

# Culinary WAVE

Inspired by the Living Water

Jeff Elder: 720-365-5515

[www.culinarywave.com](http://www.culinarywave.com)

## Catering Menus

Thank you for choosing Culinary WAVE as your number one hospitality service. With Culinary WAVE you can expect fabulous food, outstanding service, beautiful presentation with exceptional attention to detail and very affordable pricing. We have our own banquet facilities, meeting rooms and dining room, offer all types of cuisine and cater all types of events in the Denver metro area and beyond. From barbecues to weddings, reunions to corporate meetings and events, formal to casual, we do it all-serving 10 to 10,000 guests. Our hot and cold buffets receive rave reviews. Try our delicious, freshly made box lunch sandwiches and salads for your next corporate meeting. Culinary WAVE also offers superb concessions with our fully self-contained mobile kitchen. No one can accommodate you like we can. Custom menus are available at affordable and reasonable prices. Call me personally anytime.

Thank you again for choosing Culinary WAVE.

Jeff Elder, 720-365-5515

## Table of Contents

### EYE OPENERS (BREAKFAST)

<i>Breakfast Buffets</i> .....	1
<i>Breakfast Sandwiches</i> .....	3
<i>Breakfast Add-Ons &amp; Beverages</i> .....	4

### BOXED LUNCHESES

<i>Deli Sandwiches and Heroes</i> .....	5
<i>Croissants, WAVE Wraps, Vegetarian</i> .....	6
<i>Salads</i> .....	7

### HOT BUFFETS

<i>God Bless America</i> .....	8
<i>God's Beautiful Southwest</i> .....	11
<i>New York, Italian Style</i> .....	13
<i>What a Wonderful World</i> .....	14
<i>God's Green Earth (Vegetarian Options)</i> .....	15
<i>Of Land and Sea (Combination Options)</i> .....	16

### BOUNTIFUL BARBECUES

### HORS D'OEUVRES

<i>Seafood</i> .....	25
<i>Beef, Pork, &amp; Poultry</i> .....	26
<i>Vegetarian</i> .....	28

<i>HIGH TEA</i> .....	30
-----------------------	----

<i>DESSERTS</i> .....	31
-----------------------	----

<i>ALA CARTE</i> .....	34
------------------------	----

<i>RENTALS AVAILABLE</i> .....	36
--------------------------------	----

<i>TERMS &amp; POLICIES</i> .....	38
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## **Eye Openers**

*Minimum Order of 10 Persons*

- Let's Break Bread** **\$3.75**  
*Oven-fresh pastries: An assortment of fresh breakfast breads, donuts, coffee cake, tea breads, filled turnovers, almond crusted croissants, cinnamon rolls, scones, bagels, fruit Danish, muffins with cream cheese, butter, jellies & jams.*
- Oven-Fresh Pastries & The Fresh Fruit of Life** **\$6.75**  
*An array of our fresh bakery items and seasonal sliced fresh fruit and berries.*
- Continental Executive Feature** **\$7.95**  
*Assorted oven-fresh pastries, fresh fruit of life, fresh-brewed coffee and assorted hot teas & juices.*
- Parfaits & Pastries** **\$6.50**  
*Yogurt granola parfaits with seasonal berries, plus oven-fresh pastries.*
- Breakfast Power Pack** **\$6.75**  
*Start the day right with our breakfast box including a yogurt granola parfait with seasonal berries, two mini muffins, butter and a bottle of juice.*
- Land of Milk & Honey** **\$6.75**  
*Health-conscious choices: whole grain breads & muffins, fruit yogurt, whole fruit.*
- Aidan The Muffin Man Breakfast** **\$5.50**  
*An assortment of jumbo gourmet muffins, assorted juice & coffee.*
- Real Men (and Women) Eat Quiche** **\$6.95**  
*Fresh baked individual quiche muffins plus fresh fruit of life. Choose from the following ingredients for your order: meats: ham, bacon, sausage, ground beef; cheeses: Swiss, cheddar, Monterey jack, mozzarella; veggies: assorted bell peppers, mushrooms, jalapeños, onions, tomatoes, broccoli, spinach, zucchini.*
- 3 Wise Men Breakfast** **\$6.75**  
*3-cheese omelet, fresh fruit of life display, oven-fresh pastries.*
- Country Scramble** **\$6.75**  
*Fresh eggs scrambled & folded with honey ham, onions, red peppers and cheddar cheese, served with grilled potatoes and grilled onions, plus oven-fresh pastries.*
- Down Home Breakfast** **\$7.95**  
*Fresh eggs scrambled with cheese served with home grilled potatoes & onions, 2 sausage links and 2 bacon strips, with the fresh fruit of life.*

**Egg Strata** **\$7.25**  
*Fresh egg strata with cheese, served with home grilled potatoes & onions, 2 sausage links and 2 bacon strips and the fresh fruit of life.*

**Steak & Eggs** **\$7.95**  
*5 oz. steak grilled to perfection, topped with hollandaise sauce. Served with home grilled potatoes & onions, scrambled eggs & cheese and oven-fresh pastries.*

**Chimayo Breakfast Burrito** **\$4.75**  
*Fresh eggs scrambled and folded with spicy sausage, potatoes, green chiles, & cheddar cheese all wrapped in a 12" flour tortilla. Smothered with pork green chili & cheese, \$5.75. Add sides of salsa rojo or verde, \$.75.*

**Country Breakfast Burrito** **\$4.75**  
*Fresh eggs scrambled and folded with bacon, sausage, potatoes all wrapped in a fresh 12" flour tortilla. Smothered with pork green chili & cheese, \$5.75. Add sides of salsa rojo or verde, \$.75.*

**Mean Green Vegetarian Breakfast Burrito** **\$4.75**  
*Fresh eggs scrambled and folded with green chiles, potatoes, fresh bell peppers, onions and cheddar cheese all wrapped in a fresh 12" flour tortilla. Add sides of salsa rojo or verde, \$.75.*

**Build Your Own Breakfast Burrito Bar** **\$5.50**  
*Flour tortillas, fluffy scrambled eggs, potatoes, sausage, bacon, shredded cheese, bell peppers, green chiles and onions. Served with house-made pork green chili, salsa rojo & salsa verde.*

**Build Your Own Waffle Bar with the Works** **\$9.50**  
*Fresh-made waffles served with warm maple syrup, whipped butter, strawberries, fruit sauce & whipped cream. Served with home grilled potatoes & onions, 2 sausage links and 2 bacon strips and the fresh fruit of life.*

**Louisiana Style** **\$6.25**  
*Bread pudding with vanilla crème anglaise and brandied berry sauce. Served with our fresh fruit of life display.*

**Southern Peach Blintzes** **\$6.95**  
*Crêpes filled with ricotta, currants and orange zest, topped with southern peach glaze. Served with our fresh fruit of life display.*

**Blueberry Pancakes & The Fresh Fruit of Life** **\$6.50**  
*Buttermilk pancakes folded with blueberries and served with fruit topping and maple syrup. Accompanied by our fresh fruit of life display.*

## ***On the Go Breakfast Sandwiches***

*All breakfast sandwiches served with grilled potatoes & onions*

<b><i>Panini, Ham, Cheddar &amp; Egg</i></b>	<b>\$4.95</b>
<i>Honey ham, fresh egg, cheddar cheese on rustic sourdough</i>	
<b><i>Bagel, Ham, Egg &amp; Cheddar</i></b>	<b>\$4.95</b>
<i>Honey ham, fresh egg, cheddar cheese on fresh warm bagel</i>	
<b><i>Jumbo Croissant, Bacon, Egg &amp; Cheese</i></b>	<b>\$4.95</b>
<i>Buttery croissant with grilled bacon, cheddar cheese and fluffy eggs</i>	
<b><i>For the Vegetarians</i></b>	<b>\$4.25</b>
<i>Any sandwich without meat</i>	

## ***Breakfast Add-Ons***

<i>Whole Fruit</i>	<i>\$1.25</i>
<i>Fresh Fruit of Life Display</i>	<i>\$2.95</i>
<i>Oven-Fresh Pastries</i>	<i>\$2.50</i>
<i>Fat-Free Yogurt</i>	<i>\$1.50</i>
<i>Side of 2 Bacon Strips</i>	<i>\$1.50</i>
<i>Side of 2 Sausage Links</i>	<i>\$1.50</i>
<i>Pork Green Chili, Quart</i>	<i>\$6.25</i>
<i>Rojo or Verde Salsa</i>	<i>\$ .75</i>
<i>Biscuits &amp; Country Gravy</i>	<i>\$2.00</i>
<i>Bagel with Cream Cheese</i>	<i>\$1.80</i>
<i>Grilled Potatoes &amp; Onions</i>	<i>\$2.00</i>
<i>French Toast</i>	<i>\$1.30</i>
<i>Waffles</i>	<i>\$1.95</i>
<i>Pancakes</i>	<i>\$1.50</i>
<i>Cold Cereal &amp; Milk</i>	<i>\$2.95</i>
<i>Milk, Pint</i>	<i>\$1.50</i>
<i>Scrambled Eggs &amp; Cheddar</i>	<i>\$3.25</i>

## ***Beverages***

<i>Colombian Coffee, 12 oz. per person</i>	<i>\$1.25</i>
<i>Bottled Juices</i>	<i>\$1.60</i>
<i>Bottled Water</i>	<i>\$1.25</i>
<i>Bottled Iced Tea</i>	<i>\$1.60</i>
<i>Bottled Lemonade</i>	<i>\$1.60</i>
<i>Energy Drinks</i>	<i>\$2.75</i>
<i>Powerade/Gatorade</i>	<i>\$2.75</i>
<i>Assorted Sodas</i>	
<i>12 oz. cans</i>	<i>\$1.00</i>
<i>20 oz. bottles</i>	<i>\$1.50</i>
<i>Hot Cider</i>	<i>\$1.25</i>
<i>Herbal Teas</i>	<i>\$1.25</i>
<i>Hot Chocolate</i>	<i>\$1.25</i>
<i>One gallon = Fifteen 8.5oz servings or Ten 12 oz. servings</i>	
<i>Punch, Gallon</i>	<i>\$12.00</i>
<i>Iced Tea, Gallon</i>	<i>\$12.00</i>
<i>Lemonade, Gallon</i>	<i>\$12.00</i>
<i>Juice, Gallon:</i>	
<i>Orange, Cranberry, Apple</i>	<i>\$12.00</i>

## ***Lunch/Dinner Add-Ons***

<i>House-Made Soup</i>	<i>\$2.95</i>
<i>Chef's Select Salad</i>	<i>\$1.50</i>
<i>House-Made Potato or Tortilla Chips</i>	<i>\$1.95</i>
<i>House-Made Potato Chips &amp; Dip</i>	<i>\$2.95</i>
<i>Fresh-Made Guacamole</i>	<i>Market Price</i>

## **Boxed Lunches**

*All boxed lunch sandwiches served with fruit, chips & dessert  
Minimum order 10 boxes*

## **Deli Sandwiches**

**\$7.95 per person**

*Roast Beef with Provolone Cheese on a deli roll*

*Roast Turkey with Swiss Cheese on a deli roll*

*Honey Baked Ham with Cheddar Cheese on a deli roll*

*Tuna Salad on a deli roll*

*Mesquite Chicken Salad on a deli roll*

## **Deli Sandwich Meal Deal**

**\$6.25 per person**

*Any deli sandwich above with chips & 12 oz. soda (no fruit or dessert)*

## **Hero Sandwiches**

**\$8.95 per person**

*Italian Hero: salami, ham, pepperoni, provolone cheese, lettuce, tomato on a hoagie roll*

*Mesquite Grilled Chicken Breast Hero with Swiss cheese, fresh peppers, lettuce, tomato on a hoagie roll*

*Roast Turkey, Swiss Cheese, Bacon Club Hero, with lettuce and tomato on a hoagie roll*

*Roast Beef & Provolone Hero with lettuce, tomato on a hoagie roll*

*Honey Baked Ham & Roast Turkey & Bacon Swiss Club Hero with lettuce, tomato on a hoagie roll*

*Blackened Chicken Caesar Hero: chicken breast seared with Cajun seasonings with fresh romaine lettuce, Caesar dressing, parmesan cheese on a hoagie roll*

***Croissants***  
***\$7.95 per person***

***Roast Turkey & Swiss Cheese on a buttery croissant***  
***Roast Beef & Provolone on a buttery croissant***  
***Honey Ham & Cheddar on a buttery croissant***  
***Tuna Salad with lettuce & tomato on a buttery croissant***  
***Mesquite Chicken Salad with lettuce & tomato on a buttery croissant***

***WAVE Wraps***  
***\$8.95 per person***

***Beefeater on Jalapeno Cheddar Wrap: thin sliced roast beef with tomatoes, assorted bell peppers, lettuce, cheddar cheese, with blue cheese spread***

***Smoked Turkey Wrap on a Multi-Grain Wrap with lettuce, tomato and herb cream cheese***

***Chicken Caesar Wrap on a Spinach Wrap with grilled mesquite chicken, romaine lettuce, parmesan cheese, herb spread and Caesar dressing***

***Blackened Chicken Wrap on a Tomato Basil Wrap with chili lime spread, fresh assorted bell peppers, lettuce and tomato***

***Vegetarian Sandwich Selections***  
***\$7.95 per person***

***Veggie Wrap on Tomato Basil Wrap with boursin cheese, lettuce, tomato, cucumbers and assorted bell peppers***

***3-Cheese Deli Roll, sliced provolone, cheddar and Swiss, lettuce, tomato, onion***

***Veggie Hero: lettuce, tomato, assorted peppers, cucumber, cheddar and boursin cheese on a hoagie roll***

***BOCA Patty on a deli roll with cheddar cheese, lettuce, tomato and cucumbers***

## **Boxed Luncheon Salads**

*Each salad is with chips, dessert, dressing & appropriate utensils*

**\$8.95 per person**

***Chef Salad:*** julienne of roast turkey, honey baked ham, Swiss and cheddar cheeses, over fresh greens with cucumber and tomato, croutons and ranch dressing

***Italian Chef Salad:*** julienne of honey ham, pepperoni, salami, provolone cheese, tomatoes, pepperoncini, croutons, olives, over fresh greens with Italian dressing

***Mesquite Grilled Chicken Breast*** on fresh greens with bell peppers, tomatoes, cucumbers and croutons with honey mustard dressing

***Blackened Chicken Caesar Salad:*** chicken breast pan seared with Cajun seasoning, sliced atop fresh romaine with parmesan cheese, croutons and Caesar dressing

***Veggie Explosion:*** an array of fresh veggies, broccoli, cucumber, cauliflower, carrots, tomatoes, assorted bell peppers, cheddar cheese, croutons on fresh greens, served with ranch dressing

***Tuna Salad & Salad:*** two scoops of fresh tuna salad atop fresh greens with fresh veggies and croutons

***Mesquite Chicken Salad:*** two scoops of fresh mesquite chicken breast salad on fresh greens with fresh veggies and croutons

***Asian Shrimp Rice Noodle Salad:*** grilled seasoned shrimp tossed with rice noodles, fresh vegetables, spicy rice wine dressing

## **Hot Buffets**

*Minimum Order 10 persons*

### **God Bless America**

#### **Loaded Baked Potato Buffet**

**\$8.95**

*Large seasoned russet baked potatoes, served with plenty of Angus red chili and a bountiful array of toppings including cheddar cheese, real sour cream, whipped butter, fresh chopped bacon and green onions and a chef's salad selection.*

#### **Honey Chipotle Barbecue**

**\$10.95**

*Sliced slow-roasted beef brisket and smoky mesquite grilled chicken basted with our house-made honey chipotle barbecue sauce. Served with sliced hoagie rolls to make awesome sandwiches. Accompanied by herb Dijon potato salad and a chef's salad selection.*

#### **Country Style Pork Chops**

**\$11.95**

*Our country-style thick cut pork is seasoned and seared, then slow-roasted in natural pork gravy with sage, mushrooms and vidalia onions. Served with parsley buttered potatoes, sweet corn, bread & butter and a chef's salad selection.*

#### **Game Day Home Run**

**\$8.95**

*Fresh angus cheeseburgers and fresh grilled jumbo hot dogs served with all the fixin's: lettuce, tomatoes, pickles, onions, Dijon mustard, yellow mustard, mayo, ketchup, relish and fresh buns. Includes potato chips and dip, watermelon slices & caramel corn with nuts.*

#### **Kentucky Style Fried Chicken**

**\$8.95**

*Chicken marinated in our own chipotle ranch dressing then rolled in seasoned breading, cooked golden brown and juicy. Served with chive whipped potatoes, sweet cornbread & butter, and a chef's salad selection.*

#### **Louisiana Fête**

**\$11.95**

***Jambalaya and Creole Chicken:** Jambalaya made from chicken, Cajun sausage and shrimp, fresh peppers, tomatoes and Cajun seasonings. Second entree of Creole chicken served with Cajun rice, bread & butter and a chef's salad selection.*

#### **Roast Pork Loin**

**\$11.95**

*Center cut prime pork loin seared with garlic and herbs then slow-roasted with carrots, onions and potatoes, served in natural pan gravy. Served with bread & butter and a chef's salad selection.*

#### **Meat Loaf**

**\$7.95**

*Meat loaf with home-style gravy and mashed potatoes, fresh vegetable, rolls & butter and a chef's salad selection*

- Honey Roast Turkey** **\$9.95**  
*Served with turkey gravy, mashed potatoes, fresh vegetable, rolls & butter and a chef's salad selection.*
- Chicken Fried Chicken or Chicken Fried Steak** **\$9.95**  
*Served with mashed potatoes, country gravy, fresh vegetable, rolls & butter and a chef's salad selection.*
- London Broil with Port Shallot Demi-Sauce** **\$12.95**  
*Tender marinated steak grilled to perfection, sliced and laden with port demi-sauce. Served with roasted red potatoes with caramelized onions, fresh vegetable, rolls & butter and a chef's salad selection.*
- Balsamic Herb Roasted Chicken** **\$8.95**  
*Marinated whole chicken pieces baked to golden brown. Served with garlic parsley buttered potatoes & fresh vegetable, rolls & butter and a chef's salad selection.*
- Mesquite Chicken Breast au Naturel Jus** **\$10.95**  
*Boneless skinless chicken breast marinated and grilled over mesquite chips, served with mushroom brown rice and fresh vegetable, rolls & butter and a chef's salad selection.*
- Lemon Tarragon Salmon** **\$14.95**  
*Seared Atlantic salmon drizzled with lemon tarragon cream accompanied by rice pilaf, fresh vegetable, rolls & butter and a chef's salad selection.*
- Lemon Pepper Catfish** **\$11.95**  
*Fresh southern catfish dredged in lemon pepper seasonings and pan seared, served with Creole rice, fresh vegetable, rolls & butter and a chef's salad selection.*
- Slow Roasted Herb Crusted Pork Loin** **\$11.95**  
*Topped with a brandy peppercorn sauce, served with potatoes Diane, fresh vegetable, rolls & butter and a chef's salad selection.*
- Beef Wellington** **\$14.95**  
*Tender filet of beef grilled with mushrooms and onions, wrapped in puff pastry and baked golden brown. Served with a red wine demi-glace, roasted herb Yukon gold potatoes, fresh vegetable, rolls & butter and a chef's salad selection.*
- Beef Pot Pie or Chicken Pot Pie** **\$10.95**  
*Tender diced chicken or sirloin and fresh veggies simmered with homemade gravy and potatoes in a flaky crust, chef's salad selection*

<b>Deli Buffet</b>	<b>\$8.95</b>
<i>Assorted deli meats (turkey, ham, roast beef, Italian meats), sliced cheeses, lettuce, tomato, onion, pickles, condiments, assorted breads, two chef's salad selections and dessert</i>	
<b>Crab and Shrimp Stuffed Chicken</b>	<b>\$12.95</b>
<i>Sautéed crab &amp; shrimp blended with 3 cheeses, green onions, peppers &amp; seasonings. Baked to golden perfection and served with saffron white wine cream sauce, rice pilaf, fresh vegetable, rolls &amp; butter and a chef's salad selection.</i>	
<b>Mediterranean Chicken</b>	<b>\$11.95</b>
<i>Chicken breast stuffed with 3 cheeses, peppers, onions, capers, artichokes, prosciutto ham and salami. Baked golden brown and served with red wine mushroom sauce, chive mashed potatoes, fresh vegetable, rolls &amp; butter and a chef's salad selection.</i>	
<b>Tuscan Chicken</b>	<b>\$12.95</b>
<i>Grilled breast of chicken topped with a sauté of red onion, tomato, caper, artichoke, fresh garlic and oregano, tossed in chardonnay wine and served with rice pilaf, fresh vegetable, rolls &amp; butter and a chef's salad selection.</i>	
<b>Chicken Florentine</b>	<b>\$12.95</b>
<i>Pan seared breast of chicken in a rich and creamy spinach Alfredo served with fettuccine pasta, fresh vegetable, rolls &amp; butter and a chef's salad selection.</i>	
<b>Steak Diane</b>	<b>\$13.95</b>
<i>Grilled sirloin steak in a rich velvet sauce of brandy green peppercorns, fresh cream, Dijon mustard demi-glace served with roasted potatoes, fresh vegetable, rolls &amp; butter and a chef's salad selection.</i>	
<b>Beef Shish Kabobs and Chicken Shish Kabobs with Saffron Rice</b>	<b>\$12.50</b>
<i>Generous sirloin or chicken cubes seasoned and skewered with peppers, onions, tomatoes and mushrooms. Grilled to perfection with natural pan jus and served with saffron rice, rolls &amp; butter and a chef's salad selection.</i>	
<b>Steak au Poivre</b>	<b>\$13.95</b>
<i>Chopped steak with a brandy peppercorn sauce, served with parsley buttered potatoes, fresh vegetable, bread &amp; butter and a chef's salad selection.</i>	
<b>Pan Seared Tilapia with Ginger Lime Glaze</b>	<b>\$13.95</b>
<i>Served with lime cilantro rice, rolls &amp; butter, fresh vegetable and a chef's salad selection.</i>	
<b>Cornish Game Hen with Apricot Glaze and Wild Rice &amp; Veggies</b>	<b>\$13.95</b>
<i>Served with rolls &amp; butter and a chef's salad selection.</i>	
<b>Soup and Mini Sandwiches and Salads</b>	<b>\$8.95</b>
<i>House-made soup: choose from list on page 34 A plentiful array of meats and cheeses, relishes on mini croissants, petite herb rolls, Panini bread and Focaccia. Served with two chef's salad selections.</i>	

## **God's Beautiful Southwest**

### **San Jose Beef Burritos & 3-Cheese Enchiladas**

**\$9.50**

*Marinated steak, bean & cheese burritos smothered with house-made pork green chili and corn tortillas rolled with 3 cheeses, green chiles, cilantro and green onions, smothered and baked with our house-made Chimayo enchilada sauce. Served with shredded lettuce, sour cream, diced tomatoes, tortilla chips and salsa rojo.*

### **Beef or Chicken Tacos & Chile Rellenos**

**\$9.95**

*Shredded beef or chicken, with crisp or soft tortilla shells and fresh roasted chiles stuffed with jack cheese, battered and grilled. Served with pork green chili, pinto beans, tortilla chips, salsa rojo and salsa verde, shredded cheese, shredded lettuce, diced tomatoes, sour cream.*

### **Build Your Own Taco or Burrito Bar**

**\$8.95**

*Seasoned ground beef or shredded chicken, with crisp & soft tortilla shells. Served with pinto beans, tortilla chips, salsa rojo and salsa verde, shredded cheese, shredded lettuce, diced tomatoes, sour cream and corn & black bean salad. **Add house-made pork green chili \$6.25/quart***

### **Build Your Own Taco or Burrito Bar Deluxe**

**\$10.50**

*Marinated sliced steak & shredded chicken, with crisp & soft tortilla shells. Served with pinto beans, tortilla chips, salsa rojo and salsa verde, shredded cheese, shredded lettuce, diced tomatoes & sour cream and corn & black bean salad. **Add house-made pork green chili \$6.25/quart***

### **Pueblo Style Pork Tamales and Chipotle Chicken Burritos**

**\$9.95**

*House-made and hand-made pork tamales, served with pork green chili on the side, and fresh grilled chipotle marinated chicken breast rolled with black beans, jack cheese, Baja rice and spices. Served with salsa rojo and salsa verde, tortilla chips, shredded cheese, lettuce, tomatoes and sour cream.*

### **Baja Fish & Shrimp Tacos**

**\$12.95**

*Mahi-mahi marinated in garlic, chiles and spices. Shrimp grilled with onions, peppers and tomatoes. Served with soft or crisp taco shells, accompanied by shredded cabbage, shredded lettuce, tortilla chips, salsa rojo and salsa verde, shredded cheese Baja rice and pinto beans.*

### **Grilled Pork Chops Adobo**

**\$11.95**

*Country-style pork chops marinated with assorted chiles, honey, garlic and spices, topped with sweet mango glaze and fresh green apple salsa. Served with rice and vegetables, fresh bread & butter and a chef's salad selection.*

- Yucatan Style Chicken** **\$12.95**  
*Whole chicken pieces are marinated Yucatan style with orange, lemon and lime juices, fresh chiles and spices, then grilled to perfection and served with mango and papaya salsa accompanied by corn and black bean salad and fresh bread & butter.*
- Red Chili-Crusted Salmon** **\$14.95**  
*Salmon fillets are lightly crusted in ground fresh assorted red chiles and spices, pan seared, served in a pool of cool refreshing yellow pepper sauce for contrast. Served with veggie rice, fresh bread & butter and a chef's salad selection.*
- Grilled Chipotle Tilapia Fillets** **\$13.95**  
*Grilled tilapia, basted with chipotle honey glaze and served with mango salsa, veggie rice, a chef's salad selection and fresh bread & butter.*
- New Mexico-Style Barbecued Salmon** **\$14.95**  
*Salmon fillets grilled and basted with New Mexico barbecue sauce served with Southwest potato salad, bread & butter and a chef's salad selection.*
- Honey Grilled Tuna Steaks** **\$16.95**  
*Served in pool of saffron lemon cream sauce, accompanied by veggie rice, bread & butter and a chef's salad selection.*
- Paella Valencia** **\$15.95**  
*This traditional seafood dish is prepared with shrimp, clams, mussels, scallops, white fish, and crab all simmered together with saffron rice, tomatoes, garlic and spices. If you've never tried this one, you're really missing out! Served with fresh bread & butter and a chef's salad selection.*
- Adobe Beef and Chicken Fajitas** **\$10.95**  
*Grilled marinated steak and grilled chicken breast, served with peppers, onions, lettuce, shredded cheese, sour cream and warm tortillas. Served with salsa rojo, salsa verde, tortilla chips, pinto beans and Baja rice.*
- House-Made Tamales with Pork Green Chili and Flour Tortillas** **\$6.95**  
*Served with shredded cheese, lettuce, salsa rojo and salsa verde, sour cream, tortilla chips with salsa rojo and a chef's salad selection.*
- Chicken Enchiladas** **\$8.95**  
*Shredded chicken, cheese and green chiles rolled in corn tortillas, baked with our house-made Chimayo enchilada sauce. Served with lettuce, sour cream, diced tomatoes, tortilla chips and salsa rojo and a chef's salad selection.*

## ***New York, Italian Style***

### ***New York Style Pizza***

*Extra large 18" pizza cut in 8 large slices. \$18 per pie with up to 2 toppings. Additional toppings \$.90 each. Toppings to choose from: pepperoni, sausage, extra cheese, mushrooms, green chiles, onions, bell peppers, hamburger, grilled chicken, tomatoes, ham, pineapple, Cajun sausage, salami, or jalapenos.*

*Add chef salad selection for \$1.95 per person.*

*Add chicken wings mild, hot or bbq with ranch or blue cheese dressing and celery sticks at \$8/dozen.*

### ***Goomba Pasta Fiesta***

***\$8.95***

*Spaghetti, meatballs & Italian sausage marinara and baked jumbo shells stuffed with ricotta and 3 cheeses, topped with basil cream and provolone cheese, baked to golden brown. Served with cheesy garlic bread and a chef's salad selection.*

### ***Alfredo Pasta and Chicken Parmigiano***

***\$9.95***

*Chicken breast with home-made marinara, topped with provolone and parmigiano cheese, baked to perfection. Pasta tossed in rich cream Alfredo sauce. Served with garlic bread and a chef's salad selection.*

### ***Chicken Pasta Primavera in a White Wine Cream Sauce***

***\$9.95***

*Grilled breast of chicken julienned and sautéed with carrots, broccoli, cauliflower, tomato and peppers in a white wine cream sauce, tossed with bowtie pasta. Served with a chef's salad selection and bread & butter.*

### ***Seafood Pasta***

***\$12.95***

*Shrimp, scallops, crab & clams in a white herb garlic butter sauce tossed with pasta. Served with fresh vegetable, bread & butter and a chef's salad selection.*

### ***Leaning Tower of Lasagna***

***\$11.95***

*One full pound lasagna, beef and sausage layered with rich provolone, mozzarella, ricotta, parmigiano, lasagna noodles and home-made marinara sauce, baked to perfection. Served with cheesy garlic bread and chef's salad selection.*

### ***Vodka Cream Penne Pasta***

***\$11.95***

*Pasta with a classic Italian pasta sauce made with tomatoes, onions, garlic, cream and a touch of vodka and basil, with your choice of grilled seasoned chicken breast strips or Italian sausage or meatballs. Served with Caesar salad and cheesy garlic bread.*

### ***Chicken or Pork Piccata***

***\$11.95***

*Lightly seasoned and pan seared golden brown, deglazed with white wine, lemon capers and fresh parsley whole butter. Served with linguini, fresh vegetable and a chef's salad selection.*

## ***What a Wonderful World***

### ***Gyros and Chicken Souvlaki***

**\$9.95**

*Lamb and beef gyro meat grilled and served with tzatziki sauce, lettuce, tomatoes, and onions with warm pitas. Second entrée of chicken breast strips marinated with lemon and fresh oregano, grilled golden brown. Includes a chef's salad selection.*

### ***Chicken Cordon Bleu***

**\$11.95**

*Chicken breast stuffed with Swiss cheese and honey ham, rolled in seasoned bread crumbs and baked golden brown. Served in pool of Dijon cream sauce, accompanied by parmigiano roasted potatoes, fresh vegetable, rolls & butter and a chef's salad selection.*

### ***Chicken Tikka Masala***

**\$12.95**

*Chunks of tender chicken marinated in spices, baked and served in masala sauce. Accompanied by basmati rice, naan bread, fresh vegetable and a chef's salad selection.*

### ***Corned Beef & Cabbage***

**\$9.95**

*Served with parsley buttered potatoes, fresh vegetable, rolls & butter and a chef's salad selection.*

### ***Sweet & Sour Chicken and Beef & Broccoli***

**\$10.95**

*Served with crab cheese wontons, steamed rice, and a chef's salad selection.*

### ***Szechwan Shrimp & Vegetables and Mu Shu Pork***

**\$11.95**

*Served with rice noodle salad and fried rice.*

### ***Kung Pao Chicken***

**\$10.95**

*Stir-fried veggies, eggrolls, lo mein noodles and a chef's salad selection.*

### ***Red Curry Mango Chicken Stir Fry***

**\$10.95**

*Served with rice noodle salad and crab wontons.*

### ***German Pork Schnitzel or Chicken Schnitzel***

**\$11.95**

*Served with pan gravy, German potato salad, braised red cabbage and rolls & butter.*

**God's Green Earth**  
**(Vegetarian Buffets)**

- Pasta Primavera in a White Wine Cream Sauce** **\$8.95**  
*Carrots, broccoli, cauliflower, tomato and peppers julienned and sautéed in a white wine cream sauce, tossed with bowtie pasta. Served with bread & butter and a chef's salad selection.*
- Eggplant Parmigiano with Alfredo Pasta** **\$10.95**  
*Seasoned and lightly breaded eggplant, topped with house-made marinara, provolone and parmigiano cheese, baked to perfection. Pasta tossed in rich cream Alfredo sauce. Served with garlic bread and a chef's salad selection.*
- Vodka Cream Penne Pasta and Vegetarian Napoleon** **\$11.95**  
*Penne pasta with a classic Italian pasta sauce made with tomatoes, onions, garlic, whipping cream with a touch of vodka. A tower of thick sliced veggies and buffalo mozzarella drizzled with balsamic vinaigrette. Served with cheesy garlic bread and a chef's salad selection.*
- 3-Cheese Enchilada and Chile Relleno Buffet** **\$9.95**  
*Corn tortillas rolled with 3 cheeses, green chiles, cilantro and green onions, smothered then baked with our house-made Chimayo enchilada sauce. Fresh roasted chiles stuffed with jack cheese, battered and grilled. Served with pinto beans, corn chips, salsa rojo and salsa verde, shredded cheese, shredded lettuce, diced tomatoes and sour cream.*
- Grilled Eggplant Stacks with Pesto & Buffalo Mozzarella** **\$10.95**  
*Thick slices of eggplant grilled then stacked with buffalo mozzarella slices and drizzled with fresh pesto sauce. Served with garlic bread and a chef's salad selection.*
- Grilled Polenta** **\$9.95**  
*Grilled polenta cakes topped with roasted peppers and jack cheese, served with roasted pepper and tomato coulis and a chef's salad selection.*

## **Of Land and Sea** **(Combination Buffets)**

**London Broil with Port Shallot Demi-Sauce and Grilled Salmon** **\$16.95**

*Tender marinated steak grilled to perfection, sliced and laden with port demi-sauce. Grilled Atlantic salmon fillets. Served with roasted red potatoes with caramelized onions, veggies, rolls & butter, chef's salad selection.*

**Chicken Cordon Bleu and London Broil with Port Shallot Demi-Sauce** **\$15.95**

*Chicken breast stuffed with Swiss cheese and honey ham, rolled in seasoned bread crumbs and baked golden brown, served in pool of Dijon cream sauce. Tender marinated steak grilled to perfection, sliced and laden with port demi-sauce. Accompanied by parmigiano roasted potatoes, fresh vegetable, rolls & butter and a chef's salad selection.*

**Grilled Tilapia Fillets and Chicken Cordon Bleu** **\$16.95**

*Grilled tilapia, basted with chipotle honey glaze, served with mango salsa. Chicken breast stuffed with Swiss cheese and honey ham, rolled in seasoned bread crumbs and baked golden brown, served in pool of Dijon cream sauce. Served with rice pilaf, fresh vegetable, rolls & butter and a chef's salad selection.*

**Tuscan Chicken and London Broil with Port Shallot Demi-Sauce** **\$15.95**

*Grilled breast of chicken topped with a sauté of red onion, tomato, caper, artichoke, fresh garlic and oregano, tossed in chardonnay wine. Tender marinated steak grilled to perfection, sliced and laden with port demi-sauce. Accompanied by whipped potatoes, fresh vegetable, bread & butter and a chef's salad selection.*

**Slow Roasted Herb Crusted Pork Loin and Lemon Tarragon Salmon** **\$16.95**

*Slow roasted herb crusted pork loin topped with a brandy peppercorn sauce. Seared Atlantic salmon drizzled with lemon tarragon cream. Served with garlic parsley buttered potatoes, fresh vegetable, rolls & butter and a chef's salad selection.*

**Slow-Roasted Prime Rib and Grilled Salmon Fillets** **\$17.95**

*Slow-roasted prime rib served with horseradish and au jus. Grilled Atlantic salmon fillets. Served with garlic mashed potatoes, fresh vegetable, bread & butter and a chef's salad selection.*

**Grilled New York Strip Steak and Catfish with Lemon Dill Sauce** **\$18.95**

*New York strip grilled to perfection and fresh Southern catfish drizzled with lemon dill sauce. Served with Creole rice, fresh vegetable, rolls & butter and a chef's salad selection.*

**Shrimp Scampi and Slow-Roasted Prime Rib** **\$20.95**

*Succulent jumbo shrimp sautéed with garlic, fresh herbs & lemon and slow-roasted prime rib served with horseradish and au jus. Served with buttered linguini pasta, fresh vegetable, bread & butter and a chef's salad selection.*

**Bountiful Barbecues**

*Minimum Order 10 persons*

*Each bountiful barbecue offering includes:  
disposables (plates, cups, napkins & utensils) and salt & pepper.*

***Old-Fashioned American Barbecue***

***\$10.95 per person***

***Includes:***

***Fresh Grilled Angus Cheeseburgers***

***All Beef Jumbo Hot Dogs***

***Tasty Bratwurst***

*Served with all the fixin's:  
fresh buns and sliced cheese, lettuce, tomatoes, pickles, onions,  
jalapeños, yellow mustard, Dijon mustard, mayo,  
ketchup, relish & sauerkraut.*

***House-Made Potato Chips and Dip***

***Watermelon Slices***

***Caramel Corn with Nuts***

***Fresh Baked Cookies or Brownies for Dessert***

***Refreshing Iced Tea and Lemonade***

**Bountiful Barbecues**

*Minimum Order 10 persons*

*Each bountiful barbecue offering includes:  
disposables (plates, cups, napkins & utensils) and salt & pepper.*

***Best of the West Barbecue***

***\$11.95 per person***

***Includes:***

***Sliced Slow-Roasted Beef Brisket***

*Basted with our signature honey chipotle barbecue sauce*

***Smoky Mesquite Grilled Chicken***

*Basted with our signature honey chipotle barbecue sauce*

***Served with Sliced Hoagie Rolls***

***Old-Fashioned Potato Salad***

***Slow-Baked Beans***

***Fresh Baked Cookies or Brownies for Dessert***

***Refreshing Iced Tea and Lemonade***

**Bountiful Barbecues**

*Minimum Order 10 persons*

*Each bountiful barbecue offering includes:  
disposables (plates, cups, napkins & utensils) and salt & pepper.*

***Southern Barbecue***

***\$11.95 per person***

***Country Style BBQ Ribs***

*Basted with our signature honey chipotle barbecue sauce*

***Smoky Mesquite Grilled Chicken***

*Thighs, drumsticks, wings and breasts*

***Herbed Potato Salad***

***Chef's Fresh Creamy Coleslaw***

***Slow-Baked Beans***

***Fresh Baked Cookies or Brownies for Dessert***

***Refreshing Iced Tea and Lemonade***

**Bountiful Barbecues**

*Minimum Order 10 persons*

*Each bountiful barbecue offering includes:  
disposables (plates, cups, napkins & utensils) and salt & pepper.*

***Rocky Mountain Barbecue***

***\$12.95 per person***

***Sliced Slow-Roasted Barbecue Beef Brisket***

*Seasoned with our dry barbecue rub*

***Barbecue Grilled Chicken***

*Thighs, drumsticks, wings and breasts*

*Basted with our signature honey chipotle barbecue sauce*

***Barbecue Smoked Sausage***

*Glazed with chipotle barbecue sauce*

***Served with Sliced Hoagie Rolls, Jalapeños,  
Pickles, Onions and Extra Barbecue Sauce***

***Herb Dijon Potato Salad***

***Chef's Fresh Creamy Coleslaw***

***Slow-Baked Beans***

***Watermelon Slices***

***Fresh Baked Cookies or Brownies for Dessert***

***Refreshing Iced Tea and Lemonade***

## **Bountiful Barbecues**

*Minimum Order 10 persons*

*Each bountiful barbecue offering includes:  
disposables (plates, cups, napkins & utensils) and salt & pepper.*

### ***South of the Border Barbecue***

***\$11.95 per person***

### ***Grilled Marinated Carne Asada Beef***

*Sliced and served with corn and flour tortillas, shredded lettuce, sour cream, guacamole, diced tomatoes, diced onions, shredded cheese, jalapeños, limes, cilantro & freshly made salsas.*

### ***Pollo Loco***

*Chicken marinated and slow cooked in our signature chipotle sauce, then shredded.*

***Trio Salsas (Pico de Gallo, Salsa Tomatillo, Salsa Rojo)  
with House-Made Tortilla Chips***

### ***Pinto Beans***

### ***Baja Rice***

***Fresh Baked Cookies or Brownies for Dessert***

***Refreshing Iced Tea and Lemonade***

## **Bountiful Barbecues**

*Minimum Order 10 persons*

*Each bountiful barbecue offering includes:  
disposables (plates, cups, napkins & utensils) and salt & pepper.*

### ***Hawaiian Barbecue***

***\$12.95 per person***

### ***Pulled Roast Pork***

*With our blended sweet, tangy, spicy Hawaiian barbecue sauce*

### ***Grilled Chicken with Mango Papaya Relish***

***White & Wild Rice with Stir Fried Macadamia Nuts and Sweet Onions***

### ***Grilled Veggies***

### ***Luscious Hawaiian Luau Salad***

*Chunks of luscious fruit mixed with a sweet, tangy Hawaiian dressing*

***Tossed Greens with Tropical Fruits, Red Onions and  
Candied Nuts with Hawaiian Ginger Dressing***

***Assorted Rolls and Honey Butter***

***Fresh Baked Cookies or Brownies for Dessert***

***Refreshing Iced Tea and Lemonade***

## **Create Your Own Bountiful Barbecue**

*Minimum Order 10 persons*

### **Create your own bountiful barbecues include:**

*3 mouth-watering sides, 1 delicious dessert,  
refreshing iced tea and lemonade,  
disposables (plates, cups, napkins & utensils),  
salt & pepper and appropriate condiments*

<b>Per Person Price</b>	<b>10-99 Guests</b>	<b>100-199 Guests</b>	<b>200-499 Guests</b>	<b>500+ Guests</b>
<b>1 Meat</b>	<b>\$10.95</b>	<b>\$9.95</b>	<b>\$9.50</b>	<b>\$8.95</b>
<b>2 Meats</b>	<b>\$11.95</b>	<b>\$10.95</b>	<b>\$10.50</b>	<b>\$9.95</b>
<b>3 Meats</b>	<b>\$12.95</b>	<b>\$11.95</b>	<b>\$11.50</b>	<b>\$10.95</b>

*Children 11 years and under, \$5.95 Each*

### **Choose From**

***Sliced Slow-Roasted Beef Brisket***

***Smoky Mesquite Grilled Chicken***

***Country Style Barbecue Ribs***

***Honey Chipotle Barbecue Grilled Chicken***

*Tender, juicy chicken basted with our signature honey chipotle barbecue sauce*

***Hawaiian Pulled Pork***

*Pulled roast pork served with our blended sweet, tangy, spicy Hawaiian barbecue sauce*

***Beef and Chicken Shish Kabobs***

*Generous sirloin or chicken cubes seasoned and skewered with peppers,  
onions, tomatoes and mushrooms, grilled to perfection*

***Yucatan Chicken***

*Whole chicken pieces are marinated Yucatan-style with orange, lemon and lime juices, fresh chiles  
and spices, then grilled to perfection and served with mango and papaya salsa*

***Italian Beef***

*Slow roasted beef with spices and au jus, sliced thin. Served with Italian bread.*

***Grilled Barbecue Smoked Sausage***

***Fresh Grilled Angus Cheeseburgers, All Beef Jumbo Hot Dogs or Tasty Bratwurst***

***Jumbo Buffalo Chicken Wings (mild, hot or barbecue)***

## **Create Your Own Bountiful Barbecue Continued**

**Add \$5.00 per person per item to the menu price for:**

### **Grilled Marinated Ribeye Steaks**

#### **New Mexico-Style Barbecued Salmon**

*Salmon filets grilled and basted with our New Mexico-style barbecue sauce*

#### **Baja Fish & Shrimp Tacos**

*Mahi-mahi marinated in garlic, chiles and spices plus shrimp grilled with onions, peppers and tomatoes. Served with soft or crisp taco shells, accompanied by shredded cabbage, shredded lettuce & shredded cheese*

### **CHOOSE 3 SIDES:**

#### **Potato Salad**

*Old-Fashioned, German, Dijon, mustard, herbed, herbed Dijon*

#### **Chef's Fresh Coleslaw**

*Asian or creamy*

#### **Slow-Baked Beans**

#### **Pinto Beans**

#### **Fruit Salad**

*An array of fresh watermelon, cantaloupe, honeydew, strawberries and seasonal fruits & berries*

#### **Tossed Salad**

#### **Light Summer Pasta Salad**

*Pasta tossed with spinach, tomatoes, artichokes, olives, fresh red peppers, green onions, olive oil, basil & pine nuts*

#### **Tortellini Salad**

#### **Macaroni Salad**

#### **Tomato Cucumber Salad**

#### **7 Bean Salad**

**Trio Salsas (Rojo, Tomatillo, Pico de Gallo) with House-made Tortilla Chips**

**House-Made Potato Chips with Ranch Dip**

**Grilled Corn on the Cob**

### **CHOOSE 1 DESSERT:**

**Fresh Baked Mega Cookies**

**Fresh Baked Brownies**

**Watermelon Slices**

**Home-Style Fruit Cobbler**

*Peach or Apple*

*We can work with you to design menus for any occasion. Ask for detailed selections of hors d'oeuvres and desserts.*

*Below are samples of some of the items available, including a High Tea menu*

*Hors d'oeuvres are priced by each unless otherwise stated*

***Seafood Hors d'Oeuvres***

*20 person minimum, per hors d'oeuvres*

<b><i>Crab Wontons</i></b>	<b><i>\$2.25</i></b>
<i>Made with cream cheese, green onion, and sweet sake. Served with oriental dipping sauce.</i>	
<b><i>Louisiana Style Mini Crab Cakes</i></b>	<b><i>\$2.50</i></b>
<i>With Cajun tartar sauce and lemons</i>	
<b><i>Cheesy Crab Fondue</i></b>	<b><i>\$2.95</i></b>
<i>Served with French breads and crackers</i>	
<b><i>Crab-Stuffed Mushrooms</i></b>	<b><i>\$2.50</i></b>
<b><i>Shrimp Cocktail</i></b>	<b><i>\$14.00 doz.</i></b>
<i>Jumbo shrimp served with cocktail sauce and lemons</i>	
<b><i>Jumbo Sea Scallops</i></b>	<b><i>\$2.50</i></b>
<i>Wrapped in bacon with ginger-garlic glaze</i>	
<b><i>Jumbo Prawn Skewers</i></b>	<b><i>\$2.50</i></b>
<i>Scampi style – garlic white wine, green onions, tomatoes and mushrooms</i>	
<b><i>Coconut Shrimp</i></b>	<b><i>\$2.50</i></b>
<i>Jumbo shrimp breaded in coconut flakes and seared golden brown, served with orange plum dipping sauce</i>	

**Oysters on Half Shell** **Market Price by the Dozen**  
*Served with cocktail sauce, horseradish and lemons*

**Clams on Half Shell** **Market Price by the Dozen**  
*Served with cocktail sauce, horseradish and lemons*

**Steamed New Zealand Greenlip Mussels** **Market Price by the Dozen**  
*Mussels are steamed with white wine, butter, garlic and sweet onions. Served with lemons and garlic bread.*

**Cajun Crawfish Boil** **Market Price by the Dozen**  
*Crawfish boiled with Cajun spices, peppers, sweet onions and butter. Served with lemons and garlic bread.*

**Mini Shrimp Salad Tartlets** **\$2.25**  
*Shrimp salad in flaky phyllo pastry cups*

**Beef, Pork & Poultry Hors d'Oeuvres**  
*20 person minimum, per hors d'oeuvres*

**Petite Cocktail Sandwiches** **\$2.95**  
*A plentiful array of meats and cheeses, relishes on mini croissants, herb rolls, Panini bread and Foccacia, served with appropriate condiments*

**Antipasta Display** **\$4.50**  
*Meats and cheeses, assorted vegetables and olives, with sliced breads and assorted crackers*

**Mini Sicilian Tartlets** **\$2.50**  
*Select Italian sausage is braised with sweet onions, pine nuts and seasonings, then gently tossed with Romano and Parmigiano, all stuffed in light flaky pastry shells and topped with smoky provolone cheese*

**Honey Bacon Jalapeños** **\$2.50**  
*Choice jalapeños roasted and stuffed with our signature honey jack cheese and wrapped with hearty bacon slices and grilled to perfection*

<b>The French Connection Display</b>	<b>\$6.95</b>
<i>40 person minimum</i>	
<i>An array of pâtés to include but not limited to pork pâté with truffles, chicken and port wine pâté, “pâté du jardine” (vegetable pâté), pork and rabbit pâté with cognac, served with chopped egg, capers, red onions and crackers</i>	
<b>Assorted Cheeses &amp; Meats Tray</b>	<b>\$3.95</b>
<i>Assorted cubed meats &amp; cheeses garnished with seasonal berries</i>	
<b>Mini Mesquite Chicken &amp; Apple En Croute</b>	<b>\$2.00</b>
<i>Grilled mesquite chicken breast blended with dill havarti cheese, green apples, wrapped in puff pastry and rolled in crushed almonds</i>	
<b>Mini Beef Wellingtons</b>	<b>\$2.25</b>
<i>Tender beef grilled and topped with mushroom and onion red wine duxelle and wrapped in puffed pastry, then baked golden brown</i>	
<b>Mini Beef Empanadas</b>	<b>\$2.25</b>
<i>Grilled steak mixed with jack cheese, cilantro, green chiles and spices, folded in flaky crust. Baked golden brown, served with fresh salsa rojo or salsa verde</i>	
<b>Shredded Chicken Empanadas</b>	<b>\$2.25</b>
<i>Grilled chicken breast mixed with onion, chiles, jack cheese and spices. Served with salsa rojo or salsa verde</i>	
<b>Spicy Duck and Pear Wontons</b>	<b>\$2.50</b>
<i>Served with spicy orange dipping sauce</i>	
<b>New Mexico Pork Skewers</b>	<b>\$2.25</b>
<i>Strips of pork marinated in green chiles, garlic and spices, served with salsa rojo</i>	
<b>Yucatan Chicken Skewers</b>	<b>\$2.25</b>
<i>Chicken marinated in orange and lime with spices, grilled to perfection, served with mango tomatillo salsa</i>	
<b>Vietnamese Beef Satay</b>	<b>\$2.25</b>
<i>Tender beef marinated in ginger, garlic and chiles, soy and honey. Served with a cilantro-mint rice wine dipping sauce</i>	
<b>Grilled Italian Sausage &amp; Peppers Skewers</b>	<b>\$2.25</b>
<i>Served with marinara sauce for dipping</i>	

- Mini Reuben Sandwiches** **\$2.50**  
*Mini cocktail rye with corned beef, sauerkraut, Swiss cheese, thousand island dressing*
- Swedish Meatballs** **\$1.75**  
*Served in a creamy mushroom Madeira sauce*
- Piggies in Blankets** **\$1.25**  
*Cocktail wieners wrapped in pastry. Served with barbecue sauce and spicy mustard*
- Buffalo Jumbo Chicken Wings** **\$8.00doz.**  
*Mild, hot or barbecue. Served with ranch or blue cheese, celery and carrots*
- Mini Chicken Cordon Bleu Puffs** **\$2.25**  
*Diced chicken mixed with ham and Swiss cheese and green onions, wrapped in puff pastry, baked golden brown, served with Dijon cream*

### ***Vegetarian Hors d'Oeuvres***

- Fruit Palm Tree of Life** **\$3.95**  
*40 person minimum*  
*Stunning palm tree made from pineapples and decorated with cubes of watermelon, cantaloupe, honeydew, strawberries and exotic seasonal fruit and jumbo marshmallows, picked and ready for dipping in our signature chocolate fondue, wild berry sauce and caramel dip*
- Fresh Fruit of Life Display** **\$3.75**  
*An array of fresh seasonal fruits served with caramel dip, berry sauce and chocolate sauce*
- Fresh Bountiful Vegetable Tray** **\$2.25**  
*Served with ranch dip or French onion dip*
- Hot Artichoke and Spinach Dip** **\$2.25**  
*A blend of cream cheese, Swiss and Romano cheeses and seasonings. Served with bread and crackers for dipping*
- Whole Baked Brie** **\$1.95**  
*30 person minimum*  
*Brie is topped with sautéed apples and walnuts or raspberries and almonds, wrapped in puff pastry and baked golden brown. Served with assorted crackers*
- Mini Baked Brie** **\$2.25**  
*Topped with sautéed apples and walnuts or raspberries and almonds, wrapped in puff pastry and crusted with nuts.*

<b>Mini Polenta Cakes</b>	<b>\$2.25</b>
<i>Grilled polenta is topped with roasted peppers and jack cheese, served with roasted pepper and tomato coulis</i>	
<b>Classic Deviled Eggs</b>	<b>\$7.50 doz.</b>
<b>Cheese and Fruit Display</b>	<b>\$3.75</b>
<i>Assorted cheeses garnished with fresh seasonal berries &amp; grapes, served with crackers</i>	
<b>Artichoke Frittats</b>	<b>\$2.25</b>
<i>Artichoke hearts are rolled in seasoned bread crumbs and Parmigiano cheese and cooked golden brown. Served with lemon-dill dipping sauce</i>	
<b>Mini Relleno Poppers</b>	<b>\$2.25</b>
<i>Hatch chiles mixed with cheddar and jack cheese, green onion and spices, wrapped in a crispy shell and served with salsa rojo</i>	
<b>Chips and Trio Salsas</b>	<b>\$2.50</b>
<i>House-made tortilla chips served with pico de gallo, salsa rojo and salsa verde</i>	
<b>Hummus with Pita Chips and Bagel Chips</b>	<b>\$2.95</b>
<b>Grape Tomatoes and Mozzarella Skewers</b>	<b>\$2.25</b>
<i>With basil pesto dipping sauce</i>	
<b>Chiles con Queso Dip and Fresh Tortilla Chips</b>	<b>\$2.95</b>

## ***High Tea***

### ***Assorted Mini Muffins and Tea Breads***

*May include blueberry, banana walnut, lemon poppy,  
cranberry, apple, pumpkin, zucchini*

### ***Mini Tea Cookies***

*Snicker doodles, oatmeal raisin, gingersnaps,  
lemon tea cookies, shortbread cookies*

### ***Mini Scones***

*Cranberry orange, apricot, lemon scones  
Served with lemon curd, Devonshire cream*

### ***Tea Sandwiches***

*Cucumber & watercress on white bread with herb cream cheese  
Smoked trout on rye bread with horseradish cream  
Chicken salad with currants on herb bread  
Shrimp salad on toast points*

### ***Fresh Fruit of Life Display***

*An array of fresh seasonal fruits  
served with caramel dip, berry sauce and chocolate sauce*

### ***Assorted Hot Teas***

*Including but not limited to  
English breakfast, earl grey, black tea, mandarin spice*

***\$15.95 per person***

## Desserts

### Cakes – 12 person minimum

<b>Midnight Chocolate Cake</b>	<b>\$3.50</b>
<i>Sinful dark velvety chocolate layer cake with cream cheese and chocolate shavings</i>	
<b>Lemon Bundt Cake</b>	<b>\$2.50</b>
<i>Lightly lemony, buttery cake dusted with powdered sugar or topped with berries</i>	
<b>Death by Chocolate</b>	<b>\$3.75</b>
<i>Several different chocolates blended into rich layer cake. From dark to white, this cake covers it all</i>	
<b>Black Forest Cake</b>	<b>\$3.00</b>
<i>Devil's food cake soaked in kirsch, layered with cherries, piped with whipped cream</i>	
<b>Gingerbread Cake with Lemon Sauce</b>	<b>\$2.50</b>
<i>Rich gingerbread cake topped with a smooth lemon sauce</i>	
<b>Carrot Cake</b>	<b>\$2.95</b>
<i>Rich cream cheese frosting</i>	
<b>Red Velvet Cake</b>	<b>\$3.00</b>
<i>Festive, moist, flavorful cake with rich cream cheese frosting</i>	
<b>Neapolitan Cake</b>	<b>\$3.00</b>
<i>Layers of vanilla and chocolate cake with a light strawberry filling, chocolate frosting and chocolate flakes</i>	
<b>Cookies n Cream Cake</b>	<b>\$3.00</b>
<i>A layer of white cake plus a layer of chocolate cake, with a light Oreo® cream filling, topped with Oreo® cookie pieces</i>	

### House-Made Pies – 8 person minimum

<b>Mountain High Apple Pie</b>	<b>\$2.75</b>
<i>Mixture of tart and sweet apples piled high in a flaky crust Great a la mode (add \$0.50).</i>	
<b>Cherry Cranberry Pie</b>	<b>\$3.00</b>
<i>Dark cherries mixed with tart cranberry sauce in a flaky crust and iced with almond slivers.</i>	
<b>Peach Pie or Blueberry Pie</b>	<b>\$2.75</b>
<i>Fresh juicy peaches or succulent blueberries piled high in a flaky crust, baked to golden brown</i>	
<b>Mixed Berry Pie</b>	<b>\$3.00</b>
<i>Mixed seasonal berries piled high in a flaky crust, baked to golden brown</i>	
<b>Old Fashioned Pumpkin or Sweet Potato Pie</b>	<b>\$2.75</b>
<i>Velvety smooth lightly spiced pie piped with farm fresh whipped cream</i>	
<b>Egg Custard Pie</b>	<b>\$2.50</b>
<i>Eggs and farm fresh cream blended together with a hint of nutmeg baked with that silky touch.</i>	

**Caramel Pecan Pie** **\$3.25**  
*Caramel and pecans in a flaky crust*

**Cheesecake**  
**White Chocolate Raspberry** **\$4.00**  
**New York** **\$3.50**  
**Oreo** **\$3.50**

**Tortes - 12 person minimum**

**Vanilla Cream Fruit Torte** **\$3.50**  
*Pizza style torte with vanilla cream and fresh seasonal fruit for the lighter side*

**Mocha Torte** **\$3.00**  
*Coffee and chocolate rich cake layered with mocha cream and chopped walnuts*

**Additional Desserts - 10 person minimum**

**Tiramisu** **\$3.25**

**Baklava** **\$2.75**

**Individual Chocolate Raspberry Mousse Tart** **\$2.25**

**Add Chef's Selection Assorted Desserts to any Buffet** **\$2.00**

*Assorted Brownies* **\$1.75**

*Mega Cookies* **\$2.00**

*Chocolate Dipped Strawberries* **\$2.00 ea**

*Tuxedo Strawberries* **\$2.50 ea**

*Variety Dessert Bars* **\$3.00**

*Home-Style Fruit Cobbler* **\$2.75**

*Pound Cake with Berries & Cream* **\$3.25**

*Chef's Choice Cupcakes* **\$2.00 ea**

*Custom Cupcakes (see flavor choices page 33)* **\$2.50 ea**

*Cream Puffs and Éclairs* **\$2.00**

*Italian Canoli* **\$3.00**

**Specialty Cakes Available:**

*10" Round Cake (serves 12-16)* **\$22.95**

*Half Sheet Cake Single Layer (serves 36-54)* **\$40.50**

*Full Sheet Cake Single Layer (serves 64-96)* **\$55.95**

## **Custom Cupcakes**

*(10 guest minimum)*

*Choose a cupcake flavor, frosting flavor and filling flavor (optional)*

*10-36: 1 Flavor Combination*

*37-72: 2 Flavor Combinations*

*73-108: 3 Flavor Combinations*

*109-500: 4 Flavor Combinations*

### **Cupcake Flavors**

<i>Banana Carrot Cake Chocolate Fudge Devils Food French Vanilla</i>	<i>German Chocolate Gingerbread Red Velvet Strawberry Yellow Cake</i>
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### **Frosting Flavors**

<i>Amaretto* Blackberry Blueberry Chocolate Chip Cookies &amp; Cream Chocolate Fudge Coffee Cream Cheese* Crème de Menthe</i>	<i>German Chocolate Hazelnut* Lemon Oreo Cookies n Cream Peanut Butter Strawberries &amp; Cream Strawberry Vanilla*</i>
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### **Custom Frosting Colors**

<i>Black Burgundy Chocolate Brown Christmas Green Copper Golden Yellow Kelly Green</i>	<i>Lemon Yellow Pink Red (unflavored) Royal Blue Teal Violet Custom color matching also available</i>
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### **Filling Flavors**

<i>Bavarian Cream Cherry Chocolate Fudge Chocolate Mousse German Chocolate Lemon</i>	<i>Oreo® Cookies n Cream Peaches &amp; Cream Peanut Butter Raspberry Strawberry Strawberry Mousse</i>
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*Custom decorations available for an additional per person charge  
(gum paste flowers, hand-made chocolate molds, etc.)*

*\*These frosting flavors available in custom colors*

## *A la Carte*

### **Starches**

*Baked Potato*  
*Baked Beans*  
*Black-eyed Peas*  
*Garlic or Herb Mashed Potatoes*  
*Potatoes Diane*  
*Chive Mashed Potatoes*  
*Au Gratin Potatoes*  
*Scalloped Potatoes*  
*Whipped Sweet Potatoes*  
*Rice Pilaf*  
*Wild Rice*  
*Cheese Broccoli Rice*  
*Tomato-Basil Rice*

*Coconut Basmati Rice*  
*Orzo*  
*Buttered Egg Noodles*  
*White Cheddar Macaroni & Cheese*  
*Roasted Red Potatoes*  
*Gnocchi*  
*Almond Pear Potatoes*  
*Mushroom Brown Rice*  
*Saffron Rice*  
*Potato Cakes*  
*Risotto Cakes*  
*Cilantro Lime Rice*  
*Baja Rice*

### **Vegetables**

*German Blend Vegetables*  
*Ratatouille*  
*Broccoli with Cheese Sauce*  
*Green Beans Amandine*  
*Succotash*  
*Spaghetti or Acorn Squash*  
*Broccoli with Hollandaise*  
*Asparagus*

*Grilled Zucchini or Summer Squash*  
*Stuffed Tomatoes*  
*Stuffed Zucchini Boats*  
*Roasted Eggplant*  
*Tomato Gratin*  
*Stir Fried Vegetables*  
*California Medley*  
*Roasted Corn*

### **Soups**

*New England Clam Chowder*  
*Chicken Noodle Soup*  
*Cheddar Baked Potato Chowder*  
*Chicken Minnesota Wild Rice*  
*French Onion*  
*Minestrone*  
*Beef & Barley Shrimp Bisque*  
*White Bean & Chicken*  
*Black Bean Chili*

*Chicken Dumpling*  
*Chicken Green Chili*  
*Creamy Mushroom*  
*Baked Ham & Bean*  
*Broccoli Cheese*  
*Tortilla Soup*  
*Chicken Gumbo*  
*Tomato Florentine*  
*Vegetable Medley*

## *Chef's Salad Selections*

*Mandarin Spinach*  
*Asian Rice Noodle*  
*Asian Slaw*  
*Cole Slaw*  
*Pasta*  
*Potato (Regular or German)*  
*Tabouleh*  
*Corn and Black Bean*  
*Orange-Fennel*  
*Lo Mein*  
*Antipasto*  
*Tomato-Cucumber*  
*Walnut, Pear and Peaches*  
*Couscous*  
*Carrot, Pineapple and Raisin*

*Tortellini*  
*Marinated Mushroom*  
*Portobello & Roasted Red Pepper*  
*Tarragon Chicken*  
*Chicken Curry*  
*Beef Fajita*  
*Lemon Dill Seafood*  
*Artichoke-Crab*  
*Tomato & Mozzarella*  
*Artichoke Mushroom*  
*Fruit Salad*  
*Fruit Cocktail*  
*Greek Pasta*  
*Beet Salad*  
*Veggie Explosion*

## **Rentals**

### **China, Silverware & Glassware**

<i>Ivory China 6" Plate</i>	\$0.35	<i>9 oz. Water Goblet</i>	\$0.35
<i>Ivory China 10" Plate</i>	\$0.40	<i>6 oz. Wine Glass</i>	\$0.35
<i>Glass Salad 8" Plate</i>	\$0.35	<i>12 oz. Beer Pilsner</i>	\$0.35
<i>Stainless Steel Dinner Knife</i>	\$0.30	<i>4 oz. Rocks Glass</i>	\$0.35
<i>Stainless Steel Dinner Fork</i>	\$0.30	<i>Champagne Flute</i>	\$0.45
<i>Stainless Dessert/Salad fork</i>	\$0.30	<i>Glass Coffee Mug</i>	\$0.35
<i>Stainless Teaspoons</i>	\$0.30	<i>Martini Glass</i>	\$0.50

#### **China Package One:**

*Place setting including dinner and dessert plates, dinner and dessert forks, knife, teaspoon, water goblet and black linen napkin* **\$2.95**

#### **China Package Two:**

*Place setting including salad, dinner and dessert plates, salad, dinner and dessert forks, knife, teaspoon, water goblet and black linen napkin* **\$3.60**

#### **China Package Three:**

*Formal place setting including dinner and dessert plates, salad plate, bread & butter plate, dinner and dessert forks, knife, teaspoon, wine glass, water goblet and black linen napkin* **\$4.25**

#### **Glassware Package One:**

*Beer and wine glassware to include wine glasses, beer pilsners and soda glasses* **\$0.95**

#### **Glassware Package Two:**

*Full bar glassware, including wine glasses, beer pilsners, rocks glasses and soda glasses* **\$1.35**

#### **Bar Set Up Package:**

*Includes disposable cups, lemons, limes, olives, pearl onions, maraschino cherries, straws, bottle openers and corkscrews* **\$1.50**

#### **Bar Mixers Package:**

*Includes sodas, ginger ale, soda water, cranberry juice, grapefruit juice, tonic, sweet & sour and tomato juice* **\$2.00**

#### **Disposables:**

**High quality disposables are included with every order. Upgraded disposables available:**

<i>Clear plastic or black plastic plates</i>	<b>\$0.50</b>
<i>Compostable disposables</i>	<i>Call for pricing</i>
<i>Specialty or themed plates &amp; napkins</i>	<i>Call for pricing</i>

***Linens***

<i>72" x 72" Square White or Ivory</i>	<i>\$ 4.50</i>	<i>90" x 132" White, Ivory or Black</i>	<i>\$20.00</i>
<i>90" x 90" Square White or Ivory</i>	<i>\$ 5.00</i>	<i>90" x 156" White, Ivory or Black</i>	<i>\$22.50</i>
<i>52" x 114" Banquet White or Ivory</i>	<i>\$ 5.00</i>	<i>14' Skirting Black or White</i>	<i>\$22.50</i>
<i>90" Round White, Ivory or Black</i>	<i>\$12.00</i>	<i>21' Skirting Black or White</i>	<i>\$28.50</i>
<i>108" Round White, Ivory or Black</i>	<i>\$13.50</i>	<i>Universal Chair Cover</i>	<i>\$ 3.00</i>
<i>120" Round White, Ivory or Black</i>	<i>\$17.00</i>	<i>Cabaret Table Sash</i>	<i>\$ 1.25</i>
<i>132" Round White, Ivory or Black</i>	<i>\$20.00</i>	<i>White Napkins</i>	<i>\$ 0.55</i>
<i>60" x 120" White, Ivory or Black</i>	<i>\$13.00</i>	<i>Colored Napkins</i>	<i>\$ 0.55</i>

***Additional linen sizes, colors and styles such as damask, iridescent crush, florals, prints and themes available. Call for pricing.***

***Additional rentals available: grills, canopies, picnic tables, chocolate fountains and much more!  
Call for pricing.***

***Service Staff available at \$15 per hour per staff member***

# *Culinary WAVE*

**Inspired by the Living Water**

*Ordering, delivery, pricing and cancellation policies:*

- 🌍 *Please give us a minimum of 24 hours' notice to help us maintain our quality and standards.*
- 🌍 *48 hours is required to cancel a food order without charge.*
- 🌍 *We will deliver within 15 minutes before and 15 minutes after the time on your order.*
- 🌍 *Orders include high quality disposable plates, napkins & utensils. Upgraded disposables available for an additional charge.*
- 🌍 *China & glassware available for rent for an additional charge; staff is required.*
- 🌍 *Prices are per person and are subject to change due to availability.*
- 🌍 *Some menu items may be subject to substitution due to availability.*
- 🌍 *The appropriate sales tax will be added to the total order. A 10-person minimum order is requested for delivery service. Delivery charge applies.*
- 🌍 *Buffet pickups are arranged at time of order; all equipment must be returned to original setup location prior to the scheduled pickup time. An extra \$15 fee will apply if a second trip is required to pick up equipment that has been moved.*
- 🌍 *Terms are due upon receipt.*
- 🌍 *Gratuities are at the client's discretion.*

***Thank you for Choosing Culinary WAVE LLC***

***[jeff@culinarywave.com](mailto:jeff@culinarywave.com)***

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