

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 & jam
(veg, gf, nf)

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

cut fruit & 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, \$3 each or
lemonades, \$30 dozen
sodas

canned soda, \$1 each or
bottled water \$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, gf=gluten free,
veg=vegetarian, nf=nut free)



catering menu

420 main st
grand junction, co

(970) 986-3474

www.cafesolgj.com
catercafesol@gmail.com

appetizers

each platter provides 3-4 bites
for 15 people

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

cheese & crackers \$65
4-5 different cheeses,
assorted dried fruits & nuts (v, gf, nf)

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

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

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, \$15 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 & brie \$8
sliced apple, fruit preserves,
toasted almonds, mixed greens

turkey \$8
bacon, 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 veggio \$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,
& a cutlery kit

salads

half pan feeds 4-5 people,
full pan feeds 8-10 people
+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 (gf)

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

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