



CATERING MENU

BREAKFAST BUFFETS



CLASSIC BREAKFAST

10.50

SCRAMBLED EGGS, WITH CHEESE, CRISPY BACON, PORK SAUSAGE PATTY AND COUNTRY FRIED POTATOES

PANCAKE BREAKFAST

13.50

FRESH MADE PANCAKES WITH MAPLE SYRUP BUTTER, , SCRAMBLED EGGS, WITH CHEESE, CRISPY BACON, PORK SAUSAGE PATTY AND COUNTRY FRIED POTATOES

BURRITO BREAKFAST

10.50

ASSORTED BACON, CHORIZO AND POTATO BURRITO INDIVIDUALLY WRAPPED AND SERVED WITH SEASONAL FRUIT, GREEN CHILI AND TATER TOTS

BREAKFAST ADD ON'S

PASTRY PLATTER

3.50

SEASONAL MUFFINS, SCONES, TURNOVERS, BREAKFAST BREADS, DANISH AND DONUTS

BAGELS

3.50

ASSORTED BAGELS WITH FLAVORED WHIPPED CREAM CHEESE AND BUTTER

FRESH FRUIT PLATTER

3.50

SEASONAL MELONS SLICE AND SERVED WITH BERRY AND GRAPE GARNISH

YOGURT PARFAIT

3.95

GREEK YOGURT AND HONEY GRANOLA WITH FRESH SEASONAL BERRIES

BREAKFAST BURRITOS

3.00

ASSORTED INDIVIDUALLY WRAPPED BREAKFAST BURRITOS

FRUIT AND YOGURT

3.95

ASSORTED YOGURT AND FRESH SEASONAL FRUIT

ALL BREAKFASTS CAN BE MADE GLUTEN FREE, VEGAN OR VEGGIE BY REQUEST

PRICES INCLUDE SET UP ON DISPOSABLE PLATTERS

BREAKFAST



CATERING MENU

LUNCH BUFFETS



GLOBAL CHICKEN BOWL 16.50

MARINATED CHICKEN THIGH, OLIVES, TOMATOES, CHEESE, ROASTED CORN, LIME CILANTRO RICE, SOFFRITO VINAIGRETTE CORN TORTILLA STRIPS

TACO BAR 14.50

BARBACOA, CHICKEN AL PASTOR, CHEDDAR CHEESE, CABBAGE, PICO DE GALLO, SALSA, SOUR CREAM, BEANS AND MEXICAN RICE WITH FLOUR AND CRISPY CORN TORTILLAS

STIR FRY BAR 15.50

ORANGE CHICKEN, BEEF AND BROCCOLI WITH GARLIC SAUCE, FRIED RICE, HOT SOUR SOUP, VEGETABLE EGG ROLL, AND FORTUNE COOKIE

SALAD BAR 14.50

SPINACH AND MIXED GREENS, TOMATO, CUCUMBER, CARROTS, ROASTED CORN, PULLED CHICKEN, RANCH AND BALSAMIC VINAIGRETTE, OLIVES, CHEESE, CROUTONS, PEPPERONCINI

CURRIES 14.50

GREEN CHICKEN CURRY, RED BEEF CURRY, WHITE RICE, GREEN PAPAYA SALAD, STEAMED VEGETABLE PLATTER

SHAWARMA BAR 16.50

CHICKEN AND BEEF SHAWARMA, HUMMUS AND WHIPPED GARLIC, FETA, OLIVES, CUCUMBER WITH PITA BREAD, BASMATI RICE AND FALAFEL

BURGER BAR 12.50

ALL BEEF BURGERS, LETTUCE, TOMATO, ONION, PICKLES, SWISS AND AMERICAN CHEESE, BUNS, HANCRAFTED RANCH CHIPS, KETCHUP, MAYONNAISE, MUSTARD

BAKED POTATO BAR 10.50

SOUR CREAM, WHIPPED BUTTER, CHEDDAR CHEESE, BROCCOLI, BEAN CHILI, CRUMBLER BACON, RED ONIONS, TOMATOES, AND GREEN ONIONS

PASTA BAR 10.50

PENNE AND CAVITAPPI PASTA, RED SAUCE AND ALFREDO SAUCE, ITALIAN SAUSAGE AND MEATBALLS, GARLIC BREAD AND CAESAR SALAD, SEASONAL VEGETABLE.

ENCHILADAS 12.50

CHICKEN ENCHILADAS, SPANISH RICE, REFRIED BEANS, SALSA, SOUR CREAM, CILANTRO ONIONS,

LUNCH



CATERING MENU

BEVERAGES AND SNACKS



BEVERAGES

COFFEE REGULAR AND DECAF	1.95
HOT TEA	1.95
ORANGE JUICE	1.95
ICED TEA	1.95
LEMONADE	1.95
INFUSED WATER	1.95
BOTTLED WATER	1.95
BOTTLED JUICE	2.75
CANED SODA	1.95

SNACKS

CHIPS AND SALSA	2.95
VEGGIES AND HUMMUS	3.95
ASSORTED COOKIES	2.25
BARS AND BROWNIES	2.25
CHIPS AND JALAPEÑO CHEESE	2.95
GAUCAMOLE AND CHIPS	3.95

DON'T SEE WHAT YOU'RE LOOKING FOR ?
WE'LL CREATE A CUSTOM MENU JUST FOR YOU !
OUR TEAM OF PROFESSIONAL CHEF INSTRUCTORS HAVE OVER 100
YEARS EXPERIENCE COMBINED.

TELL US WHAT YOU WANT AND WE CAN MAKE THAT HAPPEN !

CATERING@WORKOPTIONS.ORG 720.788.0704

BEVERAGES AND SNACKS



CATERING MENU

BOXED SANDWICH



ALL BOXED SANDWICHES INCLUDE CHIPS, COOKIE AND PLASTICWARE

CLASSIC

13.00

HAM AND SWISS

HAM AND SWISS ON YOUR CHOICE OF WHITE OR WHEAT BREAD

TURKEY AND CHEDDAR

TURKEY AND CHEDDAR ON YOUR CHOICE OF WHITE OR WHEAT BREAD

ROAST BEEF AND PROVOLONE

ROAST BEEF AND PROVOLONE ON YOUR CHOICE OF WHITE OR WHEAT BREAD

PASTRAMI AND SWISS

PASTRAMI WITH SWISS AND 1000 ISLAND ON MARBLED RYE

VEGGIE

ROASTED ON YOUR CHOICE OF WHITE OR WHEAT BREAD

GOURMET

14.50

TURKEY PESTO

TURKEY, GOAT CHEESE, ROASTED RED PEPPER, LETTUCE, BASIL PESTO, ON BAGUETTE

ITALIAN SUB

HAM, SALAMI, PEPPERONI, TAPENADE, PROVOLONE, LETTUCE, TOMATO, RED ONION, PEPPERONCINI, ON A BAGUETTE

CHEESE STEAK

STEAK, CARAMELIZED ONIONS, MUSHROOMS, CHEESE WHIZZ, ARUGULA ON A BAGUETTE

VEGGIE WRAP

HUMMUS, TAPENADE, FETA, LETTUCE, TOMATO, CUCUMBER, RED ONION, IN A WHEAT WRAP

CHICKEN CAESAR WRAP

ROASTED CHICKEN, CRUNCH ROMAINE LETTUCE, PARMESAN CHEESE, TOMATOES, CREAMY CAESAR DRESSING, IN A WHEAT WRAP

BOXED SALAD

14.50

WEST COAST COBB

CRISP ROMAINE WITH GRAPES, CUCUMBER, GRILLED CHICKEN BREAST, BACON, HARD BOILED EGG, WITH BLUE CHEESE, DRESSING

STRAWBERRY CHICKEN

MIXED GREENS WITH TOMATOES, RED ONIONS AND FRESH STRAWBERRY, GRILLED CHICKEN, SLICED ALMONDS WITH BALSAMIC DRESSING

ASIAN CHICKEN

CRISPY BREADED CHICKEN ON A BED OF FRESH ASIAN GREENS, CARROTS, RED ONION, CELERY, AND SNAP PEAS, WITH SESAME GINGER DRESSING

FARMERS SALAD

CRISP ROMAINE WITH RED ONION, CARROT, GRAPE TOMATOES, HANDCRAFTED CROUTONS, PULLED CHICKEN WITH AVOCADO RANCH

HELPING HEN SALAD

MIXED GREENS WITH HEIRLOOM TOMATOES, PULLED CHICKEN, CHEDDAR CHEESE, WHIPPED AVOCADO, WITH RANCH DRESSING

CAESAR SALAD

CRISP ROMAINE TOSSED WITH HANDCRAFTED CROUTONS, GRILLED CHICKEN, SHAVED PARMESAN CHEESE AND CAESAR DRESSING

ALL SANDWICHES AND SALADS CAN BE MADE GLUTEN FREE, VEGAN OR VEGGIE BY REQUEST

SANDWICH AND SALAD



CATERING MENU



ALL APPETIZERS ARE SOLD AS 2 SERVINGS PER GUEST

CALAMARI	3.50
CRISPY BATTERED CALAMARI WITH COCKTAIL SAUCE AND LEMON	
JALAPENO POPPERS	4.00
RANCH FLAVORED CREAM CHEESE STUFFED JALAPENO	
BUFFALO CAULIFLOWER	4.00
CRUNCHY CAULIFLOWER BITES SERVED WITH BUFFALO RANCH SAUCE	
POT STICKERS	4.00
PORK POT STICKERS WITH DIM SUM SOY AND CHIVE SAUCE	
PRETZEL BITES	3.00
MINI BITES SERVED WITH HOT JALAPENO CHEESE SAUCE	
POTATO SKINS	4.50
CRISPY POTATO SKINS WITH CHEESE, GREEN ONIONS, AND SOUR CREAM	
SMOKED WINGS	6.50
CRISPY SMOKED WINGS SERVED WITH CELERY STICKS AND BLUE CHEESE	
BEET RISOTTO CAKES	4.00
GOLDEN BEET CAKES TOPPED WITH GARLIC AIOLI	
SPANAKOPITA	4.00
FRESH SPINACHA WITH FETA WRAPPED IN BUTTERY PASTRY	
BLUE CHEESE MEATBALLS	4.00
HANDCRAFTED MEATBALLS SERVED WITH RED WINE GLAZE	
ITALIAN EGGROLLS	5.00
ITALIAN SAUSAGE MOZZ, RED SAUCE, RED PEPPER WRAPPED AND FRIED	
CRAB CAKES	6.50
FRESH JUMBO CRAB, AIOLI, PAN SEARED AND TOPPED WITH WHIPPED REMOULAE	
STUFFED MUSHROOMS	4.00
MUSHROOM AND PARMESAN STUFFING BAKED GOLDEN BROWN	

CALIFORNIA ROLL	3.00
HOMEMADE CALIFORNIA ROLL WITH WASABI SOY DIPPING SAUCE	
MINI CAPRESE BITES	3.00
FRESH MOZZARELLA, HEIRLOOM TOMATO FRESH BASIL	
SPRING ROLLS	4.50
CARROT, CILANTRO, CRISPY TOFU, RICE NOODLES, PEANUT SAUCE	
MINI SANDWICHES	4.50
ASSORTMENT OF HAM TURKEY, BEEF AND CUCUMBER SANDWICHES	
CELERY BOATS	3.00
CRISPED CELERY FILLED WITH ROASTED RED PEPPER CREAM CHEESE	
HUMMUS DIP PLATTER	4.50
HANDCRAFTED HUMMUS WITH PITA DIPPERS AND CRISP VEGETABLES	
FRUIT SKEWERS	5.00
SEASONAL FRUIT SKEWERED WITH MINT GLAZE	
HANDCRAFTED CHIPS	3.50
BBQ STYLE AND RANCH STYLE SERVED CRISPY	
CHICKEN SATAY	4.25
CHICKEN BREAST SKEWERED WITH PEANUT DIPPING SAUCE	
SWEDISH MEATBALLS	4.00
HANCRAFTED CARAWAY MEATBALLS WITH SOUR CREAM GLAZE	
TOMATO BRUSCHETTA	4.00
TOASTED BAGUETTE WITH CHOPPED TOMATO,GARLIC AND EVOO	
LAVOSH ROLLS	4.00
WITH FLAVORED CREAM CHEESE, WHITE BALSAMIC RED PEPPER, JALAPENO,	
SAUSAGE MUSHROOMS	5.00
SPICY ITALIAN SAUSAGE WITH PARMESAN BAKED GOLDEN BROWN	

APPETIZER