



THE CATERING COMPANY



Biscuits and Berries offer Graduation Specials in addition to our established menu. Buffet Items may be ordered a la carte to create your own menu, or you may order by the following packages:

Graduation Hors D'oeuvres: Congratulations

Seasonal Fresh Crudite

An elegant display of celery sticks, broccoli florets, julienne carrots, cauliflower blossoms, yellow squash, green zucchini, cherry tomatoes, and sliced red peppers served with sun dried tomato and herb dip.

Asiago and Artichoke Fondutta

Served with house-made seasoned pita chips.

Gourmet Petite Sandwiches

Turkey with pesto aioli and lettuce roast beef with horseradish cream sauce and sliced tomato honey cured ham with stone ground lemon aioli and lettuce.

Price Per Guest: \$9.50

Price Per Guest with 200 or More Guests: \$7.95



Biscuits and Berries offer Graduation Specials in addition to our established menu. Buffet Items may be ordered a la carte to create your own menu, or you may order by the following packages:

Graduation Hors D'oeuvres: School Spirit

Biscuits and Berries Fresh Fruit Display

A beautiful display of pineapple, cantaloupes, honeydew and watermelon. Accented with fresh seasonal berries and served with caramel cream cheese dipping sauce.

Seasonal Fresh Crudite

An elegant display of celery sticks, broccoli florets, julienne carrots, cauliflower blossoms, yellow squash, green zucchini, cherry tomatoes, and sliced red peppers served with sun dried tomato and herb dip.

Bacon Wrapped Beef Tenderloin

Savory beef tenderloin wrapped in bacon and skewered and served with red onion chutney.

Truffle French Onion Dip

Creamy caramelized onion and white truffle dip served with root vegetable chips.

Gourmet Petite Sandwiches

Turkey with pesto aioli and lettuce roast beef with horseradish cream sauce and sliced tomato honey cured ham with stone ground lemon aioli and lettuce.

Price Per Guest: \$13.95

Price Per Guest with 200 or More Guests: \$12.50

A+ Student



Fresh Fruit Skewers

Watermelon, cantaloupe, honeydew and strawberries are skewered and drizzled with a caramel cream cheese sauce.

White Cheddar Sausage Rolls

Savory house made sausage and fresh herbs, wrapped in flaky puff pastry and topped with a grain mustard aioli.

Buffalo Mozzarella With Sundried Tomato

Balls of buffalo mozzarella marinated in sun-dried tomato and herb infused oil wrapped in a basil leaf and skewered.

Build Your Own Bruschetta Bar

Toasted French baguette served with:

- ~ Basil pesto, sun-dried tomatoes and goat cheese.
- ~ Wild mushroom duxelle and crumbled Gorgonzola cheese.
- ~ Roasted red pepper, tomato compote and feta cheese.

Petite Italian Meatballs

Sweet Italian sausage blended with lean ground beef, fresh herbs and Parmesan cheese. Simmered in marinara until tender. Served with fresh sage leafs.

Price Per Guest: \$13.95

Price Per Guest with 200 or More Guests: \$12.50

A+ Student



Fresh Fruit Skewers

Watermelon, cantaloupe, honeydew and strawberry are skewered and drizzled with a caramel cream cheese sauce.

Jerk Chicken Satays

Caribbean style chicken slices on a skewer with mojo sauce.

Pulled Pork Arancini

Cheddar risotto with a BBQ pulled pork center, topped with sweet BBQ sauce.

Brie and Cherry Popovers

Yorkshire popovers filled with creamy Brie and dried cherries.

Warm Spinach and Asiago Dip

Creamy spinach with melted Asiago cheese served with crispy baguette.

Vegetable Samosas

Potato and pea samosas with mango chutney.

Sumo Cum Laude Petite Sandwiches

*Roast turkey breast with Brie cheese and raspberry butter.

*Asparagus and caper-olive cream cheese.

*Smoked salmon, crisp cucumber and dill cream cheese.

Price Per Guest: \$18.50

Price Per Guest with 200 or More Guests: \$17.50

No More Finals



Seasonal Fresh Crudite

An elegant display of celery sticks, broccoli florets, julienne carrots, cauliflower blossoms, yellow squash, green zucchini, cherry tomatoes, and sliced red peppers served with sun dried tomato and herb dip.

Elk Chili Con Queso

Fort Collins' own Fat Tire brew is the staple ingredient in this gourmet dip. Ground elk, chili and queso create this tempting favorite. Served with house made tri-color tortilla chips.

Chili Rellenos

Deep fried wontons with three cheeses inside and a small piece of jalapeño. Served with salsa verde.

Chimayo Chili Red Bird Chicken Satays

Chicken spiced with Chimayo chili and grilled served skewered with cool pineapple cilantro salsa.

Shredded Beef Empanadas

Pasty dough filled with ground beef, onion, oregano, and cumin. Baked until golden brown and served with salsa.

Price Per Guest: \$14.95

Price Per Guest with 200 or More Guests: \$13.50

Cap and Gown Desserts



Spirit Cupcakes

Carrot, chocolate, vanilla, red velvet and raspberry cake topped with buttercreme or cream cheese frosting. Choose a specific color of frosting to match school spirit.

Traditional Sheet Cakes for Larger Celebrations

Carrot, chocolate, vanilla, red velvet and raspberry cake topped with buttercreme or cream cheese frosting. Choose a specific color of frosting to match school spirit.

Chocolate Brownies with Cream Cheese Frosting

Choose a specific color for you cream cheese frosting.

Chocolate Covered Strawberries

Whole fresh strawberries are dipped in milk chocolate and drizzled with school spirit color from a white chocolate base.

Chocolate can be custom tailored to your school's colors. Please inquire.

Red Velvet

Red chocolate cake and buttercream are layered in a shot glass, garnished with red chocolate powder and buttercream twill.

Lemon Cheesecake

Homemade graham crackers nestle the bottom of the shot glass and topped with lemon cream cheesecake, with candied lemon shavings.

Chocolate Peanut Butter

Peanut butter mousse with mini chocolate chips mixed in garnished with petite Nutter Butter cookie.

Pistachio Raspberry

Homemade graham cracker base with a layer of raspberries and topped with white chocolate mouse, garnished with crushed pistachios and fresh raspberries.

Assortment of Chef's Creations

Fresh baked cookies, brownies, fruit bars and cheesecake cupcakes.