



Our goal is to provide our clients with authentic cuisine made from the freshest ingredients, incomparable service, and wine-pairing that won't break the budget. We take pride in creating exciting menus and "Food Landscapes".

Big Bang Catering promises the highest quality service and robust, full-flavored foods that are truly out-of-this-world!



appetizers

Colorado farmhouse cheese and seasonal fruit presentation
Featuring seven varieties of locally produced cow and goat's milk cheeses

Crostini prepared two ways with service
Sautéed wild mushrooms, caramelized onions, and crème fraiche
Seared ahi tuna, cannellini bean puree, and sautéed swiss chard

Slow roasted tomatoes with a dollop of pesto

Grilled chicken breast skewers with authentic Jamaican jerk

Grilled shrimp skewers with fresh lemon juice, garlic, and Mexican oregano

entrees

Grilled wild caught salmon with sorrel pesto

Grilled Colorado flank steak with Dijon glaze and a cabernet reduction sauce

accompanied with:

Pasta Santa Clara
An authentic dish from Umbria with campenelle pasta, pancetta, garlic, and arugula laced with fresh cream (vegetarian option available)

Pastures of Plenty's mixed baby greens with a tarragon Dijon vinaigrette

Sautéed, organic summer squash with fresh mint

Sliced baguettes and butter

Regular and decaffeinated coffee



COSTS BASED ON: 100 GUESTS

Rate per guest \$38	\$ 3800.00
Labor (8 hours) Exec. Chef, Chef, Captain, Bartender, 4 Wait Staff, Dishwasher	\$ 2060.00
Service Charge (18%)	\$ 684.00
TAX	\$ 327.18
TOTAL	\$ 6871.18