



Entrees & Sides

Order & item minimums apply. Please inquire to learn more

Poultry

Chicken Piccata | DF

Sautéed Chicken Breast | Lemon & Caper Sauce | Chopped Roma Tomatoes Garnish
*minimum: 15 servings

Chicken Stuffed with Asparagus & Fontina Cheese

Chicken Breast | Toasted Breadcrumbs | Garlic-Sage Cream Sauce
*minimum: 15 servings

Chicken Saltimbocca

Sautéed Chicken Breast | Sage | Fresh Mushrooms | Prosciutto di Parma | Baby Spinach | Fontina Cheese
*minimum: 15 servings

Lemon Olive Chicken | DF + GF

Baked Chicken Breast | Green Olives | Light Citrus Broth
*minimum: 15 servings

Chicken Marsala

Sauteed Chicken Breast | Marsala Wine Sauce | Mushrooms
*minimum: 15 serving

Aegean Stuffed Chicken | GF

Baked Chicken Breast | Creamy Feta | Artichoke Hearts & Sun-Dried Tomatoes Filling
*minimum: 15 servings

Chicken Roulades | DF

Chicken Medallions | Fresh Spinach | Roasted Red Peppers | Feta | Tarragon Cream Sauce
*minimum: 15 servings

Harissa Chicken

Roasted Chicken Breast | Red Bell Pepper Sauce | Olive Oil | Garlic | Cinnamon | Chilies
*minimum: 15 servings

Caribbean Jerk Chicken | GF + DF

Authentic Jerk Chicken Breast | Fresh Mango Salsa
*minimum: 15 servings

Roasted Sun-Dried Tomato Chicken | GF

Roasted Chicken Breast | Fresh Herbs | Sun-Dried Tomato Pesto | Lemon
*minimum: 15 servings

Tequila-Lime Chicken | GF + DF

Chicken Breast | Citrus, Tequila, Jalapeño Marinade
*minimum: 15 servings

Bruschetta Chicken

Grilled Chicken | Roma Tomato Bruschetta | Fresh Basil | Parmesan Cheese
*minimum: 15 servings

GF – Gluten Free | V – Vegetarian | VG – Vegan | DF – Dairy Free
- Dietary restrictions may be accommodated upon request -
- Made in a kitchen that prepares meals containing nuts & gluten -

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Mango-Chipotle Chicken | GF + DF
 Mango-Chipotle Rubbed Blackened Chicken Breast | Mango Relish
 *minimum: 15 servings

Herb Roasted Turkey | GF + DF
 Garlic Herb Roast Turkey Breast | Cranberry-Apricot Relish
 *minimum: 20 servings

Turkey w/ Dried Plums & Sage | GF + DF
 Roasted Turkey Breast | Dried Plums | Sage | White Wine Sauce
 *minimum: 20 servings

Beef

Beef Marsala | GF + DF
 Pan Seared Sirloin | Marsala Wine Sauce | Mushrooms
 *minimum: 15 servings

Chimichurri Steak | GF + DF
 Spice Rubbed Steak | Chimichurri Sauce
 *minimum: 15 servings

Grilled Sirloin with Mushroom Demi-Glace
 Grilled Sirloin | Red Wine-Mushroom Sauce
 *minimum: 15 servings

Mediterranean Flank Steak | GF - \$15.55 per serving
 Spice-Rubbed Tenderized Flank Steak | Spinach | Roasted Red Peppers | Feta | Red Wine Demi-Glace
 *minimum: 15 serving

Filet Oscar | GF - Market Price
 Grilled Tenderloin Topped with Crab | Asparagus | Béarnaise Sauce
 *minimum: inquire to learn more

Roast Barron of Beef | GF + DF
 Horseradish | Stone Ground Mustard | Au Jus
 *minimum: inquire to learn more

Santa Maria Tri-Tip | GF + DF
 Marinated & Grilled Tri-Tip Steak | House Pico de Gallo
 *minimum: 15 servings

Slow Roasted Black Angus Prime Rib | GF + DF
 Hand-Rubbed with FRCC's 7 Spice Seasoning | Merlot Au Jus
 *minimum: inquire to learn more

Pork

Grilled Porkchop w/Raspberry- Chipotle Sauce | GF + DF
 Baked Pork Chops | Apricot Preserves | Bread Crumb Coating
 *minimum: 15 servings

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Pineapple Pork Loin | GF + DF

Spicy Garlic-Jalapeno-Soy Marinated Pork Loin | Fresh Pineapple

*minimum order: 15 servings

Roasted Pork Loin Stuffed with Apricot & Plum Relish | DF

Light Gravy with Fresh Herbs

*minimum: 15 servings

Sautéed Pork Loin with Sour Cherry Demi-Glace | GF + DF

Pork Loin | Red Wine and Spice Infused Sour Cherry Demi-Glace

*minimum: 15 servings

Spiral Cut Ham with Honey Glaze | GF + DF

Baked in a Sweet Honey-Dijon Glaze | Horseradish | Honey Mustard Sauce

*minimum: 15 servings

Italian Sausage Lasagna

Spicy Italian Sausage | Five Cheeses | Marinara

*minimum: 15 servings

Lamb & Bison

Grilled Lamb | GF

Colorado Lamb Medallions | Grilled Vegetables | Tzatziki Dip

*minimum: 15 servings

Lamb Lollipops

Grilled or Herb Breaded | Port Wine Reduction Sauce

*minimum: inquire to learn more

Roast Baron of Bison | GF + DF

Horseradish | Stone Ground Mustard | Au Jus

*minimum: inquire to learn more

Seafood

Pan-Seared Salmon with Lemon-Dijon Sauce | GF

Salmon | Brushed with Olive Oil & Herbs | White Wine Lemon-Dijon Sauce

*minimum: 15 servings

Almond Crusted Salmon | GF

Salmon Coated in Slivered Almonds | Fresh Basil Pesto

*minimum: 15 servings

Mediterranean Sole | GF + DF

Baked Sole Filet | Artichokes | Mushrooms | Lemon-Garlic Chardonnay Sauce

*minimum: 15 servings

Sesame-Ginger Salmon | GF

Sesame-Ginger Glazed Salmon Filet

*minimum: 15 servings

Baja Fish Tacos | GF

Blackened Rockfish | Shredded Cabbage | Pico de Gallo Avocado-Lime Creama Sauce | Corn Tortillas | Lime Wedges

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Vegetarian

Vegetable Napoleon | GF + V

Potato | Zucchini | Squash | Butternut Squash | Tomato | Fresh Mozzarella | Pesto | Tomato Fennel Sauce
*minimum: 15 servings

Ratatouille Stuffed Bell Peppers | GF + VG

Sautéed Eggplant | Tomatoes | Zucchini | Garlic | Fresh Herbs
*minimum: 15 servings

Stuffed Poblano Pepper | GF + V

Black Beans | Creamy Polenta | Monterey-Jack
*minimum: 15 servings

Fresh Herb Polenta | GF + V

Baked Golden Polenta | Parmesan | Garlic | Herbs | Bell Peppers | Tomatoes | Feta
*minimum: 15 servings

Stuffed Portobello Mushroom | V

Sun-Dried Tomatoes | Seasoned Spinach | Roasted Garlic | Fontina
*minimum: 15 servings

Mushroom Strudel | V

Portobello, Porcini & Cremini Mushrooms | Blend of Italian Cheeses | Fresh Herbs | Buttery Pastry Shell
*minimum: 15 servings

Roasted Vegetable Lasagna | V

Squash | Eggplant | Red Peppers | Baby Spinach | Mushrooms | Blend of Five Cheeses | Marinara
*minimum: 15 servings

Eggplant Parmesan | V

Crispy Parmesan & Breadcrumb Coated Eggplant | Marinara | Mozzarella Cheese
*minimum: 15 servings

Spanakopita | V

Spinach | Feta | Roasted Garlic | Puff Pastry Shell
*minimum: 15 servings

Quinoa Zucchini Cake | GF

Herb Seasoned Quinoa | Zucchini | Scallions | Walnuts | Feta
*minimum: 15 servings

Curried Vegetables | GF + VG

Yellow Curry | Sautéed Seasonal Vegetables | Chickpeas
*minimum: 15 servings

Grilled Tofu Steaks | GF + VG

Caribbean Jerk Seasoned or Ginger-Soy Marinated
*minimum: 15 servings

Salads

Garden Mix Salad | VG

House-Made Croutons

Caesar Salad | V

House-Made Croutons

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Farmer's Market Salad | GF + VG
Carrots | Cucumbers | Radishes

Black Bean, Roasted Corn & Red Pepper Salad | GF + VG

Cucumber, Tomato & Bell Pepper Vinaigrette Salad | GF + VG

Spicy Ginger Pasta Salad | VG

Pasta Primavera Salad | VG

Greek Salad | GF + V
Crisp Romaine | Feta | Kalamata Olives | Tomatoes | Cucumbers | Red Onions

Autumn Salad | GF + Vg
Arugula | Baked Sweet Potato | Quinoa | Mandarin Orange Slices | Goat Cheese | Champagne Vinaigrette

Asparagus Salad | GF + V
Asparagus | Tomatoes | Mushrooms | Kalamata Olives | Red Onions | Provolone | Fresh Basil | Balsamic Vinaigrette

Field Greens & Spinach Salad | GF + V
Roasted Red Peppers | Goat Cheese | Raspberry Vinaigrette

Mixed Baby Greens | GF + V
Pears | Pecans | Gorgonzola | Apple Cider Vinaigrette

Side Dishes

*minimum: 15 servings

Vegetable Sides

Grilled or Sautéed Seasonal Vegetables | GF + VG

Roasted Butternut Squash with Olive Oil & Herbs | GF + VG

Seasonal Roast Vegetables | GF + VG

Petit Peas, Sautéed Mushrooms & Pearl Onions | GF + VG

Fresh Green Beans Sautéed with Button Mushrooms | GF + VG

Baby Carrots Glazed with Honey & Cider | GF + V

Citrus Green Beans | GF + VG

Herb Roasted Cauliflower | GF + VG

Caramelized Sweet Potatoes | GF + V

New Roasted Red Potatoes & Chive Butter | GF + V

Arugula Pesto New Potatoes | GF + V

Vegetable Rice Pilaf | GF + VG

Saffron Basmati Rice | GF + V

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Long Grain & Wild Rice | GF + V

Black Bean & Tomato Quinoa | GF + V

Herb Roasted Asparagus Spears | GF + VG

Starch Sides

Roasted Lemon Rosemary Potatoes | GF + VG

Garlic Mashed Potatoes | GF + V

Quinoa Tabouli | GF + VG

Saffron Butter Vegetable Couscous | V

Lemon Couscous with Baby Spinach and Grape Tomatoes | VG

Orzo Pasta with Mushrooms & Baby Peas with Butter & Fresh Herbs | V

Orzo Pasta with Parmesan & Herbs | V

Crispy Parmesan-Garlic Polenta | GF + V

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