

## BREAKFAST

**breakfast ala carte \$24 each**  
(feeds 12 people )  
scrambled eggs, cheesy scrambled eggs,  
breakfast potatoes, sausage, bacon, toast  
with jam

**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)

**vegan donuts \$24**  
by the dozen, flavors vary (v,gf)

**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  
gluten free add \$5

**coconut chocolate bars**  
18 pieces \$25  
36 pieces \$35

**gf peanut butter chocolate bars**  
18 pieces \$25  
36 pieces \$35

## SOUPS/SIDES/MISC

**beet chop salad \$8 pint/\$15 quart**  
**quinoa tabouleh \$6 pint/\$10 quart**

**boulder potato chips  
\$1.50 each/ \$15 dozen**

**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)

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## 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](mailto: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)

**greek chicken \$8**

grilled chicken breast, mixed greens, sliced  
tomato, red onion, cucumber, kalamata  
olives, feta cheese, roasted garlic mayo (nf)

**pesto turkey \$8**

red onion, mixed greens, artichoke hearts,  
goat cheese, fresh herb pesto, mayo

**super veggie \$8**

herb pesto, tomato, red onion, avocado,  
sunflower seeds, chia seeds, roasted beets,  
cucumber, kale, mixed greens (v)

**southwest quinoa \$8**

mixed greens, quinoa, black beans, tomato,  
red onion, guacamole, green chilies, queso  
fresco, vegan chipotle mayo (veg,nf)

## BAGGED LUNCHES

**choose any wrap \$12 each/gf \$14**

comes with a side, a cookie or  
piece of fruit, and a cutlery kit

## SALADS

half pan feeds 4-5 ppl, full pan feeds 8-10  
+add sides of grilled chicken, \$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,  
buttermilk ranch dressing (gf,nf)

**beet salad \$27/45**

mixed greens, prosciutto, roasted beets,  
parmesan cheese, toasted almonds, red wine  
vinaigrette (gf)

**wild west \$27/45**

romaine lettuce, avocado, black beans,  
tomato, red onion, queso fresco,  
crispy tortilla strips,  
buttermilk ranch dressing (veg,gf)

**strawberry salad \$27/45**

mixed greens, strawberries, toasted  
almonds, goat cheese, strawberry balsamic  
vinaigrette (gf)

**chef salad \$27/45**

mixed greens, hard boiled egg, ham, turkey,  
swiss cheese, bacon,  
red wine vinaigrette (nf,gf)

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

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