**Cook! With Chef Joe..**

**Gourmet BBQ Menu..**

The following menus are priced per person, each, item etc… when you choose your items, tell us your guest count and we will do the math and give you the perfect amount of amazing food!!!

But as always if you wish to switch a food item or add an item, just let us know,

we are more than excited to create the perfect menu for you.

If You Want Two Entrees for Your Buffet, We Will Take the Higher Cost of the Two and Add $6 to the Cost of the Total Entree. Each Entrée Portion will be smaller than a full entrée for this cost.

Kids 10 and Under they are ½ price, and Yes, we can Do Something Special for Them If You Need.

**APPETIZERS..**

**Some Chips & Dips..**

Dip Selections Come with Either Assorted Vegetables, Breads and/or Chips

**Crab Dip $6**

A Mix of Crab & Chilies in a Creamy Three Cheese Blend

**Grilled Corn Salsa $5**

Corn, Chilies, Charred Tomato & New Mexican Spices

**Spinach Dip $5**

Blend of Spinach, Four Cheeses, Sour Cream Served in a Bread Bowl

**Creamy Corn Beef Reuben Dip $5**

Shredded Corn Beef Brisket with Sauerkraut in a Warm 1000 Island Cheese Sauce

**New Mexico Queso Dip $5**

Tomatoes, Onions, Chilies & Jalapenos in a Cheddar Cheese Sauce

**Southwest Seven Layer $6**

Layers of Beans, Beef, Cheese, Tomatoes, Olives, Cheese, Lettuce & Salsa

**Grilled Smashed Avocado Guacamole $MP**

Grilled Avocado, Onion, Chilies, Garlic & Spices

**Grilled Tomato Bruschetta $5**

Grilled Tomato & Red Onion, Queso Fresco, Basil, Olive Oil

**Salsa Sampler Trio $7**

Tomatillo, Cilantro Salsa & Fire Roasted Salsa and Pineapple Black Bean

**Colorado Style Picnic Fair..**

**BLT Stack $2 ea.**

Applewood Smoked Bacon, Heirloom Tomato, Micro Greens, Smoked Mayo on

Crispy Potato Chip

**Quinoa Chili Burger Slider $3 ea.**

Spicy Quinoa Burger with Pueblo Chilies, Cherry Chipotle Mayo & House Pickles & Onions

**Sweet & Spicy BBQ Nachos $2 ea.**

Sweet & Spicy Pork with Shredded Cheese, Sour Cream, Guacamole & Olive

On a Bite Size Sun Chip

**Buffalo Chili Burger Slider $4 ea.**

Ground Buffalo, Pueblo Chilies, Cheddar Cheese, Mady’s Mustard & Spicy Pickles

**BBQ Chicken Flatbread $15 Per Zaa/4 servings**

Redbird Chicken, Cook! BBQ Sauce, Onion, Pineapple & Cheese on Crispy Flatbread

**Grilled Shrimp Skewer $3 ea.**

Marinated Grilled Shrimp with Spicy Blackberry BBQ

**Turkey Biscuit $3 ea.**

Seasoned Ground Turkey Patty, Pueblo Chilies, Bleu Cheese Slaw on Country Mini Biscuit

**BBQ Bacon Wrapped Popper $2 ea.**

Pimento Cheese, Bacon Wrapped Jalapeno with Caribbean Mango BBQ

**Green Chili Tortilla Pinwheels $25 serves 10/3-4 pieces ea.**

Roasted Chilies, Olives, Pimentos, Cream Cheese Rolled in Flour Tortillas

Served with Fire Roasted Salsa

**Deviled Eggs $2 ea.**

Hard Boiled Eggs Filled with a Spicy Whipped Filling

**Salami Cornucopias $2 ea.**

Rolled Salami Cornucopias Piped with a Spicy Cream Cheese Blend

**Homemade Meatballs $2 ea.**

Our Hand Made Pueblo Green Chili Meatballs Tossed with You Choice of

Cook! BBQ Sauce, Pineapple Sweet & Sour, Zesty Orange Plum or Mushroom Swedish

**BBQ Smokies $25 serves 10/3-4 pieces ea.**

Mini Cocktail Wieners Topped with Our Special BBQ Sauce

**Fresh Vegetables $4 per person**

Bountiful Seasonal & Organic Vegetables with Ranch Dill Dip

**Cajun Shrimp Cocktail $6 per person /¼ lb. serving**

Cajun Marinated Shrimp with Spicy Cocktail Sauce & Lemons

**Crab Stuffed Mushroom Caps $3 ea.**

Lump Crab and Cream Cheese Blend with Toasted Bread Crumbs, In Large Mushroom Caps

**Flatbread Pizza $15 per zaa/4 servings**

Shrimp, Chorizo, Green Chili Pesto, Jack Cheese

**Grilled Oysters Rockefeller $4 ea.**

Seasonal Oysters Grilled & Stuffed with Spinach, Pancetta, Hot Pepper Garlic Sauce

**Crab Cheese Ball $25 serves 10**

Cream Cheese & Chives with Lump Crab Topped with Cocktail Sauce & Served with Crackers

**Seafood Escabeche $MP ¼ lb. serving**

Marinated Seafood, Grilled Red Onion, Olives, Radishes, Cilantro

**Gourmet Wings**

Choose From

Buffalo Style

Cook! Sweet & Sassy Buffalo Explosion

Cook! Honey BBQ Style

Cherry Chipotle

Colorado Cherry Habanero

Sweet Ginger Pineapple

Jamaican Jerk

Chipotle

Served with Celery, Carrots & Bleu Cheese

**$29 dozen**

**Party Sub Platters**

**Italian Party Subs $75dz**

Pepperoni, Salami, Capicola, Provolone, Lettuce, Tomato, Onion, Pepperoncini,

Sun Dried Tomato Mayo

**Salad Sandwich Tray $75dz**

Homemade Tuna, Egg and Ham Salads with Lettuce, Tomato on Mini Rolls

**Turkey Club Subs $75dz**

Turkey, Ham, Bacon, Cheddar, Lettuce, Tomato, Onion, Pickles & Chipotle Mayo

**Roast Beef Subs $85dz**

Sliced Beef, Smoked Gouda, Roasted Red Peppers, Lettuce, Tomato, Onion Horseradish Mayo

**Front Range BBQ Buffets**

**Bacon Wrapped Shrimp & Risotto $25**

Crispy Bacon Wrapped Shrimp, Green Chili Risotto

& Spicy Pepper Bourbon BBQ

**Chimichurri Shrimp & Sausage $26**

Chimichurri Style Shrimp & Local Sausage’s Grilled &

Served over Orzo Pasta with Sweet Pineapple Salsa

**Spare Ribs $24**

Apple Cider Rub, Mustard Vinegar Baste on Baby Back Ribs

**Colorado Style Fish $MP**

Fresh Market Catch Served Colorado Style,

BBQ Hollandaise with Roasted Sweet Colored & Spicy Peppers, Whiskey Onions, Micro Greens

**Smoked Buffalo Sloppy Jose $24**

Smoked Buffalo Mixed with Spices & Green Chili Tomato Sauce

Served on a Golden Baked Roll Topped with Sautéed Tequila Onions & Jalapeno

**Short Rib Tacos $25**

Colorado Beef Short Rib, Sesame Cilantro Cabbage, Chipotle Sauce & Mexican Lime Crema

**Stuffed BBQ Colorado Potato Bar $22**

Giant Colorado Potatoes with Your Choice of Pulled BBQ Chicken or Pork

Spicy Cheese Sauce, Sour Cream, Bacon, Chives & Diced Chilies

**Cowboy Steak $28**

Grilled 16 oz. Ribeye, Blackened Spice, Blue Cheese

**Mediterranean Grilled Lamb & Pita $28**

Greek Marinated Lamb, Grilled Pita, Tzatziki, Lettuce, Tomato & Feta Relish

**Grilled Skirt Steak Tacos $25**

Sliced Steak, Pickled Vegetables, Cabbage, Warm Tortilla, Lime Crema

**Bone in Pork Chop $24**

Center Cut Chop, Fennel Spice, Red Onion Marmalade, Homemade BBQ Sauce

**Tilapia $MP**

Whole Fish, Lemons & Herbs, Salsa Verde

**Grilled Lobster Tail $MP**

14 oz. Lobster Tail, Basted with Hot Ginger & Green Onion Vinaigrette

**Skewers**

Variety of Flavored Skewers with Choice of Proteins, Assorted Vegetables and Special Sauce

These are market price, we can customize any selection for your event.

Buffalo – Smokey Chipotle

Shrimp – Tequila Lime

Lobster – Chive Butter

Chicken – Raspberry BBQ

Beef - Roasted Garlic Mustard

Tuna- Soy Wasabi

Pork – Fennel Spice

Lamb – Rioja Red Wine Vinaigrette

**Gourmet Build Your Own Burgers**

These Burgers Come Pre-Grilled and Ready for Your Guest to Build Their Own Masterpieces. Condiments Are Included.

**Grilled Tuna Burgers $27**

Green Onion Mayonnaise, Spring Green, Red Onion, Tomato, Grain Roll

**Grilled Turkey Burgers $22**

Monterey Jack, Poblano Pickle Relish, Red Onion, Lettuce, Tomato Avocado Mayo

**Green Chili Burgers $21**

Provolone, Pueblo Chilies, Tomato, Lettuce, Brioche Bun

**Quinoa Burgers $20**

Jumbo Patty of Homemade Quinoa & Vegetables Served with

Sweet Chili Mayonnaise, Tomatoes, Onion & Lettuce

**Lamb Burgers $25**

Tomato Mint Salsa, Feta Cheese, Red Onion, Leaf Lettuce, Grain Roll

**BBQ Siracha Sloppy Joes $20**

Special BBQ Siracha Sloppy Joe Seasoned Ground Chuck with Sliced

Red Onion, Lettuce, Tomato & Pickles

**Buffalo Burger $23**

Buffalo Patty with Crispy Bacon Strips, Cheddar Cheese,

BBQ Sauce, Lettuce, Tomato & Onion

**Classic Cheyenne Mountain Grill**

All Our Grill Items Come Pre-Grilled and Ready for Your Guests

To Enjoy & Build Their Masterpiece

Quarter Pound Hamburgers

Grilled Beer Bratwurst

Jumbo ¼ Pound Hot Dogs

Grilled BBQ Chicken Breasts

Garden Veggie Burgers

Tofurky Dogs

Gourmet Sausages

Choose Two from the List

Southwest, Garlic-Spinach Chicken, Spinach & Feta, Cajun

Served with Buns, Chopped Onion, Relish & Mustard

Served with all the Appropriate Condiments & Lettuce, Tomato, Onion, Cheese & Pickles

**One Selection $20 Two Selections $25 Three Selections $30**

**BBQ Chuck Wagon**

Grilled BBQ Chicken Quarters

\*Breasts available for $3 extra

BBQ Pork Ribs

Grilled Kansas City Pork Wings

BBQ Brisket

Pulled Pork

Pulled Chicken

Served with Choice of One Gourmet BBQ Sauce & Buns to Make Sandwiches

**Sauces to Choose From**

Sweet Dr. Pepper BBQ

Stranahan’s Bourbon BBQ

Chipotle BBQ

Jack Daniel’s Mustard BBQ

Black Berry BBQ

**One Selection $20 Two Selections $25 Three Selections $30**

**Executive Western Cookouts**

\*\* These Executive Cut Entrees Will Incur a Grill Charge of $175 Plus

$35 an Hour for a Chef to “Cook to Order” Below Entrees\*\*

**Kansas City Strip Steak**

With Chipotle Lime Butter

**Mesquite Grilled Rib Eye**

Brushed with Achiote Butter

**Grilled Chicken & Vegetable Kabobs**

With Teriyaki Pineapple Glaze

**Grilled Farm Raised Rainbow Trout**

With Caper Tartar Sauce

**Mesquite Grilled Flank Steak**

With Garlic Herb Butter

**Grilled Salmon Steak**

With Chive Butter & Grilled Lemons

**Mesquite Grilled Flatiron Steak**

With Tangy BBQ Sauce

**Grilled Shrimp & Vegetable Kabobs**

With Spicy Sweet & Sour

**Grilled Bone in Pork Chops**

With Bourbon Brown Sugar Glaze

**Half Grilled Chicken**

With Mango Jerk BBQ

**Espanola Chicken**

Marinated Bone in Chicken, Spanish Spices, Grilled Lemon

**One Selection $23-26 Two Selections $30-33 (based on selections)**

**Planks**

Cedar Plank Cooking for an Amazing Event!

These items are market price, we can customize any selection for your event.

Lobster – Ginger Jalapeno Pesto

Salmon – Lemon, Dill, Caper Butter

Scallops – Key Lime, Avocado Vinaigrette

Striped Bass – Spanish Romesco Sauce

Tuna – Oven Dried Tomato, Black Olive Relish

Halibut- Yucatan Marinated, Banana Leaves, Pineapple-Orange Relish

**Colorado Chili Cookout**

Everything Served with Tortillas, Cheese, Sour Cream and Onion

**White Bean & Chicken Chili**

Assorted White Beans, Diced Chicken, Onion, Pueblo Chilies in Tangy White Chili Gravy

**Texas Chili**

Traditional All Beef Chili and Spices

**Colorado Chili**

Ground Beef, Beans, Tomato, Onion, Mushrooms, Pueblo Chilies & Spices

**New Mexico Style Green Chili**

Diced Pork, Diced Potatoes, Tomatoes, Pueblo Chilies, Tomatillos & New Mexico Spices

**Vegan Chili**

Three Bean Chili & Vegan Crumbles with Tomato, Chilies, Peppers, Mushrooms

**One Selection $20 per guest Two Selections $25 per guest**

\*\* A Chef Manned Station Can Be Added for A Grill Charge of $175 Plus

$35 an Hour for a Grill Chef to Cook to Order\*\*

**Vegetable. Potato & Fruit Sides**

SIDES ARE $3 per guest

**Grilled Potato Salad**

Red Potatoes, Green Onion, Dijon Sherry Vinaigrette

**Mediterranean Eggplant Salad**

Eggplant, Blistered Tomato, Feta, Olive Oil

**Grilled Caprese Salad**

Charred Tomato, Mozzarella, Basil, Balsamic

**Grilled Caesar**

Grilled Romaine, Classic Dressing, Shaved Parmesan, Toasted Crouton

**Watermelon & Charred Tomato Salad**

Arugula, Watermelon, Charred Tomato, Jalapeno Vinaigrette

**BBQ Grilled Corn Salad**

Grilled Corn, Red Onion, Red Peppers, Cucumber, Cotija Cheese & Peach Vinaigrette

**Shaved Fennel & Chicken Salad**

Chicken, Shaved Fennel, Radishes, Quinoa, Pear, Aged Sherry Vinaigrette

**Peruano Bean Salad**

Colorado Peruano Beans, Cucumber, Celery, Tomato, Onion & Chili Vinaigrette

**Beet Salad**

Colorado Roasted Beets, Heirloom Tomatoes, Arugula & Roasted Onion Balsamic

**Bleu Cheese Coleslaw**

Cabbage & Colorado Apple Slaw with Creamy Dressing & Crumbled Blue Cheese

**Tabbouleh Salad**

Grilled Zucchini, Onion, Tomato & Mushrooms Tossed with

Bulgur Wheat & Zesty Mint & Lemon Dressing

**Kale Apple Slaw**

Crispy Apples and Kale Tossed with Carrots & Red Peppers

In a Creamy Apple Mayo Dressing

**Grilled Vegetable & Faro Salad**

Seasonal Grilled Vegetables Tossed with Faro & Lemon Cilantro Dressing

**House Garden Salad**

Seasonal Mixed Greens, Tomato, Cucumber, Carrot, Croutons & Dressing Choice

**Kale Caesar**

Kale, Romaine, Croutons, Parmesan & Caesar Dressing

**Country Cole Slaw**

Shredded Cabbage Mixed with Our Special Creamy Dressing

**Zesty Cucumber & Tomato Salad**

Sliced Cucumber, Tomato, Shaved Onion & Tangy Vinaigrette

**Tangy Broccoli Salad**

Broccoli Crowns Mixed with Cherry Tomatoes, Shaved Onion & Bleu Cheese Dressing

**Fresh Pasta Salad**

Penne Noodles Tossed with Garden Vegetables & Sun Dried Tomato Dressing

**Home Style Potato Salad**

Diced Potatoes, Egg, Celery, Onion & Relish with a Creole Mayo

**Italian Tortellini Salad**

Cheese Filled Tortellini Tossed with Garden Vegetables & Creamy Italian Dressing

**Three Bean Salad**

Green, Kidney & Garbanzo Beans with a Vidalia Onion Dressing

**Summer Panzanella Bread Salad**

Sliced Seasonal Vegetables with Crusty French Bread Croutons Tossed in Italian Vinaigrette

**Orzo Pasta Salad**

Seasonal Vegetables Tossed with Orzo Pasta & Balsamic Dressing

**Seasonal Fresh Fruit Salad**

Cubed Seasonal Fruit Salad

**Ambrosia Salad**

Mandarin Oranges, Pineapples & Marshmallows in a Fluffy Whipped Dressing

**Macaroni Salad**

Elbow Macaroni Tossed with Eggs, Celery, Onion & Relish with Mayo & Spices

**Hot Sides..**

**Outdoor BBQ “Fries”**

Grilled Assorted Potatoes Tossed Garlic Aioli Butter, Cumin, Chilies & BBQ Spices

**Colorado Grilled Chili Relleno**

Grilled Poblano & Anaheim Peppers, Manchego & Goat Cheese, Roasted Tomato Salsa

**Grilled Wild Mushrooms, Carrots & Spinach**

Assorted Marinated Mushroom, Carrots, Spinach, Roasted Red Peppers, Goat Cheese

**Grilled Zucchini Medley**

Assorted Seasonal Colorado Squash, Carrots, Red Onions

Farmers Cheese, Romesco Sauce

**Colorado Style BBQ Beans**

Colorado Beans with Bacon, Onion, Spices and BBQ

**Wheat Berry Pilaf**

Colorado Wheat Berries, Forest Mushrooms, Celery, Onions & Spices

**Grilled Colorado Corn**

Sweet Corn on the Cob with Achiote Butter, Cotija Cheese

**Goat Cheese Potato Gratin**

Yukon Potatoes, Green Chilies & Haystack Goat Cheese Gratin

**Southwest Au Gratin Potatoes**

Cubed Potatoes Tossed with a Three Cheese Sauce, Chilies & Baked Golden

**Creamy Potato Casserole**

Shredded Potatoes, Sour Cream, Cheese & Dill

**Green Chili Mac & Cheese**

Green Chilies Mixed with Creamy Cheese Sauce & Noodles

**Pueblo Style Corn Casserole**

Creamy Corn, Mixed with Broccoli, Cauliflower Heavy Cream & Cheeses

Baked & Topped with Bread Crumbs & Crisp Onions

**Bread Options**

Country Buttermilk Biscuits

Jalapeno Cheddar Corn Muffins

Country Dinner Rolls

Zucchini Muffins

Country French Bread Loaves

Above Options Served with Honey Butter & Orange Jalapeno Marmalade

$2 per guest

**Desserts**

Brownies & Cookies

Assorted Chocolate Brownies and Assorted Cookies

**Strawberry Short Cake**

Fresh Baked Biscuits Topped with

Delicious Strawberry’s Served with Whipped Cream

**Blueberry Buckle**

Old Fashioned Blueberry Cake with a Streusel Topping

**Key Lime Pie**

Creamy Custard Pie Made with Key Limes with a Graham Crust and Whipped Topping

**Creamy Cheese Pie**

Fluffy Cream Filling atop a Graham Cracker Crust

**Country Cobblers**

Choose from Peach, Apple & Cherry

**Rice Krispy Squares**

**Cakes….**

Chocolate Cake

Red Velvet Cake

Lemon Passion Cake

Carrot Spice Cake with Cream Cheese Frosting

**Grilled Pineapple Sunday\***

Pineapple, Vanilla Ice Cream, Carmel & Chocolate Sauces, Whipped Cream & Cherry

**Grilled Stone Fruit\***

Grilled Stone Fruit, Mascarpone Cheese, Honey, Edible Flowers

**Grilled Plantains\***

Spicy Brown Sugar Glaze, Ice Cream, Toasted Walnuts

**Sliced Watermelon**

Vanilla Orange Crème Fraiche, Toasted Pistachios

**Snickers Parfait**

Banana, Snickers, Vanilla Pudding Fluff, Toasted Pistachios

I Am Happy to Recommend Other Bakeries If You Are Looking for Something a Little More Specific Like Gluten Free or Dairy Free or a Traditional Bake Shop.

**Drinks**

TejavaTea

Hubert’s Lemonade

Coconut Waters

Fancy Bottled Waters

Assorted Canned Sodas

Coke or Pepsi Products Regular & Diet

Additional Drinks are $3.25 per can

There are also other drink options available if you have a special drink or bar need let me know I can provide a lot of varieties for you.

These Are Just a Variety of Flavored Options we Can Provide

\*Client Will Provide Alcohol

Pomegranate Margarita

Cactus Pear Moscow Mule

Grilled Peach Pina Colada

Mango Margarita

White Peach Sangria

Roja Sangria

Watermelon Spritzer

**UTENSILS… $3.50**

We offer Eco Friendly Table Ware

Plates, Cutlery, Cups and Napkins

We also offer other options for utensils such as plastics and china, ask me and we can discuss.

**THIS, THAT & THE OTHER THINGS..**

Regional & Seasonal Menus Available

At Cook! With Chef Joe.. we attempt to use the most seasonal items available, please be aware that due to certain market conditions some items may not be available.

Cook! With Chef Joe.. can arrange for certain dietary and allergy food concerns for your guests. Please let me know of any restrictions. Additional charges may be incurred.

\*All prices subject to availability and market price.  Pricing does not include applicable rentals, five-star service staff, delivery charge or tax.  Please contact your event designer for pricing, customized menus and personalized service.

Minimum order for all breakfast, buffets & box lunches is 20 people.

Side and add-on orders must meet A minimum of $100 food and beverage total.

We request that orders be placed at least 48 hours in advance except where noted. I am available to assist you with your order during business hours,

9 AM to 5 PM, Monday through Friday at 719.650.2077

We realize that last minute orders will be required occasionally and we will do our best to accommodate them when possible. For these last-minute orders placed after the 24-hour cut off, a late order charge of $25.00 will be added to the order.

After your order, has been entered our system, a confirmation will be faxed or emailed for your Records. Please review this confirmation; sign for your approval and email back to Lime Chef Services at cookingwithchefjoe@gmail.com. If corrections or changes are needed, please contact me as soon as possible to make the necessary changes. A corrected order will then be emailed to you for your approval.

There is no charge for cancellations made at least 48 hours before your function. After that time, we will have purchased the food and begun the preparation of your order; therefore, any cancellations will incur a 100% cancellation charge.

Delivery charges are based on the location of the delivery and are billed in

addition to the food and beverage.

Normal delivery times are between 6 AM and 5 PM, Monday through

Friday. Deliveries outside of this time will incur an additional charge.

When the presence of a server is required, servers can be hired for $25

Per hour, per server.

Client is responsible for all equipment left in their care for their catering function. Lost, missing or damaged equipment will be charged back to the client at the current replacement value

A Guaranteed Service Time will be indicated on your order. This is the time that the buffet will be ready for your guest’s enjoyment.

A delivery window will be assigned, starting 45 minutes prior to the guaranteed service Time and lasting 30 minutes. Delivery within this window will assure that the buffet is set and ready at the Guaranteed Service Time. We request a delivery window of 1 hour for boxed lunches to

accommodate a high volume of orders during a short period.

Pick-up of the buffet equipment will be scheduled for the same day as service when possible. However, arrangements for next day pick-up can be made when necessary.

Cook! With Chef Joe.. can arrange premium quality disposable plates, cups and utensils for all buffets for an additional charge.

Additional upgrades to eco products and china can be arranged for an Additional cost.

Please discuss options with your event designer.

Applicable sales taxes will be added to each order. Tax Exempt organizations must provide a tax exemption Certificate by fax or mail prior to the delivery. Once an invoice has been billed, Tax cannot be removed. To receive tax

exemption, payment must be received from the organization named on the

Exemption certificate and cannot be received from a third party.

Payment for a catering order is invoiced the day of the event and is payable when delivered unless other arrangements have been made prior to delivery.

Cook! With Chef Joe.. accepts Cash, Check and All Major Credit Cards

* There is a 3% Service Charge for Credit Card Use.

These menus are the property of Cook! With Chef Joe.. ©™

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may**

**increase your risk of foodborne illness, especially if you have certain medical conditions**