CATERING MENU

APPETIZERS

BY THE PIECE	PRICE
Spinach and Artichoke Dip in A Phyllo Cup	\$2.00
Our cream cheese-based spinach and artichoke dip in a phyllo cup, topped a carrot and celery stick	
Sweet Chili Shrimp on Grilled Pineapple	\$3.00
One grilled shrimp tossed in sweet chili sauce atop a grilled pineapple	
Street Corn on A Skewer	\$3.00
A third of a piece of grilled corn tossed in elote or chimichuri sauce, topped with queso fresco, pico de gallo and green onion	
Ahi Tuna Wonton Bite	\$4.00
Citrus soy ahi tuna avocado wasabi mayo and tropical pico a top a crispy wonton chip	
Honey Minted Watermelon Cube	\$3.00
A watermelon cube with minted honey and candied lemon	
Prime Rib Steak Slider	\$4.50
Juicy sliced prime rib with mushrooms, onions and provolone cheese	\$1.50
Chicken BLT Slider	\$4.50
Grilled blackened chicken with avocado ranch, bacon, lettuce and tomato	
Bacon Wrapped Onion Ring	\$2.50
Fried bacon wrapped onion ring with bourbon bbq sauce	
Loaded Tater Tot Skewer	\$1.50
A skewer of 4 fried tater tots topped with melted cheddar cheese,	
bacon and green onions with our House-made ranch dressing	1 -
Caprese Skewers	\$2.25
Fresh mozzarella, basil, cherry tomatoes, drizzled with a balsamic reduction	
	¢2.75
Caprese Crostini	\$2.75
Fresh Mozzarella, basil, cherry tomatoes a top a toasted crostini with a balsamic reduction	
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CATERING MENU

APPETIZERS

BY THE PIECE	PRICE
Blackberry Cucumber Skewer-	\$2.00
Fresh mozzarella, blackberry, basil and cucumber topped with	
balsamic reduction	#2.00
Brussel Sprout Bacon Blue Cheese Bite-	\$2.00
Roasted Brussel sprout topped with blue cheese and bacon	
Brussel Sprout Skewer-	\$2.50
A trio of roasted Brussel sprouts topped with a lemon aioli	
Fried Boneless Chicken Fireball Bite-	\$2.75
Deep fried dry rubbed chicken bite with a Fireball maple glaze	
Blackened Chicken Caesar Crostini-	\$2.75
Toasted crostini topped with blackened chicken, romaine tossed in Our Caesar dressing and topped with Parmesan Cheese	
Caesar Salad Martini-	\$3.50
Toasted croutons, romaine lettuce, Parmesan cheese tossed in Our	
Caesar dressing	
Caesar Salad Wonton Cups-	\$2.00
Romaine lettuce, Parmesan cheese tossed in Our Caesar dressing in	
a fried wonton cup	
Cheesesteak Crostini-	\$3.50
Shaved steak on a toasted crostini topped with house made queso	
and pico de gallo	
Beef and Blue Crostini Bite-	\$3.00
shaved steak topped horseradish cream, blue cheese crumble and	
diced green onion	¢2.25
Bacon and Cheddar Stuffed Mushroom-	\$2.25
Bacon and cheddar atop a roasted button mushroom	
Caprese Stuffed Mushroom-	\$2.00
Cherry tomato, mozzarella, basil atop a roasted mushroom with Balsamic drizzle	
Avocado Goat Cheese Bites-	\$2.25
Avocado goat cheese mixture atop a cucumber bite	

CATERING MENU

APPETIZERS

BY THE PIECE	PRICE
Chardonnay Hardboiled Egg Stuffed Mushroom-	\$2.50
liced hardboiled egg, lemon, panko breadcrumbs, diced shallot tossed na chardonnay melted butter stuffed in a roasted mushroom	
Roasted Portobello Mushroom Slider- Roasted portobello mushrooms, sautéed onions and white cheddar served in a slider bun	\$2.50
Antipasto Vegan Sliders- Roasted red peppers, caramelized onions, Kalamata olives tossed in an talian seasoned garlic oil on a slider roll	\$2.50
Vegan Habanero Infused Black Bean Crostini- Dlive oil toasted crostini topped with habanero infused black bean mash opped with pico de gallo	\$1.50
BUFFET STYLE Chimichurri Steak Bites-	\$7/person
Bite sized cubes of seared steak topped with our house-made himichurri sauce tomatoes and red onions Wings-	\$6/person
Deep fired wings tossed in a pick of our house-made sauces	\$4/person
Spinach Artichoke Dip- Dur house-made cream cheese-based spinach and artichoke dip served	
vith carrots, celery, corn tortilla chips, and bread bites	\$12/person
Charcuterie- chef picked meats, 2 cheese, 2 fruit, 2 crackers, 1 bread, 2 pickled	
eggies, 2 fresh Veggie, bread and crackers Crudité-	\$4/person
fresh veggies with house-made ranch and blue cheese	¢6 /m awaa m
Fruit and Cheese- cheese and 3 fresh fruits and crackers	\$6/person
Fruit-	\$4/person
Trio of Flat Breads-	\$5/person
Margarita, Caprese, BBQ chicken, Sweet Chili Shrimp, Buffalo Chicken Flatbread (choose 3)	

CATERING MENU

BUFFET OR PLATED

ENTRÉES	PRICE
Chicken Chimichurri-	\$12.99/person
Grilled chicken breast topped with our house chimichurri sauce	
Garden Chicken-	\$15.99/person
Roasted chicken with infused oils, garlic, shallots, herbs, cherry tomatoes with a green onion topping	
Green Chili Chicken- Roasted green chili cream sauce served on top of roasted chicken thighs	\$15.99/person
Basil Crema Chicken-	\$12.99/person
Sautéed chicken cutlets topped with a basil cream sauce	
Tuscan Chicken- Roasted chicken thighs in a creamy white wine, spinach, sun-dried tomatoes and	\$15.99/person
basil sauce	
Roasted Queso Chicken-	\$17.99/person
Roasted chicken topped with queso grilled onion and tomatoes	
Sticky Bourbon Chicken-	\$15.99/person
Roasted chicken thighs topped with an Asian inspired Four Roses bourbon sauce	
Bourbon Salmon-	\$12.99/person
Four Roses bourbon glazed salmon	
Lemon Caper Salmon-	\$15.00/person
Baked salmon topped with a lemon caper butter cream sauce	
Firecracker Salmon-	\$15.99/person
Baked salmon topped with a sweet chili, soy sauce, honey and chili sauce with a mango salsa	
Creamy Lemon Dill Salmon-	\$15.99/person
Baked salmon topped with a creamy lemon dill sauce with a hint of Dijon	
Chimichurri Flatiron-	\$17.99/person
60z flatiron steak topped with our house-made chimichurri	

CATERING MENU

BUFFET OR PLATED

ENTRÉES	PRICE
Garlic Butter Ribeye Steak-	\$19.99/person
80z ribeye steak covered in a garlic butter	
Red Wine Braised Beef-	\$18.99/person
Braised and slow cooked beef chuck topped with a red wine braised carrot leek garlic sauce	
Sliced Roast Beef with a Horseradish Crema-	\$15.99/person
Sliced roast beef topped with our house-made horseradish crema	
Sliced Prime Rib with Caramelized Onions and Goat	\$18.99/person
Cheese- 6oz of sliced prime rib topped with caramelized onions and goat cheese 2020	
PASTA	
Chicken Alfredo-	\$10.99/person
Parmesan garlic cream sauce with Chef's choice of pasta and grilled chicken	
Meat Sauce-	\$15.00/person
Tomato sauce, ground beef, garlic and parmesan cheese with Chef's choice of pasta	
Fremont Veggie-	\$12.99/person
Sautéed seasonal veggies, infused oils, red pepper flakes, garlic, chef's choice of pasta	
Carbonara-	\$10.99/person
Parmesan garlic sauce with bacon	•
Add chicken for + \$4	
SIDES	
\$3.99/PERSON	

\$3.99/PERSON

Simple Salad | Ceasar Salad | Roasted Potatoes |
Sauted Veggies | Asparagus | Cilantro Lime Rice |
Black Beans | Mashed Potatoes | F

CATERING MENU

BUFFET	
DAI DI	PRICE
Taco Bar-	\$17.99/person
Choice of 2 (steak, chicken, fish, shrimp, black beans) Choice of corn or flour tortillas or lettuce cups. Served with shredded lettuce, cheddar cheese, diced tomatoes, sour cream and salsa	
Nacho Bar-	\$17.99/person
Choice of 2(steak, chicken, fish, shrimp) Served with black beans, corn tortilla chips, house-made queso, shredded lettuce, pico de gallo and sour cream	
Mac & Cheese Bar-	\$10.99/person
Mac & Cheese served with your choice of 6 toppings (see toppings)	_
Mashed Potato Bar-	\$10.99/person
Mashed potatoes served with your choice of 6 toppings (see toppings)	
Salad Bar-	\$11.99/peron
Mixed greens, cheddar cheese, tomatoes, red onions, shredded carrots, cucumbers, croutons, choice of 2 dressings. Add chicken \$ steak\$ shrimp\$	
Baked Potato Bar-	\$10.99/person
Pipping hot baked potatoes with choice of 6 toppings (see toppings)	42000/ P 0000
Build Your Own Bowl Station-	\$17.99/person
Beef or chicken, cilantro lime rice, black beans, corn, guacamole, salsa, pico de gallo, shredded lettuce, shredded cheese and sour cream, corn tortilla chips	
Slider Station-	\$22.00/person
Slider rolls with choice of turkey, beef, pulled pork. Choice of provolone, white	
cheddar or Swiss cheese. Caramelized onions, jalapenos, lettuce, tomato, pickles,	
ketchup, mayo, mustard	
Totcho Bar-	\$10.99/person
Crispy tater tots with choice of 6 toppings	
Lunch Board-	\$20.00/person
Trio of sandwiches, 2 salads, seasonal fruit	

CATERING MENU

BUFFET EXTRAS

Toppings: Choose 6

Crumbled bacon

Caramelized onions

Jalapenos

Tomatoes

Scallions

Red onions

Sour Cream

Corn

Shredded carrots

Cheddar cheese

Butter

Pico de gallo

Queso

Sauteed mushrooms

Blue cheese crumbles

Grated Parmesan

Ranch dressing

Hot sauce

Chimichurri

BBQ sauce

Black beans

Steak + \$6

Chicken + \$6

CATERING MENU

DESSERTS

Partner with Pinon Baking CO.

Cupcakes-

Unfilled: \$27.50/dozen

Classic Vanilla Bean, Double Chocolate, Chocolate Peanut Butter, Mocha, Lemon, Orange Dreamsicle, Red Velvet with Cream Cheese Frosting, Carrot with Cream Cheese Frosting, Cookies and Cream *base frosting in Italian Meringue Buttercream unless otherwise specified

Filled: \$31.00/dozen

Any of the above flavors with choice of:

Berry Filling (Strawberry, Raspberry, Blueberry, Mixed), Chantilly Cream, Custard (Vanilla, Chocolate,

Caramel), Citrus Curd, Buttercream

Bars-

Full size (2"): \$11/dozen

Minis: \$5/dozen

Classic Brownies, Turtle Brownies, Cheesecake Bars (Classic or Raspberry), Lemon Bars, Linzer Bars (Raspberry and Shortbread), Brookies, Birthday Cake Cookie Bars, Lime Coconut Bars

Cookies-

Full size: \$11/dozen
Mini: \$8/dozen

Soft Sugar, Snickerdoodle, Chocolate Chip, Double Chocolate, Peanut Butter, Oatmeal (raisin or chocolate chip), Cranberry White Chocolate, White Chocolate Macadamia, M&M, Birthday Cake, Honey Cornbread

CATERING MENU

CONTACT US

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