

# A SPICE OF LIFE

CATERING SERVICES AND EVENT CENTERS

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**Service with style~** whether you are planning a corporate luncheon, a breakfast meeting, a cocktail reception, or a holiday party, let A Spice of Life bring personalized service and style to your next event. Our culinary expertise will leave your palate wanting more and your guests impressed. To book your next event please contact our offsite catering office at 303.443.4049 and we will match your needs and style with one of our distinguished event specialists. Together, with your vision and our coordination, A Spice of Life will handle all of the details to ensure that your occasion is a success.

**We make it simple~** A Spice of Life makes planning your next engagement effortless. We know you have plenty to do and it is our priority to lighten your load. Just pick up the phone and leave the rest to us. Our knowledgeable and experienced event specialists will assist you with:

- Menu development
- Venue selection
- Ordering linens and rentals
- Creativity coordination
- Floral designs and garnishes
- Providing service staff
- Entertainment.....and more

**We would love to meet you~** Let us introduce ourselves to your office with a corporate tasting. Just contact us and we will plan a day to bring a delicious meal to everyone in your office who plans catered meetings and events.

**Set-up an account~** It's as straightforward as a call, email, or fax with your catering needs. One of our event specialists will create a catering proposal for your event and email it to you. Once the menu and event details are finalized, all we need is a credit card number to hold the date and event.

**Just a few things to remember when placing and order:**

- All menu pricing is per person not per piece
- Rentals and linens are not included in the food price per person
- We require an order minimum of 10 guests
- Our normal delivery hours are from 7am to 5pm, any order outside of these hours will be assessed (pick-up coordination will be scheduled upon order confirmation)
- Last minute orders are gladly accepted. Please note that orders placed with less than 48 hours notice require expedited service from our kitchen, operations department, administration staff and require a last minute add-on charge
- It is not our policy to include gratuity, but if you enjoyed your service the gesture is greatly appreciated as it encourages our staff to keep up the good work

All breakfasts include a fresh fruit platter, orange juice & regular Allegro coffee

**Continental Breakfast**

Freshly baked coffee cake, muffins, Danishes & bagels with cream cheese

**Sunrise Breakfast**

Granola with vanilla yogurt, assorted muffins & bagels with cream cheese

**Southwest Scramble**

Scrambled eggs with green chilies, tomatoes, black beans & cheese, with grilled chorizo sausage & country style home fries

**Boulder Breakfast**

Eggs scrambled with fresh vegetables, country style home fries, assorted muffins & bagels with cream cheese

**Biscuits & Gravy**

Accompanied by scrambled eggs with cheese, crisp bacon & country style home fries

**Breakfast Burritos**

Filled with country style home fries, cheese & scrambled eggs, topped with pork green chili, sour cream & salsa

**Banquet Breakfast**

Strata with eggs, peppers, onions, Red Bliss potatoes & smoked Gouda cheese, with crisp bacon & assorted muffins

**Scrambled Eggs & Pancakes**

Blueberry pancakes with whipped butter & maple syrup, scrambled eggs, country style home fries & crisp bacon or breakfast sausage

**Quiche**

Your choice of: spinach & mushroom, tomato & basil or Denver style. Each style is accompanied by country style home fries & crisp bacon

**Texas Style French Toast**

With warm maple syrup & whipped butter, spiced fried apples, country style home fries & breakfast sausage

**Waffle Bar Breakfast**

Freshly prepared Belgian waffles with cinnamon bananas, mixed berry compote, warm maple syrup, whipped butter & whipped cream. Served with scrambled eggs & country style home fries

Add Sausage, Bacon, or Ham to any menu for \$1.50

Alternative food items & beverages are available – prices may change

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Includes bistro roll, whole fruit and chef's choice of dessert

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**Grilled Chicken Caesar Salad**

Marinated grilled chicken breast strips on a bed of romaine lettuce with shredded Parmesan cheese, garlic croutons & Caesar dressing.

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**Greek Salad**

Crisp romaine and iceberg lettuce mixed with field greens, topped with sliced Cucumber, cherry tomatoes, calamata olives, peppers, artichoke quarters, feta crumbles & balsamic vinaigrette dressing.

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**Grilled Rosemary Chicken Salad**

Rosemary and Dijon mustard marinated strips of chicken breast served on a bed of crisp salad greens with sliced cucumbers, Roma tomato wedges & creamy Dijon vinaigrette dressing.

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**Seared Salmon Salad**

Marinated seared salmon on a bed of fresh field green with Roma tomato wedges, sliced cucumbers & creamy peppercorn ranch dressing.

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**Mandarin Chicken Salad**

Grilled marinated chicken breast strips served on a bed of field greens with julienne red & green bell peppers, snow peas, broccoli, scallions, julienne carrots, fried rice noodles & ginger vinaigrette dressing.

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**Traditional Chef's Salad**

Fresh garden greens with smoked ham, smoked turkey breast, Swiss cheese, Cheddar cheese, cucumber slices, tomato wedges, black olives, boiled eggs & garlic croutons with your choice of dressing.

**Thai Beef Salad**

Grilled Thai curry marinated beef strips served on a bed of field green with julienne red & green bell peppers, julienne jalapeno pepper, scallion flowers & ginger vinaigrette dressing.

**Seared Ahi Tuna Nicoise**

Seared Ahi tuna on a bed of field greens with marinated haricot verts, Roma tomato wedges, boiled egg quarters, red potato wedges, calamata olives & balsamic vinaigrette dressing.

**Seafood Louie Salad**

Shrimp, crabmeat & scallops on a bed of fresh garden greens with black olives, boiled egg slices, Roma tomato wedges, sliced cucumber, garlic croutons & Louie dressing.

**Add a cup of soup**

Choice of: Minestrone, Cream of Mushroom, Tomato Basil or Broccoli & Cheddar Soup

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**All sandwiches & presentation styles include choice of three sandwiches, a side salad, dill pickle spear, potato chips & dessert**

**Grilled Vegetable**

Grilled marinated Portobello mushroom, zucchini, eggplant & roasted red bell peppers with provolone, basil pesto aioli on focaccia bread.

**Roasted Pork Tenderloin**

Sliced marinated pork tenderloin with provolone, topped with lettuce, tomatoes, roasted garlic aioli & Dijon mustard on a multigrain roll.

**Shaved Smoked Breast of Turkey**

Stacked with smoked Gouda, crisp lettuce, tomato slices, with herbed mayonnaise & honey mustard on a multigrain roll.

**Roasted Top Round of Beef**

Piled high with cheddar, crisp lettuce & tomato slices with creamy horseradish dressing on a multigrain roll.

**Ham & Swiss Cheese**

Sliced thin with crisp lettuce, sliced tomatoes & herbed mayonnaise & mustard on a multigrain roll.

**Mother Earth Vegetarian**

Avocado, sliced tomatoes, sweet Bermuda onions, cucumbers, carrots, red pepper, crisp lettuce & alfalfa sprouts with herbed cream cheese on a multigrain roll.

**Seared Cajun Chicken Breast**

Cajun spiced seared chicken breast with sliced Bermuda onions, sliced tomatoes, crisp lettuce & creamy Gorgonzola dressing on a multigrain roll.

**East Side Italian**

Classic submarine sandwich with smoked ham, Genoa salami, provolone, lettuce, sliced tomatoes & sliced black olives, drizzled with balsamic vinaigrette & served on a French baguette.

**California Gobbler**

Smoked turkey breast & dill Havarti with avocado, alfalfa sprouts, crisp lettuce, tomato slices & herbed mayonnaise on a French sourdough roll.

*Italian Feast*

Your choice of either Italian Sausage Lasagna, Roasted Vegetable Lasagna (both prepared with Marinara & Alfredo sauce), or White Lasagna with Spinach (prepared with Béchamel sauce). Topped with Mozzarella, Asiago, and Parmesan cheeses.

Served with Caesar salad and freshly baked garlic Focaccia bread.

-Add an additional lasagna selection

*~ Fajita & Nacho Bar ~*

Grilled fajita chicken strips, sautéed with red & green bell peppers & onions, Spanish rice, black beans, salsa, guacamole, sour cream, grated cheddar & pepper jack cheeses, diced tomatoes, sliced black olives, shredded lettuce, chopped scallions, flour tortillas & tri-colored tortilla chips.

-Add fajita beef strips

*~ Asian Buffet ~*

Choice of Kung Pao, Hunan or Szechuan chicken served with stir fried vegetables, steamed or fried rice, cold sesame noodle salad, orange wedges & fortune cookies.

-Add beef

*~ Cajun Buffet ~*

Blackened chicken & Andouille sausage in a spicy Creole sauce, sautéed with peppers, onions & tomatoes. Served with dirty rice, garden salad with two dressings & cornbread with whipped butter.

*~ Greek Gyros Buffet ~*

Gyros sandwiches including spicy lamb, pita bread, diced tomatoes & onions, shredded lettuce & tzaziki sauce. Served with hummus, pita chips, crisp vegetables & Greek salad.

*~Chicken, Pork or Beef Burritos ~*

Flour tortillas stuffed with refried beans & your choice of shredded chicken, pork or beef & topped with green chili. Served with Spanish rice, fruit salad, shredded lettuce, diced tomatoes, sour cream, guacamole & tortilla chips with salsa.

Bean Burritos

\* Add \$3.00 per person for dinner pricing\*

*Napa Valley Tortellini*

Seasonal vegetables sautéed with garlic & shallots finished with a Napa Valley Chablis sauce served over tri-colored cheese tortellini with freshly baked focaccia bread, butter, roasted garlic & olive oil & garden salad with two dressings.

*Stuffed Shells Florentine*

Large pasta shells stuffed with ricotta cheese & spinach, topped with basil marinara, mozzarella & Parmesan, served with a garden salad & freshly baked focaccia bread with butter, roasted garlic & olive oil.

*Baked Potato Bar*

Build your own baked potato bar with chili, cheddar, butter, sour cream, scallions, steamed broccoli, bacon bits & sautéed onions, served with a garden salad & assorted rolls.

*Grilled Mahi Mahi with Pineapple Beurre Blanc & Mango Coulis*

With steamed rice, julienne vegetables, & a mixed field green salad with mandarin oranges, red pepper, peanuts & ginger vinaigrette with assorted rolls & butter.

*Pan Seared Salmon Filet with Garlic Basil Beurre Blanc*

Served with rice pilaf, steamed vegetables, garden salad with two dressings & rolls with butter.

*Blackened Red Trout with Lemon Caper Sauce*

With dirty rice, Cajun vegetables, garden salad with two dressings & cornbread with butter.

*Woodland Chicken Pasta*

Grilled marinated chicken breast strips sautéed with asparagus tips & sun dried tomatoes, tossed with champagne & Brie cream sauce & penne pasta, served with a garden salad & focaccia bread with butter, roasted garlic & olive oil.

*Thai Coconut Curry*

Diced chicken breast sautéed with red & green peppers, garlic, shallots & jalapeno chilies, with a spicy Thai curry sauce. Served with jasmine rice, fresh vegetables, sesame rice noodle salad & fried wontons.

*Caribbean Jerk Chicken with Mango & Black Bean Salsa*

Served with coconut rice pilaf, sautéed vegetables, fresh fruit salad & freshly baked rolls with butter.

*Traditional Chicken Pot Pie*

Made with cornbread crust, served with egg noodles & garden salad with your choice of dressing.

*Dijon Glazed Chicken Breast*

With caramelized onion mashed potatoes, steamed vegetables, a mixed field green salad with strawberries, jicama & pine nuts, with a honey-poppy seed vinaigrette & assorted rolls with butter.

\* Add \$3.00 per person for dinner pricing\*

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**Grilled Chicken Taco Salad**

Grilled seasoned chicken strips, greens, tomatoes, scallions, olives, cheese, black beans, fried tortilla strips, pan-roasted corn, with sweet pepper cumin vinaigrette, served with cheese enchiladas, Spanish rice, rolls & butter.

**Lemon & Oregano Marinated Roasted Pork Tenderloin**

With sautéed vegetables, roasted garlic mashed potatoes, a garden salad with two dressings & assorted breads with butter.

**Seared Pork Loin with Sun Dried Cranberry & Apple Cider Sauce**

With wild rice pilaf, steamed vegetables, garden salad & assorted rolls with butter.

**Stuffed Pork Chops with Blueberry Cornbread**

With Asiago mashed potatoes, sautéed vegetables, mixed greens with spiced pears, dried apricots, candied walnuts & Champagne vinaigrette & assorted rolls & butter.

**Grilled Herb Marinated Flank Steak with Mushroom Demi-Glace**

Served with roasted garlic & basil mashed potatoes, steamed vegetables, tossed garden salad with two dressings & freshly baked rolls with butter.

**Beef & Broccoli Stir Fry**

With steamed jasmine rice, stir fried vegetables & Asian salad with ginger vinaigrette dressing & assorted rolls with butter.

**Beef Stroganoff**

Tender beef tips braised in a red wine demi-glace with mushrooms, garlic & shallots, with sour cream, chives & buttered egg noodles with garden salad & freshly baked rolls with butter.

**Hot Dog Bar**

Quarter pound hot dogs served with mustard, ketchup, Dijon mustard, onions, relish, sauerkraut, chili, hot dog buns, coleslaw, potato chips & pickle spear.

**Chicken or Eggplant Parmesan Subs**

Breaded & deep-fried chicken or eggplant with marinara sauce, provolone & rolls served with garden or Caesar salad.

**French Dip**

Shaved roast beef on French rolls served with au jus, tossed garden salad & pickle spear.

**Philly Cheese Steak Sandwich**

Thinly shaved beef with provolone, sautéed peppers & onions on a hoagie roll with tossed garden salad & pickle spear

**Meatball Subs**

Traditional Italian meatballs in marinara served with rolls, mozzarella & garden salad or Caesar salad.

\* Add \$3.00 per person for dinner pricing\*

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*~Spice's Tropical Holiday~*

Jamaican Jerk Chicken Breast served with a mango black bean pineapple salsa  
Honey Glazed Pork Loin with a Hawaiian BBQ sauce  
Coconut Rice Pilaf with macadamia nuts, mandarin oranges & cilantro  
Caribbean Black Beans  
Fruit Skewers with Orange-Coconut Dip  
Green Chili Corn Bread served with honey butter  
Assorted Cookies & Bars

*~Sunset Grill~*

Spice's Famous Ribs & Sauce  
Spicy Cajun, Zesty Cilantro & Lime or Traditional BBQ marinated chicken breasts, thighs & legs  
Baked Macaroni & Cheese  
Fresh Garden Salad  
with purple cabbage, julienne carrots, cherry tomatoes, cucumbers, & red peppers, served with  
two dressings  
Country Style Baked Beans  
Buttermilk Biscuits with whipped butter  
Assorted Cookies & Bars

*~Flatirons BBQ~*

Shredded Chicken & Pulled Pork served with rolls & Spice's homemade BBQ sauce  
Mixed Vegetable Slaw zucchini, onion, broccoli, cabbage & creamy caraway dressing  
Fresh Fruit Salad  
Potato Chips  
Dill Pickles  
Assorted Cookies & Bars

*~Surf n Turf Grill~*

Mahi Mahi with Roasted Red Pepper Coulis  
Grilled N.Y. Strip Steak with Sautéed Mushrooms & Gorgonzola Compound Butter  
Mixed Greens with strawberries, mandarin oranges, chevre & candied pecans.  
Served with a honey citrus vinaigrette.  
Sautéed Seasonal Vegetables  
Butternut Squash Gratin  
Assorted Rustic Breads with whipped butter, roasted garlic & olive oil  
Build your own Strawberry Shortcakes served with fresh whipped cream

\*All prices are per person & do not include beverages, paper/plastic wares, rentals, service, taxes or gratuity

\*Complimentary fresh flowers, menu calligraphy & creative props are included with our service

\*Vegetarian entrees & grills are also available upon request

# A SPICE OF LIFE

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## *~Sloppy Dan's Western Round Up~*

Grilled Burgers & All Beef Hot Dogs with all the fixin's  
buns, cheese, lettuce, sliced tomatoes, red onion, mustard, relish & ketchup  
New Potato Salad  
Fresh sliced watermelon  
Dill Pickles  
Potato Chips  
Assorted Cookies & Bars

## *~Uncle Rick's Backyard Bash~*

Grilled 8 oz Sirloin Steaks with sautéed onions  
Teriyaki Marinated Chicken Brochettes  
Mixed Greens with golden raisins, Manchego & toasted pumpkin seeds  
Served with a blood orange vinaigrette  
Roasted Garlic Mashed Potatoes  
Corn on the Cob  
Assorted Breads & Rolls with whipped butter  
Cherry Cobbler with vanilla whipped cream

## *~Rocky Mountain BBQ~*

Blackened Salmon with roasted tomato salsa  
Grilled Chicken Breast with orange honey salsa  
Marinated Hearts of Palm Salad with red onion & cherry tomatoes  
Served with balsamic vinaigrette  
Wild Rice Pilaf  
Grilled Asparagus served chilled with lemon aioli  
Assorted Rustic Artisan Breads with whipped butter, roasted garlic & olive oil  
Assorted Petite Pastries

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## *Cookie and Bar Selections*

### **Apricot Nut Bars**

With apricot, coconut and walnut, drizzled with white chocolate

### **Mocha Bars**

A rich coffee flavored bar with chocolate chips

### **Butterscotch-Coconut Bars**

With chocolate, coconut, pecans and butterscotch chips

### **Tuxedo Bars Bar**

Cookie studded with white and dark chocolate chunks

### **Chocolate Amaretto Bars**

Mixture of amaretto liqueur, toasted almonds and chocolate chips

### **Cappuccino Brownies**

Rich coffee flavored brownies with bittersweet Belgian Chocolate

### **Granola Fruit Bars**

Granola cookie with a sweet fruit filling

### **Raspberry Shortbread**

Raspberry preserves in a shortbread crust

### **Cream Cheese Brownies**

Swirled with cream cheese topping

### **Peanut Butter and Jelly Bars**

Mixture of chocolate chips, chopped peanuts, peanut butter and strawberry jelly

### **Pumpkin Currant Blondies**

### **Biscotti**

Classic biscotti with pistachios or hazelnuts, dipped in chocolate

### **Freshly Baked Cookies**

Choice of:

- Peanut Butter
- White Chocolate Macadamia Nut
- Classic or Dark Chocolate Chip
- Oatmeal Raisin

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*Petite Pastries*

**Mini Fruit Tartlets**

Filled with almond frangipane, custard or Bavarian cream, topped with fresh seasonal fruit, brushed with a light apricot glaze

**Ganache Tartlets**

Filled with truffle cream and garnished with whipped cream and chocolate shavings

**Mini Chocolate Éclairs**

Filled with classic or chocolate custard cream, glazed with dark ganache and finished with white chocolate

**Cream Puffs**

Profiterole filled with chocolate, vanilla or fruit flavored whipped cream

**Paris Brest**

Profiterole layered with whipped cream and fresh sliced strawberries

**Chocolate Dipped Strawberries**

Fresh strawberries double-dipped in white and dark chocolates, then finished tuxedo-style

**Belgian Chocolate Fondue** Served with sliced seasonal fruit

- Add ladyfingers and assorted cookies

**Assorted Truffles** Traditional, Hazelnut, Baileys white chocolate or Amaretto

*Assorted Dessert Packages*

**Assorted Cookies and Bars**

**Assorted Bars and Petite Pastries**

**Assorted Petite Pastries and Cakes**

**Assorted Petite Pastries**

**Chef's Choice Assortment of Desserts**

## Cakes

### Fruit Cobbler

- Choice of:
- Peach
  - Apple
  - Blueberry
  - Cherry

### Strawberry Shortcake

Vanilla cake brushed with kirsch, layered with whipped cream and fresh strawberries, iced with whipped cream and topped with toasted almonds

### Carrot Cake

### Fresh Fruit Tart

Sweet tart shell filled with custard cream, topped with fresh seasonal fruits and brushed with an apricot glaze

### Lemon Tart

Sugar cookie crust with lemon curd filling and topped with whipped cream

### Cheesecake

- Choice of:
- Grand Marnier chocolate swirl Bavarian apple Peppermint patty
  - Mocha chocolate swirl New York style with seasonal fruit
  - Tiramisu
  - Ladyfingers brushed with espresso brandy, layered with Mascarpone cheese filling, topped with chocolate shavings

### Mocha Torte

Rich dark chocolate cake layered with a light mocha icing, topped with chocolate espresso beans and light and dark chocolate shavings

### Opera Cake

Layered dessert of almond sponge cake soaked with coffee syrup, mocha butter cream and chocolate ganache, glazed with bittersweet chocolate

### Black Forest Cake

Rich dark chocolate cake layered and frosted with fresh whipped cream, filled and topped with a brandied dark cherry filling, finished with bittersweet chocolate shavings

### Hazelnut Chocolate Mousse

A rich blend of ground hazelnuts, Nutella butter, and imported bittersweet chocolate, served with fresh whipped cream and a chocolate dipped strawberries

### Triple Chocolate Torte

Chocolate cake brushed with rum, layered with white, milk and dark chocolate truffle creams, topped with bitter-sweet chocolate, served with Mocha Anglazi' sauce and chocolate drizzle

**Sheet Cakes**

**Cake Flavors:** White, Chocolate

**Frosting Flavors:** White Buttercream, Chocolate Buttercream, and Whipped Cream

**Fillings Flavors:** Chocolate Buttercream, Vanilla Buttercream, Raspberry, Orange Marmalade, and Lemon Curd

\*Additional flavors upon request

**Ice Cream (by Glacier)**

Ice Cream Served In Cup/Cone

Includes choice of 3 ice cream flavors

**Sundae Bar**

Includes choice of 3 ice cream flavors, chocolate and caramel sauce, whipped cream, cherries, and choice of 5 toppings

**Deluxe Sundae Bar**

Includes choice of 3 ice cream flavors, chocolate and caramel sauce, whipped cream, cherries, hot fudge and choice of 5 toppings

**Flavor Selections:**

Vanilla, Chocolate, Death by Chocolate, Coffee Caramel Crunch, Chocolate Peanut Butter, Butter Pecan, Pralines & Cream, Vermont Maple Honey, Coffee Chip, Mocha Almond Fudge, Vanilla Bean, Strawberry, Bing Cherry, Chocolate Cookie Dough, Mint Chocolate Chip, Mint Oreo, Cookie Dough, Cookies & Cream, Bubble Gum, Cotton Candy, Chocolate Chip, Key Lime sorbet, Mango sorbet, Raspberry sorbet, Strawberry sorbet, and low-fat yogurt in Vanilla, Chocolate, or Bing Cherry

**Topping Selections**

Chocolate Sprinkles, Rainbow Sprinkles, Snickers, Butterfingers, Chocolate Chips, Heath Bars, Gummi Bears, Oreos, Mini-Marshmallows, Peanuts and Pecans

Price per person includes disposable cups, spoons and beverage napkins

**Gelato and Sorbetto (by Glacier)**