



About Us:

Pan Fired Catering is a full-service catering and event planning company serving Colorado. Our diverse, talented and creative team is committed to providing excellent service, quality food and elegant presentations to create an experience that gives more value than expected. To help our employees improve their skills, treat them fairly and recognize their accomplishments, stimulating them to approach their jobs with passion and commitment. To be an asset to our community through gracious donations of our time and resources, and to always remember that while we are better today than yesterday, we are not as good as we must become.

Our search for excellence is endless!

WWW.PANFIREDCATERING.COM

BREAKFAST

All selections include disposable plates, utensils and accompaniments. 12 person minimum

<i>Fresh Start:</i> Freshly baked breakfast breads and croissants, seasonal fresh fruit, preserves, cinnamon butter	\$9.00
<i>Frittata Italiano:</i> Open faced omelet with spinach, artichokes and sundried tomatoes served with seasonal fresh fruit	\$12.00
<i>Cinnamon French Toast Soufflé:</i> House made cinnamon bread, eggs and sugar baked into a delicious soufflé and served with choice of crisp bacon or sausage (2 pieces per person) and seasonal fresh fruit	\$11.75
<i>Pan Fired Breakfast Burritos:</i> Flour tortillas stuffed with eggs, potatoes, cheese, bacon or sausage and local herbs. Served with house made salsa, green chili, and seasonal fresh fruit	\$11.75
<i>Rocky Mountain Morning:</i> Fluffy scrambled eggs topped with cheddar and chives. Served with crisp bacon or sausage (2 pieces per person), roasted potatoes and seasonal fresh fruit	\$12.50
<i>Pan Fired Quiche:</i> Choice of vegetarian (roasted tomato, asparagus and mozzarella) or Lorraine (cheese with bacon or ham) served with roasted potatoes, tea breads and seasonal fresh fruit	\$12.50
<i>Cowboy Country:</i> Fluffy scrambled eggs topped with cheddar and chives, with honey glazed ham, buttermilk biscuits and sausage gravy, assorted breakfast pastries, seasonal fresh fruit	\$13.75
<i>Mile High Country:</i> Fluffy scrambled eggs smothered with green chili and cheese, crisp bacon (2 pieces per person), buttermilk biscuits, preserves and seasonal fresh fruit	\$13.75
<i>A little of this and a little of that to add to your buffet</i>	
Pan Fired Signature Sticky Rolls	\$2.50
Yogurt with sides (low-fat yogurt, granola, bananas, strawberries and seasonal berries)	\$2.00
Coffee cake with crumb topping	\$2.00
Individual low-fat yogurt	\$1.50
Thick-sliced pecan smoked bacon (extra bacon or additional side of bacon, 2 pieces per person)	\$3.00
Action stations upon request	
<i>Beverages:</i>	
Gourmet Coffee	\$2.50 (average 1 1/2 cups per person)
Bottled 10oz Juices	\$2.50
Bottled Water	\$2.00
Canned Soda	\$2.50
Canned Tea and Canned Lemonade	\$2.50
Raspberry or Strawberry Lemonade	\$2.50
Decanted or bulk beverages available — please inquire	

WWW.PANFIREDCATERING.COM

BOXED LUNCHES | HOT LUNCH SANDWICHES

All selections include disposable plates or box, utensils and accompaniments.

Executive Boxed Lunches — Sandwiches or Wraps (12 lunch minimum) \$10.25

Executive boxed lunches include chef's choice of side salad, spicy Colorado pickle, chips and dessert

New York Hero

Italian ciabatta stacked with ham, roast beef, salami, provolone, lettuce and tomato with a house made Italian vinaigrette

Chicken Club

Grilled breast of chicken, hard wood smoked bacon, avocado, tomato, cucumber, Swiss cheese and lettuce served on white, wheat or Ciabatta

Champagne Chicken Salad

A fresh croissant filled with Pan Fired signature chicken salad topped with green leaf lettuce and tomato

Classic Club

Roasted turkey, honey ham, bacon, lettuce, tomato and Swiss piled on a fresh baked hoagie with basil aioli

Turkey

Roast turkey, Swiss cheese, spinach, tomato and sprouts on a fresh bagel sandwich

Ham

Ham, Swiss cheese, lettuce and tomato on a fresh hoagie roll

BLT

Crisp bacon, lettuce, tomato on toasted country white bread

Roast Beef

Roast beef and cheddar cheese, lettuce, tomato on a fresh baked hoagie roll

Veggie

Roasted peppers, cucumbers, tomato, avocado, roasted zucchini, lettuce and provolone cheese, served on a fresh baked hoagie roll

Chicken Caesar (Wrap only)

Grilled chicken, romaine, house house made garlic croutons in a spinach tortilla with Caesar dressing on the side

Budget Lunches (25 lunch minimum) \$8.75

Includes only sandwich or wrap, chips, and a cookie

Budget lunch sandwiches or wraps are individually wrapped and bulk presented in our eco-friendly display boxes.

If your order is 20 or fewer, please limit your order to 3 selections

If your order is 20-40 guests, please limit your order to 4 selections

If your order is 40 or more guests, you are welcome to choose up to 5 selections

We are happy to customize your menu, additional charges may apply, please inquire.

Hot Lunch Sandwiches (12 lunch minimum) \$12.50

Includes hot sandwich, chips and dessert

Veggie

Caramelized vegetables with American cheese on a French roll

Cuban

Hot Cuban sandwich with traditional ham, roast pork, Swiss cheese, and spicy pickle on Cuban bread

Grilled Chicken

Grilled boneless skinless chicken breast on a fresh bun, sauces and condiments on the side

Reuben

Sauerkraut, corned beef, Swiss cheese on a French roll

Philly Cheese Steak

Thin sliced beef with caramelized onions and peppers and melted American cheese served on a French roll

Sloppy Joes

Ground hamburger in a savory tomato sauce on a fresh bun

Italian Sausage

Italian sausage smothered in a rich marinara, accompanied by fresh mozzarella, basil, peppers and onions, spicy peppers, on a French roll

WWW.PANFIREDCATERING.COM

LUNCH SALADS | BUFFET LUNCH BAR

All selections include disposable plates, utensils and accompaniments. 12 person minimum

Lunch Salads

Lunch salads served with a fresh baked roll and Chef's choice dessert

Add chicken to your salad \$2.00

Rustica:

Romaine and field greens, sun-dried tomatoes, Greek olives, shaved parmesan, pepperoncini peppers, house made garlic croutons and red wine vinaigrette

\$10.25

Balsamic and Berries

Field greens, feta cheese, sliced strawberries, dried cranberries, candied walnuts and balsamic vinaigrette

\$10.25

Caesar:

Traditional Romaine, house made garlic croutons, shaved parmesan, sun-dried tomatoes and Caesar

\$10.25

Chicken Caesar:

Grilled chicken, house made garlic croutons, shaved parmesan, sun-dried tomatoes and Caesar

\$12.00

Cobb:

Romaine topped with hardboiled egg, ham, hard wood bacon, smoked turkey, bleu cheese, tomatoes and cucumbers with champagne vinaigrette

\$12.00

Garden:

Field greens, red onions, cucumbers, house made croutons, tomatoes and balsamic vinaigrette

\$10.25

Buffet Lunch Bar

Buffet lunch bars served with Chef's choice dessert

May require staffing

Chili Soup and Baked Potato Bar:

Freshly baked Idahos accompanied by house made chili soup (8oz per person), cheddar cheese, sour cream, hard wood bacon, chives, salsa, butter, Ranch dressing, and, shredded lettuce

\$12.25

Soup and Salad Bar:

Choice of soup and a field green salad with accompaniments to include house made croutons, cheese, onion, ham, turkey, bacon, cucumbers, tomatoes, garbanzo beans and dried cranberries with Ranch dressing and house made vinaigrette

\$13.00

Soup selections: Vegetable Beef, Corn Chowder, Chicken Noodle, French Onion

Sausage Tortellini, Beer Potato Cheddar, Butternut Squash

WWW.PANFIREDCATERING.COM

HOT LUNCH BUFFETS

All selections include disposable plates, utensils and accompaniments. 12 person minimum

"Now That's Italian"

Italian buffets come with fresh bread and butter, Parmesan cheese, choice of side, salad, and dessert

A Taste of Milano: (1/2 pan serves #12 guests, please order in increments of #12) \$156.00
House made lasagna with our own house made ricotta cheese and hand rolled serves #12
meatballs layered with mozzarella cheese and Pan Fired authentic marinara

Chicken Piccata: \$12.50*
Sautéed chicken topped with a rich lemon, caper and light white wine sauce

Florentine Chicken: \$12.50*
Boneless skinless chicken breast in a light cream with a reduction of Marsala wine, tossed with
sautéed spinach and artichoke hearts and finished with fresh tomatoes

Meatball and Penne Pasta: \$12.25*
Pan Fired Italian meatballs and marinara sauce over penne pasta topped with mozzarella
cheese and baked to perfection

Your Pasta Your Way! (build your own): \$12.25*
Penne pasta, tossed in a light olive oil and garlic sauce
Choose either house made meatballs or Italian sausage
Choose your sauce: Marinara or Alfredo!

Stuffed Shells: \$12.25*
Cheese stuffed shells baked in our house made marinara sauce, served with sausage cut on a
bias (side dish not included with this hearty menu selection)

Sides (choose 1):

Roasted vegetables	Fresh sautéed green beans
Herb roasted baby potatoes	Seasonal vegetables
Long grain and wild rice	

Salads (choose 1):

Italian Rustica salad and vinaigrette
Caesar salad with sundried tomatoes and house made croutons

Dessert (choose 1):

House baked cookies	Brownies
Lemon bars	Chef's choice — assorted desserts

Extra-Special Desserts:

Ice cream novelties	\$2.00
Apple pie	\$3.00
Cheesecake bites	\$3.00
Fresh fruit display	\$2.00

Beverages:

Assorted Sodas	\$2.50
Bottled Water	\$2.00
Strawberry Lemonade	\$2.50

*For Dinner buffets or events after 4:00pm, please add \$3.00 per person for dinner pricing and portions

WWW.PANFIREDCATERING.COM

HOT LUNCH BUFFETS

All selections include disposable plates, utensils and accompaniments. 12 person minimum

"South of the Border"

South of the Border buffets come with choice of side and dessert

Taco and Burrito Bar

\$12.25*

Ground seasoned beef or shredded chicken accompanied by hard shell tacos, flour tortillas, cheddar cheese, house-made refried beans, lettuce, sour cream, Pico de Gallo and salsa

Fajita Bar

\$12.50*

Your choice of Chicken, Beef or Vegetarian fajitas (Please choose one)
Want more than one choice? Please add \$3.00 additional per person
Accompanied by flour tortillas, house-made refried beans, sour cream, house-made Pico de Gallo, cheddar cheese, lettuce, guacamole and salsa

Pork Carnitas

\$12.50*

Slow braised pork shoulder with house-made pork chili and flour tortillas, accompanied by sour cream, house made salsa, cheese, lettuce, Pico de Gallo

Pan Fired Taco Burritos

\$12.25*

Fresh seasoned sirloin burger wrapped in a flour tortilla with cheddar cheese, Pan Fired house made sauce, topped with Mexican cheeses and baked to perfection, accompanied by sour cream, house made salsa, and lettuce

Sides (choose 1):

Mexican rice
Cilantro long grain rice
House made refried beans
Seasoned black beans

Dessert (choose 1):

House baked cookies
Lemon bars
Brownies
Chef's choice — assorted desserts

Extra-Special Desserts:

Ice cream novelties	\$2.00
Apple pie	\$3.00
Cheesecake bites	\$3.00
Fresh fruit display	\$2.00

Beverages:

Assorted Sodas	\$2.50
Bottled Water	\$2.00
Strawberry Lemonade	\$2.50

*For Dinner buffets or events after 4:00pm, please add \$3.00 per person for dinner pricing and portions

WWW.PANFIREDCATERING.COM

HOT LUNCH BUFFETS

All selections include disposable plates, utensils and accompaniments. 12 person minimum

"Pan Fired Americana Style"

Americana Style buffets come with fresh bread and butter, and choice of side, salad, and dessert

Encrusted Medallions of Beef: \$13.00*

Seasoned to perfection, seared to medium, with a wild mushroom demi-glace and horseradish sauce. Enjoy!
Serving size is one 5-ounce medallion per person. Please inquire if you need extra for hearty appetites.

Pan Fired Roasted Chicken: \$12.50*

Tender roasted chicken breast in a light infused white wine, lemon and garlic sauce with fresh spinach, artichoke hearts and roma tomatoes

Roasted Pork Tenderloin: \$12.50*

Spice rubbed pork tenderloin roasted to perfection. Served over rich brown gravy and topped with our apple and beet chutney. Your guests will be pleasantly surprised!

Lemon Chicken: \$12.50*

Crispy, breaded chicken breast meat topped with a light lemon and white wine sauce

Comfort Food Southern Style: \$12.50*

Crispy fried chicken... just like your Mom used to make! What more could we say?

We suggest adding the cheddar chive mashed potatoes as the side.

(For a healthier option you can opt for the tender baked chicken.)

Classic Meatloaf: \$12.50*

Succulent, moist all-American meatloaf, baked and served hot, ready for you to enjoy

Salisbury Steak: \$12.50*

Classic beef Salisbury steak

Chicken Pot Pie: \$12.50*

Chicken pot pie with chicken and vegetables

Pork Chops: \$12.50*

Pan glazed pork chops

Beef Stroganoff: \$12.50*

Traditional sliced beef strips, onions, in a creamy sauce, served with buttered egg noodles
(side dish not included with this hearty menu selection)

Savory Honey Mustard Bourbon-Glazed Ham: \$12.50*

Slow baked and basted with its own juices and glazed with a savory honey mustard bourbon glaze, served with honey mustard sauce as a condiment

Beef Stew: \$12.50*

Tender chunks of beef and assorted vegetables in a rich gravy

*For Dinner buffets or events after 4:00pm, please add \$3.00 per person for dinner pricing and portions

WWW.PANFIREDCATERING.COM

HOT LUNCH BUFFETS

All selections include disposable plates, utensils and accompaniments. 12 person minimum

"Pan Fired Americana Style"

Americana Style buffets come with fresh bread and butter, and choice of side, salad, and dessert

Sides (choose 1):	Roasted vegetables	Buttered or creamed corn
	Herb roasted baby potatoes	Buttered or creamed peas
	Long grain and wild rice	Broccoli cheese and rice
	Cheddar chive or garlic mashed potatoes	Fresh sautéed green beans

Salads (choose 1):	Tossed green salad with ranch and vinaigrette dressings
	Caesar salad with sundried tomatoes and house made croutons

Dessert (choose 1):	House baked cookies	Brownies
	Lemon bars	Chef's choice — assorted desserts

<i>Extra-Special Desserts:</i>		<i>Beverages:</i>	
Ice cream novelties	\$2.00	Assorted Sodas	\$2.50
Apple pie	\$3.00	Bottled Water	\$2.00
Cheesecake bites	\$3.00	Strawberry Lemonade	\$2.50
Fresh fruit display	\$2.00		

*For Dinner buffets or events after 4:00pm, please add \$3.00 per person for dinner pricing and portions

WWW.PANFIREDCATERING.COM

HOT LUNCH BUFFETS

All selections include disposable plates, utensils and accompaniments. 12 person minimum

"East Meets West"

East Meets West buffets come with a special Pan Fired Spring Roll, and choice of side and dessert

Teriyaki Chicken or Beef: \$12.50*

Grilled chicken breast or tender beef glazed with house-made teriyaki sauce, served over fresh Asian vegetables

Orange Chicken: \$12.50*

Tender chicken sautéed in a house-made orange glaze served over Asian vegetables

Beef and Broccoli: \$12.50*

Tender beef marinated in a traditional seasoning and tossed with fresh broccoli tips

Polynesian Chicken: \$12.50*

Boneless skinless chicken breast marinated in pineapple juice and soy sauce and spices and grilled to perfection, finished with a teriyaki glaze and garnished with sesame seeds

Thai Chicken: \$12.50*

Grilled chicken thighs, legs, and breast pieces, glazed with house-made Thai sauce

Sides (choose 1):
Fried rice
Steamed rice
Brown rice
Asian coconut rice

Dessert (choose 1):
House baked cookies
Lemon bars
Brownies
Chef's choice — assorted desserts

Extra-Special Desserts:

Ice cream novelties	\$2.00
Apple pie	\$3.00
Cheesecake bites	\$3.00
Fresh fruit display	\$2.00

Beverages:

Assorted Sodas	\$2.50
Bottled Water	\$2.00
Strawberry Lemonade	\$2.50

*For Dinner buffets or events after 4:00pm, please add \$3.00 per person for dinner pricing and portions

WWW.PANFIREDCATERING.COM

MOUNTAIN BBQ LUNCH MENUS

All selections include disposable plates, utensils and accompaniments. 12 person minimum

"Mountain BBQ Lunch Menus"

Mountain BBQ Lunch Menus come with choice of sides and dessert

Backyard Burger Bar: \$12.50*

1/4 pound all beef patties grilled to perfection, fresh buns, all the traditional condiments to include: lettuce, tomato, onion, pickles, ketchup, mustard, mayo and our Signature Sauce

Add 100% beef hot dogs: \$1.00

Seventh Inning Stretch \$12.25*

100% beef hot dogs and beer boiled bratwurst with fresh hoagie rolls, sauerkraut, sweet relish, ketchup, mustard and sautéed peppers and onions

Big Boss \$13.00*

Beef brisket served with house made barbeque sauce and fresh buns, fresh onion slices, and spicy Colorado pickles

Hog Heaven \$12.50*

Slow roasted Applewood-smoked pulled pork, served with house made barbecue sauce fresh buns, fresh onion slices, and spicy Colorado pickles

Add whole smoked hog Market Price

Sides (choose 2):

Potato Salad	Cole Slaw	Vegetable Pasta Salad	Baked Beans
Fresh Green Beans	Corn Bread	Pesto Farfalle Salad	Fresh Fruit
Macaroni Salad	Fresh Corn	Cucumber Tomato Salad	Garden Salad
Summer Bean Salad	Potato Chips		

Add for each additional side \$2.00

Dessert (choose 1): House baked cookies Brownies
 Lemon bars Chef's choice — assorted desserts

Extra-Special Desserts:

Ice cream novelties	\$2.00
Apple pie	\$3.00
Cheesecake bites	\$3.00

Beverages:

Assorted Sodas	\$2.50
Bottled Water	\$2.00
Strawberry Lemonade	\$2.50

WWW.PANFIREDCATERING.COM

ANYTIME SNACKS | BEVERAGES

Anytime Snacks

<i>Assorted Cookie Platter:</i>	\$2.25
Assortment of freshly baked cookies: chocolate chip, oatmeal, peanut butter and sugar	
<i>Take Me Out To The Ball Game:</i>	\$2.75
Popcorn, peanuts, mini pretzels, peanut M&M's	
<i>Mini Assorted Desserts:</i>	\$4.00
Mini éclairs, cream puffs, assorted mini cheesecakes and chocolate dipped strawberries	
<i>On The Healthy Side:</i>	\$4.00
Fresh apple slices with peanut butter, and, caramel OR sweet cream cheese for dipping Also includes hummus with fresh vegetables	
<i>Fresh Fruit Display:</i>	\$4.25
Seasonal fresh fruit displayed on a platter	
<i>Pan Fired Signature Rum Cake:</i>	\$4.00
Chocolate cake with rum glaze	
<i>Ice Cream Sundae Bar:</i>	\$6.25
Vanilla and chocolate ice cream with all your favorite toppings: Chocolate sauce, strawberry sauce, and pineapple sauce, nuts, whipped cream, cherries, crushed Oreos and crushed ButterFinger bars	

Beverages

Gourmet Coffee	\$2.50 (average 1 1/2 cups per person)
Bottled 10oz Juices	\$2.50
Bottled Water	\$2.00
Canned Soda	\$2.50
Canned Tea and Canned Lemonade	\$2.50
Raspberry or Strawberry Lemonade	\$2.50
Decanted or bulk beverages available — please inquire	

HORS D'OEUVRES

Prices are per piece. Butler Passed/Placed. Butler style requires staffing.

*We suggest that you offer hors d'oeuvres for your guests — butler style passed or display
(Butler style passed requires staffing)*

We can help you determine the perfect amount for your guests — call us today!

<u>Butler Style Passed / Display</u>		<u>Butler Style Passed / Display</u>	
Petite Beef Sliders	\$2 / \$3	Fresh Vegetable Spring Rolls	\$3 / \$4
Petite Pork Belly Sliders	\$2 / \$3	Zucchini Rounds	\$2 / \$3
Jumbo Lump Crab Stuffed Mushrooms	\$3 / \$4	Classic Bruschetta	\$2 / \$3
Spicy Italian Sausage Stuffed Mushrooms	\$2 / \$3	House-made Meatballs (Italian, Swedish or Barbeque)	\$2 / \$3
Jumbo Lump Crab Cakes	\$3 / \$4	Petite Piped Potatoes	\$2 / \$3
Petite Chicken Tostadas	\$2 / \$3	Braised Short Ribs	\$2 / \$3
Shrimp Skewers	\$3 / \$4	Jumbo Lump Crab Salad Squares	\$3 / \$4
Chorizo and Shrimp Quesadillas	\$2 / \$3	Beef Tenderloin and Pineapple Pops	\$3 / \$4
Egg Rolls	\$2 / \$3	Cherrywood Bacon Wrapped Sea Scallops	\$3 / \$4
Seared Ahi Tuna	\$3 / \$4	Colorado Lamb Lollipops (Ground Lamb)	\$3 / \$4
Antipasta Skewers	\$2 / \$3		
Fresh Shrimp Spring Rolls	\$3 / \$4		

<i>Fresh Fruit Display:</i>	<u>Display</u>
An array of fresh fruit presented on large serving pieces	\$4.50
<i>Artisan Domestic and International Cheese Board:</i>	\$5.00
An assortment of domestic and international cheeses displayed on large serving pieces, garnished with dried fruits and assorted salted nuts	
<i>Fresh Fruit and Artisan Cheese Board (presented together):</i>	\$6.00
<i>Antipasta Piatto:</i>	\$6.00
Assorted Italian meats, cheese, olives, tapenades, pesto and Italian bread slices	
<i>Assorted Sushi Platter</i>	\$5.00
An array of California rolls, spicy tuna, and, spicy salmon	
<i>Traditional Spinach and Artichoke Dip:</i>	\$4.50
Fresh spinach tossed with artichokes and fresh herbs, served with toasted breads and crackers	
<i>Grilled Vegetable Basket:</i>	\$5.00
Fresh vegetables grilled and displayed on large serving pieces. Served with basil pesto and roasted red pepper pesto	
<i>Baked Stuffed Brie:</i>	\$5.00
Brie stuffed with strawberry preserves, served with breads and crackers	

WWW.PANFIREDCATERING.COM

ORDERING INFORMATION

Placing Orders: When possible we suggest placing your order by **3:00pm the day before your event**. If you have any needs that are outside of our ordering guidelines please give us a call at 303.422.3982. We continually strive to provide the best service and will accommodate your special requests whenever possible. All prices and menu selections are subject to change without notice.

Rush Orders: A 10% surcharge on food and beverage will be added for orders or add-ons placed after 4:00pm for next day delivery.

Order Confirmation: Upon receipt of your order Pan Fired Catering will confirm your selections via email. Please review the confirmation thoroughly. If the order is correct, please reply via e-mail, or, sign it and fax back to 303.422.3731. If there are changes or corrections please call 303.422.3982.

Special Requests: We will be happy to accommodate any special dietary requests. Please call 48 hours in advance to discuss your requirements.

Cancellations: Cancellations or modifications must be confirmed at least 24 hours prior to event. A new confirmation will be e-mailed or faxed to you. You must sign the new confirmation and e-mail or fax it back to our office. If we do not receive the confirmation you will be billed for your original order.

Staffing: Staffing will be assessed depending on the client's needs, please inquire.

Payment Methods: For your convenience Pan Fired Catering is happy to arrange a charge or billing system for your company. Please inquire about terms and conditions. MasterCard, VISA, American Express and COD are accepted for all orders.

Delivery & Pickup Fees

Area	Delivery
Metro Denver	\$20.00
Denver Tech Center	\$25.00
Interlocken-Boulder	\$25.00

Weekend Delivery & Pickup Fees:

Weekend deliveries may incur an additional delivery fee, please inquire.

Furnished Items: Pan Fired Catering provides ecologically-friendly compostable, quality disposable plates, cups, utensils and accompaniments with all orders. We can also arrange for table linens and china service upon request!

Minimum Orders: Pan Fired Catering strives to accommodate orders of any size with the exception of menu selections that require a minimum. In addition, we require a minimum for orders with delivery on Sundays. Please call for details.



[WWW.PANFIREDCATERING.COM](http://www.panfiredcatering.com)