



## So they say the Recession is over. Really?

At Big Bang Catering, we say, no matter the economy, gathering together to eat, drink and celebrate is the best remedy for bringing the good times back. And, we're here again in 2010 and 2011 to surprise you with menus that celebrate good times, good food, good local fare, and good living, all in a pricing index that will surprise you on any economic index.

### The Big Bang Theory:

- Local tastes better.

Chef Lyle Davis knows his job is to complement not bludgeon local flavors.



- No chafing dishes is a good thing.

Everything prepared from scratch, cooked for real with real, not highly-processed ingredients.

- Green is not just for holly and mistletoe.

It's how we work, every shift. No greenwashing. Just a way to make a lighter imprint.

- Party, already. Again.

It's the ultimate stimulus package.

## Sample Menus

### Grand Italian Antipasti Presentation

A cascade of imported olives, Italian-cured meats, cheeses and artisan breads surrounded by marinated roasted vegetables. Tuscan seafood platter with shrimp, calamari and mussels with roasted peppers, olives and capers in a lemon vinaigrette. Includes a pasta performance station featuring a Wild Mushroom Pasta del Bosque and traditional Penne Arrabbiata.

### Provecho de Mexico

A bold and lively selection of homemade salsas, roasted fresh Poblano peppers, quesadillas with imported Mexican cheese, Ceviche, and fresh papaya. An authentic taco performance station with homemade corn tortillas, local organic pulled pork carnitas, shrimp mojo de ajo and all the traditional accompaniments.



### World Party

A world of flavor that includes seafood cocktail de Oaxaca, Spanish-style grilled pork tenderloin, grilled pears with polenta and Gorgonzola, Norwegian smoked salmon, assorted French cheeses with artisan breads and fruits, grilled chicken with lemongrass and Vietnamese dipping sauce, authentic Andalusian mariscos, freshly sautéed mussels, shrimp, calamari and scallops served in a lush broth.

### Colorado Christmas

Colorado farmhouse cheese and seasonal fruit presentation. Pork green chile made from local organic pork and Pueblo, Colo. roasted green chiles, with fresh mini tortillas. Local, organic potato crisps with crème fraîche and olive tapenade. Grilled Buffalo skewers marinated in toasted sesame oil, wildflower local honey and Juniper berries. A grilled Flatiron steak performance station with sweet chiles and arugula served with Udi's baguettes and horseradish sauce.

Big Bang for Your Bucks!

Menu pricing for parties with 100 guests or more starting at \$20.00 per person, and \$25.00 person for parties over 50 guests.

Contact John Howlett at 303 447.8900.