



Community Table Kitchen

CATERING MENU WITH PRICING

email questions/inquiries to

catering@boulderbridgehouse.org

or call our direct office line at

720-850-5182

*Menu items are a sample of what we can create;
we would love to discuss personalizing your vision
and dietary restrictions with you to create a menu
that suits your needs.*



Community Table Kitchen is a social enterprise of **Bridge House**, a Colorado non-profit supporting adults experiencing homelessness in their journey to independent living & employment.



All revenue earned from catering by **Community Table Kitchen** goes directly to support the **Bridge House** mission.





COLD APPETIZERS

36 PC MINIMUM

\$1.50-\$2.50 per pc



deviled eggs (v, gf)

blt canape w/ peppered bacon & basil mayo

roasted beets w/ honey crisp apple & peppered chevre (pbo, v, gf)

crisp filo cups w/ eggplant caponata (v)

crostini w/ white bean hummus oven-dried tomatoes & picholine olives (pb)

caprese skewers w/ balsamic & evoo (v, gf)

endive spears w/ apple, gorgonzola & candied pecans (v, gf)

greek salad skewers w/ cucumber, tomato, black olive & feta (pbo, v, gf)

watermelon feta skewers w/ basil oil (v, gf)

prosciutto & melon (gf)

ahi tuna tartare on wonton or cucumber chips (gfo)

chilled shrimp crostini w/ fruit salsa

seared beef crostini w/ guinness onions

shrimp cocktail shooters w/ avocado & serrano peppers (gf)



grilled eggplant w/ arugula, roasted peppers & goat cheese (v, gf)

prosciutto wrapped asparagus w/ boursin & lemon oil (gf)

smoked salmon cones (serviced events only)

chilled spring rolls w/ peanut sauce (pb, gf)

garden vegetable crudite (sm \$45, lg \$75)

assorted cheese & fruit (sm \$35, lg \$65)



v - vegetarian, pb - plant based, gf - gluten free, o - option to modify





HOT APPETIZERS

36 PC MINIMUM

\$2.50-\$3.50 per pc



bacon-wrapped shrimp w/ adobe glaze (gf)

pork spareribs w/ tamarind 5-spice glaze (gf)

beef satays w/ ginger & lemongrass (gf, rt)

polenta triangles w/ caramelized apples & gorgonzola cheese (v, gf, rt)

stone ground blue corn chips w/ mushrooms & boursin (v, gf)

mini chipotle chicken tostadas w/ spiced black beans & queso fresco (gf)

grilled vegetable skewers (v, gf, rt)

chevre stuffed bacon wrapped dates (gf)

crisp risotto fritters (v, gf)

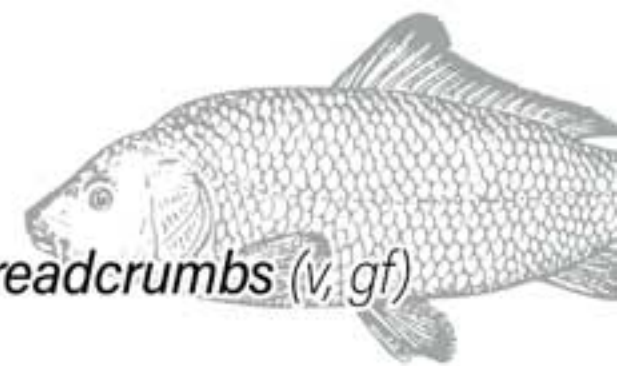
roasted new potatoes w/ applewood smoked bacon & dill creme fraiche (gf, rt)

spanakopita (spinach & feta in phyllo) (v, rt)

mini brie & caramelized apple purses (v, rt)

chipotle honey-glazed chicken wings (gf)

mushrooms stuffed w/ grilled vegetables, fontina & pesto breadcrumbs (v, gf)



mini crab cakes w/ herb tartar (gf)

smoked salmon flatbread w/ dill creme fraiche (rt)

mustard crusted lamb lollipops (gf)

blue corn taquitos (gf, vo, service events only)

samosas (vo, serviced events only)

warm spinach & artichoke dip (fontina & parmesan, herb breadcrumbs, sliced

baguettes & crackers) (sm \$30, lg \$60) (v)



*v - vegetarian, pb - plant based, gf - gluten free, o - option to modify
rt - room temperature (does not require heating element)*





BREAKFAST A LA CARTE

breakfast burritos \$7.5pp

bakery basket \$1.5pp (pb banana bread +\$1pp)

fruit platter (sm \$30, lg \$60)

mini, individual vegetable frittata bites \$3pp

scrambled eggs \$3pp

granola & yogurt (build your own) \$3.5pp

ind fruit/granola/yogurt (parfait) \$4.5pp

breakfast potatoes \$2.5pp

breakfast meat (ham, sausage, bacon) \$5pp



CONTINENTAL \$10.75pp (10 Person Min)

assorted sweet breads, muffins, butter & preserves (add \$.5pp for gf or plant based)

fresh fruit

orange juice

fresh brewed coffee (decaf by request), herbal tea, milk (non dairy by request), sugar



BOXED LUNCHES \$17.50pp (10 Person Min)

comes with whole fruit, btl water, cookie [AND] one (1) of the below options:

turkey club wrap (w/ bacon, avocado, lettuce & tomato)

chipotle chicken wrap (w/ avocado, black bean spread & queso fresco)

hummus sandwich (w/ greens & cucumber)

grilled vegetables on focaccia (w/ goat cheese & basil pesto)



grilled vegetable wrap (pb)

**gluten free bread available for any selections*

Most items can be altered to specific dietary restrictions

Vegetarian, plant based & gluten free available.






BUFFET LUNCH/DINNER

PRE-FAB (10 Person Min)

\$15pp for lunch - \$20pp for dinner



sandwich platters - assorted ½ sandwiches, green salad, chips, cookie tray

hot taco bar-tortillas, rice & beans, chicken/veggies, condiments

deconstructed cold med salad bowls quinoa, chicken/veggies, feta, olives, hummus

fried rice w/ chicken, veggie, tofu or spam

enchiladas (red or green sauce) w/ chicken or veggie, served with rice & beans

green curry w/ chicken, veggie or tofu, served w/ jasmine rice

A LA CARTE

priced by protein starting @

\$20pp for lunch - \$25pp for dinner

choose one of each:

salads - greens, greek, caprese, or fruit

sides - whipped yukon potatoes,

roasted fingerling potatoes, grilled polenta, or pasta in red sauce

seasonal veggies - grilled or steamed

proteins:

chicken piccata w/ lemon-caper sauce

chicken marsala w/ wild mushrooms

grilled chicken w/ apple, leek & tarragon

salmon filet w/ basil oil (+\$3pp)

roasted sirloin w/ herb dressing (+\$3pp)

mustard-herb encrusted rack of lamb (+\$3pp)



(add portion grilled tofu in any of the above preparations at no additional cost)

Most items can be altered to specific dietary restrictions

Vegetarian, plant based & gluten free available.





SIDES/SALADS

A LA CARTE (10 Person Min)

**all sides can be v, pb or gf*

basic cold salads (mixed greens, greek, caesar) \$2.50pp

premium cold salads (caprese, quinoa, pasta, potato) \$3.50pp

roasted/steamed veggies \$2.50pp

potatoes (roasted, mashed) \$3pp

chips (potato, tortilla) \$1.5pp (add salsa \$1pp)



DESSERT

A LA CARTE (10 Person Min)

fresh seasonal fruit salad \$2.50pp (v, pb, gf)

strawberry cheesecake \$4.50pp (v, gfo)

lemon curd w/ fresh berries \$3.50pp (v, gf)

assorted cookies & brownies \$2.50pp (v, gfo)

vegan chocolate chip cookies \$3pp (pb, gf)

chocolate mousse \$3.50pp (v, gf)

seasonal galette \$4.50pp (v)

fruit skewers \$1.5pp (36pc min) (v, pb, gf)

mini cannolis \$2.50pp (v)



NON-ALCOHOLIC BEVERAGE

A LA CARTE (10 Person Min)

coffee/tea station \$3.50pp

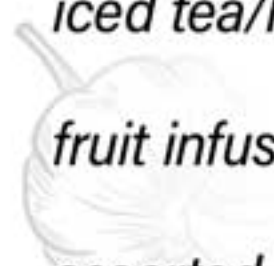
iced/hot chai (96oz box) \$45 (+\$5 for non dairy)

iced tea/lemonade \$2.50pp

fruit infused water \$1 pp

assorted bottled water & soda water, canned sodas \$3pp

assorted "fancy" drinks (kombucha, coconut water, probiotic sodas, etc) \$5pp



v - vegetarian, pb - plant-based, gf - gluten free, o - option to modify





LABOR/SERVICE

*delivery/drop off (in Boulder) \$20**

*delivery/drop off (outside Boulder) \$50-\$100**

buffet/serviced event 20-25% of f&b subtotal

plated/serviced event \$35 per staff/hour (staff qty set by CTK)

*delivery/set up (no breakdown/service) \$30**

*delivery/set up/break down (no service) \$50**

delivery/set up/break down (staffed to replenish buffet/clean) \$25 per staff/hour

retail delivery fee (rdf) - City of Boulder charges a \$0.27 delivery tax to all taxable orders

coordinating fee - 10% service is added to food & bev subtotal for all events, no additional gratuity is requested, additional gratuity is treated as a donation to support the bridge house programs & mission.

**CTK is staffed Monday-Friday, if delivery/set up falls on the weekend, extra charges may be added to accommodate overtime labor.*



SERVICE MATERIALS

7# bag of ice \$7.50ea

compostable dinnerware (based on event needs) \$.50-\$1.50pp

6-8' tables/tablecloths for buffet \$9.50ea

cabaret tables/linens (8 available) \$10ea

**CTK can facilitate other rentals through all event rentals -availability dependent on season
-advanced notice recommended during heavy event season*

