

CATERING MENU



EAT TO LIVE. LIVE TO EAT.

www.eat-pbjcatering.com

720.724.5000 | jhawley@eatpbj.com

BREAKFAST SERVICE

*Breakfast Service is priced per person with a 10 person minimum.
Prices do not reflect service fee or local taxes.
Disposables are included, non-disposables are available.



THE SPECIAL TREAT HOT BREAKFAST SERVICE \$16.00
Cheddar Cheese Egg Casserole, Applewood Smoked Bacon, Fresh Fruit Salad, your choice of either Fluffy Buttermilk Pancakes or Thick Sliced Brioche French Toast. Served with Butter, Maple Syrup Paris Coffee and Juice

THE CONTINENTAL BREAKFAST \$14.00
Platter of Breakfast Breads, Fresh Fruit Salad, Orange Juice and Fresh Ground and Brewed Parisi Coffee

Platter of Breakfast Pastries, Juice and Coffee \$10.00 | Platter of Breakfast Pastries only \$8.00

A LA CARTE

APPLEWOOD SMOKED BACON	4.00	FRESH BAKED BISCUIT	3.00
SAUSAGE LINKS	4.00	SCRAMBLED EGGS	4.00
THICK CUT HAM	4.00	PANCAKES	4.00
FRESH FRUIT	4.00	COTTAGE CHEESE	4.00
HASH BROWNS	4.00	GRANOLA BERRY PARFAIT	4.00
ROASTED POTATOES	4.00	ENGLISH MUFFIN	3.00

LIVE BREAKFAST STATIONS

Allow our Catering Professionals to create a personalized Omelet, Parfait or Pancake Buffet, with all accompaniments, for you and your guests. Imagine an Everything Bacon Station or a Doughnut Station. The possibilities are endless.

BREAKFAST STATIONS

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BREAKFAST BURRITO	\$9.00
Flour tortilla stuffed with scrambled eggs, hash browns, spicy chorizo, pepper jack cheese and smothered with braised beef green chili served with pico de gallo & sour cream	
BREAKFAST SANDWICH	\$8.00
Grilled Texas Toast with Two Eggs Over Medium, Cheddar Cheese Applewood Smoked Bacon, Tomatoes	
PANCAKE STATION	\$8.00
Stack Two large fluffy buttermilk pancake served with maple syrup and whipped butter	
BISCUITS & GRAVY	\$10.00
Two fresh baked biscuits smothered with house-made sausage gravy	
BREAKFAST BAGEL	\$10.00
Fresh Baked Bagel, Lox, Cream Cheese, Capers, Cucumber, Tomato and Red Onion	
FRENCH TOAST	\$8.00
Thick cut brioche dipped in cinnamon egg custard and served with maple syrup and butter	
SMOTHERED HASH BROWNS	\$8.00
Hash browns smothered with sausage gravy, pepper jack cheese Top with 2 Eggs \$10.00	

EGG FRITTATAS

“B.E.T.A.” Bacon, egg, tomato & topped with fresh avocado Half Pan 50.00 Full Pan 95.00	SPICY FRITTATAS chorizo, cheddar, black bean, jalapeno Half Pan 75.00 Full Pan 145.00
DENVER Grilled ham, peppers, tomato, red onion & cheddar Half Pan 50.00 Full Pan 95.00	ITALIAN Prosciutto, Fresh mozzarella, tomato & basil Half Pan 50.00 Full Pan 95.00
LUMBERJACK Sausage, grilled ham, bacon, caramelized onions & cheddar cheese Half Pan 75.00 Full Pan 145.00	VEGETARIAN Grilled Asparagus, Spinach, Mushrooms, Sun Dried Tomato & Feta Half Pan 50.00 Full Pan 95.00

BREAKFAST BEVERAGE SERVICE (priced per person)

PARISI ARTISAN COFFEE locally owned and roasted: REGULAR or DECAF 4.00
MILK 4.00 HOT CHOCOLATE 4.00 HOT TEA 4.00 CHOCOLATE MILK 4.00 ORANGE JUICE 4.00

SIGNATURE LUNCHES

*10 Person Minimum, 24 Hrs. requested for delivery.

Our Box Lunch Selections are served with fresh baked roll and butter with the salads and chips with the sandwiches, dessert and a complimentary beverage. Our salads are also available as platters and may pair with your choice of sandwich to create a lunch buffet.

SALADS \$14

BILL'S SALAD

Romaine, Egg, Cheese, Tomato, Avocado,
Artichoke Hearts and Balsamic
Vinaigrette Honey Mustard

TRADITIONAL CAESAR

Romaine, Pecorino Romano, Roasted Peppers,
Toasted Croutons and Caesar Dressing

QUINOA SALAD

for the vegan/vegetarian. Served with
almonds, onions, cucumbers, red wine
vinaigrette

PB&J HOUSE SALAD

Spring Mix, Cucumber, Pecorino Romano,
Kalamata Olives, Tomatoes, Pepperoncini
and Lemon Vinaigrette

BABY SPINACH AND BERRIES

Strawberries, Blueberries, Candied Walnuts,
Red Onion and Cranberry Vinaigrette

TRADITIONAL COBB SALAD

Bacon, Romaine, Egg, Cheese, Tomato,
Blue Cheese and Buttermilk Ranch

ADD A PROTEIN : CHICKEN \$5 | SHRIMP \$7 | STEAK \$9



SANDWICHES \$14

ROAST TURKEY AND BRIE

Cucumber, Sprouts and Tomato with
Fresh Herb Aioli on Whole Wheat

THE LAWRENCE

Roast Beef, Hard Salami, Turkey,
provolone, lettuce, tomato, Romano
Vinaigrette, Pepperoncini on Ciabatta

ROAST BEEF AND. SMOKED GOUDA

Spring Mix and Tomato with Whole
Grain Honey Mustard on Sourdough

PESTO CHICKEN SALADSANDWICH

Tomato, Mozzarella, Arugula on
House-made Focaccia

PB&J CLUB SANDWICH

Ham and Roasted Turkey Breast, Applewood
Smoked Bacon, Havarti, Leaf Lettuce, Tomato on
Three Slices of Sourdough with Mayonnaise

FRESH MOZZARELLA, TOMATO AND BASIL

Fresh Mozzarella, Tomato and Basil with Basil
Pesto on Baguette

GYRO WRAP

Grilled Shaved Chicken, Tzatziki,
Lemon, Red Onion, Cucumber,
Tomatoes, Feta, Chopped Romaine

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine, Pecorino Romano, Roasted
Peppers, and Caesar Dressing

SMOKED HAM AND CHEDDAR

Leaf Lettuce, Tomato with Stone
Ground Mustard on Multi-Grain

GRILLED VEGETABLE SANDWICH

Grilled Portobello, Zucchini, Yellow Squash
and Red Pepper with Kalamata Olives, Goat
Cheese and Creamy Hummus on Ciabatta

BURNT END BBQ CATERING

THE BBQ EXTRAVAGANZA

\$ 20 PP

Includes one of our highly trained Pit-masters & a mobile smoker unit.

Choose from 3 of our award winning smoked meats at ½ lb per person, with 3 sides

All buffet and service ware are provided. (100 person minimum)

THE ROYAL BBQ

\$ 16 PP

Choice of three meats & three sides, ½ lb. meat pp

SMOKEYS FAMOUS BBQ BUFFET

\$ 14 PP

Choice of three meats & three sides, 1/3 lb. meat pp

THE STANDARD PACKAGE

\$ 12 PP

Choice of two meats & two sides, 1/3 lb. meat pp

THE PICNIC PACKAGE

\$ 10 PP

Choice of one meat & two sides, 1/3 lb. meat pp

BUFFET OPTIONS

MEAT CHOICES

BBQ BURNT ENDS
BROWN SUGAR GLAZED HAM
SMOKED TURKEY
BBQ CHUNK SAUSAGE
SMOKED CHICKEN ON THE BONE
PULLED PORK
BRISKET

HOT SIDE CHOICES

PIT BEANS
CHEESY CORN
MAC N CHEESE
BAKED POTATO SALAD
SCALLOPED POTATOES

COLD SIDE CHOICES

SWEET N SPICY SLAW
CREAMY COLE SLAW
TOMATO CUCUMBER SALAD
POTATO SALAD
HOUSE SALAD

AWARD WINNING SAUCES

Original, Thick and Bold, Chipotle, Spicy Southwest, Honey, Fire

OTHER CATERING OPTIONS

BURNT ENDS	\$16.99 PER LB	PULLED PORK	\$13.99 PER LB
BRISKET	\$15.99 PER LB	HICKORY HAM	\$13.99 PER LB
SMOKED TURKEY	\$14.99 PER LB	HALF SMOKED CHICKEN	\$8.99 PER
SMOKED SAUSAGE	\$13.99 PER LB	ST. LOUIS SPARE RIBS	\$22.99 PER LB

WINGS

Available in Fire, Honey Glaze, Sweet Chipotle Glaze, Plain or mix and match

Served with Celery, Ranch or Bleu Cheese

TOUCH OF THE SOUTHWEST

*10 person minimum. Disposables are included non-disposables are available. Prices do not reflect service fee or local taxes. Allow our Catering Professionals to create a personalized fiesta for you and your guest.

TRADITIONAL SAMPLER Tres Enchilada sampler, hard and soft beef and chicken tacos, Rice and Black Beans. Served with a fiesta salad and chips and salsa	\$16.00 per person
TACO BAR Choice of crispy or soft taco shells, served with Beef and Spicy Chicken with rice and beans. Served with chips & Salsa	\$12.00 per person
SIZZLING FAJITAS Fajitas Two mesquite-grilled chicken or beef fajitas served with all the accompaniments, rice and beans. Chips & Salsa included.	\$12.00 per person
TRIO ENCHILADA BAR Beef, Chicken and Cheese Enchiladas with rice and beans, served with Chips & Salsa	\$14.00 per person
BURRITO BAR Build your own burritos with shredded beef and spicy chicken along with all the standards. Served with rice, beans, chips & salsa	\$12.00 per person
NACHO BAR Crispy tortilla chips, served with Ground Beef and Spicy Chicken with rice and beans and all the nacho fix-ins	\$12.00 per person

PLATED DINNER OPTIONS

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GRILLED SALMON lyonnaise potatoes, cipollini onions and broccolini meyer lemon beurre blanc 32.00	MAPLE LEAF FARMS DUCK port wine demi, garlic and thyme wild mushrooms goat cheese dijon potato gratin 28.00
FILET MIGNON beef tenderloin, chianti-gorgonzola sauce potato puree, haricots verts 40.00	PORK TENDERLOIN manchego grits, Olathe sweet corn, braised kale, apple butter 28.00
PAN SEARED SCALLOPS saffron orzo, vegetables, crab, beurre blanc orange gastrique 32.00	CAMPO LINDO FARMS CHICKEN potato pave, seasonal vegetable medley rustic pan sauce 24.00
14 OZ PRIME RIB loaded baked potato, butter braised green beans wild mushrooms in a pan jus butter 42.00	OPTIONAL Add Black Tiger Gulf Shrimp 9.00 per person Add Oscar Style with King Crab and Béarnaise 10.00

HORS D'OEUVRES

Priced by the dozen. 2 Dozen Minimum of each selection

HOT

PETITE CRAB CAKES
with red pepper cream 50

BEEF SKEWERS
with pomegranate glaze 44

CRISPY PHYLLO
stuffed with wild mushroom, spinach & feta 26

TRUFFLED MUSHROOM POTATO CUPS
with goat cheese 28

BACON WRAPPED DATES 30

GRILLED SHRIMP LOLLIPOPS
with jalapeno beurre blanc 32

BLACKENED SHRIMP
with lemon butter 32

BACON WRAPPED ASPARAGUS
with goat cheese fondue 32

MINI BEEF TENDERLOIN SANDWICHES
with wild mushrooms & roasted tomato jam 48

POTATO SKINS
with bacon, cheddar, and creme fraiche 28



COLD

SMOKED SALMON
on Crostini with lemon creme fraiche and dill 33

GAZSOACHO SHOOTERS
seasonal 28

B.L.T CROSTINI
apple wood smoked bacon, red wine vinaigrette
and lemon aioli 32

BRUSCHETTA BITES 28

BEEF CARPACCIO
goat cheese, tomato, capers, truffle oil, arugula 32

CHILLED CRAB SALAD
with avocado 50

DEVILED EGG
topped with crispy pork 28

WARM PROSCIUTTO & BRIE
with truffle honey 32

CHILLED SHRIMP
with bloody mary cocktail 44

ASSORTED SUSHI
wasabi, ginger 48

CAPRESE BITES
tomato, balsamic, mozzarella, basil 30

SMOKED SALMON CUCUMBER ROLL
lemon 30

SMOKED SALMON BLINI
creme fraiche, dill 32

COMPRESSED WATERMELON
feta, balsamic 28

DISPLAYS

*10 person minimum. Disposables are included non-disposables are available. Prices do not reflect service fee or local taxes. Allow our Catering Professionals to create a personalized fiesta for you and your guest.

ASSORTED SUSHI \$7.00 per person
wasabi, pickled ginger, and a citrus dipping sauce sushi rolls to consist of california rolls, spicy tuna rolls, and shrimp rolls

CRUDITE \$4.00 per person
seasonal vegetables with creamy herb dip 4.00 per person

MEDITERRANEAN DIPPING \$4.00 per person
traditional hummus served with feta cheese, Hummus, baba ganoush, kalamata olives, roasted red peppers, peppadews, and assorted house made breads and pita bread

ASSORTED CHEESE \$6.00 per person
domestic and imported cheeses served with an assortment of crackers, artistically displayed

ANTIPASTO GRANDE \$7.00 per person
Assorted meats, cheeses, olives, tapenades, hummus, babaganoush, fruit, artisan breads, lavosh, crackers. Artistically Displayed



CARVING STATIONS

*Min of 30 guests for carving stations service fee or sales tax. Carved On-Site By Our Chef. Each choice accompanied by artisan rolls, whole grain dijon and horseradish cream. Attendant fee of \$75 per station

PRIME RIB
of beef (6 oz per person)
\$15 per person

SMOKED BRISKET
Smokey's Award winning
\$8 per person

TURKEY BREAST
Cracked Pepper and Rosemary Roasted
\$8 per person

HAM
Caramelized Honey and Citrus Glazed
\$7 per person

FILET OF BEEF
Garlic Herb Encrusted Grilled
\$22 per person

SMOKED BARON OF BEEF
\$10 per person

CUSTOM CREATED ACTION STATIONS ARE AVAILABLE

Fiesta Bar, Mac N Chz Bar, Burrito Bar, Everything Bacon Bar, German Station, or create your own.

STATIONS

*Specialty Food Stations are our most unique way of dining. They are colorful, fun, and designed with nibbling and mingling in mind. Add a Station to enhance your meal or create a buffet from our options. We suggest 3 to 4 Stations as a minimum depending on your guest's appetite. Minimum of 50 guests per event and does not include sales tax and 20% gratuity

MASHED POTATO BAR

White Potato Puree, Sweet Potato Puree, Apple Smoked Bacon, Herb Roasted Chicken, BBQ Beef, Butter, Sour Cream, Cheddar, Parmesan, Sautéed Wild Mushrooms, Roasted Garlic, Green Onions, Caramelized Onions, Fresh Thyme
\$10 per person

TASTE OF THE MEDITERRANEAN BAR

Grilled Pita, Baguette, Breadsticks & Lavosh Baba Ganoush, Hummus, Assorted Olives, Artichoke Red Pepper Relish, Marinated Tomatoes
\$12.00 per person

SOUTHWEST BAR

Mini Chicken and Fish Tacos, Quesadillas Stuffed with Smoked Chicken, Green Chilies & Pepper Jack Cheese served with Guacamole, Tri Color Chips, Chorizo Queso Fundido, Traditional Mole, Tomatillo Green Chili Salsa, Charred Tomato Salsa, Mango Salsa
\$12.00 per person

THE BUTCHER BLOCK

Mini Slider Sandwiches on a variety of Breads featuring Sliced Beef, Pulled Pork, Smoked Turkey, Assorted Cheeses w/ Basil Mayo & Spicy Mustard, Chipotle BBQ
\$14.00 per person

BBQ BAR

Traditional Midwest BBQ Featuring Burnt Ends, Pulled Pork, Smoked Turkey
Missouri Style Pit Beans, Cheese Corn, Sweet and Spicy Slaw, Texas Toast, BBQ Sauce
\$14.00 per person

THE DIPPING STATION

Spinach & Artichoke Dip, Traditional Hummus with Feta Cheese, Babaganoush, Toasted Pita and Lavosh, Assorted olive Tapenades, Artisan Breads, Assorted Crackers
\$14.00 per person

PASTA BAR

Farfalle, Grilled Chicken, Asiago Cream, tomatoes, green onions. Orecchiette with Basil, Tomatoes, Fresh Mozzarella. Lasagna Old World Recipe
\$14.00 per person

SUSHI & CEVICHE BAR

Spicy Tuna Roll -California Crab Roll -Smoked Salmon Cream Cheese Roll Tuna Nigiri Sushi - Salmon Nigiri Sushi -Traditional Hawaiian Poke Panamanian Charred Chili Shrimp Ceviche - Citrus Scallop Ceviche Wonton Crisps & Crispy Taro Root Condiments...Wasabi, Pickled Ginger, Citrus Ponzu
\$20.00 per person

GNOCCHI BAR

Featuring Herb Potato Gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts. Gnocchi with Sage - Browned Butter Sauce. Gnocchi with Pancetta, Fresh Rosemary & Parmesan Cream Gnocchi with Basil Pesto, Sundried Tomatoes and Ricotta. Choose any 3.
\$16.00 per person



DINNER BUFFET

*Dinner buffet includes coffee and water service Price based per person and does not include service fee or sales tax

THE GRAND

House Salad, Two Entree's, Three Sides, Bread Service | \$50.00

THE BASIC

House Salad, Two Entrees, Two Sides, Bread Service | \$40.00

ENTREE BUFFET CHOICES

YAYAS HOUSE MADE LASAGNA
GRILLED ATLANTIC SALMON
CHICKEN MARSALA
GRILLED SHRIMP

PENNE CARBONARA
CHICKEN PICATTA
HOUSE CHICKEN
SMOKED TURKEY PORK LOIN

BUFFET SIDE OPTIONS

FRESH HERB LONG GRAIN AND WILD RICE
POTATO PUREE
GRILLED ASPARAGUS
GRILLED MEDITERRANEAN VEGETABLES
MAC & CHEESE
ROASTED FINGERLING POTATOES

WHITE CHEDDAR POTATO GRATIN
ROASTED RED POTATOES
BUTTER GLAZED GREEN BEANS
HONEY GLAZED CARROTS
WHITE CHEDDAR GRITS
WHIPPED POTATOES



DESSERT

*Desserts are priced per person.

Price based per person and does not include service fee or sales tax

CHOCOLATE PHYLLO BROWNIE

Raspberry puree, Vanilla Anglaise

Per Person \$8.00

STRAWBERRY SHORTCAKE

with Chantilly Cream

Per Person \$8.00

NEW YORK/SEASONAL CHEESECAKE

Per Person 6.00

CARROT CAKE

Per Person \$8.00

BREAD PUDDING

kahlua, chocolate

Per Person \$8.00

APPLE TARTITAN

Per Person \$8.00

GOOEY BUTTER CAKE

Per Person \$8.00

SPICED RUM CAKE

Per Person \$8.00

DESSERT STATIONS

*Price based on choice of three options. Ask about our custom created desserts as well.

LEMON BARS

GOOEY BUTTER CAKE BITES

PETITE FLOURLESS CHOCOLATE CAKES

ASSORTED GOURMET COOKIES

ASSORTED CHOCOLATE TRUFFLES

PETITE WHITE CHOCOLATE CHEESECAKES

Chantilly Creme

CREAM PUFFS

S'MORES BAR

CHOCOLATE GANACHE BROWNIE BITES

WEDDING CAKE SERVICE

Service includes: Professional cake cutting, & service, china plate, stainless fork, cocktail napkin

