

ENCORE
CATERING
PRESENTS

Corporate Menu



YOU'LL BE BACK



Breakfast



Breakfast Buffets

Power Starter - The “New” Continental - \$12

*Assorted Mini Frittata Bites | Breakfast Sausage Bites |
Assorted Pastries | Fresh Fruit Salad*

Super Power Starter - \$14

*Assorted Mini Frittata Bites | Bacon Skewers | Smoked Sausage Skewers |
Protein Bites | Assorted Pastries | Fresh Fruit Salad*

Southern Biscuit Bar - \$10

*Assorted Biscuits | Jams and Jellies | Whipped Butter |
Ham | Sausage | Bacon*

Market Breakfast - \$13

*Scrambled Eggs with Cheese | Hashbrown Casserole |
Sausage | Bacon | Fruit*

Pikes Peak Breakfast - \$15

*Scrambled Eggs | Hashbrown Casserole | Biscuits & Gravy |
Sausage | Bacon | Fruit*

BYO Smothered Breakfast Burrito | Taco Buffet - \$13

*Corn & Flour Tortillas | Scrambled Eggs | Breakfast Potatoes |
Bacon | Sausage Crumbles
Pork Green Chile | Shredded Cheese*

Breakfast Scrambles - \$13.50

Hashbrown Casserole | Bacon, Sausage OR Ham | Fresh Fruit Salad

Choose 1

COLORADO

Bacon | Cheddar | Green Chili

DENVER

Ham | Green Pepper | Cheddar Cheese

GARDEN

Spinach | Tomato | Green Onion | Mushroom

GF = Gluten Free | V = Vegetarian | VGN = Vegan | DF = Dairy Free

Breakfast Additions

VEGAN TOFU BAKE - \$5 *GF | DF | VGN | V*
Tofu | Spinach | Seasonal Roasted Vegetables

OVERNIGHT OATS - \$6 *GF | V*
Oats | Dried Fruits | Chia Seeds

YOGURT PARFAITS - \$7.50 *V*
Greek Yogurt | Granola | Fresh Fruit

HASHBROWN CASSEROLE - \$3
Shredded Potatoes | Cheddar Cheese

POTATOES O'BRIEN - \$3.75 *GF | DF | VGN | V*
Diced Potatoes | Onion | Bell Pepper

MINI FRITTATA BITES - \$4 *GF*

FRUIT SKEWERS - \$4 *GF | DF | VGN | V*

BACON SKEWERS - \$3.50 *GF | DF*

SMOKED SAUSAGE SKEWERS - \$3.50 *GF | DF*

HARD-BOILED EGGS - \$3 *GF | DF | V*

SCRAMBLED EGGS - \$3.75 *GF | DF | V*

BACON - \$3 *GF | DF*

SAUSAGE PATTIES - \$4 *GF | DF*



Bacon Skewers



Mini Frittata Bites

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Breakfast Handhelds

BREAKFAST BURRITOS - \$8

Sausage, Egg & Cheese

Bacon, Egg & Cheese

Chorizo, Egg & Cheese

Egg & Cheese

Black Bean & Sweet Potato

Pulled Pork, Egg & Cheese

Chicken Sausage, Egg & Cheese

BREAKFAST SANDWICHES - \$7

Sausage, Egg & Cheese

Egg & Cheese

Bacon, Egg & Cheese

Chorizo, Egg & Cheese

Black Bean & Sweet Potato

Vegan Tofu Scramble

Chicken Sausage, Egg & Cheese

BREAKFAST BISCUITS - \$8

Sausage, Egg & Cheese

Bacon, Egg & Cheese

Ham, Egg & Cheese

Fried Chicken



Sausage, Egg & Cheese Burrito



Fried Chicken Biscuit

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Lunch



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Boxed Sandwiches & Wraps

Housemade Chips | Side Salad | Dessert | Utensil Pack
(served in BOTTLEBOX ®, made from 100% recycled bottles)

****Make any Sandwich or Wrap Gluten Free for \$2****

The Encore Sandwich - \$16

*Steak | Herbed Boursin | Balsamic Onions
Lettuce | Tomato | Tobacco Onions |
Sourdough Bread*

California Veggie Sandwich - \$14 VGN | DF

*Pickled Red Onion | Roasted Corn Cucumber | Lettuce
Sriracha Carrot Hummus | Sourdough Bread*

Portabella & Mozz Sandwich - \$14 V

*Roasted Portabella | Mozzarella
Balsamic Tomato | Roasted Garlic Aioli Focaccia
Bread*

Roasted Turkey Sandwich - \$15

*Roasted Turkey | Craisins | Arugula
Muenster Cheese | Sage Mayonnaise Brioche Bread*

The Loaded Italian Sandwich - \$15

*Ham | Salami | Pepperoni | Provolone
Oil & Vinegar | Spinach | Focaccia*

Chicken Bacon Ranch Wrap - \$15

*Blackened Chicken | Bacon
Cheddar Cheese | Cucumber | Tomato Ranch Dressing
| Wrap*

Turkey Bacon Avocado Wrap - \$15

*Roasted Turkey | Bacon | Lettuce | Tomato Avocado
Mash | Spinach Wrap*

Nashville Hot Chicken Wrap - \$14

*Nashville Hot Chicken Tenders
Maple Ranch Coleslaw | Dill Pickles Chipotle Wrap*

Chicken Cordon Bleu Wrap - \$15

*Grilled Chicken | Ham | Provolone
Lettuce | Dijonaise | Wrap*

Ham & Pineapple Wrap - \$14

*Ham | Pineapple Cream Cheese | Romaine Sliced
Tomato | Spinach Wrap*



Turkey Bacon Avocado Wrap



Roasted Turkey Sandwich

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Boxed Salads

Dessert | Dessert | Utensil Pack
(served in BOTTLEBOX ®, made from 100% recycled bottles)

Steakhouse Chopped Salad - \$18

Romaine | Shredded Cabbage | Tomato Crispy Fried
Shallots | Grilled Steak
Bleu Cheese Dressing

Farmer's Salad - \$16 *GF*

Mixed Greens | Carrots | Red Cabbage
Corn | Tomato | Crumbled Bacon
Shredded Cheddar | Ranch Dressing

Super Green Goddess Salad - \$16 *GF* | *V*

Mixed Greens | Chickpeas
Roasted Sweet Potatoes | Shredded Carrot Sriracha
Broccoli | Almonds
Green Goddess Dressing

Italian Chopped Salad - \$16 *GF*

Mixed Greens | Red Onion
Cherry Tomatoes | Chickpeas
Mozzarella Balls | Pepperoncini | Salami Italian
Dressing

Butternut Squash Quinoa Salad - \$16 *GF* | *V*

Spinach | Roasted Butternut Squash
Dried Cranberries | Walnuts | Quinoa
Goat Cheese | Champagne Vinaigrette

Grilled Caesar Salad - \$16

Grilled Romaine | Shaved Parmesan
Cherry Tomatoes | Biscuit Croutons
Grilled Shrimp | Caesar Dressing

Praline Pork & Apple Salad - \$17 *GF*

Spring Mix | Grilled Apple Slices
Praline Pecans | Smoked Cheddar
Pork Tenderloin | Apple Cider Vinaigrette

Asian Salmon Salad - \$18

Kale Mix | Charred Carrots
Watermelon Radish | Wonton Strips Sesame Seeds
Soy Glazed Salmon | Ginger Dressing

Grilled Vegan BBQ Salad - \$15 *GF* *DF* | *VGN* | *V*

Mixed Greens | Walnuts | Asparagus Zucchini | Celery
| Roasted Tomato
Grilled Tofu | BBQ Vinaigrette

Cobb Salad - \$17 *GF*

Spring Mix | Red Onion | Tomato Crumbled Bacon |
Cucumber | Gorgonzola Hard Boiled Egg | Grilled
Chicken
Balsamic Vinaigrette



Steakhouse Chopped Salad

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Themed Lunch Buffets

Street Taco Buffet - \$17

*Pork Carnitas | Chicken Tinga
Corn Tortillas | Cilantro Lime Rice | Black Beans |
Diablo Salsa | Cilantro Onions | Lime Slices
**Add-On's
Jackfruit Carnitas - \$7*

Burger Buffet - \$17

*All-Beef Patties | Brioche Buns
Lettuce | Tomato | Pickles | Assorted Cheeses | Onion | Encore Signature Burger Sauce
House Made Potato Chips | Market Garden Salad
**Optional Add-On's
Sauteed Onions - \$1 | Pickled Jalapeno - \$1 | Sauteed Mushrooms - \$1 | Tobacco
Onions - \$1 Guacamole - \$2 | Bacon - \$2
Brats - \$3.50*

Salad Bar - \$19

*Mixed Greens | Chopped Romaine
Crumbled Bacon | Tomato | Carrot | Cucumber | Garbanzo Beans | Sunflower Seeds
Shredded Cheddar | Croutons | Ranch Dressing | Champagne Vinaigrette | Focaccia
Bread
**Optional Add-On's
Grilled Chicken - \$3 | Grilled Steak - \$3.50
Soup - \$6
Vegan Minestrone GF | VGN | Chicken Noodle | Tomato Bisque GF | V | Loaded Baked
Potato GF*

Chinese Buffet - \$18

*Pepper Steak | Orange Chicken
Fried Rice | Garlic & Soy Green Beans
Sesame Seeds | Fried Garlic | Fried Shallots*

B.Y.O. Ramen Buffet - \$19

*Shoyu Chicken | Crispy Pork Belly
Beef Broth | Chicken Broth | Ramen Noodles
Shredded Carrots | Scallions | Fresh Basil | Lime Wedges
Fried Shallots | Sriracha
**Optional Add-On's
Soy Garlic Beef - \$5 | Ginger Shrimp - \$3*

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Themed Lunch Buffets

Indian Buffet - \$19

*Nashville Hot Butter Chicken | Shrimp Vindaloo
Basmati Rice | Aloo Gobi Cauliflower
Raita*

BBQ Buffet - \$17

*Pulled Pork | Pulled Chicken
Baked Beans | Coleslaw | Classic BBQ Sauce | Spicy BBQ Sauce | Slider Buns
**Optional Add-On's
Brisket - \$6 | BBQ Jackfruit - \$3*

Italian Pasta Buffet - \$16

*Meatballs
Cavatappi Pasta | Grated Parmesan Cheese | Caesar Salad | Garlic Bread
Choose 2: Marinara Sauce | Pesto Cream Sauce | Alfredo Sauce | Chipotle Cream Sauce
**Optional Add-On's
Grilled Chicken - \$3 | Italian Sausage - \$3*

Fajita Buffet - \$18

*Carne Asada | Tequila Chicken
Flour Tortillas | Grilled Vegetables | Black Beans | Cilantro Lime Rice | Pico de Gallo
Shredded Cheese
**Optional Add-On's
Sour Cream - \$1 | Jackfruit Carnitas - \$3*

Mediterranean Buffet - \$19

*Shawarma Chicken | Lamb Gyro | Falafel
Citrus Rice | Grilled Sumac Pita Bread | Tzatziki
Sauce | Hummus
Cucumber Feta Salad*

Gourmet Sandwich Display - \$12

*Chef's Selection of Assorted Gourmet Sandwiches &
Wraps
**Optional Add-On's
Encore House Chips - \$3 | Fruit Salad - \$4.50
Market Garden Salad - \$3 | Pasta Salad - \$4.50*

Deli Platter - \$15

*Turkey | Roast Beef | Ham | Salami
Assorted Cheeses | Lettuce | Tomato | Onion
Pickles | Garlic Aioli | Dijon Mustard | Pasta Salad
**Optional Add-On's
Encore House Chips - \$3 | Fruit Salad - \$4.50
Market Garden Salad - \$3*

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Lunch & Dinner Buffets

Honey Balsamic Chicken - \$17 *GF*

Local Honey | Balsamic Herb Marinade
Market Garden Salad
Garlic Mashed Potatoes

Rosemary Dijon Chicken - \$17 *GF*

Creamy Dijon Sauce | Rosemary
Market Garden Salad
Garlic Mashed Potatoes

Artichoke Chicken - \$18 *GF*

Artichoke Hearts | Mushrooms | Garlic Tomato |
White Wine
Market Garden Salad
Wild & Long Grain Rice

Bruschetta Chicken - \$18 *GF*

Tomato | Mozzarella | Basil
Market Garden Salad
Wild & Long Grain Rice

Chicken Parmesan - \$18

Breaded Chicken Breast | Mozzarella Marinara
Market Garden Salad
Pasta

Nashville Hot Grilled Chicken - \$19 *GF*

Nashville Hot Seasoning | Sriracha Honey
Market Garden Salad
Roasted Sweet Potatoes

Beef Tenderloin Medallions - \$22 *GF*

Red Wine | Melange of Mushrooms
Market Garden Salad
Boursin & Caramelized Onion Mashed Potatoes

Bourbon Glazed Pork Chop - \$17 *GF*

Bourbon Glaze | Caramelized Onion | Bacon
Market Garden Salad
Garlic Mashed Potatoes

Bourbon Glazed Salmon - \$21 *GF | DF*

Bourbon Reduction
Market Garden Salad
Wild & Long Grain Rice

Chicken Piccata - \$18 *GF*

Lemon | Caper | Butter
Market Garden Salad
Wild & Long Grain Rice

Vegan & Vegetarian Alternatives:

Penne Pasta Primavera - \$12 *V*

Seasonal Roasted Vegetables | Pesto Cream Sauce

Grilled Cabbage Steak - \$11 *GF | DF | VGN | V*

Charred Cabbage | Steakhouse Seasoning

Orzo Stuffed Portabella - \$11 *VGN | V | DF*

Sofrito Sauce

Nashville Hot Cauliflower Steak - \$12 *GF | DF | V*

Sriracha Honey



Chicken Piccata

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Sides

Starches: \$3

Vegetables: \$3

Cilantro Lime Rice

White Rice | Fresh Lime | Chopped Cilantro
GF | DF | VGN | V

Wild & Long Grain Rice

Herbs & Spices
GF | DF | VGN | V

Roasted Sweet Potatoes

Herbs & Spices
GF | DF | VGN | V

Garlic Mashed Potatoes

Yukon Potatoes | Cream | Garlic
GF | V

Hashbrown Casserole

Shredded Potatoes | Cheddar Cheese | Sour Cream
V

Smoked Gouda Mac & Cheese

Penne Pasta | Smoked Gouda
V

Chilled Spinach Orzo

Garlic | Sun-Dried Tomatoes | Goat Cheese Spinach
V

Baked Penne

Penne Pasta | Marinara | Mozzarella
V

Pimento Mac

Cavatappi Pasta | Cheddar Cheese | Pimentos
V

Boursin & Caramelized Onion

Mashed Potatoes

Yukon Potatoes | Caramelized Onions | Herbed Boursin
V | GF



Garlic Mashed Potatoes

Bacon & Shallot Green Beans

Green Beans | Bacon | Shallots
GF | DF

Roasted Broccoli

Broccoli Florets | Olive Oil | Salt | Pepper
GF | DF | VGN | V

Charred Brussels Sprouts

Brussels Sprouts | Seasonings & Herbs
GF | DF | VGN | V

Herb Roasted Asparagus

Italian Seasonings | Sea Salt | Pepper
GF | DF | VGN | V

Herb Roasted Seasonal Veggies

Seasonal Vegetables | Italian Seasoning
GF | DF | VGN | V

Roasted Corn

Seasoned Salt | Pepper
GF | DF | VGN | V

Nashville Hot Cauliflower

Cauliflower Florets | Nashville Hot Seasoning
GF | DF | VGN | V

Honey Thyme Charred Carrots

Charred Carrots | Honey |
Fresh Thyme
GF | DF | V

Steakhouse Green Beans

Cut Green Beans | Bacon | Onion
GF | DF



Steakhouse Green Beans

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Snacks

Charcuterie Platter - \$13

*Domestic & Imported Cheeses | Dried & Cured Meats | Berries | Grapes
House Made Pickled Vegetables | Grilled Vegetables | Crostinis | Gluten - Free
Crisps
Minimum of 20 Guests*

Fruit & Cheese Platter - \$6 V

Assorted Domestic Cheeses | Fresh Fruit | Gourmet Crackers | Gluten Free Crisps

Chip & Dip Display - \$6 GF | V

House Made Chips | French Onion Dip | Spinach & Artichoke Dip

Southwest Chip & Dip Display - \$6 GF | V

House Made Tortilla Chips | Cowboy Caviar | Diablo Salsa

Hummus Three Ways - \$5 V

*Classic Hummus | Sriracha Carrot Hummus | Roasted Red Pepper
Hummus | Pita Points | Fresh Garden Crudite | Gluten Free Crisps*

Bruschetta & Crostini - \$6 V

Traditional Bruschetta | Strawberry Mint Bruschetta | Olive Tapenade | Crostinis

Popcorn Bar - \$4 GF | V

Bourbon Bacon Caramel | Butter | Cheddar

Pub Snack Bar - \$7 V

Rosemary Garlic Almonds | Chex Mix | Trail Mix | Flavored Crunchy Pretzel Bites

Vegetable Crudit  Display - \$6 GF | V

Carrots | Celery | Bell Peppers | Pimento Cheese Dip | Green Goddess Dip



Charcuterie

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Appetizers

Stuffed Peppadew - \$3.50 V|GF
Herb Cream Cheese | Balsamic Drizzle

Tea Sandwich Duet - \$3.50 V
*Ham | Swiss | Arugula | Creamy Dijon
Cucumber | Herbed Boursin*

Goat Cheese Tartlet - \$3 V
Caramelized Onion | Goat Cheese | Thyme

Chicken Salad Tartlet - \$3
Chicken Salad | Phyllo Cup

Buffalo Chicken Pinwheel - \$3
Grilled Chicken | Celery | Cream Cheese | Buffalo Sauce

Pesto Chicken Skewer - \$3.00 GF
Pesto Grilled Chicken | Bell Pepper | Parmesan Cheese

Mini Ham Biscuit - \$3.50
Sweet Potato Biscuit | Maple Cream Cheese | Ham

Jalapeno Popper - \$3 GF
Jalapeno | Chipotle Cream Cheese | Bacon

Antipasto Skewer - \$3.50 GF
Salami | Grape Tomato | Cheddar Cheese | Olive | Balsamic Drizzle

Bourbon Glazed Meatball - \$3
Beef Meatball | Bourbon Glaze

Chimichurri Flank Steak Skewer - \$4 GF | DF
Flank Steak | Chimichurri

Andouille & Shrimp Skewer - \$3.50 GF | DF
Andouille Sausage | Shrimp | Creole Glaze



Bourbon Glazed Meatball

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Desserts

ASSORTED COOKIES & BROWNIES - \$3.50

Chef's Selection

ASSORTED DESSERT BARS - \$4.50

Chef's Selection

ASSORTED CHEESECAKE BITES - \$4.50

Chef's Selection

DESSERT SHOOTERS - \$3

Choose Your Flavor

Strawberry Shortcake

Tiramisu

Banana Pudding

Key Lime Pie

Turtle Cheesecake

Strawberry Cheesecake

Vegan Strawberry Mousse

Vegan Chocolate Mousse

MINI PIES - \$4

Choose Your Flavor

Chocolate Fudge

Pecan

Apple

Peanut Butter



Dessert Shooters

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Beverages

Coffee Service - \$3

Sugar Packets | Assorted Creamers | Cups | Drip Trays | Stir Sticks | Napkins

Hot Tea Service \$3

Variety of Teas | Fresh Lemon | Sugar Packets | Cups | Drip Trays | Stir Sticks | Napkins

Juice Station - \$4

Orange | Apple | Cranberry

Bottled Juice - \$4

Orange | Apple | Cranberry

Lemonade -\$3

Strawberry Lemonade - \$4

Ice Tea - \$3

Assorted Sodas - \$3

Cucumber Lemon Water - \$1.50

Bottled Water - \$2

La Croix Sparkling Water - \$3.50

Pure Leaf Iced Tea - \$4.50

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