



FRONT RANGE
COMMUNITY COLLEGE

LARIMER CAMPUS



BREAKFAST BUFFET

Minimum of 10 people

FRCC BREAKFAST BUFFET

Scrambled Eggs, Choice of 2: Ham, Sausage or Bacon \$14.00 / Person
Served with Hash browns, Toast, English Muffins, or Buttermilk Biscuits
Add fruit for \$2.50/ per person

CONTINENTAL BREAKFAST BUFFET

Chef's Choice Breakfast Pastries (assorted muffins, Danish, \$12.00 / Person
Bagels, sweet breads, scones), bowl of seasonal fruit, coffee
Add yogurt\$3.00 / Person

LIGHT BREAKFAST

Flavored Greek Yogurts, Granola, and Fruit Bowl\$7.75 / Person

OATMEAL BAR

Dried Cranberries, Raisins, Butter, Brown Sugar\$5.00 / Person
Coconut, fresh Chopped Apples and Cinnamon

BREAKFAST BURRITOS

Made with potato, eggs, cheese, and choice of meat.....\$48.00 / Doz.
Sausage, Bacon, Ham, or Chorizo. Salsa on the side

QUICHE

Breakfast Meats or Veggie (serves 6)..... \$18.00 / Pie

BREAKFAST PASTRIES

Breakfast Danish.....\$24.00 / Doz.
Muffins.....\$19.25 / Doz.
Bagels with Cream Cheese.....\$27.00 / Doz.
Cinnamon Rolls\$25.00 / Doz.
Scones\$18.00 / Doz.
Sweet Breads.....\$24.00 / Doz.
Banana, Pumpkin, Lemon Poppy Seed

Ask about our selection of gluten-free pastries, cookies and breads!



APPETIZERS:

HOT:

- Spicy Pork Pot Stickers\$17.00 / Doz.
- Boneless Hot Wings \$9.50 / LB
Choice of Sauce: Teriyaki, Buffalo, Spicy Orange, Szechuan
- Spinach Artichoke Dip \$71.00 / serves 25
Served with Fresh Veggies or Fresh Pita Chips
- Fresh Made Pita Chips\$15.00 / LB
Feisty Feta Hummus
- Mini Tamales\$20.50 / Doz.
- Fresh Potato Chips with Queso.....\$15.75 / LB
- Jalapeno Popper Dip with Corn Chips \$45.00 / serves 25
- Buffalo Chicken Dip with Tortilla Chips & fresh Veggies. \$34.75 / serves 10
- Green Chile & Artichoke Bruschetta \$9.00 / Doz.

COLD:

- Fresh Potato Chips with Caramelized Onion Dip (serves 12)\$15.00 / LB
- Veggie Pinwheels.....\$10.25 / Doz.
Roasted Veggies & Hummus rolled in Lavash Bread
- Bruschetta\$21.75 / Doz.
With fresh tomato, basil, & mozzarella on a toasted baguette
- Jalapeno Corn Dip with Corn Chips (serves 12) \$21.00
- Buffalo Chicken Tortilla Pinwheels..... \$8.75 / Doz.

PARTY TRAYS:

Small Serves 8-10 Guests
 Medium Serves 15-20 Guests
 Large Serves 25-30 Guests

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Veggie Tray with Ranch	\$20.75	\$42.00	\$60.00
Add Hummus		\$7.50 / PT	
Additional Ranch.....		\$6.50 / PT	
Fruit Tray	\$21.00	\$42.75	\$56.00
Add Dip: Yogurt Dip or Cream Cheese Brown Sugar Dip		\$6.50 / PT	
Cheese & Cracker Tray	\$27.25	\$49.75	\$63.00
Fruit Bowl	\$18.75	\$37.75	\$51.00
Fruit, Cheese & Cracker Tray	\$24.00	\$44.75	\$58.00



SALADS:

Minimum of 4 per Salad Choice\$8.50 / Person

Cobb Salad- Turkey, Bacon, Cheese, Tomato, Eggs, & Ranch

Spinach Salad- Grilled Chicken, Strawberries, Feta, Toasted Almonds, & Poppy Seed Dressing

BBQ Chicken Salad- Chicken, Cheddar, Tomato, Corn, Black Beans, Onions, BBQ Sauce, Ranch, topped with Tortilla Strips

Antipasto Salad- Greens topped with Salami, Pepperoni, Mozzarella, Black Olives, & Tomato

Iceberg Wedge Salad- Topped with Bacon Bits, Blue Cheese Crumbles, & Diced Tomatoes

Any of the salads can be made vegetarian upon request

SOUPS AND CHILIS

SOUP LUNCH

Soup, Dinner Roll, Cookie\$9.50 / Person

Add a Side Salad for\$2.75 / Person

CHILI LUNCH

Homemade Chili Con Carne or Chicken Green Chili,..... \$12.50 / Person

Corn Bread or Tortillas, Served with Shredded Cheese, Onions, Sour Cream, & Cookies

Gluten-free tortillas & cookies on request at an additional charge



BOXED LUNCHES

DELI SANDWICH

Deli Sandwiches of choice with All the Fixings, Bag of Chips and a Cookie\$9.99 / Person
Meats: Roast Beef, Ham, Turkey
Homemade Salads: Chicken, Tuna, or Egg
Cheese: American, Pepper Jack, and Cheddar
Breads: Whole Wheat, Sourdough, Whole Grain Oat, White
Veggie: Cucumber, Peppers, Sprouts, Seasonal Veggies

WRAPS

Served with Carrots and a Cookie\$9.99 / Person
Any of the wraps can be made Vegetarian

MINIMUM OF 4 PER FLAVOR

- Cobb-** Chicken, Bacon Bits, Cheese, Hard Boiled Egg, Lettuce, Tomato, & Ranch
- Asian-** Roasted Pork, Shredded Carrots, Cucumbers, Cabbage, Peanut Sauce
- Santa Fe Chicken-** Chicken, Corn & Black Bean Salsa, Lettuce, Tomato, Cheddar, Jalapeno Ranch
- Roast Beef-** Cheddar, Lettuce, Tomato, Red Onion, & Horseradish Mayo
- Vegetarian Greek-** Garbanzo Beans, Feta, Cucumbers, Olive Tapenade, Lettuce, Tomato, & Vinaigrette
- Vegetarian-** Artichokes, Red Bells, Spinach, Provolone, & Lemon Vinaigrette

Gluten-free Tortillas, Bread, & Cookies on request at an additional charge

GOURMET BOXED LUNCH

MUST ORDER 20 OR MORE \$13.99 / Person
Meats: Pastrami, Sundried Tomato Turkey, Black Forest Ham
Cheese: Baby Swiss, Sharp Provolone, Gouda, & Havarti
Bread: Hoagie Roll, Ciabatta Rolls, Croissant



LUNCH TRAYS

	Serves 20	Serves 30
Deli Sandwich Tray	\$130.00	\$195.00
Turkey, Ham, & Roast Beef with Pepper Jack, American, or Cheddar Cheese, Lettuce, Tomato, Mayonnaise & Mustard. Made on a Hoagie Roll		
Wrap Tray-Variety	\$130.00	\$195.00
Choice of: Club, Chipotle, Greek, Caesar, Italian, Veggie		
Panini Sandwich Tray	\$160.00	\$240.00
Choice of: Caprese Panini — Fresh Mozzarella Cheese, Tomato & Basil Turkey with Mango Chutney, Swiss, Spinach, & Curry Mayo Chicken with Cheddar, Green Chilies		
<i>Gluten-Free Bread & Tortillas upon request for an additional charge</i>		



HOT BUFFETS

MINIMUM OF 20 GUESTS

TACO SALAD BAR

Ground Beef or Seasoned Chicken, Cheese, Lettuce, Tomato \$12.50 / Person
Onions, Sour Cream, Guacamole, Salsa, & Tortilla Bowls

BURRITO BAR

Beef Baracoa or Chicken Tinga, Choice of Pinto or Black Beans \$12.99 / Person
Rice, Cheese, Sour Cream & Salsa

GREEN CHILI CHICKEN ENCHILADAS

Served with Rice and Beans..... \$13.50 / Person

GARDEN PASTA

Larimer's signature dish

Bowtie Pasta with Roasted Zucchini, Red Bell Pepper, Mushroom..... \$12.99 / Person
Spinach, Garlic with Parmesan Cheese & Pesto Sauce
Served with Salad and Dinner Roll

Add Chicken for\$2.50 / Person

CHEESE TORTELLINI

Alfredo Sauce, Spicy Italian Sausage, Mushroom..... \$16.50 / Person

MEATBALL SUB

Warm Hoagie Rolls, Parmesan Cheese \$11.50 / Person
Served with a Garden Side Salad

ROASTED PORK

Served with Green Chili AuGratin Potatoes \$12.50 / Person
Add a Garden Salad.....\$2.75 / Person

PIZZA BUFFET

Cheese Pizza and Mixed Green Salad\$9.75 / Person
with Cucumbers, Tomatoes, Ranch & Italian Dressing

Just the Pie..... \$18 / Pie
8 Slices of Cheese

Add Toppings\$2.00 / Each
Italian Sausage, Pepperoni, Ham, Bacon, Chicken, Pineapple, Black Olives, Bell Peppers, Roasted Red Peppers, Mushrooms, Artichokes, Onions, Jalapenos, Zucchini

Larimer Campus | 970.204.8158

Dining Director Pam Daniels
Pam.Daniels@frontrange.edu

Catering Coordinator Sunny Jackson
Sunny.Jackson@frontrange.edu



DESSERTS

COOKIES AND BARS

Brownies	\$15.00 / Doz.
Cookies: Chef's Choice	\$11.50 / Doz.
Rice Krispy Bars	\$18.00 / Doz.
Chef's Choice	
Fruit-Topped Mini Cheesecake	\$24.00 / Doz.
Gourmet Bars	\$30.00 / Doz.

Ask About Our Selection of Gluten-Free Cookies

CAKE

Italian Crème Torte	\$6.25 / Person
Layered Chocolate Cake, Cheesecake Variety or Key Lime Pie	\$5.75 / Person

FRUIT

Chocolate Dipped Strawberries	\$20.00 / Doz.
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Market Price if out of season



BEVERAGES

Iced Tea	\$9.50 / Gal.
Lemonade	\$12.50 / Gal.
Juice	\$13.50 / Gal.
Party Punch	\$12.50 / Gal.
Fountain Soda.....	\$10.50 / Gal.
Fruit-Infused Water	\$12.00 / 3 Gal.
Bottled Water	\$2.00 / each
Bottled Teas & Juices.....	\$3.50 / each
Bottled Soda	\$2.00 / each
Milk.....	\$2.50 / each
Juice Packs	\$1.00 / each

COFFEE

We proudly serve Jackie's Java. It is locally owned and roasted in Fort Collins by Jackie. All of the coffee is fair trade and organic.

Air Pot serves 12 Cups	\$13.20
35 Cup Service	\$46.20
64 Cup Service	\$79.20

	<i>Small Carafe</i> <i>5 Servings</i>	<i>Large Carafe</i> <i>8 Servings</i>
Hot Tea.....	\$6.75	\$ 9.50
Cocoa.....	\$6.75	\$10.75

Water Service Only charged by the cup



PEAK TO PEAK CATERING POLICY

Thank you for choosing Peak to Peak Catering. Please review the following key information which will contribute to the success of your event.

Peak to Peak Catering is the exclusive caterer for Front Range Community College Larimer Campus. Peak to Peak Catering is able to cater your event anywhere on campus.

SELECTING A MENU

The catering coordinator or dining director will work with you prior to your event to plan the details. Please call 970-204-8158 to set up an appointment. We prefer a minimum of two weeks' notice. Orders submitted on shorter notice are subject to staff and inventory availability. If changes occur please let us know one week prior to your event date. Final headcounts must be confirmed three business days before the event. The catering coordinator or dining director will give you a schedule for these deadlines. Requests for changes made within two calendar days of your event will be accommodated to the best of our ability. Late fees may apply if the request is fulfilled. **Note:** During the summer months and college breaks our menu is limited. Please inquire with the catering coordinator for availability. We will do everything we can to accommodate your request.

LINENS, DISHES, AND GLASSWARE SERVICE

Food and beverage prices include standard paper ware and plastic silverware, napkins and appropriate condiments. We support environmental concerns so we use many compostable disposable products as well as recycle and do what we can to reduce waste.

Linens are available for an additional charge. Contact the catering coordinator or dining director for pricing. Linens need to be ordered at least one week before your event. We need to know your room set up so we can order enough linens to accommodate your needs. (Please review this with the conference coordinator.)

Glass dishes are available on request for hot buffets and receptions only for an additional fee of \$1.00 per place setting.

Catering equipment (glassware, plates, serving trays, bowls, utensils, chafers etc.) are not available for rental or to borrow. These items are not to be removed from your table setting. You will be charged for the replacement of any and all items not returned.

DELIVERIES

Peak to Peak Catering is able to cater your event anywhere on campus. Additional charges can be incurred if your event requires multiple deliveries and monitoring. A 5% fee is added to the total of your bill to set up, pick up and monitor if you have 40 or more expected guests as well as for menu items served hot requiring chafing dishes. If you need additional equipment outside of our normal setup we can assist you in coordinating the rental for these items. After-hour fees (time outside of our normal hours of operation) are figured at \$15.00 per hour, per staff person needed to help with your event. This will be determined at the time you place your order.

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Dining Director Pam Daniels
Pam.Daniels@frontrange.edu

Catering Coordinator Sunny Jackson
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PRICING, PAYMENT, AND CANCELLATIONS

Food and beverage prices are as they appear on the catering menu. Our catering menu is updated as needed and prices are subject to change without notice. This is based on availability, seasonal items, as well as market pricing. Additional costs may be incurred for requests outside of our regular catering menu. We can customize a menu to meet your needs if necessary. Should your event fall on a weekend, an evening or early morning, you will incur an additional staffing charge as listed above. Events must be canceled three business days prior to the event or you will be billed in full for all costs incurred by Peak to Peak Catering.

INTERNAL PROCEDURES

You must obtain a signed official function form with an estimate of cost. You are required to submit a copy to us prior to your event before we can cater your event.

If your event is in the Longs Peak Student Center you will be asked for your room confirmation number.

When you are requesting setup for your room, be sure to include a request for food tables.

You can call, email, or use the online catering order/ bid form that is posted on the intranet site. (Click on Services, Catering, Dining.)

You will need a signed IDI with your FOAP information as well as a list of your expected attendees. Make copies of your official function form and attendee list for your records. A signed copy of the IDI will be placed in your mailbox by the dining director after your event. The dining director will process all paperwork to the Purchasing Department. We request that any food or beverage event using college dollars (including grant, general, or auxiliaries) use the services of Peak to Peak Catering. In the event that we cannot cater your event please obtain a waiver from the dining director.

EXTERNAL PROCEDURES

We suggest you get an estimate of cost.

Billing for external catering is done through The Cashier's Office. The dining director will ask you for contact information: who the invoice is billed to as well as their address, phone, email, etc. We need to have your tax-exempt number if you have one. The college operates on a 30-day billing cycle and accepts checks as well as credit card payments.

Thank you,

Pam Daniels, Dining Director

Sunny Jackson, Catering Coordinator