Menu

Mission Catering is a Christ-centered social enterprise entity of the Springs Rescue Mission. Our Mission is to bring out the excellence in our people so that we may deliver excellence to our clients and generate revenue to fund Springs Rescue Mission programs.

Mission Catering is a full-service Catering company. We offer themed events, buffets and full service, multi course plated dinners. We do Breakfast, Second Breakfast, Lunch, Dinner and everything in between.

Let us know how we can help. 719.200.8498 info@missioncateringservices.org
Breakfast Menu

All Inclusive Buffets
All buffets come with coffee or orange juice, plates, napkins and plastic flatware.

Traditional Breakfast
Eggs, bacon or sausage, potatoes, breakfast breads and fruit.

Southwest Breakfast
Breakfast burritos, fresh salsa, Santa-fe potatoes and fruit.

Continental Breakfast
Breakfast breads and a fruit tray with yogurt and granola

Breakfast Bar
Live cooked to order
Omelettes
Pancakes
Eggs Benedicts

Chicken and Waffles
Golden fried chicken tenders atop delicious sweet waffles.

Breakfast Burrito Bag
With red and green salsa and fruit salad.

Second Breakfast
Served with coffee
Fruit and Yogurt
Beautifully arranged fruit tray with yogurt and granola
Danish Platter
Arrangement of mini Danish pastries

A La Carte
Eggs
Bacon
Sausage
Potatoes

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Lunch Menu

Self Serve Buffets

Tacos
Hard and soft shell, chicken, beef or pork, lettuce, tomato, cheese, sour cream, salsa, Mexican rice and chips.

Fajitas
Chicken or Steak, sautéed onion and bell pepper, cheese, sour cream, guacamole, refried beans, cilantro lime rice, chips and salsa

Pasta
Two types of pasta, protein and sauce.

Quick Grabs

Sandwich Box
Burrito Bag

Grill Out
Can pick one more of the entrees. Grill outs come with Chips or French Fries

Hamburgers
Brats
Hot Dogs

BBQ
Comes with two sides or a la carte

Chicken
Brisket
Pork

Sides
BBQ baked beans
Refried beans
Rice
Potatoes
Cole slaw
Cornbread
Potato Salad
Pasta Salad
Fruit Salad

Salads

Garden
Greens, tomato, cucumber and carrots

Caesar
Romaine lettuce, croutons and parmesan

California
Lettuce, dried fruit, nuts, vegetables and cheese

Southwest
Lettuce, tomato, onion, black beans, roasted corn, bell pepper, fried tortilla strips.

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# Dinner Menu

Dinners are available as a buffet, plated or A La Carte. Clients may select up to two entrees, two sides and a salad.

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Sides</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beef</strong></td>
<td>Potatoes: Baked, mashed, roasted, duchess or twice baked.</td>
</tr>
<tr>
<td><em>Herb Encrusted Roast Beef:</em> Slow roasted beef sliced thin, with Au Jus.</td>
<td>Rice: Pilaf, steamed or fried.</td>
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<tr>
<td><strong>Top Sirloin:</strong> Marinated grilled top sirloin, served with Maitre D’ Hotel butter.</td>
<td>Pasta</td>
</tr>
<tr>
<td><strong>Steak Diane:</strong> Diane sauce with mushrooms and shallots.</td>
<td>Roasted Sweet Potatoes</td>
</tr>
<tr>
<td><strong>Chicken</strong></td>
<td>Vegetables: Sautéed, grilled or roasted seasonal.</td>
</tr>
<tr>
<td><em>Herb Roasted Chicken:</em> Oven roasted Airline breast with herbed, white wine, cream sauce.</td>
<td>Grilled Asparagus</td>
</tr>
<tr>
<td><strong>Chicken Dejonaisse:</strong> Roasted chicken breast, topped with dijon cream.</td>
<td>Steamed Broccoli</td>
</tr>
<tr>
<td><strong>Southwest Grilled Chicken:</strong> Chimichurri marinated chicken breast</td>
<td>Green Beans</td>
</tr>
<tr>
<td><strong>Chicken Marsala:</strong> Seared chicken breast, accompanied with classing Marsala wine sauce.</td>
<td>Dinner Rolls with Butter</td>
</tr>
<tr>
<td><strong>Chicken Parmesan:</strong> breaded chicken breast, topped with marinara and mozzarella cheese.</td>
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</tr>
<tr>
<td><strong>Teriyaki Chicken:</strong> Marinated, grilled chicken, basted with traditional teriyaki sauce.</td>
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<tr>
<td><strong>Vegetarian</strong></td>
<td><strong>Baked Dinners</strong></td>
</tr>
<tr>
<td><em>Alfredo:</em> Garlic, Parmesan, cream sauce, topped over fettuccini noodles.</td>
<td>Lasagna</td>
</tr>
<tr>
<td><strong>Eggplant Parmesan:</strong> Thick sliced and breaded eggplant topped with mozzarella.</td>
<td>Vegetarian Lasagna</td>
</tr>
<tr>
<td><strong>Seafood</strong></td>
<td>Gluten Free Lasagna</td>
</tr>
<tr>
<td><em>Grilled Salmon:</em> Topped with roasted garlic, lemon butter and dill.</td>
<td>Enchilada Bake</td>
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<tr>
<td><strong>Shrimp Scampi:</strong> Sautéed jumbo gulf shrimp, with white wine garlic butter</td>
<td>Pasta Bake</td>
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</tbody>
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Appetizer Menu

Platters

**Fine Cheese Platter:** Domestic and imported fine cheeses with crackers and flat breads

**Antipasto Platter:** Italian marinated vegetables, meats and cheeses

**Smoked Salmon Platter:** House smoked cured salmon, served with crackers, cream cheese and vegetables.

**Vegetable Crudité:** Beautifully cut fresh vegetables with house made dips

**Fresh FruitTray:** fresh cut seasonal and exotic fruit

**Picnic Deli Tray:** Sliced turkey, ham, cheddar and Swiss cheese, with mayonnaise, Devon mustard and artisan bread.

<table>
<thead>
<tr>
<th>Hot Appetizers</th>
<th>Cold Appetizers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pot Stickers</td>
<td>Tea Sandwiches</td>
</tr>
<tr>
<td>Swedish Meatballs</td>
<td>Smoke Salmon Pinwheels</td>
</tr>
<tr>
<td>Curry Pork Sate</td>
<td>Goat Cheese Tarts</td>
</tr>
<tr>
<td>Teriyaki Chicken Skewers</td>
<td>Mini Quiche</td>
</tr>
<tr>
<td>Bacon Wrapped Dates</td>
<td>Caprese Skewers</td>
</tr>
<tr>
<td>Baked Brie</td>
<td>Cocktail Sandwiches</td>
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<tr>
<td>Hot Wings</td>
<td>Bruschetta</td>
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<tr>
<td>Roasted Brussels Sprouts</td>
<td>Fresh Fruit Skewers</td>
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<tr>
<td>Fajita Skewers</td>
<td>Chicken Salad Canapé</td>
</tr>
<tr>
<td>Chile Lime Grilled Shrimp Skewer</td>
<td>Chips and Salsa</td>
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<tr>
<td>Smokey BBQ Cocktail Wieners</td>
<td>Artichoke Dip Tarts</td>
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</tbody>
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Dessert Menu

<table>
<thead>
<tr>
<th>Brownies</th>
<th>Chocolate Covered Strawberries</th>
<th>Sheet Cake</th>
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</thead>
<tbody>
<tr>
<td>Coookies</td>
<td>Chocolate Mousse</td>
<td>Tiramisu</td>
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<tr>
<td>Mini Desserts</td>
<td>Chef Created Dessert</td>
<td>Cobbler</td>
</tr>
</tbody>
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