



THREE LEAF CATERING®

— FOOD | TEA | FARM —

EST. 1998

Corporate Catering with Three Leaf

From small business meetings to gala events, Three Leaf Catering has been serving the Boulder Business community for over 25 years.

We know you're busy - let us help with our easy and customized menu planning. Our experienced coordinators will handle all the details and you can get back to work!



Corporate Catering

808 Main Street • Louisville, Colorado www.threeleafcatering.com

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Breakfast Packages

Choose one of our simple packages for an easy, no fuss business breakfast buffet. All packages include coffee, tea, orange juice, and compostable disposable serviceware.

THE CONTINENTAL \$18 pp

CHOOSE THREE

Sweet Breads: banana, zucchini, pumpkin or cranberry orange
Muffins: blueberry, banana, lemon-poppy, chocolate chip
Assorted Breakfast Pastries, Muffins, or Sweet Breads
Fresh Cut Fruit & Berries (gf/v)
Scrambled Eggs (gf)
Granola & Yogurt
Assorted Bagels and Cream Cheese

THE DAYBREAK \$26 pp

CHOOSE FIVE

Any Continental Item
Colorado Scramble: roasted chilis, bell peppers, ham, & cheddar
Vegetable Scramble: with seasonal vegetables
Lorraine Scramble: bacon, Swiss, green onion
Quiche: Lorraine or Broccoli Cheddar
Baked Spanish Frittata: potato, peppers & onions, egg, Swiss
Choice of Breakfast Meat: bacon, pork or turkey sausage, ham
Baked French Toast
Breakfast Potatoes

BREAKFAST SANDWICHES & BURRITOS \$19/pp

CHOOSE FOUR

Choose (2) of the Continental items and either croissant sandwiches or burritos. Selection will include both with meat and vegetarian unless otherwise requested.
Egg & Cheese Croissant
Egg, Cheese & Meat Croissant (ham, bacon or sausage patty)
Egg, cheese, potato & green chili burrito
Egg, cheese, potato, chorizo, green chili burrito

All our menu options can be tailored to fit your specific catering needs with or without full-service staffing. We are happy to customize menus to fit a variety of budgets, varying tastes, and dietary restrictions.

Boxed Lunch Options

Boxed lunches are a great way to offer different choices for your guests without the hassle of a full luncheon buffet or set up. Choose 3 sandwiches and give us a count 3 days before your event. Minimum order of 20 sandwiches. All menus include compostable serviceware.

includes your choice Boulder chips, whole fruit & a cookie

CHOOSE UP TO 3 OF THE FOLLOWING:

SANDWICHES \$17pp

Texado Beef Sandwich

roast beef, cheddar, horseradish mayonnaise, arugula, roasted red pepper, baguette

Blue Bird Wrap

buffalo chicken, blue cheese slaw, tomatoes, spinach tortilla

Green Mountain Wrap (vegan)

house-made hummus, spinach, carrots, cucumbers, sprouts, roasted red pepper, pepitas, spinach tortilla

26 Acres

roasted pulled pork shoulder, brie, green apple chutney, mixed greens, honey mustard, ciabatta

Enchanted Mesa Wrap

chicken salad, apple, walnuts, lettuce, tomato, red onion & mayo, flour tortilla (choose Dijon or Curry)

Chautauqua Club

turkey, bacon, avocado, sharp cheddar, tomato, lettuce, red onion, mayo on white bread

Flatiron Wrap (vegetarian)

quinoa, black beans, avocado, tomato, pepitas & cilantro-lime sauce, spinach tortilla

Clematis Caprese Sandwich (vegetarian)

fresh mozzarella, spinach, tomato, arugula & basil aioli, baguette

Royal Arch Wrap

spiced grilled chicken, avocado, lettuce, tomato, red onion, corn cilantro salsa, chipotle mayo, spinach tortilla

SALADS \$17pp

Colorado Loco Salad

spiced grilled chicken breast, romaine lettuce, charred corn, red onion, cotija cheese, cherry tomato

Chicken Caesar Salad

grilled chicken, romaine lettuce, parmesan cheese, croutons, and Caesar dressing

Autumn Salad

mixed lettuce, grapes, walnuts, blue cheese, brussels sprouts, butternut squash

Mediterranean Salad

greens, olives, pickled red onion, hummus, cucumber, tomato, feta cheese & herb vinaigrette

Hibiscus Tea-Infused Pear Salad

spinach, arugula, dried cranberries, pepitas, chevre & sherry vinaigrette

Big Country Chicken Salad

fried chicken bites, romaine, blue cheese, tomato, hard-cooked egg, bacon crumbles, avocado

Sprout Salad

butter lettuce, mixed sprouts, pea shoots, pumpkin & sunflower seeds, pickled red onion & radish, vinaigrette

Asian Mizuna

mizuna, daikon radish, carrots, snap peas, water chestnuts, wakame seaweed, sesame sweet chili vinaigrette

Arugula Salad

arugula, almonds, golden raisins, grana padano, radish, citrus vinaigrette

Add any of these sides for \$2.50 pp

Pasta Salad • Potato Salad • Quinoa Salad • Cole Slaw • Side salad • Cup of Soup



Lunch Packages

We've made it quick, simple, and effortless to arrange a delicious corporate lunch buffet. Choose any of our packages below for a well balanced menu at a great price. All packages include compostable disposable serviceware. Does not include service, tax, delivery, or rentals.

The Flatiron Fajita Package \$24 pp

Choice of 2 proteins: beef, chicken, pork, portabello
Sauteed Peppers & Onions
Grated Cheese
Chopped Lettuce
Pico de Gallo & Sour Cream (add fresh guacamole \$3 pp)
Flour Tortillas
Black Beans & Spanish Rice
Choice of Cookie or Brownie (or both add \$3 pp)
Choice of Assorted La Croix Sparkling Water or Coca Cola Products

The Pikes Peak Pasta Package \$25 pp

Choice of Pasta: rigatoni, spaghetti, or fettucine (add a second for \$3pp)
Choice of 2 Sauces: marinara, alfredo, sundried tomato, puttanesca, mushroom
Grated Parmesan Cheese
Caesar Salad
House baked Foccacia
Choice of Meat: meatballs, Italian sausage, or grilled chicken (add second for \$4 pp)
Choice of Cookie or Brownie (or both add \$3 pp)
Choice of Assorted La Croix Sparkling Water or Coca Cola Products

The Downtown Deli Package \$22 pp

Choice of (2) Meats: Turkey • Roast Beef • Ham • Bacon • Tuna Salad • Chicken Salad
Choice of (2) Cheeses: Cheddar • Swiss • Provolone • Pepper Jack • Fresh Mozzarella (add \$1pp)
Choice of (2) Breads: White • Baguette • Sourdough • Wheat • Spinach or Flour Tortilla • GF
Condiments include: Lettuce, Tomato, Sliced Onion, Mayonaise & Mustard
Choice of Cookie or Brownie (or both add \$3 pp)
Choice of Assorted La Croix Sparkling Water or Coca Cola Products
add additional cheese or meat for \$3 pp

The Colorado Cafe Package \$29 pp

Choice of 2 Lunch Entrees: see list on next page
Choice of 1 Side Starch: see list on next page
Choice of 1 Side Vegetable: see list on next page
Caesar or Garden Green Salad
Choice of Cookie or Brownie (or both add \$3 pp)
Choice of Assorted La Croix Sparkling Water or Coca Cola Products
add additional entree for \$4 pp, add additional sides for \$3 pp

Entreés

CHICKEN

Grilled Teriyaki Chicken Breasts with sesame seeds
Herb Encrusted Chicken Breast served with pan jus
Jamaican Jerk Chicken Breast with fruit salsa
Chicken Piccata sautéed in lemon, parsley, capers and tomatoes
Tuscan Grilled Chicken garlic, rosemary, chile flakes, lemon, cream
Grilled Ginger Peach Chicken with Colorado peach ginger glaze, citrus jus

BEEF/PORK

Braised Bavette Steak chianti demiglace, crispy onion
Grilled Flank Steak butter braised mushrooms, garlic, rosemary
New York Strip with Argentine chimichurri (add \$6 pp)
5 Spice Pork Tenderloin served with star anise orange lapsang souchong reduction

VEGETARIAN

Roasted Vegetable & Sweet Corn Tamale Cakes with black quinoa, jalapeno coconut sauce
Harissa Eggplant with spicy harissa and tomato apricot sauce
Mixed Vegetable and Jack Cheese Enchiladas served in a chile rojo
Spinach Ricotta Lasagne with marinara
Baked Polenta sun-dried tomato, oyster mushrooms, fontina, provolone, rosemary mushroom cream sauce
Vegetarian Stuffed Eggplant pine nuts, golden raisins, fresh herbs & panko, with Persian tomato sauce

SALADS

Mediterranean Salad greens, olives, pickled red onion, hummus, cucumber, tomato, feta, herb vinaigrette
Hibiscus Tea Infused Salad spinach, arugula, dried cranberries, pepitas, chevre, tea vinaigrette
Kale Salad green apples, dates, walnuts, butternut squash & apple cider vinaigrette
Arugula Salad almonds, golden raisins, grana padano, radish, citrus vinaigrette
Indonesian Peanut Noodle Salad udon, carrot, peppers, green onion, red onion, spicy peanut dressing
Sesame Soba Salad soba noodles, cilantro, green onion, carrots, peppers, sesame ginger vinaigrette

VEGETABLES

Grilled Asparagus
Honey Lemon Glazed Carrots
Roasted Seasonal Vegetables
Sautéed Garlic Green Beans
Roasted Cauliflower
Roasted Brussels Sprouts
Black Beans

STARCHES

Plain Rice (white or brown)
Spanish Rice
Mashed Potatoes (can be made vegan)
Garlic Parsley New Potatoes
Roasted Rosemary New Potatoes
Potato Hash caramelized onion, kale
Gingered Sweet Potatoes

SWEETS

Layered Chocolate Mousse Ganache Cake
Lemon Curd Cake with butter cream
Chocolate Raspberry Layered Cake with ganache
Carrot Cake with cream cheese frosting
Brownies
Cookies - chocolate chip, peanut butter or oatmeal raisin

Vegan and Gluten-free options available. Inquire with your catering coordinator.

None of our packages
seem quite right?
We will gladly customize
a menu for you!

Snacks & Coffee Breaks

Breaks include coffee, bottled water, and compostable napkins & plates
All snack break orders have a minimum 20 people

Sunrise Package

\$11 pp
CHOOSE TWO

Hardboiled Eggs
Fresh Fruit Platter (gf/v)
Whole Fruit Basket (gf/v)
Assorted Breakfast Pastries
Muffins
Assorted Kind Bars & Cliff Bars
Breakfast Smoothie: Strawberry Banana or Mixed Berry

Afternoon Package

\$13 pp
CHOOSE THREE

Super Food Trail Mix
Roasted Mixed Nuts
Whole Fruit Basket
Fresh Fruit Platter (gf/v)
Apricot Deviled Eggs
Assorted Housemade Cookies
Brownies
Bowl of M&Ms
Popcorn - butter, caramel, cheddar
Assorted Granola Kind and Cliff bars
Tortilla Chips and Salsa (add guacamole for \$3 pp)

Optional Upgrades:

Hot Teahouse Chai - \$2 pp
Assorted canned sodas and flavored sparkling waters - \$2 pp

Big Break Package

\$16 pp
CHOOSE 2 of above
and ONE of below


Hot Artichoke Dip with flatbread and cut vegetables
Soft Pretzel Platter with stone ground mustard-cheese sauce
Baked Meatballs choice of Asian pork | BBQ
Domestic Cheese & Fruit Platter served with assorted crackers
Charcuterie Platter prosciutto, finnochiona, artisanal cheese, hummus, house made pickles, crostini
Hummus Platter with fresh vegetables and pita
Fresh Vegetable Crudite served with choice of dipping sauce: creamy ranch, spicy peanut
Chips, Fresh Guacamole, & Salsa (please specify medium or spicy)
Caprese Skewers - fresh mozzarella, artichoke, sun-dried tomato, and basil with balsamic

BEVERAGES

HOT
Coffee Service
Tea/Herbal Tea in sachets
Specialty Loose Leaf Tea
Teahouse Chai®
The Works*(coffee, decaf, chai & hot tea)

*ALL DAY REFRESH PACKAGES AVAILABLE

COLD
Hibiscus Cooler
Fresh Lemonade
Fresh Ginger Lemonade
Iced Tea
Arnie Palmer
Juice - orange, apple, grapefruit
Canned Soda & Sparkling Waters
Bottled Water



Can't find exactly what you are looking for? We would be happy to put together a customized menu for your event! Just let us know!

DETAILS

Cancellations

Cancellations 7 days prior to the event will not be penalized. For cancellations within one week, the Client agrees to pay the Caterer 50% of the total due for the catering event. Cancellations within 48 hours will be required to pay the catering in full. Please note all catering cancellations must be relayed directly to the Catering Coordinator.

Deposit

A \$500 non-refundable deposit is due upon event confirmation. Catering services are not confirmed until the deposit has been received.

The final event payment, or remaining balance, is due in full 3 days prior to the event date.

There is a mutual understanding that there will be revisions made to the planning Agreement throughout the planning process as details are being finalized.

Final Payment

We will give you an invoice of the final payment amount in advance of the due date. Your final payment is due (3) days before the Event Date. Client agrees to keep a credit card on file for this payment. If payment isn't received by the event date, services will not be provided. Returned checks are subject to a \$50 penalty.

Final Guest Count

We require a final guest count be given with a minimum of 7 days before your event. After this deadline, should your guest count be reduced you will be responsible for the guaranteed number that you provided. If we do not get a guest count from you by this deadline, we will use the original number that you specified when booking your event.

Final Menu Changes

Deadline for menu changes is 7 days prior to your event. Any changes to the menu will result in any new charges being assessed according to current market prices. Changes to the menu cannot be made within 7 days of the event.

Rentals

Three Leaf does not control rental prices for items like tables, chairs, plates, etc., which are provided by local rental companies. The quotes provided by Three Leaf are estimates only, and the client is responsible for the actual cost of such third party rentals, which amount is due at presentation of invoice by the rental company. Failure to pay such invoice may result in the rental company not providing rental items, and Three Leaf shall not be held responsible in the event that client fails to make such payment.

Change of Event Date or Venue

In the event of changes to the Event date or venue, we will apply the entire balance of your deposit and any prepayments towards the new event, subject to our availability. All costs, in that case, will be subject to change and will be billed at current market value.

Service & Administration Fee

This fee is an industry standard that covers the cost of ancillary labor not covered in the scope of your contract, such as culinary staff in the kitchen and our event planners coordinating your event with other vendors such as the rental company or bar service. This fee covers additional expenses such as equipment, insurance, vehicles, gas, and other costs.

Staffing Costs

Our costs include all charges for staff from the time they arrive at your event location until they complete all breakdown and cleanup and depart. Should your event go over the agreed upon time, you will be billed for additional staff hours.

Delivery & Travel Fees

We charge a flat fee of \$40 delivery for anything within 10 miles, and each additional mile will be charged at \$2.50 per mile. For deliveries further than 10 miles, we will apply an additional charge per staff member for travel time. Should we need to return to pick up equipment, you will be charged an additional fee.