



MENU

Catering

3090 N. 12th Street
Grand Junction
SpoonsBistroAndBakery.com

Monday

7:00 a.m. - 4:00 p.m.

Tuesday - Saturday

7:00 a.m. - 8:00 p.m.

Sunday

7:00 a.m. - 2:00 p.m.

Hours may vary on holidays

RESERVE A MEETING SPACE

CONTACT

Peggy Kramer
970-257-2361

PKramer@HopeWestCO.org

PLAN YOUR MENU

CONTACT

Chef Martin Marez
(970) 255-7241

martin.marez@sodexo.com

Thank you for choosing Spoons bistro & bakery for your catering needs. We look forward to serving you.

When you start with the freshest local ingredients, your meals speak for themselves! At Spoons bistro & bakery, our talented chef has an extraordinary gift for creating dishes sure to become timeless favorites.

We are committed to making your on-site event a success. With our team of catering professionals and our attention to detail, we are available to assist you with planning every aspect of the occasion. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets.

At Spoons our philosophy is simple – fresh, local, from the heart. Our food not only boasts local flavor but also handmade quality. Everything from our savory soups to our decadent desserts is made in house from our heart to yours.

We are excited to provide you with our catering guide to assist in planning your event. We appreciate your business and will do whatever we can to make your experience extraordinary from start to finish.

All prices are listed on a per person basis unless otherwise noted. On-site catering events will also include a set up/tear down fee of \$25 per event.

To reserve your meeting space, please contact Peggy Kramer at (970) 257-2361 or PKramer@HopeWestCO.org.

To plan your menu please contact Chef Martin Marez at (970) 255-7241 or martin.marez@sodexo.com.

BREAKFAST BUFFETS

The delicious selections below are presented buffet style. If a plated breakfast is desired, let us help you customize a menu to fit your needs.

Each breakfast menu option is served with freshly brewed coffee and hot tea. Apple or orange juice is available for an additional charge. Poultry sausage or bacon is available on request for additional charge.

BAKER'S DELIGHT CONTINENTAL

\$7.00 OR \$10.00 WITH FRUIT

Freshly baked muffins, delicious breakfast breads, and assorted small pastries.

BAKER'S SUPREME CONTINENTAL

\$10.95

Assorted soft bagels with cream cheese, freshly baked pastries, fresh seasonal sliced fruit, yogurt, and homemade granola.

EGG-CEPTIONAL SANDWICH

\$7.50

Scrambled eggs with green onions, choice of meat (ham, bacon or sausage), and cheese (American, Swiss, cheddar, pepper jack, mozzarella). Select: English muffin or bagel (plain or cheese). Substitute a croissant or gluten free toast for \$1.00.

BREAKFAST BURRITOS

\$11.50

Warm, locally made fresh flour tortillas (white, whole wheat, or chipotle), cheesy scrambled eggs, hash browns, sautéed peppers and onions, chorizo, diced bacon, diced jalapeños, fresh cilantro, queso fresca, house-made salsa, and pork chile verde.

SPOONS TRADITIONAL BUFFET

\$ 13.50

Scrambled eggs with shredded cheese, breakfast potatoes, bacon or sausage, seasonal fresh fruit, and choice of small pastries.

SPOONS SOUTHERN BUFFET

\$13.50

Cheesy grits casserole (grits, sausage, roast peppers, sweet corn, onions, blend of cheese, and topped with hollandaise), biscuits with honey butter and fresh fruit.



BOXED LUNCH SANDWICHES

Lunches come with a specialty sandwich, assorted chips, drink, and a choice of dessert square, cookie or fruit salad. All sandwiches include lettuce and tomato.

Choose up to three different boxes for the group.

Utensils and napkins are included.

Choice of drink (Pepsi products): bottled water, bottled iced tea, or small sodas

CALIFORNIA CHICKEN

\$14.50

Grilled chicken breast, crisp applewood smoked bacon, lettuce, avocado, Dijon mustard, and choice of bread.

ROASTED TURKEY

\$14.50

Deli style smoked turkey with avocado and champagne mustard on a golden croissant.

CLUB CROISSANT

\$14.50

Classic turkey, smoked honey ham, applewood bacon, and Swiss with Dijon mayonnaise.

ALMOND CHICKEN SALAD

\$14.50

House-made shredded chicken salad with almonds and light mayonnaise.

ROAST BEEF

\$14.50

Sliced Angus roast beef, cheddar cheese with Dijon mayonnaise on whole wheat.

FRESH VEGGIE

\$14.50

Dill havarti cheese, sliced cucumber, crisp red peppers, and field greens with dill spread on whole wheat bread.

PESTO VEGGIE

\$14.50

Mozzarella cheese, sun-dried tomato spread, fresh basil, and house-made basil pesto dressing on a sliced baguette.

GOURMET GOUDA

\$14.50

Pit ham, smoked Gouda cheese with champagne mustard on a ciabatta roll.

MEXICALI

\$14.50

Smoked deli turkey, avocado, bacon with cilantro relish, and chipotle dressing on a roll.

TUNA

\$14.50

Albacore tuna, finely diced red onions, and celery with light mayonnaise served on a golden croissant.

EGG SALAD

\$14.50

Our house-made egg salad served on a golden croissant.



BOXED LUNCH SALADS

Choose up to three different salad varieties for your group to enjoy. All dressings are on the side. Your choice of dressing: Caesar, balsamic vinaigrette (gluten-free), raspberry vinaigrette, poppy seed, ranch or Maytag bleu cheese. Utensils and napkins are included.

CLASSIC COBB

\$12.50

Grilled chicken breast, bacon, chopped eggs, bleu cheese crumbles, avocado, and diced tomatoes with ranch dressing.

MEDITERRANEAN

\$12.50

Smoked salmon, fresh herbs, spinach blend, bruschetta tomatoes, peppers, topped with Kalamata olives, toasted pine nuts, and feta over mixed greens with balsamic vinaigrette.

POACHED PEAR & GOAT CHEESE

\$12.50

Fresh pears, candied walnuts, Craisins and panko goat cheese cakes with choice of dressing.

CAESAR

\$12.50

Grilled chicken, house-made croutons, shaved Parmesan, and choice of dressing.

BUFFETS

Choice of citrus-infused water and tea or lemonade. Dessert choices: assorted bars, assorted cookies, gourmet cupcakes, specialty pie, or slice of cake

Home Style

DELI BUFFET

\$16.00

Sliced roast beef, ham, smoked turkey, cheddar, pepper jack and Swiss, accompanied by assorted breads, relish tray with lettuce, tomato, pickles, onions, condiments, and assorted potato chips. Two choices of soup de Jour.

PULLED PORK PO BOYS

\$15.95

Pulled pork served with grilled pineapple, fried pickles, and coleslaw on a choice of artisan or slider bun. Served with homemade potato salad, baked beans, BBQ sauce (sweet, spicy or savory), and assorted kettle chips.

FRESH OFF THE GRILL

\$15.95

Gourmet or vegetarian burgers. Served with an assortment of cheeses, relish platter and artisan buns. Pick from house-made potato salad, pasta salad, coleslaw, or assorted kettle chips.



South of the Border

JOSE'S HOMEMADE ENCHILADAS

\$16.00

Authentic chicken or cheese enchiladas smothered in house-made green or red sauce. Served with black beans, Spanish rice, house-made tortilla chips, guacamole, salsa and sour cream.

FAJITA BAR

\$20.00

Strips of chicken and beef marinated in lime juice and garlic with grilled peppers and onions. Accompanied by warm flour tortillas, black beans, house-made salsa, guacamole, tortilla chips, sour cream, shredded cheese, diced tomatoes and jalapeños. Adobo grilled vegetables available upon request.

TACO SALAD

\$16.00

Build your own! Start with diced chicken or ground beef. Served with iceberg and romaine lettuce, homemade tortilla strips, black olives, Spanish rice, black beans, shredded cheese, diced tomatoes, house-made salsa, guacamole, sour cream, and chipotle ranch dressing.

A Taste of Italy

LASAGNA

\$22.00

Homemade lasagna (choice of original or vegetarian) and marinara on the side. Choice of Caesar or mixed green salad (side of eggs) with French bread.

BAKED CAVITAPPI

\$22.00

Cavitappi pasta, Italian sausage, bell peppers, red onions, black olives, mushrooms and marinara sauce. Topped with a blend of cheeses and baked until golden brown. Served with fresh garlic bread, and Caesar or mixed green salad.

PASTA PRIMAVERA

\$22.00

Cavatappi pasta tossed with julienned carrots, squash, red onions, bell peppers, capers, brochette tomatoes, roasted pine nuts, capers, mushrooms, artichoke hearts, and a garlic cream sauce. Fresh garlic bread, and Caesar or mixed green salad.

Traditional Favorites

CHICKEN CORDON BLEU

\$24.00

Breaded chicken stuffed with Italian cheese and ham. Served with mornay sauce and choice of wild rice pilaf or redskin mashed potatoes, Caesar salad, and bistro rolls with butter.

SOUTHERN FEAST

\$24.95

Homemade fried chicken, Cajun sausage and beer battered catfish. Served with chicken sausage gumbo, cheesy grits, corn on the cob, coleslaw and cheddar corn bread with honey butter.

BBQ BUFFET

\$25.95

Baby back ribs, smoked sausage and slow cooked brisket, BBQ sauce (sweet, spicy or savory), redskin potato salad, baked beans, and rolls.

SALAD BAR

\$20.00

Assorted greens, two dressings, assorted seasonal toppings to include tomatoes, cucumbers, carrots, olives, onions, mushrooms, cheese, hardboiled eggs, sunflower seeds, Craisins and hearts of palm croutons.

Add soup and croissants or rolls.
Additional cost for chicken breast \$4.50 and salmon \$6.50.