



Call us at 303-920-5027

- Price includes quality disposable plates and flatware, buffet linen tablecloth, and complete set-up and delivery. Rental of guest table linens available, ask for details. Minimum of 15 guest (unless stated otherwise).
 - Orders need to be placed 24 hour in advance, 48 would be welcomed.
 - Volume discounts are available
 - Tax, service charge and delivery will be add to your order
 - Gratuity is accepted
- **Super Size Your Sandwich:** 1.95 per guest
- **Add Soup:** 2.95 per guest
- **Add Another Salad:** 1.95 per guest
- **Super Size Your Entrée:** 2.95 per guest
- **Add Additional Entrée:** 2.50 - 4.00 per guest
- **Add Vegetarian Entrée:** 10.95 per guest
- **Add Scrumptious Dessert Tray** (pecan bars, gourmet brownies and rice crispy): 2.50 per guest
- **China Place Settings:** 3.00 per guest Includes china plate, silverware (fork & knife) rolled in a white linen napkin. Service staff are recommended for groups of 50 or more with china.
- **Service Staff:** 25.00 per hour with a minimum of 4 hours (duties include replenishing buffet, serving, cleanup)
- **Decor Package:** 1.50 per guest Includes floral centerpiece, greenery, etc...

Board Room Sandwich Luncheon 9.84

Sandwiches are pre-made on Vienna white, sourdough, marble rye, cracked wheat, or hoagie roll. Mayonnaise and mustard on the side. A combination of sliced turkey breast, smoked ham, roast beef and veggies; with a variety of cheeses, tomatoes and lettuce. Tuna and Chicken Salad lunches are always available.

Includes your choice of salad, cookies/brownies and an assortment of chilled regular, diet soda and bottled water.

The French Connection Luncheon 9.64

An assortment of flaky croissant sandwiches including mostly turkey breast, hickory smoked ham, roast beef & veggies; cut in half with a variety of cheeses, tomatoes and lettuce. Mayonnaise and mustard on the side.

Includes your choice of salad, cookies/brownies and an assortment of chilled regular, diet soda and bottled water.

Designer Deli Luncheon 9.95

Our house favorite pre-made sandwich assortments include premium combinations of smoked turkey breast & avocado, mesquite smoked turkey & bacon, honey-cured ham & Black Forest ham, peppered turkey with cranberry sauce, roast beef and veggie sandwiches. Made with a variety of cheese and fresh lettuce, mayonnaise and mustard on the side.

Includes your choice of salad, cookies/brownies and an assortment of chilled regular, diet soda and bottled water.

Build-Your-Own-Deli 9.95

Generous portions of turkey breast, roast beef, ham and cheese arranged on platters with fresh tomato slices, lettuce, red onions and pickle spears. Tuna and Chicken Salad lunches are always available. Served with pre-sliced fresh baked rolls, and side condiments.

Includes your choice of salad, cookies/brownies and an assortment of chilled regular, diet soda and bottled water.



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Specialty Wraps Luncheon 9.74

Specialty Wraps includes premium smoked turkey breast & avocado, mesquite smoked turkey & bacon, honey-cured ham & Black Forest ham, peppered turkey with cranberry sauce, roast beef and veggie. Includes cheddar, swiss, and provolone cheese, shredded lettuce, tomatoes and red onions.

Includes your choice of salad, cookies/brownies and an assortment of chilled regular, diet soda and bottled water.

Hot Sandwich Luncheon 9.85

Build your own favorite hot sandwiches on our fresh baked rolls, with swiss & provolone cheese, steak tomatoes, sweet onions and lettuce. Includes your choice of salad, homemade cookies/brownies and an assortment of chilled regular, diet soda and bottled water.

Choice of two:

- BBQ Chicken Breast
- BBQ Pulled Pork
- Portobello Mushroom
- Teriyaki Chicken
- Southwest Chicken
- Philly Cheese Steak
- Classic Reuben — sliced corned beef, swiss and sauerkraut
- Meatball Hero — beef meatballs, tomato sauce and parmesan cheese
- Boca Garden Burger
- French Dip — Roast beef in au jus

Salad (Dressing on the side for all but pasta dishes)

- Asian Salad – Mixed greens, mandarin oranges, roasted peanuts, green onions and crisp won ton with a sesame ginger-infused dressing.
- Caesar Parmesan Pasta Salad – Penne pasta with shredded parmesan cheese, baby spinach, diced tomatoes, croutons and Caesar dressing.
- Caesar Salad – Crisp romaine, shredded parmesan, herb croutons and Caesar dressing
- Fresh Fruit Salad (Seasonal)
- Garden Salad – Field greens with sweet onions, grape tomatoes, cucumbers and dried cranberries with house and Italian dressing
- Mediterranean Salad – Mixed Greens, feta cheese, cucumber, tomatoes, olives and walnuts in red wine dill vinaigrette
- Orange Caesar Salad – Crisp romaine, zest of orange, shredded parmesan cheese & rustic croutons
- Santa Fe Salad – Black beans, corn, tomato, red onion and crisp romaine lettuce tossed in a Cream Santa Fe dressing
- Thai Noodle Salad – Rice noodles, shredded carrots, green onions, cilantro, bean sprouts, and basil in a spicy peanut dressing
- Tuscan Salad – Heart of romaine, crumbled gorgonzola cheese, cucumber, olives, romaine, tomato & onion salad with basil vinaigrette



Hot Entrees

Includes your choice of salad, cookies/brownies and an assortment of chilled regular, diet soda and bottled water.

Herbed Mushroom Chicken Breast Lunch 9.95 /Dinner 11.95

Marinated and grilled, served with a herbed Mushroom Sauce and garnished with fried onion straws

Chicken Saltimbocca Lunch 10.95 / Dinner 12.95

Chicken breast topped with Prosciutto ham, and provolone cheese, seasoned with fresh sage and wrapped in puff pastry and baked until golden brown. Served with a mushroom Demi-glace

Blackened Chicken Fettuccini Lunch 9.95/Dinner 11.95

Egg fettuccini tossed in a rich cream sauce with roma tomatoes, and topped with a moist and spicy blackened chicken breast. Served with garlic bread.

Grilled Teriyaki Chicken Lunch 9.95 /Dinner 11.95

Grilled Chicken topped with a Teriyaki Glaze Served with White rice

Caribbean Chicken Lunch 9.95 /Dinner 11.95

Grilled chicken breast seasoned with a Jamaican jerk & topped with our own tropical salsa.

Beef Stroganoff Lunch 9.95 /Dinner 11.95

This traditional dish is made with tender strips of Beef in a creamy Mushroom Sauce, served over Egg Noodles.

Beef Tips Bourguignon Lunch 9.95 /Dinner 11.95

Sirloin Tips stewed in red wine and beef broth seasoned with garlic, onions and carrots. Garnished with pearl onions and mushrooms and place over garlic mash potatoes.

Beef Marsala Lunch 9.95 /Dinner 11.95

Lean, tender beef and fresh mushrooms in a Marsala wine sauce.

Asian Pork Lunch 9.95 /Dinner 11.95

Sweet pork covered with a ginger glaze served with oriental five-spiced Fuji apples.

Atlantic Salmon Medallion Lunch 10.95 /Dinner 12.95

Topped with julienne vegetables with dill lemon butter sauce.

Starches

- Buttered Egg Noodles with Parmesan
- Macaroni & Cheese
- Penne Pasta with Marinara Sauce, Fresh Basil and Parmesan
- Red Potato Roasted with Garlic and Parmesan
- Rice Pilaf with Sun Dried Tomato & Herbs
- Garlic Mashed Potato
- Seasoned Potato Wedges



Vegetarian Entrees

(Designed for adding to any hot meal package — 9.81 per guest)

- Cheese tortellini pasta with garden vegetables and Genovese pesto
- Penne pasta with garden vegetables and Alfredo cheese sauce
- Grilled pineapple teriyaki tofu
- Pineapple curry vegetables and tofu kabobs
- Stuffed bell peppers with rice, green & yellow zucchini, mushrooms, spinach, and tomato salsa
- Eggplant parmigianino with marinara and parmesan cheese sauce
- Grilled vegetables with yellow squash, zucchini, multi-color peppers, mushrooms, feta and balsamic glaze

Build your Own Salad Bar 8.73 per guest

Field of Green: Heart of romaine, and spring mix

Toppings:

- Shredded cheese
- Kidney beans
- Tomatoes
- Olives
- Croutons
- Cucumbers
- Baby corn
- Diced eggs
- Diced ham
- Diced turkey

Served with Ranch and Italian dressing. Includes rolls and butter, cookies/brownies and an assortment of chilled regular, diet soda and bottled water.

Potato Bar 8.17 per guest

Baked Potatoes wrapped in foil

Assorted Garnishes include:

- Broccoli
- Cheese
- Sour Cream
- Fresh Bacon Bits
- Texas Chile
- Sautéed Mushrooms
- Whipped Butter

Includes fresh baked roll and butter, cookies/brownies and an assortment of chilled regular, diet soda and bottled water.



South of the Border Buffet

All entrées below are served with refried beans and Spanish rice (except for the Southwest Burrito), tri-colored tortilla chips and salsa, Santa Fe salad, fresh baked cookies or fudge brownies, an assortment of regular, diet soda and bottled water beverages.

Fajita 9.62– Select one: Grilled Chicken Breast, Steak, or Carnitas; sautéed with onions, tri-color bell peppers, cilantro and lime. Accompanied with warm flour tortillas, salsa, jalapeno, fresh limes, sliced olives and sour cream.

Enchilada 7.99 – Choice of one: Chicken, Beef or Cheese. Hot off the oven with melted cheddar and Monterey Jack cheese.

Make-Your-Own Soft Taco Bar 8.84– Select one: Beef Baracoa, Tequila Lime Chicken or Carnitas; Accompanied with soft tacos, onions, jalapeno, lettuce, olives, fresh limes, shredded cheddar cheese, salsa and sour cream.

Build Your Own Border Nachos 8.81– Tri color tortilla chips with melted cheese, guacamole, sour cream, jalapeno, cilantro and lime. Choice of Chicken or Steak.

Italian Buffet: Entrees Selection

Includes one entrée, one starch, one salads, our focaccia, garlic breadsticks, fresh baked cookies/ brownies, and an assortment of chilled regular, diet and bottled water beverages.

*For Dinner: Includes a larger entrée portion and a hot vegetables selection (added to all orders for deliveries after 4 p.m. unless otherwise requested.)

Chicken Fontina 8.76– Grilled breast of chicken with fontina cheese with a parmesan & ricotta cheese sauce.

Chicken Marsala 8.76– Oven roasted breast of chicken with mushrooms in a creamy Marsala wine sauce.

Chicken Parmesan 8.52– Boneless chicken breast covered with provolone cheese, baked in zesty marinara sauce and fresh herbs.

Chicken Cacciatore 8.74 – Lightly breaded chicken breast with fresh Italian garden vegetables in tomato and basil sauce.

Sicilian Prosciutto Chicken 8.61– Boneless chicken breast topped with prosciutto, spinach and provolone cheese, served with creamy roasted garlic and sun-dried tomato sauce.

Chicken Alfredo 8.50 – Grilled chicken breast with authentic Italian seasonings over fettuccini, smothered in creamy Alfredo sauce.

Meat Lasagna 9.94 – Gourmet deep dish lasagna with meat sauce.

Vegetable Lasagna 9.94– Spinach, Italian zucchini and yellow squash in a creamy cheese sauce.



Little Italy Lunch Buffet Package

(minimum of 30 guests) 16.95

- Sicilian Prosciutto Chicken — Boneless chicken breast Topped with prosciutto, spinach and provolone cheese
- Choice of 2 kinds of pasta: Spaghetti, penne, egg noodle, fettuccine.
- Choice of 2 sauces: Alfredo, zesty marinara, sundried tomato pesto, lobster cream sauce and creamy roasted garlic cheese sauce.
- Tuscan salad — Crumbled gorgonzola, cucumber, romaine, olives, tomato & onion salad with raspberry vinaigrette
- Italian Antipasto Salad — Italian dry salami, olives, marinated peppers & mushrooms, sweet bell peppers, prosciutto, imported cheese cubes with garlic and herb vinaigrette
- Includes garlic bread sticks.
- Fresh baked cookies/fudge brownies and an assortment of chilled regular/diet soda and bottled water.
- Included are buffet decorations and linens

Mediterranean Lunch Buffet Package

(minimum of 30 guests) 18.32

- Mediterranean Chicken — Chicken breast breaded and stuffed with feta and spinach. Served with sweet basil and creamy garlic sauce
- Prime Sirloin Gorgonzola Beef — Drizzled with balsamic glaze and topped with gorgonzola cheese
- Rice Pilaf — with sun dried tomato & herbs, topped with pine nuts
- Mediterranean Salad — Crumbled feta, cucumber, basil, tomatoes, Pepperoncini and kalamata olives in dill vinaigrette
- Arugula Salad — Pine nuts, parmesan cheese & balsamic vinaigrette
- Includes garlic bread sticks.
- Fresh baked cookies/fudge brownies and an assortment of chilled regular/diet soda and bottled water.
- Included are buffet decorations and linens

Hawaiian Luau Lunch Buffet

(minimum of 30 guests) 18.21

- Smoked Kalua Pork
- Roasted Teriyaki Chicken
- Island Pineapple Rice
- Maui Field Greens with Mango Vinaigrette
- Exotic Big Island Tropical Fruit Salad
- Hawaiian Sweet Bread and Butter
- Homemade Macadamia Nut Cookies and Gourmet Brownie
- Assortment of Soda/Bottled Water and Chilled Mai Tai (without the alcohol)
- Included are buffet decorations and linens



Caribbean Lunch Buffet Package

(minimum of 30 guests) 17.85

- Sliced Tri Tip of Beef with Captain Morgan Rum Glaze
- Grilled Jamaican Jerk Chicken
- Caribbean Rice and Peas
- House Field Greens with Mango vinaigrette
- Coconut Fruit Salad with an elaborate display Pineapple
- Fresh Baked Cookies and Brownies
- Fruit Punch and an Assortment of Soda/Bottled Water
- Included are buffet decorations and linens

Latin Lunch Buffet Package

(minimum of 30 guests) 18.01

- Fajitas with Steak and Tequila Lime Chicken
- Accompanied with warm flour tortillas, onions, jalapeno, lettuce, fresh limes, shredded cheddar cheese, guacamole and sour cream.
- Refried Beans, Spanish Rice, Tri-colored Tortilla Chips and Salsa
- Santa Fe Salad and Caesar Salad
- Fresh Baked Cookies and Brownies
- Iced Tea and an Assortment of Soda/Bottled Water
- Included are buffet decorations and linens

Asian Lunch Buffet Package

(minimum of 30 guests) 18.65

- Roasted Pork Tenderloin — Pork roasted with Chinese five spice
- Pineapple Curry Chicken — Grilled chicken breast in an outrageous curry pineapple glaze
- General Tso Beef Broccoli
- Fragrant Jasmine Rice
- Asian Bok Choy & Napa Cabbage with Ginger Soya Vinaigrette
- Mandarin Fresh Fruit Salad
- Fresh Baked Cookies and Brownies
- Iced Tea and an Assortment of Soda/Bottled Water
- Included are buffet decorations and linens