



# 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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## 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

*buttermilk 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**