



APPETIZER TRAYS

Minimum order of all Dips & Platters and Cheese & Meat Trays is 24 people.

Minimum order of all Mini Sandwiches is 24 pieces.

Order all items in increments of twelve.

DIPS & PLATTERS

All items are priced per twelve people.

Mexican Fiesta Dip with Tortilla Chips.

A layer of black beans topped with sour cream, jalapenos, diced tomatoes, black olives and guacamole.

Asiago Cheese and Artichoke Dip.

Served warm with fresh vegetables and tortilla chips.

Crab and Artichoke Dip.

Served warm with fresh vegetables and tortilla chips.

Chili Con Queso.

Pork green chili and cheese dip served warm with tortilla chips.

Fresh Cut Veggies with Ranch Dip.

A variety of fresh veggies including carrots, celery, bell peppers and cucumbers.

Sliced Seasonal Fruits.

Selection varies with the season.

Tomato Basil Bruschetta with Crostini.

Fresh tomatoes combined with garlic, fresh basil, olive oil and balsamic vinegar.

Assorted Salsas and Guac with Chips.

Fresh Pico de Gallo, Spicy Restaurant Recipe Salsa, Corn and Black Bean Salsa and Guacamole served with tri-colored tortilla chips for dipping.

Fresh Fried Chips and Salsa.

Tri colored tortilla chips paired with our spicy restaurant recipe salsa.

Shrimp Cocktail.

Chilled, tail on shrimp served with spicy cocktail sauce.

MINI SANDWICHES

All items are priced per twelve pieces.

Meat and Veggie Wraps.

Available options include roast beef, chicken, fresh veggie, ham or smoked turkey with specialty spreads and cheeses.

Fresh Salmon Wraps.

Broiled salmon, served cold, with dill cream cheese, cucumbers and red onion in a spinach tortilla.

Beef Tenderloin on Jalapeno Cheddar Bread.

With cheddar cheese, lettuce, tomato, onion and creamy horseradish spread.

Cold Cut Finger Sandwiches.

Smoked turkey, ham, roast beef or fresh veggies with specialty spreads and cheeses on focaccia.

Cubans on Ciabatta.

Sliced pork, spicy mustard, banana peppers, Swiss cheese and pickles.

Savory Profiteroles.

Curry Chicken Salad, Smoked Salmon Mousse or Creamy Sundried Tomato Asiago.

CHEESE & MEAT TRAYS

All items are priced per twelve people.

Domestic and Imported Cheese Platter.

Cubed cheeses served with an assortment of crackers.

Cheese and Cracker Platter with Fruit Garnish.

Fruit changes seasonally. Typical selection may be grapes and berries.

Cheese, Cracker and Meat Platter.

Cubed domestic and imported cheeses paired with crackers and a selection of salami and hams.



APPETIZER TRAYS

Minimum order of all "Bites" is 36 pieces. Order in increments of twelve.
Minimum order of Carved meats is 36 people. Order in increments of 36 people.

Starred items are available seasonally. Please inquire.

VEGGIE BITES

All items are priced per twelve pieces.

Artichoke & Sundried Tomato Wontons.

With teriyaki dipping sauce.

Spinach and Ricotta Phyllo Cups.

Mini Twice Baked Potatoes.

With cheese, sour cream and green onion.

Mini Quiche in Phyllo Cups.

Vegetable Egg Rolls.

With teriyaki dipping sauce.

Mushroom Caps with Bruschetta Filling.

MEAT BITES

All items are priced per twelve pieces.

Chicken Satay with Peanut Glaze.

Sesame Chicken Spring Rolls.

With teriyaki dipping sauce.

Asparagus and Prosciutto in Phyllo.*

Pork and Vegetable Potstickers.

With teriyaki dipping sauce.

Meatballs.

Sweet 'n Spicy or Swedish.

Pepperoni Pizza Rolls.

Bacon Wrapped Tenderloin Skewers.

Chicken Wings - Bone In or Boneless.

Hot!, BBQ, Teriyaki, Sweet and Spicy. Served with ranch dressing.

SEAFOOD BITES

All items are priced per twelve pieces.

Crab and Cream Cheese Wontons.

With teriyaki dipping sauce.

Mini Crab Cakes.

With roasted bell pepper aioli.

Mini Thai Salmon Cakes.

With chili lime aioli.

Mushroom Caps filled with Crab and Cream Cheese.

Breaded and Fried Butterfly Shrimp.

With cocktail sauce.

SWEET BITES

All items are priced per twelve pieces.

Cookies, Assorted Flavors.

Bavarian Cream Profiteroles.

Dessert Bars, Assorted Flavors.

Classic Chocolate Brownies.

Cheesecake Filled Phyllo Cups.

CARVED MEAT

All items are priced per 36 people. On site carving is available for an additional charge. All meats are served with specialty spreads and cocktail rolls.

Roast Turkey, Honey Ham or Pork Loin.

Slow Roasted Beef Tenderloin.



LUNCH BUFFETS

Lunch items are priced to include one entree, two side items, one dessert, iced tea and water.

Additional entrees, sides and beverages may be added for an extra charge. All entrees are priced for a minimum of 25 guests.

ENTREES

- Spaghetti and Meatballs.
- Fettuccine Alfredo with Chicken.
- Penne Pasta with Alfredo and Marinara.
- Chicken Parmesan with Pasta Marinara.
- Beef Stroganoff with Egg Noodles.
- Homemade Soup or Chili in Bread Bowls.
- Teriyaki Chicken with Vegetable Rice.
- Chicken and Sausage Jambalaya with Rice.
- Bone - In Fried Chicken.
- Baked Salmon over Rice.
- Grilled Chicken Breast Sandwiches.
- BBQ Pork on Hoagies.
- Assorted Wrap Sandwiches.
- Assorted Cold Cut and Veggie Sandwiches.
- Make Your Own Sandwich Buffet.
- French Dip Sandwiches.
- Chicken or Beef Philly Sandwiches.
- Chef's Salad Bar.
- Chicken Cobb Salad Bar.
- Chicken and Green Chili Enchiladas.

SIDES

- Fresh Fruit Salad
- Tossed Green Salad with Dressings
- Spinach Salad with White Wine Vinaigrette
- Caesar Salad
- Traditional Cabbage Coleslaw
- Creamy Potato Salad
- Italian Pasta Salad with Veggies
- Tomato Basil Couscous Salad
- Cottage Cheese
- Fresh Cut Veggies with Ranch
- Steamed Fresh Veggies
- Fresh Chips with Homemade Salsa
- Potato Chips
- Dinner Rolls with Butter

DESSERTS

- Assorted Cookies
- Classic Chocolate Brownies
- Assorted Dessert Bars



BOXED LUNCHES

All boxed lunches are served with bottled water, a crystal light stick and one dessert.

Salad lunches are served with bread and butter.

Sandwich lunches are served with choice of one side. Add a second side for an additional charge.

Choose a maximum of two varieties of boxed lunches for parties less than 40 people.

Choose a maximum of three varieties of boxed lunches for parties over 40 people.

SANDWICHES

Choose from a French hoagie, multi grain bun or wheat berry bread.

Ham and Swiss cheese with lettuce, tomato and spicy mustard.

Turkey and applewood smoked bacon with tomato, lettuce, Swiss cheese and mayo.

Roast beef and cheddar cheese with creamy horseradish spread, lettuce and tomato.

Ham, turkey, pepperjack and Swiss cheese with tomato, lettuce and chipotle aioli.

Chicken Salad with celery, grapes and red onion. Garnished with leaf lettuce.

WRAPS

Crispy Chicken with cheddar cheese, bell peppers and spinach. Served with a side of honey mustard dressing.

Veggie with cucumbers, black olives, spinach, tomatoes, bell peppers, havarti dill cheese and herb cream cheese.

Turkey breast with guacamole, green chiles and pepper-jack cheese.

ENTREE SALADS

Caesar Salad topped with grilled chicken or blackened shrimp. Dressing on the side.

Chef Salad with ham, bacon, turkey, cheddar, Swiss, egg, tomato and ranch dressing.

SIDES

Choose one side:

Potato Chips

Fresh Fruit Cup

Cottage Cheese

Whole Fruit - Apples or Oranges

DESSERTS

Choose one dessert:

Chocolate Chip Cookies

Classic Chocolate Brownies

Oatmeal Raisin Cookies

Sugar Cookies



DINNER BUFFETS

MEAT • FISH • PASTA

*All meals include bread, Chef's choice of vegetable, iced tea and water.
Entrees are priced to include a total of three items from the Salad and Sides selections.*

All entrees are priced for a minimum of 25 guests.

ENTREES

POULTRY

- Chicken Marsala with Mushroom Sauce.
- Chicken Pomodoro with Lemon and Tomatoes.
- Breaded Spinach and Cheese Stuffed Chicken.
- Chicken Piccata with White Wine Caper Sauce.
- Bone-In Fried Chicken.
- Herb Roasted Bone-In Chicken Quarters.
- Turkey Breast with Sausage and Apple Stuffing.
- Chicken Parmesan.
- Fettuccine Alfredo with Grilled Chicken Breast.

PORK

- Pork Loin with Beer Mustard Marinade.
- Pork Loin with Mushroom Marsala Sauce.
- Spiral Honey Ham.

SIDES

- Roasted Garlic Mashed Potatoes
- Creamy Twice Baked Potatoes
- Roasted Yukon Gold Potatoes
- Roasted Yukon Gold and Sweet Potato Medley
- Baked Potatoes with Sour Cream, Chives and Butter
- Linguine, Ziti or Cavatappi Pasta Tossed in Olive Oil
- Pasta with Tomatoes, Basil, Olive Oil and Garlic
- Pasta Tossed in Marinara Sauce
- Wild Rice and Rice Pilaf Medley
- Quinoa with Fresh Herbs

BEEF

- Roasted Tenderloin.
- Prime Rib with Au Jus and Horseradish.
- Grilled Sirloin Steak.
- Grilled Ribeye or New York Strip (plated).
- Petite Tender Medallions and Shrimp Skewers.
- Tender Roast Beef with Gravy.
- Beef and Mushroom Stroganoff.
- Spaghetti and Meatballs.

FISH, SEAFOOD AND VEGGIE

- Fresh Baked Salmon with Lemon and Herbs.
- Shrimp Scampi.
- Cheese Tortellini with Tomato Basil Sauce.
- Spinach and Ricotta Manicotti.

SALADS

- Caesar Salad with Tomatoes and Parmesan
- Spinach Salad with White Wine Vinaigrette
- Mixed Green Salad with Choice of Dressing
- Fresh Fruit Salad
- Pasta Salad with Fresh Veggies and Olives
- Mozzarella, Tomato and Basil Couscous Salad

• • •

*Desserts are available for an additional charge.
Please refer to the dessert menu.*



DINNER BUFFETS

THEME

*All meals include iced tea and water.
All entrees are priced for a minimum of 25 guests.*

FAJITA OR TACO THEME

Tri Colored Tortilla Chips and Homemade Salsa

Spanish Rice and Black Beans

Seasoned ground beef and chicken breast (*taco*)

- OR -

Grilled Chicken and Beef with Onions and Peppers (*fajita*)

Shredded Cheese, Tomatoes, Scallions, Sour Cream, Lettuce and Flour Tortillas

Classic Chocolate Brownies or Churros

ITALIAN THEME

Appetizers:

- Tomato Basil Bruschetta
- Assorted Cheese and Crackers

Mixed Green Salad and Caesar Salad

Warm Garlic Bread

Chef's Choice of Vegetable

Choice of Two Entrees

- Chicken and Mushroom Marsala with Linguine
- Shrimp Scampi with Linguine
- Chicken Parmesan with Linguine
- Spinach and Ricotta Manicotti
- Chicken Pomodoro with Linguine

Choice of One Dessert:

- Traditional Tiramisu
- Lemon Cheesecake with Blueberry Sauce
- Chocolate Bread Pudding

AMERICANA THEME

Appetizers:

- Baked Brie with Fresh Fruit and Crackers
- Mushrooms Stuffed with Crab and Cream Cheese

Spinach Salad with White Wine Vinaigrette

Slow Roasted Turkey Breast with Homemade Dressing

Tender Pork Loin with Beer Mustard Marinade

Roasted Garlic Mashed Potatoes and Gravy

Chef's Choice of Vegetable

Dinner Rolls and Butter

Pumpkin Cheesecake

PASTA THEME

Mixed Green Salad and Caesar Salad

Warm Garlic Bread

Choice of One Pasta:

- Linguine
- Fettuccine
- Ziti
- Cavatappi

Choice of Two Sauces:

- Italian Sausage Marinara
- Creamy Alfredo
- Vegetable Marinara
- Vodka Tomato Cream

Choice of One Dessert:

- Bailey's Irish Cream and Chocolate Bundt Cake
- White Chocolate Raspberry Cheesecake
- Assorted Dessert Bars

THEME BUFFETS

BBQ



*All meals include iced tea and water.
BBQ buffets are priced to include a total of three items from the Salad and Side selections.
You may add an additional salads or sides for an additional charge.*

All entrees are priced for a minimum of 25 guests.

MEAT

- Shredded BBQ Pork on Hoagies.
- BBQ Chicken Breast, Legs and Thighs.
- Thin Sliced BBQ Beef on Hoagies.
- Cowboy Spiced BBQ Pork Ribs.
- Amber Ale Brats with Kraut on Hoagies.
- Sloppy Joes on Kaisers.
- Bone-In Fried Chicken.
- Grilled Beef or Veggie Burgers.
- Grilled Buffalo Burgers.
- Chicken Fried Steaks.
- Thai Salmon Burgers.
- Grilled Ribeyes.
- Grilled New York Strip Steaks.
- Grilled Sirloin Steaks.
- Boneless Chicken Breast Sandwiches.

SALADS

- Green and Purple Cabbage Coleslaw
- Creamy Potato Salad
- Seasonal Fresh Fruit Salad
- Baby New Potato Salad with Bacon and Chives
- Tortellini Salad with Veggies and Olives
- Mixed Green Salad with Choice of Dressing
- Pasta and Veggie Salad
- Black Bean and Corn Salad with Fried Tortilla Strips

SIDES

- Corn on the Cob (seasonal)
- Fresh Sliced Watermelon (seasonal)
- Homemade Mac and Cheese
- Fresh Veggies with Ranch Dressing
- Creamy Mashed Potatoes and Gravy
- Roasted Yukon Gold Potatoes
- Jalapeno Cheddar Corn Bread
- Dinner Rolls with Butter
- Baked Potatoes with Sour Cream and Butter
- Cowboy Baked Beans
- Tri Colored Tortilla Chips and Salsa

DESSERT

- Strawberry Shortcake
- Classic Chocolate Brownies
- Cookies, Assorted Flavors
- Fruit Cobbler
- Apple, Peach or Berry Crisp
- Assorted Dessert Bars



BREAKFAST BUFFETS

*All menus are priced per person.
Minimum breakfast order is \$200 or 25 people, whichever is greater.*

CONTINENTAL BREAKFASTS

CONTINENTAL 1

Fresh Fruit Salad
Bagels with Cream Cheese
Muffins, Pastries or Cinnamon Rolls

CONTINENTAL 2

- Fresh Fruit Salad
- Variety of Breakfast Breads and Granola Bars
- Individual Assorted Yogurts

HOT BREAKFASTS

Hot breakfast buffets are served with coffee, decaf, orange juice and hot tea.

THE BASE CAMP BUFFET

- Scrambled Eggs with Cheese
- Applewood Smoked Bacon
- Roasted Yukon Gold Potatoes
- Fresh Fruit Salad
- Bagels with Cream Cheese

THE TRAIL HEAD BUFFET

- Breakfast Burritos, Meat and Vegetarian
- Green Chili Sauce
- Fresh Sliced Fruit
- Mini Muffins, Pastries or Cinnamon Rolls
- Yogurt

THE EXPEDITION BUFFET

- Western Scrambled Eggs
- Sausage Links
- Buttermilk Biscuits and Gravy
- Fresh Sliced Fruit
- Breakfast Breads

THE SUMMIT BUFFET

- Spinach and Egg Frittata
- Sausage Links
- Hash Browns
- Cinnamon Swirl French Toast with Syrup
- Fresh Fruit Salad



BREAKFAST BUFFETS

BUILD YOUR OWN

All items are priced per person. Minimum breakfast order is \$200 or 25 people, whichever is greater. Choose a minimum of four food items. All entrees are priced for a minimum of 25 guests.

BREADS AND STARCHES

Cinnamon Swirl French Toast with Syrup.
Ham, Egg and Cheese Stuffed Croissants.
Croissants with Jelly & Butter.
Country Biscuits with Gravy.
Bagels with Cream Cheese.
Pastries, Muffins or Cinnamon Rolls.
Assorted Sliced Coffee Cake.

FRUIT, CEREAL, YOGURT

Sliced Seasonal Fruit.
Fresh Fruit Salad.
Assorted Whole Fruit.
Yogurt.
Yogurt Parfaits with Fruit and Granola.
Assorted Cereals with Milk.
Granola with Milk.

MEAT

Sausage Links.
Applewood Smoked Bacon.
Sliced Breakfast Ham.

POTATOES

Hash Browns.
Roasted Yukon Gold Potatoes.

EGGS

Breakfast Burritos with Meat.
Breakfast Burritos without Meat.
Scrambled Eggs.
Western Scrambled Eggs.
Cheese Omelettes.
Assorted Flavors of Quiche.
Eggs Benedict (in house only).
Spinach and Egg Frittata.

BEVERAGES

BY THE GALLON
Carafes of Milk.
Apple Juice.
Hot Chocolate.



HOMEMADE DESSERTS

*Desserts are priced to accompany the Dinner Buffet Menus.
Starred items are available seasonally. Please inquire.*

HOMEMADE CAKES

Carrot Cake with Cream Cheese Frosting.

Bailey's Irish Cream and Chocolate Bundt Cake.

Traditional Tiramisu.

German Chocolate Cake.

Angel Food Cake with Berries.

Strawberry Shortcake with Whipped Cream.

Bread Pudding.

HOMEMADE CHEESECAKES

Double Chocolate.

Chocolate Chip.

White Chocolate Raspberry.

Chocolate Mint.

New York with Berries.

Key Lime.

English Toffee Crunch.

Pumpkin.

Caramel Apple.

OTHER FAVORITES

Homemade Brownies.

Assorted Flavors of Cookies.

Chocolate Chip, Oatmeal Raisin, Sugar

Chocolate Dipped Sugar Cookies.

Homemade Cupcakes.

Fresh Fruit and Cream Tarts.

Chocolate Covered Strawberries**

Assorted Fruit Pies.

Apple, Peach, Pumpkin, Berry

Peach, Apple or Blueberry Cobbler.

Bavarian Cream Filled Puffs.



BEVERAGE SELECTIONS

BY THE GALLON

A gallon is approximately twelve servings.

Iced Tea.

Hot Tea.

Carafes of Milk.

Lemonade

Hot Chocolate.

Coffee / Decaf.

Hot Cider.

Orange Juice.

BY THE BOTTLE

Bottled Water.

Bottles of Juice.

Crystal Light.

Bottled Sparkling Water.

Assorted Cans of Soda.

PARTY PUNCHES, BY THE GALLON

A gallon is approximately fourteen servings. Punch can be served in a punch bowl or bulk dispenser.

Sherbet Punch.

Citrus Punch.

Tropical Party Punch.



PLANNING YOUR EVENT

BUFFET VS. PLATED MEALS

A buffet style meal allows guests to serve themselves in a quick and efficient manner while selecting the foods they like to eat. Buffets are very good when time is a consideration or when your party is large. They can range from self service on disposable dinner ware, to chef manned buffet lines with limited service, to full service meals with earthenware dishes and bussing service. The choice is yours.

A plated meal is a full service option that requires the service of our staff to attend to your guests. Our catering menus are designed for buffet meals, but we can provide most items as a plated meal, as well. If you are interested in a plated meal, we are happy to discuss differences in menu selections and pricing with you. We do require a confirmed count on each entree you order with a plated meal.

DELIVERY AND SERVICE OPTIONS

On the day of your event, you may pick up your food order at Altitude. When you pick up, there are no added service charges. Generally, cold food will be presented on disposable serving trays and bowls and hot food will be presented in disposable aluminum pans. We can provide you with disposable serving utensils for an additional charge.

If you would like our staff to transport your meal, we can deliver and set up your meal, then return at the completion of your event to pick up our serving dishes and utensils. The cost of this service is 6% of your invoice total, or \$30, whichever is higher. This figure may be adjusted based on the length of your event.

If you would like to have a self service buffet with a chef to maintain the buffet line, keeping it stocked and clean, the cost is \$15 per hour plus delivery and pick up for parties of less than 50 people. There is no charge for parties of 50 or more people.

If you are interested in hiring our servers to serve food, bus tables, fill drinks and assist in clean up, the charge is 18% of your food, beverage and rental total. This service option is required for events in which dishes have been rented from us.

If your event calls for table, chair and room set up, our staff is willing to help. We generally charge \$40 for set up and clean up of this nature. The price may vary depending on the size of your event.

If your event extends beyond four hours long, and you require the service of our staff, we charge an additional \$20 per hour per server for additional hours.

RENTAL ITEMS

Our standard disposable dinnerware includes heavy black plastic plates and utensils, as well as plastic drink cups. If your occasion calls for something more formal, you may choose to upgrade to premium disposable dinnerware for an extra \$1 per person. You may also rent dinnerware from us. We can provide you with white earthenware salad, dinner and dessert plates, silverware and water goblets for a rental charge of \$4 per person within the city limits.

If you would like to offer glassware at your bar instead of disposables, we can provide 16 ounce beer glasses, 8 ounce wine glasses and 8 ounce cocktail glasses for a charge of \$1.50 per person. If your event requires only beer and wine glasses, the charge is \$1 per person. Linen rental is \$1.25 per person, or \$5 per linen.

If your event is larger than 80 people, or if it is outside of the city limits, we will rent your dishes from a local rental company. These costs are quoted on an individual basis.



PLANNING YOUR EVENT

BAR SERVICE

Through our retail liquor license at Lovejoy's Bar & Grill, we can offer our catering clientele a hosted or cash bar. We do require a two week notice to apply for the proper permits. Generally, we do not cater bars where the services of other caterers are employed. In most cases, we require \$500 in bar sales for a bar of beer, wine and liquor, and \$300 in sales for a bar of beer and wine.

Bartenders are compensated by receiving \$7 per hour plus 18% gratuity at hosted bars and \$9 per hour at cash bars. If your event is small or if the hours of your event are extended, we may choose to charge a higher hourly rate for the bartender.

We charge a \$50 liquor license application fee and a \$50 bar set up fee. We also provide liability insurance for your event; the fees for insurance fluctuate based on the size of your party.

CONFIRMATION OF YOUR EVENT

An estimated number of guests will be required at booking, with a confirmed guest count no later than four days prior to your event.

You will be invoiced based on the final confirmed number of guests, or the actual amount of guests served, whichever is greater.

For wedding reception catering, we request a 50% deposit one month prior to your event, with final payment a day prior to your event.

Due to the ever changing food market, we reserve the right to change our menu and menu pricing at anytime. We can guarantee your food quote forty five days prior to your event.