THE MENU

FOODS OF VAIL

MAKING YOUR HOME THE BEST PLACE TO EAT

SPECIALTY FOODS

CATERING

TAKE-OUT

GOURMET MARKET & DELI

Email: fov@foodsofvail.com

Phone: (970) 949-0282 Catering

(970) 949-5513 Deli

PARTY PLATTERS

HERB AND GARLIC RUBBED *BEEF TENDERLOIN PLATTER

Sliced and served with horseradish cream and petite rolls \$230.00 serves aprx. 10

ASIAN GLAZED WHOLE SALMON PLATTER

Whole side of Scottish Salmon with sweet Asian glaze
Served with mango salsa
\$135.00 serves aprx. 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
\$145.00 Served aprx. 25

Whole Side of Poached Salmon

Decorated with cucumber slices

Served with black bread
\$132.00 serves aprx. 20 appetizer portions or 12 dinner portions

TUCSAN VEGETABLE PLATTER

Zucchini, Summer Squash, Mushrooms, Red Peppers, Onions, Asparagus
Carrots ~ Balsamic Glaze
Small \$45.00 Serves 6-8 Medium \$70.00 Serves 10-12 Large \$100.00 Serves 14-16

PARTY PLATTERS

LOCALLY SMOKED PEACHWOOD SALMON PLATTER

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

Small \$58.00 Serves 10 Medium \$108.00 Serves 20 Large \$205.00 Serves 40

IMPORTED AND DOMESTIC CHEESE DISPLAY

Artfully arranged and garnished with fresh fruit Accompanied with crackers

Small \$53.00 Serves 10 Medium \$106.00 Serves 20 Large \$206.00 Serves 40

BRUSCHETTAS

Tomato, Basil, Mozzarella - Balsamic Glaze
*Rare Filet of Beef, Roasted Red Peppers, Horseradish Cream
Shrimp with Salsa Fresca
\$28.25/dozen

BAKED BRIE WITH RASPBERRY PRESERVES

Served with fruit and crackers (requires baking)

\$34.00

CHARCOUTERIE & CHEESE PLATTER

Sliced Cured Meats, Cheese, Pate, Olives, Stuffed Peppers with Cornichons, Mustard and Sliced Baguette

Medium \$175.00 Serves 20 Large \$235.00 Served 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 \$45.00 feeds aprx. 10 Medium \$70.00 feeds aprx. 18

FANCY PARTY PLATTERS

COLD SHRIMP PLATTER

Served with Creole Cocktail Sauce \$3.50 per Shrimp

CAVIAR PIE

"Egg Salad" Pie

Topped with American Paddlefish Caviar, Salmon Roe, and Tobiko *R
Beautifully garnished and served with water crackers
\$120.00

AHI TUNA TARTAR *R

Seasoned Ahi Tuna accompanied by Wakame Seaweed Salad & Wasabi Aioli served with Wonton Crisps \$75.00 serves aprx. 10

CRAB SALAD

Lump crabmeat blended with minced celery, onion, & spicy mayo Served with cracker assortment \$75.00 serves aprx. 10

LETTUCE CUPS

Bibb Lettuce Cups filled with:

Shredded Thai Chicken Salad or Thai Chili Shrimp Salad

\$35.00/dozen

Foods of Vail Salsa \$6.55 pt.
Homemade Guacamole \$9.35 pt.
White Bean Hummus \$6.55 pt.
Spinach Dip \$7.75 pt.
Artichoke Dip \$8.75 pt.
Tortilla Chips \$6.75 lg bag

PARTY PLATTERS -

SUB STYLE SANDWICH PLATTER

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

-Roasted turkey, Provolone, Lettuce, & Tomato
-Roast beef, Sharp Cheddar, Lettuce, & Tomato
-NY Style Sub with Ham, Salami, Provolone, Red Onion, Tomato, Pepperoncini

\$35.00 per dozen - Must order one dozen minimum per item

CROISSANT SANDWICH PLATTER

Chicken Salad on a Croissant with Lettuce Turkey, Swiss, Lettuce, Apple, and Chutney Mayo on a Croissant

> Minimum 3 each per flavor \$14.00 each

WRAP SANDWICH PLATTER

All sandwich wraps prepared on assorted wraps, cut into 4 pieces

-Roasted Turkey, Brie, Granny Smith Apples w/ Chutney Mayo -Black Forest Ham, Emmenthaler Cheese, Lettuce & Tomato w/ Honey Mustard -Roast beef, Caramelized Onions, Blue Cheese, Lettuce & Tomato -Mediterranean Grilled Vegetable w/ Feta

\$45.00 per dozen - Must order one dozen minimum per item

SANDWICHES

FULL SIZE WRAPS

Cut in half & presented on a platter

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

3 Wraps of one flavor Minimum \$15.00 each

FULL SIZE SANDWICHES

Cut in half & presented on a platter

*Rare Roast Beef, Caramelized Onion, Cheese
Black Forest Ham and Emmenthaler
Sliced Turkey, Provolone, Lettuce, Tomato & Mayo
Turkey, Swiss Ciabatta with Coleslaw and 1000 Island Dressing
NY Style Sub Sandwich with Ham, Salami, Provolone, Tomato, Red Onion, Pepperoncinis
Ciabatta Roll

3 Sandwiches of one flavor minimum \$15.00 each

SPECIALTY SANDWICHES AND WRAPS

Grilled Portobello & Vegetable Sandwich on Ciabatta with Basil Mayo
*Grilled Steak Ciabatta with Roasted Red Peppers, Provolone, Grilled Onion
Grilled Chicken Ciabatta Sundried Tomatoes, Goat Cheese Spread, Lettuce & Tomato
Crispy Fried Chicken Wrap with Lettuce, Tomato, & Ranch Dressing
Turkey, Bacon, Avocado, Lettuce & Tomato Wrap with Mayo

\$16.00 each
3 Sandwiches of one flavor minimum

*CONSUMING RAW OR UNCOOKED MEALS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS *N=NUTS *R=RAW

SALADS

Small serves 6

Medium serves 8-12

Large serves 12-20

SIMPLE GREEN SALADS

Caesar Salad with Parmesan & House Made Croutons *R Garden Salad with Tomatoes, Cucumbers, Carrots, Red Onion

Medium \$48.25 Large \$69.00

Small \$30.00

Ranch, Champagne Vinaigrette, or Balsamic Vinaigrette

SPECIALTY GREEN SALADS

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

Field Greens, Pomegranate, Grilled Pears, Sweet Walnuts, Maytag* *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 charges

Choice of Dressing: Champagne Viaigrette, Balsamic, or Ranch

PASTA → POTATO → GRAIN SALADS

Small serves 6-12 Medium serves 13-24 Large serves 25-50

Tortellini Salad with Fresh Basil, Broccoli,

Sundried Tomatoes, Parmesan

Old Fashioned Potato Salad

Greek Pasta Salad

Asian Pasta Salad

Orzo Edamame Salad

Classic Macaroni Salad

Roasted Vegetable Couscous

Mandarin Orange Couscous with Dried Fruit &

Chickpeas

Italian Crunch Quinoa Salad

Israeli Couscous Salad with Roasted Butternut,

Cranberries, Almonds *N

Wild Rice and Artichoke Salad

Wild Rice and Dried Cranberry with Pecans *N

Kale Brussel Sprout Power Salad with Fruit *N

Foods of Vail Chicken Salad * \$15.00/lb. *N

Foods of Vail Tuna Salad \$10.50/lb.

Broccoli Salad with Grapes, Cranberries, Onions

Fresh Fruit Salad

Small

Pasta & Potato \$45.00 Orzo & Wild Rice, Quinoa, Couscous \$47.25 Fruit \$48.25 (serves 15)

Medium

Pasta & Potato \$69.00 Orzo & Wild Rice, Quinoa, Couscous \$72.50 Fruit \$78.75 (serves 25)

Large

Pasta & Potato \$92.00 Orzo & Wild Rice, Quinoa, Couscous \$97.00 Fruit \$94.50 (serves 25)

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PREPARED DINNER SELECTIONS -

ENTREES	\$12.99/lb approx. 5 per pound	SMALL 6 SERVINGS	MEDIUM 12 SERVINGS
Herb & Garlic Rubbed Beef Tender	loin	\$170.00	\$250.00
Mushroom Jus (Made with veal de	mi)	\$20.00	\$40.00
Horseradish Sauce		\$8.50 Pt.	
Herb Roasted Chicken Breast		\$63.00	\$125.00
Chicken Picatta or Chicken Marsala	a (W/Lemon & Capers)	\$47.00	\$98.00
Spaghetti and Meatballs		\$50.00	\$100.00
Grilled Salmon or Cedar Plank Asia	ın Salmon	\$67.00	\$133.00
Slow Roasted Beef Short Ribs with	Savory Jus	\$76.00	\$152.00
Thai Chicken Curry with Rice & Cor	ndiments	\$65.00	\$102.00
Chicken Fingers		\$15.00/lb	
Moroccan Chicken Marbella- in sw and olives	eet, savory sauce with dried fruit	\$65.00	\$128.00
Chicken Milanese- crispy chicken of with balsamic & EVOO	cutlets with arugula-tomato salad	\$65.00	\$128.00
Chicken Parmesan- with marinara	sauce	\$63.00	\$125.00
Pork Burritos topped with green ch	nili & cheese (One Size)	\$45.00	
Chicken Breast Stuffed with Prosci Tomatoes	utto, Mozzarella & Sundried	\$70.00	\$140.00
Meatloaf with Mushroom Gravy or	BBQ Sauce	\$35.00	\$68.00

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- PREPARED DINNER SELECTIONS -

SIDE DISHES	SMALL 6-8 SERVINGS	MEDIUM 12-15 SERVINGS
Mashed Potatoes	43.00	\$67.50
Au Gratin Potatoes (one size)		\$67.50
	SMALL 6-8 SERVINGS	MEDIUM 12-15 SERVINGS
Wild Rice Pilaf with Cranberries & Almonds	\$43.00	\$81.50
Lemon Parmesan Risotto with Goat Cheese	\$44.00	\$85.00
Wild Rice and Sweet Corn Risotto	\$43.00	\$80.50
Fusilli Pasta with Pesto Sauce	\$27.50	\$46.00
Mexican Rice and Beans (vegetarian)	\$25.50	\$44.00
Steamed Broccoli	\$23.00	\$46.00
Grilled Asparagus *price may vary	\$33.00	\$66.00
Roasted Brussel Sprouts	\$33.00	\$66.00
Spinach Gratin	\$33.00	\$66.00
Pasta Quattro Formaggio (Adult Macaroni & Cheese)	\$33.00	\$66.00
Cauliflower Potato Cakes	\$33.00	\$66.00
Green Beans with Ginger & Lemon	\$30.00	\$60.00

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ITEM	SMALL SERVES 4-6	LARGE SERVES 9-12
Meat Lasagna	\$33.00	\$57.00
Vegetarian Lasagna	\$30.00	\$50.00
Beef Bourguignon with Noodles	\$37.00	\$66.00
Chicken Pot Pie with Pastry Crust	\$30.00	\$56.00
Chicken and Wild Rice Casserole	\$30.00	\$56.00
GLUTEN FREE Beef Stroganoff w/GF Noodles	\$40.00	\$67.00
King Ranch Casserole	\$32.00	\$56.00
Chicken and Broccoli Casserole	\$32.00	\$56.00
Penne Pasta w/Spicy Sausage & Tomato Cream	\$30.00	\$52.00
Tortellini with Lemon Artichoke Sauce	\$30.00	\$50.00
Vegan Shepards Pie	\$45.00	N/A
Made to Order Items:		
Chicken Enchiladas (one size- 12 enchiladas)	\$42.00	N/A
Spinach and Mushroom Enchiladas	\$42.00	N/A
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SOUPS

ITEM	PRICE PER QT.	ITEM	SMALL SERVES 4-6
Tortellini Soup w/Sausage	\$14.50	Red Chili	\$14.50
Chicken Noodle Soup	\$14.50	Pork Green Chili	\$14.50
Southwestern Corn Chowder	\$14.50	Chicken Tortilla Soup	\$14.50
Potatoe Leek Soup	\$14.50	Butternut Squash Soup	\$14.50
Seafood Cioppino *4 Qt. Min.	\$25.00	Beef Barley Soup	\$15.50
Turkey White Bean Green Chili	\$14.50	Tomato Bisque	\$14.50
Creamy Chicken & Wild Rice	\$14.50	Thai Chicken & Rice	\$14.50

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FROZEN APPETIZERS

Argentine Empanadas	\$22.50/ dozen
-Options: Chicken + Beef + Spinach	
Deep Dish Cheese Pizza	\$22.00/ dozen
Chicken Wings	\$19.00/ dozen
Coconut Shrimp	\$29.00/dozen
Sun Dried Tomato & Feta in Phyllo	\$19.00/dozen
Bacon Wrapped Dates	\$19.50/ dozen
Miniature Quiche (Assorted)	\$16.00/ dozen
Honey Sriracha Meatballs	\$18.50/dozen
Petite Beef Wellingtons	\$28.50/ dozen
Petite Chicken Wellingtons	\$24.50/ dozen
Pigs in a Blanket	\$19.50/18 pieces
Asparagus and Asiago Phyllo Rolls	\$19.50/ dozen
Raspberry & Brie in Puff Pastry	\$25.00/ dozen
Spanakopitas	\$16.00/ dozen
Oriental Dumplings	\$15.50/ dozen
Teriyaki Beef Satays	\$24.00/ dozen
Thai Chicken Satays	\$21.00/ dozen
Vietnamese Spring Rolls	\$19.50/ dozen
Wild Mushroom Tartlets	\$22.00/ dozen
Goat Cheese & Honey in Phyllo	\$16.00/ dozen
Sauces: Chimichurri/ Peanut/ Thai Chili	\$6.00 each

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BREADS	
Baguette	\$6.50
Ciabatta Bread	\$6.50
Roasted Garlic Bread	\$7.50
Asiago-Semolina Bread	\$7.50
French Rolls	\$6.00/ dozen

\$6.75

DESSERTS

Multi Grain Bread

Old Fashioned Chocolate Cake	\$40.00	Chocolate Caramel Mousse	\$60.00
French Silk Pie	\$32.00	Cake- 14 slices	
Bourbon Pecan Pie *N	\$50.00	Homemade Fruit Pie (Seasonal)	\$24.00
Salted Caramel Cheesecake	\$60.00	Banana Cream Pie	\$25.00
-Serves 15		Coconut Creme Pie	\$25.00
Lemon Layer Cake	\$60.00	Deep Dish Key Lime Pie	\$60.00
Lemon Tart w/Whipped Cream	\$42.00	-Serves 12	
NY Cheesecake	\$45.00	Tiramisu - serves 20	\$60.00
Pumpkin Cheesecake 10 in.	\$55.00	Key Lime Pie - serves 8	\$30.00
Creme Brule Cheesecake	\$60.00	Homemade Berry Cobbler	\$30.00
-Serves 12		GF Flourless Chocolate Torte	\$50.00

ASSORTED DESSERT PLATTER

Chocolate Chip → Oatmeal Rasin → 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)

Large (6 Dozen)

\$72.00

\$108.00

THE BREAKFAST AND BAKE SHOP

Quiche- 8"

Ham and Cheese

Spinach and Mushroom

\$18.25

Bacon and Onion Veggie

Mexican- Chorizo & Peppers

Breakfast Burritos

Bacon, Cheese, Potato,

Sausage, Cheese, Potato

Veggie

\$6.00 each (minimum

order of 8)

Egg Souffle- Serves 12-15

Ham and Cheese

\$42.00

\$20.00

Sausage and Cheese

Spinach and Mushroom

Frittatas-9"

Ham and Cheese

Spinach & Tomato

Asparagus

Sour Cream Coffeecake \$30.00

Muffins

\$30.00/doz

Tea Breads

Banana

Pumpkin \$9.50 each

Lemon

Bagels \$35.00/doz

Cinnamon Rolls \$30.00/doz

NY Style Crumb Cake \$26.00/doz

Croissants (large) \$36.00/doz

FRESH FRUIT SALAD

Small \$48.25 Serves 15 Medium \$78.75 Serves 25 Large \$94.50 serves 30

PLATTER OF LOX WITH BAGELS

with sliced tomatoes, red onion, capers, and cream cheese Small \$49.50 Serves 10 Medium \$91.50 Serves 20 Large \$173.25 serves 30

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Making your home the best place to eat!

48 hour notice preferred for all orders, for larger order please allow 72 hours

A Credit Card is required to secure your order

A Service Fee is added to all orders to support our increased costs and administrative team

Need Full-Service Catering? Chefs, Servers, bartenders...

Call our Catering Office: (970) 949-0282

Monday - Friday: 10:00am - 6:00pm

Email us@ FOV@foodsofvail.com

Last Minute Guest?

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: \$50

48 hours notice preferred Call for store hours and directions