



ENCORE

CATERING SERVICES

HOT BREAKFAST A LA CARTE

Frittata Square

*mushroom, leek & gruyere, sun-dried tomato,
spinach & feta*

\$9

Breakfast Burrito

*green chiles, queso fresco, crispy potato, sharp
cheddar, scrambled eggs, salsa
choose: bacon, sausage, vegetarian*

\$7

Breakfast Sandwich

bacon & smoked cheddar

\$7

Breakfast Croissant

ham & gruyere

\$7

Buttermilk Biscuits & Gravy

country gravy

\$5

Smothered Cinnamon Twist

bananas foster or caramel apple

\$6

Cream Cheese Blintz

topped with seasonal fruit

\$8

Bacon

peppered or applewood

\$4

Sausage

turkey or Polidori

\$3

Scrambled Eggs

\$4

Scrambled Egg Whites

\$4.5

Breakfast Potatoes

\$2.5

Coffee/ Hot Tea Service

\$2.5

Keep it Fresh

Customize you own breakfast

*add spinach to your eggs,
mix and match items
create a super healthy buffet with hard cooked
eggs, fruit & yogurt*

Our catering specialists are here to help



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CATERING SERVICES

BREAKFAST BUFFETS

The Market

*scrambled eggs topped with cheese & scallions;
seasoned diced breakfast potatoes, sausage,
bacon, fruit salad*
\$12

Power Grain Bowl Buffet ~ cold

*oats, quinoa, faro, coconut, almond & dairy
milks: fresh berries, dried fruit, sliced almonds,
toasted pepitas, dark chips, peanut butter,
local honey, Colorado agave*
\$10

Country Breakfast

*butter milk biscuits, country gravy, scrambled
eggs, sausage and bacon.*
Sub country ham \$1 pp
\$12

Poutine Bowl Buffet

*house French fries, scrambled eggs, cheese
curds, brown gravy, fruit salad*
\$10

Migas Bowl

*crispy corn chips, eggs, house salsa, shredded
cheddar, crumbled queso fresco*
\$9

COLD BREAKFAST

Individual Yogurt Parfait
\$7.5

Fresh Muffins, Tea Breads, Danishes
\$4

Fresh Bagels & Cream Cheese
\$3

Hard Boiled Egg
\$2

Deviled Egg
\$2.5

Fruit Salad or Display
\$4

Energy Bar
\$3.5

Bottled Water
\$1.5

Assorted Soda
\$1.5

Bottled Juice
\$4

Decanted Juice
Orange, Apple or Cranberry
\$2.5



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BOXED SANDWICHES & WRAPS

Each box comes with sandwich/wrap, side salad, "Encore" chips, & a cookie

Roast Beef

horseradish chive Havarti, roasted garlic aioli, butter lettuce, pickled red onions, tomato, pretzel bun

\$14

Turkey B.L.A.T.

slow-roasted turkey, beefsteak tomato, bacon, garlic avocado mash, nine-grain bread

\$13

Ham & Brie

smoked ham, French brie, grilled apple, young arugula, balsamic tomato jam, three cheese semolina bread

\$13

Southern Chicken Salad Sandwich

herb-roasted torn chicken, onion, celery, hot honey, mayonnaise, chopped hard-cooked eggs, dijon, house pickles, adolescent spinach, double-wide buttermilk biscuit

\$13

Happy Hippie (v)

grilled zucchini batons, beefsteak tomato, cucumber, smashed avocado, pickled red onions, whole wheat wrap

\$13

Caprese Club (v)

slow-roasted turkey, fresh mozzarella, crispy peppered prosciutto, beefsteak tomato, butter lettuce, balsamic glaze, ciabatta

\$13

Honey Smoked Salmon Sandwich

Colorado's own Honey Smoked Salmon, butter lettuce, shaved cucumber, olive and caper aioli, three cheese semolina bread

\$16

Four Corners Chicken Sandwich

smoked paprika marinated chicken, smashed avocado, house pickled serranos, fresh tomato, crumbled queso fresco, Baja slaw, jalapeno cheddar bread

\$14

Italian Market Sandwich

salami, prosciutto, capicola, fontina, roasted red peppers, baby arugula, roasted garlic and sage aioli, focaccia

\$14

Caesar Wrap

shredded Romaine "slaw", grilled chicken, grated parmesan, blistered baby tomatoes, crumbled crispy prosciutto, spinach wrap

\$13

Encore's Bahn Mi

house pulled pork, grated carrot and cabbage slaw, cucumber, ginger aioli, cilantro, house pickled serranos, French demi baguette

\$13

Mediterranean Wrap

balsamic grilled seasonal vegetables, hummus, baby spinach, Kalamata olives, crumbled feta, fresh basil, soft lavash flatbread

\$13

K.I.S.S. ~ Keep It Simple Sandwiches You pick your meat & cheese

Ham, Turkey, Roast Beef Swiss, Cheddar
served on 9 Grain bread with lettuce & tomato,

\$12



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BOXED SALADS

Salads come with dressing on the side, crackers and a cookie

The Grilled Salad

grilled romaine, squash & red onion: roasted peppers, nicoise olives, baby tomatoes, balsamic-grilled scallion vinaigrette

\$8

Spinach & Berries

fresh seasonal berries, toasted walnuts, habanero candied bacon, white balsamic vinaigrette

\$10

Pacific Salad

kale, cabbage, carrots, cucumber, edamame, wonton crisps, sesame ginger lime vinaigrette

\$8

Garden Chopped Vegetable Salad

kale, Bibb lettuce, green beans, cucumber, red onion, broccoli, bell peppers, tomatoes, sunflower seeds, white balsamic vinaigrette

\$7

Twisted Colorado Caesar

crispy romaine, blistered baby tomatoes, fried avocado "croutons", shaved cotija, spicy peach Caesar-style dressing

\$8

Traditional Caesar

crisp romaine, grated parmesan, garlic croutons, traditional dressing

\$8

Mediterranean Salad

baby greens, artichoke hearts, cucumber, tomato, olives, feta, roasted red peppers, za'atar spiced pita chips, lemon herb vinaigrette

\$8

House Bibb Salad

Bibb lettuce, smoked blue cheese, baby tomatoes, pickled red onion, peppered bacon, hard cooked egg, chives poblano buttermilk dressing

\$9

ADD PROTIEN TO YOUR SALAD

Grilled Chicken Breast	\$5	Bistro Tenderloin	\$6
Grilled Salmon	\$8	Portobello Mushroom	\$3
Grilled Ahi Tuna	\$9	Grilled Shrimp	\$6.5



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HOT ENTREE

Pricing is a la carte; add a side, salad & dessert for a full meal

CHICKEN

Encore's Signature Artichoke Chicken

pan-seared chicken, mushrooms, garlic, Roma tomatoes, marinated artichokes, onion, white wine, butter

\$9

Chicken Picatta

pan-seared chicken, lemon, capers, garlic, white wine, butter

\$9

Chicken Marsala

pan-seared chicken, mushrooms, fresh thyme, shallots, butter sauce

\$9

Pan-Roasted Chicken

carrot- top pesto crust, rosemary-tomato coulis

\$9

Hearty Chicken Pot Pie

garlic herb roasted chicken, vegetables, potatoes, rich veloute

\$9

Herbes de Prevence Chicken

ratatouille ragout

\$9

Chicken Saltimbocca

crispy prosciutto, sage, torn mozzarella

\$10

BEEF

Summer Grilled Bistro Tenderloin

chimichurri rojo, horseradish creme

\$14

Beef Medallions

sautéed mushrooms & onion

red wine reduction

or whiskey cream

\$14

Peppered Bistro Tenderloin

cracked tri-pepper and sea salt crust, brandy green peppercorn demi

\$14

PORK

Crispy Pork Tenderloin

breaded pork cutlet, simple fire roasted tomato sauce

\$9

Korean Gochujang Pulled Pork

slow-roasted pork, Korean spicy-sweet sauce, lettuce leaves, bao buns, cilantro-carrot slaw

\$9

SEAFOOD

Salmon

pasilla rubbed then grilled salmon avocado-citrus

salsa, baby tomatoes, cilantro

\$16

Shrimp Scampi

jumbo shrimp sauteed in garlic, white wine & lemon

\$16



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VEGETARIAN/VEGAN ENTREE

Roasted Bell Pepper

*stuffed with fiesta rice, corn & black beans & served with a lemon
beurre blanc*

\$10

Barbecued Cauliflower "Burnt Ends"

smokey house rub, glazed caramelized

\$9

Stuffed Grilled Avocado

*black beans, chickpeas, baby tomatoes, corn, poblano
spice, cilantro*

\$9

Herb Crusted Portobello

*quinoa, sweet peas, rice cracker gratin, mushroom
demi*

\$9

Black Pepper Tofu

shaved asparagus

\$9

Thai Green Curry Eggplant

crispy rice noodles

\$9

Cashew Paella

*vegan version of the Spanish classic layers of flavor:
green & red peppers onion, sweet corn, black olives,
Spanish risotto & generously spiced with turmeric,
cumin, shallots & garlic*

\$10

Grilled Stuffed Portobello Mushroom

*sautéed spinach, roasted bell peppers, feta cheese &
caramelized onions served with a balsamic reduction
and asiago cheese*

\$10



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SIDE SALAD

Any of our boxed salads can be used as side salads. Here are a few more to choose from

Tossed Green

mixed greens, cucumber, tomato, carrots served with homemade ranch & mimosa

vinaigrette

\$2.5

Caesar

romaine, parmesan, garlic croutons, traditional dressing

\$2.5

Spinach & Berries

fresh seasonal berries, toasted walnuts, habanero candied bacon, white balsamic vinaigrette

\$3.5

Mediterranean Salad

baby greens, artichoke hearts, cucumber, tomato, olives feta, roasted red pepper, lemon herb

vinaigrette

\$3

Garden Chopped Vegetable Salad

kale, Bibb lettuce, green beans, cucumber, red onion, broccoli, bell peppers, tomatoes, sunflower seeds, white balsamic vinaigrette

\$3.5

House Bibb

Bibb lettuce, smoked blue cheese, baby tomatoes, pickled red onion, peppered bacon, hard cooked egg, chives, poblano buttermilk dressing

\$3.5

VEGETABLE SIDES

Honey Roasted Baby Carrots

\$2

Roasted Brussels Sprouts

maple, bacon, and garlic

\$2.5

Roasted Seasonal Vegetables

Chef's seasonal market selection

\$2

Haricot Verts

baby green beans with warm bacon vinaigrette

\$2.5

Garden Peas

saffron butter, snow pea shoots, crumbled local cheese

\$2

Grilled Asparagus

wild celery gremolata

market price

Grilled Broccolini

everything bagel seasoning

\$2.5

Ratatouille

zucchini, eggplant, bell peppers, onion, tomato, garlic, fresh thyme

\$2.5



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STARCH SIDES

Wild & Long Grain Rice
\$2

House Smashed Potatoes
butter, brown butter, horseradish, chives
\$2.5

Crispy Fingerling Potatoes
lemon, parsley, smoked paprika, garlic
\$3

Red Beans and Rice
andouille sausage, trinity
\$3

Cauliflower Quinoa
\$2.5

Red Lentil Rotini
*sundried tomato, baby spinach, artichoke,
asparagus, basil pesto*
\$3.5

DESSERTS

Assorted Cookies
\$1.5

Ghirardelli Brownies
\$2

Rice Crispy Treats (gf)
\$1.5

Lemon Bar
\$3

Coconut Macaroon (gf)
dipped in chocolate
\$2

Key Lime S'More Parfait
*graham crumble, key lime custard, toasted
marshmallow*
\$3

BEVERAGES

Decanted Iced Tea \$1.5
Decanted Lemonade \$1.5
Assorted Soda \$1.5

Fruit Infused Decanted Water \$1.5
Bottled Pure Leaf Tea \$3



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BUFFET PACKAGES

minimum package order is 10

Fajita Buffet

seasoned steak and marinated chicken, sautéed green peppers and onion, flour tortillas, pico de gallo, spanish rice, black beans

\$14

Street Tacos

carnitas & seasoned chicken served with white corn tortillas, lime, cilantro onions, pico de gallo, black beans, and cilantro rice

\$13

Penne Pasta Buffet

penne pasta tossed with olive oil, zucchini, summer squash & red onion, marinara sauce, meatballs & Italian sausage, tossed green salad, garlic bread

\$13

Salad Bar Buffet

fresh mixed greens with an assortment of toppings: grilled chicken breast, tomato, carrot, cucumber, sunflower seeds

\$9

ADD any of these items - \$0.50 per person
edamame | garbanzo beans | dried cranberries
banana peppers | chopped hard boiled egg | green peas

Encore BBQ

choose pulled pork or shredded chicken rancho beans, coleslaw, brioche buns

\$13

add potato salad **\$2**
upgrade to brisket **\$2**

Encore Burger Buffet

grilled all beef patties served with Encore chips, coleslaw, brioche bun, lettuce, tomato, cheese

\$13

Add toppings: .50 each/per person
sautéed onion, pickled jalapeño, pickle chips, sautéed mushrooms, BBQ sauce, fresh onion slices
bacon (1.00)

Mediterranean Buffet

choose shawarma chicken, lamb gyros or falafel served with soft pita bread, tzatziki sauce, hummus chopped tomato, cucumber, feta & onion & dessert choice of side: couscous or tossed green salad

\$14