



# FRESH SALADS

Each Serving is an Entree Size Portion, Double the serving size if being served as a Side Salad

Small Serves 4-6, Medium Serves 8-10, Large Serves 16-20

## **HARVEST SALAD (V,VG,GF) \$30, \$60, \$90**

Mixed Leafy Greens | Cherry Tomatoes | Cucumbers | Sweet Peppers | Cauliflower | Snap Peas  
Ranch Dressing | Balsamic Dressing

## **FARMER'S MARKET SALAD (V,VG,GF) \$30, \$60, \$90**

Mixed Leafy Greens | Cherry Tomatoes | Roasted Corn | Blueberries | Shaved Red Onion  
Ranch Dressing | Balsamic Dressing

## **SPINACH BERRY SALAD (V,VG,GF) \$30, \$60, \$90**

Spinach | Fresh Berries | Toasted Almonds | Shaved Red Onion  
Ranch Dressing | Balsamic Dressing

## **CAESAR SALAD (V) \$20, \$40, \$80**

Romaine Lettuce | Parmesan Cheese | Homemade Croutons  
Caesar Dressing

## **ITALIAN CHOPPED SALAD (V,VG,GF) \$25, \$50, \$75**

Romaine Lettuce | Tomatoes | Red Onion | Black & Green Olives | Cucumbers  
Italian Dressing

## **APPLE GORGONZOLA SALAD (V,GF) \$35, \$70, \$105**

Mixed Leafy Greens | Dried Cranberries | Shaved Red Onion | Toasted Pecans  
Gorgonzola Cheese | Dried Apple Chips  
Blue Cheese Dressing | Balsamic Dressing

### ADD A PROTEIN

*Prices are per Person*

Grilled Chicken Breast +\$3.00

Sliced Ham +\$2.00

Sliced Turkey +\$2.00

Garbanzo Bean Falafel (V, VG) +\$2.00





# HOMEMADE SOUP

*All Homemade Soups are sold by the Quart*

*Soups to Warm You Up*

## **TACO SOUP \$15.00**

Ground Beef | Pinto Beans | Black Beans | Corn | Stewed & Rotel Tomatoes |  
Taco Seasoning & Other Mexican Spices

## **BLACK BEAN SOUP \$15.00**

Black Beans | Onion, Garlic, & Spices | Tomatoes | Green Chilis | Jalapenos |  
Chicken Broth (or Vegetable Broth may be substituted) | Topped with Sour Cream & Cheese

## **MAMMA MIA MINISTRONE \$15.00**

Spinach | Carrots | Celery | Cabbage | Peas | Onion, Garlic & Spices | Pasta Shells | Tomato Paste |  
Chicken Broth (or Vegetable Broth may be substituted)

## **TOMATO BASIL BISQUE \$16.00**

Tomatoes | Onion, Garlic and Italian Spices | Chicken Broth | Heavy Cream |  
Topped with Parmesan Cheese

## **BROCCOLI CHEDDAR \$16.00**

Roasted Broccoli | Corn | Cheddar Cheese | Onion | Red Pepper | Celery | Potatoes |  
and a Rich Cream Based Broth

## **FRENCH ONION SOUP \$17.00**

Carmelized Onion | Beef Broth | Vermouth |  
Topped with Toasted French Bread with Melted Cheese

## **CHICKEN AVOCADO LIME SOUP \$17.00**

Shredded Chicken | Green Onions | Jalapenos | Tomatoes | Cumin | Chicken Broth | Lime Juice |  
Topped with Cilantro, Avocados, Tortilla Chips, Cheddar Jack Cheese, and Sour Cream

## **HAM AND CORN CHOWDER \$17.00**

Diced Ham | Potatoes | Corn | Onion & Assorted Seasonings | Heavy Cream | Chicken Broth





# HOMEMADE SOUP

*All Homemade Soups are sold by the Quart*

## *Soups to Warm You Up (continued)*

### ITALIAN SAUSAGE TORTELLINI SOUP \$17.00

Italian Sausage | Onion & Garlic | Jalapeno | Tomatoes | Tortellini | Chicken Broth

### LOADED BAKED POTATO SOUP \$18.00

Potatoes | Bacon | Cheddar Cheese | Cream Cheese | Chicken Broth |  
Green Onion & Seasonings

### ROUND UP CHILI \$20.00

Ground Beef | Onion, Garlic & Assorted Spices | Chili Beans | Beef Broth |  
Topped with Cheddar Jack Cheese, Cilantro, Crushed Tortilla Chips

### WHITE BEAN CHICKEN CHILI \$20.00

Shredded Chicken | Onion, Garlic & Spices | Jalapeno | Corn | White Northern Beans |  
Chicken Broth | Half and Half

### STEAK AND CHEDDAR SOUP \$22.00

Shaved Beef Steak | Roasted Potatoes | Onion | Sharp Cheddar Cheese | Beef Broth

### WHITE CHEDDAR MAC AND CHEESE \$23.00

Aged Sharp White Cheddar & Colby Cheese | Cream | Cavatappi Pasta

## *Bread*

*All Bread is served with Butter on the side*

### SLICED BAGUETTES \$3.00

### CORNBREAD SQUARES W/ HONEY \$3.00

### HOMEMADE BUTTERMILK BISCUITS W/ HONEY \$4.00

\* Menu pricing is good through December 31, 2026 \*

# Additional Considerations

**MENU SELECTION:** You may add to this menu the following items:

- **Appetizers** (*please request separate menu*)
- **Desserts** (*please request separate menu*)
- **Beverages** (*please request separate menu*)
- **Paper Products:** plates, napkins, & utensils may be ordered for your guests for an additional \$4/person

**CHILDREN:** ages 3-11 are half price and ages 0-2 are no charge

**SALES TAX:** will be charged based on the location of the venue and ranges between 5.65% to 8.65%

**TIPPING:** is not required but customary and greatly appreciated by both our kitchen and catering staff. We suggest 15-20%.

**TYPE OF SERVICES:** You may select between one of our three services:

- **Pick-up at our Building:** there is no additional charge and may be picked up at a pre-determined date and time. We are located at 106 Isabel Court, Buena Vista, CO. Pick-up is available from 7 am to 7 pm daily except we are closed on Tuesdays.
- **Delivery Drop Off:** Delivery fee is assessed based on the distance traveled to your location and ranges between \$30-100. Delivery is available from 7 am to 7 pm daily except we are closed on Tuesdays.
- **Catering Staff:** is 20% of the total menu cost. Please note there is a minimum of 60 guests for staffing an event.

**CATERING-TO-GO SET UP:** For pick up orders or deliveries, if you would like to keep your food warm for your event, you may add wire chafing racks to your order. Each set includes 1 full size wire rack, 1 full size water pan, and sterno fuel that burns for two hours. Each set up costs \$15.00.

**TO SECURE THE DATE:** A contract must be completed and signed and returned to us along with a non-refundable deposit:

- \$250 deposit for less than 50 guests
- \$500 deposit for 51-100 guests
- \$1,000 deposit for more than 100 guests

**PAYMENTS:** May be made by cash, check, or debit or credit card (a 3.5% fee is added to payments made by either type of card). Please note that, at this time, our bank does not support payments made through Zelle or Venmo or PayPal.

**FINAL MENU SELECTION:** is due 3 months prior to the date of your event.

**FINAL COUNT & PAYMENT:** are due 3 weeks prior to the date of your event.

**PRICING OF MENUS:** is guaranteed through the last day of each calendar year and will then be updated at the beginning of the following year.