



ASPEN
POINTE.
Catering

CATERING SERVICES

Call Our Catering Sales Specialist At (719) 444-5239



GOOD MORNING BREAKFAST

ASPENPOINTE.ORG/catering • (719) 444-5239



Executive Breakfast

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries and Muffins
Assorted Yogurts with Granola
Orange Juice
\$7.95 per person (15 person minimum)

EXECUTIVE BREAKFAST

Scrambled Eggs with Cheese and Herbs
Breakfast Potatoes, Bacon and Sausage
Orange Juice
\$8.95 per person (15 person minimum)

ASPENPOINTE BREAKFAST

Scrambled Eggs with Cheese and Herbs
Breakfast Potatoes, Biscuits and Gravy
Bacon and Sausage, Assorted Breakfast Muffins
Orange Juice
\$9.95 per person (15 person minimum)

MILE HIGH FRITTATA BREAKFAST

Bacon, Sausage and Cheese or Veggie and Cheese Frittata
Breakfast Potatoes, Assorted Breakfast Muffins
Orange Juice
\$9.95 per person (15 person minimum)

ADD-ONS

Fruit
\$2 per person
Biscuits and Gravy
\$2 per person
Egg Whites
\$1 per person

BREAKFAST ADDITIONS

Assorted Breakfast Muffins

\$11.95 per dozen

Assorted Mini Breakfast Pastries

\$12.95 per dozen

Assorted Bagels with Cream Cheese

\$12.95 per 1/2 dozen

\$23.95 per dozen

Add flavored cream cheese for \$5 per 8 oz
Choose from herb, fruit, honey or chipotle

Coffee, Tea or Hot Chocolate

\$1.29 per person



Assorted Mini Breakfast Pastries



Assorted Bagels with Cream Cheese

Prices are subjected to change. All orders include disposable plates, forks, knives and napkins. Compostable ware available upon request.

BUFFET INCLUDES

- Sliced Roast Beef
- Ham
- Turkey
- Swiss Cheese
- Cheddar Cheese
- Assorted Breads and Rolls
- Lettuce
- Sliced Tomatoes
- Pickles
- Onions
- Mustard
- Mayonnaise



Deli Buffet

CHOICE OF THREE ITEMS

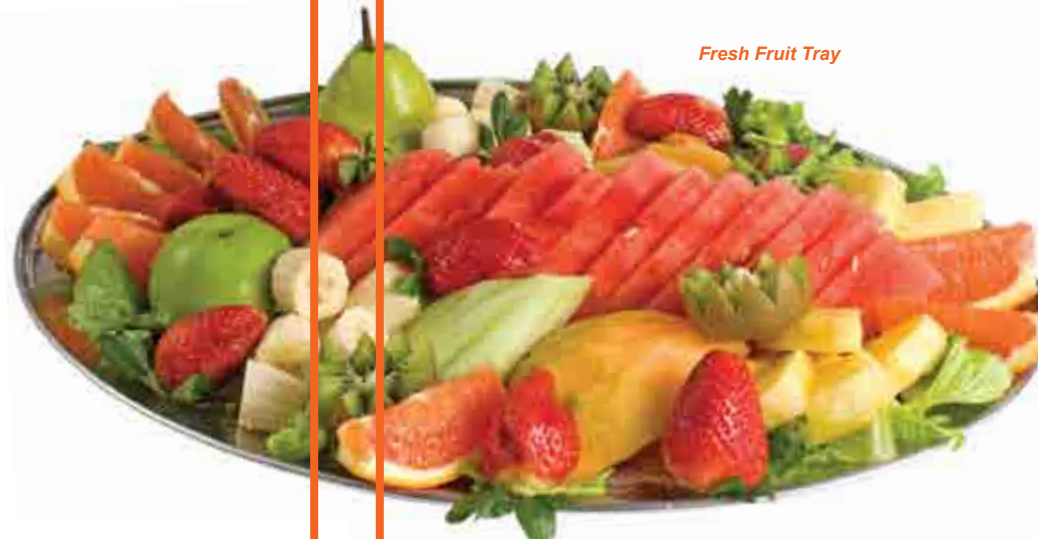
- Fresh Romaine Spring Mix Salad with Ranch and Balsamic Vinaigrette
- Four Bean Salad with Fresh Herbs, Julienned Onions and Apple Cider Vinaigrette
- Pasta Salad

- ASPENPOINTE'S Potato Salad
- Fresh-Baked Brownies and Assorted Cookies
- Lemonade or Iced Tea
- Sangria Punch (non-alcoholic)

15-74 servings
\$13.00 per person

75+ servings
\$11.00 per person

Additional Cold Item
\$1 per person



Fresh Fruit Tray

FRESH FRUIT TRAY
\$2.75 per person

**VEGGIE AND
DIP TRAY**
\$1.75 per person

IMPORTED AND DOMESTIC CHEESE AND CRACKER TRAY

\$3.25 per person

HUMMUS FLATBREAD AND OLIVES PLATTER

- Small (up to 20 people) \$50
- Medium (up to 40 people) \$96
- Large (up to 60 people) \$145

ANTIPASTO PLATTER

\$5.25 per person



*Antipasto
Platter*

SANDWICHES & SALADS

SANDWICHES

Choice of Meat

Black Forest Ham, Turkey Breast, Roast Beef, Salami

Choice of Cheese

Cheddar, Swiss, Provolone

Sandwiches Include

Lettuce, Tomato, Mayonnaise, Mustard
Cookie, Chips and Bottled Water or Canned Soda

15-40 servings

\$10 per person

41+ servings

\$8.50 per person

WRAPS

Gluten free wraps available for an additional \$1.00 per wrap

BLT Wrap

Applewood Bacon, Crisp Romaine Lettuce, Tomatoes, with a Garlic Aioli Spread in a Whole Wheat Tortilla Wrap

Thai Chicken Wrap

Sweet Chili Thai chicken, White Rice, Cilantro, Julienned Romaine and Bean Sprouts in a Spinach Wrap

Spicy Chicken Wrap

Grilled Chicken with Roasted Green Chilies, Roasted Red Pepper, Tomato, Pepperjack Cheese, and Chipotle Mayonnaise in a Jalapeño Wrap

Veggie Wrap

Grilled Marinated Vegetables, Herb Cream Cheese, Romaine Lettuce, Tomatoes, and Roasted Red Pepper, in a Spinach Wrap

Wraps Include

Cookie, Chips and Bottled
Water or Canned Soda

15-40 servings

\$12 per person

41+ servings

\$10.50 per person



Wraps



Chef Salad

SALADS

Fruit and Nut Salad

Fresh Romaine Spring Mix, Seasonal Fruit and Berries, Walnuts and Pecans, Feta Cheese Crumbles, served with a Yogurt Dressing
Add Chicken for \$1 per person

Chicken Caesar Salad

Grilled Chicken Breast served over Crisp Romaine Lettuce, Parmesan, Garlic Croutons and Tomatoes, Caesar Dressing on the side

Chef Salad

Sliced Turkey, Ham, Cheddar, Swiss Strips, Bacon, Tomatoes, Cucumbers, Hardboiled Egg and Fresh Romaine Spring Mix, Ranch or Balsamic Dressing

Salads Include

Cookie and Bottled Water or Canned Soda

15-40 servings

\$12 per person

41+ servings

\$10.50 per person

Prices are subjected to change. All orders include disposable plates, forks, knives and napkins. Compostable ware available upon request.

HORS D' OEUVRÉS

25 person minimum

Silver

- Fruit Tray
 - Veggie Tray with Dip
 - Mini Deli Sandwiches
 - Swedish Meatballs
 - Chicken Sate with a Peanut Sauce
 - Corn Chips with Pico De Gallo
 - Assorted Cookies
- \$15 per person

Gold

- Fruit Tray
 - Cheese with Dried Fruits and Nuts
 - BLT Crostini
 - Corn Chips with Black Bean Salsa
 - Bacon-Wrapped Cheese-Stuffed Jalapeños
 - Buffalo Wings
 - Bacon-Wrapped Dates
 - Mini Cheese Cakes
- \$25 per person

Platinum

- Fruit and Cheese Tray
 - Antipasto Platter
 - Beef Tenderloin with a Red Wine Demi-glace
 - Sautéed Scallops with a Lime Beurre Blanc
 - Shrimp Cocktail with a Cajun Remoulade
 - Bacon-Wrapped Dates
 - Crab Cakes with a Roasted Garlic Aioli
 - Bleu Cheese, Pecan, and Cranberry Philo Cups
 - Chocolate Napoleons
- \$50 per person



Bacon-Wrapped Dates

Bacon-Wrapped Dates
\$15 per dozen

Cheese-Stuffed Jalapenos
Wrapped in Bacon
\$25 per dozen

Cucumber Slice with Whipped
Herbed Cheese and Lox
\$30 per dozen

Chicken Curry Filo Cups
\$20 per dozen

Bleu Cheese, Walnut and
Cranberry Filo Cups
\$20 per dozen

Mini Quiche
\$15 per dozen

BLT Crostini
\$15 per dozen

Cuban Canapés
\$30 per dozen

Swedish Meatballs in Sauce
\$10 per dozen

Teriyaki-Glazed Chicken Skewers
\$20 per dozen

Sausage-Stuffed Mushrooms
\$20 per dozen

Southwest Chicken Egg Rolls
with Chipotle Dipping Sauce
\$20 per dozen

Veggie or Pork Pot Stickers
with Dipping Sauce
\$20 per dozen

Asian Veggie, Chicken or Pork
Egg Rolls with Dipping Sauce
\$15 per dozen

Buffalo Wings
Mild/Hot/BBQ
\$15 per dozen

Prices are subjected to change. All orders include disposable plates, forks, knives and napkins. Compostable ware available upon request.

CHOICE OF TWO ENTRÉES

Roasted Pork Loin with an Apple Cider Demi Glaze

Classic Italian Sausage and Beef Lasagna

Spinach and Veggie Lasagna

Slow-Roasted Sliced Beef in Au Jus

Asian-Style Chicken Teriyaki

Grilled Chicken Breast with Basil Leaves and Lemon Vinaigrette

Creamy Pasta Primavera with Herbed Chicken

Spaghetti and Meatballs in ASPENPOINTE'S Marinara

CHOICE OF THREE ACCOMPANIMENTS

Fresh Romaine Spring Mix Salad with Ranch and Balsamic Dressings

Five Bean Salad with Fresh Herbs, Julienned Onions and Apple Cider Vinaigrette

Roasted Rosemary and Herbed Baby Red Potatoes

Mama's Mashed Potatoes and Gravy

ASPENPOINTE'S Potato Salad

Rice Pilaf Trio

Chef's Mac n' Cheese

Fresh Roasted Seasonal Vegetables

Fresh-Baked Brownies and Assorted Cookies

Choice of Two Beverages: Lemonade, Iced Tea or Sangria Punch (non-alcoholic)

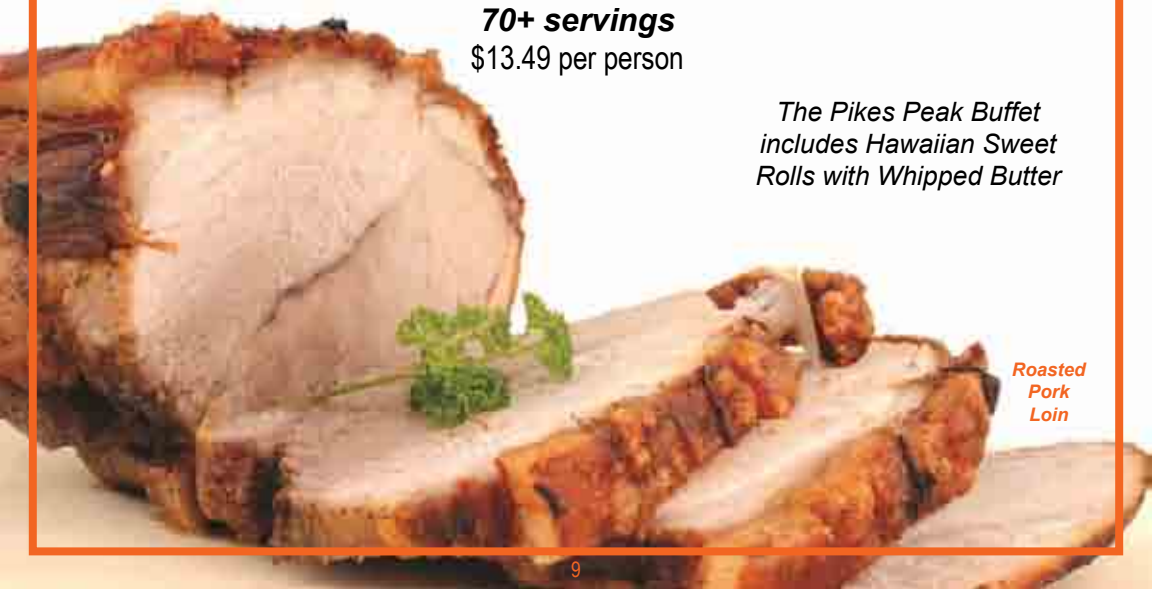
15-69 servings

\$15.49 per person

70+ servings

\$13.49 per person

*The Pikes Peak Buffet
includes Hawaiian Sweet
Rolls with Whipped Butter*



Roasted
Pork
Loin

SPECIAL ENTRÉE OPTIONS

Chicken Marsala

Chef's 12-Hour Pot Roast

Blackened Salmon with a Roasted Red Pepper Sauce

*Add \$2.00 per person from the above
options to replace an entrée choice*

Prime Rib

Steamship of Beef or Pork

Tenderloin

*Add \$10.00 per person from the above
options to replace an entrée choice*

*Special Entrée Options have a 50 serving minimum
Add carving station for \$100*



Chicken Marsala

SPECIAL ACCOMPANIMENT OPTIONS

Chef's Bacon Mac n' Cheese

Potatoes Au Gratin

Baked Mashed Sweet Potatoes

Fancy Dessert Bars or Posh Confections

*Add \$2.00 per person from the above
options to replace an accompaniment choice*



Baked Potato

BAKED POTATO BAR

Includes Sweet Rolls and Butter,
Cheddar, Sour Cream,
Bacon, Scallions
Fresh Romaine Spring Mix with
Ranch and Balsamic Dressing
Fresh-Baked Brownies and
Assorted Cookies
\$10.95 per person (15 person minimum)
Add Chile con Carne for \$2 per person

TACO BAR

Includes Soft and Hard Taco Shells, Seasoned Ground Beef, Refried Beans, Mexican Rice, Cheddar, Sour Cream, Lettuce, Tomatoes, Onions and Salsa
Fresh-Baked Brownies and Assorted Cookies
\$10.95 per person (15 person minimum)
Add Seasoned Shredded Chicken or Pork for \$2 per person
Add Guacamole for \$1.25 per person

FAJITA BAR

Includes Tortillas, Refried Beans, Mexican Rice, Cheddar, Sour Cream, Lettuce, Tomatoes, Chopped Cilantro, Fajita-Style Onions and Peppers, and Salsa
Fresh-Baked Brownies and Assorted Cookies
\$15.95 per person Chicken or Steak (15 person minimum)
\$18.95 per person Shrimp
\$16.95 per person Two-Meat Combo
Add Guacamole for \$1.25 per person

Steak Fajitas

BEVERAGES

Lemonade,
Iced Tea or
Sangria Punch
(non-alcoholic)
\$1.29 per person



SUMMER BBQ

Choice of Two Meats:

Slow-Cooked BBQ Beef Brisket
BBQ Pork Roast
BBQ Chicken Quarters
Andouille or Italian Sausage and Peppers
Add \$2 per person for BBQ Pork Ribs



BBQ Pork Ribs

Includes

Baked Beans
ASPENPOINTE'S Potato Salad
Corn on the Cob
Sweet Rolls and Butter
Fresh Romaine Spring Mix with Ranch and Balsamic Dressing
Fresh-Baked Brownies and Assorted Cookies

Choice of Two Beverages
Iced Tea, Lemonade, Sangria Punch (non-alcoholic) or Strawberry Lemonade
\$16.95 per person

CHOICE OF TWO ENTRÉES

- Beef or Chicken Teriyaki
- Thai Chicken Curry
- Pineapple Chicken
- Veggie Stir-fry
- Kalua Pork

INCLUDES

- Asian Salad with Sesame Dressing
- Fried Rice or Brown Rice
- Low Mein or Spicy Sesame Noodles
- Chef's Almond Cookies

\$16.95 per person
Add Shrimp for \$2 per person



Chicken, Veggie Stir-fry and Fried Rice

Prices are subjected to change. All orders include disposable plates, forks, knives and napkins. Compostable ware available upon request.



Specialty Chocolate Cake

CAKES

Flavor: Chocolate, Vanilla, Lemon, Spice, Red Velvet
Frosting: Chocolate or Vanilla Buttercream, German Chocolate, Whipped Cream

8" Round (12-14)	\$30
10" Round (16-18)	\$40
14" Round (20-24)	\$50
Full Sheet (60-80)	\$150
Half Sheet (30-40)	\$75
Fresh Seasonal Fruit Tart 10"	\$32
Specialty Cakes	\$4-\$8 per slice

Please inquire about special cake requests.



Fruit Tart

DESSERTS

ASPENPOINTE.ORG/catering
(719) 444-5239



Napoleons

DESSERTS

- Dark Chocolate-Covered Bacon \$18 per dozen
- Dark Chocolate-Dipped Strawberries \$18 per dozen
- French Pastries \$25 per dozen

Freshly Baked

- Assorted Cookies and/or Brownie Bars \$15 per dozen
- Assorted Chef's Muffins \$17 per dozen
- Large Cupcakes \$40 per dozen

Chocolate, Vanilla, Spice, Lemon, Red Velvet

Frosting: Chocolate or Vanilla Buttercream, German Chocolate or Whipped Cream

Please inquire about special dessert requests.



Custom
Dessert

BEVERAGES

- Coffee
- Decaf
- Hot Tea
- Hot Chocolate
- Iced Tea
- Lemonade
- Sangria Punch (non-alcoholic)
- Canned Soda
- \$1.29 per person

- Bottled Water
- \$1.00 per person

ADDITIONAL OFFERINGS



ASPENPOINTE'S catering services are ideal for business or private events. Our committed staff serve a wide variety of menu options made with the freshest and most flavorful ingredients. If you do not find what you're looking for here, we will be happy to custom design a menu to fit your needs, as well as your budget.

TRY ASPENPOINTE CATERING FOR YOUR NEXT...

- Wedding, Graduation, Barbecue, Reunion, Business
- Meeting, Company Picnic, Convention

ASK ABOUT THEMED CATERING



- Carnivale
- Fiesta
- Hollywood
- Ice Cream Social
- Luau
- Western



WE ALSO OFFER

- Party Rentals
- Table Linen and Coverings
- Buffet Equipment
- Flatware and Glassware
- China
- Servers

Prices are subjected to change. All orders include disposable plates, forks, knives and napkins. Compostable ware available upon request.

SUSTAINABILITY AND GREEN PRACTICES

- Each year 2,800 lbs. of produce is grown in ASPENPOINTE'S Community Garden and is distributed to our community and our café.
- We have nine aeroponic towers producing organic lettuce and herbs.
- We strive to offer clients and customers fresh whole foods that are grown, harvested, and produced locally in a sustainable manner whenever possible. We partner with suppliers to increase the availability of such foods.



CATALYST KITCHENS

Critical to its organizational plan, ASPENPOINTE is a Model Member of Catalyst Kitchens, a Seattle-based non-profit working to build and sustain communities rooted in social enterprise and food service-based training. ASPENPOINTE remains an independent agency implementing our own innovative programs but benefits from Catalyst Kitchens' ongoing oversight and accreditation, shared resources and benefits including sponsorships. ASPENPOINTE is one of 65 members across 29 states, Canada and the UK collectively providing training to over 8,777 individuals from 2011 to 2013 facing significant barriers to employment, while serving 8.7 million meals.



INTERNATIONALLY RECOGNIZED

ASPENPOINTE Catering was runner-up for the 2015 International Caterer of the Year - the top catering award in the world. We finished second behind a Johannesburg, South African company who catered for Prince Harry and Elton John at the March 2015 Catersource/ICA awards ceremony in Las Vegas.



ASPENPOINTE Social Enterprise

Investing in our Community

ASPENPOINTE'S Social Enterprise helps to solve social problems using business strategies. Providing innovative solutions to address the needs of our community's veterans, seniors, disabled and the disenfranchised populations.

Each year we touch the lives of thousands of individuals, creating opportunity and hope by providing training, education and employment opportunities.

By supporting **ASPENPOINTE** you are helping us build a stronger and healthier community.

VISIT US ON FACEBOOK
www.facebook.com/AspenPointeCatering