

2009 Menu

Pueblo Convention Center In-House Catering Service
Pueblo Convention Center 320 Central Main St. Pueblo, CO 81003 719-
542-1100
View our menu online at www.puebloconventioncenter.com

Prices Subject to 18% Service Charge and 7.4% Sales Tax and are Subject to Change Without Notice.

Breakfast

Buffet Selections

Minimum 50 Guests

\$50.00 set-up fee for less than 50 guests

Morning Glory Breakfast Buffet

Sliced Seasonal Fresh Fruit Display, Assorted Breakfast Breads and Mini Muffins, Fluffy Scrambled Eggs, Chive Scented Breakfast Potatoes, Smoked Bacon, Savory Sausage links and Vanilla Scented French Toast with Syrup
Fresh Coffee, Decaf, and Juices

\$14

Classic Country Breakfast

Scrambled Eggs, Smoked Bacon, Savory Sausage, Chive Scented Hash Browns, Buttermilk Biscuits, Country Gravy, Fresh Coffee, Decaf, and Juices

\$11

Colorado Scrambler

Fluffy Scrambled Eggs with Bell Peppers and Ham served with Hash Browns, Buttermilk Biscuits, Assorted Jellies, Fresh Coffee, Decaf, and Juices

\$10

Executive Continental Breakfast

Assorted Chilled Juices
Sliced Seasonal Fresh Fruit Display
Assorted Breakfast Breads and Mini Muffins
Assorted Danish
Fresh Coffee and Decaf

\$9

Healthy Start

Assorted Whole Fresh Fruit,
Granola Bars, Vanilla Yogurt with Berry Toppings,
Assorted Juices and Bottled Water
Fresh Coffee and Decaf

\$11

Express Continental Breakfast

Assorted Chilled Juices
Assorted Danish, Mini Muffins, and Breakfast Breads
Fresh Coffee and Decaf

\$8

Add Bacon and Sausage \$3

Breakfast

Buffet Additions

Minimum 50 Guests

\$50.00 set-up fee for less than 50 guests

French Crepe Station

Fresh Crepes, Scrambled Egg with Ham and Cheese, Cinnamon Apples, Fresh Berries, Whipped Cream, and Syrup

\$8

Belgian Waffle Station

Crispy Waffles, Fresh Berries, Whipped Cream and Warm Pecan Syrup

\$9

Add Pancakes **\$1**

Omelet Station

Our Chefs Provide an Array of your Favorite Ingredients and Prepare your Omelet to Order

\$7

Chef Fee \$50.00

Pueblo Burrito Station

Warm Flour Tortillas Filled with Bacon, Sausage, Scrambled Eggs, Green Chilies, and Cheddar Cheese, with Green Chili, Salsa, Sour Cream, Avocado, and Shredded Cheddar Cheese

\$10

Breakfast

Plated Selections

Morning Riser

Scrambled Eggs, Choice of Bacon or Sausage Links, Chive Scented Breakfast Potatoes,
Buttermilk Biscuit, Fresh Coffee, Decaf, and Juices

\$11

Eggs Benedict

Two Poached Eggs on English Muffins Topped with Green Chili Hollandaise served with
Green Chili Hash Browns

\$12

A La Carte Selections

Fresh Danish

\$13 per dozen

Bagels with Cream Cheese and Cinnamon Honey Butter

\$24 per dozen \$158 with Smoked Salmon and Toppings

Sliced Fresh Fruit Display

\$3 per person

50 guest minimum

Vanilla Yogurt with Fresh Berries

\$3 per person

Assorted Breakfast Breads

\$18 per loaf

Mini Muffins

\$7 per dozen

Cinnamon Rolls with Almond Glaze

\$24 per dozen

A La Carte & Beverages

A La Carte Selections

Assorted Fresh Baked Cookies

Chocolate Chunk, Double Chocolate, Oatmeal Cranberry, Sugar, and White Chocolate
Macadamia Nut
\$ 24 per dozen

Fresh Baked Orange Walnut Fudge Brownies

\$15 per dozen

Soft Jumbo Pretzel Bake

Salted Jumbo Soft Pretzels, Spicy Honey Dijon Mustard, Yellow mustard, and Green
Chili Cheese sauce
\$3 per person

Candy Bar

Snickers, Twix, Milky Way, Three Musketeers, Peanut and Regular M & M's
\$4 per person

Beverage Selections

Fresh Brewed Coffee or Decaf

\$33.00 per gallon
3 gallon minimum

Espresso, Cappuccino, and Latte Bar

\$5.00 per person

Ice Tea

\$55.00 per 3 Gallon

Lemonade, Pink Lemonade, or Peach Punch

\$20.00 per gallon

Assorted Pepsi Product

\$2.00 each

Assorted Juices

Apple, Orange, and Cranberry
\$14.00 per liter

Assorted Hot Teas

\$2.50 per person

Lunch

Plated Cold Selections

All Cold Lunches Include Choice of Dessert, Iced Tea and Coffee Service

Grilled Chicken Caesar Salad

Sliced Grilled Chicken Breast Served on a Bed of Crispy Romaine Lettuce tossed with Herbed Croutons, Parmesan Cheese, and Caesar Dressing with Cherry Tomato Parmesan Crisp Garnish

\$15

Pueblo Chicken Salad

Crispy Romaine Lettuce Topped with Fresh Pico De Gallo, Shredded Cheddar Cheese, Crispy Tortilla Strips, and Southwestern Chicken Salad Served with Smoked Jalapeno Ranch Dressing

\$16

Strawberry Salmon Salad

6oz Grilled Salmon Filet Glazed with Strawberry Honey Glazed Served over Crispy Romaine Tossed with Fresh Strawberries, Toasted Pine Nuts, Shaved Red Onion, and Blue Cheese Crumbles accompanied by Strawberry Balsamic Vinaigrette

\$21

Croissant Sandwich

Choose one of the following: Ham and Swiss, Turkey and Swiss, Albacore Tuna Salad, or Cashew Chicken Salad served with Kettle Chips and Pickle & Pepper Garnish

\$14

California Croissant

Sliced turkey breast, Monterey jack cheese, cucumber, tomato, Bermuda onion, and fresh sprouts piled on a French croissant and drizzled with our house vinaigrette

\$14

Asian Chicken Wrap

6oz Sliced Teriyaki Chicken Breast, Fresh Pineapple, Cucumber, Lettuce, and Tomato with Ginger Soy Aioli in Spinach Tortilla Wrap served with Asian Pasta Salad

\$16

Box Lunch

Choose one of the following: Turkey and Swiss, Ham and Cheddar, Roast Beef and Cheddar, or Tuna Salad on a Kaiser Roll Served with Fresh baked Cookie, Whole Fresh Fruit, Kettle Chips, and Soda or Bottled water

\$14

Add Potato or Pasta Salad **\$1.00**

Box Lunch Does Not Come With Dessert

Lunch

Plated Entrees Include Salad, Rolls & Butter, Chef's Choice of Vegetable and a Dessert Selection

Choose One House Salad

Caesar Salad-Crisp Romaine with Herbed Croutons, Parmesan Cheese, Cherry Tomatoes, and Caesar Dressing

PCC House Salad-Crispy Romaine with Cherry Tomatoes, Cucumber, Sliced Red Onion, Julienne Carrot, and Choice of Dressings

Chicken Selections

Milano

Grilled 6oz Chicken Breast Served over Bow Tie Pasta Sautéed with Sun Dried Tomatoes, Sliced Mushrooms, and Fresh Garlic Topped with Sun Dried Tomato-Mushroom Roasted Garlic Cream Sauce

\$16

Romano

6oz Chicken Breast Dredged in Seasoned Flour, Egg, and Romano Cheese Sautéed and Served over Alla Olio Linguini Garnished with Pesto and Balsamic Drizzles

\$19

Texas Grilled

6oz Smoked Chili Marinated Chicken Breast Topped with Crispy Bacon and Pepper Jack Cheese Served over Green Chili and Bacon Potato Hash

\$18

Cranberry Jalapeno

Pan Seared 6oz Chicken Breast Topped with Sun Dried Cranberry- Pickled Jalapeno Veloute served over Chive Scented Mashed Potatoes

\$18

Far East

6oz Teriyaki Grilled Chicken Breast Served over Asian Noodle Stir Fry with Fresh Sweet Pineapple Relish

\$15

Chicken Enchiladas

Shredded Chicken Wrapped in Corn Tortillas Smothered in Green Chili Served with Spanish Rice and Cheddar Topped Refried Beans

\$16

Lunch

Plated Beef, Pork, and Duck Selections

Includes House Salad, Entrée, Chef's Choice of Starch and Vegetable, and Dessert Selection Accompanied by Rolls and Butter

Pork Chop Pueblo

Grilled 6oz Boneless Pork Chop Topped with Pueblo Chile, Avocado, Pico De Gallo, and Melted Pepper Jack Cheese

\$15

Tuscan Meatloaf

Ground Chuck, Red and Green Bell Peppers, White Onion, Bread Crumbs and Parmesan Cheese Topped with Roasted Pepper Sugo

\$16

Chicken Fried Steak

6oz Round Steak Dipped in Seasoned Flour, Egg, and Herbed Bread Crumbs Topped with Pepered Béchamel

\$15

Onion and Mushroom Grilled Flank Steak

Tender Grilled Flank Steak Topped with Caramelized Onion and Mushroom Demi Glace

\$17

Rosemary Garlic Sirloin

6oz Rosemary Garlic Grilled Sirloin Topped with Blue Cheese Butter

\$15

Apple City Smoked Brisket

Tender Smoked Beef Brisket in Our House Made Apple Barbeque Sauce

\$18

Orange Rosemary Duck Breast

Orange Rosemary Marinated Duck Breast Seared Golden Brown Topped with Orange Rosemary Glaze

\$21

Yankee Pot Roast

Tender Pot Roast served with Rosemary Roasted Potatoes and Rosemary Demi Glace

\$18

Lunch

Seafood Selections

Choose Your Catch

Mahi Mahi

Market Price

Fresh Atlantic Salmon

Market Price

Swordfish

Market Price

Halibut

Market Price

Tilapia

Market Price

Catfish

Market Price

Red Snapper

Market Price

Orange Roughy

Market Price

Choose Your Style

Pan Seared

Blackened

Fried

Baked

Grilled

(Available Only on Certain Fish)

Choose Your Sauce

Citrus Buerre Blanc

Mango Salsa

Provencal

Cajun Remoulade

Grilled Lemon Tartar

Spicy Horseradish & Roasted

Tomato

Honey Teriyaki

Lunch

Plated Pasta Selections

**Includes House Salad, Entrée, and Dessert Selection
Accompanied By Rolls and Butter**

Italian Lasagna

Oven Baked Lasagna with Ricotta, Romano, Mozzarella, and Ground Italian Sausage
\$14

Grilled Chicken Alfredo

Tender Sliced Grilled Chicken Served over Penne Pasta Tossed in Our Roasted Red
Pepper-Spinach Alfredo Sauce Topped with Romano Cheese
\$15

Provençal Shrimp

Tender Scampi Style Shrimp Served over Angel Hair Pasta Tossed with Diced Tomatoes,
Fresh Garlic, Capers, Basil and Romano Cheese
\$22

Roasted Garlic and Herb Primavera

Bow Tie Pasta Tossed with Roasted Garlic, Herbs and Fire Roasted Vegetables Topped
with Romano Cheese
\$13

Traditional Fried Spaghetti

Al Dente Spaghetti Fried with Olive Oil, Fresh Garlic, Sliced Mushrooms, Julienned Red
and Green Bell Peppers, Celery, Black Olives, and Herbs Topped with Shredded
Parmesan Cheese
\$14

Baked Stuffed Shells

Four Ricotta Stuffed shells with house made Sugo and Italian Squash and peppers
\$14

Lunch

Buffet Selections

Minimum 50 Guests

\$50.00 set-up fee for less than 50 guests

Dutch Lunch

Choice of Potato Salad, Coleslaw, Pasta Salad, or PCC House Salad with Choice of Two Dressings, Ham, Turkey, Roast Beef, Swiss, Cheddar and American Cheeses, Sandwich Rolls, Condiments, Kettle Chips, and Cookies for Dessert

\$13

Italia

Oven Baked Lasagna with Ricotta, Romano, Mozzarella, and Ground Italian Sausage served with PCC House Salad with Two Dressings, Tuscan Squash Blend, Rolls & Butter and Dessert Selection

\$14

Taco Fajita Bar

Taco Shells, Flour Tortillas, Carne Asada Ground Beef, Grilled Chicken with Peppers and Onions, Refried Beans, Spanish Rice, Salsa, Sour Cream, Cheddar Cheese, Black Olives, Diced Tomato, Diced Onion, Shredded Lettuce and Tres Leches Rice Pudding for Dessert

\$17

Southern Family Barbeque

Potato Salad, Coleslaw, Slow Apple Roasted Pulled Pork, Grilled BBQ Chicken Breast, Baked Beans, Corn on the Cobb, Kaiser Rolls, Relish Tray, and Assorted Pies for Dessert

\$17

Chicken Bake

PCC House Salad with Two Dressings, Rolls & Butter, Rosemary Roasted Chicken, Mashed Potatoes, Rosemary Scented Veloute, and Fresh Seasonal Vegetables with Assorted Cakes

\$17

P.M. Breaks

Designed Light Snacks or Light Lunches

Minimum 50 Guests

\$50.00 set-up fee for less than 50 guests

Runyon Field Break

Mini Slider Hot Dogs, Mini Buns, Relish, Mustard, Onion, Ketchup, and Chilies served with Popcorn and Salted Peanuts

\$8

Burger Break

Mini Slider Burgers, Mini Buns, Lettuce, Tomato, Pickle, Onion, Ketchup, Mustard and Mayo Served with Kettle Chips

\$10

Soft Taco Bar

Choice of: Ground Beef, Sliced Grilled Chicken, or Shredded Pork, with Lettuce, Tomato, Onion, Cheddar Cheese, Salsa and Crispy Corn Chips

\$9

Farmer's Market Salad Bar

Crisp Lettuce, Tomato, Cucumber, Carrot, Red Onion, Black Olives, Bacon Bits, Croutons, Sunflower Seeds, Blue Cheese Crumbles, Shredded Cheddar Cheese, and Ranch & Italian Dressings

\$7

Thunderwolves Break

Spicy Buffalo Wings with Ranch Dip, Chips with Bean Dip and Salsa, Pretzels, and Fresh Crudités

\$10

Denver Chicken Nugget Bar

Crispy Fried Chicken Tenders with Ranch, BBQ, Honey Mustard, and Teriyaki Dips Served with Crispy Golden French Fries

\$10

The Fisherman's Warf

Mini Shrimp Cocktail, Jalapeno Basil Green Lipped Mussels, Mini Boston Crab Cakes, and Crispy Fried Calamari with Cocktail and Tartar Sauce

\$16

Power Break

Assorted Energy Drinks, Chilled Espresso Drinks, Power Bars, Bananas, Oranges, and Apples

\$10

Hors D'oeuvres

Hors D'oeuvres Priced Per 100 Pieces

Hot Selections

Honey Teriyaki Bacon Wrapped Water Chestnuts

\$110

Asian Spring Rolls with Plum Sauce

\$95

Buffalo Chicken Wings

\$115

Taquitoes with Salsa

\$165

Cheddar Bacon Potato Skins with Smoked Chili Sour Cream

\$145

Orange Rosemary Chicken Brochettes

\$185

Hawaiian Pork Skewers with Sweet Chili Sauce

\$165

Boston Crab Cakes with Citrus Tartar

\$185

Chicken and Chili Quesadilla with Salsa

\$135

Rosemary Garlic Beef Brochettes with Horsy Sauce

\$210

Sweet Chili Boneless Wings

\$135

Crab and Cheese Rangoons

\$115

Strawberry Glazed Sausage

\$75

Crab Stuffed Mushrooms

\$185

BBQ Sausage Bites

\$75

Hors D'oeuvres

Hors D'oeuvres Priced Per 100 Pieces

Cold Selections

Assorted Canapés

\$175

Jumbo Shrimp with Cocktail Sauce

\$250

Roasted Red Pepper, Spinach, and Goat Cheese Pinwheels

\$165

Fruit Brochettes

\$150

Tomato, Basil, and Kalamata Olive Bruschetta

\$155

Assorted Sushi

\$165

Crab Claws

Market Price

Reception Displays

Minimum 50 Guests

Fresh Sliced Fruit Display

\$3 per person

Farm Fresh Crudités

\$3 per person

Baked Brie with Fresh Berries

\$6 per person

Gourmet Cheese Display

Choose One: American, French, or Italian

\$4 per person

Italian Antipasto Display

\$6 per person

Dinner

Carving Stations

Minimum 50 Guests

\$50.00 set-up fee for less than 50 guests

Served with Rolls, Butter, Horseradish, Horsy Sauce, and Honey
Mustard

Carving Fee \$50.00

Minimum 50 Guests

Tri-Color Pepper Crusted Beef Tenderloin

\$13 per person

Horseradish Crusted Prime Rib

\$9 per person

Slow Roasted Steamship of Beef

\$6

Rosemary and Roasted Garlic Crusted Top Round

\$8 per person

Red Wine and Garlic Roasted Pork Loin

\$6 per person

Sage Rubbed Roasted Turkey Breast

\$10 per person

Dinner

Specialty Stations

Minimum 50 Guests

\$50.00 set-up fee for less than 50 guests

Pasta Station

Choose Two Pastas: Bow Tie, Linguine, Penne, Tri-Color Rotini, or Trivellini
Choose Two Sauces: Sugo, Roasted Red Pepper Sugo, Pesto, Garlic Cream, Sundried
Tomato Mushroom Cream or Fried

\$8 per person

Chef Fee \$50.00

Asian Stir Fry Station

Choose Three Vegetables: Snap Peas, Red Peppers, Red Onions, Carrots, Celery,
Squash, or Water Chestnuts
Choose One Protein: Beef, Pork, Chicken, or Shrimp (add \$2.00)
Choose your style: Teriyaki, Pad Thai (Peanuts and Green Onions In Sweet and Spicy
Sauce), Mongolian (with Hot Chilies), Sesame, or Sweet and Sour

\$12 per person

Chef Fee \$50.00

New Mexico Fajita Bar

Spicy Beef Strips and Spicy Chicken Strips Sautéed with Peppers and Onions served with
Flour Tortillas, Guacamole, Salsa, Sour Cream, Cheddar Cheese, Tomatoes, Lettuce, and
Onion

\$10 per person

Chef Fee \$50.00

Dinner

Plated Entrees Include Choice of Salad, Rolls, Butter, Chef's Choice of Starch and Vegetable, and a Dessert Selection

Choose One House Salad

Caesar Salad-Crisp Romaine with Herbed Croutons, Parmesan Cheese, Cherry Tomatoes, and Caesar Dressing

PCC House Salad-Crispy Romaine with Cherry Tomatoes, Cucumber, Sliced Red Onion, Julienne Carrot, and Choice of Dressings

Plated Chicken Selections

Amaretto

6oz Breast Dusted in Seasoned Flour and Sautéed Golden Brown Topped with Amaretto Crème Sauce

\$18

Marsala

6oz Breast Dusted in Seasoned Flour and Sautéed Golden Brown Topped with Our Sweet Marsala Sauce and Sautéed Mushrooms

\$19

Cordon Bleu

Flattened Breast Stuffed with Cured Ham and Swiss Cheese Breaded with Crispy Panko Bread Crumbs and Fried To Perfection Topped with Creamy Béchamel Sauce

\$22

Palisade

Grilled Breast Topped with Warm Peach Compote

\$18

Pueblo

Grilled Breast Topped with Pepper Jack Cheese and Pueblo Chili Pico De Gallo

\$18

Dinner

Plated Beef, Pork, Lamb, & Duck Selections

Slow Roasted Beef

Tender Slices of Slow Roasted Beef In Rosemary Au Jus

\$17

Sirloin Bordelaise

Red Wine-Rosemary Marinated Oven Roasted Topped with Herbed Bordelaise

\$22

Grilled Filet Mignon

Tenderloin Topped with a Classic Red Wine Demi Glace

\$25

Herbed Horseradish Crusted Prime Rib of Beef

Petit Cut Roasted Prime Rib with Au Jus and Horseradish Sauce

\$24

NY Strip Steak

Lightly Peppered and Grilled Topped with Sherry Raisin Demi Glace

\$25

Grilled Double Cut Pork Chop

Grilled Bone In Pork Chop Topped with Peach-Cranberry Chutney

\$19

Red Wine and Herb Roasted Pork Loin

Slow Roasted Pork Loin Sliced Thin Topped with Herb Scented Pork Demi Glace

\$18

Dijon Crusted Double Cut Lamb Chops

Two Double Cut Pan Seared Lamb Chops Topped with Port-Dijon Cream Sauce

\$28

Maple Glazed Duck Breast

Tender Seared Duck Breast Glazed with Maple Flavored Syrup Topped with Maple

Butter Sauce

\$24

Dinner

Plated Seafood Selections

Choose Your Catch

Mahi Mahi

Market Price

Fresh Atlantic Salmon

Market Price

Swordfish

Market Price

Halibut

Market Price

Tilapia

Market Price

Catfish

Market Price

Red Snapper

Market Price

Orange Roughy

Market Price

Choose Your Style

Pan Seared

Blackened

Fried

Baked

Grilled

(Available Only on Certain Fish)

Choose Your Sauce

Citrus Buerre Blanc

Mango Salsa

Provencal

Cajun Remoulade

Grilled Lemon Tartar

Spicy Horseradish & Roasted

Tomato

Honey Teriyaki

Dinner

Buffet Selections

Includes Mixed Green Salad and Assorted Desserts Accompanied by Assorted Breads, Butter, Iced Tea and Coffee Service

Traditional Turkey Dinner

Oven roasted Turkey, Sage Stuffing, Sage Gravy, Cranberry Sauce, Mashed Potatoes, and Green Beans with Onion Straws

\$20

Everyday Italian Dinner

Meatballs, Italian Sausage with Chilies, Peppers, and Onions, House Made Sugo, Choice of Pasta: Penne, Bow Tie, or Trivellini, and Italian Squash Blend Vegetables

\$17

New Orleans Dinner

Jerked Chicken, Dirty Rice with Sausage and Peppers, and Cajun Black Eyed Peas

\$17

Medal of Honor Dinner

Carved Prime Rib, Horseradish Sauce, Fresh Horseradish, Rosemary Garlic Chicken, Herb Roasted Potatoes, and Three Bean Vegetable Blend

\$23

A Taste of Tuscany

Tender Grilled Chicken Breast topped with Mushroom, Spinach, and Sun Dried Tomato, Marsala Sauce, Bow Tie Pasta Tossed with Roasted Red Pepper Pesto, Spinach, and Grated Parmesan Cheese, and Tuscan Vegetable Blend

\$21

Pueblo Dinner

Chicken Enchilada Casserole, Beef and Bean Chimichangas, Spanish Rice, Refried Beans, Green Chili, Cheddar Cheese, Sour Cream, Guacamole, and Salsa

\$21

Cucina De Roma

Antipasto, baked artichoke hearts, chicken parmesan, cheese stuffed shells, Italian squash and peppers and Amaretto Crème bread pudding

\$22

Way Out West BBQ

BBQ brisket, BBQ chicken, baked beans, Corn O'Brien, biscuits & cornbread and cherry cobbler

\$19

Desserts

Included With Buffets:
Chef's Choice of Assorted Cakes

Plated Dinners:
Choice of One
Strawberry Cloud Cake
Coconut Cream Cake
Double Chocolate Cake
Carrot Cake
Lemon Chiffon Cake
New York Style Cheese Cake
Mousse

**Choose One Flavor: Vanilla, Chocolate, White Chocolate,
Strawberry, or Raspberry**
Add \$1.00 For More than one flavor

Upscale Dessert Selections
Add \$2.00 per person

Crème Brulee with Mixed Berries

Elegant Custard with Caramelized Sugar on top

Warm Chocolate Lava Cake with Mixed Berries

Double Chocolate Cake served warm with Melted Chocolate Ganache Inside

Chocolate Thunder Cake

Dense Chocolate Cake Exploding with Deep Bittersweet Chocolate and a Riot of
Chocolate Morsels

