Dont’t Let The Name Fool You!

MENU
• A $25.00 minimum is required for all service.
• Financial arrangements are as follows: For Events one hundred guests and under, a 50% deposit is required one week prior to function with the balance due upon delivery. For one hundred guests and over a “non-refundable” $300.00 deposit is required when the date of the function is confirmed and menus are agreed upon. AM Catering requires a 50% “non-refundable” deposit thirty days prior to the event with the balance due upon completion of the event. We gladly accept payment in the form of cash, check, masterCard of Visa.
• Tax-exempt organizations must supply us a copy of the organization tax exemption and cannot come from a personal account. Tax exemptions can not be removed once the invoice has been completed.
• Minor changes may be made up to twenty-four hours before your event.
• Cancellations of events must be made forty eight hours prior. orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client.
• A site-tour is recommended for floor/room planning.
• Heavy-duty disposable plastic plates and utensils are included with all orders.
  • Chaffing dishes with canned heat are provided for hot buffets.
• Table linens are provided for the buffet tables only. Linen rentals are available upon request.
• China and silverware rentals are available upon request.
• Custom menus are available to suit your personal needs.
• Menus or prices are subject to change until confirmation letter has been signed.
• 17% service charge for linens and labor.

Thank you for your business,
AM Catering
EARLY UP & RUN
A TEMPTING ARRAY OF FRESH DANISHES, DONUTS, AND MUFFINS SERVED WITH AN ASSORTMENT OF CHILLED FRUIT JUICES FRESH BREWED REGULAR COFFEE $4.95 Per Person

MORNING STAR TEMPTATION
A TEMPTING ARRAY OF DANISHES, DONUTS, MUFFINS, CROSSOINTS, BAGELS AND BREAKFAST CAKES SERVED WITH AN ASSORTMENT OF CHILLED FRUIT JUICES AND FRESH BREWED REGULAR COFFEE. A SEASONAL FRUIT PLATTER ALSO ACCOMPANIES THIS BREAKFAST SELECTION. $5.95 Per Person

HISPANIC SUNRISE
A BREAKFAST SERVED WITH A “SOUTH OF THE BORDER FLARE.” CHOOSE FROM ANY OF THE FOLLOWING BREAKFAST BURRITOS.
SAUSAGE, EGG, AND CHEESE
BACON, EGG, AND CHEESE
DOUBLE EGG AND CHEESE
OR
POTATO, EGG, AND CHEESE
ALL COMES WITH GREEN CHILI AND SALSA ON THE SIDE. SERVED WITH FRESH BREWED REGULAR COFFEE, CHILLED FRUIT JUICES AND DON’T FORGET THE TEMPTING SEASONAL FRUIT PLATTER. $6.95 Per Person

COLORADO BREAKFAST
A TRADITIONAL BREAKFAST BUFFET THAT INCLUDES SCRAMBLED EGGS, BACON, SAUSAGE, HOME STYLE POTATOES, COUNTRY GRAVY, BISCUITS, MUFFINS, DANISHES, CROSSIANTS, AND BAGELS SERVED WITH FRESH BREWED REGULAR COFFEE, CHILLED BREAKFAST JUICES, AND A SEASONAL FRUIT PLATTER. $7.95 Per Person
Parties over 50 $11.00

DECAF AND WATER AVAILABLE UPON REQUEST ANY OF OUR BREAKFAST SELECTIONS.

PLEASE REMEMBER THAT OUR CATERING SPECIALIST CAN HELP YOU WITH ANY OTHER REQUESTS THAT YOU MAY HAVE.
PLEASE CALL FOR PRICING AT 303-797-5695 FOR PAGES 2 THROUGH 10
DELI BOX LUNCHETTES
CHOOSE FROM ANY OF THE TANTALIZING ARRAY OF MEATS THAT AM CATERING HAS TO OFFER
SMOKED HICKORY HAM
OVEN ROASTED TURKEY
OCEAN FRESH TUNA
SLICED ROAST BEEF
EGG AND CHICKEN SALAD
ALL BOX LUNCHES INCLUDES CHIPS, FRUIT OR PASTA SALAD, AND A DESSERT OF THE DAY.

$7.95 Per Person

"WRAP" BOX LUNCHES
COLORADO CLUB
FRESH ROMAINE LETTUCE, GARDEN TOMATO, SHREDDED MOZZERLA CHEDDAR CHEESE WITH ROASTED TURKEY, SMOKED HAM, BACON, RANCH DRESSING

CHICKEN CAESAR
FRESH ROMAINE LETTUCE, GARDEN TOMATO, OLIVES, PARMESAN CHEESE, GRILLED CHICKEN AND CAESAR DRESSING

SOUTH PACIFIC
FRESH ROMAINE LETTUCE, GARDEN TOMATO, WHITE ONION, OCEAN FRESH TUNA AND YOUR CHOICE OF RANCH OR HONEY MUSTARD DRESSING

DENVER ROAST WRAP
THINLY SLICED ROAST BEEF, GREEN PEPPER, FRESH ROMAINE LETTUCE, GARDEN TOMATO, SHREDDED MOZZERLA/CHEDDAR CHEESE HORSERADISH DRESSING

VEGGIE SPECIAL
FRESH ROMAINE LETTUCE, GARDEN TOMATO, GREEN PEPPER, MUSHROOM, ONIONS, CUCUMBER, ROASTED RED PEPPER, ITALIAN DRESSING.

ALL “WRAP” BOX LUNCHES INCLUDES CHIPS, FRUIT OR PASTA SALAD AND A DESSERT OF THE DAY. CHOOSE FROM SPINACH OR FLOUR TORTILLA.

$7.95 Per Person
CORPORATE “SANDWICH” PLATTERS
FEATURING AN ASSORTMENT OF DELI SANDWICHES INCLUDING
ROASTED TURKEY
HICKORY SMOKED HAM
ROAST BEEF
OCEAN FRESH TUNA
VEGGIE (AVAILABLE UPON REQUEST)
DELI SANDWICHES COMES ON WHITE AND WHEAT HOAGIES ROLLS CUT IN HALVES AND SERVED WITH YOUR CHOICE OF SALAD, PASTA SALAD, OR FRUIT SALAD. YOUR CHOICE OF DELIGHTS!

$7.95 Per Person

CORPORATE “WRAP” PLATTER
FEATURING AN ASSORTMENT OF DELI DELIGHT’S INCLUDING
ROASTED TURKEY
HICKORY SMOKED HAM
ROAST BEEF
OCEAN FRESH TUNA
VEGGIE (AVAILABLE UPON REQUEST)
DELI WRAPS COMES WITH BOTH SPINACH AND FLOUR TORTILLA CUT IN HALVES AND SERVED WITH YOUR CHOICE OF PASTA SALAD, OR FRUIT SALAD

$7.95 Per Person

AT AM CATERING WE CUSTOMIZE ALL OUR THEME PARTY’S TO THE NEEDS OF OUR INDIVIDUAL CUSTOMERS THE FOLLOWING ARE FLEXIBLE MENUS AND THEMES THAT AM CATERING CAN PROVIDE. PLEASE CONTACT ANY OF OUR REALLY COOL CATERING ASSOCIATES FOR ANY NEED OR IDEAS THAT YOU MAY HAVE
PRICES FOR ALL THEME PARTY’S ARE BASED ON THE NEEDS OF OUR CLIENTS. PLEASE CONTACT ONE OF OUR DELIGHTFUL CATERING ASSOCIATES FOR MORE DETAILS.

PLEASE CALL FOR PRICING AT 303-797-5695 FOR PAGES 2 THROUGH 10
JUST LIKE MAMA’S

CHOOSE FROM ANY OF THE FOLLOWING:

- Salisbury Steak with Savory Brown Gravy
- Homemade Meatloaf with Garlic Mashers
- Deep Fried Chicken
- Open Faced Roast Beef
- Chicken Pot Pie
- Beef Stroganoff with Noodles
- Barbecued Chicken or Beef Brisket. Our tender best

CHOOSE FROM OF MAMA’S SIDE DISHES

- Potato Au Gratin
- Mashed Potato & Gravy
- Sweet Potato Masher
- Green Beans
- Homemade Stuffing
- Tasty Sweet Corn
- Seasoned Broccoli or Spinach
- Boston’s Best Baked Beans
- Kimberly’s Stuffed Peppers

INCLUDED IN "JUST LIKE MAMA’S"

- Toasty Dinner Rolls
- Your choice of fresh garden stuff

PLEASE CALL FOR PRICING AT 303-797-5695 FOR PAGES 2 THROUGH 10
MEXICAN FIESTA

APPITIZERS - TOCITTOS

DIP - 7 LAYERS

BUFFALO CHICKEN

CORN TORTILLAS

SIDES

REFRIED BEANS

SPANISH RICE

PICO DE GALLO

GUACAMOLE

SOUR CREAM

SALSA

ENCHLADAS CHICKEN OR BEEF

TACO BAR - SOFT AND OR HARD

CHIMICANGAS

BURRITOS

CHICKEN

BEEF

VEGIE

UPON REQUEST: “PINATAS” CAN BE AVAILABLE WITH ONE WEEK NOTICE

DESSERT - SOPHAPIAS

PLEASE CALL FOR PRICING AT 303-797-5695 FOR PAGES 2 THROUGH 10
ITALIAN FLARE

PLEASE CHOOSE:

CLASSIC SPAGHETTI WITH MEATBALL DRENCHED WITH A ZESTY MARINARA SAUCE

HOMEMADE LASAGNA

PASTA SEA SHELLS STUFFED WITH MIX CHEESE AND SMOTHERED WITH BEEFY MARINARA SAUCE - YUM!

SHRIMP OR CHICKEN ALFREDO SERVED WITH THE PASTA OF YOUR CHOICE:

- PENNE
- FETTUCCINE
- BOWTIE
- RIGATONI
- ANGEL HAIR
- SPAGHETTI

CHICKEN CORDON BLUE

ANGEL HAIR PASTA TOSSED WITH MUSSELS, DICED TOMATO, GARLIC, AND FRESH HERBS

INCLUDED WITH ITALIAN SENSATION:
TRADITIONAL CAESAR SALAD OR SEASONAL GARDEN SALAD BREAD STICKS OR TASTY DINNER ROLLS!

PLEASE CALL FOR PRICING AT 303-797-5695 FOR PAGES 2 THROUGH 10
THE GREAT WALL

CHOOSE FROM THESE SUMPTIOUS OPTIONS:

ORANGE CHICKEN          SWEET AND SOUR CHICKEN
BEEF AND BROCCOLI       VEGETABLE DELUXE
PEPPER STEAK             SHRIMP WITH MIXED VEGGIES
PRINCESS CHICKEN         CHICKEN WITH PEAPODS

INCLUDED WITH THE GREAT WALL:
STEAMED OR FRIED RICE
ORIENTAL SALAD
VEGETABLE EGG ROLLS

AT THE RANCH

FEATURING A TANTALIZING ARRAY OF GRILLED AND CARVED MEATS

OVEN ROASTED TRUKEY     HICKORY SMOKED HAM
PRIME RIB (TO DIE FOR!)  ROAST BEEF

GRILLED TO PERFECTION 8 OZ SIRLION

SLOW ROASTED PORK LOIN

INCLUDES:
VEGETABLE MEDLEY OR ASPARAGUS
TOASTY DINNER ROLLS
MASH POTATOES & HEAFTY GRAVY
GREEN BEANS WITH TOMATOE, BACON AND ALMONDS
PRECIOUS SWEET CORN
SALAD OF YOUR CHOICE WITH ALL THE FIXIN’S

PLEASE CALL FOR PRICING AT 303-797-5695 FOR PAGES 2 THROUGH 10

8
OCEAN SURPRISE

YOUR CHOICE OF DELICIOUS SECRETS:

MAIN LOBSTER

SALMON WITH LEMON AND DILL PEPPER SAUCE

STEAMED MUSSELS IN A GARLIC BUTTER SAUCE

MOUTH WATERING JUMBO SHRIMP STIR FRIED IN A HOMEMADE BOURBON SAUCE WITH ANGEL HAIR PASTA

CRAWLFISH BOIL WITH POTATO AND CORN - ALA NEW ORLEANS

GRILLED OR BREADED FILLET OF SOLE WITH SALSA INFUSED

INCLUDED IN OCEAN SURPRISE

ROASTED RED POTATO
CORN ON A COB
AU GRATIN RICE
TOASTY DINNER ROLLS

PLEASE CALL FOR PRICING AT 303-797-5695 FOR PAGES 2 THROUGH 10
AM CATERING IS PROUD TO INTRODUCE A HAWIIAN LUAU TO THE SELECTION OF THEME PARTY’S THAT WE HAVE TO OFFER.

**PERFECT FOR ALL OCCASIONS!**

HAWAIIN LUAU

SWEET ROASTED BOAR    KILLER BEEF KABOB
SWEET POTATO    HAWAIIN COLESLAW WITH PINEAPPLE
MAUI SALAD WITH MANADARIN ORANGES, WALNUTS AND PINE APPLES
PINEAPPLE UPSIDE-DOWN CAKE

PLEASE CALL FOR PRICING AT 303-797-5695 FOR PAGES 2 THROUGH 10
For hors d’oeuveres preceding a meal, we recommend this event last no more than one hour. Consider at least four different tastes, allowing six to eight pieces per guest.

When hors d’oeuvres are the only food offered at a two to three hour reception, there should be at least six different tastes, allowing twelve to fifteen pieces per guest.

To calculate hors d’oeuvres not offered in pieces (i.e., dips, cheeses, etc.), calculate one ounce equals one piece.

Create a balance between hot and cold dishes.

Plan a well balanced selection between individual bits versus platter presentations.

After all calculations, consider nibbles, such as mixed nuts, olives, etc.

You will need to consider “passed” or “stationary hors d’oeuvres (“pased” will require service staff)

Complete Bar Service

Though we are caterers, we are not legally permitted to sell liquor. We work with competitive liquor retailers to find the best costs. We can plan and provide all service staff. All services include premium disposable glassware, mixers, fruit garnishes, necessary bar equipment with linens and skirting available for nominal additional charge.
Cold Selections

Vegetable Crudite with Ranch & Bleu Cheese Dip $1.95
Seasonal Fruit Platter OR “Kabobs” (2 each) $2.00
Domestic Cheese Board $2.95
Meat & Cheese Board $6.95
Traditional Deviled Eggs (one dozen) $5.50
Red Pepper Hummus with Pita Chips $2.95
Bruschetta (2 each) $1.95
Assorted Open-Faced Cocktail Sandwiches $0.95 Each
  Roast beef with a spicy horsey sauce, tomatoes, onions & capers
  Ham with a spicy Dijonnaise, tomatoes & dill relish
  Turkey with mayo, tomatoes & chopped bacon
  Corned Beef with 1000 island, tomatoes & chopped sauerkraut
“Mini” Filo Shells Stuffed with a Variety of Fillings $0.75 Each
Shrimp Cocktail with a Spicy Cocktail & Lemons Market Price
Smoked Salmon with Toasted Baguettes (2 each)
  Served with Chopped Hard Boiled Eggs, Capers & Onions $4.75
Assorted Specialty Tortilla Pinwheels $0.75 Each
Brie with Crackers & French Baguettes with Fruit Garnish $3.00
Tortilla Chips with Salsa & Guacamole Dip $2.25
Roasted Peppers & Onions with Pesto Crostini (2 each) $1.95
Seven Layer Mexican Dip with Corn Tortilla Chips $2.25
Shepherd’s Bread with Spinach Cren Dip
  with Sliced French Bread $2.50
Marinated Imported Olives $1.95
Hot Selections

The Items Listed are Per Person Selections

Cocktail Meatballs-
  Choice of Bbq, Maninara, Swedish or Teriyaki (3 each) $1.75
Chicken Wings (Bbq, Teriyaki or “Buffalo” (6 each) $3.95
Chicken or Beef Satay with Spicy Peanut Sauce (3 each) $3.95
Chicken Yakitori Skewers with Sesame Soy Sauce (3 each) $3.95
Florentine Stuffed Mushrooms Caps (4 each) $3.95
Oriental Egg Rolls with Mustard & Sweet n Sour (3 each) $3.95
Spiedini “Italiano” (Sausage, Peppers & Onions (4 each) $3.95
Santa Fe Chicken Egg Rolls (2 each) $4.95
Tortilla Chips with Refried Beans Dip & Salsa $2.50
Crab Rangoon with Hot Mustard Sauce (2 each) $2.95
Chicken Cordon Blue w/Dijon Mustard Sauce (4 each) $3.95
Mediterranean Grilled Shrimp “Kabobs”
  with Spicy Salsa Remoulade (2 each) $6.95
“Mini” Filo Brie Basket Topped with Toasted Almonds $0.75 each
Italian Batons (Mozzarella Sticks (2 each) $2.75
Warm Whole Wheel French Brie Crowned with Carmelized Almonds
  Served with Assorted Crackers & Fruit Granish (serves 8-15) $38.00
Firecracker Shrimp Wrapped in Egg Roll Skins with Garlic, Basil &
  Cilantro Served with an Asian Bbq Sauce (2 each) $3.95
Shrimp Tast with Sesame SOy Sauce (2 each) $1.95
Desserts

Fresh Baked Cookies & Brownies $1.75
Fresh Baked Cookies & Variety Dessert Bars $2.50
The Trio-Cookies, Brownies & Variety Dessert Bars $2.95
Platter of Brownies (per person) $1.95
Platter of Variety Dessert Bars (per person) $2.95
“Baker’s Dozen” (assorted fresh baked cookies) $7.00
New York Style Cheesecake $3.25
“Home Style” Cheesecake with Choice of Topping $2.25
Homemade Cobbler (peach, cherry, apple or blueberry) $1.95
Home Bread Pudding with Caramel Topping $1.95
Homemade Upside Down Pineapple Cake $1.95
Homemade Mexican Flan $2.50
Homemade Cream Pies (coconut, chocolate, banana) $2.50
Meringue Pies (chocolate, lemon) $2.95
Home Style Pies (apple, cherry) $2.50
Seasonal Home Style Pies (pumpkin/pecan) $2.50/$2.95
Sinfully Decadent Layered Chocolate Cake $2.95
Black Forest Cake $2.95
Strawberry Shortcake (Seasonal) $2.95
“Signature” Tuxedo Strawberries (3 each-seasonal) $3.50

Sheet Cakes for
Any Event!

Choice of yellow, white, chocolate or marbled cake available with basic decorating & inscription included. Carrot cake and fillings are extra. (Minimum of 72 hours notice)

Quarter Size Sheet Cake (serves between 16-24 people) $25.95
Half Size Sheet Cake (serves between 32-48 people) $37.95
Full Size Sheet Cake (serves between 64-96 people) $49.95
# BEVERAGES

PRICE INCLUDES PLASTIC CUPS, ICE AND BEVERAGE NAPKINS

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>ASSORTED 20 OZ BOTTLED SOFT DRINKS</td>
<td>$1.50</td>
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<tr>
<td>BOTTLED WATER</td>
<td>$1.50</td>
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<tr>
<td>PITCHERS OF WATER</td>
<td>FREE</td>
</tr>
<tr>
<td>ASSORTED TASTY SOFT DRINKS</td>
<td>$.99</td>
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<tr>
<td>FRESH BREWED REGULAR, AND DECAF COFFEE</td>
<td>$14.99 PER GALLON</td>
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<tr>
<td>FRESH BREWED ICE TEA WITH LEMON SLICES</td>
<td>$10.00 PER GALLON</td>
</tr>
<tr>
<td>KILLER LEMONADE</td>
<td>$10.00 PER GALLON</td>
</tr>
<tr>
<td>TASTY FRUIT PUNCH</td>
<td>$10.00 PER GALLON</td>
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