



Catering Menu

SRDA Catering is a full-service catering company. We offer breakfast lunch and dinner buffets, full-service event catering, plated meals, platters, drinks, pastries, desserts and expert delivery and set up service. All of our offerings are prepared in our full-service kitchen by our expert, professional culinary staff.

We invite you to take your time reviewing our options. Don't see what you are looking for? Our team of chefs can customize a program for any event or program you are looking for.

Please contact Carma Loontjer at (719) 930-8685 or cloontjer@srda.org to discuss your order, or to answer any questions.



Breakfast

Continental Breakfast Buffet \$11.99 per person

Fresh pastries, seasonal fresh fruit, yogurt, granolas, coffee, and orange juice

SRDA Breakfast Buffet \$13.99 per person

Scrambled eggs, hashbrowns, bacon, sausage or ham, croissants with butter and jam.

BYO Burrito Buffet \$13.99 per person

Scrambled eggs, potatoes, choice of bacon, sausage, or ham, tortillas, fruit, homemade Pueblo green chile, salsa

Breakfast Burritos \$6.99 per burrito

Scrambled eggs, hash browns, choice of bacon, sausage, ham, or veggies, wrapped in a tortilla, served with salsa

Homemade Pastries \$2.50 per pastry

Platter of homemade pastries: cinnamon rolls, scones, muffins, kolaches and coffee cake. Minimum 10.



Buffets

Fajita Buffet \$18.99 per person

Soft Tortillas, choice of Steak or Chicken, Sauteed Peppers & Onions. Served with shredded cheddar cheese, diced tomato, sour cream, Mexican rice and chips & salsa.

Taco Buffet \$14.99 per person

Hard or soft tortillas, choice of chicken or ground beef, lettuce, cheese, diced tomato, sour cream, Mexican rice, chips & salsa.

Pasta Bar \$14.99 per person

Penne pasta with meatballs & Italian sausage links, marinara & Alfredo sauce. Served with fresh salad with Ranch and Italian Dressing, blue cheese crumbles, breadsticks and grated parmesan cheese.

Barbeque Buffet \$18.99 per person - Add \$5pp for each additional protein

Choice of protein: BBQ Chicken Quarters, Pulled Pork, or Brisket, served with potato salad, baked beans, extra BBQ sauce and Green Chile Cheddar corn bread.

Enchilada Buffet \$14.99 per person

Rich and yummy chicken enchilada casserole served with Mexican Rice & beans, sour cream, and chips and salsa. Served with Elote Corn Salad.

Meatloaf Buffet \$14.99 per person

Homemade beef meat loaf, mashed potatoes, peas or corn, brown gravy, green salad with choice of Ranch, Italian or Balsamic Dressings and blue cheese crumbles, platter of brownies

Sloppy Joes or Burger Bar \$14.99 per person Make it a slopper bar for \$3 more!

Beef Patties, cheddar cheese, buns, Lettuce, Tomatoes, sliced onion, Pickles, Condiments, choice of pasta or potato salad, platter of cookies.

Box Lunches

Gourmet Boxed Lunch \$16.99 per person

Croissant sandwich with Lettuce & Tomato, with chips, homemade jumbo cookie, Fruit salad, pickle, condiments and utensils. Choice of Ham, Turkey, Chicken Salad, Tuna Salad or Vegetarian.

Basic Boxed Lunch \$13.99 per person

Sandwich with Lettuce & Tomato, with chips, cookie, pasta salad, pickle, condiments and utensils. Choice of Ham, Turkey, Chicken Salad, Tuna Salad or Vegetarian.

Peli Platter

Build Your Own \$14.99 per person

Sliced Breads, Meats, Cheeses, Lettuce, & Tomato. Served with Basil Mayo and Honey Mustard, Pickles, chips and choice of side: Pasta Salad, Potato Salad, Fruit Salad. Includes a platter of homemade cookies.



Platters

Cheese Platter \$5.99 per person

Assorted domestic and imported cheeses from Springside Cheese shop with a round of brie, grapes, crackers, and homemade seedbread.

Charcuterie \$6.99 per person

Cured Gagliano Italian meats, Spring Side Cheeses, homemade seedbread, marinated veggies, grapes, marcona almonds, chocolate covered raisins, and other treats.

Veggie Crudite Platter \$2.99 per person

Fresh cut veggies with Ranch Dip

Fruit Platter \$3.99 per person

Melon, Pineapple, Grapes, Apples w caramel dip

Fancy Fruit Platter \$4.99

Melon, Pineapple, Berries, Dragon Fruit, Kiwi w. sweetened cream cheese dip

Smoked Salmon Platter \$11.99 per person

Smoked Salmon, dill infused cream cheese, thin sliced lemon, capers, red onion, mini bagels and pitas

Caprese Platter \$6.99 per person

Skewers of Fresh Mozzarella, cherry tomatoes and fresh basil, served with balsamic glaze. 2 skewers per person

Artichoke or Hummus Dip Platter \$3.99 per person

Artichoke Dip or Hummus served with fresh cut veggies and pita chips

Bruchetta Platter \$3.99 per person

Diced, seasoned tomato, onion, garlic & basil spread served with oven warmed toasted French bread.

Chips and Dips \$1.99 per person for 1 dip, \$2.99 for 2 dips

Tortilla chips with choice of Salsa, Pico De Gallo, Queso, French Onion, Bean Dip

Minimum of 15 people per platter



Dinner Buffets

Pueblo Wedding Buffet \$19.99 per person

Roast Turkey, Baked Pit Ham, Mashed Potatoes, Calabacitas, Homemade Green Chile, Green Salad with Ranch and Italian Dressings, Blue Cheese, Tray of Pizelles for dessert

Beef Shoulder Tenderloin \$29.99 per person

Grilled Beef Shoulder Tender, Pink peppercorn sauce, asparagus, twice baked potatoes, ceaser salad cheese cake

Chicken Marsala \$22.99 per person

Tender Chicken breast, mushrooms, luscious marsala wine sauce, Roasted Red Potatoes, Ceasar Salad, Tiramisu. Other chicken options available as well.

Lasagna \$19.99 per person

Baked, layered beef lasagna, grated parmesan, green salad with Ranch & Italian, blue cheese crumbles, Tiramisu

Grilled Salmon with Pesto \$26.99 per person

Delicible Grilled Salmon filets with pesto sauce, Broccoli, Roasted Red Potatoes, Ceasar Salad, cheesecake.

Prime Rib Carving Station \$34.99 per person

Garlic roasted prime rib with Chef Attended carving station, scalloped potatoes, asparagus, Ceasar Salad, Cheesecake with Raspberry Sauce. Ask about other carving station options!



Sides

Hot Sides

Baked Potatoes, Scalloped Potatoes, Garlic Mashed Potatoes, Rosemary Roasted Baby Red Potatoes, Tater Tots, Macaroni & Cheese, Roasted Sweet Potatoes, French Green Beans, Calabacitas, broccoli, roasted carrots, asparagus, Rice Pilaf, Mexican Rice, White or Brown Rice, BBQ Baked Beans

Cold Sides

Green Salad with Ranch and Italian Dressings & Blue Cheese Crumbles, Ceaser Salad, Fruit Salad, 3 Bean Salad, Pasta Salad, Apple Slices with Caramel Dip, Elote Corn Salad, Cole Slaw

Green Chile - \$10/quart

Add warm green chile to any order. Serves Approximately 15 people as garnish or sauce

Soup

Green Chile - \$4.99 per person

Served with tortillas, onion and shredded cheddar

Texas Chili - \$5.99 per person

Served with cornbread, onion and shredded cheddar

Home Made Soups - \$3.99 per person

Choose from: Cream of Mushroom, Cream of Potato, Tomato, Broccoli Cheese, Butternut Squash, Carrot Ginger, Corn Chowder

Deluxe Soups - \$4.99 per person

Minestrone, Baked Potato, French Onion, New England or Manhattan Clam Chowder, Chicken Tortilla

By the Pan

Half Pans serve 6-10, Full pans serve 10-18

Chicken Enchiladas (Half Pan \$50, Full Pan \$100)

Rich and yummy creamy Green Chile chicken enchilada casserole

Lasagna - Beef or Vegetarian (Half Pan \$60, Full Pan \$120)

Pasta sheets, ricotta, marinara and mozzarella, layered and seasoned.

Baked Pasta (Half Pan \$45, Full Pan \$90)

Penne pasta with Chicken or beef, layered with marinara or alfredo and topped with mozzarella.

Shepard's Pie (Half Pan \$60, Full Pan \$120)

Yummy Ground Beef, peas, Mashed Potatoes, Savory gravy

Sloppy Joe Tater Tot Casserole (Half Pan \$50, Full Pan \$100)

A Midwestern Family Favorite!

Stuffed Pepper Casserole (Half Pan \$50 (6 peppers), Full Pan \$100 (12 peppers))

Ground Beef, Rice, Cheddar, Red Peppers

Chicken, Broccoli & Rice Casserole (Half Pan \$50, Full Pan \$100)

Pulled Chicken breast, rice, mushroom soup, broccoli, cheddary

Chicken Pot Pie (Half Pan \$50, Full Pan \$100)

Chunks of Chicken breast, Carrots, Celery, rich chicken gravy, Biscuit top



Beverages

Brewed Iced Tea \$20/gallon

Lemon Wedges, Sweeteners, cups, ice

Lemonade \$20/gallon

Lemon Wedges, cups, ice

Iced Water \$15/3 gallon dispenser

Cups

Infused Waters \$20/3 gallon dispenser

Cucumber/Lime/Mint

Strawberry/Basil

Lemon/Orange/Thyme

Canned Sodas or bottled water \$2.50/can

Served in an iced bucket

Variety of Bottled Juices \$3.00/bottle

Orange, Cranberry, Apple, Smoothies

Hot Coffee \$20/gallon

Sweeteners, cups, ice

Hot Tea \$20/gallon of hot water

Black, Green, Herbal Teas, Sweeteners, cups, ice



desserts

Cheese Cake by the Slice \$4.00 per slice

Drizzled with Strawberry Sauce

Brownies, Blondies or Lemon Bars \$4.00 each

Brownies (request Walnut garnish)

Jumbo Homemade Cookies \$48.00/dozen

Chocolate Chip, Oatmeal Raisin, Snickerdoodle, M&M, White Chocolate Macadamia Nut, Chocolate Chocolate Chunk

Small Homemade Cookies \$20.00/dozen

Chocolate Chip, Oatmeal Raisin, Snickerdoodle, M&M, White Chocolate Macadamia Nut, Chocolate Chocolate Chunk

Tiramisu, Layered Cake, Fruit Tartlets \$5.00/piece

Chocolate Chip, Oatmeal Raisin, Snickerdoodle, M&M, White Chocolate Macadamia Nut, Chocolate Chocolate Chunk

Fruit Cobbler \$4.00/per person

Blueberry, Apple, Peach, Mixed Berry, served warm

Bread Pudding w/ Bourbon Cream \$6.00/per person

Served Warm

Sheet Cake \$30.00 Half Sheet \$55.00 Full Sheet

Chocolate, Yellow, White with White or Chocolate frosting



How it Works

Minimums

In general, a minimum order for 15 persons or more is requested for buffets, platters, breakfasts, box lunches, etc. Please ask the event coordinator if you have any questions.

Deposits and Cancellation Policy

50% deposit required at the time of booking. Cancellations must be done in writing. Deposits are 100% refundable up until 7 days before the event. If cancelled within 7 days, then 50% of the deposit will be returned. Cancellations within 48 hours forfeit the deposit. Final count is due 5 business days before the event date. Final Payment is due upon delivery.

Service Ware & Equipment

In general, buffets and food orders come with disposable flatware, plates, napkins, serving spoons and service ware. Buffets are served in or on disposable pans and platters. If chafing dishes, sterno and upscale service ware are requested, a 15% equipment fee will be added.

Delivery

Delivery within 20 blocks of SRDA is included. Delivery outside of downtown Pueblo ranges from \$20-\$200 depending on location.

Plating and Staffing

If your event is a plated event, \$.50 per person is the fee for plating. Staff persons are available for a fee of \$25 per person per hour along with two \$25 set up and tear down fees. Events of this type will be custom priced based on the complexity of the event. If you want to use china or glassware we can help with that. Just ask!

Leftovers

Leftovers may be given upon request, but SRDA is not responsible for the safety or quality of any product after the event is concluded. To-go boxes are not provided.

Taxes & Gratuities

Taxes will be collected based on the City of Pueblo Sales tax rate or the delivery location. Tax-exempt customers must provide proof of status to have tax removed. Gratuities are not included for any proposals or invoices. Gratuity can be added at the time of payment. Cash gratuities are discouraged.

