



2009-2010

Breakfast Buffets

- All Breakfast Pastries are Prepared Fresh Daily
- All Buffets Include Serving Equipment, Paper, Plastic & Utensils.
 - Ten Person Minimum Order Please
 - **Indicates NEW Menu Item**

Mexicali Breakfast	Flour Tortillas Packed with Seasoned Eggs, Salsa, Sausage, Potatoes and Sharp Cheddar Cheese. A Mild Pork Green Chili is Served on the Side. Accompanied by Sour Cream and a Fresh Fruit Display. -
Baked French Toast	Baked to a Delicious Golden Brown, then Dusted with Powdered Sugar. Your Choice of Bacon or Sausage. Served with Jelly, Butter, Cream Cheese, Maple Syrup and a Fresh Fruit Display. *Stuffed with Fruit & Cream Cheese.
Egg Croissants	Hot Breakfast Sandwiches Stuffed with Scrambled Eggs, Cheese and Smoked Bacon. Served with Pour la France! Potatoes and a Fresh Fruit Display.
French Country	Fresh Scrambled Eggs, Choice of Bacon, Sausage or Biscuits and Gravy. Served with Crisp Hash Browns, a Fresh Fruit Display and Assorted Baked Goods.
Breakfast Continental	An Assortment of Fresh Baked Pastries and a Fresh Fruit Display. Includes Cream Cheese, Butter and Jelly. Served with Individual Juice.
Breakfast Bar	Fresh Scrambled Eggs, Sausage Patties, Crisp Smoked Bacon, Scratch Buttermilk Biscuits, Flour Tortillas. Served with Sautéed Peppers & Onions, Shredded Cheese, Butter and Salsa. Accompanied by Hash Browns and a Fresh Fruit Display.
Jump Start Breakfast	Whole Fruit, Granola Bars, Assortment of Yogurts, Bran Muffins, Hard Boiled Eggs and Assorted Juices.

A la Carte – 10 person minimum, please.

KONA Coffee Regular
KONA Coffee Decaf
Sausage or Bacon
Biscuits and Sausage Gravy
Soup Du Jour with Crackers - Chef's Choice
Assorted Cookies and/or Brownies
Fresh Fruit Display
Salty or Sweet Snack Mix
Assorted Yogurt
Granola
Assorted Breakfast Baked Goods

Sandwich Box Lunches

All Box Lunches Include:

- Freshly Cut Fruit Salad
- Your Choice of Dijon Potato Salad, Greek Orzo Salad, Creamy Cucumber Salad or Asian Slaw
 - A Delicious Pour la France! Dessert Du Jour
 - Mayonnaise and Dijon Mustard on the Side
- Add Avocado, Extra Meat, Cheese, Baguette, Focaccia or Croissant for a Little Extra

10 Box Combined Minimum of Sandwiches, Salads or Wraps, Please

Beefeater	Tender Beef with Sautéed Onions & Peppers, Provolone Cheese, Lettuce, Tomato and Horseradish Dijon Mayo on a Fresh Baguette.
Veggie Riviera	A Fresh Baguette Filled with Sautéed Zucchini and Onion, Roasted Eggplant and Bell Peppers with Feta, Parmesan and Swiss Cheese. Accompanied by a Sesame Vinaigrette.
Italian	Genoa Salami, Imported Ham, Capicola, Provolone Cheese, Sliced Black Olives, Pepperoncinis, Lettuce and Tomatoes with an Italian Vinaigrette on a Focaccia Bun.
Oven Gold Turkey	Roasted Turkey with Dill Havarti Cheese, Avocado, Bacon, Lettuce and Tomato with a Cranberry Aioli on Fresh Baked Sourdough Bread.
Chicken Tarragon	A Pour la France! Original Recipe. Our Fresh Chicken Salad Featuring Tender Chunks of Chicken Breast Tossed with Yogurt, Red Onions, Walnuts, Celery and Tarragon on a Buttery Croissant.
California Turkey	Roasted Breast of Turkey along with Avocado, Smoked Bacon, Alfalfa Sprouts, Lettuce and Tomato on a Fresh Baguette.
Chicken Ciabatta	Marinated Grilled Chicken Breast with Sautéed Onions, Mushrooms, Crisp Bacon, Cheddar Cheese and Guacamole on a Ciabatta Roll.
Club Croissant	Your Choice of Honey Ham or Turkey Breast. Served with Cheese, Bacon, Lettuce, Tomato and Dijonaise Dressing on a Buttery Croissant.
Traditional Club	Honey Ham, Fresh Turkey Breast, Bacon, Swiss Cheese, Lettuce and Tomato Served on Toasted Sourdough.

Rotisserie Chicken	Slow Roasted Chicken with Caramelized Onions, Proscuitto, Pepperjack Cheese, Lettuce and Tomato with a Roasted Garlic Rosemary Aioli on Veggie Focaccia Bread.
Café Sandwiches	Choose from Honey Ham, Turkey Breast, Lean Roast Beef, BLT or Vegetarian. Your Choice of Honey Wheat, Sourdough, Seven Grain or Marble Rye Tuna Cream Cheese

Wrap Box Lunches

10 Box Combined Minimum of Sandwiches, Wraps or Salads, Please

Chicken Fajita Wrap	Grilled Chicken with Sautéed Peppers and Onions, Mixed with Lettuce, Tomatoes, Pepperjack Cheese. Homemade Salsa Served on the side. Served in a Chipotle Chili Tortilla.
Chicken Caesar Wrap	Chicken, Marinated in Olive Oil and Garlic, Grilled and Tossed in Caesar Dressing with Romaine Lettuce, Freshly Grated Parmesan Cheese and Tomatoes. Served in a Golden Wheat Tortilla with Caesar Dressing on the Side.
Club Wrap	Honey Ham, Turkey Breast, Bacon, Swiss Cheese, Lettuce and Tomato. Served in a Golden Wheat Tortilla with a Dijonaise Dressing.
Santé Fe Wrap	Chicken Tenders with Poblano Peppers, Cheddar Cheese, Bacon, Cream Cheese, Black Olives, Lettuce and Tomato with a Southwestern Hot Sauce in a Chipotle Chili Tortilla.
Cobb Wrap	Marinated Grilled Chicken Breast with Egg, Avocado, Bacon, Tomatoes and Romaine Lettuce with Bleu Cheese Aioli
Veggie Club Wrap	Grilled Zucchini, Yellow Squash, Red Peppers, Eggplant, Feta Cheese, Lettuce and Tomato with a Coconut Curry Dressing in a Golden Wheat Tortilla.
Roast Beef Wrap	Thinly Sliced Top Round with Roasted Red Peppers, Cheddar Cheese, Lettuce and Tomato with a Horseradish Sour Cream Sauce in a Flour Tortilla. -

Salad Box Lunches

All Salad Box Lunches Include:

- Fresh Baguette & Butter
- Freshly Cut Fruit Salad
- A Delicious Pour La France! Dessert Du Jour
- Your Choice of House Vinaigrette, Fat Free Raspberry Vinaigrette, Creamy Ranch, Bleu Cheese, Caesar, Balsamic Vinaigrette, Honey-Lime Vinaigrette or Lemon Poppyseed Dressing on the Side

10 Box Combined Minimum of Sandwiches, Wraps or Salads, Please

Garden Salad	A Bed of Mixed Greens Topped with Carrots, Tomato, Mushrooms, Red Onion, Cucumber, Bell Pepper, Radishes and Alfalfa Sprouts with Lemon Poppyseed Dressing.
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Caesar Salad	Crisp Romaine, Cucumber, Tomato, Croutons and Freshly Grated Parmesan Cheese with Creamy Caesar Dressing *Add Sliced Grilled Chicken or Steak.
Salad Gourmande	Julienned Ham and Turkey, Topped with Smoked Bacon, Tomatoes, Alfalfa Sprouts and Cucumbers with Swiss and Cheddar Cheese on a Bed of Mixed Greens.
Cobb Salad	Poached Chicken, Diced Egg, Avocado, Bleu Cheese, Bacon and Diced Tomato on a Bed of Mixed Greens.
Mandarin Salad	Grilled Chicken with Mandarin Oranges, Asian Vegetables, Red Peppers and Chow Mein Noodles with a Mandarin Sesame Dressing.
Tequila Lime Chicken	Grilled Chicken Breast Marinated in Lime, Cilantro, Tequila, Honey and Spices. Tossed with Roasted Corn Black Bean Salsa, Tomato, Avocado, Cucumber Over a Bed of Mixed Greens. Comes with a Honey Lime Jalapeño Dressing.

Beverages

Assorted Bottled Soda
Bottled Lemonade
Bottled Iced Tea
Bottled Water
Bottled Juice
Milk
Gallon of Iced Tea
Gallon of Lemonade
Bucket of Ice

Cool Buffets

- All Cool Buffets Include:
- A Delicious Pour la France! Dessert Du Jour
 - Serving Equipment, Paper, Plastic and Serving Utensils

Ten Person Minimum Order, Please.

Mixed Grill	Caribbean Shrimp with Jalapeno Lime Salsa, Tenderloin of Beef with Citrus Mayonnaise and Jamaican Jerk Chicken. Grilled Vegetables and Dinner Rolls Round Out This Continental Cuisine.
Salad Bar	Fresh Mixed Greens with a Variety of Toppings Including: Grilled Chicken, Sliced Black Olives, Shredded Cheese, Fresh Bacon Bits, Grape Tomatoes, Sliced Cucumbers, Shaved Carrots, Peas, Homemade Croutons, Sunflower Seeds and Chow Mein Noodles. Your Choice of Two Dressings. Fresh Baked Rolls with Butter are Included. *Add Petit Sandwiches Americana (10 person minimum) **Add Soup du Jour with Crackers (10 person minimum)
The Working Lunch	A Selection of Assorted Café Specialty Sandwiches on Fresh Rolls and Mini Croissants, Vegetable Crudit�e & Cheese Antipasto. Choice of Dijon Potato Salad, Greek Orzo Salad, Asian Slaw or Creamy Cucumber Salad on the Side. *Include Chicken Tarragon Salad or Tuna Salad

- Continental Meats** A Delicious Variety of Freshly Sliced Meats, Cheeses and Specialty Breads for Sandwiches. A Condiment Tray with Tomato Slices, Pickles, Lettuce, Onions, Mayonnaise and Dijon Mustard is Included. Your Choice of Dijon Potato Salad, Greek Orzo Salad, Asian Slaw or Creamy Cucumber Salad.
*Add Alfalfa Sprouts & Avocado
- Wraps Around the World** A Selection of our Wraps Including: Chicken Caesar, Santé Fe, Fajita Chicken, Roast Beef and Cobb. Fruit Salad Accompanies this Buffet with Your choice of Dijon Potato Salad, Greek Orzo Salad, Asian Slaw or Creamy Cucumber Salad.

Hot Buffets

All Hot Buffets Include:

- French Garden Salad Accompanied by Dinner Rolls and Butter
- Your Choice of House Vinaigrette, Fat Free Raspberry Vinaigrette, Balsamic Vinaigrette, Honey-Lime Vinaigrette, Creamy Ranch, Bleu Cheese, Lemon Poppysseed or Caesar Dressing on the Side
 - A Delicious Pour la France! Dessert Du Jour
- Serving Equipment, Paper, Plastic and Serving Utensils

Ten Person Minimum Order, Please

Additional Charges Apply to All Split Buffet Orders

- Lasagna** Unbelievable Roasted Vegetable or Meat Lasagna. Served with Garlic Cheese Bread Instead of Dinner Rolls.
*1/2 Pan Meat Lasagna (feeds 9-12)

**1/2 Pan Roasted Vegetable Lasagna (feeds 9-12)
- Herb Roasted Chicken** Boneless and Skinless Chicken Breast Slow Roasted with Herbs and Spices. Served with Mozzarella Scalloped Potato Casserole.
- Hot Turkey** Fresh Roasted Breast of Turkey with Garlic Mashed Potatoes, Cranberry Sauce, Sage Dressing, Green Bean Amandine and Turkey Gravy.
- Chicken Buffet** Fresh Chicken Breasts Sautéed with your Choice of a Lemon Caper Chardonnay Cream Sauce or Marsala Wine Sauce with Sliced Mushrooms. Served with Wild Rice Pilaf.
- Hunter's Chicken** Fresh Chicken Breasts Sautéed in a Mediterranean Sauce with Green Peppers, Mushrooms, Artichoke Hearts, Black Olives and Diced Tomatoes. Served with Rice Pilaf
- Stuffed Pork Tenderloin** Pork Tenderloin Stuffed with Baby Spinach, Mushrooms, Onions and Sun-Dried Tomatoes. Served with a Red Wine Sauce. Accompanied by Herb Roasted Baby Red Potatoes and Orange Almond Glazed Carrots.
- Brown Ale Chicken** Grilled Pepper Crusted Chicken, Deglazed with a Brown Ale Stout Beer Topped with Sautéed Wild Mushrooms Over Roasted Garlic and Chive Chipotle Mashed Potatoes. Garnished with Fried Shoestring Onions.

Chicken Caprice	Sautéed Chicken Breast with Garlic, Mushrooms, Sundried Tomatoes and Artichoke Hearts. Deglazed with White Wine and Topped with Sauce Béarnaise. Served over Country Risotto.
London Broil	Marinated Flank Steak Grilled and Served with a Whiskey Peppercorn Sauce, Herb Roasted Baby Red Potatoes and Green Bean Amandine.
Grilled Polynesian Salmon	A Fresh Wild Salmon Filet Marinated in Maple Syrup and Fresh Horseradish then Grilled. Served with Calypso Rice Pilaf.
Prime Rib	Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Sour Cream Sauce, Garlic Mashed Potatoes and Green Bean Amandine.

Down Home Cooking

All Hot Buffets Include:

- French Garden Salad Accompanied by Dinner Rolls and Butter
- Your Choice of House Vinaigrette, Fat Free Raspberry Vinaigrette, Balsamic Vinaigrette, Honey-Lime Vinaigrette, Creamy Ranch, Bleu Cheese, Lemon Poppyseed or Caesar Dressing on the Side
 - Serving Equipment, Paper, Plastic and Serving Utensils.
 - These Buffets DO NOT Include Dessert.

Ten Person Minimum Order, Please

Additional Charges Apply to All Split Buffet Orders

Yankee Pot Roast	Tender Beef with Onions, Celery, Carrots, Red Potatoes and Peas in a Rich Beef Gravy. Served with Buttered Egg Noodles.
Spaghetti & Meatballs	Our Homemade Sauce with Meatballs, Basil, Garlic, Burgundy Wine and Fresh Herbs with Garlic Bread.
Stuffed Peppers	Roasted Green Bell Peppers Filled with Ground Beef, Celery, Onions and White Rice Served with Fluffy Mashed Potatoes.
Beef Stroganoff	Sirloin with Onions, Mushrooms and Garlic in a Rich Sauce. Served with Buttered Egg Noodles.

Hot Buffet Bars

All Hot Buffet Bars Include:

- French Garden Salad Accompanied by Dinner Rolls And Butter
- Your Choice of House Vinaigrette, Fat Free Raspberry Vinaigrette, Creamy Ranch, Bleu Cheese, Caesar, Balsamic Vinaigrette, Honey-Lime Vinaigrette or Poppyseed Dressing on the Side
 - A Delicious Pour la France! Dessert Du Jour
- Serving Equipment, Paper, Plastic and Serving Utensils

Ten Person Minimum Order, Please

Additional Charges Apply to All Split Buffet Orders

Buffet De Mexique	Fajita Chicken and Slow Roasted Pulled Beef Served with Spanish Rice, Refried Beans, Warm Flour Tortillas and Crisp Tostada Shells. Includes Shredded Lettuce, Cheddar Cheese, Salsa and Sour Cream. *Add Guacamole and Tortilla Chips
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(This Buffet Does Not Include Garden Salad or Dinner Rolls)

Laredo BBQ

Slow Roasted Shredded BBQ Beef, Shredded Pork or BBQ Chicken (Your Choice of 2) with Grilled Vegetables, Bourbon BBQ Baked Beans and Cornbread Muffins with Butter. Includes Coleslaw and Kaiser Rolls
(This Buffet Does Not Include Garden Salad or Dinner Rolls)

Pasta Bar

Our Hot Buttered Rigatoni and Fettuccini Pasta. Served with Garlic Cheese Bread Instead of our Dinner Rolls.

Please Choose Two of the Following Sauces:

- Bolognese (Hearty Meat Sauce)
- 3 Cheese Alfredo
- Roasted Red Pepper Cream Sauce
- *Add Homemade Italian Meatballs.
- Vegetarian Marinara
- Chicken Pesto Cream

South of the Border

Seasoned Premium Ground Beef, Fajita Chicken, Fish Tacos with Yogurt Lime Sauce or Grilled Vegetables (Your Choice of 2). Served with Crisp Taco Shells, Flour Tortillas, Refried Beans, Spanish Rice, Peppers & Onions, Shredded Lettuce, Sour Cream, Cheddar Cheese & Salsa.

*Add Guacamole and Tortilla Chips
(Fish Tacos Served in Corn Tortillas)
(This Buffet Does Not Include Garden Salad or Dinner Rolls)

Hot Sandwich Buffet

Select Two of the Following Sandwiches:

Homemade Italian Meatballs - Italian Meatballs with Marinara Sauce, Sautéed Red & Green Peppers and Mozzarella Cheese. Served with Fresh Baguette.

French Dip - Tender Lean Roast Beef and Sautéed Onions. Served with Sliced Provolone Cheese on a French Baguette. Au Jus on the Side.

Pulled Pork BBQ - Tender Shredded Pork in our Homemade BBQ Sauce Served with Kaiser Rolls.

Italian Beef - Tender Lean and Spiced Just Right. Served in its own natural gravy with Baked Italian Bread.

Served with Two Side Items: Your Choice of Dijon Potato Salad, Greek Orzo Salad, Fresh Fruit Salad or Asian Slaw.
(This Buffet Does Not Include Garden Salad or Dinner Rolls)

Southern Comfort-

Select 2 of the Following:

- Southern Fried Chicken
- Chicken Fried Steak with Country Gravy
- Pan Fried Smothered Southern Pork Chops
- Southern Fried Catfish

Served with Two Side Items: Your Choice of Mashed Potatoes with Country Gravy, Macaroni & Cheese, Country Green Beans or Black Eyed Peas. Scratch Biscuits are Included.

Hot Hors D'oeuvres

30 Person Minimum on Each Menu Item, Please
For More Options Please ask for Entire Appetizer Menu

Asian Dumplings	Slow Roasted Vietnamese Pork or Marinated Ginger Chicken Stuffed Inside Homemade Dumplings. Accompanied by Sauce with Roasted Sesame, Scallions and Fresh Ginger. (2 per person)
Boursin Stuffed Mushrooms	Large Button Mushrooms Stuffed with Boursin Cheese. Baked and Topped with Breadcrumbs and Fresh Parmesan Cheese. (2 per person)
Mini Chicken Cordon Bleu	Succulent Minis Stuffed with Swiss Cheese and Top Grade Canadian Bacon. (2 per person)
Chicken Satè	Slices of Tender Chicken Breast Marinated in Exotic Herbs & Oils. Skewered, Flame Grilled and Served with Spicy Peanut Sauce. (2 per person)
Bison Bites	Buffalo and Ground Chuck Meatballs. Hearty Aromatic Flavors in a Chianti Classico Sauce. (2 per person)
New Potato Tartlet	Baby New Potatoes Stuffed with Cheddar and Parmesan Cheese, Sour Cream, Bacon Bits. Seasoned, then Baked to a Golden Brown. Vegetable Option Available. (2 per person)
Baked Brie en Croute	The Classic Wheel of French Brie Baked in Puff Pastry. Served with Specialty Crackers and Baguettes. (2 oz. per person)
Maui Coconut Shrimp	Jumbo Shrimp Breaded in Sweet Coconut and Lightly Deep-Fried until Golden Brown. Served with Sweet and Sour Sauce on the Side. (2 pieces per person)
Mini Chimichanga	Choice Cuts of Shredded Beef or Chicken Combined with Monterey Jack and Cheddar Cheeses with Chilies Stuffed in a Flour Tortilla. Accompanied by Sour Cream and Salsa Fresca. (1 per person)
Singapore Beef Skewers	Tender Sirloin Marinated in Honey, Soy, Fresh Ginger and Lemongrass Broiled and then Glazed to Perfection. (2 per person)
Ravioli Bites	Stuffed with Romano Cheese and Dipped in Parmesan Cheese and Bread Crumbs Deep Fried until Golden Brown. Served with Zesty Marinara Sauce. (2 per person)
Hot Dessert Bites	Rich Bananas Foster Squares and Double Chocolate Fudge Brownies Lightly Battered and Served Warm with Velvety Chocolate Sauce, Caramel and Marshmallow Toppings. (3 pieces per person)

Cold Hors D'oeuvres

30 Person Minimum on Each Menu Item, Please
For More Options Please ask for Entire Appetizer Menu

Caribbean Shrimp	Shrimp Seasoned with Honey, Black Pepper and Jamaican Spices. Served Chilled with Our Homemade Spicy Cocktail Sauce. (3 pieces per person)
Vietnamese Pork Spring Rolls	Tender Pulled Pork with Bean Sprouts, Peppers, Romaine Hearts and Cilantro. Served with a Spiced Ginger Sauce. (1 per person)
Beef Rollups	Tender Beef Stuffed with Boursin Cheese and Fresh Watercress. Served with our Spectacular Horseradish Sour Cream Sauce. This will please even

the picky palate. (1 per person)

Thai Poached Chicken Spring Rolls	With Carrots, Red Peppers, Green Peppers, Romaine Lettuce, Alfalfa Sprouts Presented in a Spring Roll Wrapper. Served with Chili Sauce. (1 per person)
Cheese-From-Around-the-World	A Beautiful Selection of International Cheeses. Served with Specialty Crackers. (3 oz. per person)
Italian Bruschetta	Baguette Crostini Brushed with Extra Virgin Olive Oil and Served with These Three Spreads; Marinated Tomatoes, Olive Tapenade and Basil Pesto. (1 per person)
Garden Vegetables	The Freshest Colorful Garden Vegetables Sliced and Served with our Tangy Ranch for Dipping. (4 oz. per person)
Pour la France! Pinwheels	Velvety Cream Cheese with Sun Dried Tomatoes & Kalamata Olives Rolled in a Tomato Basil Tortilla, Chilled & Sliced in Pinwheels. Served with a Lemon Tomato Salsa. (2 pieces per person)
Grand Marnier Fruit Kabobs	Colorful Bites of Fresh Fruit Drizzled with Orange Liqueur and Skewered. (1 skewer per person)
Antipasto Display	A Stunning Presentation of Fresh Vegetables, Aged Italian Meats, Marinated Mushroom Caps, Olives, Cherry Peppers, Pepperoncini, Roasted Red Peppers, Artichoke Hearts and Cheese Wedges. (5 oz. per person)
Petite Sandwiches	Mini Sandwiches - Some Vegetarian and Some Packed with the Finest Cuts of Juicy Turkey, Lean Ham, Rare Roast Beef with Swiss and Sharp Cheddar Cheeses. All Served on a Selection of Fresh Baked Assorted Cocktail Rolls. Included are Crisp Lettuce, Tomato and Dijonnaise. (2 sandwiches per person)
Creamy Guacamole	Ripe Avocados Blended with Onion, Cilantro, Fresh Jalapenos and Lemon Juice. Served with Homemade Tortilla Chips. (3 oz per person)
Mini Pastries	A Delicious Assortment of our Famous Pour la France! Petit Fours and Mini Pastries. (2 pieces per person)

Internet Ordering

We are your "on-time, on-line" caterer!

See our menus, monthly specials and on-line order forms at:

www.plfcatering.com

General Information

- ➔ This menu is effective June 1, 2009. This Menu Supercedes All Other Menus!
- ➔ A **\$95.00 minimum food order** for A la Carte service is requested for delivery.
- ➔ A **\$500.00 minimum food order** is requested for Saturday & Sunday delivery service.
Place your order by phone or fax (fax forms provided upon request) or
Online at **WWW.PLFCATERING.COM**
- ➔ Delivery charges are based on your zip code. Please ask when placing your order.
 - ➔ A **24-hour notice** requested for all cancellations.

- ➔ All buffet pick-ups are between 1:30pm and 4:00pm. Please let us know when we arrive if any of our equipment has been moved to another location.
- If you don't see what you are looking for let us know and our creative kitchen team will be happy to give you more flavorful options.

Other Services Available

- ➔ Pour La France! Catering Provides Menu Consultation and Event Planning Services.
- ➔ As One of Denver's Premier Full-Service Caterers, We Have Expertise in all Areas of Catering. From Elegant Receptions and Sit-Down Dinners, to Company Picnics, Barbecues, and Holiday Parties.
 - ➔ Call us & we'll send our Complete Hors d'Oeuvres Menu for your Review.
 - ➔ Please Don't Hesitate to Call for Assistance with Your Upcoming Events.
Phone: 303-777-4773 / Fax: 303-777-4546