ENCORE CATERING PRESENTS



YOU'LL BE BACK



Breakfast

Breakfast Buffels

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 | Frui**t**

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

Breakfast Additions

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

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

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

HASHBROWN CASSEROLE - \$4 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 - $\$3.50 \ GF \mid DF$

HARD-BOILED EGGS - $\$3 \ GF \mid DF \mid V$

SCRAMBLED EGGS - $\$3.75 \ GF \mid DF \mid V$

BACON - \$3 *GF* | *DF*

SAUSAGE PATTIES - \$4 GF | DF







Mini Frittata Bites

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

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







Fried Chicken Biscuit

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



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



Turkey Bacon Avocado Wrap

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



Roasted Turkey Sandwich

Boxed Safads

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

Themed Lunch Buffels

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

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

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 Afternatives:

Penne Pasta Primavera - \$11 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 - $\$11\ GF \mid DF \mid V$ Sriracha Honey



Chicken Piccata

Sides

Starches: \$3

Cilantro Lime Rice

White Rice | Fresh Lime | Chopped Cilantro $GF \mid DF \mid VGN \mid V$

Wild & Long Grain Rice

Herbs & Spices $GF \mid DF \mid VGN \mid V$

Roasted Sweet Potatoes

Herbs & Spices

 $GF \mid DF \mid VGN \mid V$

Garlic Mashed Potatoes

Yukon Potatoes | Cream

Hashbrown Casserole

Shredded Potatoes | Cheddar Cheese

Smoked Gouda Mac & Cheese

Penne Pasta | Smoked Gouda

Chilled Spinach Orzo

Garlic | Sun-Dried Tomatoes | Goat Cheese Spinach

Baked Penne

Penne Pasta | Marinara | Mozzarella

Pimento Mac

Cavatappi Pasta | Cheddar Cheese Pimentos

Boursin & Caramelized Onion Mashed Potatoes

Yukon Potatoes | Caramelized Onions Herbed Boursin



Garlic Mashed Potatoes

Vegetables: \$3

Bacon & Shallot Green Beans

Green Beans | Bacon | Shallots

 $GF \mid DF$

Roasted Broccoli

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

Charred Brussels Sprouts

Brussels | 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 $GF \mid DF \mid VGN \mid V$

Honey Thyme Charred Carrots

Charred Rainbow Carrots | Honey
Fresh Thyme

GF | DF | V

Steakhouse Green Beans

Cut Green Beans | Bacon | Onion $GF \mid DF$



Steakhouse Green Beans



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 - $6 GF \mid V$

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

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

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 Crudité Display - \$6 *GF* | *V*

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



Charcuterie

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 GF - \$3 GF

Jalapeno | Chipotle Cream Cheese | Bacon

Antipasto Skewer GF - \$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 - $\$3.50 \ GF \mid DF$

Andouille Sausage | Shrimp | Creole Glaze



Bourbon Glazed Meatball

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

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

