



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 (8 SLICES 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, CRUMBLED
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



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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

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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 \$32.99/DZ

RED AND GOLD BEETS, WHIPPED GOAT
CHEESE, PISTACHIO CRUMBLE, AND
BALSAMIC DRIZZLE

BRIE AND CRANBERRY TARTS

V \$32.99/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

CHICKEN SATAY \$38.99/DZ

PINEAPPLE SRIRACHA GLAZE

PRAWN SCAMPI SATAY

GF \$39.99/DZ

JUMBO SHRIMP COOKED IN GARLIC
BUTTER AND LEMON SAUCE

PROSCIUTTO WRAPPED ASPARAGUS

GF, DF \$39.99/DZ

ASPARAGUS WRAPPED IN PROSCIUTTO AND
ROASTED TO PERFECTION

ANTIPASTO SKEWERS (PINTXOS)

GF \$39.99/DZ

SALAMI, PROSCIUTTO, PEPPERONI,
MOZZARELLA, PEPPERS, AND OLIVES

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,
AND FIRE-ROASTED PUEBLO CHILIES

SHRIMP COCKTAIL

GF, DF \$99/2 LB MINIMUM ORDER 2 LBS

SERVED WITH LEMONS AND COCKTAIL SAUCE
TWO POUND MINIMUM

WHIPPED HONEY FETA CHEESE DIP

V \$65 SM/\$120 LG

SERVED WITH ASSORTED CRACKERS,
NAAN, AND DIPPING VEGETABLES



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OUR HOLIDAY MENU MINIMUM ORDER IS \$250



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 Sage and Sausage 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
BURNT BROWN SUGAR VINAIGRETTE.

WINTER ARUGULA SALAD

V, GF \$6.50/PP

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

SWEET POTATOES

V, GF \$5.50/PP

WHIPPED WITH BOURBON BUTTER

ROASTED GARLIC MASHED POTATOES

V, GF \$4.99/PP

YUKON POTATOES WHIPPED
WITH BUTTER AND GARLIC

VEGAN MASHED POTATOES

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

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

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

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A La Carte, continued

MINIMUM TEN GUESTS

GREEN BEAN CASSEROLE

V, GF \$4.25/PP

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

GREEN BEAN ALMONDINE

VG, GF \$5.25/PP

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

ROASTED BROWN BUTTER AND BACON BRUSSELS SPROUTS

GF \$5.50/PP

GRILLED ASPARAGUS

VG, GF \$5.75/PP

LEMON PEPPER

VEGETABLE DRESSING

V, DF \$4.25/PP

OUR CLASSIC DRESSING WITH
VEGETABLE BROTH, APPLES, PECANS,
CARROTS, CELERY, AND ONION

SAGE AND SAUSAGE DRESSING

DF \$4.75/PP

OUR CLASSIC DRESSING WITH A SAGE
SAUSAGE CRUMBLE

SCALLOPED OYSTERS AU GRATIN

\$5.25/PP

CREAMY CORN, GRUYERE, BUTTER
AND CRACKER CRUMBS

CRANBERRY RELISH

VG, GF \$3.75/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



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Entrees



HERB BUTTER ROASTED TURKEY

GF \$10.50/PP

TURKEY PAN GRAVY

SIRLOIN OF BEEF

GF \$9.50/PP

MUSHROOM DEMI

CRANBERRY HONEY GLAZED

PORK LOIN

GF, DF \$8.50/PP

HONEY CRANBERRY CHUTNEY

GRILLED NY STRIP

GF \$18/PP

JUNIPER BERRY AND SAGE DEMI

SLOW ROASTED PRIME RIB

GF \$27/PP

SERVED AU JUS AND

CREAMY HORSERADISH SAUCE

VEGAN WELLINGTON

VG \$14.95/PP

IMPOSSIBLE MEAT AND

MUSHROOM PATÉ IN PUFF PASTRY

**PLEASE ASK YOUR EVENT
COORDINATOR ABOUT ADDING A
SECOND ENTREE.**

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

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

COLORADO RACK OF LAMB**

GF, DF \$189.99/2 RACKS

MINT CHIMICHURRI

8 CHOPS PER RACK / MINIMUM TWO RACKS

VISIT OUR WEBSITE



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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

\$9.99/PP

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

DIP BAR

\$260 SERVES UP TO 50 PEOPLE

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

PASTA STATION**

\$19.95/PP

BROWN BUTTER GNOCCI 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



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THESE ITEMS REQUIRE SERVICE STAFF

Passed Appetizers

CRAWFISH HUSH PUPPIES**

\$30/DZ

CRISPY GOLDEN 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 WITH 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, CRUMBLED 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** TOPPED
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
STACKED WITH LAYERS OF BUTTER AND HERBS

****POMEGRANATE BRUSSELS SPROUTS**

VG, GF \$7/PP

OVEN-ROASTED BRUSSELS SPROUTS WITH
CAMELIZED 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

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Desserts

STICKY TOFFEE PUDDING

SERVES 12-15 V \$48

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

GINGER BUNDT CAKE

SERVES UP TO 18 V \$45

SPICED CAKE WITH ROYAL ICING AND
CRYSTALIZED GINGER

DARK CHOCOLATE AND PEPPERMINT CHEESECAKE

SERVES 12-16 V \$75

WHITE CHOCOLATE RASPBERRY CHEESECAKE

SERVES 12-16 V \$75

CHEDDAR APPLE CHEESECAKE

SERVES 12-16 V \$75

CRANBERRY ORANGE CRUMBLE

SERVES 12-15 V, GF \$75

FRESH CRANBERRIES AND
ORANGE ZEST WITH CRUMBLED
TOPPING



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CLASSIC PIES

SERVES 8-10 V \$39.95

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/\$215 MED/\$365 LG

AN ASSORTMENT OF HOLIDAY
BARS AND COOKIES

CHRISTMAS COOKIE TRAYS

V \$99 SM/\$215 MED/\$365 LG

AN ASSORTMENT OF YOUR FAVORITE
HOLIDAY COOKIES

**INQUIRE ABOUT OUR
GLUTEN FREE DESSERT SELECTIONS**



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

From elegant celebration cakes to festive, handcrafted cookies and gifts,
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, 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.

