

**TRADEMARK**  
taste + grind

catering

# BREAKFAST

## CONTINENTAL BREAKFAST

assorted pastries, jams, butters & whole fruit,  
coffee, assorted teas, fresh squeezed juices

## CONTINENTAL PLUS BREAKFAST

### **ASSORTED PASTRIES**

muffins, croissants, Danish, coffee cake  
served with fruit spreads, butter & clotted cream

### **FRESH SEASONAL FRUITS**

### **ASSORTED YOGURTS**

with granola, berries & honey

### **BREAKFAST BEVERAGES**

coffee, assorted teas, fresh squeeze juices

## REFINED BREAKFAST

### **ASSORTED PASTRIES**

muffins, croissants, danishes, coffee cake  
served with fruit spreads, butter & clotted cream

### **FRESH SEASONAL FRUITS**

### **ASSORTED YOGURTS**

with granola, berries & honey

### **SCRAMBLED EGGS**

### **FRENCH TOAST**

### **CRUSHED YUKON POTATOES**

### **BREAKFAST SAUSAGE**

### **NEUSKE'S BACON**

### **BREAKFAST BEVERAGES**

coffee, assorted teas, fresh squeeze juices

## SNACK BREAKS

### **AFTERNOON SNACKS**

whole fruit, mixed nuts, chips, assorted cookies

### **AFTERNOON BEVERAGES**

coffee, assorted teas, iced tea, sodas, bottled water

# HOT BUFFET

## SALADS

**LITTLE GEMS CAESAR**  
cured egg

**KALE & QUINOA**  
aioli, crispy chickpeas,  
golden raisins, citrus, parm

**BABY GREENS & CHARRED CARROTS**  
almonds, feta, honey tahini

**MARKET LETTUCE**  
soft herbs, red wine vinaigrette, shallots

**FARRO AND SEASONAL VEGETABLE**

**GRILLED FINGERLING POTATO**  
with lemon dressing and herbs

## ENTRÉES

**MARKET FISH** with seasonal garnish

**WILD KING SALMON**  
olives, orange, dill, fennel

**GRILLED SKIRT STEAK**  
salsa verde, pork tenderloin, lime, charred  
onion, cilantro

**GRILLED CHICKEN BREAST**  
cherry peppers, lemon, cultured butter

**CHEFS LASAGNE**

**ORRECHIETTE**  
fennel sausage, escarole, parm, lemon

**RIGATONI**  
shortrib bolognese

**GRAFTON CHEDDAR MAC N CHEESE**

**CHEFS SEASONAL PASTA**

**FUSILI**  
calimari, zucchini, cherry tomatoes,  
bread crumbs

**WILD MUSHROOM  
& QUINOA ROASTED SQUASH**  
goat cheese, smoked tomato,  
crispy maitake

## SIDES

**YUKON GOLD POTATO PURÉE**

**GRILLED SEASONAL VEGETABLES**

**ROASTED MUSHROOMS**  
balsamic shallots

**FREGOLA**  
pickled tomatoes, parm

**CHARRED GREEN BEANS**  
ginger soy dressing

**BROCCOLI RABE**  
toasted garlic, chilies

**CREAMED SPINACH**

**FARMERS MARKET VEGETABLE**

**GRILLED NEW POTATOES**  
with lemon and ginger

# LUNCH BUFFET

## SALADS - please select two

**LITTLE GEMS CAESAR**  
cured egg

**KALE & QUINOA**  
aioli, crispy chickpeas,  
golden raisins, citrus, parm

**BABY GREENS & CHARRED CARROTS**  
almonds, feta, honey tahini

**MARKET LETTUCE**  
soft herbs, red wine vinaigrette, shallots

**FARRO AND SEASONAL VEGETABLE**

**GRILLED FINGERLING POTATO**  
with lemon dressing and herbs

## SANDWICHES - please select two

**COLORADO LAMB**  
salsa verde, pickled onions,  
miticrema cheese

**GRILLED CHICKEN CAESAR WRAP**  
**CAPRESE**  
fresh mozzarella, tomato,  
basil, balsamic

**GRILLED STEAK**  
fried onions, horseradish aioli,  
little gems

**CHARRED VEGETABLES**  
goat cheese, 7 grain

**ROAST BEEF**  
pepperoncini, provolone,  
balsamic, EVOO

**TURKEY BREAST**  
S&V chips, mayo, tomato jam

**GRILLED CHICKEN**  
arugula, oven dried tomatoes,  
provolone

**SMOKED PROSCIUTTO**  
pickled onion, fresh mozzarella,  
basil pesto

**ROASTED CAULIFLOWER**  
curry aioli, pepper jam, pepperjack

**PRIME RIB**  
duck fat caramelized onions,  
horseradish mayo

**HAM, GRUYERE & DIJONAISE BAGUETTE**  
**GRILLED SEASONAL SQUASH**  
spicy honey, smoked ricotta

## DESSERT - please select one

**WARM TRADEMARK**  
**CHOCOLATE CHIP COOKIES**

**ALMOND "CLOUD" COOKIES**

**BROWNIE PUDDING BARS**

# CARVING STATION

chef-attended, to accompany buffets

**COLORADO LAMB**  
salsa verde

**BEEF TENDERLOIN**  
bordelaise sauce

**TURKEY BREAST**  
maple mustard

**PRIME RIB-HORSERADISH CREAM**

**PORK TENDERLOIN**  
seasonal mostarda

# FAMILY STYLE

## FOR THE TABLE

parker house rolls with cultured butter

## TO BEGIN

please select three

### **BURRATA & KNOTS**

tomato jam, roasted garlic

### **SHISHITO PEPPERS**

romesco aioli

### **ZUCCHINI HUMMUS**

crispy potato, grilled lemon

### **MEATBALLS**

ricotta, crushed tomato, lemon

### **SMASHED BEETS**

tahini, feta yogurt, house naan

## MARKET GREENS

individually plated soft herbs, red wine vinaigrette & shallots

## ENTRÉES

please select three

### **WILD KING SALMON**

orange, red walnuts, spring peas

### **PORK SHOULDER RAVIOLI**

pickled tomatoes, burnt onion broth

### **ROASTED BEEF TENDERLOIN**

bordelaise sauce

### **CHARRED PORK TENDERLOIN**

honey plum, black garlic butter

### **MAC & CHEESE**

shells, grafton cheddar

### **HERB ROASTED CHICKEN BREAST**

cherry peppers, lemon butter

## SIDES

please  
select three

### **MASHED YUKON GOLDS**

### **SIMPLE GREEN**

### **FARMERS MARKET**

### **ROASTED BEETS WITH HARRISA AND ALMONDS**

### **BLISTERED HARICOT VERTS**

### **WITH PORK CRUMBS**

### **GRILLED SEASONAL VEGETABLES**

# DESSERT

## TIER 1

**WARM TRADEMARK  
CHOCOLATE CHIP COOKIES**

**ALMOND "CLOUD" COOKIES**

**BROWNIE PUDDING BARS**

## TIER 2

**SEASONAL DESSERT SPOONS**

**VALRHONA CHOCOLATE TRUFFLES**

**SELECTION OF INDIVIDUAL  
TRIFLE CUPS**

**WARM TRADEMARK  
CHOCOLATE CHIP COOKIES**

**ALMOND "CLOUD" COOKIES**

**BROWNIE PUDDING BARS**

## TIER 3

**CUSTOM GRAND DESSERT DISPLAY FEATURING  
TIERS ONE AND TWO PLUS SEASONAL ADDITIONS**