

CATERING MENU

Contact: Paige Porter, Director of Dining Services
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GOOD MORNING!

HAND-HELDS

Bacon, Egg & Cheese on a Croissant | \$6.60

Sausage, Egg & Cheese on a Croissant | \$6.60

PASTRIES

Sweet

Cinnamon Roll | \$4.00 each

Scones | \$3.75 each

Sticky Bun | \$3.25 each

Muffins | \$3.25

Cookie | \$2.70

COFFEE SET-UP

1/2 Gallon Drip

\$25.00 includes full set up

1 Gallon Drip

\$45.00 includes full set up

FAMILY STYLE BREAKFAST

Family Style has an 8 person minimum



BREAKFAST

Breakfast Burrito

Scrambled eggs, cheddar cheese & chorizo wrapped in a tortilla

\$7.00 Per Person

Perfect Egg Sandwich

Fried egg served on an English muffin with cheddar cheese. Add bacon or sausage, additional \$2.00

\$5.00 Per Person

Vegan Chorizo Hash Burrito **V2**

Vegan chorizo, peppers, onions and potatoes wrapped in a flour tortilla

\$6.00 Per Person

Yogurt Parfaits **V**

Greek yogurt, granola & fresh fruit

\$2.70 Each

Fruit Tray **V2 AG**

Seasonal fruit presentation garnished with fresh mint

\$5.00 Per Person

V2 Vegan | V Vegetarian | AG Avoiding Gluten



SALAD BOXES & FAMILY STYLE

\$13.00 Per Person/ Family Style has an 8 person minimum

BOXED SALADS

Served with chips, seasonal fruit & a cookie

*Garden Salad

Cucumbers, tomatoes, red onions, house made croutons and balsamic vinaigrette . Can be made without gluten. Choice of tofu or chicken breast

*Chopped Cobb Salad

Hard -boiled egg, blue cheese, tomatoes, red onions, cucumbers, cheddar cheese on a bed of romaine with house-made ranch dressing. Choice of Tofu or chicken breast

*Greek Salad

Kalamata olives, cucumbers, tomatoes, red onions, feta cheese, artichokes on romaine with Greek vinaigrette. Choice of tofu or chicken breast

**Salad can be served family style*

FAMILY STYLE SALADS

Heirloom Caprese Salad **V AG**

Heirloom tomatoes, buffalo mozzarella & fresh basil with balsamic gastrique, and extra virgin olive oil. Finished with sea salt

Classic Caesar Salad

Freshly torn romaine tossed with garlic croutons, parmesan cheese, & traditional Caesar dressing

Spinach Salad with Apples & Walnuts **V AG**

Fresh spinach topped with granny smith apples ,walnuts, & feta cheese. Tossed in a sherry vinaigrette

V2 Vegan | V Vegetarian | AG Avoiding Gluten

BOXED & FAMILY STYLE SANDWICHES & WRAPS

BOXES SERVED WITH CHIPS, SEASONAL FRUIT & A COOKIE

\$13.00 Per Person / Family Style has an 8 person minimum



SANDWICHES & WRAPS

Pastrami Sandwich

Provolone & dijon mustard on sliced rye bread

Italian Sandwich

Ham, salami, pepperoni, & sliced provolone. Topped with shredded lettuce, red onion, tomato, & drizzled with oil vinegar & herbs on a baguette

Turkey Bacon Club

Turkey & bacon with provolone, lettuce, tomato, & mayonnaise

Caprese

Fresh mozzarella, sliced tomatoes, arugula, onion jam, & pesto mayonnaise

*Southwest Chicken Wrap

Chicken breast, cheddar, fresh avocado, shredded lettuce, tomato with chipotle mayonnaise in a tortilla

Chicken Brie

Grilled chicken, onion jam, figs, brie, & arugula

*Vegetarian Wrap **V2 AG**

Grilled squash, mushrooms, red onions, roasted red peppers & hummus in a tortilla

Ham & Swiss Panini

Shaved ham, swiss cheese & dijon mustard

Roast Beef

Sliced roast beef, red pepper jam, caramelized onions & horseradish mayonnaise

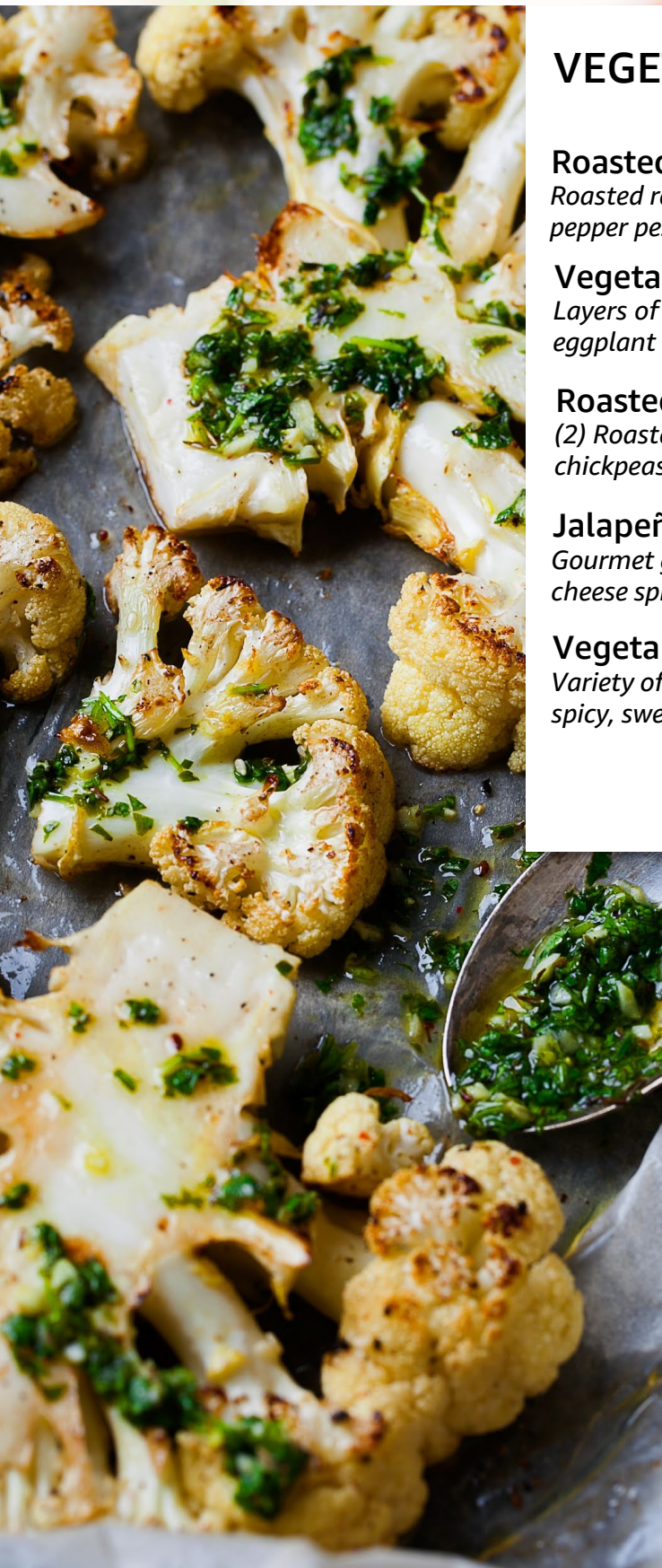
Chefs Special

**Sandwich or wrap can be served family style*

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VEGETARIAN ENTRÉES

\$13.00 Per Person



VEGETARIAN

Roasted Red Pepper Penne Pasta **V**

Roasted red peppers, sautéed mushrooms, spinach, & red pepper pesto sauce

Vegetable Napoleon **V AG**

Layers of portobello mushrooms, tri-colored peppers, eggplant & mozzarella cheese with a garlic pomodoro sauce

Roasted Cauliflower Steaks **V2 AG**

(2) Roasted cauliflower steaks topped with roasted chickpeas & chimichurri sauce

Jalapeño Popper Grilled Cheese **V**

Gourmet grilled cheese sandwich toasted with a cream cheese spread, slices of cheddar cheese, & jalapeños

Vegetable Tofu Stir-Fry **V AG**

Variety of fresh vegetables stir-fried with tofu & a spicy, sweet chili, topped with ginger tamari

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ENTRÉES & SOUPS

ENTRÉES

Lemon Chicken Piccata **\$13.00 Per Person**

Breaded chicken breasts topped with zesty lemon, capers, & white wine sauce. Served with Chef's choice seasonal vegetables, whipped cauliflower, & potato mash

Chicken Marsala **\$13.00 Per Person**

Golden pan-fried chicken cutlet in a rich mushroom & marsala wine sauce served over egg noodles

Farmhouse Chicken **AG \$13.00 Per Person**

Roasted with garlic & herbs served with grilled asparagus & roasted yukon potatoes

Fajita Bar

Your choice of protein, sauteed peppers & onions, guacamole, sour cream, pico de gallo, black beans, cilantro lime rice, queso fresco, & flour tortillas

Chicken - \$14.00 Per Person

Shrimp - \$16.00 Per Person

Steak - \$17.00 Per Person

SOUPS

Roasted Tomato Bisque **V**

\$5.26 Per Person

French Onion Soup

\$5.26 Per Person

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BBQ

Priced Per Person with 8 person minimum



BBQ Pork Ribs **\$14.00 Per Person**

Served with creamy, house-made macaroni & cheese, fresh coleslaw, & southwestern Caesar salad

BBQ Chicken **\$13.00 Per Person**

Grilled bone-in, basted in house-made bbq sauce, served with creamy house-made macaroni & cheese, fresh coleslaw, & southwestern Caesar salad

BBQ Flank Steak **\$17.00 Per Person**

Served with creamy horseradish, house-made macaroni & cheese, fresh coleslaw, and southwestern Caesar salad

Carnitas Style Pulled Pork **\$14.00 Per Person**

Slowly simmered pulled pork in chipotle & cumin served with creamy, house-made mac & cheese, fresh coleslaw, and southwestern Caesar salad

Roasted Cauliflower Steaks **\$13.00 Per Person**

(2) Roasted cauliflower steaks topped with chimichurri sauce. **VAG**

SIDES

Baked Beans **V | \$5.00 Per Person**

Red beans served with seasonal rice

Macaroni & Cheese **V | \$5.00 Per Person**

House-made creamy, cheesy cavatappi

Yukon Gold Mashed Potatoes **V AG | \$5.00 Per Person**

Creamy, whipped garlic potatoes

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SWEETS

BARS

Brownies \$4.00 Per Person

Blondies \$4.00 Per Person

Assorted Dessert Bars \$4.00 Per Person

COOKIES

Oatmeal Raisin Cookie Tray \$2.00 each

Chocolate Chip Cookie Tray \$2.00 each

SPECIALTIES

Assorted Pies \$16.00 Per Pie | 8 Slices Per Pie

New York Cheesecake \$25.00 Per Pie | 8 Slices Per Pie

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CATERING POLICY

TERMS & CONDITIONS

Hours of Business: Compass One Catering is available during the normal business hours of DEN17, located at Monday-Friday 8:00am-4:00pm.

An order: All catering orders must be placed at least 7 working days (84 hrs.) **in advance** of event date. Working days are 1515 Wynkoop Street, Denver Colorado 80202 Monday-Friday 8:00am-4:00pm. Catering orders can be submitted to: paige.porter@compass-usa.com

Forms of Payment: You will be required to pay the day of the event or provide payment when cancelling with a credit card. An event order with an itemized break down will be given with a copy of a receipt for each event. Also, please note that a 20% service fee will be added to all orders.

Event times: It is Compass One Catering's goal to have every scheduled catering event set and ready 15 minutes prior to the confirmed start time listed on the event order. When placing your order, you are required to provide an accurate **Start** and **End** time for your event.

Confirmation of Catering Order: It is the client's responsibility to ensure all information listed on their event order(s) is correct. An email confirmation **is required** from the client indicating you have read all information listed on their event orders, as well as agreeing to have reviewed all Compass One Catering's terms and conditions.

Guaranteed Attendance: Your catering invoice is a business agreement. Compass One Catering agrees to serve your attendees and do everything possible to ensure your event is successful. In turn, you agree to guarantee the number of guests to be served. A guaranteed attendance must be submitted no later than 7 working days **in advance**. This number will be considered a guarantee, not subject to reduction.

Cancellations: All cancellations **must be made** at least 3 working days **in advance** of a requested event date. After the 3 working days and product has been ordered, the **full** amount of the invoice will be charged.



CATERING POLICY

TERMS & CONDITIONS CONTINUED

Pricing and availability: All food and beverage prices are subject to change. Due to seasonality, certain items may not be available.

Policy Changes: Compass One Catering policies are subject to change without notice but will NOT affect existing bookings that have been confirmed. Always refer to the posted Compass One Catering policies before placing an order.

Acceptable forms of payment: Catering invoices may be billed to either an Amazon Cost Center account or a private party Sponsor. The method of payment must be established with Compass One Catering when placing your order.

Compass One Catering Staff: Compass One Catering staff will set-up your catering order and return to clean-up.

Catering Service Setup Includes:

Compostable and/or Recyclable paper and plasticware. Appropriate serving pieces and equipment
Linens will only be provided for use of chafing dishes during an event.

SIGNATURE: _____ DATE: _____

