



CATERING

at Westminster



FRONT RANGE
COMMUNITY COLLEGE

WESTMINSTER CAMPUS

CATERING

at Westminster

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. | |

Westminster Campus | 303-404-5625

Hank Andersen, Director of Food Service
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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 soup de jour. Served with dinner roll and a cookie |\$9.50/person |
| Choice of white bean chili, green chili (veggie or pork), or chili con carne, served with shredded cheese, red onion, sour cream, corn bread or tortillas, and a cookie | \$12.50/person |
| 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 <i>Sweet Street</i> 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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