<u>Breakfast</u>

Continental Breakfast - \$12 pp

Assortment of house made and fresh baked breakfast breads, jam, cream cheese and butter. Fresh fruit, granola, yogurt and juice.

Quíches (each Serves 10-12)

Ham, cheese and tomato	\$45.00
Lorraíne	\$45.00
All Veg	\$43.00
Míní Quíche - per dozen	\$20.00
choose from Denver style, sc	outhwest, BLT,

all veggie, sausage and peppers or Loraine.

Breakfast Burrítos - \$7 each

(Eggs, green chílí, potatoes, cheese) Chorízo, bacon, ham or sausage +\$1.50 Add Green chílí and cheese =\$1.50

Egg sandwiches - \$7

Add bacon, ham or sausage +1.50 Choice of English muffin, bagel, croissant

Granola and yogurt bar with fresh fruit \$9 PP

Hot oatmeal bar - \$6 pp With brown sugar, toasted almonds, fresh berries, honey and sweet cream.

Biscuits and gravy - \$7 pp

Bagels and cream cheese - \$3.25 each

More Breakfast

Create your own buffet

Choose 3 ítems - \$11 pp Choose 4 ítems - \$13 pp Choose 5 ítems -\$15 pp Bacon, sausage, breakfast meatballs, breakfast bread pudding, breakfast breads, country potatoes, fruit bowl, hard boiled eggs, scrambled eggs,, buttermilk bisquits.

Scrambles - \$45.00 (serves 10)

Choose from Denver style, southwest, BLT, all veggie or sausage and peppers.

Box of Kaladí Coffee - \$18

Includes cups, cream, sugars etc....

- \$2 pp

Juíce

Desserts

Assorted cookíes	- \$2.50 pp
Mmmbrowníes	- \$2.50 pp
Breakfast breads	\$2.50 pp
Cereal treats	\$2 pp
Cheese Cake	\$7.00 pp
Tíramísu	- \$ 7.00 pp

Prices are per person, 10 person minimum Prices are subject to change. Ala carte pricing also available. Individual packaging available for an additional fee.



-Homemade from scratch -

Stop in today for fresh pastries, locally roasted Kaladi Coffee, sandwiches, hot soup, cookies, brownies and more! We are proud to bring fresh ingredients and unique flavors to your table. We proudly offer catering across the Denver area.

303-694-0501

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Charlie Reeves & Jan Hough Proprietors



Salad Platters (10 ppl mín.)

Chef Salad - \$13.5 pp Ham, Turkey, Cheddar, Swíss, eggs, cucumber and tomato on míxed greens.

Greek Salad - \$ 13.50 pp Feta, Kalamata olíves, artíchoke hearts, tomatoes on míxed greens.

Caesar Salad - \$11.50 pp

Marílyn Salad _ \$12 pp Quínoa tossed with tomato, cucumber, mínt, scallions, olíve oil and lemon juíce on míxed greens.

Cobb Salad - \$ 14 pp Díced chícken, bacon bíts, blue cheese, avocado, eggs, tomatoes on míxed greens.

Super Veg - \$ 12 pp A favorite! As many fresh veggies as we can pile on.

Asían salad - \$14 pp Scallíons, cashews, water chestnuts, mandarín oranges, bok choy, hearts íf palm, baby corn, crunchy noodles on míxed greens.

Southwest salad - \$ 14 pp Tomato, scallion, seasoned corn, cheddar, peppers, black beans, olives, radish and tortilla chip topping on romaine

Add roasted chicken to any salad \$4 pp Luncheon

Delí platter - 13 pp Includes an assortment of breads, meats, cheeses, chíps and dessert.

Signature sandwich platter - \$ 15 pp An assortment of our most popular sandwiches and wraps with a choice of salad or chips and dessert.

Boxed lunch - cold \$14 hot \$16 includes sandwich, fruit, chips and dessert

Pulled pork - \$15 pp íncludes bríoche buns, bbq sauce, ranch beans and choice of slaw or potato salad.

Hot Meals

Includes tossed or Caesar salad, rolls and choice of 2 extras Chicken Marsala - \$18 pp Pork tenderloin - \$18 pp Poached or roasted salmon - \$22 pp Baked herb chicken breast - \$14 pp Roast Beef tenderloin Market Price <u>Extras:</u> mashed potatoes and gravy,

roasted new potatoes, rice pilaf, cous cous, mac n cheese, roasted fresh veggies, Brussels sprouts, sautéed squash, yams, pasta, baked potato. Not seeing what you would like? We can customize any meal. Give us a call and we can create it together!

The Bar is Open

The following include a generous variety of traditional and seasonal items

Taco Bar - \$14 pp

choice of beef, spicy chicken or pork additional protein +\$2.00pp

Potato Bar - \$10 pp Chílí Bar - \$11 (1)/\$12 (2) pp Salad Bar - \$13 pp

Hors D'oeuvres

Cold \$5 each pp or choose 3 \$113 pp:

Gourmet cheese platter, Meats platter, herbed cheese stuffed salamí, fruít k-bobs, caprese skewers, bruschetta, seasonal veggíe tray, stuffed endíve and more.

Hot \$ 6 each pp or choose 3 \$ 15 pp:

Chicken satay, spanakopita, Rumaki, Swedish meatballs, mini smoked sausage, spinach feta tarts, Brie date tarts, and more.

Deviled eggs \$20 for 24 pieces Shrimp cocktail \$ 20pp 4 jumbo shrimp w/ cocktail sauce and lemon

Wings \$1.50 each (20 minimum)

Choose hot original, xtra hot, teriyaki or raspberry chipoltle. With celery, ranch or blue cheese dipping sauce.