

A SPICE OF LIFE

CATERING SERVICES AND EVENT CENTERS

Welcome to A Spice of Life Catering!

Inviting A Spice of Life to cater your event means having the experience of many industry veterans working together to make your special occasion a success. Whether you are planning a cocktail party, anniversary celebration, holiday party or intimate gathering, you are ensured the highest level of attention to achieve a flawless event. Every function is meticulously planned with your event coordinator to capture your imagination, delight your senses and impress your guests.

Our team of culinary experts can assist with menu design that will showcase your ideas and personal tastes. Our plate and buffet presentation sets us apart. Creative props and décor can be coordinated with the theme of your event and are a complimentary party of our service. In addition, our event coordinators have access to the best in the industry partners for flowers, linens, décor, music and all of the other fine details. Whether your event is professionally served or delivered by our staff, we will help create a memorable occasion.

To get started call to begin planning your grand occasion. One of our event specialists will create a catering proposal for your event and email it to you. Once the menu and event particulars are decided all we need is a signed agreement and the required deposit to hold the date. Not to worry, we welcome menu and guest count changes until ten days before the event.

Just a few things to remember when placing an order:

- Chafers, decorations, props and floral arrangements for buffets, as well as garnish for passed food items are included in the price per person
- Rentals and linens are not included in the price per person
- We require an order minimum of 10 guests
- For events with service staff we require a four hour event minimum
- Travel charges are determined by location
- We accept Visa and MasterCard

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- Bountiful Brunch -

- Homemade breakfast breads – an assortment of coffee cakes, Danishes, muffins and bagels served with whipped butter, cream cheese and jam
- Fresh cut seasonal fruit or fruit salad
- Ham carving station served with a bourbon raisin sauce and whole grain mustard
- Scrambled eggs with chorizo sausage and cheddar
- Lyonnaise potatoes
- Belgian waffle bar served with maple syrup, whipped butter, mixed berry compote, cinnamon bananas and whipped cream
- Seared salmon served with an orange beurre blanc
- Marinated vegetable salad tossed in light herb vinaigrette
- Orange juice, regular and decaf coffee and assorted hot teas

- An Elegant Brunch -

- Homemade breakfast breads, an assortment of coffee cakes, Danishes, muffins and bagels served with whipped butter, cream cheese and jams
- Fresh cut seasonal fruit or fruit salad
- Peel and eat shrimp served with lemon wedges and cocktail sauce
- Made to order omelet bar with an assortment of meats, cheeses and vegetables
- Country style potatoes
- Chicken apple sausage
- Cucumber, Bermuda onion, and tomato salad tossed in a light herb vinaigrette
- Macaroni salad with peas and Prosciutto
- Orange juice, regular and decaf coffee and assorted hot teas

- Sunrise Brunch -

- Homemade breakfast breads – an assortment of coffee cakes, Danishes, muffins and bagels served with whipped butter, cream cheese and jam
- Fresh cut seasonal fruit or fruit salad
- Buttermilk pancake bar served with maple syrup, whipped cream, whipped butter, seasonal berries and peach compote
- Southwestern corn frittata with peppers, roasted corn, cheddar and pepper-jack, tomatoes
- Hash brown potatoes
- Crisp bacon and breakfast Sausage
- Orange juice, regular and decaf coffee and assorted hot teas

- A Light Brunch -

- Homemade breakfast breads – an assortment of coffee cakes, Danishes, muffins and bagels served with whipped butter, cream cheese and jam
- Fresh cut seasonal fruit or fruit salad
- Mediterranean style scrambled eggs with feta, spinach, artichoke hearts and sun-dried tomatoes
- Crisp bacon and breakfast sausage
- Cottage fries
- Raisin bread French toast served with maple syrup and honey butter
- Orange juice, regular and decaf coffee and assorted hot teas

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***Chilled Soups served in a shot glass**

- Choice of:
- Gazpacho
 - Asparagus
 - Sour Cherry with Crème Fraîche
 - Melon

***Sliced Poached Pears and Gorgonzola Cheese with Caramelized Onions on a Toasted Baguette**

Piquant Chiles stuffed with Manchego Cheese

Garlic Cream Cheese stuffed Cherry Tomatoes

Sun-dried Tomato Spread stuffed Celery garnished with Smoked Gouda

Boursin Stuffed Raspberries

***Mediterranean Canapés**

Sun-dried tomato, kalamata olives, and feta with basil chiffonade

***Roasted Vegetable Ratatouille on grilled Focaccia toast points**

- Available buffet style

Artichoke Hearts

Stuffed with basil pesto and feta cheese with roasted red pepper garnish

Mini Fruit Skewers with Orange Coconut Dip

Grilled Shrimp Skewers

- Choice of:
- Garlic Orange
 - Teriyaki
 - Au Poivre
 - Chesapeake style
 - Cajun
 - Tandoori
 - Spicy with a peach habanera dipping sauce

***Shrimp Cocktail Shooters**

Presented in a shot glass with cocktail sauce

Classic Shrimp Ceviche with seasoned spinach tortilla chips

***Sesame Crusted Seared Ahi Tuna Canapés**

On a wonton crisp, with cilantro pesto, wasabi crème fraîche and sweet soy

Item requires on-site kitchen staff to properly prep

Sesame Crusted Ahi Tuna Skewers with Wasabi Aioli

***Ahi Tuna Tartare served on a Wonton Crisp with Cucumber and Capers**

- Available buffet style

Tuna Nicoise Canapé

Whole grain mustard, marinated Ahi tuna on potato crisp with hard boiled egg, olive tapenade, and julienne hericot verts drizzled with vinaigrette

***Snow Crab Salad on Cayenne Toast Point with a Sprig of Dill**

***Asian Seared Marinated Scallops**

Presented in an Asian spoon with pickled cucumber and cilantro salad

***Smoked Nova Lox on Miniature Potato Pancakes with Lemon Aioli**

***Smoked Chipotle Chicken on Green Chili Pepper-Jack Polenta**

***Smoked Duck Breast on Fried Polenta with Raspberry Compote**

***Teriyaki Marinated Duck with Corn and Mango Salad**

***Smoked Trout Mousse on a Crisp Garlic Round Garnished with Caviar**

Thinly Sliced Prosciutto Wrapped around your choice of:

- Arugula and fig
- Asparagus and Boursin
- Seasonal melon

***Beef Tenderloin Canapés**

- Choice of:
- Gorgonzola and caramelized onion
 - Oscar style with asparagus, crab and lemon aioli
 - Wild mushroom duxelle and Gremolata

***Carpaccio of Beef with Stilton and Red Pepper Relish Drizzled with Truffle Oil**

Domestic Cheeses

Chef's selection of domestic cheese may include Jarlsburg Swiss, Cheddar, Dill Havarti, Smoked Gouda, and Pepper-jack accompanied by strawberries, grapes and assorted crackers

- Add sliced seasonal fruit

Imported Cheeses

Chef's selection of imported cheese may include Sage Derby, Blue Stilton, Herbed Chevre, and Brie accompanied by strawberries, grapes, candied nuts and assorted crackers and flatbreads

- Add sliced seasonal fruit or Duck truffle or Neapolitan pate

Duck Truffle or Neopolitan Pate

Served with gerkins, cornichons, onions, crostini and crackers

Sliced Seasonal Fruit

- Available with Belgian Chocolate Fondue

Fresh Garden Vegetables

With herb Boursin and sun-dried tomato dips

Grilled Marinated Vegetables

Eggplant, zucchini, yellow squash, Portobello mushrooms, asparagus, Bermuda onions, roasted bell peppers and roasted garlic

Hummus accompanied by Toasted, Seasoned Pita Chips

- Add garden vegetables

Mediterranean Dipping Station

Hummus, French olive tapenade, and Baba Ghanoush served with cornichons, pepperoncinis, and assorted olives presented with toasted, seasoned pita chips

Southwestern Dipping Station

Tomato salsa, guacamole and black bean and corn salsa served with corn and spinach tortilla chips

Country Spinach Dip

In a rustic bread bowl with Parmesan crostinis
- Add garden vegetables

Salmon Presentations

Choice of: - Poached with cucumber dill sauce, red onion, capers, tomato, egg & sliced cucumber
- House-cured, thin Gravlax with onion, tomato, cucumbers, capers & cucumber dill sauce
- Apple cider brined salmon grilled & smoked over Alder wood with lemon caper relish, cherry tomatoes, red onion, ginger pickled cucumbers & horseradish scallion sauce

Antipasto

Assorted Italian meats, kalamata olives, fresh mozzarella, imported Provolone, marinated mushrooms, pesto marinated artichoke hearts and pepperoncinis with assorted crackers
- Add grilled marinated vegetables

Baked Artichoke Dip served with Toasted Pita Chips

- Choice of:
- Mushrooms and Asiago cheese
 - Sun-dried tomato and spinach
 - Snow crab and Brie

***Baked Brie en Croute served Fondue Style with Sliced Baguette and Sliced Apples**

- Choice of:
- Brown sugar and pecans
 - Apricot chutney and toasted almonds
 - Raspberry hazelnut
 - Fig and walnut
 - Forest mushroom and crab with truffle oil with sliced baguettes

***Brie and Wild Mushroom Tartlets with Artichoke**

***Assorted Brie Canapés**

Topped with fig compote & walnut, raspberry preserves & hazelnut, or apricot chutney & almond

***Turkish Apricot Stuffed Brie Purses**

***Spanakopitas**

Traditional Greek pastry filled with Spinach and feta

***Asiago Risotto Croquettes served with Tomato Basil Coulis**

***Petite Asparagus, Roasted Red Pepper and Boursin Strudel**

***Stuffed Mushroom Caps**

- Choice of:
- Walnut pesto, & Brie topped with spiced pecan
 - Ratatouille & Asiago
 - Chorizo & cheddar
 - Fennel sausage & smoked Gouda
 - Spicy snow crab

***Wild Mushroom Duxelle Strudel with Brie**

***Miniature Baked Potatoes**

- Choice of:
- Broccoli & cheddar
 - Bacon & pepper-jack

***Potato Pancakes with Chili Sour Cream and Chives**

***Assorted Mini Quiche**

- Filled with choice of:
- Three Cheese & Asparagus Spinach, Bacon & Gruyere
 - Onion, Mushroom & Asiago
 - Broccoli & Cheddar
 - Tomato, Basil & Provolone

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***Coconut Fried Shrimp served with Thai Sweet Chili Sauce**

Shrimp and Spinach Quenelles

Bite sized poached dumpling with spicy Szechwan sauce

***Wonton Wrapped Shrimp with Ponzu sauce**

***Bacon wrapped Sea Scallops Drizzled with Creamy Chipotle Crème Fraîche**

***Crab Cakes with Remoulade Sauce**

***Oysters Rockefeller**

Baked on the half shell with spinach and mornay sauce

***Bacon Wrapped Almond stuffed Dates**

***Fois Gras Tartlets topped with Blueberry Balsamic Reduction**

Skewered Grilled Meats

Beef: Cajun rubbed with Gorgonzola sauce
Indian Curry with spicy peanut sauce
Teriyaki with orange soy sauce

Pork: Chili rubbed with Mole sauce
Mongolian with orange tamari sauce
Cuban with lime Mojo sauce

Lamb: Fresh mint and tahini honey sauce
Herb and garlic with blackberry relish

Chicken: Herb marinated with rosemary dijon
Rosemary with blackberry relish
Greek with cucumber coriander sauce Indian curry and peanut sauce

***Samosas**

Choice of: Curried beef with mango chutney
Curried potato with tamarind sauce

***Beef and Broccoli Wontons served with Ginger Soy and Hot Mustard**

***Basil and Pesto Stuffed Grilled Baby Lamb Chops with Blackberry Mint Demi-Glace**

Choice of: Colorado Lamb Chops
New Zealand Lamb Chops truffle or Neapolitan pate

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Bruschetta with Spinach Tortilla Chips, Pita Chips and Crostinis

Includes: Three olive, pine nut, & parmesan bruschetta
Artichoke heart, spinach & fresh mozzarella bruschetta
Tomato, basil & black olive bruschetta

Seafood Bar

Includes: Shucked blue point oysters with lemon essence
Cocktail sauce and Tabasco
Steamed clams with seasoned sea salt, limes and béarnaise
Jumbo tiger shrimp with calypso cocktail sauce and lemon wedges

***Hot Soups served in Demitasse Cups**

Choice of: - Tomato Florentine
- Summer Corn Bisque
- Butternut Squash with toasted pecans
- Cream of Mushroom with crème fraîche and chives
- Shrimp Bisque

***Quesadilla Station**

Choice of: - Brie with caramelized onion & pear
- Green chili cheese with guacamole & sour cream
- Chicken and cheddar jack with guacamole & sour cream
- Spinach and fontina with yellow pepper relish
- Prosciutto and Gruyere with melon salsa

Taco Bar

Includes: Mini taco shells
Spicy ground beef
Grated cheeses
Salsas, guacamole & sour cream
Tomato, scallions, black olives & lettuce

***Carnitas Station**

With avocado salsa, queso fresco, chopped cilantro, tomato salsa and corn tortillas
Choice of: Shrimp, Pork, Beef, or Chicken

***Pot Stickers with Szechwan Dipping Sauce**

Choice of: Vegetarian, Shrimp, Pork, or Basil chicken

Nigiri

Choice of: **Sake** (*Salmon*)
Ebi (*Shrimp*)
Maguro (*Ahi tuna*)
Hamachi (*Yellowtail*)

Rolls

California Roll

Cucumber, avocado and crab

Futomaki

Cucumber, avocado, carrot, red pepper, scallion and asparagus

Tekka Maki

Tuna roll with cucumber and carrot

Spicy Shrimp Roll

Wasabi mayo, avocado and red pepper with a sweet soy drizzle

Philadelphia Roll

Smoked salmon with cream cheese, cucumber and scallion

Spicy Salmon Roll

Wasabi mayo, cucumber and sambal with a sweet soy drizzle

Crab and Cream Cheese Roll with Avocado

Hama Maki

Yellowtail Roll with Cucumber and Carrot

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- **Garden Salad with Purple Cabbage, Julienne Carrots, Cherry Tomatoes, Cucumbers and Red Pepper** with choice of Two Dressings
- **Classic Caesar Salad**
- **Boston Lettuce with Cucumber and Walnuts**, with a Mustard Shallot Vinaigrette
- **Green Salad with Chevre, Raspberries, Pine Nuts** and Champagne Vinaigrette
- **Mixed Greens with Strawberries, Jicama, and Chevre** with Honey Citrus Vinaigrette
- **Field Greens with Stilton, Candied Walnuts, and Dried Cranberries**, with a Stilton Vinaigrette
- **Mixed Greens with Spiced Pears, Dried Cherries, Apricots**, and Candied Almonds with Champagne Vinaigrette
- **Baby Spinach with Red Onion, Roma Tomatoes, Hard Boiled Egg**, and Topped with Toasted Walnuts and Crispy Pancetta, with a Red Wine Vinaigrette
- **Chopped Caprese Salad** with Roma Tomato, Fresh Mozzarella and Basil Presented on a Bed of Field Greens with Balsamic Vinaigrette and Cracked Black Pepper
- **Marinated Hearts of Palm over Field Greens** with Marinated Red Onions, Cherry Tomatoes and Balsamic Vinaigrette
- **Black Bean and Corn Salad on a Bed of Greens** with Tri-colored Tortilla Strips and Chipotle Ranch Dressing
- **Greens with Julienne Pepperoni**, Diced Tomato, Julienne Red Onion, and Mozzarella with Italian Dressing

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Glazed Baby Carrots with Raspberry Butter

Green Beans with Seared Artichokes and Bacon

Steamed Seasonal Vegetables with Fresh Herbs

Cauliflower Au Gratin with Pancetta and Spinach

Haricot Verts with Forest Mushrooms

Roasted Root Vegetables with Savory Herb Butter

Sautéed Snap Peas, Carrots, Red Peppers and Asparagus

Asparagus Bundles with Lemon Butter tied with Chive

Julienne Vegetables Portobello

Steamed Asparagus Tips with Diced Tomatoes

Velmes au Gratin

- Broccoli and cauliflower with dill havarti



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Roasted New Potatoes

Choice of: Fried sage
Rosemary & garlic

Dried Cherry Rice Pilaf

Scalloped Potatoes with Chevre and Herbs de Provence

Butternut Squash Gratin with Rosemary Breadcrumbs

Mashed Potatoes with Asiago Cheese

Maple Whipped Sweet Potatoes with Pecan Streusel

Saffron Rice Pilaf

Steamed Jasmine Rice

Potatoes au Gratin with Sage and Onions

***Twice Baked Potatoes**

Choice of: Broccoli & cheddar
Garlic & rosemary



Polenta with Sun-dried Tomatoes and Fresh Basil

Gnocchi with Gorgonzola Cream Sauce

Eggplant Fontina Napoleon

Spinach, roma tomatoes, and sun-dried tomato cream sauce

Roasted Eggplant Slices Stuffed with Herb Ricotta with Basil Marinara and Shaved Parmesan

White Béchamel Lasagna with Spinach

Grilled Halibut Provencal with Lemon Butter, Tomato and Scallions

Pan Seared Trout Served with Toasted Almond Grand Marnier Butter

Pan Seared Swordfish with Lime and Fresh Fruit Salsa

Caribbean Mahi-Mahi with Mango Pineapple Salsa

Sesame Crusted, Seared Ahi Tuna with Wasabi Swirl and Sweet Soy

Maple Soy Glazed Salmon

Herb-Seared Salmon with Lemon Buerre Blanc

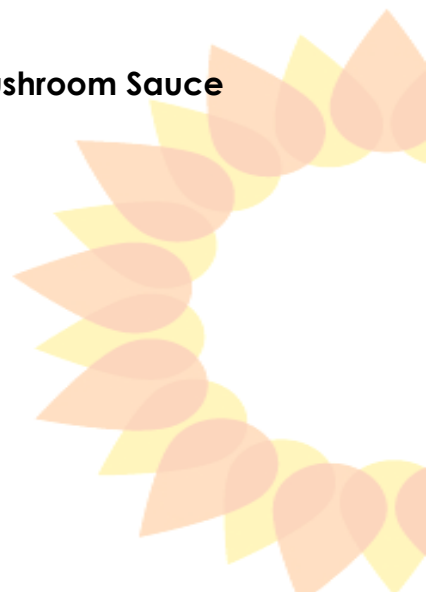
Sautéed Duck Breast Served with Blackberry Cognac Sauce

Wild Rice Stuffed Herb Roasted Cornish Game Hens with Sherry Mushroom Sauce

Moroccan Chicken with Saffron and Green Olives

Grilled Chicken Breast with Orange Honey Salsa

Rosemary, Lemon Pepper, and Thyme Rubbed Chicken Breast



Stuffed Chicken Breast

- Choice of:
- Basil and Fontina cheese with Dijon beurre blanc
 - Wild mushroom duxelle, thyme & sage velouté
 - Prosciutto & sage with Gruyere béchamel
 - Artichoke & sun-dried tomato with basil buerre blanc
 - Oscar style with asparagus, Boursin, lemon & crab béchamel

Chili Rubbed Beef Brisket with Poblano Puree and Cilantro Crème Fraîche

Apricot, Pecan and Brown Sugar Stuffed Double Cut Pork Chop with Pear Honey Compote

Seared Pork Loin Chop with Prosciutto, Spiced Pecans and Arugula Cream Sauce

Roasted Pork Loin Served with Apple Cider Sauce and Sun-dried Cranberries

Peach and Bourbon Glazed Pork Loin

Pork Scaloppini

With spiced apples and marinated mushrooms in a fortified wine reduction sauce

Cracked Pepper, Rosemary, and Thyme Crusted London Broil with Forest Mushroom Bordelaise

Grilled Marinated Flank Steak with Rosemary Garlic Demi-Glace

Blackened Flank with Portobello Mushrooms, Caramelized Onion and Roasted Red Pepper Ragout

Teriyaki Marinated Flank Steak

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Traditional Roast Turkey with Gingersnap Gravy, Whole Grain Mustard, and Cranberry Sauce

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Maple Glazed Ham with Bourbon Sauce and Whole Grain Mustard

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Top Round of Lamb with Blackberry Bordelaise Sauce

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Colorado Buffalo

Choice of: Rib roast (8 oz.)
Tenderloin (8 oz.)
Rib roast (10 oz.)
Tenderloin (10 oz.)

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Garlic and Herb-encrusted NY Strip Roast

Choice of: 8 oz.
10 oz.

Herb Roasted Baron of Beef

Herb Crusted Beef Tenderloin

Choice of: 4 oz.
6 oz.

Mustard and Black Pepper Prime Rib

Choice of: 8 oz.
10 oz.

** For all buffalo and beef carving stations choice of sauce: wild mushroom demi-glace, pink peppercorn, garlic demi-glace and red wine and shallot demi-glace*

**Add sautéed onions, button mushrooms, Stilton crumbles or compound butters to any station*

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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*

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A chef is required on-site to prepare each of these stations

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Penne Pasta with Olive Oil, Herbs and Caponata

Eggplant, olives, onions, tomatoes and capers
- Add chicken

Mediterranean Pasta Sauté

Spinach, feta, kalamata olives, sun-dried tomatoes, artichoke hearts, basil and a light white wine sauce
- Add chicken or shrimp

Gemelli Pasta Asiago Alfredo Primavera

- Add chicken or shrimp

Tri-Colored Tortellini Pasta with Black Olives, Tomatoes, Artichokes and Basil Cream Sauce

- Add chicken

Portobello Ravioli with Sherry Cream Sauce, Rosemary and Dried Cherries

Shrimp Scampi Sauté with Pasta

Szechwan Stir Fry with Steamed Rice

Julienne carrots, celery, snap peas, peppers, onion and water chestnuts
- Add chicken, shrimp, beef, or pork

Thai Green Coconut Curry with Steamed Rice

- Add chicken, shrimp or tofu

Wok Fried Tofu Noodle Stir Fry

Sweet Potato and Tofu Coconut Curry with Steamed Rice

Louisiana Creole

Blackened chicken sauté with peppers, onions, tomatoes, saffron rice and Andouille sausage

***Seafood Paella**

Mussels, shrimp, scallops, chicken and vegetables baked in a saffron broth with Basmati rice

***Cajun Jambalaya**

Chicken, shrimp, Andouille sausage and scallops with tomato essence over dirty rice

Beef and Broccoli Stir Fry with Steamed Rice

Mini Beef Tenderloin Medallions Au Poivre

Green and red peppercorns in a burgundy wine and brandy demi

Mesquite Grilled Brochettes

Choice of:
- Assorted vegetables
- Mahi-Mahi with vegetables
- Chicken with vegetables
- Beef with vegetables

*Marinated in your choice of: Cajun spices, lemon thyme chardonnay, or teriyaki

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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

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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

*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

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

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

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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

A SPICE OF LIFE

CATERING SERVICES AND EVENT CENTERS

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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)

***Service must be sold**