CATERING SERVICES

Call Our Catering Sales Specialist At (719) 444-5239
**GOOD MORNING BREAKFAST**

**CONTINENTAL BREAKFAST**

Assorted Breakfast Pastries and Muffins
- Assorted Yogurts with Granola
- Orange Juice
  - $7.95 per person (15 person minimum)

**EUROPEAN BREAKFAST**

Assorted Cured Meats and Cheeses
- Assorted Breads
- Fruit Salad
- Orange Juice
  - $8.95 per person (15 person minimum)

**EXECUTIVE BREAKFAST**

Scrambled Eggs with Cheese and Herbs
- Breakfast Potatoes, Bacon and Sausage
- Orange Juice
  - $9.50 per person (15 person minimum)

**ASPENPOINTE BREAKFAST**

Scrambled Eggs with Cheese and Herbs
- Breakfast Potatoes, Biscuits and Gravy
- Bacon and Sausage
- Fruit Salad
- Orange Juice
  - $11.25 per person (15 person minimum)

**MILE HIGH FRITTATA BREAKFAST**

Bacon, Sausage and Cheese or Veggie and Cheese Frittata
- Breakfast Potatoes
- Fruit Salad
- Orange Juice
  - $10.95 per person (15 person minimum)

**BAGEL AND LOX PLATTER**

Assorted Bagels, Smoked Salmon, Red Onion, Capers, Cream Cheese
  - $5.25 per person (25 person minimum)

**A LA CARTE**

- Fruit
  - $2.50 per person
- Biscuits and Gravy
  - $2.50 per person
- Egg Whites
  - $1.50 per person
- Breakfast Potatoes
  - $2 per person
- Breakfast Burrito
  - $4.50 per person
- Croissant Sandwich
  - $4 per person

**BREAKFAST ADDITIONS**

**Assorted Breakfast Muffins**
- $11.95 per dozen

**Assorted Mini Breakfast Pastries**
- $12.95 per dozen

**Assorted Bagels with Cream Cheese**
- $12.95 per ½ dozen
- $23.95 per dozen
  - Add flavored cream cheese for $5 per 8 oz
  - Choose from herb, fruit, honey or chipotle

**BEVERAGES**

Coffee, Decaf, Hot Tea, Hot Chocolate, Iced Tea, Lemonade, or Canned Soda
  - $1.49 each

Bottled Water
  - $1 each

**Prices are subject to change. Orders under 15 servings may be subject to a service charge.**
**Deli Buffet**

**Choice of Two Items** *(15 person minimum)*
- Fresh Romaine Spring Mix Salad with Ranch and Balsamic Vinaigrette
- Four Bean Salad with Fresh Herbs, Julienned Onions and Apple Cider Vinaigrette
- Pasta Salad
- AspenPointe’s Potato Salad
- Assorted Chips
- Fresh-Baked Brownies and Assorted Cookies

$12.95 per person

Additional Cold Item
$2 per person

**Buffet Includes** *(15 person minimum)*
- Sliced Roast Beef
- Ham
- Turkey
- Swiss Cheese
- Cheddar Cheese
- Assorted Breads and Rolls
- Lettuce
- Sliced Tomatoes
- Pickles
- Onions
- Mustard
- Mayonnaise

$12.95 per person

Additional Cold Item
$2 per person

**Trays & Platters**

**Fresh Fruit Tray**
$2.95 per person

**Veggie and Dip Tray**
$1.95 per person

**Imported and Domestic Cheese and Cracker Tray**
$3.49 per person

**Hummus Flatbread and Olives Platter**
- Small (up to 20 people) $50
- Medium (up to 40 people) $96
- Large (up to 60 people) $145

**Antipasto Platter**
$5.25 per person

**Beverages**
- Coffee
- Decaf
- Hot Tea
- Hot Chocolate
- Iced Tea
- Lemonade
- Canned Soda
- Bottled Water

-$1.49 each

-$1 each
**SANDWICHES**

(15 person minimum)

Lettuce wraps (gluten free) are available. Minimum order of six of each type.

**Choice of Meat and Cheese**

Black Forest Ham, Turkey Breast, Roast Beef or Salami with Cheddar, Swiss or Provolone

**Sandwiches Include**

Lettuce, Tomato, Mayonnaise, Mustard
Cookie, Chips and Bottled Water or Canned Soda

$10.95 per person

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**WRAPS**

(15 person minimum)

Lettuce wraps (gluten free) are available. Minimum order of six of each type.

**BLT Wrap**

Applewood Bacon, Crisp Romaine Lettuce, Tomatoes, with a Garlic Aioli Spread in a Whole Wheat Tortilla Wrap

**Beef and Blue**

Grilled Marinated Beef Strips with Bleu Cheese Dressing, Tomatoes, Lettuce and Crispy Onions

**The Basic**

Ham, Turkey or Beef and Cheese with Lettuce, Tomato and Onion

**Thai Chicken Wrap**

Sweet Chili Thai Chicken, White Rice, Cilantro, Julienned Romaine and Bean Sprouts in a Spinach Wrap

**Spicy Chicken Wrap**

Grilled Chicken with Roasted Green Chilies, Roasted Red Pepper, Tomato, Pepperjack Cheese, and Chipotle Mayonnaise in a Jalapeño Wrap

**Veggie Wrap**

Grilled Marinated Vegetables, Herb Cream Cheese, Romaine Lettuce, Tomatoes, and Roasted Red Pepper in a Spinach Wrap

**Wraps Include**

Cookie, Chips and Bottled Water or Canned Soda

$11.49 per person

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**SALADS**

(15 person minimum)

**Fruit and Nut Salad**

Fresh Romaine Spring Mix, Seasonal Fruit and Berries, Walnuts and Pecans, Feta Cheese Crumbles, served with a Yogurt Dressing
Add Chicken for $2

**Beef and Blue Salad**

Fresh Romaine Lettuce served with Grilled Marinated Beef Strips, Tomatoes, Crispy Onions and Bleu Cheese Dressing

**Chicken Caesar Salad**

Grilled Chicken Breast served over Crisp Romaine Lettuce, Parmesan, Garlic Croutons and Tomatoes, Caesar Dressing on the side

**Chef Salad**

Turkey, Ham, Cheddar, Swiss, Bacon, Tomatoes, Cucumbers, Hardboiled Egg, Fresh Romaine Spring Mix, Ranch or Balsamic Dressing

**Salads Include**

Cookie and Bottled Water or Canned Soda

$11.25 per person

Please order each type of salad in increments of five

Prices are subject to change. Orders under 15 servings may be subject to a service charge.
# Hors d’Oeuvres

25 person minimum

## Silver
- Fruit Tray
- Veggie Tray with Dip
- Mini Deli Sandwiches
- Swedish Meatballs
- Chicken Sate with Peanut Sauce
- Corn Chips with Pico De Gallo
- Assorted Cookies
- $15 per person

## Gold
- Fruit Tray
- Cheese with Dried Fruits and Nuts
- BLT Crostini
- Corn Chips with Black Bean Salsa
- Bacon-Wrapped Cheese-Stuffed Jalapeños
- Buffalo Wings
- Bacon-Wrapped Dates
- Mini Cheese Cakes
- $25 per person

## Platinum
- Fruit and Cheese Tray
- Antipasto Platter
- Beef Tenderloin with a Red Wine Demi-glace
- Sautéed Scallops with a Lime Beurre Blanc
- Shrimp Cocktail with a Cajun Remoulade
- Bacon-Wrapped Dates
- Crab Cakes with a Roasted Garlic Aioli
- Bleu Cheese, Pecan, and Cranberry Philo Cups
- Chocolate Napoleons
- $50 per person

### Additional Options

- **Bacon-Wrapped Dates**
  - $15 per dozen
- **Cheese-Stuffed Jalapeños Wrapped in Bacon**
  - $25 per dozen
- **Cucumber Slices with Whipped Herbed Cheese and Lox**
  - $30 per dozen
- **Chicken Curry Filo Cups**
  - $20 per dozen
- **Bleu Cheese, Walnut and Cranberry Filo Cups**
  - $20 per dozen
- **Artichoke Bites**
  - $15 per dozen
- **BLT Crostini**
  - $10 per dozen
- **Cuban Canapés**
  - $30 per dozen
- **Swedish Meatballs**
  - $10 per dozen
- **Teriyaki-Glazed Chicken Skewers**
  - $20 per dozen
- **Sausage-Stuffed Mushrooms**
  - $20 per dozen
- **Southwest Chicken Egg Rolls with Chipotle Dipping Sauce**
  - $20 per dozen
- **Veggie or Pork Pot Stickers with Dipping Sauce**
  - $20 per dozen
- **Asian Veggie, Chicken or Pork Egg Rolls with Dipping Sauce**
  - $15 per dozen
- **Buffalo Wings - Mild/Hot/BBQ**
  - $15 per dozen
- **Loaded Deviled Eggs**
  - $10 per dozen
- **Caprese Skewers**
  - $18 per dozen
- **Chicken Pops**
  - $25 per dozen

Prices are subject to change. All orders include disposable plates, forks, knives and napkins. Compostable ware available upon request.
**PIKES PEAK BUFFET**

**CHOICE OF TWO ENTÉES**
- Grilled Chicken Breast with Lemon and Basil Vinaigrette
- Chicken Curry
- Slow-Roasted Sliced Beef in Au Jus
- Chef’s 12-Hour Pot Roast
- Roasted Pork Loin with an Apple Cider Demi Glaze
- Classic Italian Sausage and Beef Lasagna
- Spinach and Veggie Lasagna
- Chicken Teriyaki
- Pulled Barbecued Chicken or Pork
- Creamy Pasta Primavera with Herbed Chicken
- Pasta Bolognese

**CHOICE OF THREE ACCOMPANIMENTS**
- Fresh Romaine Spring Mix Salad with Ranch and Balsamic Dressings
- Five Bean Salad with Fresh Herbs, Julienne Onions and Apple Cider Vinaigrette
- Roasted Rosemary and Herbed Baby Red Potatoes
- Mama’s Mashed Potatoes and Gravy
- AspenPointe’s Potato Salad
- Rice Pilaf Trio
- Chef’s Mac n’ Cheese
- Parsley Parmesan Pasta
- Mashed Sweet Potatoes
- Fresh-Roasted Seasonal Vegetables
- Fresh-Baked Brownies and Assorted Cookies

$14.78 per person
15 person minimum

*The Pikes Peak Buffet includes Hawaiian Sweet Rolls with Whipped Butter*

**SPECIAL ENTÉE OPTIONS**
- Chicken Marsala with Wine and Mushroom Sauce
- Shrimp Scampi with a Lemon Butter Sauce
- Roasted Chicken Cordon Bleu with a Mornay Sauce
- Blackened Salmon with a Roasted Red Pepper Sauce

Add $3 per person from the above options to replace an entée choice

- Carved Prime Rib*
- Braised Buffalo Short Rib*
- Steamship of Beef*
- Beef Tenderloin with a Horseradish Sauce*
- Carved English Cut New York Strip with Green Peppercom Demi*

Add $10 per person from the above options to replace an entée choice

*Special Éntrée Options have a 50 serving minimum*
Add carving station for $100

**SPECIAL ACCOMPANIMENT OPTIONS**
- Chef’s Bacon Mac n’ Cheese
- Lobster Mac n’ Cheese
- Three-cheese Potatoes Au Gratin

Add $3 per person from the above options to replace an accompaniment choice

25 person minimum
FOOD BARS

BAKED OR MASHED POTATO BAR
(15 person minimum)

Choose Five
Cheddar, Sour Cream, Bacon, Scallions, Broccoli, Sautéed Onions,
Ham, Sautéed Mushrooms, Shrimp, Turkey

Includes
Fresh Romaine Spring Mix with Ranch and Balsamic Dressing
Sweet Rolls with Whipped Butter
Fresh-Baked Brownies and Assorted Cookies
$10.95 per person

Add Chile con Carne or Chile Verde for $2.50 per person

BEVERAGES
Coffee
Decaf
Hot Tea
Hot Chocolate
Iced Tea
Lemonade
Canned Soda
$1.49 per person

Bottled Water
$1 per person

TACO BAR (15 person minimum)
Includes Soft and Hard Taco Shells, Seasoned Ground Beef, Refried Beans, Mexican Rice, Cheddar, Sour Cream, Lettuce, Tomatoes, Onions and Salsa
Fresh-Baked Brownies and Assorted Cookies

$11.25 per person (15 person minimum)

Add Seasoned Shredded Chicken or Pork for $2 per person
Add Guacamole for $1.50 per person

FAJITA BAR (15 person minimum)
Includes Tortillas, Refried Beans, Mexican Rice, Cheddar, Sour Cream, Lettuce, Tomatoes, Chopped Cilantro, Fajita-Style Onions and Peppers, and Salsa
Fresh-Baked Brownies and Assorted Cookies

$15.95 per person Chicken or Steak
$18.95 per person Shrimp
$16.95 per person Two-Meat Combo

Add Guacamole for $1.50 per person

Steak Fajitas
Salad Bar To Go

Choose Your Base*
Romaine
Iceberg
Garden Blend (Romaine and Spring Mix)
Spinach Blend (Garden Blend and Spinach)

Choice of One Protein* (additional meat item $2/person)
Bacon  Chicken  Ham  Pepperoni
Turkey  Steak  Salami  Marinated Tofu

Choice of Eight Toppings* (additional item $.35/person)
Sliced Cucumber  Sliced Green  Diced Jalapeños  Julienne Red and
Grape Tomatoes  Onions  Parmesan Cheese  Green Peppers
Julienne Carrots  Baby Corn  Cheddar Cheese  Chopped Pecans
Chopped Hard  Sliced Black Olives  Swiss Cheese  Chopped Walnuts
Boiled Eggs  Diced Celery  Feta Cheese  Chopped Almonds
Green Peas  Pineapple Chunks  Bleu Cheese  Sunflower Seeds
Chopped Beets  Broccoli  Black Beans  Craisins
Diced Red Onion  Sliced Mushrooms  Garbanzo Beans  Raisins

Choice of Four Dressings* Includes Sweet Rolls and
Italian Vinaigrette  Caesar  Whipped Butter
Ranch  Thousand Island
Balsamic Vinaigrette  Bleu Cheese  $12.95 per person
Honey Mustard  Toasted Sesame  15 person minimum

Mediterranean Bar

Choice of Two Entrées
Falafel
Gyro
Mediterranean Grilled Chicken
Chicken Kabob
Kofta Kabob
Shredded Beef
Lamb Osso Bucco (add $6 per person)

Choice of Three Sides
Greek Salad
Pasta Salad
Baba Ganoush
Hummus
Italian Green Beans
Fattoush
Vermicelli Rice Pilaf
Tabbouleh
Ligurian Pesto and Pasta

$16.95 per person
15 person minimum
**SUMMER BBQ**

*Choice of Two Meats:*
- Slow-Cooked BBQ Beef Brisket
- BBQ Pork Roast
- BBQ Chicken Quarters
- Andouille or Italian Sausage and Peppers
- Add $3 per person for BBQ Pork Ribs, Bison or Beef Ribs

*Includes*
- Baked Beans
- AspenPointe's Potato or Five Bean Salad
- Corn on the Cob
- Sweet Rolls and Whipped Butter
- Fresh Romaine Spring Mix with Ranch and Balsamic Dressing
- Fresh-Baked Brownies and Assorted Cookies

$17.95 per person
15 person minimum

**CHOICE OF THREE SIDES**

- Asian Salad with Sesame Dressing
- Yakisoba Salad
- Fried, Brown or Steamed Rice
- Lo Mein or Spicy Sesame Noodles
- Veggie or Chicken Egg Rolls (1 per person)
- Stir-fry Vegetables
- Pineapple Slaw

$16.95 per person
Add Shrimp for $2 per person
15 person minimum

Prices are subject to change. All orders include disposable plates, forks, knives and napkins. Compostable ware available upon request.
DESSERTS
Dark Chocolate-Dipped Strawberries $20 per dozen
Mini French Pastries $25 per dozen

Freshly Baked
Assorted Cookies and/or Brownie Bars $12 per dozen
Medium Cupcakes $30 per dozen
Large Cupcakes $40 per dozen
  Cake: Chocolate, Vanilla, Spice, Lemon, Red Velvet
  Frosting: Chocolate or Vanilla Buttercream, German Chocolate or Whipped Cream

Please inquire about special dessert requests.

BEVERAGES
Coffee
Decaf
Hot Tea
Hot Chocolate
Iced Tea
Lemonade
Canned Soda
$1.49 per person

Bottled Water
$1 per person

CAKES
Cake: Chocolate, Vanilla, Lemon, Spice, Red Velvet
Filling: Raspberry, Strawberry, Blueberry, Lemon, Bavarian Cream, Frosting
Frosting: Chocolate or Vanilla Buttercream, German Chocolate, Whipped Cream
All cakes are made with two layers.

8" Round (24) $42
10" Round (35) $62
12" Round (55) $96
Full Sheet (120) $210
Half Sheet (60 ) $105
Fresh Seasonal Fruit Tart $32
Specialty Cakes $4-$8 per slice
SUSTAINABILITY AND GREEN PRACTICES

- Each year 2,800 lbs. of produce is grown in AspenPointe’s Community Garden and is distributed to our community and our café.
- We have nine aeroponic towers producing organic lettuce and herbs.
- We strive to offer clients and customers fresh whole foods that are grown, harvested, and produced locally in a sustainable manner whenever possible. We partner with suppliers to increase the availability of such foods.

Our committed staff serve a wide variety of menu options made with the freshest and most flavorful ingredients. If you do not find what you’re looking for here, we will be happy to custom design a menu to fit your needs, as well as your budget.

TRY ASPENPOINTE CATERING FOR YOUR NEXT...
Wedding, Graduation, Barbecue, Reunion, Business Meeting, Company Picnic or Convention

We Also Offer
Party Rentals, Table Linen and Coverings, Buffet Equipment, Flatware and Glassware, China and Servers

CATALYST KITCHENS
Critical to its organizational plan, AspenPointe is a Model Member of Catalyst Kitchens. Catalyst Kitchens students include the homeless, former incarcerated, at-risk youth, former gang members, autistic, PTSD, Traumatic Brain Injury, disabled veterans and others facing barriers to employment. Since 2011, Catalyst Kitchens members in the U.S., Canada and the UK, have helped more than 12,500 people transform their lives.
AspenPointe helps to solve social problems using business strategies. Providing innovative solutions to address the needs of our community’s veterans, seniors, disabled and the disenfranchised populations.

Each year we touch the lives of thousands of individuals, creating opportunity and hope by providing training, education and employment opportunities.

By supporting AspenPointe you are helping us build a stronger and healthier community.

VISIT US ON FACEBOOK

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