

# 2025 MENU



  
**JUBILATIONS**  
CATERING

303 - 440 - 1315  
*Jubilationscatering.com*  
*info@jubilationscatering.com*



A large, round platter filled with an assortment of appetizers. The central focus is a large pile of cubed, light-colored cheese. Surrounding the cheese are various other items: round, ridged crackers; slices of cured meats, possibly salami or prosciutto; and some darker, possibly marbled cheese or charcuterie. A silver serving knife is visible in the upper left corner, resting on the platter. The entire scene is overlaid with a semi-transparent, light brown rectangular filter, through which the word "APPETIZERS" is written in a dark blue, serif font.

# APPETIZERS



# APPETIZER PACKAGES

price is per person



## BRISTLECONE \$12

### **VEGGIE POTSTICKER V**

with sweet chili dipping sauce

### **SWEDISH MEATBALLS GF**

served in Bordelaise

### **BACON WRAPPED SHRIMP GF, DF**

### **LOST ANTLER ELK SAUSAGE GF**

with sweet chili dipping sauce

## LILY LAKE \$8

### **CAPRESE SKEWERS GF, VEG**

grape tomato, mozzarella, basil, balsamic drizzle

### **CUCUMBER CHIPS GF, V**

vegan cream topping, fresh dill

### **HUMMUS AND PITA CHIPS V**

*served with crudite for an additional charge (\$4pp)*

## ROCKY MOUNTAIN \$17

### **SMOKED TROUT DIP GF**

on gluten free crackers

### **BEEF EMPANADA DF**

with chipotle bbq dipping sauce

### **LOST ANTLER ELK GF**

with sweet chile dipping sauce

### **VEGGIE POTSTICKER V**

with sweet chili dipping sauce

### **FRUIT & CHEESE SKEWERS VEG**



# VEGAN/VEGETARIAN APPETIZERS



*Can be served butler or buffet style*

*Available all year long*

*Please inquire for any custom requests*

*Price listed is per person*

## **MEDITERRANEAN SKEWERS V, GF \$4**

artichoke, olive, zucchini, cherry tomato  
drizzled with balsamic

## **CUCUMBER CHIPS V, GF \$3**

vegan cream topping, fresh dill

## **FALAFEL BITES V, GF \$3**

tzatziki dip

## **BUFFALO CAULIFLOWER BITES V \$3**

fried, served with a vegan Cajan dressing

## **CHICKPEA BRUSCHETTA V \$3**

sundried tomatoes, parsley, chili flakes

## **VEGGIE POTSTICKER V \$4**

served with sweet chili dipping sauce

## **MINI QUICHE VEG \$4**

assorted flavors include garden veg, cheese, broccoli, Lorraine

## **GRILLED PEACH CROSTINI VEG \$4**

goat cheese, grilled peaches, beet pesto, and cilantro

## **WILD MUSHROOM TOAST VEG \$4**

crostini topped with goat cheese, red pepper, locally  
grown pearl oyster mushrooms, and parsley

## **CAPRESE SKEWERS VEG, GF \$3**

grape tomato, mozzarella, basil, balsamic drizzle

## **FRUIT AND CHEESE SKEWERS VEG \$4**

## **BAKED BRIE TARTLETS VEG \$4**

apricot or cherry

## **RUSTIC BRUSCHETTA VEG \$3**

sliced baguette topped with tomato, basil and mozzarella,  
drizzled with balsamic glaze



# MEAT/SEAFOOD APPETIZERS

*Can be served butler or buffet style*

*Available all year long*

*Please inquire for any custom requests*

*Price listed is per person*

## **SWEDISH MEATBALLS GF \$3**

signature Bordelaise

## **LOST ANTLER ELK GF \$3**

sweet chile dipping sauce

## **BEEF EMPANADA DF \$4**

seasoned ground beef wrapped in puff pastry,  
served with a chipotle bbq dipping sauce

## **BACON WRAPPED SHRIMP GF \$4**

## **SMOKED TROUT DIP GF \$5**

Colorado trout mixed with cream cheese and  
served on a gluten free cracker

## **BACON WRAPPED SCALLOPS GF \$9**





# BUFFET STYLE APPETIZERS



*Our favorite buffet appetizers are available all year long*

*Please inquire for any custom requests*

*Price listed is per person*

**HUMMUS AND PITA CHIPS VEG** \$3

**ARTICHOKE CHEESE DIP VEG** \$3

warmed, served with baguettes

*also great for late night snacks!*

**SEASONAL CRUDITE V** \$4

**BEET HUMMUS V** \$5

served with pita chips and bread

**BRIE EN CROUTE VEG** \$4

peach wedges, green apple slices, baguette

**FRESH FRUIT PLATTER V** \$5

rotating seasonal variety

**GOURMET CHEESE BOARD VEG** \$6

rotating variety of artisan cheese

**CHARCUTERIE BOARD** \$9

cured meats, artisan cheeses, marinated vegetables,  
crackers

**SMOKED SALMON** \$12

served with cream cheese, capers, roasted red bell  
peppers, and crackers





A buffet table with various food stations. On the left, a large wooden bowl is filled with a green and red leafy salad. In the center, a white bowl contains sliced cucumbers. To the right, a white bowl is filled with cherry tomatoes. In the foreground, there are two white bowls: one with dark beans and another with shredded orange cheese. A silver serving fork and knife are visible on the table. The background shows a window with a grid pattern, and the entire scene is overlaid with a semi-transparent dark blue rectangle containing the text.

# CASUAL BUFFETS AND STATIONS



# CASUAL BUFFETS



*Vegetarian, Vegan and Gluten Free items available at additional charges.*

*Prices listed do not include service charge, labor, or tax*

## LOTS A PASTA     \$30pp

HOUSE CAESAR SALAD  
HERBED FOCACCIA WITH OLIVE OIL VEG  
PENNE PASTA V gf pasta (addit' \$3pp)  
MARINARA SAUCE GF V  
ALFREDO SAUCE GF VEG  
MEATBALLS GF  
MINI GRILLED CHICKEN BREASTS GF DF  
PARMESAN CHEESE  
breaded parmesan chicken breast (addit' \$3pp)

## SOUTHERN STYLE BBQ     \$36pp

MARKET SALAD GF VEG  
mixed greens, tomato, carrot, cucumber, ranch  
HOME-STYLE MAC AND CHEESE VEG  
BAKED BEANS GF V  
COLESLAW GF VEG  
BUNS DF gluten free buns (addit' \$3pp)  
SMOKED PORK SHOULDER GF DF  
SMOKED CHICKEN GF DF  
substitute beef brisket (addit' \$6pp)  
BBQ SAUCE GF V  
Mild and tangy Carolina

## TASTE OF COLORADO     \$48pp

MIXED GREEN SALAD VEG GF  
toasted pecans, dried cranberries, feta, balsamic  
vinaigrette  
GREEN CHILI MASHED POTATOES GF  
ROASTED CORN MEDLEY GF V  
mushrooms, tomatoes, dried apricots, cilantro  
BISON BURGERS GF DF  
GRILLED CHICKEN BREASTS GF DF  
in a spicy peach glaze  
BRIOCHE BUNS gluten free buns (addit' \$3pp)  
CONDIMENTS  
lettuce, tomatoes, green chiles, ketchup, mustard,  
mayonnaise







# CASUAL BUFFETS



*Vegetarian, Vegan and Gluten Free items available at additional charges.*

*Prices listed do not include service charge, labor, or tax*



## **MEXICAN BUFFET** \$32pp

**FLOUR TORTILLAS V**

**BLACK BEANS V GF**

**SPANISH RICE V GF**

**GRILLED FLANK STEAK GF DF**

**GRILLED CHICKEN BREAST GF DF**

**TOPPINGS**

lettuce, shredded cheese, pico de gallo, avocado  
cilantro crema

## **ADD-ONS**

*\*additional charge*

**SOUTHWESTERN SALAD VEG GF \$7.00 pp**

mixed greens, corn, avocado, bell pepper, crispy  
tortilla strips, Italian vinaigrette

**FAJITA VEGETABLES VEG GF \$3.50pp**

**GUACAMOLE \$3.00pp**

tortilla chips

**SALSA AND CHEESE DIP \$3.00pp**

tortilla chips

**COWBOY CAVIAR \$4.00pp**

tortilla chips

**CORN TORTILLAS V GF \$3.00pp**



# BUFFET STATIONS



*Build your own stations: choose 2-3*

*minimum 40 guests*

## PIZZA BAR \$15pp

### CHICKEN BACON RANCH

alfredo base

### MARGARITA VEG

fresh mozzarella, tomato, basil

### ACCOMPANIMENTS

parmesan, chili flakes, hot sauce

## PASTA BAR \$12pp

### PENNE PASTA V

### MARINARA GF V

### ALFREDO GF VEG

### MEATBALLS GF



## MAC AND CHEESE BAR \$14pp

### ELBOW PASTA V

toasted bread crumbs

diced jalapenos

shredded white cheddar

sauteed mushrooms

bacon bits

hot sauce

### UPGRADES

white cheddar cheese sauce \$2pp

cavatappi pasta \$1.50pp

## TACO BAR \$21pp

### PULLED PORK GF, DF

shredded cheddar cheese

avocado cilantro crema

shredded lettuce

pico de gallo

flour tortillas

### UPGRADES

salsa, guac, queso with tortilla chips \$6pp

fajita veggies \$2pp





# BUFFET STATIONS (CONT'D)



*Build your own stations: choose 2-3*

*minimum 40 guests*

## **CARVERY BOARD** \$25pp

*chef required! (additional charge)*

**HERB ROASTED BEEF** GF, DF

carved to order, au jus, horseradish

*upgrade to prime rib \$14pp*

**ROASTED ROOT AND**

**SEASONAL VEGETABLES** GF, DF

balsamic glaze

**ARTISAN BREAD BASKET** VEG

salted butter



## **TASTE OF COLORADO** \$30pp

**BISON BURGERS** GF, DF

**GRILLED CHICKEN BREAST** GF, DF  
spicy peach glaze

**BRIOCHE BUNS**

**CONDIMENT TRAY**

lettuce, tomatoes, onions, green chiles

ketchup, mustard, mayo

## **POTATO BAR** \$15pp

**MASHED** (GF, VEG) **OR**

**TWICE BAKED POTATOES**

(GF, V)

caramelized onions

diced jalapenos

white cheddar cheese

bacon bits

sour cream

chives

hot sauce

## **BBQ STATION** \$20pp

**SMOKED PORK SHOULDER** GF DF

**SMOKED CHICKEN** GF DF

**BUNS** DF

**BBQ SAUCES** GF V

mild and tangy carolina

## **SALAD BAR** \$10pp

**MIXED GREENS**

feta cheese

shredded carrots

dried cranberries

cucumbers

cherry tomatoes

croutons

ranch dressing

balsamic vinaigrette

A formal dinner table setting featuring a white plate with a gold rim. The plate holds a fresh salad with green leafy vegetables, shredded orange carrots, and sliced cucumbers. A folded white napkin with a gold border is tucked under the plate. In the background, a name card reads "DAVID MITCHELL" with a gold silhouette of a city skyline at the bottom. Two crystal glasses are visible on the table, and a silver fork and knife are partially seen. The overall atmosphere is elegant and sophisticated.

# CLASSIC FARE

(PLATED, BUFFET, FAMILY STYLE)





# CLASSIC FARE

*Served Plated or Buffet Style*

*One Entree - \$50pp*

*Two Entree - \$53pp*

*Three Entree - \$57pp*

*\*Family style additional \$10pp*

## BREAD

### **FRESH BAKED ARTISAN BREAD VEG**

salted butter

*gluten free bread available for additional \$3pp*



## SALAD

*select one of the following salads:*

### **MIXED GREEN SALAD GF, VEG**

toasted pecans, dried cranberries, feta, balsamic vinaigrette

### **TUSCAN SALAD GF, VEG**

mixed greens, crisp apple slices, candied walnuts, feta, champagne vinaigrette

### **CLASSIC CEASAR SALAD**

fresh romaine, croutons, grated parmesan, creamy ceasar dressing

### **MEDITERRANEAN QUINOA SLAD GF, VEG**

cucumber, tomato, goat cheese, basil, italian vinaigrette

*additional charge (\$1pp)*

### **HARVEST SALAD GF, VEG**

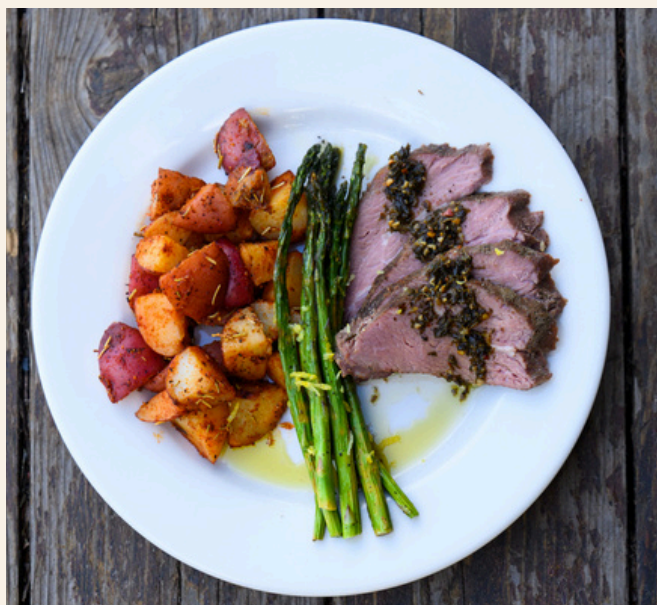
bourbon-soaked cherries, mixed greens, sunflower seeds, goat cheese, blueberry vinaigrette

*additional charge (\$2pp)*





# CLASSIC FARE



## VEGETABLES

*select one of the following vegetables:*

**SAUTEED FRESH GREEN BEANS V, GF**

salt and pepper

**ROASTED SEASONAL VEGETABLES V, GF**

balsamic glaze

**ROASTED ASPARAGUS V, GF**

lemon zest

*additional charge (\$3pp)*

**SAUTEED BRUSSELS SPROUTS V, GF**

honey glaze

*additional charge (\$2pp)*

## STARCH

*select one of the following starch:*

**TWICE BAKED POTATOES VEG, GF**

white cheddar, roasted garlic

**MASHED POTATOES VEG, GF**

white cheddar, roasted garlic

(gravy served with buffet style only)

**ROASTED RED BLISS POTATOES V, GF**

rosemary

**CREAMY RISOTTO GF**

wild oyster mushrooms

*additional charge (\$2pp)*



## CLASSIC FARE

### ENTREE

*select one, two, or three of the following:*

#### **PAN SEARED CHICKEN GF**

cherry tomato, artichoke heart beurre blanc sauce

#### **HERB ROASTED CHICKEN BREAST GF**

lemon, thyme, creamy artichoke, mushroom, white wine sauce

#### **HERB AND CHEESE STUFFED CHICKEN**

herbed cream cheese, breading, sun-dried tomatoe cream sauce

#### **SLOW ROASTED BEEF GF, DF**

caramelized onions, roasted mushrooms, burgundy wine sauce

#### **ADOBO RUBBED TRI TIP GF, DF**

chimichurri sauce



### MARKET PRICE ITEMS

*additional charge*

*pricing is subject to change up to 14 days prior to events*

#### **FILET MIGNON GF \$27**

housemade herbed butter, roasted garlic brandy demi glaze

#### **BISON SIRLOIN GF \$16**

mushroom demi galze

#### **GRILLED ATLANTIC SALMON GF \$16**

dill sour cream sauce

#### **TROUT FILET GF \$11**

parsley caper vinaigrette

#### **CHILEAN SEA BASS GF \$24**

garlic, butter, white wine, capers





# VEGETARIAN/VEGAN ENTREES

Select one of the following vegetarian entrees for a pre-specified number of vegetarians only:

*Please note that if over 10% of your final guest count requires a vegetarian/vegan meal, the next level entree pricing will be adjusted to the final charges (i.e. if you had a two entree meal the price would change to a three entree meal).*

*Pre-determined vegetarian/vegan meals are charged an additional \$10.00/meal.*

## VEGETARIAN

### **BUTTERNUT SQUASH RAVIOLI**

sage brown butter sauce

*(no starch included for plated meals if this entree is selected)*

### **STUFFED PORTOBELLO MUSHROOM**

mozzarella and herbed breadcrumbs; topped with balsamic

## VEGAN

### **VEGAN STUFFED BELL PEPPER GF**

brown rice, beans, sauteed veggies

### **ROASTED EGGPLANT GF**

balsamic glaze

### **TOFU SALMON GF**

topped with Nori



# ADDITIONAL VEGAN OFFERINGS



## **SALAD**

### **BERRY SALAD V, GF**

with mixed greens, vegan cheese, toasted sunflower seeds and a creamy agave vegan dressing

### **GREEK SALAD V, GF**

red onion, tomato, cucumber, kalamata olives, vegan cheese, tossed in olive oil and fresh lemon juice

### **VEGAN CAPRESE SALAD V, GF**

cucumber, tomato, vegan mozzarella, basil, with balsamic vinegar and olive oil

### **ODESSA SALAD V, GF**

mixed greens, strawberries, avocado, toasted almonds in champagne vinaigrette *(additional charge)*

## **ENTREES**

### **VEGAN RISOTTO V**

with wild mushrooms

### **RICE PILAF & VEGGIES V, GF**

corn, green peas, carrots, onion, and garlic

### **VEGAN SURF AND TURF V, GF**

roasted portobello steaks with oyster mushrooms, charred onion petals, and chimichurri

## **BREAD**

### **ARTISAN BREAD BASKET V**

house-made vegan breads served with plant based butter

## **STARCH**

### **RICED CAULIFLOWER V, GF**

with vegetable stock, vegan brown butter, and vegan cream

### **FINGERLING POTATOES V, GF**

with fresh herbs

### **MASHED SWEET POTATOES V, GF**

with cinnamon and agave *(additional charge)*

## **VEGETABLES**

### **CORN MEDLEY V, GF**

cherry tomatoes, mushrooms, and dried apricots (served warm)

### **SAUTEED MUSHROOMS V**

a mix of white mushrooms and fresh wild mushrooms

### **EGGPLANT & ZUCHINNI V, GF**

roasted and served in an herbed tomato sauce



BRUNCH





# BRUNCH OFFERINGS

*Earliest event start 10:30 am*



## **GRAB AND GO BRUNCH**     \$32pp

*includes disposable boxes and utensils*

**INDIVIDUAL YOGURT CUPS GF**

**GRANOLA VEG**

**FRESH SEASONAL FRUIT V, GF**

**BREAKFAST BURRITOS VEG**

potato, egg, cheese, served with hot sauce and salsa

*vegan options available     add bacon or sausage for \$2.50pp*

**ORANGE JUICE**

**COFFEE**

cream and sugar

## **CLASSIC BRUNCH**     \$35pp

**FRENCH TOAST CASSEROLE**

warm maple syrup, butter, whipped cream

**FRESH FRUIT PLATTER**

**BREAKFAST POTATOES V, GF**

ketchup, hot sauce

**SCRAMBLED EGGS VEG, GF**

shredded cheese, salsa, chives

**BACON AND SAUSAGE GF, DF**

**ORANGE JUICE**

**COFFEE**

cream and sugar



## **DELUXE BRUNCH**     \$39pp

*Also available as breakfast for dinner!*

**FRESH FRUIT PLATTER**

**BACON BAR GF, DF**

applewood smoked, candied brown sugar

**QUICHE**

bacon and cheddar, spinach and feta

**BISCUIT BAR**

country sausage, butter, raspberry preserve, honey

**BREAKFAST POTATOES**

sauteed peppers and onions

**ORANGE JUICE**

**COFFEE**

cream and sugar

*add Nashville hot chicken (df) for \$4pp*



# BRUNCH OFFERINGS

*Earliest event start 10:30 am*

## BRUNCH ADD-ONS

### **BREAKFAST BURRITO VEG \$6PP**

red potatoes, scrambled eggs, and cheddar in a flour tortilla *add bacon or sausage for \$2.50pp*  
served with salsa and hot sauce

### **QUICHE BITES \$6PP**

assorted flavors include garden veg, cheese, broccoli, Lorraine

### **STRAWBERRY & DONUT HOLE SKEWERS \$3PP**

*donuts sourced from the locally famous Donut Haus!*

### **DONUT WALL \$25/DOZ.**

*donuts sourced from the locally famous Donut Haus!*



## VEGAN BRUNCH ADD-ONS

TOFU SCRAMBLE V GF	\$4.00pp
AVOCADO TOAST V	\$3.50pp
BANANA BREAD PUDDING V	\$5.00pp
CHOCOLATE CHIP MUFFINS V GF	\$4.00pp
VEGAN FRENCH TOAST V	\$4.00pp
YOGURT PARFAIT V GF	\$3.50pp





# BEVERAGES





# BEVERAGES



## COFFEE

\$3pp

regular, decaf, cream, sugar

## ICED TEA

\$3pp

sugar, lemon slices

## HOT TEA

\$3pp

regular, decaf, cream, sugar, lemon slices

## INFUSED WATER

\$12/infusion

## ORANGE JUICE V

\$3pp

## LEMONADE

\$3pp

## STRAWBERRY LEMONADE

\$5pp

## HOT COCOA

\$3pp

served with marshmallows

## HOT COCOA BAR

\$4pp

crushed peppermint, caramel sauce, sprinkles,  
whipped cream, marshmallows

## HOT APPLE CIDER

\$3pp

## CANNED SODAS

\$4pp

coke, diet coke, sprite, ginger ale, lemonade, ice





A photograph of a wedding couple walking through a tunnel of white ribbons held by guests. The groom is wearing a light grey suit and the bride is in a white lace wedding dress. The scene is festive and celebratory.

# LATE NIGHT SNACKS





# LATE NIGHT SNACKS



*Minimum order of 50 guests or servings*

**POPCORN BAR GF** \$2.50pp  
three assorted flavors

**WARM SOFT PRETZELS VEG** \$3.75pp  
warm cheese dip

**BUFFALO CHICKEN DIP GF** \$5pp  
tortilla chips

**PIZZA SLICES** \$3pp  
14" cheese and pepperoni, cut into 16 slices

*add additional toppings for \$.25 each:*

mushrooms, spinach, onions, peppers,  
basil, jalapenos, feta, zucchini

*add additional toppings for \$.50 each:*

bacon, olives, chicken, artichoke hearts,  
goat cheese, caramelized onions

**CHICKEN TENDERS** \$3pp  
ketchup, ranch, BBQ sauce





Chakelyn & Josh

Jacob & Sami

March 28, 2023

# DESSERTS





# SWEET TREATS



## CASUAL DESSERT PACKAGE \$8pp

CHOCOLATE DIPPED STRAWBERRIES GF

CHOCOLATE CHIP COOKIES VEG

BROWNIES VEG

## MINI DESSERT DISPLAY \$13pp

*select 3 of the following*

CHOCOLATE DIPPED STRAWBERRIES GF

MACARONS VEG

assorted flavors

MINI ECLAIRS VEG

CHEESECAKE BITES VEG

assorted flavors

CHOCOLATE RASPBERRY CAKE V GF

ASSORTED MINI PIES VEG

cherry, raspberry, blackberry, apricot

STRAWBERRY AND DONUT HOLE SKEWERS

*donuts sourced from the locally famous Donut Haus!*

HOMEMADE TARTLETS VEG

vanilla curd topped with fresh fruit



## ADDITIONAL OPTIONS

S'MORES FIXINGS

\$2.50pp

marshmallows, milk chocolate, graham crackers

*ask about our indoor smores set-up*

TIRAMISU CUPS VEG

\$10pp

DONUT WALL

\$25/doz

*donuts sourced from the locally famous Donut Haus!*