

Red Rocks
Community College
Food Services

Catering Menu

catering@rrcc.edu

Beverages by the Gallon

Coffee, Decaf	12.00
Hot Tea	10.00
Hot Apple Cider	9.50
Iced Tea	9.50
Lemonade	9.50
Fruit Punch	9.50
Orange Juice	11.00

Bottled Beverages

Water	2.00
Soda	3.00
Juice	3.50
Apple or Orange	

Pastries by the Dozen

Assorted Doughnuts	13.00
Assorted Danish	25.00
Cinnamon Rolls	21.00
Assorted Muffins	24.00
Mini Danish	15.00
Bagels & Cream Cheese	18.00
Chocolate Croissant	25.00
Gluten Free Muffins	31.00
Ultimate Breakfast Round	11.00

Fresh Vegetable Tray w/ Ranch Dip

Small	28.00
Medium	43.00
Large	65.00

Fresh Seasonal Fruit Tray

Small	34.00
Medium	55.00
Large	75.00

Cheese & Crackers

Small	35.00
Medium	65.00
Large	100.00

Cocktail Sandwiches 2.50 ea.

Mini Croissant with variety of Ham, Turkey & Roast Beef, Cheese, Lettuce & Tomato. Served with Mustard and Mayonnaise.

Pinwheels 30.00 50 piece

Spicy Cream Cheese rolled in a Flour Tortilla then sliced.

Cheese Pizza 14.00

Includes Parmesan Cheese & Crushed Red Peppers
Additional toppings 1.50 ea.

Snacks

Fresh Baked Cookies	10.00 dz.
Brownies	12.00 dz.
Sweet Treat Desserts	16.00 dz.
Gluten Free Brownie	2.50 ea.
Pretzels	8.00 lb.

Mixed Nuts 14.00 lb.
Snack Mix 8.00 lb.
Chips & Salsa
 Small (serves about 25) 25.00
 Large (serves about 40) 40.00
Potato Chips & Onion Dip
 Small (serves about 25) 25.00
 Large (serves about 40) 40.00

Breakfast Buffets

Continental Breakfast 5.75

Add a Fresh Fruit Tray 7.00

Variety of Danish, Muffins & Bagels with Cream Cheese, Coffee and Orange Juice.

Traditional Breakfast 8.00

Add a Fresh Fruit Tray 9.25

Bacon, Sausage, Scrambled Eggs, Assorted Muffins & Danish, Coffee and Orange Juice.

South of the Border 8.00

Add a Fresh Fruit Tray 9.25

Tortillas, Hash Browns, Scrambled Eggs, Bacon, Sausage and house made Green Chile, Coffee & Orange Juice.

Frittata 7.50

Add a Fresh Fruit Tray 8.75

A Baked Egg Dish with choice of Bacon, Sausage or Ham and/ or Vegetables. Topped with Melted Cheddar Jack Cheese and served with House Made Green Chile. Includes Coffee & Orange Juice.

Yogurt 5.50

Served with Mixed Berries & Granola.

Lunch and Dinner Buffets

Boxed Lunch 9.00

Gluten Free 11.50

Sandwich, Chips, Cookie, Apple and Water or Soda.

Deli Buffet 10.50

Fresh Sliced Ham, Turkey and Roast Beef. Sliced Swiss and Cheddar Cheese, Lettuce, Tomato, Mustard and Mayonnaise. Served with Potato and Pasta Salad. Iced Tea & Lemonade.

It's a Wrap 11.50

Selection of wraps filled with your choice of Ham, Turkey, Roast Beef or Veggies, cheese and Lettuce and Tomato. Served with Potato Salad, Pasta Salad, Cookies or Brownies. Iced Tea & Lemonade.

Baked Potato 11.00

Fresh Baked Potato served with Beef Chili, Cheddar Jack Cheese, Butter, Sour Cream and Bacon Bits. Cookies or Brownies and Iced Tea & Lemonade.

Pasta Buffet 11.00

Pasta, two sauces, Parmesan Cheese, Steamed Mixed Vegetables, Garlic Bread, Green Salad with dressings, Cookies or Brownies, Iced Tea & Lemonade.

Lasagna 11.50

Lasagna, Green Salad with Dressings, Cookies or Brownies, Iced Tea & Lemonade.

Chicken Parmesan 12.00

Seasoned Breaded Chicken Breast served over Pasta. Green Salad with Dressings, Cookies or Brownies, Iced Tea & Lemonade.

Fajita Buffet 12.75

Beef, Chicken, Bell Pepper & Onions. Served with Spanish Rice, Refried Beans, Tortillas, Cheese, Lettuce, Tomato, Salsa and Sour Cream. Cookies or Brownies, Iced Tea and Lemonade.

General Information & Policies

1. Please contact the food services office a minimum of 72 business hours in advance. Certain peak periods of the year occasionally require reservations several weeks in advance. We operate on a first come, first served basis. You can contact food services at catering@rrcc.edu or **303-914-6374** to make arrangements.
2. Payment in full on the day of the event is required for anyone not employed by Red Rocks Community College, unless prior arrangements have been made.
3. Any catering not during regular business hours (6:30am – 3pm M-F) will be charged 25.00 dollars per hour in addition to menu prices.
4. If the client is paying on a per-person basis (such as a buffet), the number of persons attending must be called or emailed into food services office 72 hours prior to event. This is the guaranteed number, and you will be charged for the amount called in.
5. Minimum charge of \$25.00 for all catered events.
6. Any equipment and/or utensils missing from catering site will be charged to your bill.
7. Prices are subject to change according to market.