Our talented catering culinarians have taken advantage of spring FLAVOURS by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service. To place an order or speak with the catering department please call, 303-273-3349 or email at: catering@mines.edu or order on-line at: www.csmflavours.catertrax.com

A LA CARTE SELECTIONS & ADD ONS

SUNRISE BREAKFAST CASSEROLE V
Baked layers of hash browns, cage-free scrambled egg whites, creamed spinach and tomato. $2.99 per guest

BANANA, HONEY & PEANUT BUTTER BISCUIT
Fresh baked buttermilk biscuit topped with peanut butter, sliced bananas and honey. $1.99 guest

PREMIUM TAKEAWAYS

CHICKEN & QUINOA TORTILLA WRAP
Seasoned chicken, red quinoa, green onions, cranisns, baby spinach, mango, que fresco cheese and balsamic on tortilla wrap. $12.39 per guest

PROSCIUTTO, SOPPRESSATA & PROVOLONE ON CIABATTA
Prosciutto ham, soppressata salami, provolone, hot pepper rings, red peppers, baby arugula and pesto mayonnaise on ciabatta. $14.99 per guest

CRACKED WHEAT & CHICKPEA WRAP V
Minted cracked wheat, chickpeas, feta cheese, hummus and crisp leaf lettuce. Served on a multi-grain tortilla. $11.89 per guest

ENTRÉE SALADS & ENTRÉES

BACON, ASPARAGUS & BABY SPINACH SALAD
Baby spinach, garlic red pepper vinaigrette, asparagus, feta cheese, onion rings, tomatoes, bacon and toasted pine nuts. $17.19 per guest

CRUNCHY JICAMA SALAD V
Crisp julienned vegetables of carrots, radishes, and jicama served on fresh greens, sliced beets and dressed in balsamic vinaigrette. $11.89 per guest

GRILLED FISH TACOS & FENNEL SLAW
Chili-seasoned grilled Pollock tacos with fennel slaw, sliced tomatoes and orange sections. $12.49 per guest

SWEET POTATO ALMOND TOFU
Aromatic almond-crusted tofu tossed with lightly cooked apples and crisp sweet potato chunks. $15.69 per guest

Consult with our catering team on adding a soup du jour to your package for an additional $2.59 per guest.

VEGAN V VEGETARIAN MINDFUL
RECEPTIONS
HOT & COLD HORS D’OEUVRES
Minimum 3 dozen.

ENDIVE WITH GOAT CHEESE, FIG & HONEY GLAZED PECANS
Endive leaves cradling goat cheese wedges, honey roasted pecans and sweet figs, drizzled with syrup. $18.49 per dozen

MINI BLT
Mini bacon, lettuce and tomato slider with thick cut bacon and focaccia bread. $19.49 per dozen

RECEPTIONS
SPECIALTY STATIONS
Minimum group size 10

NOURISHING THE BODY, MIND & SOUL
Select five of our featured items to be served reception-style. $7.49 per guest

Artichoke Tapenade V
Green Olive Tapenade VG
Sun-Dried Tomato Olive Tapenade KG
Black Olive & Mushroom Tapenade KG
Mascarpone V
Hummus VG
Celery Sticks KG
Cluster of Grapes O

Included:
Pita Chips V
Olive Oil Crostini V
Naan V

Spring Catering Specials and Prices are available through May 2016.

BEVERAGES & DESSERTS

HONEYDEW CUCUMBER AGUA FRESCA V
Refreshingly sweet chilled melon infused water. $1.39 per guest

TOASTED ANGEL FOOD CAKE WITH STRAWBERRIES V
Toasted angel food cake topped with balsamic macerated strawberries and chocolate sauce. $3.29 per guest

PROFITEROLES WITH CHOCOLATE SAUCE V
Cream filled pastry puffs topped with homemade semi-sweet chocolate. $2.29 per guest

VG VEGAN V VEGETARIAN O MINDFUL