



Biscuits and Berries

THE CATERING COMPANY

• est. 1991 •



~Be Inspired~



Congratulations On Your Engagement

We are excited to help make this time in your lives Exciting and Memorable! Let one of our experienced Event Designers **CUSTOMIZE** a proposal specific to your vision. Each of our menu items have been designed and tested by our team of Executive Chefs, these items can be mixed and matched by **YOU** to create a menu that no one else will have! We have the ability to provide you with multiple types of service style including Multi-Course, Plated Dinners, Buffets Interactive Stations and Family Style.

Our desire to provide an unmatched catered cuisine means that we cook all of our food onsite right before it's served to your guests, ensuring the freshest product possible.

What sets us apart? Besides our Hand-Crafted menus, we have the ability to help you thought many aspects of your event. Let us guide you through not only by hand selecting each item for your menu, but the **ENTIRE** design of your event.

With our In-House Florist and Décor Departments, we have experts on deck creating and mastering theme visions for our clients. This enables our clients to be able to completely **DESIGN** their vision with one Event Designer in charge the whole theme. In turn, what is required of you is to simply this:
To BE INSPIRED.

We have a combination of over 48 years of experience under our belts, we are on hand to suggest entertainment vendors and help you figure out the beverage calculator. From Floorplans to Timelines, from Centerpieces to Food Vignette Displays, our Event Designers have the capability to make your wedding vision come to life!

We are happy to include a complimentary cake cutting service, Champagne pour, Rental consultation, Tasting and Venue Walk Through as part of our standard services.

It all starts with a consultation, then get ready for the **BEST** day of your life!



ROOM FOR MY THOUGHTS: _____

:: INSPIRATION :: COLORADO :: INSPIRATION ::

CEREMONY BEVERAGE STATION ::

Spa water is garnish with the following options: sliced Cucumbers, sliced Strawberries, Mint, Blueberries, Blackberries, Lemon, Orange or Lime wheels. Set in a vintage decorative glass container.

TRAY PASSED HORS D' OEUVRES ::

ROASTED LAMB TENDERLOIN

Colorado Lamb served rare on a Yukon Gold Gaufrette chip with Mint Jam

PETITE VENISON MEDALLION

Roasted medium rare and topped with Hunter Sauce and Juniper Dust

COLORADO GRILLED PEACH BISCOTTI

Grilled Peaches and local Haystack Chevre Mousse atop a Black Pepper Biscotti

SMOKED TROUT MOUSSE

Served on a Cucumber round with fresh Dill

FIRST COURSE ::

THE SOUTHWESTERN

Romaine, Cotija Cheese, Pickled Corn, Bacon and Polenta Croutons. Served with Guajillo Chili Ranch

SERVED WITH:

SOUTHERN CORNBREAD

Cheddar and Jalapeno Cornbread served hot with honey butter

DUET ENTRÉE SECOND COURSE ::

GARLIC SEARED BISON TRI-TIP &

ALL NATURAL CHICKEN

BREAST MEDALLIONS

with a smoked Tomato Espanole and Olathe Corn Nage

PAIRED WITH:

SMOKED MUSHROOM RISOTTO PAVE

Crispy griddled Risotto Cake with Smoked Mushrooms and Asiago Cheese

VEGETABLES WITH DURANGO HONEY

DESSERT PAIRED LOCALLY ROASTED COFFEE ::

PETITE DESSERT SCONE SANDWICHES

Pistachio Scone with Vanilla Buttercream Frosting

MINI SMORES

House made Marshmallow sits upon a Graham Cracker, both are dipped in Milk Chocolate, presented on a Pretzel stick skewer

COLORADO STRANAHANS WHISKEY TRUFFLES

Salted Caramel, Whiskey Ganache and Cocoa



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TRAY PASSED HORS D' OEUVRES ::

WATERMELON LOLLIPOPS

Compressed Watermelon with Pistachio and Feta Meringue

CHICKEN N' WAFFLES

Buttermilk fried Chicken on a petite Cornmeal Waffle with Maple Agrodolce.

FISH AND CHIPS SKEWER

Battered Cod Fish with fried Potato, served with Malt Vinegar Aioli

RIBEYE PANCAKE

Served on a sweet Corn Cake and topped with roasted Garlic Aioli

FIRST COURSE ::

THE B&B SALAD

Heritage Field Greens, Blackberries, Strawberries, Blueberries, sliced Almonds, flaky Biscuit Croutons accented with a Raspberry Balsamic Vinaigrette

SERVED WITH:

CHEDDAR AND HERB POPOVERS
Complimented with a Honey drizzle

ENTRÉE SECOND COURSE ::

FENNEL CRUSTED WILD CAUGHT SALMON

ANGUS SHORT RIBS

Topped with Crimini Mushroom Ragout

PAIRED WITH:

CHAI ROASTED SWEET POTATOES
Sauteed with Butter, Caradmon, Ginger Cloves, Cinnamon & Brown Sugar
BALSAMIC GLAZED ASPARAGUS

DESSERT PAIRED LOCALLY ROASTED COFFEE ::

FRENCH MACAROONS

Guests to choose from two of the following flavorings:

Chocolate, Raspberry, Lemon, Espresso, Lavendar,

Pistachio, Orange Blossom, Pumpkin, Maple and Vanilla

CHOCOLATE PASSION FRUIT CREAM PUFFS

Chocolate Profiterole holding Passion Fruit Creme and then decorated with Chocolate drizzle

