



## SWEETWATER KITCHEN

### Sample Catering Menu

---

This sample menu is priced at \$60 per person per day. Includes breakfast, lunch and dinner, tax and gratuity also included.

Most of our ingredients are organic and sourced locally whenever possible. This is a sample menu of what can be served throughout your stay.

---

#### **Breakfast**

All breakfasts include coffee and tea with choice of dairy or non-dairy milks

##### **Avocado Toast Bar with Yogurt & Granola**

Toasted spouted bread with an array of guacamole, bean spread, pico de gallo, hot sauce, and fresh greens to create your own unique toast with a side of house-made granola, yogurt and berries

##### **Veggie Scramble with Oatmeal and Fresh Fruit**

Farm eggs scrambled to perfection with sautéed veggies and a side of hot oatmeal topped with fruit

##### **Classic Breakfast**

Farm fresh scrambled eggs, Applewood-smoked bacon, fresh baked Brioche bread to toast and fresh fruit

---

#### **Lunch**

Each lunch is served in a to-go box and come with fresh, organic fruit

##### **Veggie Sandwich**

Avocado, red peppers, lettuce, tomato, and cucumber between sprouted wheat with a spread of house aioli

##### **Legume Salad**

A hearty salad of kidney beans, lentils, quinoa, chopped kale, romaine lettuce, red onion, tomato, and fire-roasted red pepper with a house vinaigrette

### **Quinoa Nori Wrap**

High-mineral seaweed wrap stuffed with quinoa, avocado, carrot, asparagus, and spinach with a dipping sauce

### **Chicken Tortilla Wrap**

Chicken breast, arugula, red onion, cucumbers, cranberries and balsamic vinaigrette wrapped in a fresh flour tortilla

### **Trout Wrap**

Red trout, arugula, tomato, red onion, capers, radishes and a creamy horse radish dressing wrapped in a fresh flour tortilla

---

## **Dinner**

Each dinner is served with a garden salad and fresh baked bread

### **Lemongrass Lentil Curry**

Coconut milk, lemongrass and ginger season this lentil curry on top of jasmine rice, red pepper and steamed broccoli and carrots

### **Butternut Squash Chili**

Roasted butternut squash, black beans, corn, garlic, onion, poblano peppers, spiced with dried ancho-chili, cumin and coriander

### **Shepard's Pie**

Sautéed onion, carrot with fire roasted poblano pepper, corn, ground lightly stewed in tomatoes, topped with creamy mashed potatoes and cheddar cheese

### **Pork Belly Taco**

Cured and braised pork belly in a fresh made corn tortilla with onions, peppers, lime, cilantro, pico de gallo and served with Mexican rice

### **Pan Seared Trout**

Red trout, basted with herbed butter, served with roasted butternut squash and asparagus

### **Carbonara**

Spaghetti noodles tossed in a farm egg sauce with bacon, caramelized onions, sundried tomatoes and topped with parmesan cheese

---

Any dietary restrictions can be catered to. Email any questions or inquiries to Eric at [sweetwaterboulder@gmail.com](mailto:sweetwaterboulder@gmail.com)



## SWEETWATER KITCHEN

### Sample Catering Menu

---

This sample menu is priced at \$75 per person per day. Includes breakfast, lunch and dinner, tax and gratuity also included.

Most of our ingredients are organic and sourced locally whenever possible. This is a sample menu of what can be served throughout your stay.

---

#### **Breakfast**

All breakfasts include coffee and tea with choice of dairy or non-dairy milks

#### **Skillet Potatoes**

Two farm fresh eggs over-easy served on top of Yukon gold potatoes sautéed with onions and peppers, served with Applewood-smoked bacon and fresh fruit

#### **Spanish Tortilla**

A Spain classic, sautéed peppers and onions, farm fresh eggs, bacon and potatoes baked in a skillet, served with fresh baked brioche bread and fruit

#### **Smoothie Bowl and Buckwheat Banana Pancakes**

Blended fruits and topped with chia seeds, berries, granola and shredded coconut and with a side of gluten free banana pancakes

#### **Breakfast Tacos with Yogurt & Granola**

Sautéed veggies, chorizo sausage and eggs in a fresh-handmade corn tortilla topped with pico de gallo, served with house-made granola, yogurt and fresh fruit

---

#### **Lunch**

Each lunch is served in a to-go box and come with fresh, organic fruit and kettle chips

#### **Veggie Sandwich**

Avocado, red peppers, lettuce, tomato, and cucumber between sprouted wheat with a spread of house aioli

#### **Legume Salad**

A hearty salad of kidney beans, lentils, quinoa, chopped kale, romaine lettuce, red onion, tomato, and fire-roasted red pepper with a house vinaigrette

### **Quinoa Nori Wrap**

High-mineral seaweed wrap stuffed with quinoa, avocado, carrot, asparagus, and spinach with a dipping sauce

### **Chicken Tortilla Wrap**

Chicken breast, arugula, red onion, cucumbers, cranberries and balsamic vinaigrette wrapped in a fresh flour tortilla

### **Trout Wrap**

red trout, arugula, tomato, red onion, capers, radishes and a creamy horse radish dressing wrapped in a fresh flour tortilla

---

### **Dinner**

Each dinner is served with a garden salad and fresh baked bread

### **Chicken Gratinata**

Chicken breast, bacon, red bell peppers, with a penne pasta swimming in gratinata sauce topped with parmesan reggiano and sundried tomatoes

### **Bison Burger**

Bison patty topped with caramelized onions and peppers, Applewood smoked bacon, and goat cheese on a fresh made brioche bun served with hand cut French-fries

### **Beef Enchilada**

Bar-Ten organic grass-fed beef, with onion, pepper and Oaxaca cheese, rolled in a fresh handmade corn tortilla, smothered in an ancho enchilada sauce, served with Mexican rice and beans

### **Roasted Chicken Breast**

A juicy brined airline chicken breast roasted with a medley of root vegetables

### **Afghan Eggplant**

Honey roasted eggplant, served on a bed of farro pilaf, topped with a minty tomato sauce and yogurt

---

Any dietary restrictions can be catered to. Email any questions or inquiries to Eric at [sweetwaterboulder@gmail.com](mailto:sweetwaterboulder@gmail.com)