

**CHILDREN'S BUFFET
AVAILABLE**

**CARVING STATIONS
AVAILABLE**

**CUSTOM MENUS
AVAILABLE**

ASK FOR DETAILS

**Staffing and delivery fees
may apply.**

BLACK-EYED PEA CATERING

Tel: 303-725-2915

Fax: 303-586-8288

catering@rmrcolorado.com

Locally owned and operated

WWW.BLACKEYEDPEACOLORADO.COM

RMR-C00817

BEVERAGES

Freshly Brewed Iced Tea

Raspberry Iced Tea

Sweet Tea

Lemonade

Fresh Strawberry Lemonade

Coffee Service

Ask for pricing

DESSERTS

Fresh Baked Fruit Cobbler - pan

Fresh Baked Brownies - dozen

Fresh Baked Chocolate Chip Cookies - dozen

Banana Pudding - pan



**MAKE YOUR DINNER
PARTY, REHEARSAL
DINNER, WEDDING
RECEPTION, OR
COMPANY EVENT A
SUCCESS WITH
BLACK-EYED PEA®
CATERING**



**We can help take the stress
out of your event.**

Black-eyed Pea®
GREAT AMERICAN FOOD & SPIRITS

CATERING MENU



**Your Fresh Approach
to Catering**

APPETIZERS

- Shrimp Platter
- Fresh Vegetable Platter
- Fresh Fruit Platter
- Assorted Cheese Platter
- Honey Mustard Ham & Cheese Pinwheel Platter
- Turken & Cream Cheese Pinwheel Platter

Each platter serves 25 people



- Bruschetta
- BBQ Beef Sliders
- Cheeseburger Sliders
- Chicken Salad Sliders
- Turkey Guacamole Sliders
- Buffalo Chicken Sliders
- Sweet & Spicy Meatballs
- Italian Meatballs
- Cheese Quesadillas
- Stuffed Mushrooms
- Chips & Queso
- Hot Spinach and Artichoke Dip
- Bacon Wrapped Stuffed Jalapenos
- Bacon Wrapped Chicken Bites
- Mashed Potato Bar - per person
- Macaroni and Cheese Bar

Prices based per person, minimum order of 10 required on all appetizers

ENTREES

All entrees are served with two side selections, fresh baked wheat rolls & cornbread muffins

BEEF

- Prime Rib
served with Au Jus and horseradish
- Beef Stroganoff
- Chicken Fried Steak
- Slow-Cooked Pot Roast
- Mom's Meatloaf

CHICKEN

- Margarita Lime Grilled Chicken
served on cilantro and lime rice, topped with pineapple salsa
- Amarillo Jack Chicken
- Swiss Mushroom Chicken Breast
- Bacon Wrapped Feta Chicken Breast
- Grilled Chicken Breast
- Chicken Fried Chicken
- Chicken Tenderloins
- Chicken Parmesan

TURKEY

- Roasted Turkey Breast & Dressing

PORK

- Pork Loin Roast
served with an Apricot Glaze
- Ranch Style Pork Chops

SEAFOOD

- Grilled Cajun or Lemon Herb Salmon
- Grilled Catfish Fillets
- Grilled Tilapia
served with Cajun or sweet mango salsa

ENTREES

BARBEQUE

- BBQ Grilled Chicken Breast
- 1/3 Rack BBQ St. Louis Pork Ribs



SIDE SELECTIONS

- | | |
|---------------------------|-------------------------|
| Mashed Potatoes & Gravy | Baked Squash Casserole |
| Roasted Red Potatoes | Grilled Corn on the Cob |
| Tender Green Beans | Au Gratin Potatoes |
| Sugar Snap Peas | Green Peas |
| Macaroni & Cheese | Spinach |
| Black-eyed Peas | Baked Sweet Potatoes |
| Red Beans & Rice | Glazed Carrots |
| Broccoli & Rice Casserole | Seasoned Rice |
| Sweet Kernel Corn | Hot Cinnamon Apples |
| Cornbread Dressing | |

ENTREES

PASTA

- Pasta Marinara
with Grilled Vegetables
- with Italian Meatballs*
- Penne Pasta Alfredo
with Steamed Vegetables
- with Grilled Chicken*

SALADS

- Mixed Greens Salad
Mixed Greens, cherry tomatoes, cucumber, cheese, and croutons
- Caesar Salad
Romaine lettuce, Parmesan cheese, and croutons
- Spinach Almond Salad
Spinach, almonds, cranberries, bacon, and Feta cheese
- Mandarin Salad
Romaine lettuce, almonds, mandarin oranges, Feta cheese with Asian dressing
- Wedge Salad
Cool, crisp wedge of iceberg lettuce with our homemade bleu cheese dressing, topped with bacon, bleu cheese crumbles and diced tomatoes

DRESSINGS:

- | | |
|--------------------------------|-----------------|
| Homemade Ranch | Jalapeno Ranch |
| Bleu Cheese | Caesar |
| Italian | Honey Mustard |
| Fat Free Raspberry Vinaigrette | Thousand Island |
| Balsamic Vinaigrette | Southwest Ranch |
| Red Wine Vinegar & Oil | |

