

# FOODS OF VAIL GOURMET 2022

SPECIALTY FOODS ❖ CATERING ❖ TAKE-OUT ❖ DELI

## PARTY PLATTERS

### LOCALLY SMOKED PEACHWOOD SALMON PLATTER

Accompanied by capers, red onions, cream cheese, black bread

*Small \$49.50 serves 10    Medium \$91.50 serves 20    Large \$173.25 serves 40*

### IMPORTED AND DOMESTIC CHEESE DISPLAY

Artfully arranged and garnished with fresh fruit

Accompanied with crackers

*Small \$45.00 serves 10    Medium \$90.00 serves 20    Large \$175.00 serves 40*

### BRUSCHETTAS

Tomato, Basil, Mozzarella~ Balsamic Glaze

\*Rare Filet of Beef, Roasted Red Peppers, Horseradish Cream

Shrimp with Salsa Fresca

*\$24.00/dozen*

### GOAT CHEESE and SUNDRIED TOMATO PESTO TORTA \*N

served with crackers 9"

*\$36.75*

### BAKED BRIE with Raspberry Preserves

served with Fruit and Crackers

(requires baking)

*\$28.75*

Serving  
Platters are  
an additional  
\$3.50

### CHARCOUTERIE PLATTER

Sliced Cured Meats, Cheese, Pate, Olives, Stuffed

Peppers with Cornichons, Mustard and Sliced Baguette

*Medium \$147.00 serves 20    Large \$ 195.00 Serves 30*

### VEGETABLE CRUDITE BASKET WITH DIP

An assortment of seasonal vegetables artfully displayed in a basket

Choice of: roasted red pepper dip, spinach dip, ranch dip, hummus, tzatziki dip

*Small \$38.00 feeds approx. 10    Medium \$57.50 feeds approx. 18*

\*consuming raw or undercooked meats may increase your risk of food borne illness \*N=Nuts \*R=Raw

**970-949-5513 Deli**  
**970-949-0282 Catering Office**

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### PARTY PLATTERS

#### HERB AND GARLIC RUBBED \*BEEF TENDERLOIN PLATTER

Sliced and served with Horseradish Cream  
Petite Rolls

*\$193.00 serves approximately 10*

#### ASIAN GLAZED WHOLE SALMON PLATTER

Whole side of Scottish salmon with sweet Asian glaze  
Served with mango salsa

*\$115.00 serves approximately 20 appetizer portions or 12 dinner portions*

#### HOUSE ROASTED TURKEY PLATTER or SPIRAL HAM PLATTER

Sliced and served with Sweet Mustard/Herb Mayo  
Petite Rolls

*\$125.00 SERVES APPROX. 25*

#### WHOLE SIDE OF POACHED SALMON

Decorated with cucumber slices  
Served with black bread

*\$115.00 serves approx. 20 appetizer portions or 12 dinner portions*

#### TUSCAN VEGETABLE PLATTER

Zucchini, Summer Squash, Mushrooms, Red Peppers, Onions, Asparagus  
Carrots~ Balsamic Glaze

*Small \$38.50 serves 6-8 Medium \$58.50 serves 10-12 Large \$83.50 serves 14-16*

Serving  
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an additional  
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### PARTY PLATTERS

#### PETITE WRAPS

Cut into 2" pieces

Chicken Wrap with Peanut Sauce, Spinach, Sprouts, Red Pepper, Cilantro, Scallion \*N

Thai Beef Wrap with Red Peppers, Scallion, Cilantro

Spicy Shrimp Wraps

Mediterranean Grilled Vegetable Wraps with Feta

*\$28.25 per dozen*

#### SUB STYLE SANDWICH PLATTER

All sandwiches prepared on freshly baked baguettes, cut into 2" pieces

Roasted Turkey, Provolone, Lettuce & Tomato

Roast Beef, Sharp Cheddar, Lettuce & Tomato

NY Style Sub- Ham, Salami, Provolone, Red Onion, Tomato, Pepperoncini

*\$28.25 per dozen*

#### THE CROISSANT SANDWICH PLATTER

Prepared on six large croissants, each cut in half

Chicken Salad, Bay Shrimp Salad, or Turkey, Cheddar, Apple, and Chutney Mayo

*\$34.75 for six*

**OR BUILD YOUR OWN PARTY PLATTER WITH THE  
"FULL SIZE WRAP" OPTIONS ON THE NEXT PAGE!**

Serving  
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an additional  
\$3.50

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### SANDWICH PLATTERS

#### FULL SIZE WRAPS

Cut in thirds

Black Forest Ham, Emmenthaler Cheese, Lettuce & Tomato-Honey Mustard

FOV Chicken Salad with Lettuce & Tomato

\*Roast Beef, Caramelized Onions, Blue Cheese, Lettuce & Tomato

Turkey, Brie, Granny Smith Apple, Walnuts, & Chutney Mayo \*N

*Mediterranean Grilled Vegetable Wrap with Feta*

*12 sandwiches or less – choice of two    13 sandwiches or more-choice of three*

*\$12.00 each*

#### FULL SIZE SANDWICHES

Cut in 1\2

\*Rare Roast Beef, Caramelized Onion, Cheese

Black Forest Ham and Emmenthaler

Sliced Turkey, Dilled Havarti, Lettuce & Tomato

NY Style Sub Sandwich with Ham, Salami, Provolone, Tomato, Red Onion, Pepperoncinis

Choice of: Ciabatta Roll or Sliced Artisan Bread

*12 sandwiches or less– choice of two    13 sandwiches or more-choice of three*

*\$12.00 each*

#### SPECIALTY SANDWICHES AND WRAPS

Grilled Portobello & Vegetable Sandwich on Foccacia with Basil Mayo

\*Grilled Flank Steak with Roasted Red Peppers, Provolone, Grilled Onion– roll

Pastrami, Swiss, Coleslaw, and 1000 island Dressing-roll

Grilled Chicken, Sundried Tomatoes, Goat Cheese Spread, Lettuce & Tomato

Crispy Fried Chicken Wrap with Lettuce, Tomato, & Ranch Dressing

Turkey, Bacon, Avocado, Lettuce & Tomato Wrap with Mayo

*\$13.00 each*

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an additional  
\$3.50

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### SALADS

Small serves 6      Medium serves 8-12      Large serves 14-20

#### Simple Green Salads .....

Caesar Salad w/Parmesan & housemade Croutons \* R

Garden Salad with tomatoes, cucumbers, carrots, red onion

Ranch, Champagne Vinaigrette or Balsamic Vinaigrette

Small \$30.00

Medium \$42.00

Large \$60.00

#### Specialty Green Salads .....

Field Greens, Dried Cranberries, Sweet Walnuts, Goat Cheese \*N

Field Greens, Pomegranate, Grilled Pears, Sweet Walnuts, Maytag\* seasonal \*N

Bibb Lettuce, Mandarin Oranges, Sugared Almonds, Goat Cheese, Scallion\*N

Southwestern Caesar with Tomato, avocado, red onion, cheddar, tortilla strips \*R

Caprese—Tomato, Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil ~Additional Charge

Choice of Dressing: Champagne Vinaigrette, Balsamic, or Ranch

Small \$39.50

Medium \$58.00

Large \$80.00

#### Pasta ♦ Potato ♦ Grain Salads .....

Small serves 6-12    Medium serves 14-24    Large serves 25– 50

Tortellini Salad with Fresh Basil, Broccoli, Sundried Tomatoes, Parmesan

Israeli Couscous Salad with Roasted Butternut, Cranberries, Almonds \*N

Old Fashioned Potato Salad

Wild Rice and Artichoke Salad

Greek Pasta Salad

Wild Rice and Dried Cranberry w/Pecans \*N

Asian Pasta Salad

Kale Brussel Sprout Power Salad with Fruit \*N

Orzo Edamame Salad

Foods of Vail Chicken Salad\* \$12.99/lb. \*N

Classic Macaroni Salad

Foods of Vail Tuna Salad \$8.99/lb.

Roasted Vegetable Couscous

Broccoli Salad with grapes, cranberries, onion

Mandarin Orange Couscous w/Dried Fruit & Chickpeas

Fresh Fruit Salad

Italian Crunch Quinoa Salad

**Small**

**Medium**

**Large**

Pasta & Potato \$40.00

Pasta & Potato \$60.00

Pasta & Potato \$80.00

Orzo & Wild Rice, Quinoa, Couscous \$42.00

Orzo & Wild Rice, Quinoa, Couscous \$63.00

Orzo & Wild Rice, Quinoa, Couscous \$84.00

Fruit \$48.25 (serves 15)

Fruit \$78.75 (serves 25)

Fruit \$94.50 (serves 30)

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## FANCY PARTY PLATTERS

### COLD SHRIMP PLATTER

Served with Creole Cocktail Sauce  
*\$3.25 per Shrimp*

CAVIAR SERVICE \* inquire with salesperson

### CAVIAR PIE

"Egg Salad" Pie  
topped with American Paddlefish Caviar, Salmon Roe, and Tobiko \*R  
beautifully garnished and served with water crackers  
*\$95.00*

### AHI TUNA TARTAR \*R

seasoned Ahi tuna with macadamia nuts  
accompanied by Wakame Seaweed Salad & Wasabi Aioli  
served with Wonton Crisps  
*\$60.00 Serves approx 10*

### CRAB SALAD

lump crabmeat blended with minced celery, onion, & spiced mayo  
served with cracker assortment  
*\$58.00 Service approx 10*

Serving Platters  
are  
an additional  
\$3.50

### LETTUCE CUPS

*Bibb Lettuce Cups filled with:*  
Shredded Thai Chicken Salad or Thai Chili Shrimp Salad  
*\$32/dozen*

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FOODS OF VAIL Salsa \$5.95 pt  
Homemade Guacamole \$8.50 pt  
White Bean Hummus \$5.95 pt  
Spinach Dip \$7.00 pt  
Artichoke Dip \$7.95 pt  
Whole White Bean, Sundried Tomato, Basil, & Garlic Dip \$7.95 pt  
Tortilla Chips \$6.75 lg bag

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### PREPARED DINNER SELECTIONS

ENTREES	SMALL 6 servings	MEDIUM 12 servings
Herb & Garlic Rubbed Beef Tenderloin	\$145.00	\$215.00
Mushroom Jus (Made with veal demi)	\$ 20.00 Pint	\$ 40.00 Qt
Horseradish Sauce	\$ 8.50 Pint	
Herb Roasted Chicken Breast	\$ 53.50	\$107.00
Chicken Picatta or Chicken Marsala - W/Lemon & Capers	\$ 39.75	\$ 84.00
Spaghetti and Meatballs	\$ 44.00	\$ 88.25
Grilled Salmon or Cedar Plank Asian Salmon	\$ 56.50	\$112.50
Slow Roasted Beef Short Ribs with Savory Jus	\$ 65.00	\$128.50
Thai Chicken Curry with Rice & Condiments	\$ 44.00	\$ 88.25
Chicken Fingers *\$12.99/lb approx 5 per pound		
Moroccan Chicken Marbella - in a sweet, savory sauce with dried fruit and olives	\$ 55.50	\$109.00
Chicken Milanese - crispy chicken cutlets with arugula-tomato salad with balsamic & EVOO	\$ 55.50	\$109.00
Chicken Parmesan - With Marinara Sauce	\$ 53.50	\$106.00
Chicken Enchilada - Maria's homemade red sauce - one size	\$ 36.00	
Pork Burritos topped with green chili & cheese - one size	\$ 38.00	
Chicken Breast Stuffed with/Prosciutto, Mozzarella & Sundried Tomatoes	\$60.00	\$119.75
Meatloaf with Mushroom Gravey or BBQ Sauce	\$ 30.00	\$ 58.00

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### PREPARED DINNER SELECTIONS

SIDE DISHES	SMALL 6 servings	MEDIUM 12 servings
Mashed Potatoes	\$ 24.00	\$ 40.00
Au Gratin Potatoes (one size)		\$ 56.00
Wild Rice Pilaf with Cranberries & Almonds	\$ 37.50	\$ 71.00
Lemon Parmesan Risotto	\$ 38.00	\$ 74.00
Wild Rice and Sweet Corn Risotto	\$ 37.50	\$ 70.00
Fusilli Pasta with Pesto Sauce	\$ 24.00	\$ 40.00
Mexican Rice and Beans (vegetarian)	\$ 22.00	\$ 38.00
Steamed Broccoli	\$ 20.00	\$ 40.00
Grilled Asparagus *price may vary	\$ 30.00	\$ 60.00
Roasted Brussel Sprouts	\$ 30.00	\$ 60.00
Spinach Gratin	\$ 30.00	\$ 60.00
Pasta Quattro Formaggio (Adult Macaroni & Cheese)	\$ 30.00	\$ 60.00
Cauliflower Potato Cakes	\$ 30.00	\$ 60.00
Greenbeans with Ginger & Lemon	\$ 30.00	\$ 60.00

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### CASSEROLES

ITEM	SMALL– serves 4-6	LARGE– serves 9-12
Meat Lasagna	\$29.00	\$49.50
Vegetarian Lasagna	\$26.50	\$43.50
Beef Bourguignon with Noodles	\$32.50	\$57.00
Chicken Pot Pie with Pastry Crust	\$28.00	\$48.50
Chicken and Wild Rice Casserole	\$28.00	\$48.50
GLUTEN FREE Beef Stroganoff w/GF Noodles	\$34.50	\$58.00
King Ranch Casserole	\$28.00	\$48.50
Chicken and Broccoli Casserole	\$28.00	\$48.50
Penne Pasta w/Spicy Sausage& Tomato Cream	\$26.50	\$45.00
Tortellini with Lemon Artichoke Sauce	\$26.50	\$45.50
Chicken Enchiladas (one size– 12 enchiladas)	\$36.00	N/A
Spinach and Mushroom Enchiladas	\$36.00	N/A
Quinoa Loaf (Vegetarian)	\$24.00/loaf	N/A

### SOUPS

ITEM	PRICE PER QUART	ITEM	PRICE PER QUART
Tortellini Soup w/Sausage	\$12.50	Red Chili	\$12.50
Chicken Noodle Soup	\$12.50	Pork Green Chili	\$12.50
Southwestern Corn Chowder	\$12.50	Chicken Tortilla Soup	\$12.50
Potato Leek Soup	\$12.50	Butternut Squash Soup	\$12.50
Seafood Cioppino*4 Qt Minimum	\$20.00*	Beef Barley Soup	\$13.50
Turkey White Bean Green Chili	\$12.50	Tomato Bisque	\$12.50
Creamy Chicken & Wild Rice	\$12.50	Thai Chicken & Rice	\$12.50

*\*Additional soups available in our retail shop*

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## Frozen Appetizers

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Argentine Empanadas - Chicken-Beef-spinach	\$22.50/dozen
Artichoke and Chesse Tartles	\$18.25/dozen
Chicken Wings	\$16.50/dozen
Coconut Shrimp	\$22.00/dozen
Lobster Empanadas	\$23.50/dozen
Miniature Crab cakes (Creole sauce upon req.)	\$26.50/dozen
Miniature Quiche (assorted)	\$13.75/dozen
Oriental Dumplings	\$15.50/dozen
Petite Deep Dish Pizza	\$16.25 /dozen
Petite Beef Wellingtons Petite	\$27.50/dozen
Chicken Wellingtons	\$19.75/dozen
Pigs in a Blanket	\$16.00/18 pieces
Portobello Puff	\$20.25/dozen
Raspberry & Brie in Puff Pastry	\$25.00/dozen
Spanakopitas	\$15.50/dozen
Sundried Tomato & Feta in Phyllo	\$15.50/dozen
Teriyaki Beef Satay	\$19.50/dozen
Thai Chicken Satays	\$19.50/dozen
Vitnamese Spring Rolls	\$18.25/dozen
Wild Mushroom Tartlets	\$ 20.25 / dozen
Sauces - Chimichurri - Peanut*N - Thai Chili	\$ 5.00/ 1/2 Pint

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### BREADS

Baguette	\$6.50
Ciabatta Bread	\$6.50
Roasted Garlic Bread	\$7.50
Asiago-Semolina Bread	\$7.50
French Rolls	\$5.00/dozen
Multi Grain Bread	\$6.75

### DESSERTS

Old Fashioned Chocolate Cake	\$38.00	Chocolate Caramel Mousse Cake	\$60.00
French Silk Pie	\$24.00	- 14 Slices	
Bourbon Pecan Pie *N	\$45.00	Homemade Fruit Pie (seasonal)	\$20.00
Salted Caramel Cheesecake	\$50.50	Banana Cream Pie	\$22.00
- Serves 15		Coconut Cream Pie	\$22.00
Lemon Layer Cake	\$50.00	Deep Dish Key Lime Pie - Serves 12	\$50.50
Lemon Tart w/Whipped Cream	\$38.00	Tiramisu - Serves 20	\$60.00
NY Cheesecake	\$44.00	Key Lime Pie - Serves 8	\$25.00
Pumpkin Cheesecake 10 in.	\$50.00	Homemade Berry Cobbler	\$25.00
Crème Brule Cheesecake - Serves 12	\$50.00	GF Flourless Chocolate Torte	\$45.00

### ASSORTED DESSERT PLATTER

Chocolate Chip ♦ Oatmeal Raisin ♦ Peanut Butter \*N♦ Triple Chocolate  
 FOV Royale Cookies ♦ Magic Bars ♦ Walnut Brownies \*N  
 White Chocolate Macadamia Cookies \*N ♦ Lemon Bars ♦  
 Blonde Brownies ♦ Fruit Streusel Bars  
**small (2 dozen) \$36.00 medium (4 dozen) \$72.00 large (6 dozen) \$108.00**

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# FOODS OF VAIL GOURMET

appetizers ♦ platters ♦ confections

Making your home the best place to Eat!

## ORDERING INFORMATION

- ♦ Retail Shop and Take-Out orders: 970-949-5513
- ♦ 48 hour notice preferred for all orders, for larger orders please allow 72 hours.
- ♦ A Credit Card is required to secure your order.

**Need Full-Service Catering? Chefs, Servers, Bartenders.....**

Call our Catering Office: 970-949-0282

Monday-Friday 10:00 - 6:00

Saturday 11:00 - 4:00

**Last Minute Guests?**

Our Gourmet Retail Shop has a wide variety of prepared foods,  
Frozen casseroles, soups, and appetizers in stock.

*Come by and see what's cookin'!*

Delivery: \$30-\$40

Holiday Delivery: \$40-\$50

Hot Delivery: Additional \$10

*48 hours notice preferred*

*Call for store hours and directions*

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82 E Beaver Creek Blvd. ♦ Avon Plaza ♦ Avon, CO 81620