



Catering

poons

bistro & bakery

Unforgettable menu.

Fresh ingredients.

Local flavor.

To reserve your meeting space please call Peg Kramer

(970) 257-2361

To plan your menu please call

Chef Martin Marez

(970) 255-7241

Martin.Marez@sodexo.com

Monday - Saturday • 7:00 a.m. - 9:00 p.m.

Sunday Brunch • 8:00 a.m. - 2:30 p.m.

3090 North 12th Street, Unit B

Grand Junction, CO 81506

Fresh. Local. From the Heart.

Thank you for choosing Spoons bistro & bakery for your catering needs. We look forward to serving you.

When you start with the freshest local ingredients, your meals speak for themselves! At Spoons bistro & bakery, our talented chef has an extraordinary gift for creating dishes sure to become timeless favorites.

We are committed to making your on-site event a success. With our team of catering professionals and our attention to detail, we are available to assist you with planning every aspect of the occasion. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets.

At Spoons our philosophy is simple - fresh, local, from the heart. Our food not only boasts local flavor but also handmade quality. Everything from our savory soups to our decadent desserts is made in house from our heart to yours.

We are excited to provide you with our catering guide to assist in planning your event. We appreciate your business and will do whatever we can to make your experience extraordinary from start to finish.

All prices are listed on a per person basis unless otherwise noted. On-site catering events will also include a set up/tear down fee of \$25 per event.

To reserve your meeting space please call
Peg Kramer (970) 257-2361.

To plan your menu please call Chef Martin Marez at (970) 255-7241
or email martin.marez@sodexo.com.

Breakfast Buffet

The delicious selections below are presented buffet style.
If a plated breakfast is desired, let us help you customize a menu to fit your needs.

Each breakfast menu option is served with citrus infused water,
freshly brewed coffee and hot tea and orange juice.

BAKER'S DELIGHT CONTINENTAL \$**8.79** per guest
Freshly baked muffins, assorted small pastries and seasonal cubed fruit.

Individual fruit yogurt with
Spoons homemade low-fat granola \$**2.49** per guest

Fresh baked mini croissants \$**1.69** per guest

Scrambled eggs \$**2.49** per guest

Individual Quiches \$**2.69** per guest

Applewood smoked bacon \$**2.49** per guest

Sausage patty \$**2.49** per guest

Home fries with caramelized onions \$**2.25** per guest

Roasted Sweet potatoes \$**1.99** per guest

Assorted bagels with whipped cream cheese and jelly \$**1.89** per guest

House baked country biscuits with
whipped butter, honey and jelly. \$**1.19** per guest

EGG-CEPTIONAL SANDWICH \$**6.99** per guest

Scrambled eggs with green onions, choice of meat (ham, Applewood smoked
bacon or sausage) and cheese (American, Swiss, cheddar, pepper jack, mozzarella).

Select: choice of English muffin, gluten free bread or bagel (plain or cheese).

BREAKFAST BURRITOS \$**10.59** per guest

Warm, locally made fresh flour tortillas (white, whole wheat, or chipotle from
"La Milpa"), scrambled eggs with cheddar cheese, hash browns, sautéed
peppers and onions, choice of meat(sausage or Applewood smoked diced
bacon), diced jalapeños, fresh cilantro, pepper/jack cheese.

Accompanied with in-house made salsa and pork chili verde.

Breakfast Buffet

COFFEE AND TEA SERVICE

\$19.69 per gallon

Coffee service includes Spoons freshly brewed coffee and decaffeinated coffee. An assortment of Republic of Tea herbal and non-herbal teas with hot water.

COLD BEVERAGES

Bottled water\$2.00 per guest

Bottle fruit juices\$2.10 per guest

Choice of orange juice, apple juice or cranberry juice

Freshly brewed unsweetened iced tea service.....\$18.49 per gallon

Iced water service\$5.59 per gallon

Citrus infused iced water service\$7.59 per gallon

Assorted small canned soft drinks, regular and diet.\$1.29 per guest

Premium Sandwiches

All box lunches include a specialty sandwich, a bag of chips, drink and choice of dessert square, cookie or fruit salad. Gluten free bread is available.

Utensils and napkins are included.

Choice of drink: bottled water or small sodas (Pepsi products)

Five guest minimum per menu selection

CALIFORNIA CHICKEN

\$13.09 per guest

Grilled chicken breast, crisp apple wood smoked bacon, green leaf lettuce, and tomato, fresh avocado with Dijon mayonnaise on a golden croissant.

SMOKEHOUSE TURKEY SANDWICH

\$13.09 per guest

Deli style smoked turkey, cheddar cheese, fresh baby spinach, caramelized red onion with avocado, green leaf lettuce and tomato, whole grain mustard on sour dough bread.

CLUB SANDWICH

\$13.59 per guest

Slices of smoked turkey, honey ham, Applewood smoked bacon, Swiss cheese, green leaf lettuce and tomato on multigrain bread with a house made cranberry aioli.

ALMOND CHICKEN SALAD

\$12.59 per guest

House made chicken salad with almonds and green leaf lettuce on a fresh baked golden croissant.

ROAST BEEF

\$13.59 per guest

Sliced Angus roast beef, cheddar cheese, green leaf lettuce, sliced tomato with horseradish sauce on rye.

FRESH VEGGIE WRAP

\$11.99 per guest

Dill Havarti cheese, sliced cucumber, crisp red peppers, avocado and with spring greens and house made hummus spread on a tortilla.

Premium Salads

All salads are served with a fresh baked roll and butter, a drink and choice of dessert square, cookie or fruit salad.

Gluten free bread is available.

Utensils and napkins are included.

Choice of drink: bottled water or small sodas (Pepsi products)

Five guest minimum per menu selection

CLASSIC COBB

\$11.59 per guest

Spoons blend chopped lettuce with Applewood smoked bacon, hardboiled egg, bleu cheese crumbles, fresh avocado and diced tomatoes, seasoned croutons and house made chunky bleu cheese dressing.

MEDITERRANEAN

\$11.29 per guest

Spinach and Romaine lettuce blend tossed with fresh herbs and topped with bruschetta tomatoes, roasted peppers, Kalamata olives, toasted pine nuts, Feta cheese and a house made Greek vinaigrette.

PEAR AND GOAT CHEESE

\$11.29 per guest

Fresh Spring greens, topped with sliced fresh pears, candied pecans, dried cranberries and goat cheese crumbles with balsamic dressing.

"SPOONS" HOUSE SALAD

\$9.29 per guest

Spoons blend of lettuce and healthy greens with house-made buttery croutons, shredded cheddar jack cheese, tomatoes, matchstick carrots, sliced cucumbers, red onion and choice of ranch or balsamic dressing.

CAESAR

\$9.29 per guest

Crisp Romaine lightly tossed with shaved parmesan cheese, herb toasted croutons and classic Caesar dressing.

ADD TO ANY SALAD

Grilled chicken breast \$3.99

Grilled salmon \$5.99

Bountiful Buffets

Choice of citrus infused water and tea or lemonade and china service is included.

Dessert included choice of fresh baked assorted cookies or bars.

20-guest minimum for each item ordered.

PULLED PORK PO BOYS

\$15.99 per guest

Pulled pork served with grilled pineapple, fried pickles, coleslaw served with slider buns. Includes red skin homemade potato salad, baked beans, spoons salad with ranch and balsamic dressings and BBQ sauce.

DELI BUFFET

\$13.99 per guest

Sliced roast beef, ham, smoked turkey, cheddar, pepper jack and Swiss, accompanied by assorted breads, relish tray with lettuce, tomato, pickles, onions, with Mustard and mayonnaise Spoons salad with ranch and balsamic dressings and potato chips.

Soup De Jour \$2.99 per guest.

LOADED BAKED POTATO AND SALAD

\$11.99 per guest

Fresh seasoned baked potatoes served with sour cream, whipped butter, chopped Applewood smoked bacon, sliced green onions, blue cheese crumbles, shredded cheddar cheese, sliced black olives, broccoli florets, sunflower seeds and Spoons house salad with ranch and balsamic dressings.

Grilled or crispy chicken \$3.99 per guest

Soup De Jour \$2.99 per guest.

JOSE'S HOMEMADE ENCHILADAS

\$15.89 per guest

Authentic green chili chicken and red sauce cheese enchiladas served with black beans, Spanish rice, house made tortilla chips, shredded pepper/jack cheese, sour cream, house made guacamole and Jose's salsa.

FAJITA BAR

Marinated chicken breast \$15.89 per guest

Marinated sirloin strips \$18.29 per guest

Includes Grilled peppers and onions, accompanied with warm flour tortillas, Spanish rice, house made guacamole, shredded cheddar jack cheese, Jose's salsa, tortilla chips, sour cream, diced tomatoes, sliced jalapeños.

TACO SALAD

\$14.99 per guest

Authentically seasoned diced chicken or ground beef served with shredded iceberg lettuce, Spanish rice, black beans, shredded cheddar jack cheese, diced tomatoes, house made guacamole, Jose's salsa, sour cream, tortilla strips, black olives, and our specialty chipotle ranch dressing.

Bountiful Buffets

CLASSIC LASAGNA

\$18.99 per guest

Homemade lasagna (choice of Italian sausage or spinach) with house made marinara on the side. Choice of Caesar or Spoons salad with Caesar and ranch dressing and warm soft garlic bread.

CHICKEN CAPRICE AND PASTA

\$16.99 per guest

Baked chicken breast topped with fresh tomato, fresh basil, balsamic drizzle and melted mozzarella cheese, orzo pasta tossed with olive oil and fresh herbs. Accompanied with Spoons salad and fresh baked rolls with butter.

BBQ BUFFET

\$24.99 per guest

Pulled pork and chicken, house made BBQ sauce, redskin potato salad, cole slaw, baked beans and house baked rolls and butter.

Slow cooked Brisket \$27.99 per guest

HERB CRUSTED CHICKEN "MOUTARD"

\$16.99 per guest

Herb crusted chicken breast with a Dijon mustard sauce and served with rice pilaf and sautéed vegetable medley, Caesar or Spoons salad with Caesar and ranch dressing and house baked warm rolls and butter.

Sweet & Salty

HOMESTYLE WHOLE FRESH BAKED PIES

Apple \$ 16.99 • Cherry \$ 16.99
Mixed Berry \$ 23.99 • Pecan \$ 19.99

ASSORTED HOME STYLE COOKIES **\$14.99** per dozen

Chocolate chip • Oatmeal Raisin • White chocolate Cranberry
Peanut Butter • White Chocolate Macadamia Nut

BROWNIES (1 CUT PER SERVING) **16.99** per dozen

Plain • Cream cheese • Blondies
Scotchies • Fudgy • M&M

GOURMET DESSERT BAR (1 CUT PER SERVING) **\$17.50** per dozen

Luscious Lemon Bars • Raspberry Almond Bar

DECORATED CAKES

Full Sheet \$63.00 • Half Sheet \$47.29
Quartered Sheet \$32.29 • Single layer Round \$20.00
Double Round \$ 49.39

INDIVIDUAL BAGS OF PRETZELS AND POTATO CHIPS **\$1.69** per guest

MIXED NUTS **\$15.99** per pound

with or without peanuts

TRAIL MIX **\$15.99** per pound