



There is a \$500 minimum per catering order from this menu. The following menu items are prepared and presented to serve 25 guests. Additional guests can be added in increments of 5 or simply order multiples of the same menu items. If we are able to accommodate your group size and date, a 50% non-refundable deposit is required at the time the order is placed and the date is held. The balance of your invoice is to be paid at the time of pick up.

Appetizer Selections

We recommend 2 appetizers if you are serving a main course. We have a limit of 4 appetizer selections per event.

The following items are served on black plastic reusable/recyclable platters for presentation to your guests.

Ahi Tuna Wonton with avocado, wasabi, sesame seed & cucumber relish (DF)	\$255
Grilled Bruschetta with heirloom tomato, capers, pine nuts and Grana Padano (V)	\$155
Spruce Point Cold Smoked Salmon with mustard, capers, crostini and lemons (DF)	\$210
Charcuterie with artisan meats and cheeses, olives, roasted red peppers & fresh baguette	\$295
Crudité Platter with an assortment of fresh seasonal vegetables and creamy Gorgonzola (GF)(V)	\$105
Smoked Salmon Dip with fresh dill, sliced cucumbers and toast points	\$185
Artisan Cheese Plate with dried fruits, roasted nuts and crostini (V)	\$225
Vegan Pea-Edamame Hummus with watermelon radish and English cucumber (GF)(DF)(V)	\$165
Jumbo Shrimp Cocktail with cocktail sauce and fresh lemon (GF)(DF)	\$200

These appetizers can be picked up hot and ready to serve or refrigerated for you to reheat at your convenience.

The following items are prepared in recyclable oven ready aluminum pans for warming prior to serving.

Housemade Meatballs with tomato-pepper sauce (DF)	\$175
Thai style Chicken Satay with grilled pineapple and spicy peanut sauce (GF)(DF)	\$175
Vegan Black-eyed Pea Fritter with fresh basil-arugula pesto (DF)(V)	\$175
Blue Crab & Artichoke cheese dip with Asiago and crusty French baguette	\$210
Grilled Flank Steak Croustade with caramelized leeks & Gorgonzola cheese	\$230
Spinach & Brie stuffed mushrooms (GF)(V)	\$165
Roast Beef Sliders with baby arugula and creamy horseradish	\$225

Green Salad Selections *Dressings will be presented on the side.*

Arugula with fresh strawberry, jicama, sunflower seed, almond and citrus vinaigrette (GF)(DF)(V)	\$155
Romaine heart with apple wood smoked bacon, heirloom tomato, radish and creamy gorgonzola (GF)	\$165
Classic Caesar with house dressing, crouton, parmesan and Spanish white anchovy (DF)	\$140
Mixed greens with crisp apple, fresh beets, pistachio, and poppy seed dressing (GF)(DF)(V)	\$165

Entrée Selections

These menu items are available with a minimum order of 10 servings.

Please limit your selections to 2 entrée choices per event. These entrées include two side dishes per event.

Grilled Atlantic Salmon with cucumber-basil relish (GF)(DF)	\$28
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Pan Roasted Alaskan Cod with olive tapenade (GF)(DF)	\$28
Char Grilled Jumbo Shrimp with fresh basil pesto (GF)(DF)	\$27
Braised Pork shoulder with cassis mustard (GF)(DF)	\$24
Grilled Mahi Mahi with lemongrass coconut sauce (GF)(DF)	\$28
Vegan Caribbean style Black Bean Cakes with avocado salsa (DF)(V)	\$25
Lemon Thyme roasted all natural boneless chicken breast (GF)(DF)	\$25
Grilled Flank Steak with chimichurri sauce (GF)(DF)	\$26
Braised Pork Osso Bucco with red pepper coulis (GF)(DF)	\$26

Side dishes. Please choose 2 per event.

Sauteed Broccolini with peppers and onions (GF)(V)	Herb roasted exotic mushrooms (GF)(DF)(V)
Sauteed green beans with red pepper and onion (GF)(DF)(V)	Wilted Swiss chard (GF)(DF)(V)
Herb roasted new potatoes (GF)(DF)(V)	Cardamom scented Basmati rice (GF)(DF)(V)
Parsnip mashed potatoes (GF)(V)	Fresh grilled asparagus (GF)(DF)(V)
Roasted butternut squash and toasted hazelnuts (GF)(DF)(V)	Grilled zucchini with fresh herbs (GF)(DF)(V)

The following entrée selections do not include side dishes.

Mediterranean style grilled squash, eggplant, artichokes, peppers, and onions with basil pesto (GF)(DF)(V)	\$24
Penne Pasta with roasted exotic mushrooms, swiss chard, artichoke hearts, and Grana Padano (V)	\$23
Seafood Paella with shrimp, mussels, fresh fish, saffron rice and green peas (GF)	\$30
Pappardelle Pasta with beef flank steak, mushrooms, onions, and fresh herbs in crème fraiche	\$24
Three Cheese Lasagna with Ricotta, fresh Mozzarella, Parmesan and house tomato basil sauce (V)	\$22

House smoked meats 10 lb. minimum of any house smoked meats.

Baby Back Ribs	\$17.99 / lb.
Red Bird Natural Colorado Chicken (bone-in)	\$14.99 / lb.
Pulled Pork Shoulder	\$15.99 / lb.
Beef Brisket	\$25.99 / lb.

Barbecue Sides Serve approximately 25 people.

Sweet corn pudding (V) \$65/tray	Jicama cabbage coleslaw (GF)(DF)(V) \$40/gallon
Macaroni and cheese (V) \$60/tray	Baked beans with bacon and burnt ends (GF)(DF) \$48/gallon
Jalapeno cornbread (V) \$42/tray	Slider buns \$20 (per 25)
Green beans with red pepper and onion (GF)(DF) \$60/tray	Brioche buns \$40 (per 25)

Dessert Selections Please limit your dessert selections to no more than 2 choices per event.

Key lime pie garnished with fresh berries (V)	\$175
Flourless Chocolate Grand Marnier Torte (GF)(V)	\$200
New York style cheesecake with fruit compote (V)	\$180
Chocolate dipped coconut macaroons (GF)(V)(DF)	\$112
Fresh seasonal berry buckle with almond streusel (V)	\$155
Matcha Almond Cookies (GF)(DF)(V)	\$90

Chafing dishes with stands and sterno fuel are available to rent for \$20 each

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

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