

BREAKFAST

breakfast burrito \$8 each

(minimum order of 8 burritos)

cheddar cheese, scrambled egg, black beans, potatoes, green chilies, sour cream. choose bacon, sausage, ham, or avocado. side of green chile sauce.

muffins \$20

by the dozen (veg)

scones \$20

by the dozen (veg)

quiche \$24

8 slices

cornbread \$20

12 pieces, whipped butter, and jam (veg, gf, nf)

biscuits \$20

12 each, whipped butter, and jam (veg, nf)

cut fruit and yogurt \$35

(veg, gf, nf)

BEVERAGES

box of coffee \$18

12 cups, sweeteners, creamers, etc

box of iced tea \$18

12 cups, lemons, sweeteners, etc

bottled teas/lemonades/sodas
\$3 ea/\$30 dozen

canned soda/bottled water
\$1 ea/ \$10 dozen

DESSERTS

brownies

18 pieces \$18

36 pieces \$30

cookies

1 dozen \$18

2 dozen \$30

fruit crumble bars

18 pieces \$25

36 pieces \$35

coconut chocolate bars

18 pieces \$25

36 pieces \$35

gf tahini swirl brownies

18 pieces \$25

36 pieces \$35

SOUPS/SIDES/MISC

soup \$13 quart/\$40 gallon

chilled beet chop salad \$15 quart

vegan broccoli slaw \$10 quart

boulder potato chips

\$1.50 each/ \$15 dozen

salad dressing \$4 cup/\$12 quart

plates/cups/cutlery kits \$4

by the dozen

serving tongs/spoons \$.50 each

(v - vegan, veg - vegetarian, gf - gluten-free,
nf - nut free)



Catering Menu

420 Main St
Grand Junction CO

(970) 986-3474

www.cafesolgj.com
catercafesol@gmail.com

APPETIZER PLATTERS

each platter provides 3-4 bites for 15 ppl

hummus and veggies \$30
(v, gf, nf)

cheese and crackers \$65
4-5 different cheeses, assorted dried fruits
and nuts (veg)

bacon wrapped dates \$40
(gf, nf)

antipasto \$55
italian meats, cheese, artichokes, crackers,
olives, peppers (nf)

tomato caprese \$45
fresh basil, california olive oil (veg, gf, nf)

prosciutto wrapped asparagus \$55
sherry dijon dipping sauce (gf, nf)

spinach and artichoke dip \$40
baked pita chips (veg, nf)

BOXED LUNCHES

can be made gluten free, add \$2

choose any wrap \$12
comes with a side, a cookie or piece of
fruit, and a cutlery kit

FINE PRINT

Catering orders require 48 hours notice, however,
we will do our best to accommodate late or last
minute orders.

Delivery is available: free downtown, \$10 in town,
\$25 in the valley. We also offer customized catering
for any size event, your location or ours.

Please email catercafesol@gmail.com to book your
catering. Please let us know of any
dietary restrictions or allergies.

WRAPS

can be made gluten free, add \$2

club \$8
ham, turkey, bacon, tomato, red onion, swiss
cheese, mayo, mixed greens (nf)

ham and brie \$8
sliced apple, fruit preserves, toasted almonds,
mixed greens

turkey \$8
bacon, tomato, avocado, cheddar cheese,
roasted garlic mayo, mixed greens (nf)

tuna salad \$8
tomato, cucumber, mixed greens,
swiss cheese (nf)

chicken pesto \$8
grilled chicken breast, mixed greens, sliced tomato,
red onion, cucumber, fresh herb pesto, mayo

jalapeno turkey \$8
red onion, mixed greens, brie cheese,
jalapenos, mayo (nf)

super veggie \$8
herb pesto, tomato, red onion, avocado,
sunflower seeds, roasted beets, cucumber,
kale, mixed greens (v)

southwest quinoa \$8
romaine lettuce, quinoa, black beans,
tomato, red onion, guacamole, green chilies,
cheddar cheese (veg, nf)

(v - vegan, veg - vegetarian,
gf - gluten-free, nf - nut free)

SALADS

half pan feeds 4-5 ppl, full pan feeds 8-10
+add sides of grilled chicken or portobello
mushrooms+ \$3 each

cafe sol \$27/45
mixed greens, sliced apple, beets, spicy candied
walnuts, banana bread croutons, fresh herbs, goat
cheese, house dressing (veg)

cobb \$27/45
romaine lettuce, tomato, red onion, avocado,
bacon, hard boiled egg, bleu cheese, bleu cheese
dressing (gf, nf)

beet salad \$27/45
mixed greens, prosciutto, roasted beets, bleu
cheese, toasted almonds, red wine vinaigrette
(gf)

wild west \$27/45
romaine lettuce, avocado, black beans, tomato,
red onion, queso fresco, crispy tortilla strips,
house dressing (veg, gf)

trail mix \$27/45
kale, mixed greens, quinoa, sliced apple, toasted
almonds, dates, sunflower seeds, coconut, chia
seeds, sesame seeds, raisins, palisade peach
vinaigrette (v, gf)

chef salad \$27/45
mixed greens, hard boiled egg, ham, turkey, swiss
cheese, bacon, croutons, red wine
vinaigrette (nf)

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we typically have a couple seasonal salads on
our menu which can also be made in large catering
pans