

### Lunch 11:00am – 3:00pm = \$12.50 **Express Menu** Dinner 3:00pm to close = \$16.75

Everything from this menu is made with the utmost concern for traditional homemade cooking.

All of our items are made from scratch on a daily basis with the freshest ingredients available.

### **\*\*All meals served with side dish, entrée, dessert\*\***

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

**Each selection is to be made in 10 person minimums**

### **Side Dishes and Starters: – Extra sides are \$3.50pp**

1. Traditional tossed salad, crisp seasonal vegetables and ripe tomatoes with ranch and vinaigrette of the day
2. Traditional Caesar salad with shaved parmesan cheese, sweet grape tomatoes, our own house croutons, and our creamy house dressing
3. Pasta and fresh spring vegetable salad, fresh garden herb vinaigrette
4. Fresh seasonal fruit salad
5. Vegetable of the day
6. Baby lettuces, julienne vegetables, sweet grape tomatoes, seasonal sprouts, Dijon vinaigrette
7. Tender baby spinach, crisp vegetable garnishes, sweet shallot vinaigrette

### **Entrée Choices:**

1. **Chicken "Aix-en-Provence"** oregano and garlic infused chicken tossed with spring vegetables and pasta du jour, capers, kalamata olives, lemon-virgin olive oil dressing.
2. **Pan roasted breast of chicken**, sun dried tomatoes, fresh corn, basil, julienne root vegetables, light chardonnay cream
3. **"Magic Dust" juicy grilled boneless pork loin chops**, tangy Kansas city spice rubbed and car grilled served with house BBQ sauce and sweet corn relish
4. **Polenta and roasted vegetables** with roasted sweet red pepper sauce, wonderful market fresh selection of spring vegetables with savory herb and parmesan polenta cakes drizzled with a sweet and tangy red pepper vinaigrette
5. **Fajitas** (sides extra) – the true southwestern favorite – tender strips of marinated and grilled chicken or beef, sautéed with onions, green and red peppers, garlic & southwest seasonings. Served with warm flour tortillas, sour cream, shredded cheese, lettuce and tomatoes. Includes Spanish rice or beans. Traditional homemade salsa and homemade tri-color tortilla chips served as a starter. Add \$1 pp for guacamole
6. **Enchiladas** (sides extra) – Each casseroles serves 8 people  
Corn tortillas stuffed over flowing with choice of \*Mexican spiced chicken, \*Seasonal Vegetables, or \*Cheese; accompanied with Spanish rice or beans, sour cream, shredded lettuce and diced tomatoes. Traditional homemade salsa and homemade tri-color tortilla chips served as a starter. Add \$1 pp for guacamole
7. **Kansas City style BBQ selection** – sweet and savory spice rubbed and hickory smoked meat selection with our tangy house made sauce served with baked beans. Select from chicken, brisket, or pork spare ribs (add \$2 per person for ribs)
8. **Shrimp-chicken-Andouille jambalaya** – sweet tri color peppers, tomatoes, root vegetables, simmered with basmati rice to a delectable finish
9. **Roast sirloin of beef**, wild mushroom natural jus, house smashed potatoes
10. **"Taos smothered chicken"** – chipotle-garlic rubbed and grilled breasts smothered in house green chile with vegetarian black bean composite
11. **Midwestern farmhouse fried chicken** – the whole bird served with smashed potatoes and country cream gravy.
12. **Traditional Quiche** – Each casseroles serves 8 people (may not be split)  
Select from \*Ham, bacon, and onion or \*broccoli and cheddar or \*spinach and wild mushroom
13. **Fettuccini marinara** - hand rolled meatballs & roasted Italian sausage slow cooked in a garlicky marinara sauce with baked garlic-parmesan Italian loaf of bread

### **More on the Other Side**

*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](http://www.purpleavocadocatering.com) for a listing of all of our services and menus.*

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14. **Lasagna** – Each casseroles serves 8 people (may not be split)  
Your choice of \*beef and spicy Italian sausage or \*vegetarian with baked garlic-parmesan Italian loaf of bread
15. **Classic Alfredo** - tender grilled chicken breast and creamy alfredo sauce served over al dente bow tie pasta with baked garlic-parmesan Italian loaf of bread
16. **“Florentine” grilled breast of chicken** – Mediterranean herbs, artichoke, sun-dried tomatoes-lemon olive oil, hint of coriander, bow tie pasta
17. **Ginger-shoyu Yellowfin Tuna**– medium rare, pan seared, roasted sesame crust, sweet vegetable basmati rice pilaf.
18. **Thai sweet and spicy grilled salmon** – whole grain brown rice and julienne vegetable pilaf
19. **“Muffuletta”** - Salamis, provolone, roasted sweet peppers, tangy olive spread, lettuce, tomato, on house Italian loaf served with gourmet chips
20. **The New York Deli** – Presented on large platters & served on rustic Italian loaves, tooth picked, sliced and ready to eat. Accompaniments of mustard, mayonnaise, red onion, dill pickles & pepperonchini.

**Pick from the following: Orders over 20 may select 2, Orders over 40 may select 3**

- a. **Black Forest Ham and Big Eye Swiss Cheese**, crisp lettuce and tomato
- b. **Taos Thunder Wrap** – Whole wheat tortilla, grilled chipotle chicken, crisp lettuce, tomato, jalapeno jack cheese, black bean and corn salsa
- c. **All Veggies Wrap (vegetarian)** – Field greens, tomatoes, cucumber, sprouts, carrot, daikon, sweet peppers, onions, avocado with vinaigrette on the side
- d. **Oven Roasted Turkey Breast & Smoked Gouda Cheese**, crisp lettuce and tomato
- e. **Let’s Go Moroccan (vegetarian)** – Whole wheat wrap, roasted red pepper hummus, crisp lettuce, sprouts, cucumber, olive tapenade, tomato
- f. **Denver Dagwood** – Oven roasted turkey, Black Forest ham, peppered roast beef, Wisconsin cheddar, crisp lettuce, tomato
- g. **Milagro** – Spicy Cuban marinated pork, garlic-cilantro-jalapeno mayonnaise, crisp lettuce and tomato
- h. **“The Godfather”** – Imported salamis, hickory smoked ham, capicola & imported provolone cheese, crisp lettuce and tomato
- i. **Peppercorn Crusted Roast Baron of Beef & Wisconsin Cheddar Cheese**, crisp lettuce and tomato
- j. **Carnegie Egg Salad** – Traditional New York Deli style rich with flavor
- k. **Grilled Jalapeno Mint** – Cilantro pesto chicken breast with Monterey pepper-jack cheese, crisp lettuce and tomato
- l. **Theater District** – New York Deli style thin sliced Pastrami with muenster on marble rye, crisp lettuce and tomato
- m. **Smokin’ Tuna** – Grilled yellow-fin tuna salad with crunchy vegetables in a jalapeno mayonnaise, crisp lettuce and tomato

**Desserts: – Extra desserts are \$3.50pp**

1. Triple Threat chocolate ganache cake
2. Fruit cobbler of the day with house made whipped cream topping
3. Combo of double moist Ghirardelli chocolate chip cookies and white chocolate & almond diamonds (bars)
4. Craisin bread pudding – orange – vanilla cream
5. Raspberry swirled New York Cheesecake
6. Lemon Crunch Bar
7. 6-inch fresh fruit and berry stick with a citrus dipping sauce

How to order: Please call (303-725-9050) or e-mail (sales@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.

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