dish

GOURMET

PLATTERS & DIPS

Salumi Antipasti cured meats and artisan cheeses
sm $70 / med $130 / large $210

Veggie Antipasti and artisan cheeses
sm $55 / med $100 / large $175

Veggie Crudite with red pepper hummus
sm$25 / med $45 / large $65

Minty Cucumber Yogurt Dip
house made fried flour tortilla chips
sm $20 / med $30 / large $50

Fruit Platter noosa yoghurt for dipping
sm $35 / med $50 / large $70

Brie en Croute seasonal chutney
half $35 / whole $60

Salami Chips creamy dijon mustard
sm $25 / med $40 / large $75
approx # of chips 30/60/120

Garlic Marinated Mushrooms
sm $20 / med $40 / large $70
approx # of mushrooms 20-25 / 40-50 / 90-100

Riata and Papadum
sm $20 / med $30 / large $50

White Bean Dip toasted pita
sm $25 / med $45 / large $65

Classic Shrimp Cocktail house-made cocktail sauce
sm $32/ med $64/large $128

SNACKY FOOD

24 order minimum. Order by the dozen.
$20/dozen

Regular, Spicy or Parmesan Boulder Popcorn
Chile Roasted Nuts with dried fruit
Cheddar Cheese Pretzel Bites
Tamari Toasted Almonds

hors d'oeuvres

we can provide service staff and bartenders at an additional cost

BY THE BITE

24 piece minimum, unless specified
many items can be prepared gluten free - please inquire

Antipasti Skewers grilled vegetable, housemade fresh mozz, olive $1.95
Build Your Own Bruschetta olive tapenade, tomato basil, or white bean + parm ..... $.85
Roasted Red Beet Puree and Drunken Goat Cheese on pumpernickel toast ..... $.95
Deviled Eggs $1.25
topped with either caviar ($2.00 each, minimum of 50) // tender belly bacon // dill and capers $1.25
Corn Fritters with chipotle crema (2pp) $1.25
House Cured Salmon dill and caper cream cheese crema on pumpernickel toast $1.25
Quinoa Cakes with roasted tomato jam $1.25
Shrimp Gambas spanish style garlic shrimp (2 per skewer) $3.00
'La Quercia ' Proscuitto Wrapped Asparagus with garlic aioli $1.25
Almond Stuffed Dates wrapped in 'tender belly' bacon $1.50
Crab Cakes with lemon herb tartar $1.40
'Colorado's Best' Mini Beef Meatballs in san marzano tomato sauce ((HOT)) $1.10
Quesadilla Triangles $1.00
spinach, mushroom + mozz // chicken, salsa fresca + jack with lime crema (sold in 6's)
Beef Satay or Chicken Satay $1.45
Sliders $2.50
bbq beef // bbq or green chili pulled chicken // hamburger // pulled pork // black bean // tofu
Lamb Lollipops with seasonal fruit gastrique $5.95
Gluten Free Fried Chicken Bites with buffalo or bleu cheese sauce (per 24) $18.00
Fried Papadum topped with tomato chutney and roasted cauliflower ..... $.85
BBQ Baby Back Riblets (min 30) $1.30
Tarragon Chicken Salad in phyllo shells $1.25
Pesto Puff Pastry Twists ..... $.50
Voul au Vent puffed pastry filled with hazel dell mushroom & gruyere // chorizo & cheddar $1.50
Mini Corn Griddle Cakes with bacon jam or tomato pepper jam ..... $.80
Crab Rangoons with sweet chili sauce $1.20
Pork and Shrimp Gyoza with tamari dipping sauce $1.20

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GOURMET

catering menu

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SIDE SALADS

Caesar **$2.95**
Romaine hearts, croutons, parmeggiano grana, traditional caesar dressing

Dish Salad **$2.95**
field greens, balsamic vinaigrette, house roasted tomatoes, cucumbers, roasted red peppers, parmeggiano grana, red onion

Spinach Salad **$2.95**
spinach, bacon, sherry vinaigrette, red onions, house roasted tomatoes, parmeggiano grana

Mediterranean Salad **$3.95**
field greens, olives, house roasted tomatoes, cucumbers, roasted red peppers, white bean spread, feta, red onion, balsamic vinaigrette

The Bloody Good Salad **$3.95**
romaine hearts, spicy buttermilk ranch, farm fresh egg, 'tender belly' ham & bacon, avocado, tomato, parmeggiano grana

SIDES

Our sides change seasonally. Ask us what's fresh.

Our store offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

ENTREES

All Natural Stuffed Chicken Breast $7.95
Choice of: Fresh Spinach & Feta, Asparagus & House-Roasted Tomato, or Chorizo & Manchego Cheese

Red or Green Chili Enchiladas (3 per person) $7.95
Choice of: Chicken, Pork, Veggie. Served with chopped lettuce, tomato, and sour cream.
Add Guacamole - $2 per person

Blackened Barramundi or Skewered Blackened Shrimp (4) served with pineapple salsa $8.95

Coconut Red Curry served with jasmine rice
shrimp & vegetables $9.50
chicken and vegetables $8.95
seasonal veggies $7.95

Grilled Salmon served with asparagus pistou $8.95

Roasted Boneless Pork Loin served with seasonal fruit chutney $8.95

San Marzano Lasagna
san marzano tomatoes, mozzarella, ricotta cheese and your choice of ground beef, spinach, or zucchini
whole pan (24 portions) $125.00
half pan (12 portions) $65.00

Quino Cake with roasted sesame vegetables $6.95

Sliced Bistro Steak Filet topped with traditional chimichurri or horseradish mayonnaise $10.95

House-Made Roasted Red Pepper Mac-N-Cheese $5.95
Diced grilled chicken, 'Tender Belly' bacon or steamed broccoli available as a mix-ins, add $2.

Beer Braised Short Ribs $11.25

Grilled Chicken Breast $8.95
with tomato-pepper jam or barbeque sauce

Cajun Spiced Shrimp served over cheddar grits $7.95

BUILD-YOUR-OWN BARS

Taco Bar (2 per person) $8.95
Choice of Pork Carnitas, Green Chili Chicken, All Natural Ground Beef, Chorizo, or Sauteed Veggies
Served with flour and corn tortillas, lettuce, diced tomato, cheddar jack cheese and sour cream.
Add Guacamole $2 per person

Hot Sandwich Bar on "La Brea" Talera Rolls $6.95
Choice of Pork Carnitas, BBQ Beef, or Herbed Tofu. Served with 'Dish' coleslaw and shredded cheese

dish

GOURMET

Food tastes better when it is hot off the grill... and hiring our professional, talented chefs and servers can ensure that you are not stuck behind the grill for your event.

SIDES

We can work with you to put the finishing touches on your menus. The warmer months are the perfect time for us to consult our chef to create beautiful, farm-fresh sides to accompany the mouth-watering entrees.

barbeque menu

ENTREES

All Natural BBQ or Herb Roasted Chicken Quarters $5.95
A mix of white and dark meat

Blackened Barramundi or Skewered Blackened Shrimp (4) served with pineapple salsa..... $8.95

Grilled Salmon served with asparagus pistou..... $8.95

Grilled Organic Tofu herbed seared, tamari-ginger, or bbq..... $5.95

Grilled Boneless Pork served with seasonal fruit chutney $8.95

Hot Sandwich Bar on "La Brea" Talera Rolls $6.95
choice of pork carnitas, bbq beef, or herbed tofu. served with 'dish' coleslaw and shredded cheese.

All Natural Beef Hot Dogs $4.95
served with diced tomato and onion, ketchup, yellow mustard, and relish (1pp)

'Tender Belly' Bratwurst $6.95
served with sauerkraut, relish, ketchup, and mustard (1pp)

Colorado Ranch Beef Hamburgers $6.95
served with sliced tomato and onion, ketchup and yellow mustard
add cheddar cheese..... $.50
add 'tender belly' bacon.... $1.50

Bistro Steak Filet topped with traditional chimichurri or horseradish mayonnaise..... $10.95

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GOURMET

dessert menu

In most cases, 48 hours advance notice required. Please check availability before ordering. Gratuity and delivery fees apply to delivered orders. Minimum order of one dozen per petite item unless noted.

Housemade Cookies $1.25

Housemade Brownies $1.25

Bite Sized Brownies ..... $.60

Lemon Bars (gluten free) with lavender shortbread crust ..... bite sized $1.00

..... full sized $2.00

Coconut Macaroons (gluten free/dairy free) $1.25

'Tee & Cakes' Mini Cupcakes (48 hour notice) assorted flavors of the day $2.25

Carrot Cake Bites cream cheese frosting $2.00

Banana Cake Bites cream cheese frosting $2.00

Chocolate Dipped Cake Truffles $1.25

Personal Fruit Pies apple or blueberry $3.00

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