

# regis catering event/menu/



#### **OUR PROMISE TO YOU**

We all expect our food to taste good, but we want it to do more than that. We want to know where it came from. How it's made. Who prepared it. We want it to tell a story.

# SHARE OUR CULINARY STORY WITH 100% TRANSPARENCY

We use fresh, vibrant, responsibly-sourced ingredients to create exciting flavors from down the street and around the globe.

### STAY TRUE TO THE WAY

World-class chefs, hospitality teams, and food enthusiasts are ready to create dishes and experiences that meet every need.

# GROW ROOTS IN YOUR COMMUNITY THROUGH FOOD

We do more than serve the community—we become a part of it.

We are built on a food-first philosophy with a focus on authentic, personalized and collaborative food experiences.

MARY THORNTON, FOUNDER & PRESIDENT, HARVEST TABLE CULINARY GROUP

## what's inside

page 3 all-day packages

page 7 breakfast

page 12 sandwiches + salads

page 16 buffets

page 24 receptions

page 28 beverages + desserts

#### **QUALITY IS OUR COMMITMENT**

our chefs go beyond technique + flavor development—they stay true to the Harvest Table culinary commitments from sourcing to preparation.



SIMPLE, CLEAN AND HONEST



INGREDIENTS
WITH INTEGRITY



COMMITTED TO THE COMMUNITY



HAND MADE MAKES A DIFFERENCE



ROOTED IN HEALTH
AND WELLNESS

#### **DIETARY INFORMATION**

▼ vegetarian • vegan • eat well • plant forward 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

#### WE ARE PROUD TO DO BUSINESS WITH THESE LOCAL VENDORS.

Bluepoint Bakery - Meadow Gold

East Denver Food Hub - Marsroom





# all-day packages

Choose one (1) of these three (3) packages to sustain you throughout the day.

### **ALL DAY DELICIOUS \$50.49**

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 quests or more.

#### **DELICIOUS DAWN**

assorted muffins 360-450 Cal each assorted scones® 400-440 Cal each seasonal fresh fruit platter • • 35 Cal/2.5 oz. serving assorted fruit juice 100-150 Cal/8 oz. serving iced water 0 Cal/8 oz. serving gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

#### **EASY DOES IT**

granola bars 100-200 Cal each assorted yogurt cups 50-100 Cal each iced tea 0 Cal/8 oz. serving 0 Cal/8 oz. serving gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

#### **MOLTO BENE**

tomato + cucumber couscous salad. 120 Cal/3.75 oz. serving orange fennel spinach salad ♥ ♥ ● 210 Cal/6.5 oz. serving bakery-fresh dinner roll with butter® 200 Cal each green beans gremolata ● 🗸 🚳 70 Cal/3 oz. serving three pepper cavatappi (hot or chilled) ♥ ♥ № 270 Cal/7.5 oz. serving grilled chicken + artichokes with a lemon tarragon white wine sauce ♥ 210 Cal/5.75 oz. serving new york-style cheesecake 360 Cal/slice iced tea 0 Cal/8 oz. serving iced water 0 Cal/8 oz. serving

#### **FRESH FOCUS**

spinach dip (hot or chilled) with tortilla chips® 250 Cal/2.25 oz. serving grilled vegetable tray • • • 70 Cal/3 oz. serving bakery-fresh brownies 250 Cal each 0 Cal/8 oz. serving iced water gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

### **MEETING WRAP UP \$39.99**

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

#### **MORNING MINI**

mini muffins®	80-120 Cal each
mini danish®	100-140 Cal each
mini scones 🕝	100-110 Cal each
yogurt parfait cups®	360-410 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

#### **MORNING BITES**

45-70 Cal each
100 Cal each
0 Cal/8 oz. serving
0 Cal/8 oz. serving
0 Cal/8 oz. serving

#### WRAP 'N' TWIST

seasonal fresh fruit platter	35 Cal/2.5 oz. serving 630 Cal each
chicken caesar wrap	
pepper jack tuna wrap	580 Cal each
cran-apple turkey wrap	660 Cal each
grilled vegetable wrap 🚳	610 Cal each
choice of one (1) salad:	
traditional garden salad with fresh	
seasonal vegetables + balsamic	
vinaigrette + ranch®	50 Cal/3.5 oz. serving
grilled vegetable pasta salad®	120 Cal/3 oz. serving
individual bag of chips®	100-160 Cal each
assorted craveworthy cookies®	220-240 Cal each
bakery-fresh brownies®	250 Cal each
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
	- Contract of the contract of

#### DIPS + CHIPS

tortilla chips •	280 Cal/3 oz. serving
choice of two (2) salsas:	
salsa roja 🕪	20 Cal/1 oz. serving
salsa verde •	5 Cal/1 oz. serving
pico de gallo 🕕	5 Cal/1 oz. serving
choice of one (1) fruit accompaniment:	
seasonal fresh fruit platter 💵 🚳	35 Cal/2.5 oz. serving
assorted whole fruit 🖲 🚳	45-100 Cal each
assorted craveworthy cookies®	220-240 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments

# all-day packages

### **SIMPLE PLEASURES** \$31.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

#### SIMPLE CONTINENTAL

assorted donuts	240-540 Cal each
assorted bagels 🕏	290-450 Cal each
orange juice	120 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

#### **BOX LUNCH**

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

choice of two (2) sandwiches:	
tuna salad ciabatta	500 Cal each
deli sliced ham with honey mustard	l ciabatta 420 Cal each
turkey + swiss sandwich	520 Cal each
mozzarella, red pepper, balsamic	
+ kale ciabatta ♥ 🚳	500 Cal each
individual bag of chips 🐨	100-160 Cal each
assorted craveworthy cookies	220-240 Cal each
iced water	0 Cal/8 oz. serving

#### DIPS + CHIPS

tortilla chips 💖	280 Cal/3 oz. serving
choice of two (2) salsas:	
salsa roja •	20 Cal/1 oz. serving
salsa verde	5 Cal/1 oz. serving
pico de gallo	5 Cal/1 oz. serving
choice of one (1) fruit accompaniment:	05.0 1/0.5
seasonal fresh fruit platter •	35 Cal/2.5 oz. serving
assorted whole fruit • •	45-100 Cal each
assorted craveworthy cookies	220-240 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments





# breakfast

### **BREAKFAST COLLECTIONS**

All prices are per person and available for 12 guests or more. All appropriate condiments included.

#### **TINY TREATS** \$12.29

mini muffins®	80-120 Cal each
mini danish®	100-140 Cal each
mini bagels®	110-140 Cal each
seasonal fresh fruit platter 💵 🚳	35 Cal/2.5 oz. serving
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

#### **JUMP START** \$12.29

choice of three (3) breakfast pastries:	
assorted danish®	250-420 Cal each
assorted muffins 😵	360-450 Cal each
assorted scones 😵	400-440 Cal each
assorted bagels®	290-450 Cal each
buttery croissants 😵	370 Cal each
seasonal fresh fruit platter 💵 🚳	35 Cal/2.5 oz. serving
assorted fruit juice	110-150 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

#### **NEW YORK MINUTE \$16.69**

assorted bagels 🕏	290-450 Cal each
smoked salmon platter with hard-boiled eggs, sliced tomato, cucumber, slivered	
red onion + cream cheese	280 Cal/9 oz. serving
seasonal fresh fruit platter • • assorted fruit juice	35 Cal/2.5 oz. serving 100-150 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST	
assorted bagels with butter, cream cheese and jam♥ \$28.09 per dozen	290-450 Cal each
assorted muffins served with butter and jam♥ \$28.09 per dozen	360-450 Cal each
buttery croissants served with butter and jam \$28.09 per dozen	370 Cal each
cinnamon rolls♥ \$26.99 per dozen	350 Cal each
assorted scones served with butter and jam ❖ \$28.09 per dozen	400-440 Cal each
vegan zucchini breakfast bread \$16.49 serves 12	270 Cal slice
hard-boiled eggs 😍 \$1.59 each	80 Cal each
whole fruit • \$1.49 each	45-100 Cal each

<sup>\*</sup>All packages include necessary accompaniments and condiments

# breakfast

### **HOT BREAKFAST**

All prices are per person and available for 12 guests or more. All appropriate condiments included.

#### **CLASSIC BREAKFAST \$14.89**

choice of one (1) breakfast pastry: assorted danish® 250-420 Cal each assorted muffins 360-450 Cal each assorted scones 400-440 Cal each assorted bagels 290-450 Cal each buttery croissants \*\* 370 Cal each breakfast potatoes 120-140 Cal/3 oz. serving crisp bacon 60 Cal each breakfast sausage 120-180 Cal each cage-free scrambled eggs 80 180 Cal/4 oz. serving iced water O Cal/8 oz. serving gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

#### **SOUTHERN CHARM** \$15.19

seasonal fresh fruit platter • • 35 Cal/2.5 oz. serving 180 Cal/4 oz. serving cage-free scrambled eggs & shredded cheddar cheese 110 Cal/1 oz. serving choice of one (1) breakfast meat: country ham 70 Cal each crisp bacon 60 Cal each choice of one (1) southern-style breakfast entrée: biscuits + gravy 570 Cal/7 oz. serving 990 Cal/10.5 oz. serving spicy chicken 'n waffle 0 Cal/8 oz. serving gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

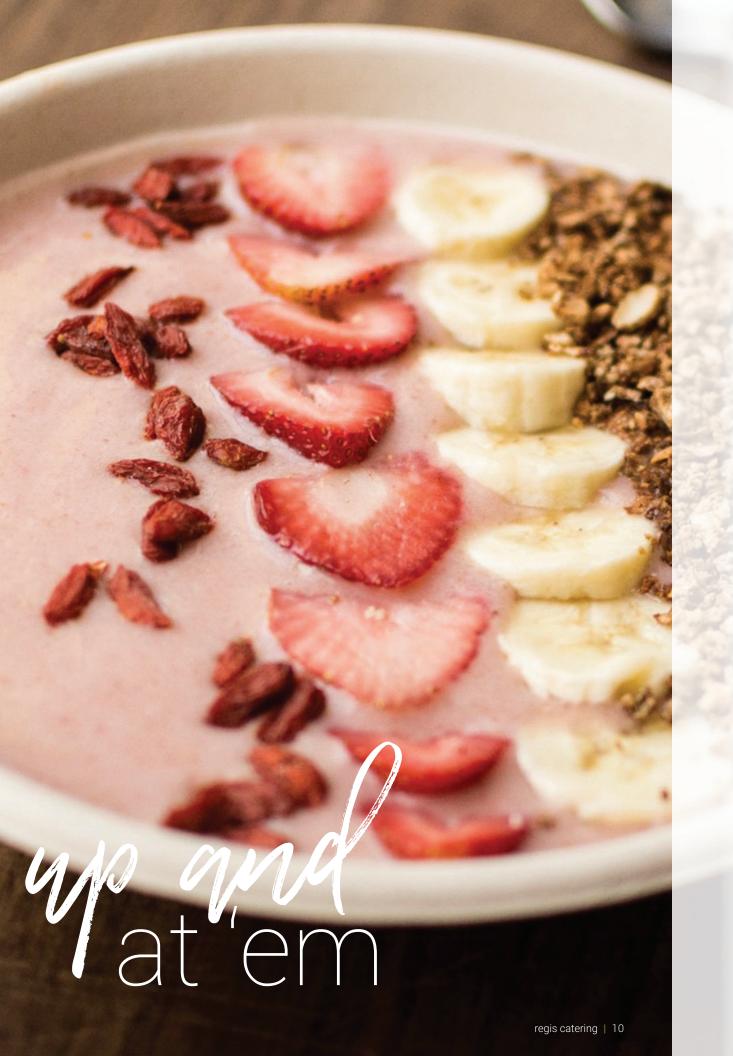
#### **EARLY BIRD BRUNCH** \$17.09

seasonal fresh fruit platter • • 35 Cal/2.5 oz. serving parmesan peppercorn hash browns 90 Cal/3.25 oz. serving pick your egg dish (2): 290 Cal/6.25 oz. serving three cheese + ham strata asparagus, spinach + feta strata 300 Cal/ 7oz. Serving 290 Cal each spinach parmesan egg white bite lorraine egg bite 100 Cal each pick your proteins (1): maple chipotle bacon 80 Cal each 90 Cal each turkey sausage patty incogmeato™ sausage patty® 150 Calleach select one (1) toast station: sweet toast station: grilled baquette slices 100 Cal each ricotta cheese® 40 Cal/1 oz. serving honey 🐨 50 Cal/0.5 oz. serving 80 Cal/1 oz. serving strawberry preserves. 15 Cal/1 oz. serving blueberries • sliced almonds 170 Cal/1 oz. serving chia quinoa crunch 120 Cal/1 oz. serving savory toast station: grilled baquette slices 100 Cal each dressed rocket greens @ 40 Cal/1.4 oz. serving smashed avocado spread® 40 Cal/1 oz. serving 40 Cal/1 oz. serving avocado pea spread 10 Cal/1 oz. serving grape tomatoes sliced radish • 5 Cal/1 oz. serving pickled red onion • • 25 Cal/1 oz. serving 0 Cal/0.5 oz. serving green scallions add cheese (1): feta cheese crumbles 80 Cal/1 oz. serving crumbled goat cheese 80 Cal/1 oz. serving spice it up: 25 Cal/0.025 oz. serving crushed red pepper • everything spice 25 Cal/0.025 oz. serving iced water 0 Cal/8 oz. serving gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

<sup>\*</sup>All packages include necessary accompaniments and condiments





# breakfast

#### **BREAKFAST ENHANCEMENTS**

All prices are per person and available for 12 guests or more.

LOX AND BA	GELS	\$13.59	Per	Person

assorted bagels® smoked salmon platter with hard-boiled eggs, sliced tomato, cucumber, slivered red onion + cream cheese

280 Cal/9 oz. serving

290-450 Cal each

#### **BELGIAN WAFFLES** \$7.89 Per Person

belgian waffles fruit toppings (may include strawberry, peach, blueberry, strawberry-peach, apple cinnamon). whipped cream maple syrup butter powdered sugar.

90 Cal each

20 Cal/1 oz. serving 50 Cal/1 oz. serving 100 Cal/1 oz. serving 35 Cal each 15 Cal/0.5 oz. serving

#### **JUST PANCAKES** \$6.89 Per Person

silver dollar pancakes maple syrup butter \*\*

40 Cal each 100 Cal/1 oz. serving 35 Cal each

#### JUST FRENCH TOAST \$6.89 Per Person

orange cinnamon french toast 😵 maple syrup. butter \*\*

100 Cal each 100 Cal/1 oz. serving 35 Cal each

#### HAND WRAPPED BREAKFAST BURRITOS OR TACOS

\$6.89 Per Person

choice of two (2) breakfast burritos/tacos: meat lovers burrito: Eggs, Bacon, sausage and ham 810 Cal each pico burrito: scrambled egg, cheddar, potato and pico de gallo 😵 440 Cal each florentine burrito: scrambled egg, mushrooms, roasted peppers, spinach and cheddar 😵 580 Cal each sweet potato burrito: roasted sweet potatoes, quinoa brown rice, egg white, swiss cheese, 430 Cal each spinach and pesto 😵 egg & hash breakfast tacos (2 per guest) 😻 270 Cal each plant-based chorizo breakfast tacos (2 per 360 Cal each quest) • egg & chorizo tacos (2 per guest) 180 Cal each sausage, egg & cheese tacos (2 per guest) 270 Cal each

#### BISCUITS AND SAUSAGE GRAVY \$3.99 Per Person

biscuits and sausage gravy

570 Cal/7 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

<sup>\*</sup>All packages include necessary accompaniments and condiments

# sandwiches & salads SANDWICH BUFFETS

All prices are per person and available for 12 guests or more.

#### **DELI EXPRESS** \$15.89

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

choice of two (2) side salads (pg. 10) 20-240 Cal each 100-160 Cal each individual bags of chips assorted baked breads + rolls 110-230 Cal each deli platter (sliced oven-roasted turkey, sliced roast beef, deli ham + choice of tuna salad, egg salad, chicken salad, or hummus with grilled vegetables) 80-230 Cal/2-4.5 oz. serving cheese tray (cheddar + swiss) 80 110 Cal/1 oz. serving relish tray (lettuce, tomato, onion, pickles, pepperoncini) • 10 Cal/1 oz. serving assorted craveworthy cookies® 220-240 Cal each choice of two (2) beverages: lemonade 90 Cal/8 oz. serving iced tea 0 Cal/8 oz. serving iced water 0 Cal/8 oz. serving

#### **GRADUATE BOX LUNCH**

Your choice of entrée salad served with a bakery-fresh roll with butter, fruit cup, dessert bar, + bottled water

bakery-fresh dinner roll with butter \*\* 200 Cal each fresh fruit cup 1000 35 Cal/2.5 oz. serving dessert bar 200-420 Cal each bottled water O Cal each

traditional caesar salad with shredded parmesan cheese and seasoned croutons served with caesar dressing

430 Cal/6 oz. serving

chicken cobb salad with grilled chicken, bacon, avocado, egg and blue cheese on salad greens served with an italian vinaigrette \$18.89

440 Cal/12.25 oz. serving

asian chicken salad: grilled chicken, romaine, vegetables, orange and almonds served with a sweet and spicy sesame dressing \$18.89

430 Cal/16.5 oz. serving

Additional premium box lunch options available upon request! Please contact your catering professional.

#### **UNDERGRAD BOX LUNCH \$14.89**

Your choice of undergrad sandwich served with mustard, mayo, potato chips, assorted craveworthy cookies + bottled water choice of one (1) undergrad sandwich (see below) 150-770 Cal each individual bag of chips 100-160 Cal each assorted craveworthy cookies® 220-240 Cal each bottled water O Cal each

#### THE UNDERGRAD LUNCHEON \$18.29

Choice of three (3) undergrad sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted craveworthy cookies + choice of two (2) beverages

choice of two (2) side salads (pg. 17)	20-240 Cal each
dill pickle slices •	5 Cal/1 oz. serving
individual bags of chips 🕝	100-160 Cal each
choice of three (3) undergrad sandwiches	150-770 Cal each
assorted craveworthy cookies®	220-240 Cal each
choice of two (2) beverages:	

90 Cal/8 oz. serving lemonade 0 Cal/8 oz. serving iced tea iced water 0 Cal/8 oz. serving

#### THE UNDERGRAD SANDWICH OPTIONS

(Available sandwich choices for the undergrad box lunch + the undergrad luncheon)

roast beef and cheddar sandwich 410 Cal each turkey, avocado and slaw ciabatta with a greek 410 Cal each goddess spread apple bacon chicken salad ciabatta 610 Cal each mediterranean chicken ciabatta with roasted

red pepper hummus, cucumber, arugula, red peppers and feta

portobello banh mi sub with pickled veggies, jalapeños and vegan sriracha mayo • • • 290 Calleach

masala hummus + chicken ciabatta with sliced cucumber, arugula, tomato, pickled red onions,

indian-spiced hummus + cilantro € 500 Cal each

Garden Vegetable Ciabatta with Boursin, Aged Provolone + Roasted Garlic Aioli 💆 600 Cal each

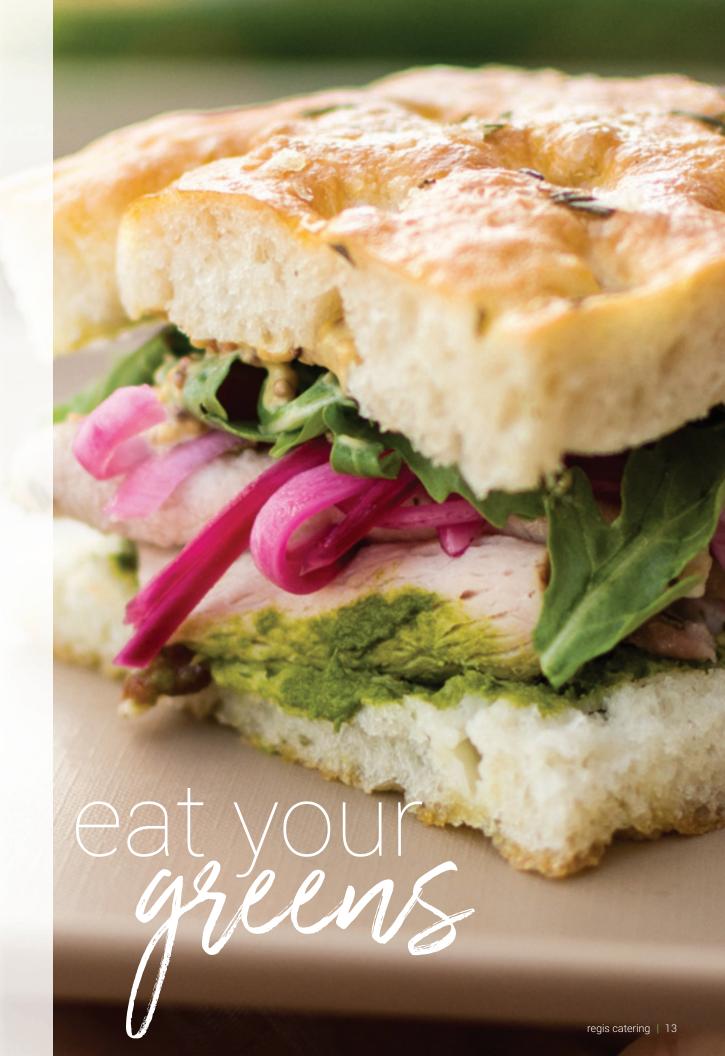
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

800 Cal each

540 Cal each

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

<sup>\*</sup>All packages include necessary accompaniments and condiments





# sandwiches & salads **SANDWICH BUFFETS**

720 Cal each

All prices are per person and available for 12 guests or more.

#### THE GRAD LUNCHEON \$21.49

Choice of three (3) grad sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted craveworthy cookies + choice of two (2) beverages

select two (2) side salads (pg. 17) dill pickle slices •	30-240 Cal each 5 Cal/1 oz. serving
individual bags of chips 🕪	100-160 Cal each
choice of three (3) grad luncheon sandwiches	320-800 Cal each
assorted craveworthy cookies®	220-240 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. servino
iced tea	0 Cal/8 oz. servino
iced water	0 Cal/8 oz. servino

#### THE GRAD SANDWICH OPTIONS

ham and brie with fresh pear, spinach and caramelized onions on wheatberry bread

(Available sandwich choices for the grad luncheon buffet)

ham and swiss ciabatta with a red onion apricot relish	510 Cal each
greek salmon farro wrap with lemon, dill, cucumber, feta, tomato, onion and greens ❤ ॐ	470 Cal each
gourmet turkey sandwich with baby arugula, creamy brie and cranberry-fig jam	440 Cal each
creamy chicken salad croissant with fresh dill	680 Cal each
turkey and ham club sub with bacon, swiss cheese and honey dijon dressing	400 Cal each

#### SIDE SALAD SELECTIONS

(Included with deli bar, the undergrad + the grad luncheon buffet)

traditional garden salad with a balsamic 45 Cal/3.5 oz. serving

vinaigrette dressing and ranch	45 Cal/ 5.5 02. Sel VIIIg
baby spinach salad with bacon, egg, mushroom and tomato and balsamic vinaigrette	90 Cal/3.75 oz. serving
red-skinned potato salad with egg, celery and spanish onion in a seasoned mayonnaise dressing®	240 Cal/4 oz. serving
asian slaw with red peppers, carrots, scallions, minced fresh mint and cilantro in a sesame teriyaki dressing ● ⊗ ቇ	25 Cal/3 oz. serving
traditional coleslaw finely shredded with carrots in a mayonnaise and celery seed dressing ♥ ❖	170 Cal/3.5 oz. serving
fresh fruit salad®	35 Cal/2.5 oz. serving
greek pasta salad tossed with tomatoes, cucumbers, red onions, peppers, fresh baby spinach, feta cheese and black olives.	80 Cal/3 oz. serving
cilantro peanut noodle salad in a pesto cilantro sauce combined with radishes, scallions and chopped peanuts •	240 Cal/3 oz. serving
toasted cranberry apple couscous with apricots, granny smith apples, almonds, red onions, fresh spinach and scallions • •	190 Cal/3 oz. serving
tabbouleh with ground bulgur, tomatoes, parsley and scallions combined in an	140 Cal/3.25 oz. serving

olive oil mix • •

<sup>\*</sup>All packages include necessary accompaniments and condiments

### **THEMED BUFFETS**

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced

#### **SABOR CANTINA** \$18.99

tortilla chips •	280 Cal/3 oz. serving
select two (2) salsas:	
fire roasted salsa	10 Cal/1 oz. serving
grilled pineapple salsa	25 Cal/1 oz. serving
salsa verde•	5 Cal/1 oz. serving
salsa macha 🕕	190 Cal/8 oz. serving
black bean, jicama + corn salad ● 🗸 🚳	90 Cal/3 oz. serving
sofrito black beans + rice ● 🗸	160 Cal/3.5 oz. serving
choice of two (2) empanadas:	
mini beef empanada (4 per guest)	80 Cal each
mini chicken empanadas (3 per guest)	70 Cal each
mini vegetable empanadas (3 per guest)	70 Cal each
assorted craveworthy cookies	220-240 Cal each

#### SPRING FLING \$25.09

choice of two (2) sides:	
asian edamame salad ♥ ♥ ♥ red quinoa + pickled onion salad ♥ ♥ aruqula salad with cauliflower + beets ♥	130 Cal/3 oz. serving 50 Cal/2 oz. serving ■ 120 Cal/2.5 oz. serving
asparagus, mushroom + farro caesar ♥	
roasted red potatoes •	100 Cal/2.75 oz. serving
asparagus vegetable sauté ● ✔ 🗞 choice of two (2) entrées:	60 Cal/4 oz. serving
grilled bbq pork chops  ✓	180 Cal each
grilled montreal cod ♥ crispy five spice tofu ● ♥ ♥	110 Cal/3 oz. serving 340 Cal/5 oz. serving
eggplant meatball • • •	50 Cal each
beef tri-tip chimichurri	200 Cal/3 oz. serving
grilled peri peri chicken ♥ select two (2) sauces:	140 Cal/3 oz. serving
chimichurri mayonnaise®	150 Cal/1 oz. serving
green chile relish  chermoula crema	15 Cal/1 oz. serving 40 Cal/1 oz. serving
harissa aioli®	160 Cal/1 oz. serving
peri peri sauce  chocolate chip cookie brownies	40 Cal/1 oz. serving 280 Cal each
Chocolate Chip Cookle brownies	200 Cai Eaci i

#### **GLOBAL STREET TACOS** \$23.79

tortilla chips •	280 Cal/3 oz. serving
choice of two (2) salsas:	
pico de gallo 🕕	5 Cal/1 oz. serving
salsa roja 🕕	20 Cal/1 oz. serving
salsa verde®	5 Cal/1 oz. serving
cumin black beans 🖲 🔗 🚳	90 Cal/3 oz. serving
choice of one (1) rice:	
cilantro lime white rice®	120 Cal/3 oz. serving
cilantro lime brown rice	140 Cal/3.5 oz. serving
mexican rice®	130 Cal/3 oz. serving
select two (2) tacos:	
korean pork taco with kimchi	230 Cal each
korean shrimp taco with crema	
fresca + shredded slaw	210 Cal each
spicy fish taco with watermelon	
salsa + spicy slaw	160 Cal each
green chili chicken taco	210 Cal each
black bean + kale taco ● 🗸 🚳	180 Cal each
mango chicken taco €	270 Cal each
roasted vegetable taco	200 Cal each
cinnamon sugar cookies®	240 Cal each
Similar norr sugar cookles	240 Cai Eaci i

#### **ITALIA AL DENTE** \$25.99

mediterranean salad with a greek	
vinaigrette 🗸	110 cal/3.25 oz. serving
garlic breadsticks 🗸	110 cal each
roasted mushrooms 👀 🕏 🚳	90 cal/3 oz. serving
grilled lemon rosemary chicken	130 cal/4 oz. serving
shrimp scampi	100 cal/3 oz. serving
vermicelli pasta •	140 cal/3.25 oz. serving
berry panna cotta	340 cal each

<sup>\*</sup>All packages include necessary accompaniments and condiments





### THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced

#### MIX 'N' MATCH SALAD BAR \$21.29

mixed greens •	5 Cal/3 oz. serving
sliced red onions •	10 Cal/1 oz. serving
tomatoes•	5 Cal/1 oz. serving
cucumbers •	5 Cal/1 oz. serving
shredded carrots®	10 Cal/1 oz. serving
shredded cheddar cheese	110 Cal/1 oz. serving
roasted chickpeas •	260 Cal/2 oz. serving
sliced grilled chicken	160 Cal/3 oz. serving
diced ham	70 Cal/2 oz. serving
ranch dressing 🚱	200 Cal/2 oz. serving
italian dressing	80 Cal/2 oz. serving
croutons®	60 Cal/0.5 oz. serving
bakery-fresh dinner roll with butter 🗣 👚	200 Cal each
soup du jour	140-240 Cal/8 oz. serving
assorted craveworthy cookies 🐨	220-240 Cal each

#### BACKYARD BBQ \$22.79

apple bacon coleslaw 150 Cal/3.25 oz. serving baked sweet potatoes • • • 120 Cal each sautéed green beans + peppers ● 🗸 🚳 90 Cal/3.5 oz. serving 140 Cal/3 oz. serving bbg beef brisket slider black bean slider 190 Cal each 80 Cal each slider buns assorted craveworthy cookies 220-240 Cal each 250 Cal each bakery-fresh brownies®

#### **POWER BOOST BOWLS** \$22.99

1 0 11 EK BOOOT BOWLE	
choice of one (1) grain:	150 1/05
lemon herbed farro • • •	150 cal/3.5 oz. serving
quinoa and lentils • • •	90 cal/3 oz. serving
choice of one (1) greens:	10 1/1 05
kale mix • •	10 cal/1.25 oz. serving
romaine arugula mix • •	5 cal/1.25 oz. serving
choice of one (1) protein:	100 1/0
lemon garlic chicken	130 cal/3 oz. serving
hard-cooked egg 🗸	80 cal each
grilled sumac salmon	120 cal/2.75 oz. serving
choice of three (3) toppings:	15 14 5
spicy roasted broccoli • • •	45 cal/1.5 oz. serving
sliced avocado •	90 cal/2 oz. serving
turmeric roasted cauliflower • 👽 🚳	35 cal/2 oz. serving
garbanzo beans 🖲	150 cal/3 oz. serving
roasted butternut squash 🖲 🔗 🚳	80 cal/2 oz. serving
roasted mushrooms 🖲 🔗 🚳	90 cal/3 oz. serving
shredded beets •	30 cal/2 oz. serving
edamame •	80 cal/2 oz. serving
choice of two (2) sauces:	
greek yogurt ranch dressing 🗸	90 cal/1 oz. serving
pesto vinaigrette 🗸	120 cal/1 oz. serving
tahini tzatziki dressing 🗸	30 cal/1 oz. serving
choice of two (2) garnishes:	
feta cheese crumbles 🗸	80 cal/1 oz. serving
pickled red onion 🖲	20 cal/1 oz. serving
toasted walnuts 🖲	180 cal/1 oz. serving
shaved parmesan	110 cal/1 oz. serving
brown butter pumpkin seeds 🔨	170 cal/1 oz. serving
choice of one (1) dessert:	
baklava 🔨	70 cal each
assorted craveworthy cookies 🗸	220-240 cal each

#### LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at collier-tiffany@harvesttableculinary.com, 719-321-6395 to explore more options + personalize your buffet to fit your event.

<sup>\*</sup>All packages include necessary accompaniments and condiments

### **THEMED BUFFETS**

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced

#### **FLORENCE FEAST** \$24.39

caesar salad	240 Cal/5.5 oz. serving
garlic breadsticks®	110 Cal each
eggplant parmesan 😵 🚳	390 Cal/7.7 oz. serving
rigatoni marinara	120 Cal/4.5 oz. serving
italian sausage + peppers	420 Cal/4.75 oz. serving
miniature cheesecake tarts	170 Cal each
add on grilled chicken breast	
for an additional fee	160 Cal/3 oz. serving

#### **A LITTLE BIT OF SEOUL** \$27.79

7121112211 01 02002 921113	
vegetable egg rolls® choice of two (2) dipping sauces:	180 Cal each
sweet soy sauce®	50 Cal/1 oz. servino
sweet + sour sauce	35 Cal/ 1 oz. servino
chili garlic sauce®	110 Cal/1 oz. servino
corn tortillas •	35 Cal each
bibb lettuce wrap	0 Cal/0.5 oz. servino
jasmine rice •	130 Cal/3 oz. servino
choice of two (2) proteins:	
korean bbg chicken	130 Cal/2 oz. serving
korean bbg pork	140 Cal/2 oz. serving
korean bbq tofu®	140 Cal/2 oz. serving
asian slaw 🕕 🕏 🚳	40 Cal/2.5 oz. serving
pickled cucumbers •	5 Cal/1 oz. serving
pickled carrot + daikon 🖲 🚳	15 Cal/1 oz. serving
choice of two (2) salsas:	
salsa roja 🕕	20 Cal/1 oz. serving
salsa verde 🕕	5 Cal/1 oz. serving
mango salsa😍	30 Cal/1 oz. serving
shredded green cabbage • •	0 Cal/0.5 oz. serving
scallions	0 Cal/0.25 oz. serving
cilantro	0 Cal/0.125 oz. serving
toasted sesame seeds •	40 Cal/0.25 oz. serving
chopped peanuts	80 Cal/0.5 oz. serving
coconut mango rice dessert 🕏 🚳	220 Cal/5.85 oz. serving

#### **EASTERN DYNASTY- AMBIENT BUFFET** \$25.49

coriander peanut ramen noodles  szechuan green beans	240 Cal/3 oz. serving 110 Cal/4 oz. serving
teriyaki salmon on sweet chile cucumber salad ♥ orange glazed chicken	100 Cal/3 oz. serving
with sesame spinach   assorted dessert bars	230 Cal/5.5 oz. serving 200-420 Cal each

<sup>\*</sup>All packages include necessary accompaniments and condiments

#### **RIO GRANDE GRILLIN' \$23.79**

tortilla chips •	280 Cal/3 oz. serving
mexican rice®	130 Cal/3 oz. serving
charro beans • • •	80 Cal/3 oz. serving
sautéed peppers + onions •	40 Cal/2 oz. serving
choice of one (1) type of fajitas:	
beef fajitas with tortillas,	
shredded cheddar + sour cream	670 Cal/9 oz. serving
chicken fajitas with tortillas,	
shredded cheddar + sour cream	570 Cal/9 oz. serving
citrus braised pork with tortillas,	
shredded cheddar + sour cream	500 Cal/6.5 oz. serving
plant-based chorizo with tortilla	
+ vegan cheese 🐨	470 Cal/6.5 oz. serving
choice of two (2) salsas:	
pico de gallo 🗓	10 Cal/1 oz. serving
salsa verde•	5 Cal/1 oz. serving
salsa roja 🕕	20 Cal/1 oz. serving
cinnamon crisps•	250 Cal/2.75 oz. serving

BBQ NATION \$22.99	
choice of one (1) salad:	
potato salad 🕜	240 cal/4.25 oz. serving
sweet potato salad 🗸 🚳	290 cal/3.5 oz. serving
old-fashioned coleslaw 🗸 🕏	150 cal/3 oz. serving
lexington slaw 👀 🤡	30 cal/2.75 oz. serving
choice of one (1) bread:	
corn muffin 🗸	220 cal each
southern biscuits 🗸	190 cal each
texas toast 🖲	120 cal each
choice of two (2) sides:	
macaroni and cheese	210 cal/4.25 oz. serving
bbq pinto beans	150 cal/3.5 oz. serving
black-eyed peas	140 cal/4.5 oz. serving
bacon & onion green beans 🕗	90 cal/4 oz. serving
choice of two (2) entrees:	
smoked bbq pulled pork	210 cal/3 oz. serving
smoked beef brisket	170-210 cal/3 oz. serving
bbq spiced shredded chicken	160 cal/3 oz. serving
nashville bbq pulled pork sandwich	510 cal each
bbq jackfruit 🖲 🤡	150 cal/3 oz. serving
bbq pulled oats sandwich 🖲 🕏	430 cal each
bakery-fresh dinner roll for sandwiches 🗸	160 cal each
choice of two (2) sauces:	
nashville bbq sauce	70 cal/1 oz. serving
carolina bbq sauce •	20 cal/1 oz. serving
texas bbq sauce	50 cal/1 oz. serving
alabama bbq sauce 🗸	160 cal/1 oz. serving
barbecue sauce •	170 cal/1 oz. serving
assorted craveworthy cookies 🗸	220-240 cal each

<sup>2000</sup> calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





**BUFFET STARTERS** 

### **CUSTOMIZE YOUR EXPERIENCE**

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

classic caesar salad	170 Cal/2.7 oz. serving
caprese salad €	150 Cal/3 oz. serving
autumn vegetable salad with red wine vinaigrette • • •	80 Cal/3 oz. serving
antipasto salad 🚳	130 Cal/4 oz. serving
traditional hummus with pita chips & fresh vegetables	150 Cal/1.75 oz. serving
seasonal fresh fruit salad®®	35 Cal/2.25 oz. serving
BUFFET ENTREES	

grilled chicken breast with cider	
marinade \$22.39	120 Cal/3 oz. serving
lemon artichoke chicken breast € \$25.69	210 Cal/5.75 oz. serving
grilled lemon rosemary chicken → \$22.39	130 Cal/4 oz. serving
roasted butterball® turkey with cranberry relish \$22.39	200 Cal/3.5 oz. serving
cavatappi with grilled chicken, chorizo, tomatoes, mushrooms, roasted peppers and beans \$22.39	680 Cal/18 oz. serving
honey and brown sugar ham \$19.19	200 Cal/3.5 oz. serving
maple dijon salmon \$24.89	270 Cal/3.25 oz. serving
greek style cod with orzo salad → \$25.69	440 Cal/5 oz.serving
mahi mahi with pineapple salsa \$26.09	190 Cal/5 oz. serving
beef tenderloin and mushroom ragout \$29.59	290 Cal/7.65 oz. serving

#### **BUFFET SIDES**

pan roasted vegetables 😵 🚳	45 Cal/3 oz. serving
chili-garlic green beans ● 🔗 🔊	70 Cal/4 oz. serving
roasted brussels sprouts with garlic and pancetta	80 Cal/2.6 oz. serving
garlic roasted broccoli ● 🔗 🚳	40 Cal/1.75 oz. serving
herb-roasted mushrooms ● 🗸 🗞	90 Cal/3 oz. serving
sweet herbed corn pudding 😵	350 Cal/4 oz. serving
ginger honey glazed carrots®	110 Cal/3.25 oz. serving
buttermilk mashed potatoes 💔	120 Cal/3.75 oz. serving
roasted new potatoes •	110 Cal/2.75 oz. serving
quinoa and wild rice blend ● 🔗	80 Cal/2.75 oz. serving
savory herbed rice®	150 Cal/3.5 oz. serving
pimento mac & cheese	240 Cal/4 oz. serving

#### **BUFFET FINISHES**

berry panna cotta	340 Cal each
cherry cheesecake tarts 😵	170 Cal/1.75 oz. serving
assorted mini parfaits®	190-240 Cal each
dulce de leche brownie®	230 Cal each
glazed strawberry bars •	380 Cal each
assorted craveworthy® cookies®	220-240 Cal each

beef tri-tip chimichurri \$29.59

chutney 1 8 \$22.89

quinoa cake topped with tomato

Vegetable Lasagna Alfredo \$19.79

200 Cal/3 oz. serving

280 Cal/4.25 oz. serving

470 Cal/11 oz.serving

<sup>\*</sup>All packages include necessary accompaniments and condiments

# receptions

#### HORS D'OEUVRES

Hors d'oeuvres are priced per dozen.

#### **RECEPTION HORS D'OEUVRES (HOT)**

maple & peppercorn pork belly skewers \$32.79	50 Cal each
bacon wrapped shrimp \$38.09	35 Cal each
beef empanadas \$30.49	150 Cal each
swedish meatballs \$25.09	100 Cal each
black angus mini cheeseburgers (sliders)	
\$57.99	50 Cal each
chicken empanadas \$28.49	70 Cal each
chicken satay \$28.49	20 Cal each
tandoori chicken \$28.49	35 Cal each
brie and raspberry en croute® \$34.09	140 Cal each
truffle & wild mushroom arancini \$37.29	60 Cal each
balsamic fig & goat cheese flatbread \$30.49	80 Cal each
vegetable empanadas♥ \$37.29	70 Cal each

#### RECEPTION HORS D'OEUVRES (COLD)

ricotta and fig flatbread \$\$30.49	70 Cal each
mediterranean antipasto skewers \$35.39	60 Cal each
veggie hummus cups ● 🔗 🕏 \$30.49	170 Cal each
pimento cheese & bacon toast points \$18.59	110 Cal each
crab dip crostini \$22.39	40 Cal each
smoked salmon mousse cucumber rounds \$22.39	100 Cal each
shrimp cocktail market price	50 Cal each
chicken walnut salad bites       \$22.39	80 Cal each
candied bacon topped deviled eggs \$21.09	80 Cal each
vegetable spring rolls 9 \$37.29	50 Cal each

### **RECEPTION PLATTERS + DIPS**

All prices are per person and available for 12 guests or more.

#### CLASSIC CHEESE TRAY \$5.99 per person

classic sliced cheese tray with swiss, cheddar and pepper jack cheeses served with crackers, pita chips and crostini®

300 Cal/2.75 oz. serving

#### FRESH GARDEN CRUDITÉS \$4.59 per person

array of carrots, broccoli, bell peppers, cauliflower, squash, grape tomatoes, celery, mushrooms with ranch dill dip 🔮 🚳

120 Cal/5 oz. serving

#### **GRILLED VEGETABLES** \$4.99 per person

grilled vegetables served with balsamic vinaigrette • • •

70 Cal/3 oz. serving

#### SEASONAL FRESH FRUIT PLATTER \$3.99 per person

seasonal fresh fruit • •

35 Cal/2.5 oz. serving

#### **ASSORTED MINI SANDWICHES** \$8.59 per person

an assortment of our most popular mini sandwiches

ham + cheese	270 Cal each
roast beef + brie	260 Cal each
turkey + swiss	320 Cal each
fresh mozzarella, tomato + basil	240 Cal each

#### ANTIPASTO PLATTER \$80.79 srv. 12

antipasto platter served with marinated vegetables,

italian meats + cheese 260 cal/5 oz. serving

#### HOUSEMADESPINACHDIP SERVED WITH PITACHIPS

\$56.99 srv. 12

housemade spinach dip served with fresh pita

chips 🖤 230 Cal/2.25 oz. serving

#### **UNSURE OF HOW MANY ITEMS + HOW MUCH** TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception

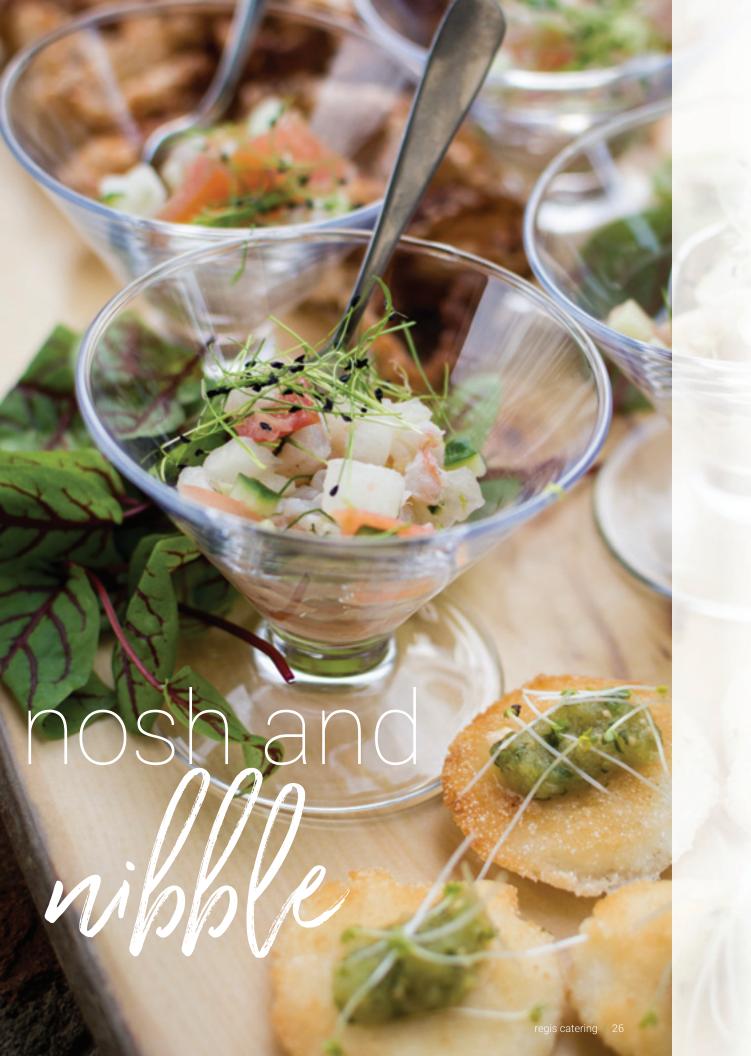
#### MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please email our Catering office at Collier-Tiffany@harvesttableculinary.com to arrange a personal consultation.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

<sup>\*</sup>All packages include necessary accompaniments and condiments





# receptions

### **CHEF-INSPIRED STATIONS**

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

#### **SZECHUAN SIZZLE** \$14.39

vegetable egg rolls®	180 Cal each
steamed pot stickers	45 Cal each
choice of two (2) dipping sauces:	
sweet soy sauce®	50 Cal/1.25 oz. serving
sweet + sour sauce•	35 Cal/1 oz. serving
chili garlic sauce•	110 Cal/1 oz. serving
sweet + spicy boneless chicken wings	
with celery sticks	120 Cal each
assorted dessert bars 👽	200-420 Cal each

#### **TAILGATE TREATS** \$18.59

250 Cal/2.25 oz. serving 180 Cal each
560 Cal/6.75 oz. serving
390 Cal/6 oz. serving 220-240 Cal each 200-420 Cal each

#### **TASTE OF TUSCANY \$16.69**

choice of two (2) pastas: cavatappi pasta penne pasta fettuccine pasta choice of two (2) sauces:	90 Cal/2 oz. serving 90 Cal/2.5 oz. serving 120 Cal/2.75 oz. serving
marinara sauce  alfredo sauce  primavera pesto sauce  choice of four (4) warmed toppings:	100 Cal/4 oz. serving 250 Cal/4 oz. serving 120 Cal/4 oz. serving
roasted mushrooms • • • • • • • • • • • • • • • • • • •	90 Cal/3 oz. serving 10 Cal/1 oz. serving 15 Cal/2 oz. serving 5 Cal/0.5 oz. serving 5 Cal/1 oz. serving 5 Cal/1 oz. serving 5 Cal/0.25 oz. serving 10 Cal/1 oz. serving

#### **WORLD OF DUMPLINGS** \$14.49

150 cal each
salsa 70 cal each
+
70 cal each
100 cal each
у
60 cal each
40 cal each
45 cal each
250 cal/4 oz. serving
110 cal each

#### GYRO STATION \$12.49

Pita Bread 💖	210 Cal each
beef + lamb gyro	400 cal/4 oz. serving
baked falafel • •	90 cal each
pickled red onion •	25 cal/1 oz. serving
cauliflower tabbouleh 🖲 🔗 🚳	10 cal/2 oz. serving
diced tomatoes ••	10 cal/1 oz. serving
diced cucumber •	5 cal/1 oz. serving
tzatziki sauce 🐕	15 cal/1 oz. serving
harissa sauce •	130 cal/1 oz. serving

#### WING BAR \$15.99

Carrot Sticks •	45 Cal/4 oz. serving
Celery Sticks •	15 Cal/4 oz. serving
Choice of Wing:	
Crispy Chicken Wings	90 Cal each
Baked Chicken Wings	80 Cal each
Boneless Baked Chicken Wings	70 Cal each
Boneless Crispy Chicken Wings	90 Cal each
Choice of Two (2) Seasonings:	
Garlic Parmesan Seasoning	100 Cal/1 oz. serving
Lemon Pepper and Salt •	50 Cal/1 oz. serving
Buffalo Ranch Seasoning	70 Cal/1 oz. serving
Caribbean Jerk Seasoning •	60 Cal/1 oz. serving
Choice of Three (3) Sauces:	
Buffalo Sauce •	10 Cal/1 oz. serving
Barbecue Sauce •	70 Cal/1 oz. serving
Sweet Garlic Teriyaki •	60 Cal/1 oz. serving
Nashville Hot Oil •	240 Cal/1 oz. serving
Hot Honey Garlic Sauce 🤎	90 Cal/1 oz. serving
Ranch Dressing •	100 Cal/1 oz. serving
Blue Cheese Dressing 💖	150 Cal/1 oz. serving
Sweet Chili Sauce •	50 Cal/1 oz. serving
Jalapeno Ranch Dressing 🌑	100 Cal/1 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments

# sips & sweets

#### **BREAKS**

All prices are per person and available for 12 guests or more.

#### SNACK BAR \$4.39

granola bars®	100-250 Cal each
fruit filled bar®	100-250 Cal each
breakfast bar®	100-250 Cal each

#### **CLASSIC SNACKS** \$7.99

100-160 Cal each
180 Cal/1 oz. serving
280 Cal each
220-240 Cal each
250 Cal each

#### **COFFEE BREAK** \$6.39

assorted craveworthy cookies	220-240 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

#### **HOT CHOCOLATE BAR** \$6.39

hot chocolate bar with assorted toppings + mix-ins

160-320 Cal/8 oz. serving

### ORDERING INFORMATION

#### **LEAD TIME**

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function + will do whatever it takes to exceed your expectations.

#### **EXTRAS**

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff + everything in between. - additional fees may apply

#### \*All packages include necessary accompaniments and condiments

### **BEVERAGES**

Includes appropriate accompaniments

bottled	water \$2.69 each	0 Cal each
assorte	ed sodas (can) \$2.19 each	0-150 Cal each
regular	coffee \$22.79 per gallon	0 Cal/8 oz. serving
decaffe	einated coffee \$22.79 per gallon	0 Cal/8 oz. serving
	coffee, decaf and hot water with ed tea bags \$30.89 per gallon	0 Cal/8 oz. serving
cold bre	ew coffee \$30.89 per gallon	0 Cal/8 oz. serving
iced tea	a \$17.99 per gallon	0 Cal/8 oz. serving
lemona	ade \$17.99 per gallon	90 Cal/8 oz. serving
	erry basil infused lemonade per gallon	130 Cal/8 oz. serving
	ginger infused iced tea per gallon	5 Cal/10 oz. serving
	l water \$11.99 per gallon of one (1) fruit infused water:	
	on infused water	0 cal/8 oz. serving
	ge infused water e infused water	10 cal/8 oz. serving
	e museu water ımber infused water	20 cal/8 oz. serving 0 cal/8 oz. serving
	efruit infused water	20 cal/8 oz. serving
grap	Ciral illiadea water	20 001/0 02. 001 VII Ig

### **DESSERTS**

assorted blondies \$23.59 per dozen 240-300 Cal each

assorted craveworthy cookies® \$19.39 per dozen 220-240 Cal each

bakery-fresh brownies \$23.59 per dozen 250 Cal each

assorted dessert bars \$23.59 per dozen 200-420 Cal each

chocolate covered strawberries \$25.29 per dozen 40 Cal each

custom artisan cupcakes 🖤 \$30.99 per dozen 240-300/1.875-2.38 oz. serving

WE ARE HAPPY TO ACCOMMODATE SPECIAL DIETARY REQUESTS, PLEASE CONTACT THE OFFICE TO DISCUSS THE OPTIONS THAT WE HAVE AVAILABLE.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# your table is waiting



#### **CONTACT US TODAY**

719-321-6395

collier-tiffany@harvesttableculinary.com www.regisuniversity.catertrax.com

> Prices effective until 07/01/2026 Prices may be subject to change

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

