

## BEVERAGES

**CHILDREN'S BUFFET  
AVAILABLE**

**CARVING STATIONS  
AVAILABLE**

**CUSTOM MENUS  
AVAILABLE**

**ASK FOR DETAILS**

Freshly Brewed Iced Tea  
Raspberry Iced Tea  
Sweet Tea  
Lemonade  
Fresh Strawberry Lemonade  
Coffee Service  
*Ask for pricing*

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

**Black-eyed Pea®**  
COLORADO

## CATERING MENU

**Staffing and delivery fees  
may apply.**

## DESSERTS

Fresh Baked Fruit Cobbler - pan	20
Fresh Baked Brownies - dozen	18
Fresh Baked Chocolate Chip Cookies - dozen	9
Banana Pudding - pan	20



### BLACK-EYED PEA CATERING

Tel: 303-725-2915

Fax: 303-586-8288

[catering@rmrcolorado.com](mailto:catering@rmrcolorado.com)

Locally owned and operated  
[WWW.BLACKEYEDPEACOLORADO.COM](http://WWW.BLACKEYEDPEACOLORADO.COM)

RMR-C00817



We can help take the stress  
out of your event.

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

*Each platter serves 25 people*



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

*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
<i>served with Au Jus and horseradish</i>	
Beef Stroganoff	14
Chicken Fried Steak	14
Slow-Cooked Pot Roast	14
Mom's Meatloaf	12

## CHICKEN

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

## TURKEY

Roasted Turkey Breast & Dressing	12
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## PORK

Pork Loin Roast	15
<i>served with an Apricot Glaze</i>	
Ranch Style Pork Chops	15

## SEAFOOD

Grilled Cajun or Lemon Herb Salmon	16
Grilled Catfish Fillets	14
Grilled Tilapia	14
<i>served with Cajun or sweet mango salsa</i>	

# ENTREES

## BARBEQUE

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



## SIDE SELECTIONS

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

# ENTREES

## PASTA

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

## SALADS

Mixed Greens Salad	2
<i>Mixed Greens, cherry tomatoes, cucumber, cheese, and croutons</i>	
Caesar Salad	2
<i>Romaine lettuce, Parmesan cheese, and croutons</i>	
Spinach Almond Salad	3
<i>Spinach, almonds, cranberries, bacon, and Feta cheese</i>	
Mandarin Salad	3
<i>Romaine lettuce, almonds, mandarin oranges, Feta cheese with Asian dressing</i>	
Wedge Salad	5
<i>Cool, crisp wedge of iceberg lettuce with our homemade bleu cheese dressing, topped with bacon, bleu cheese crumbles and diced tomatoes</i>	

### 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	

