

Munchies Catering

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This menu is a sample of the awesome Munchies we can create. We always use local, quality products & can design any menu to suit your needs.

Prices are per person. We are dedicated to making sure your event is perfect so let us put a package together for you!

~ Munchies ~

Taste the Rainbow Kabob \$3.00

Cherry Tomato, red and gold bell pepper, Red onion, yellow squash, zucchini and baby purple potato.

Clucking Good Kabob \$3.00

Grilled Chicken Thighs smothered in coconut milk, apple cider vinegar, mild sriracha, minced cilantro and ancho chili powder.

Ginger Beef Kabob \$3.00

Thin sliced steak marinated in crystallized ginger, soy sauce, green onions, sesame oil, sesame seeds and garlic.

Aloha Wontons \$3.00

Pulled Pork, pineapple, green and red onions stuffed into a wonton wrapper then deep fried, topped with sesame seeds and green onions. Side of Munchies sweet N sour.

Soft Pretzel bites \$3.00

Served with house mustard and cerveza queso .

Fried Black Bean Ballz \$3.00

Served with lemon zest sriracha mayo

Philly Cheese Eggroll \$4.00

.A philly cheese steak with peppers and onion stuffed into an eggroll wrapper then deep fried until golden and crispy, served with cerveza queso.

Crispy Elotes Wontons \$3.00

Wontons stuffed with fresh corn, queso fresco, green onions, classic Mexican seasonings and fried to perfection, with Mae Ploy sweet chili sauce

Reuben Doobies \$4.00

Corned beef hash, sauerkraut rolled into a crispy eggroll. Served with our 1000 island.

Pepper Popper Wontons \$3.00

Jalapenos, cream cheese & bacon stuffed into a wonton wrapper and deep fried. Served with cucumber ranch.

Ham N Cheese Arichini's \$3.00

Ham and swiss rice balls battered and rolled in spiced panko then deep fried and served with our cerveza queso.

Squeaky Curds \$3.00

Cold and squeaky, fresh from Wisconsin

~ Platters ~

Garlic Confit Hummus \$4.00

Roasted Garlic Hummus, Pita Chips, fresh Veggie Crudite.

Fruit Platter \$3.50

Assortment of Melons, Pineapple, Berries & Whatever is Fresh

Vegetable Platter \$3.00

Assortment of Fresh Vegetables with Cucumber Ranch

Domestic Cheese Platter \$4.00

Selection of Domestic Cheeses & Fresh Baked Breads, Dried Fruits & Nuts

Imported Cheese Platter \$5.50

Selection of Imported Cheeses & Sliced Artisan Bread, Dried Fruits & Nuts

Salami and Imported Cheese Platter \$6.50

Assorted Salami's & Imported Cheese with Sliced Artisan Bread, Nuts & Dried Fruits

The Butchers Block \$7.00

The Chefs Selection of Imported Salami, Artisan cured Meats, Amazing Cheeses, House Made Pickled Vegetables & Local Artisan Bread

~ Fancy Smanchy - Hors D'oeuvres ~**Crab Cakes \$5.00**

House Made Blue Crab Cakes with Charred scallion lemon Aioli

Heirloom Tomato Bruschetta \$4.00

Fresh Heirloom Tomato, Torn Basil, Garlic Confit, Olive Oil & Parmesan Cheese with white balsamic reduction.

Parmesan & Rosemary Meatballs \$4.50

Hand Ground Pork & Beef Meatballs, Fresh Grated Parmesan & Rosemary

Apricot BBQ Meatballs \$4.50

Hand Ground Pork & Beef Meatballs with Sweet & Spicy Apricot BBQ Sauce.

Rosemary Goat Cheese Crostini \$3.50

Colorado Chevre, Rosemary, Toasted Pine Nuts & Local Honey

Ruben bites \$4.00

Corn beef, Creamy cheese blend with sauerkraut rolled in Panko and fried, served with a Horseradish Guinness mustard sauce. .

Salads

Served with choice of Basil Vinaigrette, Balsamic Cinnamon Vinaigrette, Cucumber Ranch or Cranberry Sage Vinaigrette.

The Mixed Mean Green \$3.00

Mixed artisan greens, romaine lettuce, matchstick carrots, cucumber and diced roma tomatoes.

Get the Greek \$7.00

Mixed artisan greens, romaine lettuce, red bell pepper, cucumber, kalamata olives, feta cheese, and shaved red onions.

South West Ensalada 7.00

Mixed artisan greens, romaine lettuce, matchstick carrots, avocado, diced roma tomatoes, roasted corn, black beans, fried tortilla strips, jalapeno and cheddar cheese.

Blackberry Blues \$7.00

Mixed artisan greens, fresh blackberries, blue cheese crumbles, cucumbers, pecans and shaved red onions.

Watermelon Salad \$5.00

Watermelon, blueberries, mint chiffon, cucumber, green onion & local honey drizzled.

Tossed Caprese \$4.00

A mixed salad of, ciliegine "cherry size" mozzarella, heirloom cherry tomatoes, fresh torn basil with a dark balsamic reduction drizzle.

Papa Ensalada \$3.00

Russet potatoes boiled soft and chopped bite size tossed with celery, onion and hard boiled egg then finished with a tangy mustard dressing.

~ Buffet Style ~

Pasta buffets are served with your choice of Caesar or mixed green salad, one of our scratch made dressings & rolls with butter

Bolognese Cavatappi \$17/Per Person

House Ground Beef & Wild Boar in Slow Simmered Tomato Ragu, Cavatappi & Fresh Grated Parmesan Cheese

Penne Pesto Chicken \$17/Per Person

Grilled Chicken Breast, Zucchini, Squash, Heirloom Cherry Tomato, Penne Pasta, and Fresh Pesto Cream Sauce

House Lasagna \$20/Per Person

Hand rolled Pasta sheets, Ragù alla Bolognese, Ricotta, Mozzarella, and Parmesan Cheeses.

Fajita and Taco Bar \$25/Per Person

Fajita Vegetables, choice of Chicken or Beef, also choice of 2 tacos, Ground Beef, Shredded Chicken, or Carnitas, accompanied by Corn and Flour Tortillas, Spanish Rice, Black Beans, Cabbage, Corn Salsa, Salsa Verde and Roja, Tomato, Pickled Red Onion, Radish, Cilantro, Cotija Cheese, Limes, Crema. **\$1/Per Person add Guacamole**

Garden Bar \$13/Per Person

Carrott, Celery, Red Pepper Crudite, Broccoli & Cauliflower Florets, Watermelon Radish, Heirloom Cherry Tomato, Pickled Beets, Cucumber, Snap Peas, 3 Olive Mix, Hearts of Palm, 7 layer Dip with fresh Chips, Cucumber Ranch.

Fruit Bar \$15/Per Person

Oranges, Pineapple, Strawberry, Blackberry, Blueberry, Raspberry, Grape Medley, Melons, Kiwi, Mango, Cherries.

~ Entrées~

Entrée buffets are served with choice of entrée, two sides, salad & bread. Here are some suggested pairings. Menus with two proteins will be an extra charge depending on the protein.

Fried Chicken Family Dinner \$24/Per Person

Buttermilk Fried Chicken, Three Cheese Mac, Garlic Roasted French Beans, Fresh Biscuits.

Steak & Squash \$26/Per Person

Grilled Fillet, Butternut Squash, Zucchini Frites, Fresh Fruit

Seared Scallops \$26/Per Person

Brown Butter Seared Scallops, Parmesan Risotto, Heirloom Tomato Ragu, Asparagus.

CO Surf and Turf \$28/ Per Person

Jumbo Shrimp, Herbed Pork Tenderloin, Asparagus, Honey Carrots, Herb Roasted Red Potatoes

Lemon - Rosemary Chicken \$20/Per Person

Lemon-Rosemary Grilled Boneless Breasts Herb Roasted Red Potatoes, Garlic Roasted French Beans & Lemon Butter Sauce

Prosciutto Wrapped Chicken Breast \$23/Per Person

Chicken Breast Wrapped in Prosciutto with Fresh Herbs, Grilled Polenta, Grilled Asparagus & Parmesan Beurre Blanc

Colorado Pork Tender \$25/Per Person

Munchies Herb Rubbed Pork Tenderloin, Grilled Vegetables, Scratch Made Three Cheese Mac.

Sunday Pot Roast \$20/Per Person

Slow Braised Beef, Roasted Root Vegetables, Yukon Gold Mash creamed with Polenta topped with our Savory Thyme Gravy.

Pecan Crusted Salmon \$24/Per Person

Salmon Fillet crusted with crushed pecans, Grilled Asparagus & Parmesan Beurre Blanc, Herb Roasted Red Potatoes.

Sweet Dreams

Blueberry Horizon \$5.00

Fresh baked blueberry muffin loaf buttered and grilled, cut into bite sized pieces then topped with blueberry compote fresh whipped cream and dusted with powdered sugar!

Death by Chocolate Brownie \$4.00

Chocolate brownie bites topped with chocolate sauce, caramel drizzle, peanut brittle munch and dusted with powdered sugar.

Lemon Bar delight \$ 4.40

Scratch made lemon bar bites, tart and delicious, dusted with powdered sugar and a side of blueberry compote.

Custom Desserts TBD.....