



CATERING

at Westminster



FRONT RANGE
COMMUNITY COLLEGE

WESTMINSTER CAMPUS

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BREAKFAST

Minimum of 10 people

FRCC BREAKFAST BUFFET

Scrambled eggs and choice of two meats: ham, sausage or bacon	\$14.00/person
Served with hash browns and your choice of toast, English muffin or croissants	
Add mini muffins	\$1.00/person
Add turkey sausage	\$1.50/person
Add mini bagels	\$1.00/person

CONTINENTAL BREAKFAST BUFFET

Chef's choice of pastries and a bowl of seasonal fruit.	\$12.00/person
Served with coffee & juice.	
Add yogurt cups	\$3.00/each

COUNTRY STYLE BUFFET

Biscuits and gravy, scrambled eggs, and hash brown triangles	\$8.75/person
Add meat (ham, sausage or bacon)	\$1.50/person

BREAKFAST BURRITOS BY THE DOZEN

Burritos with choice of chorizo, sausage, bacon or vegetables,	\$48.00/dz.
scrambled eggs, potatoes, cheese, green chili and salsa.	\$27.00 ½ dz.
Add fresh fruit salad	\$2.50/person

PASTRIES

Fresh Baked Turnovers	\$35.00/dozen
Cherry, Apple, Blueberry	
Bagels with Cream Cheese and Butter	\$27.00/dozen
Mini Bagels with Cream Cheese and Butter	\$24.50/2 dozen
Flavored Cream Cheese: Blueberry or Honey	\$4.00/dozen
Sweet Breads	\$24.00/dozen
Banana, Lemon Poppy Seed, Chocolate Chip	
Donut Holes	\$25.00/4 dozen
Two flavor choices of plain, powdered sugar, cinnamon sugar, pistachio, caramel, or chocolate.	

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Robert Taylor, Chef / Assistant Manager
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APPETIZERS

HOT APPETIZERS

Hot Wings, served with fresh veggies and ranch, chipotle BBQ, buffalo or teriyaki	\$17.00/dozen
Meatballs, Swedish, Italian or Chipotle BBQ (1 oz)	\$18.00/dozen
Mini quiche	\$25.00/dozen
Pigs in a blanket	\$16.50/dozen
Jalapeño poppers with ranch dip	\$25.00/2 dozen
Spicy veggie pot-stickers	\$17.00/dozen
Antipasto skewers	\$38.00/dozen

COLD APPETIZERS

Veggie pinwheels	\$10.25/dozen
Fruit kabobs with vanilla yogurt	Market Price
Cheese kabobs with grape tomatoes, olives and Italian drizzle	Market Price
Veggie kabobs with dill dip	Market Price

PARTY TRAYS

Small Serves 12-15 Guests Large Serves 20-25 Guests

	<i>Small</i>	<i>Large</i>
Veggie Tray with Ranch Dip	\$20.75	\$60.00
Fruit Tray	\$42.75	\$56.00
Cheese & Cracker Tray	\$49.75	\$63.00
Gourmet Cheese and Fruit Tray	Market Price	
Antipasto Tray	\$70.00	\$145.00
Salami, artichoke hearts, mozzarella balls, cherry tomatoes, pepperocini and whole black olives, served with fresh bread		

SALADS

Served with fresh bread or dinner rolls\$8.50/person

Chef Salad – Turkey, ham, shredded cheese, tomato wedges, and hard boiled eggs

Chicken Caesar – Romaine and baby greens, chicken, cucumbers, carrots, tomatoes with Caesar dressing and topped with parmesan cheese

Iceberg Wedge – Bacon, tomato, bleu cheese dressing

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SOUPS AND CHILIS

- Choice of chicken noodle, cheddar broccoli, minestrone, or\$9.50/person
soup de jour. Served with dinner roll and a cookie
- Choice of white bean chili, green chili (veggie or pork), or..... \$12.50/person
chili con carne, served with shredded cheese, red onion, sour cream, corn bread or tortillas,
and a cookie
- Add a dinner salad.....\$2.75/person
- Add desert\$4.50/person

BOXED LUNCHES

DELI SANDWICH

- Choice of sandwich, bag of chips, 1 cookie\$9.99/person
Bread Choices: Whole wheat, sourdough, marble rye, white
Toppings: Lettuce, tomato, onion, pickle, mayo and mustard
Sandwich Choices: Ham & American Cheese • Roast Beef & Cheddar • Turkey & Provolone •
Tuna Salad • Vegetarian-Tomato, Cucumber, Peppers, Seasonal Veggies

WRAP

- Choice of wrap with 1 cookie, and fresh baby carrots\$9.99/person
Club: Turkey, bacon, ranch, lettuce, tomato
Chipotle: Chicken, chipotle sauce, lettuce, tomato and red onion
Veggie: Roasted veggies, hummus, fresh spinach and tomato
Greek: Turkey, feta, black olives, red onion, Greek dressing, lettuce, tomato

EXTRAS

- Yogurt Cup\$3.00/each
- Whole Fruit.....\$1.50/each
- Sugar-Free Jello\$1.50/each
- Gluten-Free Tortilla\$1.50/each
- Gluten-Free Bread (2 slices)\$3.00/each

GOURMET BOX LUNCHES

Minimum of 20 people

- Choice of sandwich, bag of gourmet chips \$13.99/person
and assorted *Sweet Street* bars
Bread Choices: Cibatta roll, hoagie, multigrain bun, brioche bun or foccacia bread
Meat Choices: Black forest ham, Angus roast beef (medium rare), pastrami, salami, smoked turkey,
or chicken salad
Cheese Choices: Havarti dill, port wine, white cheddar, or muenster
Toppings: Red onion, Roma tomato, Bibb lettuce

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LUNCH TRAYS

	<i>Serves 20</i>	<i>Serves 30</i>
Deli Sandwich Tray	\$130.00	\$195.00
Turkey, ham, and roast beef with cheddar, provolone and American cheese, lettuce, tomato, mayo and mustard served with assorted sliced bread		
Gourmet Deli Tray	\$139.00	\$209.00
Black forest ham, Angus roast beef, pastrami, salami, smoked turkey, or chicken salad with dill, choices are smoked mozzarella, white cheddar, or muenster cheese, red onion, roma tomato, spinach, bibb lettuce and Bread: cibatta roll, hoagie, multigrain bun, foccacia bread or brioche bun		
Wrap Tray	\$130.00	\$195.00
Club: Turkey, bacon, ranch, lettuce, tomato Chipotle: Chicken, chipotle sauce, lettuce, tomato and red onion Veggie: Roasted veggies, hummus, fresh spinach and tomato Greek: Turkey, feta, black olives, red onion, Greek dressing, lettuce, tomato		
Add Pasta Salad		\$6.50/pound
Add Fruit Salad		Market Price/pound
Add Cole Slaw		\$6.50/pound

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HOT BUFFETS

Minimum of 15 people.

Served with choice of iced tea or lemonade.

ITALIAN

Choice of tri-color, bowtie, penne or fettuccini pasta with \$13.95/person
choice of two sauces: marinara, bolognese or alfredo sauce

Served with side tossed or Caesar salad, garlic bread and parmesan

Add 6 meat balls (all beef)\$1.50/person

CARVING STATION

Includes one hour of carving service

Choice of roast beef, ham or turkey with \$13.95/person

choice of two starches: macaroni and cheese, mashed potatoes, oven roasted potatoes or rice, and
choice of two vegetables: green beans, corn, steamed broccoli or vegetable medley (zucchini, yellow
squash and carrots), served with dinner rolls and white or brown gravy

CUSTOM BUFFET

Minimum of 20 people.

Choice of two entrees, two side dishes and \$15.50/person
one salad, rolls and butter, coffee and iced tea

Poultry: Chicken Parmesan with Marinara, Oven Baked Herb Chicken, BBQ Chicken, Greek Chicken,
Roast Turkey Breast with Cranberry Sauce

Beef: BBQ Brisket, Beef Stroganoff, Stir Fry Beef with Vegetables, Roast Beef with Au Jus, London
Broil, Beef Pot Roast

Seafood: Grilled Salmon, Blackened Catfish, Fried Catfish, Lemon Crumb Cod, Fried Shrimp (add
\$3.00 per person)

Vegetarian: Vegetable Curry, Cheese Enchiladas, Stuffed Peppers, Cheese Manicotti, Baked Ziti

Side Dishes: Mashed Potatoes with Gravy, Yukon Potatoes with Herbs, Scalloped Potatoes, Mac-
aroni and Cheese, Rice (steamed, pilaf or long grain wild), Baked Beans, Corn, Whole Green Beans,
Glazed Baby Carrots, or Fresh Vegetable Medley.

Salads: Garden Salad, Caesar Salad, Cole Slaw, Greek Pasta Salad, Broccoli Salad with Grapes

PRE-ROLLED BURRITO BUFFET

Ground beef or chicken, with cheese, rolled in a flour tortilla. \$10.50/person

Served with pico de gallo, salsa and sour cream toppings,
choice of refried or black beans and Spanish rice

More buffet options on next page

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FIESTA BAR

Choice of hard or soft taco shells or corn tortilla chips,	\$10.50/person
ground beef or chicken, cheese, lettuce, and pico de gallo, served with sour cream, and refried or black beans	
Add guacamole	\$2.00/person
Add green chili for smothering.....	\$1.50/person
Add carne asada (steak).....	\$2.50/person
Add grilled whole jalapeno	\$1.00/person

SIGNATURE PIZZAS

Minimum of 15 people.

Served with choice of iced tea or lemonade

16" Pizza	\$20.00/pie
Greek, Hawaiian, BBQ Chicken, Cheese, Pepperoni or Meat Lovers	

BUILD YOUR PIE

16" Cheese Pizza, cut in 8 or 16 slices	\$18.00/pie
Additional toppings	\$2.00/each topping
Topping Choices: Italian Sausage, Pepperoni, Ham, Bacon, Chicken, Pineapple, Black Olives, Bell Peppers, Roasted Red Peppers, Mushrooms, Artichokes, Onions, Jalapenos, Spinach, Feta Cheese	
Add Side Salad – Caesar or Garden	\$2.00/each

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DESSERTS

COOKIES & BARS

Fudge Brownies	\$15.00/dozen
Specialty Brownies	\$22.00/dozen
M&M, Reese's, Cheese Cake, S'mores	
Small Cookies	\$11.50/dozen
Chocolate Chip, Peanut Butter, Strawberry Shortcake	
Large Cookies	\$27.00/dozen
Peanut Butter, Chocolate Chip, Oatmeal Raisin, Heath	
Rice Krispie Bars	\$18.00/dozen

FRUIT

Chocolate Dipped Strawberries, white or dark	Mkt Price/dozen
Fruit Kabobs	Mkt Price/dozen

CAKES

Sweet Street Molten Turtle	\$5.50/person
Sweet Street Vanilla Crunch	\$5.50/person
Culinary Secrets Red Velvet	\$5.50/person
Culinary Secrets Carrot Cake	\$5.50/person

CHEESECAKES

Sweet Street Crème Brulee	\$5.50/person
Sweet Street NY	\$5.50/person
Sweet Street Vanilla Bean	\$5.50/person
Culinary Secrets Pomegranate Strawberry	\$5.50/person
Sweet Street Cheese Cake Bites	\$30.00/dozen

PIES

Sweet Street Apple Grannysmith with Caramel	\$5.50/person
Sweet Street Pecan Bourbon	\$5.50/person
Sweet Street Snickers	\$5.50/person
Sweet Street Key Lime	\$5.50/person

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BEVERAGES

Iced Tea	\$7.00/pitcher	\$ 9.50/gallon
Lemonade	\$8.00/pitcher	\$12.50/gallon
Bottled Water		\$2.00/each
Bottled Teas & Tropicana Juices		\$3.50/each
Bottled Soda		\$.20/each
Milk, white or chocolate		\$2.50/pint
V-8.....		\$2.00/each
Luna coffee, regular or decaf	\$18.00/small air pot, 12-15	\$34.00/large air pot, 22-25
Boulder Organic Coffee	\$20.00/small air pot	
With caramel, vanilla and hazelnut syrups.....	\$34.00/large air pot	
Served with Sugar in the Raw, Agave and French Vanilla Creamer		
Luna Tea - Hot.....		\$1.50/each
Assorted flavored teas, served with honey		
Cocoa.....		\$1.50/each
Water Service (anywhere on campus)	\$30.00/80 people	\$45.00/120 people
Add Fruit Infusion		\$5.00

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