthy Muffins
- 10 Gallons of Coffee

Afternoon Snack Option #1

- Cookies (Caramel Pecan and Chocolate Chip)
- Artisan Cheese Platter with Port Salute, First Snow, Cheddar, Point Reyes Bleu, Chèvre)
- Fresh Cut Vegetables and or olives to accent the cheese platter
- Lahvosh Crackers
- GF Crackers
- Salad Du Jour (Pasta, Quinoa, Potato, or another)

OR

Afternoon Snack Option #2

- Cookies (Peanut Butter and Heath Crunch Bar)
- Antipasto Skewers of Calamata Olives, Mozzarella Cheese, Sun Dried Tomatoes, and Artichoke Hearts
- Fresh Organic Vegetable Croudite Platter with Farmhouse Ranch Style Dip
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- Grilled Gluten Free Bruschetta Toast

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- GF Tortilla Chips
- Organic Vegetable Croudite with Spicy Ranch Dip

Menu 6: Scrambled Egg Skillet and Bacon, Sausage, Ham (Choose one egg dish) (\$11)

- Scrambled Eggs with Organic Bell Peppers, Onions and Potatoes (shredded cheese on the side)
- Scrambled Eggs with Truffled Organic Mushrooms, Spinach and Quinoa (shredded cheese on the side)
- Crisp Bacon, Ham, Chorizo, or Sausage (2 choices)
- Fresh Bread “Dinner Rolls”
- Whipped Butter
- Assorted Jam
- Fresh Fruit Platter (4-5 Pineapples, 4 Pints Strawberries)
- Hard Boiled Eggs
- Sugar Free Healthy Muffins
- 10 Gallons of Coffee

Afternoon Snack Option #1

- Cookies (Caramel Pecan and Chocolate Chip)
- Artisan Cheese Platter with Port Salute, First Snow, Cheddar, Point Reyes Bleu, Chèvre)
- Fresh Cut Vegetables and or olives to accent the cheese platter
- Lahvosh Crackers
- GF Crackers
- Salad Du Jour (Pasta, Quinoa, Potato, or another)

OR

Afternoon Snack Option #2

- Cookies (Peanut Butter and Heath Crunch Bar)
- Antipasto Skewers of Calamata Olives, Mozzarella Cheese, Sun Dried Tomatoes, and Artichoke Hearts
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OR

Afternoon Snacks Option #3

- Gluten Free Blondies and Assortment of Fresh Baked Cookies (Chocolate Chips, Peanut Butter, Caramel Pecan, Heath Crunch Bar, White Chocolate Macadamia Nut etc.)
- Tortilla Chips with Layered Dip (Guacamole, Salsa, Organic Bean Puree, Sour Cream, and Jalapeno Jack Cheese)
- GF Tortilla Chips
- Organic Vegetable Croudite with Spicy Ranch Dip

Menu 7: Hot Steel Cut Oatmeal \$11)

- Steel Cut Oatmeal with Spiced Butter, Brown Sugar and Cream
- Crisp Bacon, Ham, Chorizo, or Sausage (2 choices)
- Fresh Fruit Platter (4-5 Pineapples, 4 Pints Strawberries)
- Hard Boiled Eggs
- Sugar Free Healthy Muffins
- 10 Gallons of Coffee

Afternoon Snack Option #1

- Cookies (Caramel Pecan and Chocolate Chip)
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- Fresh Cut Vegetables and or olives to accent the cheese platter
- Lahvosh Crackers
- GF Crackers
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