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)

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rt - room temperature (does not require heating element)
BREAKFAST
A LA CARTE

breakfast burritos $7.50pp
bakery basket $1.50pp (pb banana bread +$1pp)
fruit platter (sm $30, lg $60)
mini, individual vegetable frittata bites $3pp
scrambled eggs $3pp
granola & yogurt (build your own) $3.50pp
ind fruit/granola/yogurt (parfait) $4.50pp
breakfast potatoes $2.50pp
breakfast meat (ham, sausage, bacon) $5pp

CONTINENTAL
$10.75pp (10 Person Min)

assorted sweet breads, muffins, butter & preserves (add $0.50pp 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)

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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) $2.50 pp

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

roasted/steamed veggies $2.50 pp

potatoes (roasted, mashed) $3 pp

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

DESSERT
A LA CARTE (10 Person Min)

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

strawberry cheesecake $4.50 pp (v, gf)

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

assorted cookies & brownies $2.50 pp (v, gf)

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

chocolate mousse $3.50 pp (v, gf)

seasonal galette $4.50 pp (v)

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

mini cannolis $2.50 pp (v)

NON-ALCOHOLIC BEVERAGE
A LA CARTE (10 Person Min)

coffee/tea station $3.50 pp

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

iced tea/lemonade $2.50 pp

fruit infused water $1 pp

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

assorted “fancy” drinks (kombucha, coconut water, probiotic sodas, etc) $5 pp

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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