



NATIONAL RENEWABLE ENERGY LABORATORY

MENU SELECTIONS



catering **SELECT**

Something Extra In Onsite Dining.



WELCOME

Southern Foodservice Management is pleased to present our catering menu. We offer a delicious array of food and beverage selections designed to meet the needs of your customers and guests. We can provide you and your organization food and service for events as simple as coffee breaks and as elegant as served receptions, luncheons and dinners. This information is designed to be used as a guide for planning of events. Although our menu describes a variety of items, you are not limited to selections that are listed. Our Food Service Director will work with you and your organization to tailor and personalize any event to meet your needs. Remember that we provide a variety of catered services such as birthdays, retirements, receptions, anniversaries and holiday receptions.

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ORDERING AND DELIVERY

Ordering Information

Whatever your occasion, our wide variety of selections will fit all your needs. Contact our catering coordinator to help create your perfect event!

Last Minute Orders

We ask for 48 hours notice for all catering orders. However, we understand that last minute needs do arise and will make every effort to accommodate them. A \$25.00 fee may be applied to all orders placed after 2:00 PM for next day delivery or service. Monday orders must be submitted by the previous Thursday by 2:00 pm.

Special Occasions

Having an all day meeting? A special occasion? Need help planning your Food and Beverage function and other services? Contact our Catering Administrator and we can help plan your event! Please note that special requests / special events that are customized aside from this catering menu may require additional notice and may not be changed after 6 business days before event.

Food and Beverage

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all Food and Beverage equipment needed to ensure the food is served properly.

Don't see what you are looking for?

Contact our Catering Coordinator and they can have our chef develop a special menu that fits your needs.

HOW TO ORDER

To speak to our Catering Administrator, call: 720.352.2697_

Mark.Galinsky@southernfoodservice.com

Regular Hours of Operations: 7:00 AM to 3:00 PM Monday – Friday

Visit our Website

Check out our menu on-line or find out about our upcoming promotions and enhancements. For your convenience, you may order on-line.

<https://nrel.southernfoodservice.com/WeeklyMenu.aspx>

We appreciate your business and thank you for choosing us for your catering needs!

Delivery

Our catering attendants will deliver, unpack and set-up your order at the requested location. Service outside the hours of operation may be subject to an additional service charge. Deliveries outside our delivery area are subject to an additional delivery charge, determined when you place your order. A minimum \$25.00 purchased is needed for free delivery. A \$25.00 charge may be applied to all orders less than \$25.00.

Payment

We gladly accept various methods of payment. Please contact our catering coordinator to discuss. Sales tax will be added to all services from parties outside NREL. Prices are subject to change.

Additional Service

Looking for an attendant to service your function all day? Speak to our catering coordinator to arrange for an additional service attendant. Wait staff can be provided at a cost of \$26.00 per hour, with a two hour minimum hour charge. Plan on each server to maintain 15 guests to insure proper service levels for plated events.

Cancellations

Our orders are prepared just for you, therefore cancellations must be made by 48 before a scheduled weekday delivery. Cancellations within 24 hours will incur a charge of 50% of the estimated total. Those cancellations less than 24 hours in advance may incur a charge equal to the full cost of the event.

BREAKFAST Packages



Our breakfast menus are designed to start your day off right. These menus inclusive of plates, napkins and utensils. All menus are designed for groups of 8 guests or more.

ALL AMERICAN BUFFET

Fluffy Scrambled Eggs
Center Cut Bacon or Sausage Patty
Fresh Baked Biscuits And Country
Gravy
Country Breakfast Potatoes
Assorted House Baked Pastries
Fresh Brewed Coffee, Assorted Juices
and Hot Herbal Teas

THE NREL CONTINENTAL

Assorted Fresh House Baked Pastries
Sliced Seasonal Fresh Fruit
Fresh Brewed Coffee, Assorted Juices
and Hot Herbal Tea

SIGNATURE SUNRISE

Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Fresh Brewed Coffee and Hot Herbal
Tea

TEX MEX BREAKFAST

Freshly Rolled Breakfast Tacos
House Made Salsa Bar
Country Breakfast Potatoes
Chilled Assorted Juices
Fresh Brewed Coffee and Hot Herbal
Tea



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CUSTOM BREAKFAST Selections



Choose any of the following to enhance your breakfast menu. All menus are designed for groups of 8 guests or more. All prices are per person.

DENVER EYE OPENER

Freshly Scrambled Eggs with Cheddar Cheese
Crisp Bacon and Sausage
Country Style Breakfast Potatoes
Buttermilk Pancakes
Served with Coffee and Tropicana Orange and Apple Juices

BREAKFAST SANDWICHES

Scrambled Egg and Cheddar Cheese, English Muffins, Bagels or Biscuits Layered with Your Choice of Bacon or Breakfast Sausage or Potato
Fresh Cut Seasonal Fruit Tray
Freshly Brewed Coffee, Assorted Juices & Hot Tea

HEALTHY MORNING

Freshly Cut Seasonal Fruit with Vanilla Yogurt, Granola, and an Assortment Of Freshly Baked Muffins
Served With Coffee, Assorted Juices, Bottled Water and Hot Tea



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A LA CARTE Selections



MORNING

Buttermilk Biscuits with Sausage and Egg
Breakfast Burrito with Cheese and Eggs (Sausage, Bacon or Potato)
Breakfast Breads with Assorted Preserves
Vanilla Yogurt, Fruit & Granola Parfait
Assorted House Baked Muffins
Bagels with Cream Cheese and Assorted Preserves
Assorted Scones
Assorted House Baked Danish
Freshly Baked Cinnamon Rolls
Fruit Cups
Sliced Fresh Seasonal Fruit Tray (*serves 10-15 people*)

AFTERNOON

Assorted Otis Spunkmeyer Cookies 3oz, Brownies or Rice Krispy Treats
Dozen Assorted Mini Cookies
Decadent Dessert Bars
Deluxe Mixed Nuts
Fresh Popcorn
Sliced Fresh Fruit Tray (*serves 10-15 people*)
Vegetable Crudit  With Ranch Style Dip
Whole Fresh Fruit (*Apples, Bananas And Oranges*)
Tortilla Chips with Salsa Fresca Bar
Add Queso Dip
Add Spinach Dip
Add Guacamole

BEVERAGES

Tropicana Bottled Juices, 10 oz.
Spring Water Service
Assorted Soft Drinks 20oz
Tazo Assorted Hot Tea
Ice Tea (*Approximately 12 twelve ounce servings*)
Lemonade and Fruit Punch
Elevation Organic Coffee



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DELICIOUS Selections



All DELicious Sandwiches are Exclusively Made with Boar's Head Meats and Cheeses. All Selections Include Freshly Prepared Deli Salad, Assorted Chips, Condiments, a Fresh Baked Otis Spunkmeyer Cookie and Bottled Water. Additional \$1 per person upcharge to substitute for soda. Prices are Per Person with a 6 person Minimum.



TRADITIONAL BOX LUNCH

Golden Roasted Chicken, Blackened and Roasted Turkey, Black Forest Ham, London Broil Roast Beef, Egg Salad, Tuna Salad and Chicken Salad or Vegetarian/Vegan Option. Served with Cheese on Artisan Wheat Bread with Your Choice of Red Bliss Potato Salad, Italian Pasta Salad or Fresh Fruit Salad.

GOURMET WRAPS

Chicken Ceasar
Buffalo Chicken
Cheeseburger
Philly Steak
Chipotle Chicken

VEGAN ROASTED VEGGIE WRAP

Smooth Hummus, Roasted Vegetables, Lettuce and, Tomatoes

VEGAN ROASTED TOFU WRAP

Marinated Tofu, Crispy Garbanzo Beans, Balsamic Glaze and Mixed Greens..

VEGAN SPICY SEITAN WRAP

Roasted Seitan, Tahini and Tomato Slaw

VEGETARIAN GRILLED EGGPLANT PITA

Marinated Grilled Eggplant, Tzatziki Sauce, Cucumber and Lettuce

VEGETARIAN ROASTED POTOBELLA PITA

Roasted Portobello Mushrooms, wrapped in a pita with herbed Aioli, Lettuce and Tomato

ENTRÉE

Salads



Mix and Match Up to Three Entrée Salads. Includes a Fresh Baked Otis Spunkmeyer Cookie and House Baked Breadsticks. Minimum 6 Guests, Please.

CLASSIC CAESAR SALAD WITH GRILLED CHICKEN

Marinated Grilled Chicken Tossed with Crisp Red Leaf Lettuce, Shredded Parmesan Cheese and Garlic Croutons. Served with a Creamy Caesar Dressing.

CRISPY FRIED CHICKEN RANCH SALAD

Mixed Lettuce Garnished with Crispy Fried Chicken Tenders, Tomatoes, Cucumbers, Cheddar Cheese and Croutons. Served with Buttermilk Ranch Dressing.

CHEF SALAD

Tossed Greens Topped with Boar's Head Julienne Ham, Turkey, Swiss And Cheddar Cheese, Sliced Egg, Tomatoes and Cucumbers. Served with Your Choice of Dressing.

COBB SALAD

Mixed Lettuce Topped with Diced Chicken, Tomatoes, Eggs, Bleu Cheese, Avocado and Bacon Pieces. Served with Blue Cheese.

14.99

CAPRESE SALAD

Sliced Tomato, Fresh Mozzarella Cheese, Basil, Shaved Red Onion drizzled with Balsamic Glaze.

add Chicken Option

SANTA FE GRILLED CHICKEN SALAD

Mixed Lettuce Garnished with Diced Chicken, Roasted Corn and Black Beans Salsa. Topped with Fried Tortilla Strips. Served with Southwestern Ranch Dressing.

TOASTED PECAN BERRY SALAD

Field Greens Topped with Toasted Pecans, Fresh Blueberries, Green Onions, and Goat Cheese. Served with a Yogurt Poppyseed Dressing.

add Chicken



THEMED Buffets



*Already designed, our Themed Buffets bring you a complete meal solution; starting with a Regionally inspired Entrée, perfectly paired accompaniments and finished with a specialty dessert....all you need to do is add on your beverage selection.
Minimum 12 guests . Prices are Per Person*

THE HEALTHY LUNCH

Herb Marinated Oven Roasted Chicken Breast and Tempeh Stuffed Portobellos with Roasted Red Pepper Romesco, Roasted Balsamic Glazed Brussel Sprouts, and Wild Rice. Includes Arugula Salad topped with Shaved Red Onions, Goat Cheese, Balsamic Vinegarett and Grilled Pita Bread. For Dessert Fresh Fruit, Honey and Yogurt Parfait

THE SOUTHWEST

Braised Chicken Breast w/Black Bean Salsa, Chipotle Glazed Pulled Pork, New Mexico Rice Pilaf, Roasted Veggies, Corn, Black and Red Bean Salad, Flour Tortillas, Cheddar Cheese, Sour Cream and Desert Bars

The Boulder Buffet

Pick two: Roasted Eggplant, Grilled Celery Root, or Tempeh Stuffed Mushrooms. Served with Red pepper Romesco Sauce, Garlic Herb Roasted Potatoes, and Balsamic Glazed Brussels. Fresh Arugula, Salad topped with shaved Red Onion, Goat Cheese with Fresh Cookies and Desserts

Taco Bar

Your choice of two Protein Options. Pork Carnitas, Seasoned Ground Beef, Roasted Chicken or Portobella Mushrooms. Refried Beans, Spanish Red Rice, Cheddar Jack Cheese, Fresh Salsa, Sour Cream, Shredded Lettuce and Diced tomato and Sopapillas

NY STYLE DELI BUFFET

Beautifully Prepared Platters of Assorted Sliced Deli Meats, Sliced Cheeses, Fire Roasted Vegetables or Traditional Hummus and Condiments Served with Artisan Breads and Your Choice of Two: Italian Pasta Salad, Red Bliss Potato Salad or Fresh Fruit Salad. Complete with Freshly Baked Cookies or Brownies.

Mac and Cheese Bar

Housemade Creamy Mac and Cheese and a Choice of two Meat Choices or our Vegetarian options. Served with Roasted Vegetables, vegetarian Green Chili, Warm Garlic Bread and Cookies

Themed Buffets



All of our Custom Buffets bring you a complete meal solution; allowing you to create a buffet that suits your needs....all you need to do is choose your price point, and the included options, and add on your beverage selection.

Minimum 12 guests and 72 hours advance notice. Prices are Per Person

8.99 per item

Salad Bar

Mixed Greens, Assorted Boars Head Deli Meat, Cheeses, Vegetable Toppings and Dressings. Includes Rolls and Cookies

16.99

Baked Potato Bar

Slow Roasted Russet Potato toppings include, Chopped Bacon, Chopped Onion, Scallions, Steamed Broccoli, Shredded Cheddar, Roasted Peppers, Sour Cream, and your Choice of Beefy Chili or 3 Bean Vegetarian Chili and Fresh Baked Cookies

Seafood Lunch

Upscale Fresh Seafood Buffet with choice of two Options. Crabcakes, Grilled Salmon, Shrimp Scampi, Popcorn Shrimp or Blackened Catfish. Sides include Roasted Garlic Potatoes and Grilled Vegetables, Arugula Salad, fresh Rolls and gourmet dessert

Appetizer Buffet (Minimum 2 items)

Pretzel Bites and Cheese Dip, Hummus and Veggies, Jalapeno Poppers, Buffalo wings, Stuffed Mushrooms, Fried Ravioli, Bruschetta, Spinach and Artichoke dip

Italian Extravaganza

Choice 2 Entrees Chicken PARMesean or Stuffed Peppers. Type of Pasta and two Sauces. Add a 3rd Entrée for an Extra Charge. Includes a Caesar Salad and Garlic Bread

Big BBQ Buffet

Pick two choices from Pulled Pork, Braised Brisket, Shredded Chicken and Marinated Portobella Mushrooms. Sides include Macaroni and Cheese, Vegetarian Baked Beans, Creamy Cole Slaw, and Corn Bread

Soup/Salad/Sandwich

Assorted Deli Sandwiches, Choice of Pasta Salad, Potato Salad, Fresh Fruit Salad, or Mixed Green Salad. Choice of Soup, Creamy Potato, Cream of Mushroom, Tomato Bisque, Beefy Chili, Vegan Curried Cauliflower and Rolls. Includes Brownies or Cookies

PIZZA, PLATTERS & Extras



PIZZA

16" Pie Cut Into 8 Slices

Cheese

Veggie

Meat

CREATE YOUR OWN

Pepperoni, Sausage, Beef, Mushrooms,
Onions, Green Peppers, Black Olives and
Tomatoes

VEGETARIAN

Bell Peppers, Zucchini, Onions, Scallions,
Black Olives and Tomatoes

MEAT LOVER'S

Sausage, Pepperoni, Ham, and Bacon

SOUTHWESTERN

Grilled Chicken, BBQ Sauce and Cheddar
with Cilantro

TEX MEX

Taco Meat Mixed with Cheese and Jalapeños

ADD TO ANY PIZZA

Italian Style Garden Salad and Canned Soda
or Bottled Water

PER PERSON

PLATTERS

72hrs advance notice required

MIDDLE EASTERN PLATTER

Hummus, Babaganoush, Fresh Veggies, Pita

serves 10

SOUTH AMERICAN PLATTER

Sliced Chorizo, Manchego Cheese, Bread,
Jalapeno Preserves

serves 10

EUROPEAN PLATTER

Cured Ham, Soft Cheeses, Walnuts, Orange
Marmalade, Bread

serves 10

SEASONAL CRUDITE

Crisp Raw Fresh Seasonal Vegetables
with Ranch Dressing

serves 10

Ice Cream Social

With Choice Of 5 Toppings

Great Break Idea

8.99 PER PERSON



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