



PICNIC BASKET  
CATERING COLLECTIVE

Call us at 719.635.0200 to  
place your holiday order



*Holiday*  
**MENU**  
*2 0 2 6*



*Elevate and Celebrate*



## *Hong d'oeuvres*

TWO DOZEN MINIMUM,  
OR FIFTEEN GUESTS

### **DRUNKEN COCKTAIL SAUSAGES**

**GF,DF \$17.99/DZ**

COCKTAIL SAUSAGE TOSSED IN A RUM  
AND SWEET CHILI SAUCE

### **FLATBREAD PIZZAS\*\***

**\$21.99/EA**

**SALSICHA SAUSAGE** - SALSICHA HOT  
AND SWEET ITALIAN SAUSAGE,  
MOZZARELLA CHEESE AND TOPPED  
WITH CARAMELIZED FENNEL AND  
ONIONS

**MUSHROOM (V)** - 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, CRUMBLLED  
GORGONZOLA, CARAMELIZED ONIONS,  
AND FINISHED WITH A DRIZZLE OF  
CHILI OIL

**CHEESE (V)** - FORMAGGIO HOUSE  
MARINARA SAUCE TOPPED WITH A  
BLEND OF FONTINA, MOZZARELLA  
AND PARMESAN



## PICNIC BASKET CATERING COLLECTIVE

Call us at 719.635.0200 to  
place your holiday order

### **MINI BLEU CHEESE AND BACON**

**CHEESE BALLS**

**\$23/DZ**

BLEU CHEESE ROLLED IN BACON AND  
SERVED ON A PRETZEL SKEWER

### **PARMESAN GARLIC BITES**

**V \$23.99/DZ**

MINI WHOLE WHEAT BREAD BITES  
SERVED WITH MARINARA

### **BACON WRAPPED DATES**

**GF \$27.50/DZ**

DATES FILLED WITH ALMOND PASTE AND  
CREAM CHEESE

### **CRANBERRY MEATBALLS**

**GF \$23/DZ**

MINIATURE MEATBALLS TOSSED IN A  
HOUSE MADE CRANBERRY JAM (ASK  
ABOUT OUR VEGAN MEATBALL OPTIONS)

### **CRAB RANGOON**

**\$26/DZ**

CRISPY WONTON FILLED WITH CRAB  
AND CREAM CHEESE, AND SERVED WITH  
SWEET CHILI SAUCE


  
**PICNIC BASKET**
  
**CATERING COLLECTIVE**

Call us at 719.635.0200 to  
place your holiday order

*Hors d'oeuvres, continued* 

TWO DOZEN MINIMUM, OR FIFTEEN GUESTS

**FIG AND GOAT CHEESE CROSTINI**

**V \$29.99/DZ**

CREAMY GOAT CHEESE TOPPED WITH  
HOUSE MADE FIG JAM

**BEET LOLLIPOPS**

**V \$24.99/DZ**

FETA, MINT AND BALSAMIC GLAZE

**BRIE AND CRANBERRY TARTS**

**V \$29.99/DZ**

BRIE TOPPED WITH A CRANBERRY  
COMPOTE AND FINISHED WITH CHOPPED  
WALNUTS

**MINI BISON MEATBALLS**

**GF \$32.99/DZ**

SIGNATURE BLEND OF LOCAL BISON  
AND PORK MEATBALLS, TOSSED IN A  
RASPBERRY MERLOT PRESERVE

**FRENCH DIP PIN WHEELS**

**\$35.99/DZ**

PUFF PASTRY ROLLED WITH ROAST BEEF  
SERVED AU JUS

**PINEAPPLE SWEET CHICKEN CHILI**

**SATAY \$38.99/DZ**

**PRAWN SCAMPI SATAY**

**GF \$39/DZ**

JUMBO SHRIMP COOKED IN GARLIC  
BUTTER AND LEMON SAUCE

**PROSCIUTTO WRAPPED ASPARAGUS**

**GF, DF \$42.99/DZ**

ASPARAGUS WRAPPED IN PROSCIUTTO  
AND ROASTED TO PERFECTION

**SMOKED SALMON PALMIER**

**\$42.99/DZ**

CRISPY PUFF PASTRY ROLLED WITH  
SMOKED SALMON AND DRIZZLED WITH A  
CHIVE CRÈME

**SMOKED TROUT**

**GF, DF \$42.99/DZ**

HOUSE-SMOKED TROUT, CAPERS, FRESH  
DILL AND CITRUS VINAIGRETTE ON AN  
ENDIVE SPEAR

**PUEBLO GREEN CHILI ARANCINI BITE**

**V, GF \$45/DZ**

CRISPY ARBORIO RICE BITE WITH JACK  
CHEESE, FIRE-ROASTED PUEBLO CHILIES

**SHRIMP COCKTAIL**

**GF, DF \$49/LB**

SERVED WITH LEMONS AND  
COCKTAIL SAUCE

**ANTIPASTO SKEWERS (PINTXOS)**

**GF \$65.99/DZ**

SALAMI, PROSCIUTTO AND PEPPERONI,  
MOZZARELLA, PEPPERS AND OLIVES

**WHIPPED HONEY FETA CHEESE DIP**

**V \$65 SM/\$120 LG**

SERVED WITH ASSORTED CRACKERS,  
NAAN AND DIPPING VEGETABLES

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

  
*Holiday Dinner Package*

**10 Person Minimum Order**

**\$26.99 per guest**

Dinner Rolls with Butter, Cranberry Relish, Herb Butter Roasted Turkey,  
Pan Gravy, Roasted Garlic Mashed Potatoes, Fresh Green Bean Casserole,  
and Savory Vegetable Dressing

*A La Carte*

MINIMUM TEN GUESTS



**HOUSE SALAD**

**V \$4.25/PP**

MIXED GREENS, CARROTS, TOMATOES,  
PEPPERONCINI, FRIED CHICKPEAS AND  
CROUTONS. SERVED WITH BUTTERMILK  
RANCH AND HOUSE VINAIGRETTE.

**KALE AND ROASTED BUTTERNUT  
SQUASH SALAD**

**V, GF \$6/PP**

KALE, ROASTED BUTTERNUT SQUASH  
AND GOAT CHEESE. SERVED WITH A  
BURNT BROWN SUGAR VINAIGRETTE.

**WINTER ARUGULA SALAD**

**V, GF \$6.50/PP**

ARUGULA, GORGONZOLA CHEESE,  
APPLE CHIPS, POMEGRANATE ARILS  
AND PECANS SERVED WITH A  
CHAMPAGNE  
CITRUS VINAIGRETTE.

**SWEET POTATOES**

**V, GF \$5.50/PP**

WHIPPED WITH BOURBON BUTTER

**ROASTED GARLIC MASHED POTATOES**

**V, GF \$4.95/PP**

YUKON POTATOES WHIPPED  
WITH BUTTER AND GARLIC

**VEGAN MASHED POTATOES**

**VG, GF, DF \$4.95/PP**

CREAMY MASHED POTATOES WHIPPED  
WITH VEGAN BUTTER AND GARLIC

**WHITE CHEDDAR AU GRATIN POTATOES**

**V, GF \$5.50/PP**

THINLY SLICED POTATOES LAYERED WITH  
A CREAMY WHITE CHEDDAR BECHAMEL

**HERB ROASTED BABY POTATOES**

**VG, DF, GF \$5.50/PP**

MINIATURE RUSSET POTATOES ROASTED  
TO PERFECTION AND TOSSED WITH  
ROSEMARY, OLIVE OIL AND SEA SALT

## *A La Carte, continued*

### **GREEN BEAN CASSEROLE**

**V, GF \$4.25/PP**

FRESH GREEN BEANS, CREAMY  
MUSHROOM SOUP, TOPPED WITH  
CRISPY FRIED ONIONS

### **GREEN BEAN ALMONDINE**

**VG, DF, GF \$5.25/PP**

FRENCH GREEN BEANS, SHALLOTS,  
GARLIC, LEMON AND SLICED ALMONDS

### **BROWN BUTTER AND BACON**

**BRUSSELS SPROUTS GF \$5.50/PP**

ROASTED BRUSSELS SPROUTS, BROWN  
BUTTER, BACON CRUMBLES

### **ASPARAGUS**

**VG, DF, GF \$5.75/PP**

GRILLED ASPARAGUS SEASONED WITH  
LEMON PEPPER

### **VEGETABLE DRESSING**

**V, DF \$4.25/PP**

OUR CLASSIC STUFFING WITH  
VEGETABLE BROTH, CARROTS,  
CELERY AND ONION

### **SAGE AND SAUSAGE DRESSING**

**DF \$4.75/PP**

OUR CLASSIC STUFFING WITH A SAGE  
SAUSAGE CRUMBLE

### **SCALLOPED OYSTERS AU GRATIN**

**\$5.25/PP**

CREAMY CORN, GRUYERE, BUTTER  
AND CRACKER CRUMBS

### **CRANBERRY RELISH**

**VG, GF, DF \$3/PP**

FRESH CRANBERRIES SIMMERED  
WITH AGAVE, GINGER AND ORANGE ZEST

### **COCKTAIL ROLLS AND BUTTER**

**V, \$16.50/DZ**

### **GLUTEN FREE COCKTAIL ROLLS**

**AND BUTTER V, \$28.50/DZ**

### **ARTISAN BREAD**

**V, \$14.99/PER LOAF**

YOUR CHOICE OF KALAMATA OLIVE LOAF  
OR ROSEMARY LOAF. SERVED WITH BUTTER  
FEEDS UP TO 8

### **CHALLAH BREAD**

**V, \$14/PER LOAF**

LOAF SERVES 10-15



## Entrees

### HERB BUTTER ROASTED TURKEY

**GF \$10.50/PP OR \$7.50 DUAL ENTREE**

TURKEY PAN GRAVY

### SIRLOIN OF BEEF

**GF \$9.50/PP OR \$8 DUAL ENTREE**

MUSHROOM DEMI

### CRANBERRY HONEY GLAZED

#### PORK LOIN

**GF, DF \$8.50PP OR \$5.50 DUAL ENTREE**

HONEY CRANBERRY CHUTNEY

### GRILLED NY STRIP

**GF \$18/PP OR \$12 DUAL ENTREE**

JUNIPER BERRY AND SAGE DEMI

### SLOW ROASTED PRIME RIB

**GF \$27/PP OR \$21 DUAL ENTREE**

SERVED AU JUS AND

CREAMY HORSERADISH SAUCE

### VEGAN WELLINGTON

**VG,DF, \$14.95/PP**

IMPOSSIBLE MEAT AND

MUSHROOM PATÉ IN PUFF PASTRY



## Whole Roasts

### WHOLE HERB BUTTER ROASTED TURKEY

**GF, \$190**

SERVED WITH TURKEY GRAVY

FEEDS UP TO 20

### GRILLED NY STRIP

**GF \$450**

SERVED WITH JUNIPER BERRY AND  
SAGE DEMI. FEEDS UP TO 25 PEOPLE

### SLOW ROASTED PRIME RIB

**GF \$850**

AU JUS AND CREAMY HORSERADISH SAUCE  
FEEDS UP TO 75 AS HORS D'OEUVRES,  
25-30 FOR DINNER

### COLORADO RACK OF LAMB\*\*

**GF, DF \$65/RACK**

MINT CHIMICHURRI

8 CHOPS PER RACK / MINIMUM TWO RACKS

VISIT OUR WEBSITE



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

  
PICNIC BASKET  
CATERING COLLECTIVE

Call us at 719.635.0200 to  
place your holiday order

## *Holiday Stations*

### **CARVING STATION\*\***

**\$50 PER STATION**

ADD A CARVING STATION FOR ANY OF YOUR WHOLE ROASTS!

### **SEAFOOD BAR (MARKET PRICE)\*\***

TALK TO YOUR EVENT MANAGER ABOUT BUILDING A SEAFOOD BAR OR TOWER

### **MASHED POTATO BAR**

**\$10.95/PP**

CREAMY MASHED POTATOES SERVED WITH SCALLIONS,  
MUSHROOM DEMI, SOUR CREAM, SHREDDED CHEESE AND BACON BITS

### **DIP BAR**

**\$275 SERVES UP TO 25 PEOPLE**

ROASTED RED BEET HUMMUS BUFFALO CHICKEN DIP, AND  
SPINACH ARTICHOKE DIP SERVED WITH DIPPING VEGETABLES, FLATBREAD  
AND TORTILLA CHIPS

### **PASTA STATION\*\***

**\$19.95/PP**

BROWN BUTTER GNOCCHI WITH SAGE, RADICCIO AND PANCETTA  
**OR** CAVATAPPI WITH VODKA SAUCE, MARINARA AND ALFREDO, SAUSAGE  
CRUMBLES, SPINACH, SUNDRIED TOMATOES, MUSHROOMS  
AND SHAVED PARMESAN. \*MAXIMUM 50 GUESTS

### **HOLIDAY JUBILEE\*\***

**VG, \$18.95/PP**

YOUR CHOICE OF CHERRY OR BLUEBERRY FLAMBÉED ONSITE WITH  
BUTTER, RUM AND BROWN SUGAR SERVED OVER VANILLA BEAN ICE CREAM



\*\*REQUIRES SERVICE STAFF

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



*Elevate and Celebrate!*

**THESE ITEMS REQUIRE SERVICE STAFF**

*Passed Appetizers*

**CRAWFISH HUSH PUPPIES\*\***

**\$30/DZ**

CRISPY GLDEN BROWN CORN DUMPLING  
FILLED WITH SMALL BITES OF CRAWFISH  
TAILS WITH A CAJUN REMOULADE

**AHI TUNA SATAY\*\***

**GF, DF \$65/DZ**

SEARED AHI TUNA AND CUCUMBER,  
CITRON PONZU GASTRIQUE

**SAUSAGE CHEESE BALLS\*\***

**\$30/DZ**

WARM BLEND OF SAUSAGE AND SMOKED  
CHEESE. STONE GROUND DIJONNAISE

*Salad and Soup*

**JERUSALEM ARTICHOKE SOUP\*\***

**V, GF \$5.50/pp**

CREAMY RICH JERUSALEM ARTICHOKE SOUP  
FINISHED WITH SMOKED PAPRIKA OIL AND  
CRISPY SAGE LEAVES

**PERSIMMON SALAD\*\***

**VG, GF \$7.99/pp**

BABY GREENS TOPPED WITH SHAVED FUYU  
PERSIMMONS, CRUMBLD GOAT CHEESE, SPICED  
PUMPKIN SEEDS, AND POMEGRANATE ARILS,  
LEMON AND WHITE BALSAMIC VINAIGRETTE

*Action Stations*

**\*\*HAND PULLED MOZZARELLA STATION**

**\$21/PP (MAXIMUM 50 GUESTS)**

TOPPINGS INCLUDE CRANBERRY COMPOTE,  
FRESH GARLIC AND HERBS, AND  
JALAPENO AND PEPPER JAM SERVED ON  
THICK SLICED BAGUETTES

**\*\*SWEET POTATO PANCAKE STATION**

**\$20/PP**

CHOICE OF PAN FRIED SWEET POTATO PANCAKES  
TOPPED WITH BEET CURED SALMON, CAVIAR,  
CREME FRAICHE AND FRESH DILL **OR** TOPPPED  
WITH CARAMALIZED ONION AND APPLE BACON JAM

*Side Dishes*

**\*\*GARLIC HERB PAVE**

**PLATED OR FAMILY-STYLE / V, GF \$7/PP**

THINLY SLICED POTATOES BAKED AND  
PRESSED WITH LAYERS OF BUTTER AND HERBS

**\*\*POMEGRANATE BRUSSELS SPROUTS**

**VG, GF \$7/PP**

OVEN-ROASTED BRUSSELLS SPROUTS WITH  
CARAMELIZED FENNEL, TOPPED WITH  
POMEGRANATE ARILS, DRIZZLED WITH EVOO  
AND POMEGRANATE MOLASSES

**\*\*ROASTED SUNCHOKES AND WINTER SQUASH**

**V, GF \$7/PP**

SLOW ROASTED TENDER SUNCHOKES AND  
LOCAL WINTER SQUASH WITH AGED BALSAMIC  
REDUCTION AND SHAVED PARMESAN



## *Desserts*

### **STICKY TOFFEE PUDDING**

**V \$48**

A RICH BAKED PUDDING TOPPED  
WITH CARAMEL AND SERVED WITH  
WHIPPED CREAM

### **GINGER BUNDT CAKE**

**V \$45**

SPICED CAKE WITH ROYAL ICING AND  
CRYSTALIZED GINGER

### **DARK CHOCOLATE AND PEPPERMINT CHEESECAKE**

**V \$75**

### **WHITE CHOCOLATE RASPBERRY CHEESECAKE**

**V \$75**

### **CHEDDAR APPLE CHEESECAKE**

**V \$75**

### **CRANBERRY ORANGE CRUMBLE**

**GF, V \$135**

FRESH CRANBERRIES AND  
ORANGE ZEST WITH A CRISP  
CRUMBLED TOPPING

### **CLASSIC PIES**

**V \$48.50**

SWEET POTATO, PUMPKIN, PECAN, **OR** APPLE  
\*ASK ABOUT OUR GLUTEN FREE SELECTIONS

### **HOLIDAY FANCIES**

**V \$12/PP**

OUR CLASSIC FANCY PASTRIES WITH  
HOUSE MADE SEASONAL ADDITIONS  
2 PIECES PER PERSON  
\*ASK ABOUT OUR GLUTEN FREE  
AND VEGAN OPTIONS

### **HOLIDAY BROWNIES BARS AND COOKIES**

**V \$99 SM/\$199 MED/\$350 LG**

AN ASSORTMENT OF HOLIDAY  
BARS AND COOKIES

### **CHRISTMAS COOKIE TRAYS**

**V \$75 SM/\$135 MED/\$265 LG**

AN ASSORTMENT OF YOUR FAVORITE  
HOLIDAY COOKIES

### **GLUTEN FREE BROWNIES OR CHOCOLATE CHIP COOKIE TRAY**

**GF \$75 SM/135 MED/\$265 LG**



Custom cakes & holiday cookies are available through our sister company,  
Sugarplum Signature Cakes and Sweet Creations.

From elegant celebration cakes to festive, handcrafted cookies,  
we'll help you create a sweet finish as memorable as the meal.

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

# ORDERING GUIDELINES

**Thank you for considering Picnic Basket Catering Collective for your celebration. Here are some guidelines and helpful information to assist with ordering and planning your event.**

**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 voicemail or email are not accepted. Larger events may require a minimum 2-week cancellation, or more, as stipulated in your event contract.

**EXCEPTIONS:** 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.

**MINIMUMS:** During the holiday season, there is a 15 person minimum for buffet orders or 10-items sold by the person. The minimum for a catering order is \$250.00 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 SPECIAL EVENTS:** 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 pick-ups past 5 pm 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.

**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 for our clients. Service staff is reserved 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](http://pbcatering.com), or send us an email at [info@pbcatering.com](mailto: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.