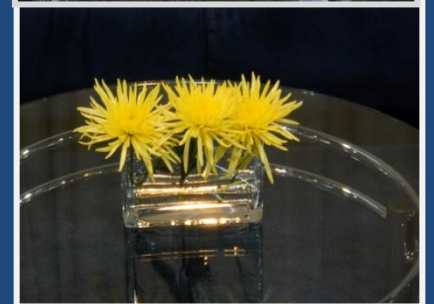




2019 CBC Hospitality Suites Menu





Centerplate

2019 CBC Hospitality Suite Menu

Welcome to the Colorado Convention Center and Centerplate Catering. On this menu you'll find just a sampling of some of our most popular items, available for your hospitality suite. Contact Kate Rizzo at 303.228.8053

BEVERAGES

Freshly Brewed Starbucks Coffee	\$67.00 per gallon
Freshly Brewed House Blend Coffee,	\$57.00 per gallon
Decaffeinated Coffee and Herbal Tea	
Lemonade or Iced tea	\$40.00 per gallon
Orange, Cranberry, & Grapefruit Juice	\$45.00 per gallon
Individual Bottled Juices	\$4.50 each
Bottled Water	\$ 4.00 each
Assorted Soft Drinks	\$3.25 each
Water Cooler (Cold)	\$ 95.00 each
Water Replenishments	\$ 35.00 each
CQ Infused Spa Water	\$165 per unit
Assorted Flavors to include: Citrus, Tropical or Berry	
Infused and Garnished with Seasonal Fresh Fruit	
<i>3-gallons per unit</i>	

BAKE SHOP SPECIALTIES

Baked Bavarian Pretzel Rods	\$ 36.00 per dozen
<i>Served with Mustard and Hot Cheese Dip</i>	
Pecan Sticky Buns or Cinnamon Rolls	\$ 50.00 per dozen
Assorted Bagels with Cream Cheese	\$ 40.00 per dozen
Local Freshly Baked Danish	\$ 45.00 per dozen
Assorted Local Freshly Made Donuts	\$ 45.00 per dozen
Local Freshly Baked Muffins	\$ 45.00 per dozen
Homemade Brownies or Blondies	\$ 36.00 per dozen
Assorted Freshly Baked Cookies	\$ 35.00 per dozen
Assorted Homemade Cupcakes	\$ 45.00 per dozen
Signature Homemade Granola Bar	\$ 40.00 per dozen

SNACKS

Whole Fresh Fruit	\$ 2.75 each
Granola Bars	\$ 3.00 each
Assorted Candy Bars	\$ 3.50 each
Assorted Lays Potato Chips	\$ 3.00 each
Snack Mix	\$ 16.00 pound
Trail Mix	\$ 18.00 pound
Fancy Mixed Nuts	\$ 40.00 pound
Mixed Nuts with Peanuts	\$ 27.00 pound
Potato Chips & French Onion Dip	\$ 5.50 per person
Pretzel Twists	\$ 8.00 pound
Tortilla Chips & Salsa	\$ 4.00 per person
Freshly Made Guacamole	\$ 2.00 per person
Sliced Seasonal Fresh Fruit Platter	\$ 6.00 per person
Imported and Domestic Cheese Display	\$ 8.00 per person

BOX LUNCH SELECTIONS

All Box Lunches Served with Individual Bag of Potato Chips and a Gourmet Chocolate Chip Cookie. Beverages sold separately

Box Lunch Sandwich \$20.00 each

Choice of the following:

(Minimum of 6 per type)

- ~Smoked Turkey & Swiss
- ~Roast Beef & Cheddar
- ~Sliced Deli Ham & Cheddar
- ~Grilled Vegetables & Provolone

More Menu Items to Choose From!

Contact Kate Rizzo at 303.228.8053

Rev 10.26.18



GOURMET FINGER SANDWICHES (dozen)	\$40.00
Offered as a Variety of the following: Cucumber with Water Crest and Chive Aioli, Chicken Salad with Frisee or Smoked Salmon with Lemon Herb Cream Cheese	
FRESHLY POPPED POPCORN (gf)	\$350
Serves approximately 200 guests, 1 bag per person, includes popcorn machine rental Requires an additional \$100.00++ fee per attendant, per machine	
FARM FRESH VEGETABLE CRUDITÉS (per person)	\$5.50
Tomatoes, Cucumber, Broccoli, Cauliflower, Bell Peppers, Celery, Carrot, Zucchini and Yellow Squash Served with Pink Peppercorn Ranch & Blue Cheese Dressing	
DIP STATION (per person)	\$11.00
Artichoke and Spinach Dip, Roasted Cauliflower & White Cheddar Dip, Blue Crab Dip Buffalo Chicken Dip, Traditional Hummus and Roasted Red Pepper Hummus Accompanied with Fresh Tortilla Chips, Pita, Crostini, Grilled Flat Breads, Lavash, Grissini and Crackers	
COLORADO CHILE BAR (per person)	\$8.00
Colorado Buffalo and Bean Chile, Colorado Pork Green Chile, White Bean Vegetable Chile With Assorted Toppings to include: Shredded Cheddar and Jack Cheese, Diced Red Onion, Jalapenos, Sour Cream, Oyster Crackers, Lime Wedge & Chopped Yellow Onion and Cilantro	
NACHO STATION (per person)	\$9.00
Tequila Lime Marinated Chicken (gf), Zesty Poblano Queso Blanco (gf), Yellow Corn Chips (gf), Sliced Jalapenos, Sour Cream, Diced Red Onion, Diced Tomato and Flame Roasted Salsa (gf)	
ADD CHILE CON QUESO	\$4.00
Local Chorizo Sausage and Roasted Fresno Chilies	
ADD GUACAMOLE (gf)	\$2.00
BAKED BRIE (EACH WHEEL SERVES 30 GUESTS)	\$250
Imported Brie Stuffed with Warm Stranahan's Whiskey, Apple & Walnut Compote Wrapped in Puff Pastry and Baked Golden Brown Served with Seasonal Fruit Garnish, Assorted Crackers, Lavash, and Baguettes	
HAPPY HOUR STATION (per person)	\$20.00
Mixed Nuts (gf) Fresh Vegetable Crudité with Hummus (gf) Jumbo Soft Pretzels with Mustard Beef Taquitos with Salsa Jalapeno Poppers Cheeseburger Spring Rolls with Chipotle Ketchup Buffalo Chicken Wontons with Ranch & Blue Cheese	
SLIDER BAR (per person)	\$21.50
Homemade Kettle Chips with French Onion Dip Pickles, Pepperoncini's, Marinated Olives & Cornichons (gf) Mini Cold Cut Italian Grinder with Salami, Pepperoni & Mortadella Gourmet Grilled Cheese Slider with Cheddar, Swiss & Provolone Petite Beef Slider with Caramelized Onions, Smoked Cheddar Cheese and Pickle Smoked Pork Belly Slider with Roasted Green Chilies, Pickled Red Onion, Toasted Cumin, Whole Grain Mustard and Queso Fresco	



ASIAN STATION (per person) \$22.00

- Wasabi Pea Snack Mix
- Thai Papaya Salad Shooter
- Rice Noodle Salad with Asian Vegetables and Tamari (gf)
- Korean BBQ Beef Spring Roll
- Chicken Pot Sticker with Ponzu
- Thai Shrimp and Noodle Spring Roll with Sweet Thai Chili Sauce

WING BAR (per person) \$21.50

- Spicy Cajun Snack Mix
- Celery & Carrot Sticks (gf)
- Ranch & Blue Cheese Dressing (gf)
- Asian Glazed Pork Wings
- Traditional Buffalo Drummettes (gf)
- Colorado BBQ Wingettes
- Crispy Boneless Wings with Garlic and Parmesan

*A minimum of 50 guests is required for **all** reception stations; \$5 surcharge per person if less than 50 guests.*



Ordering is Simple...

Fill Out the Order Form Below and Fax Your Order to
303.228.8212 or Email it to Kate.Rizzo@Centerplate.com

Event Name: _____	Booth Number: _____
Organization (Bill To): _____	Booth Name: _____
Contact Name: _____	Contact Phone Number: _____
On-site Contact Name: _____	On-site Contact Cell Number: _____
Street Address: _____	Fax Number: _____
City, State, Zip: _____	Email Address: _____

Order: *Minimum labor charges associated with booth delivery or catering services apply.*
 ++ All items subject to a 22% service charge and 8% tax.

Date of Service	Start Time	End Time	Quantity	Item

Full payment is required in advance of any service rendered. In order to insure that products are ordered and staff is scheduled, help us to complete this contract, with payment, a minimum of one week in advance.

Please note: Customary labor for catered functions is provided free of labor charges if sales for a specific function/service exceed \$300 per four (4) hour period. Otherwise, a fee will be applied for the period or event of which the minimum is not met. Additional labor for functions/service exceeding four (4) hours or as requested over and above what is normally provided will be charged at standard hourly labor rates per staff person employed for the activity.

Thank you for selecting Centerplate Catering. It is our pleasure to serve you!

Colorado Convention Center • 700 14th St. Denver, CO. 80202 • 303-228-8050 (phone) • 303-228-8212 (fax)

Rev 10.26.18