2025 MENU



JUBILATIONS
CATERING

303 - 440 - 1315
Jubilationscatering.com
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APPETIZERS

APPETIZER PACKAGES

price is per person

BRISTLECONE $12

VEGGIE POTSTICKER V
with sweet chili dipping sauce

SWEDISH MEATBALLS GF
served in Bordelaise

BACON WRAPPED SHRIMP GF, DF

LOST ANTLER ELK SAUSAGE GF
with sweet chili dipping sauce

LILY LAKE $8

CAPRESE SKEWERS GF, VEG
grape tomato, mozzarella, basil, balsamic drizzle

CUCUMBER CHIPS GF, V
vegan cream topping, fresh dill

HUMMUS AND PITA CHIPS V
served with crudite for an additional charge ($4pp)

ROCKY MOUNTAIN $17

SMOKED TROUT DIP GF
on gluten free crackers

BEEF EMPANADA DF
with chipotle bbq dipping sauce

LOST ANTLER ELK GF
with sweet chile dipping sauce

VEGGIE POTSTICKER V
with sweet chili dipping sauce

FRUIT & CHEESE SKEWERS VEG

VEGAN/VEGETARIAN APPETIZERS

Can be served butler or buffet style
Available all year long
Please inquire for any custom requests
Price listed is per person

MEDITERANEAN SKEWERS V, GF $4
artichoke, olive, zucchini, cherry tomato drizzled with balsamic

CUCUMBER CHIPS V, GF $3
vegan cream topping, fresh dill

FALAFEL BITES V, GF $3
tzatziki dip

BUFFALO CAULIFLOWER BITES V $3
fried, served with a vegan Cajan dressing

CHICKPEA BRUSCHETTA V $3
sundried tomatoes, parsley, chili flakes

VEGGIE POTSTICKER V $4
served with sweet chili dipping sauce

MINI QUICHE VEG $4
assorted flavors include garden veg, cheese, broccoli, Lorraine

GRILLED PEACH CROSTINI VEG $4
goat cheese, grilled peaches, beet pesto, and cilantro

WILD MUSHROOM TOAST VEG $4
crostini topped with goat cheese, red pepper, locally grown pearl oyster mushrooms, and parsley

CAPRESE SKEWERS VEG, GF $3
grape tomato, mozzarella, basil, balsamic drizzle

FRUIT AND CHEESE SKEWERS VEG $4

BAKED BRIE TARTLETS VEG $4
apricot or cherry

RUSTIC BRUSCHETTA VEG $3
sliced baguette topped with tomato, basil and mozzarella, drizzled with balsamic glaze

MEAT/SEAFOOD APPETIZERS

Can be served butler or buffet style
Available all year long
Please inquire for any custom requests
Price listed is per person

SWEDISH MEATBALLS GF $3
signature Bordelaise

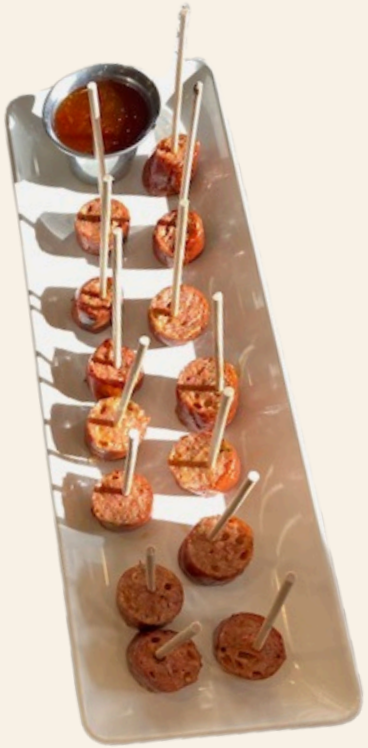
LOST ANTLER ELK GF $3
sweet chile dipping sauce

BEEF EMPANADA DF $4
seasoned ground beef wrapped in puff pastry,
served with a chipotle bbq dipping sauce

BACON WRAPPED SHRIMP GF $4

SMOKED TROUT DIP GF $5
Colorado trout mixed with cream cheese and
served on a gluten free cracker

BACON WRAPPED SCALLOPS GF $9



BUFFET STYLE APPETIZERS

Our favorite buffet appetizers are available all year long

Please inquire for any custom requests

Price listed is per person

HUMMUS AND PITA CHIPS VEG $3

ARTICHOKE CHEESE DIP VEG $3

warmed, served with baguettes

also great for late night snacks!

SEASONAL CRUDITE V $4

BEET HUMMUS V $5

served with pita chips and bread

BRIE EN CROUTE VEG $4

peach wedges, green apple slices, baguette

FRESH FRUIT PLATTER V $5

rotating seasonal variety

GOURMET CHEESE BOARD VEG $6

rotating variety of artisan cheese

CHARCUTERIE BOARD $9

cured meats, artisan cheeses, marinated vegetables, crackers

SMOKED SALMON $12

served with cream cheese, capers, roasted red bell peppers, and crackers





CASUAL BUFFETS AND STATIONS

CASUAL BUFFETS

Vegetarian, Vegan and Gluten Free items available at additional charges.
Prices listed do not include service charge, labor, or tax

LOTSA PASTA *$30pp*

HOUSE CAESAR SALAD
HERBED FOCCACIA WITH OLIVE OIL VEG
PENNE PASTA V GF PASTA (addit' $3pp)
MARINARA SAUCE GF V
ALFREDO SAUCE GF VEG
MEATBALLS GF
MINI GRILLED CHICKEN BREASTS GF DF
PARMESAN CHEESE
BREADED, PARMESAN CRUSTED
CHICKEN BREAST (addit' $3pp)

SOUTHERN STYLE BBQ *$36pp*

MARKET SALAD GF VEG
mixed greens, tomato, carrot, cucumber, ranch
HOME-STYLE MAC AND CHEESE VEG
BAKED BEANS GF V
COLESLAW GF VEG
BUNS DF gluten free buns (addit' $3pp)
SMOKED PORK SHOULDER GF DF
SMOKED CHICKEN GF DF
substitute beef brisket (addit' $5pp)
BBQ SAUCE GF V
Mild and tangy Carolina

TASTE OF COLORADO *$41pp*

MIXED GREEN SALAD VEG GF
toasted pecans, dried cranberries, feta, balsamic vinaigrette
GREEN CHILI MASHED POTATOES GF
ROASTED CORN MEDLEY GF V
mushrooms, tomatoes, dried apricots, cilantro
BISON BURGERS GF DF
GRILLED CHICKEN BREASTS GF DF
in a spicy peach glaze
BRIOCHE BUNS gluten free buns (addit' $3pp)
CONDIMENTS
lettuce, tomatoes, green chiles, ketchup, mustard, mayonnaise



CASUAL BUFFETS

Vegetarian, Vegan and Gluten Free items available at additional charges.
Prices listed do not include service charge, labor, or tax



MEXICAN BUFFET *$32pp*

FLOUR TORTILLAS V
BLACK BEANS V GF
SPANISH RICE V GF
GRILLED FLANK STEAK GF DF
GRILLED CHICKEN BREAST GF DF
TOPPINGS
lettuce, shredded cheese, pico de gallo, avocado
cilantro crema

ADD-0NS

**additional charge*

SOUTHWESTERN SALAD VEG GF $7.00 pp
mixed greens, corn, avocado, bell pepper, crispy tortilla strips, Italian vinaigrette
FAJITA VEGETABLES VEG GF $3.50pp
GUACAMOLE $3.00pp
tortilla chips
SALSA AND CHEESE DIP $3.00pp
tortilla chips
COWBOY CAVIAR $4.00pp
tortilla chips
CORN TORTILLAS V GF $3.00pp

BUFFET STATIONS

Build your own stations: choose 2-3

minimum 40 guests

PIZZA BAR $15pp

CHICKEN BACON RANCH
alfredo base

MARGARITA VEG
fresh mozzarella, tomato, basil

ACCOMPANIMENTS
parmesan, chili flakes, hot sauce

PASTA BAR $12pp

PENNE PASTA V
MARINARA GF V
ALFREDO GF VEG
MEATBALLS GF



MAC AND CHEESE BAR $14pp

ELBOW PASTA V
toasted bread crumbs
diced jalapenos
shredded white cheddar
sauteed mushrooms
bacon bits
hot sauce

UPGRADES
white cheddar cheese sauce $2pp
cavatappi pasta $1.50pp

TACO BAR $21pp

PULLED PORK GF, DF
shredded cheddar cheese
avocado cilantro crema
shredded lettuce
pico de gallo
flour tortillas

UPGRADES
salsa, guac, queso with tortilla chips $pp
fajita veggies $2pp

BUFFET STATIONS (CONT'D)

Build your own stations: choose 2-3

minimum 40 guests

CARVERY BOARD $25pp

chef required! (additional charge)

HERB ROASTED BEEF GF, DF
carved to order, au jus, horseradish
upgrade to prime rib $14pp

ROASTED ROOT AND SEASONAL VEGETABLES GF, DF
balsamic glaze

ARTISAN BREAD BASKET VEG
salted butter



TASTE OF COLORADO $30pp

BISON BURGERS GF, DF

GRILLED CHICKEN BREAST GF, DF
spicy peach glaze

BRIOCHE BUNS

CONDIMENT TRAY
lettuce, tomatoes, onions, green chiles
ketchup, mustard, mayo

POTATO BAR $15pp

MASHED (GF, VEG) ***OR***
TWICE BAKED POTATOES
(GF, V)
caramelized onions
diced jalapenos
white cheddar cheese
bacon bits
sour cream
chives
hot sauce

BBQ STATION $20pp

SMOKED PORK SHOULDER GF DF
SMOKED CHICKEN GF DF
BUNS DF
BBQ SAUCES GF V
mild and tangy carolina

SALAD BAR $10pp

MIXED GREENS
feta cheese
shredded carrots
dried cranberries
cucumbers
cherry tomatoes
croutons
ranch dressing
balsamic vinaigrette



CLASSIC FARE

(PLATED, BUFFET, FAMILY STYLE)

CLASSIC FARE



Served Plated or Buffet Style
One Entree - $50pp
Two Entree - $53pp
Three Entree - $57pp
**Family style additional $10pp*

BREAD

FRESH BAKED ARTISAN BREAD VEG
salted butter
gluten free bread available for additional $3pp



SALAD

select one of the following salads:

MIXED GREEN SALAD GF, VEG
toasted pecans, dried cranberries, feta, balsamic vinaigrette

TUSCAN SALAD GF, VEG
mixed greens, crisp apple slices, candied walnuts, feta, champagne vinaigrette

CLASSIC CEASAR SALAD
fresh romaine, croutons, grated parmesan, creamy ceasar dressing

MEDITERRANEAN QUINOA SLAD GF, VEG
cucumber, tomato, goat cheese, basil, italian vinaigrette
additional charge ($1pp)

HARVEST SALAD GF, VEG
bourbon-soaked cherries, mixed greens, sunflower seeds, goat cheese, blueberry vinaigrette
additional charge ($2pp)

CLASSIC FARE



VEGETABLES

select one of the following vegetables:

SAUTEED FRESH GREEN BEANS V, GF
salt and pepper

ROASTED SEASONAL VEGETABLES V, GF
balsamic glaze

ROASTED ASPARAGUS V, GF
lemon zest
additional charge ($3pp)

SAUTEED BRUSSELS SPROUTS V, GF
honey glaze
additional charge ($2pp)

STARCH

select one of the following starch:

TWICE BAKED POTATOES VEG, GF
white cheddar, roasted garlic

MASHED POTATOES VEG, GF
white cheddar, roasted garlic
(gravy served with buffet style only)

ROASTED RED BLISS POTATOES V, GF
rosemary

CREAMY RISOTTO GF
wild oyster mushrooms
additional charge ($2pp)

CLASSIC FARE



ENTREE

select one, two, or three of the following:

PAN SEARED CHICKEN GF
cherry tomato, artichoke heart beurre blanc sauce

HERB ROASTED CHICKEN BREAST GF
lemon, thyme, creamy artichoke, mushroom, white wine sauce

HERB AND CHEESE STUFFED CHICKEN
herbed cream cheese, breading, sun-dried tomatoe cream sauce

SLOW ROASTED BEEF GF, DF
carmelized onions, roasted mushrooms, burgundy wine sauce

ADOBO RUBBED TRI TIP GF, DF
chimichurri sauce

MARKET PRICE ITEMS

additional charge

pricing is subject to change up to 14 days prior to events

FILET MIGNON GF $27
housemade herbed butter, roasted garlic brandy demi glaze

BISON SIRLOIN GF $16
mushroom demi galze

GRILLED ATLANTIC SALMON GF $16
dill sour cream sauce

TROUT FILET GF $11
parsley caper vinaigrette

CHILEAN SEA BASS GF $24
garlic, butter, white wine, capers

VEGETARIAN/VEGAN ENTREES

Select one of the following vegetarian entrees for a pre-specified number of vegetarians only:

Please note that if over 10% of your final guest count requires a vegetarian/vegan meal, the next level entree pricing will be adjusted to the final charges (i.e. if you had a two entree meal the price would change to a three entree meal). Pre-determined vegetarian/vegan meals are charged an additional $10.00/meal.

VEGETARIAN

BUTTERNUT SQUASH RAVILOLI

sage brown butter sauce

(no starch included for plated meals if this entree is selected

STUFFED PORTOBELLO MUSHROOM

mozzarella and herbed breadcrumbs; topped with balsamic

VEGAN

VEGAN STUFFED BELL PEPPER GF

brown rice, beans, sauteed veggies

ROASTED EGGPLANT GF

balsamic glaze

TOFU SALMON GF

topped with Nori

ADDTIONAL VEGAN OFFERINGS

SALAD

BERRY SALAD V, GF
with mixed greens, vegan cheese, toasted sunflower seeds and a creamy agave vegan dressing

GREEK SALAD V, GF
red onion, tomato, cucumber, kalamata olives, vegan cheese, tossed in olive oil and fresh lemon juice

VEGAN CAPRESE SALAD V, GF
cucumber, tomato, vegan mozzarella, basil, with balsamic vinegar and olive oil

ODESSA SALAD V, GF
mixed greens, strawberries, avocado, toasted almonds in champagne vinaigrette *(additional charge)*

ENTREES

VEGAN RISOTTO V
with wild mushrooms

RICE PILAF & VEGGIES V, GF
corn, green peas, carrots, onion, and garlic

VEGAN SURF AND TURF V, GF
roasted portobello steaks with oyster mushrooms, charred onion petals, and chimichurri

BREAD

ARTISAN BREAD BASKET V
house-made vegan breads served with plant based butter

STARCH

RICED CAULIFLOWER V, GF
with vegetable stock, vegan brown butter, and vegan cream

FINGERLING POTATOES V, GF
with fresh herbs

MASHED SWEET POTATOES V, GF
with cinnamon and agave *(additional charge)*

VEGETABLES

CORN MEDLEY V, GF
cherry tomatoes, mushrooms, and dried apricots (served warm)

SAUTEED MUSHROOMS V
a mix of white mushrooms and fresh wild mushrooms

EGGPLANT & ZUCHINNI V, GF
roasted and served in an herbed tomato sauce


BRUNCH

BRUNCH OFFERINGS

Earliest event start 10:30 am

GRAB AND GO BRUNCH *$32pp*

includes disposable boxes and utensils

INDIVIDUAL YOGURT CUPS GF

GRANOLA VEG

FRESH SEASONAL FRUIT V, GF

BREAKFAST BURRITOS VEG

potato, egg, cheese, served with hot sauce and salsa

vegan options available *add bacon or sausage for $2.50pp*

ORANGE JUICE

COFFEE

cream and sugar

CLASSIC BRUNCH *$35pp*

FRENCH TOAST CASSEROLE

warm maple syrup, butter, whipped cream

FRESH FRUIT PLATTER

BREAKFAST POTATOES V, GF

kethcup, hot sauce

SCRAMBLED EGGS VEG, GF

shredded cheese, salsa, chives

BACON AND SAUSAGE GF, DF

ORANGE JUICE

COFFEE

cream and sugar



DELUXE BRUNCH *$39pp*

Also available as breakfast for dinner!

FRESH FRUIT PLATTER

BACON BAR GF, DF

applewood smoked, candied brown sugar

QUICHE

bacon and cheddar, spinach and feta

BISCUIT BAR

country sausage, butter, raspberry preserve, honey

BREAKFAST POTATOES

sauteed peppers and onions

ORANGE JUICE

COFFEE

cream and sugar

add Nashville hot chicken (df) for $4pp

BRUNCH OFFERINGS

Earliest event start 10:30 am



BRUNCH ADD-ONS

BREAKFAST BURRITO VEG $6PP
red potatoes, scrambled eggs, and cheddar in a flour tortilla
served with salsa and hot sauce

QUICHE BITES $6PP
assorted flavors include garden veg, cheese, broccoli, Lorraine

STRAWBERRY & DONUT HOLE SKEWERS $3PP
donuts sourced from the locally famous Donut Haus!

DONUT WALL $25/DOZ.
donuts sourced from the locally famous Donut Haus!

VEGAN BRUNCH ADD-ONS

TOFU SCRAMBLE V GF	$4.00pp
AVOCADO TOAST V	$3.50pp
BANANA BREAD PUDDING V	$5.00pp
CHOCOLATE CHIP MUFFINS V GF	$4.00pp
VEGAN FRENCH TOAST V	$4.00pp
YOGURT PARFAIT V GF	$3.50pp



BEVERAGES

BEVERAGES

COFFEE $3pp
regular, decaf, cream, sugar

ICED TEA $3pp
sugar, lemon slices

HOT TEA $3pp
regular, decaf, cream, sugar, lemon slices

INFUSED WATER $12/infusion

ORANGE JUICE V $3pp

LEMONADE $3pp

STRAWBERRY LEMONADE $5pp

HOT COCOA $3pp
served with marshmallows

HOT COCOA BAR $4pp
crushed peppermint, caramel sauce, sprinkles, whipped cream, marshmellows

HOT APPLE CIDER $3pp

CANNED SODAS $4pp
coke, diet coke, sprite, ginger ale, lemonade, ice





LATE NIGHT SNACKS

LATE NIGHT SNACKS

Minimum order of 50 guests or servings



POPCORN BAR GF — $2.50pp
three assorted flavors

WARM SOFT PRETZELS VEG — $3.75pp
warm cheese dip

BUFFALO CHICKEN DIP GF — $5pp
tortilla chips

PIZZA SLICES — $3pp
14" cheese and pepperoni, cut into 16 slices

add additional toppings for $.25 each:

mushrooms, spinach, onions, peppers, basil, jalapenos, feta, zucchini

add additional toppings for $.50 each:

bacon, olives, chicken, artichoke hearts, goat cheese, caramelized onions



CHICKEN TENDERS — $3pp
ketchup, ranch, BBQ sauce



DESSERTS

SWEET TREATS

CASUAL DESSERT PACKAGE *$8pp*

CHOCOLATE DIPPED STRAWBERRIES GF

CHOCOLATE CHIP COOKIES VEG

BROWNIES VEG

MINI DESSERT DISPLAY *$13pp*

select 3 of the following

CHOCOLATE DIPPED STRAWBERRIES GF

MACARONS VEG
assorted flavors

MINI ECLAIRS VEG

CHEESECAKE BITES VEG
assorted flavors

CHOCOLATE RASPBERRY CAKE V GF

ASSORTED MINI PIES VEG
cherry, raspberry, blackberry, apricot

STRAWBERRY AND DONUT HOLE SKEWERS
donuts sourced from the locally famous Donut Haus!

HOMEMADE TARTLETS VEG
vanilla curd topped with fresh fruit



ADDITIONAL OPTIONS

S'MORES FIXINGS $2.50pp
marshmallows, milk chocolate, graham crackers
ask about our indoor smores set-up

TIRAMISU CUPS VEG $10pp

DONUT WALL $25/doz
donuts sourced from the locally famous Donut Haus!