

Build a Bowl

We supply the ingredients, you build it how you like it.
\$9/person, 10 person minimum.

Middle Eastern

Chicken and/or Falafel, quinoa tabbouleh, lemony tahini Sauce, seasonal veggies, roasted red peppers, kalamata olives, artichokes hearts and feta cheese.

Thai Buddha Bowl

Red Coconut Curry Chicken or Tamari-Ginger roasted tofu with edamame, seasonal veggies, red cabbage slaw, brown rice.

Indian Curry Bowl

Tandoori style roast chicken, chana masala, seasonal veggies, black rice medley, red cabbage salad, raita, mint/cilantro chutney.

Burrito Bowl

Chicken Tinga or Green Chili Pulled Pork, seasoned pinto or black beans, cilantro rice, salsa, seasonal roasted Fajita veggies, chipotle crema, corn salad and zesty slaw.

Buffet Bars

10 person minimum.

Baked Potato - \$8/person

Served with assorted toppings and house salad.
Add vegetarian chili for \$1.50/per person

Taco Bar - \$9/person

Choose two: Seasoned Ground Beef, Chicken Tinga, Crispy Fish, Pulled Pork, Zesty Black Beans or Lentil Crumbles.
Served with assorted toppings and crispy or soft tortillas

Southwestern Tamales - \$9/person

Green Chile & Cheese or Red Pork Tamales by La Casita.
Served with Caesar or house salad, tortilla chips and salsa, or brown rice and seasoned black beans.

- Tamales a la carte (no sides) - \$18/dozen

Pasta - \$9/person

Pasta Marinara or Pesto with seasonal vegetables. Served with Caesar or house salad, garlic bread or rolls.
Add meatballs or chicken for \$1.50 per person

Pizza Party - \$11/pizza

Seasonal Veggie; Mushroom & Pesto; Pepperoni; Cheese; Sausage, Kale & Roasted Red Pepper; Chicken Alfredo with Broccoli. Served with Caesar or house salad.

Desserts

Bars & Cookies - \$15/dozen

- Jam Shortbread Bars
- Lemon Bars
- Coconut Cranberry Blondies:
- Chocolate Chip Cookies
- Oatmeal Raisin Cookies
- Snickerdoodles

Seasonal Fruit Crisp or Cobbler - \$20/half pan

Half pan (serves 10-12), Full pan (serves 20-25)

- Pear-Cranberry
- Berry
- Apple

Beverages

Joe to Go - \$1.50/person

Allegro Coffee served with half & half and Sugar in the Raw. Decaf and hot water/tea assortment with honey available upon request. 10 person minimum.

Allegro Peach Iced Tea - \$1.50/person

Juice - \$1.50/person

Eldorado Springs Water - \$1.00/person

Sparkling Water - \$1.00/person

Spa Water - 50¢/person

Tap water flavored with sliced fruit. 10 person minimum

Meeting & Break Snacks

Mixed assortment of bars, nut butter packets and seed packets served with whole fruit

\$4/person



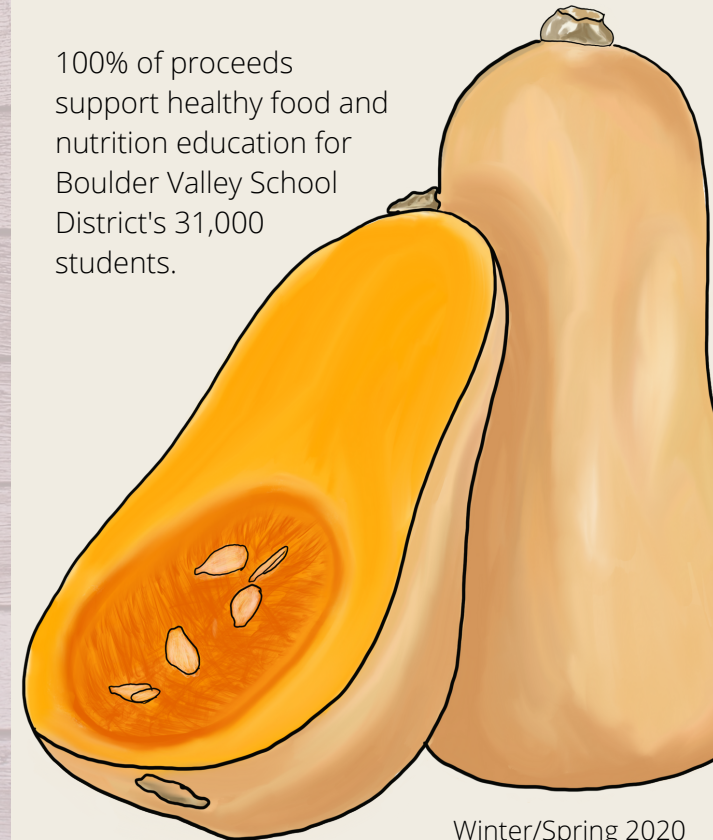
BVSD Catering

**FRESH, DELICIOUS AND
NUTRITIOUS FOOD FOR
ANY OCCASION**

bvsd.org/catering

720-561-6496

100% of proceeds support healthy food and nutrition education for Boulder Valley School District's 31,000 students.



Winter/Spring 2020

Homemade Soup

Served with roll, garlic bread or cornbread and house salad. \$8/person, 10 person minimum.

- Vegetarian Bean Chili (vegan)
- Curried Winter Carrot (vegan)
- Potato & Winter Vegetable Chowder (vegetarian)
- Lentil Mushroom (vegan)
- Chicken Tortilla Soup (dairy free)
- Homemade Tomato Soup

Sandwiches

All sandwiches are served on whole grain bread or as wraps. Gluten-free bread available upon request.

Boxed Lunches - \$8/person

Choose from cold sandwiches/wraps and salads. Served with chips, fresh fruit and cookie.

Sandwich Bar - \$9/person

Choose 3-4 of the cold or hot sandwiches. Served with seasonal salad, chips and fresh fruit.

Cold Sandwiches/Wraps

- Turkey with provolone and sundried tomato tapenade
- Roast Beef with horseradish mayo, cheddar, lettuce and tomato
- Ham & Swiss with dijonnaise, lettuce tomato on marbled rye bread
- Cranberry Chicken Salad with lettuce
- Tuna Salad with lettuce and tomato
- Egg Salad with lettuce and tomato
- Hummus Veggie Wrap (vegan)
- Seasonal Roasted Veggie & Portobello Mushroom Wrap with pesto goat cheese

Hot Sandwiches

- Bacon Cheddar Panini
- Turkey Reuben with house-roasted turkey, sauerkraut, dressing and swiss cheese on marbled rye bread
- Meatball Sub with housemade marinara sauce & cheese
- Black Bean Burgers (vegan)
- BBQ Pulled Pork Sandwich

Salads

Salads can be served in individual containers or as platters. Add roasted chicken to any salad for \$1.50/person.

Kale Winter Caesar - \$4/person

Kale and Romaine lettuce with parmesan cheese, roasted winter squash "croutons" and caesar dressing.

Chef's Seasonal Mixed Greens - \$4.50/person

Roasted beets, sunflower seeds, orange segments, goat cheese with balsamic vinaigrette.

Spinach & Bacon Salad - \$5/person

Spinach with crispy bacon, green cabbage, hard-boiled egg, croutons & dijon vinaigrette.

Mediterranean Salad - \$4.50/person

Romaine lettuce with roasted red peppers, artichoke hearts, crispy chickpeas, olives and feta cheese with zesty red wine vinaigrette.

Chopped Salad - \$4.50/person

Romaine lettuce with hard-boiled eggs, broccoli, carrot, chicken, bell pepper and ranch dressing.

School Food Project - \$4/person

Mixed greens, roasted red peppers, bleu cheese with balsamic vinaigrette.

Party Platters

One platter serves 15.

Seasonal Fresh Fruit - \$30

Veggie Crudite - \$30

Hummus - \$30

Served with veggies and housemade pita chips.

Charcuterie - \$40

Assorted cured meats with whole grain mustard, pickles, olive medley, roasted red peppers, baguette or crackers.

Cheese - \$35

Served with seasonal fruit, regular and gluten-free crackers or sliced baguette.

Chicken or Veggie Quesadilla - \$30

Served with salsa verde, pico de gallo and chipotle crema.

Pepperoni or Veggie Flatbread Bites - \$30

Breakfast

10 person minimum for breakfast bars.

Hot Breakfast Bar - \$8/person

Fresh fruit platter and coffee with choice of two:

- Choose one:
 - Scrambled Eggs & Bacon, or
 - Stratta (savory egg, sausage or veggies, bread and cheese casserole), or
 - French Toast Casserole with Berry Sauce, and
- Choose one:
 - Moe's Bagels with Cream Cheese, or
 - Seasonal Muffins and Quickbreads, or
 - Assorted Pastries

Continental Breakfast Bar - \$7/person

Fresh fruit platter and coffee with choice of two:

- Yogurt & Housemade Granola
- Oatmeal with assorted toppings
- Moe's Bagels with Cream Cheese
- Seasonal Muffins or Quickbreads
- Assorted Pastries

Sunrise Oatmeal Bar - \$6/person

Toppings including dried and fresh fruit, toasted nuts and seeds, honey and yogurt. Served with coffee or juice.

Breakfast Sandwiches or Burritos

Gluten-free available upon request

A la carte - \$3.50/person

With fruit and coffee - \$6/person

- Sandwiches: Bacon, Sausage, or Plain Egg and Cheese on croissant, English muffin or bagel
- Burritos: Housemade Bacon, Egg & Cheese or Veggie Egg & Cheese Burritos

A La Carte Breakfast

- Housemade Granola Yogurt & Fruit - \$4/person
- Moe's Bagels & Cream Cheese - \$25/dozen
- Chef's Choice Baked Goods - \$25/dozen
- Seasonal Stratta - \$4/person (10 person minimum)

Questions? Contact Us!

Please allow 48 hours for ordering and cancellations. Need last minute catering? Call 720-561-6496 for availability. Cancellations with less than 48 hours' notice may incur a fee. Prices include delivery and pick up, plates, napkins, utensils and serveware. Reusable serveware must be returned following your event. You may be charged for any lost serveware. Please refer to BVSD Catering Policy for additional details.