

BISCUITS
+ *Berries*

CATERING CO.

| SOCIAL MENU

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Excellence in Events

WE ARE COMMITTED TO OFFERING A FRESH INNOVATIVE MENU using locally sourced ingredients which are cooked on-site at every event. Backed by a team of master chefs, event designers and veteran hospitality professionals, we are proud to be one of Colorado's most recommended caterers. We are passionate about making your vision come to life and working with you to create and customize each aspect of your event. Whether it is a wedding, fundraiser or corporate luncheon, our goal is to create a unique experience for you and your guests that will be memorable, distinctive and above all — delicious.

Style of Service

THE FIRST STEP is to determine how the food will be served to your guests. Below are a variety of service styles that Biscuits & Berries can facilitate.

*The following estimated costs are typically inclusive of food, staffing, basic rentals, taxes and fees. Pricing varies based on menu selections and venue, and may not include costs for bar service and rental upgrades.

STYLE	DESCRIPTION	EXPERIENCE	AVERAGE COST <small>Includes Food + Staff + Basic Rentals + Taxes + Fees</small>
PLATED	Guests served by Biscuits and Berries while seated.	A heightened experience offering more of a formal mood.	\$90-\$115
HORS D'OEUVRES	Passed or displayed appetizers, typical of a cocktail party.	Great service option, encouraging a more social atmosphere.	\$80-\$90
BUFFET	Entrees and sides displayed at a stationary location for guest service. Adding a plated salad or a chef-attended carving station is common to enhance the guest experience.	Relaxed flow encourages guest interaction.	\$90-\$100
STATIONS	A popular alternative service style to give your guests a unique experience, moving from various stations to enjoy themed and often chef-attended stations.	Endless options and interaction is entertaining.	\$90-\$115
FAMILY STYLE	Passed bowls and platters so guests are involved in the service. Reminiscent of family meals served at home. Requires ample table space and additional staffing.	Focus is on dining so timelines can be relaxed.	\$90-\$115

HORS D'OUEVRES

VEGETARIAN

| ASPARAGUS EN CROUTE

Basil Aioli | Balsamic Pearls **DF** **V**

| CRISPY BRIE

Fig Jam | Spicy Honey **V**

| ARTICHOKE DIP

Petite Bread Bowl | Gruyere **V**

| 4 CHEESE RELLENO

Creamy Salsa **V**

| CAPRESE SATAY

Fresh Mozzarella | Aged Balsamic Fresh Basil **GF** **V**

| GOAT CHEESE POP TART

Red Pepper Jam **V**

| GOAT CHEESE RELLENOS

Blackberry Chipotle Jam **V**

| COLORADO BEET ARANCINI

Citrus Mascarpone Center | Beet Ketchup **V**

| CRISPY POLENTA

Herby Goat Cheese | Onion Chutney **GF** **V**

| TOASTED PISTACHIO ARANCINI

Sharp Cheddar | Shallot Jam **V**

SEAFOOD

| YELLOWFIN TUNA POKE

Rice Crisp | Green Onion | Sesame **P**

| RED CHILI SHRIMP TOSTADA

Guac | Cotija **P** **GF**

| BBQ SHRIMP ARANCINI

Carolina BBQ | Cracklin' **P**

| WILD SALMON SLIDER

Pickled Carrot | Remoulade | Charcoal Bun **P** **DF**

| SMOKED SALMON NDUJA

Grilled Sourdough | Pickled Carrot **P** **DF**

DF DAIRY FREE **V** VEGETARIAN **Vv** VEGAN

GF GLUTEN FREE **P** PESCATARIAN



MEAT

| PIMENTO GRILLED CHEESE

Local Sourdough | Candied Bacon | Heirloom Tomato
Gazpacho

| HARISSA CHICKEN

Preserved Lemon Labneh | Pomegranate Gremolata

| FRENCH ONION SOUP

Mini Bread Bowl | Fontina

| BACON WRAPPED TENDERLOIN

Red Onion Chutney **DF** **GF**

| WAGYU BEEF TATAKI

Crispy Rice | Radish | Kimchi Aioli **DF**

| CHARRED TENDERLOIN

Toasted Brioche | Celeriac Salad **DF**

| MINI NAVAJO TACOS

Carne Adovada | Crema | Corn Salsa

| BLUE CORN WAFFLES

Chimayo Fried Chicken | Agave Gastrique

| BBQ GLAZED PORK BELLY

Heirloom Cornmeal Cake | Pickled Carrot

| CHICKEN CARBONARA SATAY

Pancetta Wrapped | Black Pepper Cream **GF**

| CRISPY CHICKEN GYOZA

Scallion | Ponzu Aioli **DF**

| DUCK AND CORN WONTON

Citrus Mostarda

| BACON WRAPPED BISON SAUSAGE

Roasted Pineapple Salsa **DF** **GF**

APPETIZER STATIONS

| SALSA BAR

Pico de Gallo | Guacamole | Salsa Verde | Chipotle Salsa |
Corn Tortilla Chips **GF** **DF**

| SPINACH AND ARTICHOKE DIP

Tender Belly Bacon | Red Pepper Relish | Grilled Naan

| SMOKED RED PEPPER HUMMUS

Chickpea Popcorn | Cumin Oil | Toasted Pita **VV** **DF**

| COLORADO BISON QUESO

Green Chili | Chipotle | Lime Tortilla Chips **GF**

| CHEF'S CHEESE DISPLAY

Fresh and Dried Fruit | Candied Nuts | Artisan Crackers

| BRUSCHETTA BOARD

Crostini | Beet Hummus | Pesto Goat Cheese | Olive and
Pepper Hummus | Marinated Cheeses **GF**

| BAKED LOCAL BRIE VEG

Glazed Pecan | Fig Compote | Grilled Sourdough **V**

| CHEF'S CHARCUTERIE

Porchetta | Salumi | Smoked Salmon 'Ndjua | Local
Goats Cheeses | Pickles | Mustards | Artisan Crackers |
Grilled Sourdough

| BEET CURED SALMON DISPLAY

Citrus Fennel Salad | Beet Fraiche | Rice Crisps

GF **V** **P**

| CRUDITÉS

Baby Radishes | Heirloom Carrot | Gem Lettuce | Baby
Broccoli | Herby Buttermilk | Roasted Beet Hummus |

GF **V**



SALADS

| GAZPACHO SALAD

Greens | Cucumber | Heirloom Tomato | Red Onion
Charred Tomato Vinaigrette **GF** **Vv**

| KALE CAESAR

Organic Baby Kale | Shaved Parmesan |
Focaccia Crouton | House Caesar Dressing **A**

| CLASSIC SALAD

Mixed Greens | Carrot | Tomato | Cucumber | House
Buttermilk Dressing **GF** **V**

| SOUTHWEST SALAD

Romaine | Roasted Corn | Cotija | Pickled Onion | Ancho
Rancho **GF** **V**

| FARMHOUSE SALAD

Organic Greens | Roasted Beets | Pickled Carrot | Chevre |
Pumpkin Seed | Green Goddess Dressing **GF** **V**

| PALISADE

Mixed Greens | Roasted Palisade Peaches | Roasted Onion |
Chevre | Sunflower Seed | Spicy Honey Vinaigrette **GF** **V**

| WINE MAKER

Mixed Greens | Craisins | Feta Cheese | White Balsamic
GF **V**

| ABR

Arugula | Heirloom Carrot | Bacon | Roasted Onion |
Tomato | Garlicy Horseradish Vinaigrette **GF**

| CAPRESE

Spinach | Dried Tomato | Fresh Mozzarella |
Basil Vinaigrette **GF** **V**

| STRAWBERRY FIELDS

Spinach | Strawberries | Walnuts | Feta Cheese |
Blackberry Thyme Vinaigrette **GF** **V**

| THE FELIX

Romaine | Toasted Farro | Red Onion | Radish | Green Apple |
Bacon | Grainy Mustard Vinaigrette **DF**

| HEIRLOOM CARROT SALAD

Cranberry | Hazelnut | Herbs | Preserved
Lemon Vinaigrette **GF** **Vv**

BREADS

| SPENT GRAIN PRETZEL ROLL

Everything Butter **V**

| HEIRLOOM BUTTERMILK BISCUITS

Spicy Honey Butter **V**

| CHEF'S ASSORTED BISCUITS

Pimento Cheese **V**

| CHEDDAR AND HERB POPOVER

Blackberry Chipotle Jam

| CHEF'S ASSORTED ROLLS

Roasted Beet Butter **V**

| CAPRESE FOCACCIA

Tomato | Mozzarella | Basil Butter **V**

| ROASTED ONION FOCACCIA

Herb Oil **Vv**

| CHIPOTLE CHEDDAR ROLLS

Cilantro Lime Spread **GF** **Vv** **DF**

| SWEET YEAST ROLLS

Salted Honey Butter **V**

| CHEF'S BOUNTY

Chef's Choice of House Baked Breads & Condiments
V





SIDES

STARCH

| THE BEST MASHED POTATOES EVER

Cream Cheese | Sour Cream | Chive | White Cheddar

GF V

| CHAI GLAZED SWEET POTATOES

Pistachio | Lemony Drizzle GF VV

| ROASTED FINGERLING POTATOES

Herbs | Basil Pesto GF

| SOUTHERN STYLE MAC

Aged Cheddar | Herbed Breadcrumbs V

| ROASTED GREEN CHILI MAC

Cavatappi | Chipotle Cheddar Sauce | Poblano V

| OLATHE CORN RISOTTO

Roasted Corn Relish | Summer Herbs GF V

| ROASTED YUKON

Sofritto | Aged Balsamic

| ANCIENT GRAIN "RISOTTO"

Kale Pesto | Chevre V

| QUINOA PILAF

Seasonal Vegetables | Brown Butter V GF

| DUCK FAT FONDANT POTATOES

Fine Herbs | Grain Mustard GF DF

VEGETABLES

| HEIRLOOM CARROTS

Duck Fat | Citrus | Rosemary GF DF

| CHEF'S VEGETABLE MEDLEY

Seasonal Vegetables | Herbs | Olive Oil GF VV

| TUSCAN VEGETABLES

Seasonal Vegetables | Sundried Pesto | Sea Salt GF V

| OLATHE "STREET" CORN

Grilled Colorado Corn | Cilantro Butter | Lime Crema | Cotija

| Chipotle Dust GF V

| CITRUS BASIL ASPARAGUS

Gremolata DF GF VV

| FRENCH GREEN BEANS

Crispy Shallot | White Balsamic DF GF VV

| ROASTED ROOT VEGETABLES

Agave | Brown Butter | Thyme GF V

| CHARRED CAULIFLOWER

Green Garlic Pesto DF GF VV

| BRUSSELS

Grain Mustard | Bacon GF

| MAPLE BUTTERNUT SQUASH

Brown Butter | Thyme | Spiced Pecan GF V

| RUTABAGA GRATIN

Caramelized onion | Parmesan | Thyme GF V



ENTREES

CHICKEN

| HERB SEARED CHICKEN

Roasted Tomato Beurre Blanc **GF**

| DIJON CHICKEN MEDALLION

Herb Natural Jus **GF** **DF**

| PAN SEARED WINGTIP CHICKEN

Med Relish | Citrus Oil **GF** **DF**

| ANCHO ROASTED WINGTIP CHICKEN BREAST

Peach and Green Chili Compote

| SPANISH STYLE WINGTIP CHICKEN

Smoked Paprika | Valencia Orange | Green Olive **GF**

| PARMESAN AND HERB CRUSTED

Chicken Breast | Charred Tomato Relish

| ANTIPASTO CHICKEN ROULADE

Pickled Greens | Pepperoncini Fonduta **GF**

| RED CHIMICHURRI ROASTED CHICKEN

Fresh Herb Salad **GF** **DF**

| CHICKEN PICCATA

White Wine Caper Butter | Charred Lemon **GF**

BEEF/BISON

| HERB CRUSTED BISTRO MEDALLION

Dijon Horseradish Demi **GF** **DF**

| PAN SEARED BISTRO MEDALLION

Whiskey Bacon Cream **GF**

| SMOKED BISON TRI TIP

Chimichurri | Pickled Shallot **GF** **DF**

| WOOD GRILLED NY STRIP

Charred Tomato Butter | Gremolata **GF**

| PETITE FILET

Burnt Onion Demi-Glace **GF** **DF**

| CENTER CUT SIRLOIN

Stout Demi-Glace **DF**

| BONELESS CO SHORT RIBS

Caramelized Shallot Jus **GF** **DF**

| CO BISON SHORT RIB

Pipian | Pickled Shallot **GF** **DF**

| BISON TRI TIP

Choke Cherry Demi-Glace **GF** **DF**

PORK/GAME

| ALE BRINED LOCAL PORK CHOP

Green Apple Slaw | Burn Onion Jus **GF** **DF**

| COLORADO LAMB SIRLOIN

Herb Crust | Dijon Lamb Jus **GF** **DF**

| BACON WRAPPED PORK TENDERLOIN

Smoked Apple Soubise **GF** **DF**

ENTREES (CONTINUED)

SEAFOOD

| PAN SEARED ATLANTIC SALMON

Charred Lemon Glaze **GF** **DF**

| HERB CRUSTED STEELHEAD TROUT

Baby Kale Salad | Roasted Tomato Butter **GF**

| WOOD GRILLED SCOTTISH SALMON

Kabayaki | Scallion Slaw **DF**

| CHIMICHURRI SHRIMP SPIEDINI

Red Pepper Relish **GF** **DF**

| STEELHEAD TROUT

Arugula | Guanciaie Vinaigrette **GF** **DF**

VEGETARIAN

| ROASTED MUSHROOM STRUDEL

Red Pepper Jam | Arugula Salad **V**

| WATERCRESS AND RICOTTA CROSTATA

Aged Balsamic | Microgreens **V**

| HERB QUINOA STUFFED PEPPER

Arugula Pistou **GF** **Vv**

| ROASTED POBLANO RELLENO

Lime Crema | Chipotle Puree | Smoked Tomato Risotto **GF** **V**

| SEASONAL SQUASH TART

Herbed Chevre | Heirloom Tomato Relish **V**

| ROASTED CARROT TART TATIN

Poached Apple | Brown Butter | Thyme **V**

| SEASONAL SQUASH GNOCCHI

Brown Butter | Lemon | Herbs **V**

| CHICKPEA AND TOMATO CAKE

Olive Oil | Med Relish **GF** **Vv**

BBQ

APPETIZERS

| PULLED PORK ARANCINI

Carolina BBQ

| WATERMELON LOLLIPOP

Feta | Pistachio | Aged Balsamic **GF** **V**

| BACON WRAPPED SWEET CHILI

Chipotle Blackberry Jam

| PORK BELLY BURNT ENDS

Carolina BBQ | Green Onion | Peanuts |
Served in Bamboo Cones

| POTATO CHIP SKEWERS

BBQ Ranch and Green Chili Flavors **GF** **V**

SALADS/SIDES

| LOADED POTATO SALAD

Bacon | Sour Cream | Green Onion | Cheddar **GF**

| CLASSIC COLESLAW **GF** **V**

| SOUTHWESTERN POBLANO SLAW

Green Apple | Lime Vinaigrette **GF** **Vv**

| FINGERLING POTATO SALAD

Grainy Mustard | Herbs | Summer Veggies | Aged Cheddar
GF **V**

| TOMATO CUCUMBER SALAD

Red Onion | Dill Yogurt Dressing **GF** **V**

| SLICED WATERMELON **GF** **DF** **Vv**

| HEIRLOOM COWBOY BEANS

Tender Belly Bacon | Maple | Sausage | Herbs **GF** **DF**

| CLASSIC MAC **V**

| COLORADO BAKED POTATO

Green Chili | Sour Cream | Butter | Chive **GF**

| BOULDER KETTLE CHIP **GF** **Vv**

| GRILLED OLATHE CORN COBETTES

Honey Herb Butter **GF** **V**

FROM THE GRILL

| CAROLINA PULLED PORK

Vinegar Mustard BBQ **GF** **DF**

| 24 HOUR SMOKED BRISKET

Root Beer BBQ **GF** **DF**

| HERB BRINED BBQ CHICKEN

KC Style BBQ Sauce **GF** **DF**

| WASABI KI CHICKEN THIGHS

Grilled Pineapple | Sesame **DF**

| COUNTRY PORK RIBS

Apple Gastrique **GF** **DF**

| QUARTER POUND FRESH GROUND BURGERS

Local Buns | Ketchup | Mayo | Mustard | Pickles | Cheddar |
Swiss | Lettuce | Tomato

| ALL BEEF HOT DOGS

Local Buns | Ketchup | Spicy Mustard | Relish **DF**

| LOCAL BEER BRATWURST

Local Buns | Red Kraut | Mustard **DF**

| SMOKED TRI TIP

Chimichurri **GF** **DF**



SELF SERVE STATIONS

DENVER STYLE STREET TACOS

Green Chili Asada | Chipotle Peach Al Pastor | Salsa Verde | Chipotle Salsa | Salsa Rojo | Cotija | Olathe Corn Pico | Cilantro Pesto | Pickled Red Onion | Corn and Flour Tortillas | Vegetarian Option Poblano Rajas

B+B HOUSE BBQ

24 Hour Smoked Brisket | Banana Leaf Pork | Green Chili Mac | Regional Bbq Sauce Bar | House Made Hot Sauces | Harvest Moon Buns | Poblano And Apple Slaw

GRAND GRAZING TABLE

Seasonal Fruits | Fondue | Artisan Meats | Local Breads | Assorted Jams and Condiments | Local Cheeses | Seasonal Veggies | Honeycomb

FUSION TACOS (CHOOSE 3)

| TANDOORI GRILLED CHICKEN

Pickled Onion | Riata | Grilled Naan

| PORK BULGOGI

Kimchi | Scallion Slaw | Artisan Flour Tortilla 

| OLATHE CORN RISOTTO

Cabbage Slaw | Kabi-yaki | Sesame | Artisan Flour Tortilla 

| FRIED CHICKEN

Pimento Cheese | House Made Pickles | House Buttermilk Dressing

| ANDOUILLE RAJAS

Creole Sauce | Carrot Slaw | Cotija

| BAHN MI

Pickled Vegetables | Roasted Chicken | Spicy Mayo 

FANCY FRIES (CHOOSE 3)

| VIETNAMESE SWEET POTATO FRIES

Peanut | Cilantro | Nuoc Cham  

| CURRY STEAK FRIES

Spicy Tomato Curry | Cilantro  

| SCHMALTZ FRIES

Russian Dressing | Corned Beef Crumble 

| CHAMPAGNE SHOESTRING

Béarnaise Aioli | Champagne Mignonette  

| HOUSE CUT SIGNATURE FRIES

Sugar and Spice Blend | American Sauce  

| HOT CHICKEN TOTS

Popcorn Chicken | Nashville Hot Sauce | Pickle Aioli 

| QUESO TOTS

Buffalo Sausage | Pico de Gallo | Smoked Tomato Ketchup 

DENVER STYLE CHICKEN AND BISCUITS

| HOUSE RECIPE AND BOULDER HAUTE!

Chicken | Chef's Assorted Biscuits | House Made Pickle Bar | Seasonal Jams | Smoked Beet Ketchup | Green Chili Pimento Cheese

BISCUITS & BERRIES PICKLE BAR & CHICHARRON CONE

| AN AWESOME ASSORTMENT OF TRADITIONAL AND NON-TRADITIONAL

House Made Pickles | Served with BBQ spiced Chicharron Cones **GF** **DF**

GRILLED FLATBREADS (CHOOSE 3)

| CLASSIC MARGHERITA

Heirloom Tomato | Basil | Fresh Mozzarella

| BBQ CHICKEN

Aged Cheddar | Scallion | BBQ

| BISON SAUSAGE

Chipotle Sauce | Cotija Cheese | Red Onion | Cilantro

| TANDOORI ROASTED CHICKEN

Curried Yogurt | Coriander | Pickled Red Onion

| FENNEL SAUSAGE

Fontina Cheese | Rosemary | Balsamic Roasted Onion

| THAI SWEET CHILI

Ginger Chicken | Pineapple | Basil | Fresno Pepper

| SICILIAN ROASTED EGGPLANT

Pecorino | Caper | Calabrian Chili **V**

| BUFFALO CHICKEN

Celery Slaw | Blue Cheese | Ranch Drizzle

| BRIE AND APPLE

Goat Cheese | Red Onion | Arugula **V**

INDIAN DIM SUM

Chickpea Tikka Momos | Roasted Cauliflower Pakora | Potato Samosa | Tandoori Chicken Satays | Assorted Indian Pickles and Chutneys

BYO SALAD BAR

Local Organic Greens | Crisp Romaine | Baby Kale | Smoked Chicken | Heirloom Tomato | Rainbow Carrot | Broccoli | Chickpeas | Red Onion | Feta | Gorgonzola | Seasonal Berries | Blackberry Balsamic | Buttermilk Dressing | Citronette

POUTINE STATION

| A COLORADO TAKE ON THE CANADIAN WINTER CLASSIC

Crispy Waffle Fries | Sweet Potato Tots | Crispy Root Vegetable Chips | Caramelized Onion and Herb Gravy | Smoked Mushroom Marsala | Southwestern Bison Queso | Applewood Bacon | Local Goat Cheese Curds | Pickled Red Onion | Scallion

SLIDERS

| SMOKED PORK BISCUIT

Biscuits and Berries Pickle | Carolina BBQ **DF**

| CHAR SUI PORK BAO

Hoisin | Peanut | Scallion **DF**

| LEMONGRASS CHICKEN BANH MI

Watermelon Radish | Spicy Mayo **DF**

| GREEN CHILI BURGER

Roasted Poblano | Queso Fresco | Chipotle Aioli

| TANDOORI CHICKEN SLIDER

Naan | Rija | Cilantro



| NASHVILLE HOT CHICKEN

Sweet Potato Biscuit | Biscuits and Berries Pickle | Pimento Cheese

| PORK BELLY RUBEN

Local Rye | Red Sauerkraut | Thousand Island Dressing

| CLASSIC

Cheddar | American Sauce | Pickle

| BLT

Tender Belly Bacon | Rebel Farms Tomato | Herb Mayo | Butter Lettuce

| TERIYAKI SALMON SLIDER

Pickled Carrot | Kabayaki Sauce | Wasabi Aioli

| BISON BURGER

Pickled Onion | Biscuit Sauce | White Cheddar

| BISON MEATLOAF SLIDER

Pickled Onion | Black Truffle Sauce | Smoked Cheddar



CHEF-ATTENDED STATIONS

CARVING STATIONS

| PRIME TOP SIRLOIN

Creamy Horseradish | Whiskey Bacon Cream **GF**

| NY STRIP

Garlic Aioli | Chimichurri **GF** **DF**

| WHOLE ROASTED TENDERLOIN

Blackberry Thyme Demi-Glace **GF** **DF**

| WHOLE BISTRO TENDERLOIN

Red Wine Demi-Glace **GF** **DF**

| HERB CRUSTED RED BIRD CHICKEN

Clementine Marmalade | Chicken Jus **GF** **DF**

| ALE BRINED PORK LOIN

Chipotle Slaw | Carmel Apple Demi-Glace **GF**

| COLORADO LAMB LEG

Mint Gastrique | Mushroom Jus **GF** **DF**

| HORSERADISH SMOKED PRIME RIB

Creamy Horseradish | Burn Onion Demi-Glace **GF**

| HOT STONE MASH

Roasted Garlic Yukon Potatoes | Agave Cinnamon Sweet Potatoes | Cultured Butter | Scallion | Crispy Bacon | Sour Cream | White Cheddar Cheese | Balsamic Onions

| HOT STONE MAC

Traditional Mac mixed to order on a hot stone with your choice of: Roasted Green Chili | Crispy Pork Belly | Peas | Piquillo Peppers | Buffalo Sausage | Green Onion | Crispy Shallot | Olathe Corn | Pesto | House Buffalo Sauce

| ELEVATED MAC N CHEESE

Orecchiette and Traditional Elbow Pasta | Green Chili Cheddar Sauce | Traditional White Cheddar Sauce | White Truffle Parmesan Sauce | Roasted Chicken | Elk Sausage | Shrimp | Roasted Poblano | Caramelized Onion | Cheese Crackers | Peas | Bacon | Tossed to Order

| CHARCUTERIE CARVING STATION

House Smoked Sausages | Pancetta | Artisan Cheeses | Seasonal Jams | Assorted Biscuits and Berries Pickles | Grilled Flatbread | Crispy Crostini | Assorted Mustards | Carved to Order

| FIRE AND ICE SASHIMI STATION

Sizzled Yellowtail | Salt Block Seared Ahi Tuna | Albacore Tataki | Live Smoked Salmon **DF**

| DINNER-SCAPE CHEFS TABLE

Colorado Lamb | Seasonal Veggies | Fondant Potatoes | Popovers | Assorted Sauces and Condiments



BRAZILIAN CARVING STATION (CHOOSE 3)

| LINGUICA

A spicy pork, red wine and garlic sausage **GF** **DF**

| LOMBO

Roasted Garlic marinated pork loin **GF** **DF**

| FRANGO

Whole chicken thighs marinated in annatto and fresh herbs **GF** **DF**

| PICANHA

Herb Roasted Brazilian Sirloin **GF** **DF**

Served With: Roasted Garlic Aioli | Chimichurri | Pickled Red Onion | Smoked Apple Demi Glace | Pao de Queijo

| PIG AND PICKLES

Local Wild Game Sausages Carved to Order | House IPA Mustard | Red Caraway Kraut | Chipotle Peach BBQ | An Awesome Assortment of House Made Pickles | BBQ Ranch Chicharron Cones

| FRIED RICE STATION

Jasmine | Brown | Quinoa | Chinese Sausage | Cabbage | Poached Egg | Spicy Chasu Pork **DF** | Teriyaki Chicken | Carrots | Scallions | Jalapeno | Shitake | Wasabi Mayo | Kabayaki | Sesame

| CAPRESE CARVING

Grilled Peaches | Heirloom Tomato | Heirloom Basil | Fresh Mozzarella | Assorted Vinegars | Chef's Salts **GF**

| RAMEN CARVING STATION

Chasu Chicken | Crispy Pork Belly | Savory Bork Broth | Vegetarian Miso Broth | Soy Egg | Bamboo Shoots | Mushroom | Scallion Bean Sprout | House Hot Sauces **DF**

| TAIWANESE NIGHT MARKET

Red Curry Shrimp Satay with Miso | Dan Dan Noodles | Indonesian Chicken Satays with Coconut Naam Jim | Mango Sticky Rice Balls | Banana Fritters | BBQ Bao Buns **DF**

| FIRE ROASTED VEGGIES

Local vegetables | Roasted Beet Hummus | Truffled Onion Crema | Chipotle Bacon Ranch **GF** | Assorted Oils and Salts | Fire roasted in Chile roasters and served in bamboo boats

| STACKED ENCHILADA STATION

Blue Corn Tortilla | Carne Adovada | Picadillo | Red Chili | Green Chili | Crema | White Onion | Tomato | Lettuce

| OMELET STATION

Farm Fresh Eggs Cooked to Order with Your Choice of the Following:
Bacon | Sausage | Ham | Mushroom | Cheddar Cheese | Onions | Bell Peppers | Jalapenos



COMPOSED SMALL PLATES

| CHICKEN FRIED PARSNIPS

Nashville Hot Sauce | Pimento Cheese | Spoon Bread

V

| PATATAS BRAVAS

Garlicy Shrimp | Petite Greens GF

| DUCK AND CORN PEROGIES

Butternut Squash Crema | Green Onion | Chicken Skin Crumble GF

| SHRIMP AND AVOCADO SALAD

Mango | Ginger | Sesame GF DF

| JERK CHICKEN EMPANADA

Charred Pineapple | Guava bbq

| DUCK CONFIT TAMALE

Butternut Squash | Charred Cabbage | Mole Rojo GF

| SMOKED BISON ENCHILADAS

Poblano Crema | Radish Slaw | Avocado GF

| MINI COLORADO CRUDITÉ

Rebel Farms Heirloom Tomato | Grilled Carrot | Gem Lettuce | Baby Squash | Burrata | Summer Herb Pistou GF V

| BLISTERED PADRON PEPPERS

White Bean Salad | Radish | Iberico Ham | Chimichurri GF

| BOURBON GLAZED PORK BELLY

House Pickle | Grits GF

| BANGERS AND MASH

Elk and Jalapeno Sausage | Whipped Yukon | Green Chili | Chicharron

| FISH AND CHIPS

Steelhead Trout | English Peas | Potato Croquette
Warm Bacon Vinaigrette

BRUNCH

BEVERAGE STATIONS

| BLOODY BAR

House Pickles | Hot Sauce | Bacon | Pepperoncini | House Mix | Celery **GF** **DF**

| MIMOSA BAR

Seasonal Berries | Palisade Peach Puree | Citrus **GF** **VV**

APPETIZERS

| BISCUITS AND GRAVY

Gravy Stuffed Buttermilk Biscuits

| MINI MORNING BUNS

Blackberry Jam

| MINI EVERYTHING CROISSANTS

Filled with Cream Cheese | \$3/5 **V**

| MINI PEACH PANCAKE STACKS

Smoked Maple | Blueberry | \$3/5 **V**

| ASSORTED MINI QUICHE

\$2.75/6.25

| HOT CHICKEN AND WAFFLE

Gastrique | \$3/5

ENTREES AND MAIN DISHES

| WHITE CHEDDAR SCRAMBLE

Chipotle | Green Onion **V**

| HASH BROWN CASSEROLE

Aged Cheddar Crust **GF**

| WILD MUSHROOM QUICHE

Herb Crème Fraiche **V**

| CHEDDAR AND GREEN CHILI QUICHE

Cilantro Lime Crème **V**

| SOUTHERN BISCUITS AND COUNTRY SAUSAGE GRAVY

| CROISSANT BREAKFAST SLIDERS

House Sausage | Cheddar | Roasted Tomato | Egg

| ANTIPASTO BREAKFAST SANDWICH

Prosciutto | Mortadella | Fontina | Calabrian Chili Schmeat

| PULLED PORK BENEDICT

Greens | Carolina Pork | Poached Egg | BBQ Hollandaise Sauce

| ROASTED TOMATO BENEDICT

Collard Greens | Herb Hollandaise Sauce **V**

| SALTED CARAMEL FRENCH TOAST

Granola Crust | Salted Caramel Crema **V**

| BACON | SAUSAGE | TURKEY SAUSAGE | CHICKEN APPLE SAUSAGE **GF** **DF**

| PEACH BUTTER PANCAKES

Palisade Peaches | Agave Syrup **V**

| ASSORTED BREAKFAST PASTRIES

Chef's Choice **V**

| FRUIT SALAD

Display **GF** **VV**

| ROASTED RED POTATO

Caramelized Onions | Chives **GF** **VV**

| FUNFETTI PANCAKES

Whip Cream | Sprinkles | Maple Syrup **V**

| RAINBOW DONUT HOLES **V**





PASTRIES

DESSERT BARS

| STRAWBERRY SWIRL BROWNIES

Fudge Brownie | Strawberry Cheesecake

| PB&J BARS

Wafer Crust | Peanut Butter | Grape Jam | Roasted Peanuts

| S'MORES BARS

House Made Graham Crackers | Dark Chocolate Ganache | Toasted Marshmallow

| LEMON MERINGUE BARS

Shortbread Crust | Lemon Filling | Toasted Meringue

| EVERYTHING COOKIE BARS

Chocolate Chips | Coconut | Almonds | Potato Chips

| MOCHA CHIP BARS

Chocolate cookie crust | Espresso | Dark Chocolate Custard

| RASPBERRY PASSIONFRUIT SWIRL CHEESECAKE

Graham Cracker Crust | Raspberry | Passionfruit

| BROOKIES

Cookie Dough | Fudge brownie | Ganache | Oreo

| PEANUT BUTTER BLONDIES

Peanut Butter | Sea Salt

| COCONUT CREAM BARS

Shortbread | Coconut Macaroon | White Chocolate

| SALTED CARAMEL ALMOND BARS

Shortbread | Peanuts | Caramel | White Chocolate

| ASSORTED FUDGE BROWNIES AND BROWN SUGAR BLONDIES

Chefs Choice Seasonal Flavors

| DREAMCICLE

Orange Curd | Shortbread | Marshmallow Meringue

PIES

(TINY (BITE SIZED) | MINI (INDIVIDUAL) | WHOLE (8 SLICES))

| LEMON RASPBERRY MERINGUE

Graham Cracker Crust | Raspberry | Lemon Curd | Meringue

| CRACK PIE

Oat Crust | Sugar Custard | Sea Salt

| MISO PUMPKIN

Sesame Crust | Miso Pumpkin Custard | Yuzu Cream

| ESPRESSO S'MORES

Graham Cracker | Mocha Mousse | Marshmallow Meringue | Dark Chocolate

| SPICED APPLE

Flaky Pie Crust | Gala Apple | Rosemary Caramel

| BUTTERSCOTCH CHAI

Spiced Custard | Chocolate Graham | Cardamom Whip

| BLACKBERRY KEY LIME

Key Lime | Blackberry | Meringue

| RHUBARB BUTTERMILK CHESS

Local Rhubarb | Flaky Crust | Lemon Mascarpone



CUPCAKES

| SPANISH ORANGE

Olive Oil Cake | Orange Blossom Buttercream | Candied Valencia Orange

| BUTTERED POPCORN

Brown Butter Cake | Vanilla Frosting | Caramel Corn | Sea Salt

| PEACHES N' CREAM

Vanilla Bean Cake | Roasted Peach Buttercream | Spent Grain Crumble

| S'MORES

Smoky Chocolate Cake | Marshmallow Buttercream | Graham Cracker

| STRAWBERRY LEMONADE

Strawberry Cake | Lemon Curd | Lemon Buttercream

| VANILLA BEAN DREAM

Vanilla Sponge | Vanilla Custard | Vanilla Buttercream

| PINA COLADA

Coconut Rum Cake | Roasted Pineapple Buttercream | Toasted Coconut

| BLACKBERRY NUTELLA

Chocolate Hazelnut Cake | Blackberry Cream Cheese Frosting

DONUTS

| TRADITIONAL GLAZED

| VANILLA FROSTED

With or without sprinkles

| CHOCOLATE FROSTED

With or without sprinkles

| RAINBOWNUTS

Custom colors available

| CINNAMON SUGAR

| SALTED CARAMEL CRUNCH

| STRAWBERRY LEMONADE

| TROPICAL

| MAPLE BACON

| PUMPKIN SPICE LATTE

| S'MORES

| CHOCOLATE TOFFEE

| DULCE DE LECHE

PLATED DESSERTS

| OPERA CAKE

Almond Sponge | Espresso Buttercream | Ganache | Chocolate Glaze

| HOT CHOCOLATE POTS DE CREMÈ

Marshmallow Meringue | House Graham Cracker

| PALISADE PEACH CROSTATA

Spiced Peaches | Buttermilk Pate Briséé | Chevre Bavarian | Maple Anglaise

| HONEYCRISP APPLE BASQUE CAKE

Cider Zeppole | Brown Butter Crèmeaux | Blackberry

| SEARED BREAD PUDDING

Apple | Breckenridge Bourbon Crema | Tiny Caramel Popcorn

| YUZU BUDINO

Black Sesame Madeline | Boba | Oolong Cream

| BERRIES AND CREAM

Aerated Sesame Cake | Seasonal Berries | Meringue | Mascarpone

| RASPBERRY AND WHITE CHOCOLATE TART

Carbonated Raspberries | White Chocolate Mousse

BUFFET DESSERTS

| GRILLED PALISADE PEACHES

Blackberry Curd | Lime | Polenta Crumble
[June – September]

| MEXICAN STYLE BREAD PUDDING

Cajeta | Toasted Pepita | Pinon Coffee Drizzle

| TRAIL MIX COBBLER

Seasonal Fruit | Toasted Almonds | Dark Chocolate | Oats

| MILK AND COOKIES

Warm Assorted Gourmet Cookies | Chocolate Chai Milk | Strawberry Vanilla Milk | Cereal Milk

| VANILLA PORTER CHEESECAKE

Spent Grain Crust | Porter Caramel | Dulcey Chocolate

| CAKECICLES [24 MINIMUM EACH FLAVOR]

Dark Chocolate Sea Salt | Peaches n Cream | Strawberry Shortcake | Coconut Crunch

| CEREAL MILK CRÈME BRULÉE

Cinnamon Sugar Donut Hole | Blackberry



DESSERT STATIONS

DIPPN' DOTS [CHOOSE 3] [MANNED]

OUR CHEFS WILL MAKE OUR OWN UNIQUE FLAVORS OF DIPPIN DOTS RIGHT IN FRONT OF YOU USING SCIENCE!

| **STRANAHAN'S WHISKEY**
Boozy Brittle | Dark Chocolate | Cherry

| **COCONUT SORBET**
Caramelized Pineapple | Toasted Coconut

| **STRAWBERRIES AND CREAM**
Meringue Crunchies | Strawberry Syrup | Strawberry Compote

| **BANANA SPLIT**
Roasted Banana Gelato | Strawberry Coulis | Dark Chocolate Pearls

| **CARMEL CORN**
Popcorn Ice Cream | Cajeta | Tiny Popcorn

| **TOASTED SMORES**
Graham Cracker Ice Cream | Mini Mallows | Smoked Chocolate Crunchies

| **RED VELVET**
Cheesecake Ice Cream | Red Velvet | Oreo Bits

| **CHAI LATTE**
Spiced Gelato | Cardamom Crunchies | Candied Almonds

| **CEREAL MILK**
Cinnamon Sugar Almonds | Chocolate Wafers

| **GREEN TEA**
Matcha Gelato | Strawberry | Black Sesame

NITRO ICE CREAM SANDWICHES [MANNED]

| **GELATO [CHOOSE TWO]:**
Salted Caramel | Smores | Vanilla | Chocolate

| **COOKIES [CHOOSE TWO]:**
Chocolate Chip | Everything | Sugar | Macaron

LIQUID NITROGEN ICE CREAM [MANNED]

CHOOSE TWO OF THE FOLLOWING FLAVORS TO BE MADE IN FRONT OF YOUR GUESTS!

| **ICE CREAM, CHOOSE 2:**
Caramel Popcorn | Cereal Milk | Vanilla Bean | Dark Chocolate | Raspberry Yuzu Sorbet | Cookies and Cream | Red Velvet Cheesecake

| **TOPPINGS:**
Chocolate Chips | Toffee | Oreo Bits | Hot Fudge | Salted Caramel | Berries

COLD STONE COOKIE DOUGH [MANNED]

| **SUGAR AND CHOCOLATE CHIP COOKIE DOUGH**
Butterscotch Chips | Cherries | Fancy Sprinkles | Toffee | Marshmallows | M&Ms | Candied Walnuts | Raspberry Coulis | Macerated Strawberries | Whipped Cream | Sugar Cones | Dark Chocolate

| **BANANAS FOSTER**
Bananas Flambéed With Brown Butter, Dark Rum, and Citrus
Served With: Vanilla Bean Gelato | Rum Cakes

THE BOMBE DESSERTSCAPE [MANNED]

Assorted Mousse Bombs accompanied by textures and flavors of the season presented live as edible art.

FIRE ON THE MOUNTAIN SMORES STATION

Chocolate Bars | Assorted House Made Marshmallows | House Graham Crackers

SKILLET COOKIES AND BROWNIES [MANNED OR UNMANNED]

HOUSE COOKIES AND BROWNIES ARE SERVED WARM IN CAST IRON SKILLETS | **REQUIRES SKILLET RENTAL**

| **COOKIES OR BROWNIES [CHOOSE 2]:**
Dulce de Leche Brownies | Chocolate Chip Cookies | Sugar Cookies | Peanut Butter Blondies | Everything Cookies

| **SERVED WITH:**
Whipped Cream | Hot Fudge | Salted Caramel | Vanilla Ice Cream | Cherries

MINI DESSERTS

| ASSORTED MINI PASTRIES

Chefs Selection of Mini Assorted Pastries

| SALTED CARAMEL TART

Dark Chocolate Ganache | Salted Cajeta

| MINI LEMON RASPBERRY CHECKERBOARD COOKIES

| MINI S'MORES

House Graham Cracker | Ganache | House Made
Marshmallow

| MILLIONAIRES SHORTBREAD

IPA Caramel | Vanilla Bean

| MATCHA SHORTBREADS

Roasted Pineapple | Lemongrass

| MINI CHURROS

Ancho Ganache

| RHUBARB TART

Almond Custard | Rhubarb Compote | Candied Oats

| DULCE DE LECHE BUTTER COOKIES

Chipotle | Green Onion

| SWEDISH DREAM COOKIES

Cloudberry Jam

| PETITE OLIVE OIL CAKE

Orange | IPA Cream

| MINI FRUIT TART

Seasonal Berries | Almond Cream

| PETITE CHOCOLATE HAZELNUT CRÈME BRÛLÉE

Raspberry

| CARDAMOM COFFEE SHORTBREADS

Espresso Buttercream | Dark Chocolate

| MACARONS

Available in a wide variety of flavors and colors

| BLACK SESAME POTS DE CRÈME

Coconut Whip | Sesame Brittle

| FRENCH MACARONS

Asst. Flavors

| TRUFFLES [24 MINIMUM PER FLAVOR]

Dark Chocolate | Salted Caramel | Strawberry Cream |
Hazelnut Gianduja | PB&J | Yuzu Pop

| MINI CAKECICLES [24 MIN PER FLAVOR]

Chocolate Sea Salt | Peaches n' Cream | Strawberry
Shortcake | Caramel Coconut

| BROWN BUTTER MADELINE

Dark Chocolate | Candied Citrus

| MILK AND COOKIES SHOT

Cookie Dough | Crispy Milk | Vanilla Bean Mousse

| TOASTED COCONUT SHOT

Sable Breton | Chocolate Mousse | Caramel | Toasted
Coconut

| CHOCOLATE HAZELNUT

Chocolate Cake | Nutella Mousse | Hazelnut Praline

| BERRIES AND CREAM SHOT

Pound Cake | Seasonal Berry Compote | Vanilla
Cream

| CARAMEL CORN SHOT

Olathe Corn Cake | Carmel Mousse | Tiny Popcorn

| PALISADE PEACH SHOT

Preserved Peach | Polenta Crumble | Vanilla
Mousseline



CAKES

¼ SHEET (20PPL)

½ SHEET (40PPL)

FULL SHEET (80PPL)

ONE TIER CUT CAKE (15PPL)

TWO TIER CUT CAKE(40PPL)

ALL CAKES ARE MINIMALLY DECORATED. ELABORATE CAKES WILL BE BILLED AT AN ESTIMATED HOURLY RATE

| CAKE FLAVORS

White Vanilla | Dark Chocolate | Red Velvet | Lemon | Coconut | Marble | Yellow Cake | Chocolate Stout Cake | Funfetti | Almond | Carrot and Walnut

| CAKE FILLINGS

Vanilla Bavarian | White, Dark, Milk Chocolate Mousse | Assorted Fruit Fillings| Lemon Curd| Espresso | Cookies and Cream | Salted Caramel Mousse | Mocha Buttercream

| ICING CHOICES

Vanilla Bean Buttercream | Dark Chocolate Buttercream | Vanilla Cream Cheese Frosting | Raspberry Buttercream | Toasted Coconut Buttercream | Custom Flavors Available

BAKED GOODS & BREAKFAST ITEMS

| BAKED APPLE CINNAMON ROLLS

Spiced Caramel | Pepita | Served Warm

| GINGERBREAD BREAKFAST BAKE

Dark Chocolate Sauce | Vanilla Crème Anglaise

| CRANBERRY GRANOLA COFFEE CAKE

Lemon Brown Butter Drizzle

| CHOCOLATE HAZELNUT MORNING BUNS

Citrus Glaze

| HARVEST CRANBERRY AND FIG MUFFINS

Streusel Topping



NOT ONLY IS OUR FOOD MADE FROM SCRATCH, SO ARE OUR MENUS!

Contact us directly if you would like us to create a tailored culinary experience together for you.

Sample menus can be found on our website www.biscuitsandberries.com

We will be happy to provide you with a custom quote.



Let's get Started!

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