

**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	25
Fresh Baked Brownies - dozen	18
Fresh Baked Chocolate Chip Cookies - dozen	9
Banana Pudding - pan	25



**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	90
Fresh Vegetable Platter	50
Fresh Fruit Platter	80
Assorted Cheese Platter	70
Honey Mustard Ham & Cheese Pinwheel Platter	70
Turken & Cream Cheese Pinwheel Platter	70

Each platter serves 25 people



Bruschetta	5
BBQ Beef Sliders	5
Cheeseburger Sliders	5
Chicken Salad Sliders	5
Turkey Guacamole Sliders	5
Buffalo Chicken Sliders	5
Sweet & Spicy Meatballs	4
Italian Meatballs	4
Cheese Quesadillas	4
Stuffed Mushrooms	4
Reuben Eggrolls	5
Avocado Eggrolls	5
Chips & Queso	4
Hot Spinach and Artichoke Dip	5
Bacon Wrapped Stuffed Jalapenos	5
Bacon Wrapped Chicken Bites	5
Mashed Potato Bar - per person	6
Macaroni and Cheese Bar	6

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	25
served with Au Jus and horseradish	
Beef Stroganoff	14
Chicken Fried Steak	15
Slow-Cooked Pot Roast	15
Mom's Meatloaf	14

CHICKEN

Margarita Lime Grilled Chicken	13
served on cilantro and lime rice, topped with pineapple salsa	
Amarillo Jack Chicken	13
Swiss Mushroom Chicken Breast	13
Bacon Wrapped Feta Chicken Breast	15
Grilled Chicken Breast	12
Chicken Fried Chicken	14
Chicken Tenderloins	13
Chicken Parmesan	14

TURKEY

Roasted Turkey Breast & Dressing	14
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PORK

Pork Loin Roast	15
served with an Apricot Glaze	
Ranch Style Pork Chops	15

SEAFOOD

Grilled Cajun or Lemon Herb Salmon	17
Grilled Catfish Fillets	16
Grilled Tilapia	15
served with Cajun or sweet mango salsa	

ENTREES

BARBEQUE

BBQ Grilled Chicken Breast	12
1/3 Rack BBQ St. Louis Pork Ribs	14



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	10
with Grilled Vegetables	12
with Italian Meatballs	14
Penne Pasta Alfredo	10
with Steamed Vegetables	12
with Grilled Chicken	14

SALADS

Mixed Greens Salad	2
Mixed Greens, cherry tomatoes, cucumber, cheese, and croutons	
Caesar Salad	2
Romaine lettuce, Parmesan cheese, and croutons	
Spinach Almond Salad	3
Spinach, almonds, cranberries, bacon, and Feta cheese	
Mandarin Salad	3
Romaine lettuce, almonds, mandarin oranges, Feta cheese with Asian dressing	
Wedge Salad	5
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	

