



Whether you want to be transformed by the flavors of Yucatan or the hills of Umbria, or simply wish to savor locally grown organic foods, Big Bang Catering serves flavors true to this world's great food cultures.

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" that fit within your budget.

Whether your event is a wedding for 200 guests, an elegant five-course dinner for 24 guests, or one of our unique "Food Landscapes", Big Bang Catering promises the highest quality service and robust, full-flavored foods that are truly out-of-this-world!

Lyle Davis & John Howlett

## [appetizers]

### appetizers: meat

Albondigas, Spanish-style meatballs with a roasted tomato and chipotle sauce

Cantaloupe wrapped with Parma prosciutto

Grilled baby lamb chops with aromatic Turkish salsa

Italian sausage with sautéed sweet peppers and caramelized onions

Korean-style spare ribs with kim chee

Old fashioned johnny cakes with pulled pork, homemade tomato chutney, and crème fraîche

Roasted asparagus wrapped in prosciutto with Parmigiano-Reggiano shavings

Roasted pulled duck with sautéed figs and endive in a port reduction sauce

Spanish chorizo with baby lentils and artichoke hearts

### appetizers: fish

Belgian endive leaves with a smear of smoked salmon mousse

Blini (homemade mini-buckwheat cakes) with caviar and crème fraîche

Classic mussels marinière: fresh mussels sautéed with olive oil, garlic, red pepper flakes and Italian parsley served in a white wine reduction broth

Fresh baked clams (seasonal) with garlic, parsley, bread crumbs and lemon

Grilled Yellow Fin tuna with lightly pickled cucumbers, red onion and toasted black sesame seeds

Mini Baltimore crab cakes with rémoulade sauce

Roasted baby potato crisps with a dollop of salmon roe and crème fraîche

Sautéed shrimp and scallops with lemon beurre blanc on watercress

Sea scallops with braised baby fennel

Grilled sea scallops with braised baby fennel

Seared sea scallops served with a light pesto cream sauce

Sautéed shrimp with pancetta, oven-roasted tomatoes and arugula

## appetizers: vegetarian

Authentic Greek Spanakopita with fresh spinach, dill and imported sheep's milk feta

Banderillas: roasted sweet peppers rolled with lemon-saffron rice

Crisp polenta squares with grilled pears and Gorgonzola sauce

Fresh figs (seasonal) with Parmigiano-Reggiano shavings

Grilled eggplant, Turkish style, stuffed with sautéed tomatoes and garlic

Grilled eggplant with local chèvre

Grilled fresh artichokes with mint aioli and baby greens

Organic tomatoes with fresh mozzarella and sweet basil

Roasted organic potato crisps with olive tapenade and crème fraîche

Slow-roasted tomatoes with locally made chèvre and basil pesto

## appetizers: crostini

Crostini with arugula with roasted red peppers, fresh white anchovies, caramelized onions, and caper berries



Crostini with grilled salmon, watercress and crème fraîche

Crostini with local goat cheese, slow roasted tomatoes and pesto

Crostini with prosciutto, mascarpone, and roasted figs

Crostini with seared Ahi tuna and roasted garlic cannellini bean purée and Swiss chard

Crostini with sautéed prawns and salsa Romanesco

Crostini with sautéed wild mushrooms, caramelized onions and crème fraîche

Crostini with tri tip steak and blue cheese

## appetizers: grilled skewers

Flank steak with caramelized onions and Gorgonzola sauce

Grilled chicken or shrimp with traditional Vietnamese dipping sauce

Grilled lamb skewers with tzatziki sauce

Grilled shrimp skewers with garlic, fresh lime, and Mexican oregano

Marinated buffalo with wild flower honey and juniper berry glaze

Pork adobado (just like Taos or Puebla, Mexico)

Pork or chicken satay with spicy peanut sauce

Real Jamaican jerk skewers with chicken or pork

## appetizers: gourmet presentations

**Traditional Antipasti Platter:** imported prosciutto, salamis, roasted sweet peppers, grilled eggplant, marinated mushrooms and artichokes, slow roasted tomatoes and Parmigiano-Reggiano (vegetarian available)

**Assorted Tuscan Seafood Platter:** Shrimp, mussels, and calamari, roasted peppers, capers and black olives in a lemon vinaigrette

**Farmhouse Chesse Platter:** Big Bang's famous Colorado or French farmhouse artisan cheese presentation with seasonal fruit

**Fruit de Mer:** beautifully presented seafood platters of shrimp, mussels, sea scallops, and calamari, accompanied by a variety of sauces including Rémoulade, roasted tomato and ancho chile, mignon and classic cocktail sauce

## appetizers: sandwich presentations

Beef tenderloin with sautéed onions and shiitake mushrooms

Cucumbers, watercress and crème fraîche

Farmhouse cheddar with Braeburn apples and mango chutney

Pork tenderloin with pear chutney

## appetizers: small plate combinations

Aubergine Plate (courtesy of chef Sean Kelly)

Slices of grilled eggplant and Baba Ganoug, served with garlic crostini

Grilled Ahi tuna with a miso glaze, seaweed salad and a dollop of wasabi infused rice

Grilled baby loin of lamb chop with sage infused cannelloni beans and sauteed spinach

Grilled Colorado N.Y. Strip steak on a bed of arugula with sliced beef steak tomatoes and blue cheese crostini

Organic pulled pork, braised collard greens with chili vinegar and a dollop of cheese grits

Roasted stripped bass with sauteed baby carrots, asparagus and olive tapenade

Shrimp sauteed with garlic, salsa fresca, avocado and a dollop of cinnamon rice

## [soups]

Andalusian Mariscos: a lush seafood broth with shrimp, calamari, mussels and baby clams

Authentic Spanish gazpacho served with condiments  
Minestrone de Genoa

New Mexico-style pork green chile made with locally grown and roasted chiles

Old-fashioned tomato with garlic croutons

Whiskey-cured Delicata squash

Yucatan-style sopa de lima con pollo y ancho chile

## [salads]

Arugula with lemon olive oil and Reggiano shavings

Basil new potato salad

Beets and arugula with fresh Haystack chèvre

Cucumbers with imported chile and fresh lime juice

Fresh corn salad with roasted tomatoes and Big Jim chilies served with fresh lime and epazote

Horiatika (traditional Greek salad)

Insalata Mista: with baby lettuce, romaine hearts and radicchio, cucumbers and fresh tomatoes in a red wine vinaigrette

Mixed organic baby greens with tarragon-Dijon vinaigrette

Moroccan salad with clementines, toasted almonds, black olives, and red onion with butter lettuce and a citrus vinaigrette

Roasted beet salad with scallions, champagne vinaigrette and Gorgonzola crumbles

Roasted chicken salad with toasted walnuts and butter lettuce

Sicilian pepper salad with toasted pine nuts and currants

Sicilian rice salad with fresh lemon juice, capers and Italian parsley

## [vegetable sides]

Asparagus au gratin

Baby carrots lightly glazed with maple syrup

Cannellini beans with garlic tomatoes and rosemary asparagus vinaigrette

Classic potatoes au gratin made with imported Grùyere

Colorado quinoa with roasted chilies and sauteed wild mushrooms

Javanese tofu with traditional peanut and coconut sauce

Organic ratatouille

Provencal casserole with tomatoes, egg plant and red onions

Roasted baby red potatoes with shallots and sage

Roasted summer vegetables with peppers, onions, eggplant and zucchini

Roasted winter vegetables with parsnips, baby carrots, turnips and fingerling potatoes

Romano beans with roasted garlic and sweet marjoram

Spinach and Swiss chard sautéed with garlic and lemon

Summer squash sautéed with fresh mint

## [pastas]

**Pasta de Pollo con Trebbiano:** farfalle pasta with sautéed boneless chicken breast, capers, and shiitake mushrooms in a Dijon mustard-infused reduction broth

**Pasta del Bosque:** celentani pasta with Delicata squash, caramelized onions, sautéed wild mushrooms, and Italian parsley with a lacing of fresh cream

**Pasta DiNapoli:** mussels, shrimp, baby clams and calamari sautéed with garlic and white wine, simmered in fresh tomato sauce

**Pasta Oriental:** angel hair pasta with baby bok choy, asparagus, and mustard greens in a clear chicken stock and a white wine reduction sauce

**Pasta Pomodori:** a classic sauce made with fresh Roma tomatoes and sweet basil

**Pasta Putanesca:** made with capers, anchovies and red pepper flakes

**Pasta Santa Clara:** an authentic dish from Umbria with macaroni, pancetta, garlic and arugula laced with fresh cream (vegetarian available)

**Traditional aioli:** olive oil and garlic with red pepper flakes and Italian flat-leaf parsley

## [entrees]

### entrees: meat

- Andalusian-styled paella
- Baked ham with a pomegranate and ancho chile glaze
- Barbeque baby back ribs with apricot and chile glaze and old-fashioned barbecue sauce. Served with coleslaw, collard greens, and homemade cornbread
- Boneless roast of Colorado-raised lamb marinated in lemon, lavender, rosemary, garlic and thyme
- Braised organic lamb shanks in a tomato reduction broth with cinnamon
- Buffalo tenderloin with balsamic-cured onions and sautéed mushrooms
- Chicken Bolognese: boneless breasts filled with Fontina cheese, wrapped with Parma prosciutto and fresh sage
- Classic Roast Chicken with Tarragon and Thyme
- Fresh boneless chicken breasts sautéed in white wine with spring leeks, asparagus, fresh sage and black Cherignola olives
- Grilled Colorado flank steak with Dijon glaze and Cabernet Sauvignon reduction sauce
- Grilled sage and lemon-marinated pork tenderloin with grilled pears and arugula
- Natural chicken breasts sautéed with Shitake mushrooms and fresh ginger
- Naturally-raised beef tenderloin with orzo and a porcini mushroom and Cabernet reduction broth
- Roasted local pork loin with pearl onions, figs and sautéed apples
- Traditional Ossobuco
- Tuscan mixed grill with loin lamb chops, Colorado rib-eye steaks and sweet Italian sausage



### entrees: fish

- Cuban-style shrimp Creole
- Grilled fillet of wild-caught salmon with sorrel pesto
- Grilled mahi mahi with coconut milk, chile, cilantro, and fresh lime
- Roast halibut with salsa Calabrese: fresh tomato sauce flavored with capers, cherignola olives and summer savory
- Seared Ahi tuna with spicy wilted greens, sesame green beans and a sweet soy glaze
- Whole baked striped bass with sweet peppers, tomatoes and capers

### entrees: vegetarian

- Marinated and grilled organic tofu cutlets with scallions and sesame seeds
- Saffron risotto with asparagus and wild mushrooms
- Soba noodle sauté with fresh ginger, baby Bok Choy and Shitake mushrooms



## [desserts]

- Biscotti with Vin Santo
- Brownies, lemon and raspberry bars
- Cakes by local pastry chef
- Chocolate-dipped strawberries
- Cream puffs
- Frangipane (almond) tarts
- Fresh fruit tarts
- Italian Pine nut cookies
- Organic Colorado peaches with sparkling Prosecco
- Pears poached in wine with Mascarpone and dates
- Strawberries with Chablis and mint