



Starters and Stations

When you have more taste than time...



The following items are artistically arranged, garnished and beautifully presented on attractive serving pieces.

Platters

BAKED BRIE EN BRIOCHE

Served warm with seasonal fruit, assorted and GF crackers. CHOOSE FROM: Plain, raspberry candied jalapeno, OR apple caramel pecan. **V**

WHOLE WHEEL 149.99

Petite serves 10-15

Small serves 20-30

Large serves 40-50

CHEESE AND FRUIT PLATTER

Smoked cheddar, Spanish Manchego, triple cream brie, sliced seasonal fresh fruit and berries, assorted and gluten free crackers. **V, GF**

SMALL 150 / LARGE 250

FRESH FRUIT PLATTER

Sliced seasonal fruit and berries. **GF, VG**

PETITE 75 / SMALL 99 / LARGE 150

CRUDITE

Fresh crisp vegetables, served with ranch dressing. **V, GF**

PETITE 39 / SMALL 45 / LARGE 89

SANTA FE VEGGIE

Dipping vegetables, fresh strawberries, cheddar cheese, sour cream salsa dip, guacamole, and tortilla chips. **V, GF**

SMALL 165 / LARGE 275

ARTISAN CHEESE BOARD

Chef's choice of premium cheeses, dried fruit, nuts, assorted and gluten free crackers. **V**

PETITE 145 / SMALL 245 / LARGE 399

OLD WORLD CHARCUTERIE

Rustic Italian meats, sausage, soft and hard cheeses, pickles, peppers, olives, assorted nuts, sliced baguette, naan, assorted and gluten free crackers.

PETITE 145 / SMALL 245 / LARGE 399

INDIVIDUAL CONES 14.25 / EA

HARVEST GRAZING BOARD**

A colorful landscape of fresh vegetables, classic hummus, artisan cheeses, rustic meats and sausage, fresh seasonal fruit, dried fruit, nuts, olives and peppers, gourmet and GF crackers, naan, baguettes, and tortilla chips. This is a great base to add on other items like crostini, caprese picks, tartlets, dips, and other hors d'oeuvres to create a spectacular presentation for your guests.

SERVES UP TO 75 GUESTS / 879

Dips

Small Serves 20-35

Large serves 50-75

CLASSIC HUMMUS

Served with dipping vegetables, naan, assorted and gluten free crackers, and tortilla chips. **V, DF**

SMALL 145 / LARGE 195

QUESO

Warm jack & cheddar cheeses, chilies, colorful house-made tortilla chips. **V, GF**

SMALL 75 / LARGE 125

SPINACH ARTICHOKE

Baby spinach, artichoke hearts, cream cheese, and Hatch green chilies. Served with tortilla chips, naan, assorted and gluten free crackers. **V**

SMALL 125 / LARGE 199

NEW ENGLAND CRAB

Jumbo lump crab, cream cheese, scallions, and Old Bay. Served with naan, duck fat potato chips, assorted and gluten free crackers.

SMALL 199 / LARGE 375

DIP BAR

Roasted Red Beet Hummus **V, GF**

Buffalo Chicken Dip **GF**

Artichoke Dip **V, GF**

Served with tortilla chips, naan, and dipping veggies.

SERVES UP TO 25 GUESTS / 260

GROUND BUFFALO SEVEN LAYER DIP

House made guacamole, fire roasted salsa, crema, chipotle pinto beans, black olives, scallions, and tortilla chips. **GF**

SMALL 125 / LARGE 199

VEGAN 7-LAYER DIP

Seasoned Impossible Meat, frijoles, guacamole, scallions, black olives, salsa, and guajillo-cashew cheese with tortilla chips. **VG, GF**

SMALL 125 / LARGE 199

QUACK-N-DIP

Duck fat kettle chips with spicy "cha-cha sauce."

SMALL 89 / LARGE 179

Starters

Minimum order of 3 DZ, 15 people, or \$350

ALMOND STUFFED DATES WRAPPED IN BACON

Bacon wrapped dates with almond paste.

GF, Contains Nuts

24.99 / DZ

MAC AND CHEESE BITES

With truffle oil drizzle. V

23.99 / DZ

VEGETABLE SPRING ROLLS

Mustard-ginger dipping sauce. V, DF

19.99 / DZ

SANTA FE EGGROLL

Chicken, roasted corn and red peppers, black beans, with peach salsa dipping sauce.

32.99 / DZ

ALL NATURAL CHICKEN WINGS

Served with blue cheese OR ranch dipping sauces.

CHOOSE FROM: Sweet Asian chili, garlic parmesan, or buffalo-style. GF

34.50 / DZ

SOUTHERN-STYLE BATTERED CHICKEN BREAST STRIPS

Buttermilk ranch dip. Minimum three pounds / 6-8 strips per pound.

18 / LB

BACON STUFFED JALAPENOS

Stuffed with cream cheese, bacon, and cheddar cheese.

23.99 / DZ

SOUP SHOOTERS**

Butternut squash or cauliflower parmesan.

3.25 / PP

CHILLED WHITE GAZPACHO SHOOTERS**

Melon, cucumber, mint, with a dash of chili oil.

3.25 / PP

OUR FAMOUS CHICKEN SALAD ON MINI CROISSANT DF

69.99 / DZ

BABY BELLAS

Stuffed cremini mushrooms.

CHOOSE FROM: Italian sausage and spinach, or Provencal (VG).

32.99 / DZ

NEW ZEALAND LAMB "LOLLIPOPS" **

Blackberry gastrique. Eight servings per rack. Sold in two rack quantities. GF, DF

189.99 / Two Racks

LINGUICA SAUSAGE BITES

Spicy Portuguese wine sausage with sweet pineapple-chili glaze. GF, DF

23.99 / DZ

CHICKEN SATAYS

CHOOSE FROM: Piccata, sweet chili, or buffalo-style. GF

58.99 / DZ

CAPRESE PICKS

Ciliegine mozzarella, grape tomatoes, basil pesto, and balsamic reduction. V, GF, Contains Nuts

36.99 / DZ

CRAB RANGOON

Crispy wonton filled with crab and cream cheese, and served with sweet chili sauce.

26 / DZ

PARMESAN GARLIC BITES

Mini whole wheat bread rolls served warm with spicy marinara. V

24 / DZ

DEVILED EGGS

CHOOSE FROM: Classic, bacon-jalapeno, or fried capers and dill. GF

21.99 / DZ

FINGER SANDWICHES

CHOOSE FROM: Apple and smoked gouda (V), cucumber and dill (V), OR turkey and cranberry. Minimum 3 dozen of any one kind.

36.50 / DZ

**REQUIRES SERVICE STAFF /// (V) VEGETARIAN (GF) GLUTEN-FREE (DF) DAIRY FREE (VG) VEGAN

Meatballs

MINIATURE MEATBALLS

CHOOSE FROM: Swedish, chipotle, honey garlic, spicy marinara, or sweet and sour.

26.99 / DZ

IMPOSSIBLE MEATBALLS

CHOOSE FROM: Spicy marinara, agave garlic. **GF, VG**

28.99 / DZ

BISON MEATBALLS

Smoked gouda cream sauce. **GF**

36.99 / DZ

Cocktail Sliders

COLD COCKTAIL SANDWICHES

All served with shaved romaine lettuce and vine ripened tomatoes. CHOOSE FROM: turkey, Black Forest ham, roast beef, OR veggie. Minimum 3 dozen of any one kind.

62.99 / DZ

HOT SLIDERS

All served warm with rolls. CHOOSE FROM: pulled pork OR Santa Maria style beef sirloin. Served with BG BBQ sauce and pickles. Minimum 3 dozen of any kind.

53.99 / DZ

NASHVILLE HOT CHICKEN SLIDERS**

Buffalo sauce, smoked tomato aioli, and pickles. Minimum 3 dozen of any kind.

59.99 / DZ

Flatbread Pizzas**

Salsicha Sausage - Salsicha hot and sweet Italian sausage, mozzarella cheese and topped with caramelized fennel and onions.

Nduja - Nduja spread topped with rocket arugula and drizzled with extra virgin olive oil, shaved parmesan, aged balsamic and pine nuts.

Formaggio - house marinara sauce topped with a blend of fontina, mozzarella and parmesan. **V**

Mushroom - Topped with alfredo sauce and blend of mozzarella and provolone finished with a variety of locally grown mushrooms.

Bacon and Blue - House made bacon jam schmear, crumbled gorgonzola, caramelized onions, and finished with a drizzle of chili oil.

\$21.99 / EA, minimum three of any one kind

Crostini**

AVOCADO RELISH CROSTINI**

Gluten free crostini, avocado relish, cashew ricotta, and pickled red onions. **V, GF, DF Contains Nuts**

36.99 / DZ

PEAR CROSTINI**

Poached pear, whipped goat cheese and burgundy onion. **V**

38.99 / DZ

CRISP APPLE CROSTINI**

Apple compote with Boursin cheese and stone fruit chutney. **V, GF option available**

36.99 / DZ

BAKED BRIE & CANDIED BACON CROSTINI**

Applewood smoked bacon and baked brie.

34.99 / DZ

BEEF TENDERLOIN CROSTINI**

Shaved beef tenderloin, capers, and whipped horseradish.

39.99 / DZ

TOMATO BRUSCHETTA**

Fresh summer tomatoes, basil chiffonade, and balsamic reduction. **V**

24.99 / DZ

**REQUIRES SERVICE STAFF

/// (V) VEGETARIAN (GF) GLUTEN-FREE (DF) DAIRY FREE (VG) VEGAN

Interactive Stations

Add variety and class to your event. The following items are heavy appetizers, to be served in combination with other menu selections. Minimum 25 guests.

GOUDA MAC-N-CHEESE BAR 6.99/PP

Green chilies, scallions, bacon, breadcrumbs, and shredded cheeses.

STREET TACOS 13.99/PP

Mini corn tortillas, cotija cheese, cilantro, pico de gallo, lime crema, pickled red onions. Choose from steak, chicken, or pulled pork.

QUESO BAR 6.99/PP

Warm queso, tortilla chips, pickled jalapeno, salsa, sour cream, and guacamole. **GF**

SHOT & A BRAT 9.99/PP

Cocktail size Colorado bratwurst, brioche bun, peppers, grilled onions, and a shot of locally brewed Bristol beer.

ADD: PULLED CHICKEN, PULLED PORK, IMPOSSIBLE MEAT, OR BUFFALO CHILI 4.99/PP

CANDIED BACON WALL 6.99/PP

Flavors: cracked black pepper and brown sugar maple-bourbon. 2 pieces per person. **DF, GF**

MASHED POTATO BAR 9.99/PP

Scallions, bacon, sour cream, shredded white cheddar cheese, and mushroom demi.

Chef and Griller Attended Stations

The following stations require service staff and an additional set-up fee. Minimum 25 guests.

CHOPPING BLOCK 18.99/PP

Grilled beef tri-tip, linguica sausage and grilled chicken with roasted cauliflower, peppers, crispy onions, pickles and mini corn muffins.

ROASTED CORN 299/BUSHEL SEASONAL **GF, V**

Whole roasted corn on the cob, guajillo butter, seasoned salt, Old Bay, and cracked black pepper. Approximately 50 ears.

AVOCADO BAR 9.99/PP

Fresh Haas avocados grilled on-site, roasted corn and black bean salsa, seasoned salt, and cotija cheese. **GF**

FRNCH FRY BAR 8.99/PP

Crispy double battered fries with ketchup and cha-cha sauce with seasoned salts and spices. **GF**

****REQUIRES SERVICE STAFF** **///** **(V) VEGETARIAN** **(GF) GLUTEN-FREE** **(DF) DAIRY FREE** **(VG) VEGAN**

From the Sea

OYSTERS ON THE HALF SHELL**

Fresh cocktail sauce, mignonette, lemons.
Shucker required. Ask your event manager about
seasonal options, West or East Coast preference.

GF

MARKET PRICE

SHRIMP COCKTAIL

Spicy cocktail sauce and lemons. Colossal 13-15
count per lb., sold in two pound increments.

GF, DF

99/TWO LBS

PETITE SPICY CRAB CAKES

Cajun remoulade. Three dozen minimum order.

48.50/DZ

BLOODY MARY OYSTER SHOOTER**

Chilled vodka, Bloody Mary mix, Old Bay rim, and
lemons. Shucker required.

MARKET PRICE

HICKORY SMOKED SALMON PLATTER

Beautifully arranged with whipped cream cheese,
red onion, capers, lemons, naan, assorted and
gluten free crackers. Serves up to 75 guests.

299

TUNA TOSTADA**

Wonton crisp, togarashi spiced ahi tuna, and
avocado mousse. **DF, GF**

43.99 / DZ

Please inquire about our custom
RAW BAR complete with ICE CARVING
MARKET PRICE

****REQUIRES SERVICE STAFF /// (V) VEGETARIAN (GF) GLUTEN-FREE (DF) DAIRY FREE (VG) VEGAN**



PICNIC BASKET CATERING COLLECTIVE

ORDERING POLICIES

OFFICE HOURS: Our office is open from 8:00am-5:00pm Monday-Friday and Saturday by appointment only. Our office is located at 1701 A South 8th Street, Colorado Springs, CO 80905. (719)-635-0200. We cater events Tuesday through Sunday and Monday by appointment.

ORDER DEADLINES: To help us maintain our quality and service standards, we ask that you give us a minimum of 72 HOURS to prepare for your event. Orders placed well in advance will guarantee your date and time. No reductions or cancellations will be accepted after this time. Changes left on voice mail, email, or fax machines are not accepted. **Larger events may require a minimum 2-week cancellation, or more, as stipulated in your event contract.**

EXCEPTIONS: Small additions to guest count (up to five persons) and minor time changes may be accepted 24 hours prior to the day of the order. Orders outside the cut-off deadline will be reviewed and, depending on the circumstances (ex: memorial services, weather, emergencies), may be accepted as business levels and scheduling allow. Please note these additions may result in increased charges.

MINIMUMS: There is a 15-person minimum for buffet orders or items sold by the person. The minimum for a catering order is \$150.00 all inclusive (not including serving staff).

DELIVERY DROP OFF: A delivery fee will be assessed based on your location. The delivery charge for orders outside the Colorado Springs metro area are dependent on the distance and logistical details of the delivery location. Locations outside of El Paso County will require additional mileage charges of \$1.65 per mile.

DELIVERY SCHEDULING: We are available from 5:00 am to 6:00 pm for set-ups and drop-off delivery orders. There is a 15-minute window on either side of your requested delivery time. That is: your food could arrive 15 minutes before or 15 minutes after the time you requested. We will always allow plenty of time for set-up, which depends on your menu.

CATERING FOR SPECIALEVENTS: We are available for events 24 hours a day and allow for staffing and planning on a per event basis. We cater everything from weddings, movie and commercial shoots, corporate events, VIP events, graduation parties, open houses, holiday parties, ribbon cuttings, galas and themed events.

MATERIALS, TRANSPORT, AND EVENT

COORDINATION (MTC): This percentage is calculated on events that require set-up or service staff. MTC includes all serving equipment, décor, serving pieces and buffet linens as well as the cost to transport, loading and unloading of food and equipment, site visits and administrative fees. It is assessed based on distance, theme, time, and mileage as well as complexity of event. Any lost equipment will be billed to the account placing the order.

PICK-UP ORDERS: Pick-up orders may be scheduled between the hours of 8:00am-5:00pm Tuesday through Saturday subject to catering minimums. We can accommodate late evening pick-ups past 5 pm for an additional fee.

EQUIPMENT PICKUP: If you have had an event, we will pick up equipment next day between 8:00am-5:00pm unless otherwise requested. We can accommodate late evening pickups after hours for an additional fee.

TIPPING POLICY: Gratuity charges are automatically added to your order and range from 5-15% based on the complexity, distance, and size of your event.

PAYMENT: All orders placed for delivery may be paid by check, credit card, cash, or online before the items are provided. If you need to be invoiced for your event, please call our office at 719-635-0200.

TERMS: All events require a deposit of 50% to hold the date. The balance is due the day prior to the event date.

WHAT'S INCLUDED: All lunch and dinner packages include eco-friendly disposable-ware. We are happy to arrange for china, flatware, glassware, and linens if you desire for an additional 15% charge. Hors d'oeuvres menus and a la carte orders do not include paper goods, but we have many options for purchase and in stock if you would like us to bring them with your order.

PEAK SEASONS AND HOLIDAYS: During peak season and on popular days for weddings and holidays, minimums may be adjusted for Saturday & Sunday events.

GRILLING EVENTS: Grilling on-site is seasonal, between the months of May and October, and may not be possible due to fire bans, inclement weather, or cold temperatures. We reserve the right to make other arrangements for your food to be prepared at our facility and served at your event if necessary.

MENU CHANGES: Because we prepare our meals with fresh ingredients at market price, all menu items and menu prices are subject to change due to market fluctuations and availability. We reserve the right to adjust contract pricing if necessary.

SERVICE STAFF: We will be happy to supply service staff to your event. Please call us and ask to speak with an Event Manager for more details. We provide trained, professional, and friendly service staff that come dressed and ready our clients with their needs. We reserve our staff for events in which we are providing food and catering services that meet our minimums.

COMPLAINTS/FEEDBACK: If you have questions or concerns with our service or your invoice, please call (719)- 635-0200 within 48 hours of the order. Changes or credits cannot be issued any later.

CONTACT US: Please call our office (719)-635-0200, visit our website at pbcatering.com, or send us an email at info@pbcatering.com to tell us about your upcoming event or to get menus, pricing, or venue information. We look forward to hearing from you.