



ORGANIC ROOTS CATERING

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EVENT APPETIZERS: PRICE BASED UPON SELECTION

- ☐ Roasted vegetable quesadillas with garlic chipotle aioli (v) (gf with corn tortillas)
- ☐ Classic caprese skewers (v) (gf)
- ☐ Golden beet caprese skewers; mozzarella & golden beets drizzled with thyme vinaigrette (v)
- ☐ Warm summer flat bread; goat cheese, strawberry pico de gallo, cilantro & avocado oil (v) (**seasonal*)
- ☐ Kale salad flatbread; kale, spinach, dried cherries, almonds, cherry thyme vinaigrette topped with blue cheese crumbles (v)
- ☐ Winter flatbread; butternut squash spread topped with kale, cranberry & pecan salad drizzled with olive oil (v) (**seasonal*)
- ☐ Mediterranean flatbread; hummus, marinated artichokes, olives, red pepper, arugula drizzled with olive oil (v)
- ☐ Mixed olive tapenade drizzled with fresh olive oil served on toasted crostini (v)
- ☐ Mushroom bruschetta; wild mushroom mix, onion, garlic, & basil served on toasted crostini (v)
- ☐ Beet and roasted tri-color pepper bruschetta served with thyme vinaigrette & goat cheese on toasted crostini (v)
- ☐ Golden beet and goat cheese drizzled with lemon dill sauce, served in assorted radicchio, endive & butter lettuce cup (v) (gf)
- ☐ Mixed sautéed seasoned vegetable & quinoa stuffed mushrooms with red pepper coulis sauce (v) (vegan) (gf)
- ☐ Mediterranean veggie skewers; grilled zucchini/squash, marinated artichokes, olives, roasted red pepper served with tahini sauce (gf) (v) (vegan)
- ☐ Chicken satay with mango habanero sauce (gf)
- ☐ Lamb satay with cranberry, habanero & mint sauce (gf) **higher price point *seasonal flavor*
- ☐ Lamb satay with jalapeno mint chutney (gf) **higher price point*
- ☐ Beef satay with jalapeno mint chimichurri (gf)
- ☐ Chili encrusted beef satay with roasted garlic peach glaze (gf)
- ☐ Greek meatballs with tomato, lemon & tzatziki (lamb)
- ☐ Mexican Albondigas served with roasted garlic salsa
- ☐ Garlic and lemon shrimp satay (gf)
- ☐ Shrimp "Bloody Mary" skewer; shrimp, artichoke, green olive with Bloody Mary cocktail sauce (gf)
- ☐ Shrimp cocktail skewer (gf)
- ☐ Fig wrapped in prosciutto drizzled with aged balsamic (gf) **seasonal*
- ☐ Asparagus wrapped in prosciutto with lemon & olive oil drizzle (gf) **seasonal*
- ☐ Bacon wrapped fingerling potatoes served with truffle crème fraîche (gf)
- ☐ Bacon wrapped goat cheese stuffed dates (gf)
- ☐ Raspberry and goat cheese stuffed bacon wrapped jalapenos (gf)
- ☐ Fig jam and goat cheese stuffed bacon wrapped jalapenos (gf) **seasonal*
- ☐ Pecan encrusted Colorado trout griddle cake with roasted red pepper aioli **market value*
- ☐ Truffle popcorn; truffle salt, parmesan cheese, chopped herbs & fresh popcorn

APPETIZER BOARDS & STATIONS (PLEASE CALL FOR PRICING):

Boards:

- ☐ Mediterranean bar; mixed olive bar, assorted hummus, marinated artichokes, roasted red peppers, cornichons, prosciutto wrapped cheese, fresh mozzarella, toasted naan points & gluten free crackers

Market value

- ☐ Charcuterie board [assorted smoked, dried & cured meats] **Market value**
- ☐ Colorado wild game charcuterie board [mixed dried Colorado wild game, smoked trout, venison sausage, elk sausage, charred onion & zucchini, Boulder Chevre goat cheese] **Market value**
- ☐ Cheese board [assorted mixed cheeses-customizable] **Market value (classic or gourmet board available)**
- ☐ Mixed Charcuterie, cheese & fruit board [chef's choice of meats, cheese and fruits] **Market value**
- ☐ Assorted crudité platter served with hummus & green goddess (v) (gf/vegan)
- ☐ Seasonal Fruit Platter with spiced yogurt dipping sauce (v)

Grazing tables:

- ☐ Colorado Grazing table*: Colorado wild game [cured summer sausages including bison, elk, venison], Colorado smoked trout, traditional cured beef & pork sausages, Colorado stone fruit (peaches, plums, nectarines *seasonal), Rocky Ford melon wrapped in prosciutto (*seasonal), Colorado cherries, local gourmet vegetables, roasted local chilis, house made dipping sauces, Boulder Chevre, Featured Colorado cheeses, crackers, dried fruit, nuts, NANGA chocolate.

this selection is only offered seasonally, but you may add Colorado wild game to our other grazing tables for an additional charge

- ☐ Gourmet Grazing table:
Andouille sausage, polish sausage, prosciutto wrapped melons, chefs choice meats (prosciutto, salami, Italian cured meats), assorted olives, cornichons, gourmet cheeses [caved aged white cheddar, Cambazola, turmeric wrapped goat cheese, dill wrapped goat cheese, fresh mozzarella], fresh fruit (grapes, apples, melons, etc), dried fruits, assorted nuts, assorted crackers, dipping mustards, hummus, naan toast points, gourmet vegetables (asparagus, mushrooms, tri-color carrots, peppers etc.), NANGA chocolate.
- ☐ Standard Grazing table:
Chef choice meats (prosciutto, salami, Italian cured meats etc.), assorted olives, cornichons, classic cheese selection [cheddar, mozzarella, colby jack], fresh fruit (grapes, apples, melons), dried fruit, assorted nuts, assorted crackers, hummus, naan points, classic vegetables (celery, tri-color carrots, peppers etc.), NANGA chocolate.

Stations (may be subject to event type or availability):

- ☐ Salad station: Smoked trout niçoise salad (gf); Waldorf chicken salad (gf); Orange quinoa avocado salad (vegan)(gf)
- ☐ Crepe station: Spinach, mushroom & Mornay sauce (v); Chimichurri yogurt marinated chicken with mint, jalapeno & jicama; Justin's chocolate hazelnut spread & banana (v);
- ☐ Gourmet macaroni & cheese station: bacon & pancetta; green chili (v); four cheese (v)
- ☐ Mixed risotto station; classic four cheese, wild mushroom pancetta, roasted vegetable **seasonal flavors available*
- ☐ Meat carving station: turkey & ham, beef available for higher price point, & roasted vegetables
- ☐ Peel & eat shrimp station, served with smoked seafood (smoked salmon, scallops, mussels) **Market value**

*We use as many locally sourced and organic menu items possible in every dish. We believe in supporting local farms and businesses by sharing these fresh flavors with you. Please note that some items cannot be sourced local or organic. We also believe in healthy eating by making most sides vegetarian, gluten free and some vegan. Please inform us of any allergies. Some items contain nuts and soy. **WE CATER TO DIETARY CHOICES NOT DIETARY RESTRICTIONS BECAUSE OUR KITCHEN CONTAINS AND USES EQUIPMENT THAT PROCESSES COMMON ALLERGENS—WE CANNOT GUARANTEE ITEMS TO BE COMPLETELY ALLERGEN FREE.** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ©2019/2020 Organic Roots Catering.*