

Executive Lunch Menu

Everything from this menu is made with the utmost concern for high quality restaurant style meals. Each entrée is accompanied by house made rustic rolls and butter and the Chef's selection of the freshest seasonal vegetables and appropriate starch (*Exceptions apply due to entrée content).

****All meals served with salad, entrée & dessert****

Choose one salad, entrée, and dessert selection per each 30 guests

Each selection is to be made in 10 person minimums

Salads

Mixed baby lettuces, shaved vegetables, sweet grape tomatoes, broccoli sprouts, Dijon vinaigrette
Spring chopped vegetable salad, the premier of the season over crisp romaine, house vinaigrette
Orzo and Arugula, sweet grape tomatoes, Euro cucumbers, dill ranch style dressing
Traditional tossed salad - crisp vegetables, ripe tomatoes, two dressings
Traditional "Caesar" salad – tangy croutons, shaved Parmesan reggiano
Chef's favorite "East-West" salad – avocado, tofu, tomato, spring onion, shoyu, lemon
Crisp wedge of iceberg – Bermuda onion, Gorgonzola
Salad "Athenos" - in the fashion of the traditional Greek salad

Beef

Herb and Garlic crusted filet mignon, sliced medium rare, rosemary and aged port demi \$21.50
Roasted sliced sirloin of beef, cognac-green peppercorn jus \$13.50
New Mexican Filet tips Fricassee, Anaheim chiles, fresh tomato, cilantro, roasted garlic \$14.50
Grilled Flank Steak, habanero "Mojo" roasted red onion & southwestern pesto, baby red potatoes \$14.50
Tender Braised Brisket of Beef, pleurotte mushroom, chiffonade of basil, creamed demi \$14.50
Roast Top Sirloin, sweet bell peppers, carmelized onion, roasted tomato jus, herbs de provence \$14.50

Chicken

"Julia Child" Rotissiere chicken, gruyere cheese potatoes au gratin \$14.50
Breast of Chicken – Pan roasted filled with goat cheese and cream cheese, roasted red peppers, torn basil \$15.50
Savory "Mongolian" chicken, tangy house recipe, Jasemine rice pilaf \$14.50
"Procuitto" Chicken, simmered fresh mushrooms, fresh rosemary in fresh tomato concassee fortified with Chablis \$14.50
Chicken and buckwheat Udon noodles, spring vegetables, shiitake mushrooms, spicy thai miso broth \$14.50
*Ancho chicken breast - penne pasta, cream, asparagus, tomato, basil, sweet onion \$14.50
*Fettuccini & chicken "Alfredoesque" \$14.50
*Cobb salad – "Renaissance" \$14.50

Seafood

Champagne baked salmon, lemon-tarragon crème fraiche \$14.50
Gulf Sea Bass, pine nut-herb-parmesan crust \$14.50
Grilled yellow-fin, summer melon-habanero sauce \$14.50
Broiled swordfish, sweet peppers, roasted onion, caper, chile-parsley vinaigrette \$15.50
Stir fried Shrimp and snap peas, ginger, mint and fennel \$13.50
*Sea scallops – jumbo, grilled, spring onion & red pepper vinaigrette, pasta \$17.50

Pork

Southwestern pork tenderloin, habanero-mango salsa \$14.50
Roasted loin of pork – rosemary crusted, shiitake mushroom, sweet corn, roasted vegetable compote \$14.50
Pork loin chop – oven roasted, chipotle, garlic, vegetable salsa sauce \$14.50
Pork loin – slow roasted, Dijon, rosemary, natural jus \$14.50
Pork loin chop – bone in, grilled, Mediterranean vegetables and feta stuffed \$15.50

Purple Avocado Catering is a full service catering business with over 10 years experience serving the Denver Metro Area.

Please visit our website at www.purpleavocadocatering.com for a listing of all of our services and menus.

We are pleased to have your business and welcome you to our family of clients and friends.

PURPLE AVOCADO

CATERING

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Vegetarian

*"The Mosaic" - vegetables, grains & legumes, pasta \$13.50

*Organic short grain brown rice pilaf - ratatouille, legumes, vegetable, polenta \$13.50

*Macrobiotic soba noodle bowl – varietal greens, root vegetables, shiitake, arame, miso \$14.50

*Baked manicotti - basil three cheese, tangy marinara sauce, Parmesan & garlic petite rolls \$13.50

Desserts

European Grand Marnier Chocolate Soufflé Cake

Seasonal Berry and Almond Cream Torte

Spiced Bread Pudding & English Custard Cream

New York Style Cheesecake & Raspberry Drizzle

Seasonal Fruit Display & Berry Yogurt Dipping

Baked Berry Cobbler & Whipped Cream

How to order: Please call (303-725-9050) or e-mail (catering@purpleavocadocatering.com) our catering office Monday through Friday 9am – 5pm with at least 48 hours advance notice. Include your menu order, service option, delivery location & time, and the best phone to reach you early the next day. We will call to confirm the order and set-up a payment account for first time clients.

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