

Corporate Catering Menu

Private Parties

Special Events

Weddings

Come in and
try our food!!!

Dine in ~ Take out
spicescafe.com

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spices

Side Salads

\$3.75 per person

Garden Green Salad with choice of Dressing

\$4.50 a half pound for any of the following

Rotini Pasta Salad with Mixed Vegetables in a Vinaigrette
Mandarin Broccoli with Cashews in a Orange Soy
Orzo with Tomato & Fresh Mozzarella in a Basil Vinaigrette
Tri-Colored Tortellini with Sundried Tomatoes and Pesto
Red Bliss Potato Salad with a Mustard Mayonnaise
Greek Artichoke with Black Olives and Feta Cheese
Macaroni Salad with Bacon, Lettuce and Tomato
Creamy Cole Slaw with Apples and Mango
Green Bean with Balsamic Vinaigrette
Israeli Cous Cous with Vegetables
Fresh Corn and Black Bean Salad
Tomato & Cucumber
Fresh Fruit Salad

\$5.50 a half pound for any of the following

Tomatoes and Basil with Fresh Mozzarella
Marinated Vegetable Salad

Wraps

Mediterranean Wrap

Hummus, Tabbouleh and Feta Cheese in a Spinach Wrap \$5.50

Turkey Walnut Salad

with Grapes in a Tortilla Wrap \$5.75

California Wrap

Chicken, Fresh Avocado, Sliced Cucumber in a Tortilla Wrap \$6.50

Buffalo Chicken Wrap

Spicy Chicken, Bleu Cheese Lettuce and Tomato with Spicy Buffalo Sauce \$6.50

Sandwiches

Homemade Meatloaf

with a Roasted Tomato and Garlic Mayo Spread on French Bread. \$5.50

Filet Mignon

Choice Med-Rare Tenderloin with Tarragon Mustard Dressing on French Bread \$8.95

Rare Roast Beef

with Creamy Boursin Cheese on a herb Roll. \$6.50

Grilled Chicken Sandwich

with Sun-dried Tomatoes, Lettuce, Herb Mayonnaise on 7 Grain Bread. \$6.50

Health Club

Roast Turkey and Grilled Vegetables on 7-Grain Bread with a light Lemon Basil Mayo. \$8.95

Grilled Whole Shrimp

On French Bread with Creamy Remoulade Sauce, Lettuce & Tomato \$8.95

Spices Combo

Grilled Chicken and Rare Roast Beef with Provolone Cheese & Herb Mayo on a Herb Roll. \$8.95

Roasted Turkey &

Aged Vermont Cheddar

Tomato, Lettuce & Mayonnaise on Honey Whole Wheat Bread. \$6.50

Italian Combo

Rare Roast Beef, Salami, Capicola Ham and Provolone Cheese with a Spicy Red Pepper Spread on French Bread. \$8.95

Smoked Turkey and Smoked Gouda

with Sun Dried Cranberry-Mayo on a Croissant. \$6.95

Italian Chicken Combo

Grilled Chicken, Salami, Capicola Ham and Provolone Cheese with a Spicy Red Pepper Spread on 7-Grain Bread. \$8.95

Grilled Chicken with Portabello Mushrooms

With Artichoke Parmesan Spread on a Herb Roll \$6.95

Tuna Salad Croissant

Albacore Tuna Salad with Green Apples. \$5.75

Virginia Baked Ham and Swiss

with Honey Mustard on Country Rye Bread. \$6.50

Entree Salads

All Entree Salads Served with Appropriate Utensils, Roll & Butter and include a Gourmet Freshly Baked Cookie or Dessert Bar

Caribbean Chicken Salad

Grilled "Jerk" Breast of Chicken on Bed of Greens with Seasonal Fresh Fruit and a Mango-Citrus Dressing \$9.95 per person

Chicken Caesar Salad

Boneless Chicken Breast, Homemade Croutons, Parmesan Cheese on a bed of Romaine with Creamy Caesar Dressing. \$9.95 per person

Chef Salad

Julienne of Roast Beef, Roast Turkey, Virginia Baked Ham, and Vermont Cheddar on a bed of Greens with Vinaigrette Dressing. \$10.95 per person

Chinese Chicken Salad

Grilled Chicken, Mandarin Oranges, Scallions and Chinese Noodles served over a bed of lettuce with a Soy Ginger Dressing. \$9.95 per person

Sante Fe Chicken Salad

Fajita Grilled Chicken, Fresh Avocado, Diced Tomatoes, shredded Jack & Cheddar Cheese on a bed of Lettuce with a Chipotle Ranch Dressing. \$9.95 per person

Strawberry-Spinach

Boneless Grilled Chicken Fresh Spinach & Lettuces with Strawberries, Candied Pecans & Homemade Croutons with Balsamic \$9.95 per person

BBQ Salmon Salad

Fresh Spinach, Grilled Red Onions, Barbequed Salmon Filet, Cilantro Lime Dressing \$9.95 per person

Fresh Homemade Soups

Small (8 oz.) \$2.95

Large (16 oz.) \$4.25

Potato Chips

All natural potato chips. Assorted flavors

\$1.25 per person

Grilled Eggplant Wrap

Roasted Red Peppers and Feta cheese in a Tortilla Wrap \$5.50

Citrus Chicken Salad

with Mandarin Oranges & Cashews in a Tortilla Wrap \$5.75

Veggie Wrap

Grilled Vegetables with Roasted Red Pepper Spread in a Spinach Wrap \$5.50

Club Wrap

Turkey, Ham, Bacon, Lettuce, Tomato & Mayo in a Tortilla Wrap \$6.95

Chicken Ceasar Wrap

Our Famous Chicken Caesar Salad in a Tortilla Wrap \$6.50

Tuscan Chicken Wrap

with Artichoke Parmesan Spread, Tomatoes, Peppers and Onions in a Spinach Wrap. \$6.50

Monte Cristo Wrap

Virginia Baked Ham, Roasted Turkey, Muenster Cheese with Mustard Pecan Mayo in a Tortilla \$6.95

Hot Hors D' Oeuvres

~72 Hour Notice Requested~

Select from the choices below
~ Four Pieces per person

\$7.95 per person

Pricing includes
all necessary
Plates, utensils
and napkins.

Beef Duxelle Wellington en Crouete

Beef tenderloin with flavorful shitake, Oyster and domestic mushroom cream duxelle. Seasoned with shallots, garlic and a hint of Sherry wine, wrapped in a french puff pastry.

Chile Relleno Filo Tartlet

Pepper Jack Cheese with Roasted Green Chili, Pimento and Southwest Seasonings in a Baked Filo Cup.

Roasted Duck & Apricot Wonton

Oven Roasted Duck, Apricots Steamed in Fresh Orange Juice and Caramelized Onions Folded in a Wonton Skin & Flash Fried.

Smoked Gouda Cheese Puff

Softened Smoked Gouda Cheese Wrapped in an All Butter Pastry, Topped with Caraway Seed.

Blackened Chicken Sate

Chicken Breast Threaded onto a Skewer and Crusted with a Spicy Cajun Seasoning.

Mushroom Pesto Turnover

Sliced Mushrooms and Pesto in a French Puff Pastry Wrap

Smoked Salmon Pizza

Norwegian Smoked Salmon Baked with Sour Cream, Chives, Ricotta & Parmesan in Deep Dish Mini Pizza Crust.

Southwest Eggroll

Spicy Seasoned Black Beans, Salsa Diced Tomatoes, Wild Rice, Roasted Corn, Jack & Cheddar Cheese

Empandadas

A South American turnover made from a delicious cream cheese pastry filled with seasoned ground beef, peppers and spices.

Smoked Chicken Quesadilla

A Delicious Combination Of Chicken, Mild Cheddar, Monterey Jack Cheese And Jalapeno Peppers With Tomatoes, Red, Yellow And Green Peppers, Cilantro, Poblano Peppers, Onions And A Touch Of Garlic, Wrapped In A Flour Tortilla.

Beef Teriyaki Brochettes

Small Skewers Of Beef Tenderloin Together With Fresh Mushrooms And Crisp Bell Peppers, Finished With A Teriyaki Glaze.

Brie with Raspberry & Almonds in Phyllo

Raspberry preserve and Brie Cheese accented with toasted almonds, wrapped in a flaky phyllo wrapper.

Asparagus & Three Cheese Quiche

Fresh Asparagus & Onion with savory Custard, Parmesan, Jack & Swiss Cheese in a French Puff Pastry Tartlet.

Mexican Chicken & Avocado Pizza

Tomato Salsa And Spiced Grilled Chicken Breast Presented On A Crisp Tortilla Round. Topped With Guacamole & Jack Cheese.

Artichoke & Sun Dried

Tomato Wonton

Marinated Artichoke Hearts, Sun Dried Tomato & Parmesan Cheese Folded into a Wonton Skin

BBQ Chicken & Chipotle Spring Roll

Barbecue Chicken Breast Combined with a Smokey BBQ Sauce, Blackbeans & Chipotle Chili.

Cold Hors D' Oeuvres

~48 Hour Notice Requested~

Small Basket ~ \$60.00
Serves 6-9 People

Medium Basket ~ \$90.00
Serves 10-15 People

Large basket ~ \$120.00
Serves 16-20 People

Basket Pricing includes all necessary
Plates, Bowls, Utensils & Napkins

Fruit and Cheese Basket

Jarlsberg, Vermont Cheddar and Gouda Cheese, Grapes, Strawberries, Apples, Melon, and Pineapples. Served with Water Crackers.

Grilled Vegetable Basket

Eggplant, Zucchini, Portabello Mushrooms, Roasted Red, Green and Yellow Peppers, Olives and Marinated Artichokes. Served with Honey Herb Vinaigrette dressing for Dipping.

Southwest Dipping Basket

Tomato Salsa, Black Bean Chili, and Guacamole in Red, Green and Yellow Peppers. Served with Festive Multi-colored Tortilla Chips.

Crudite Basket

Celery and Carrot Batons, Broccoli Florets, Sliced Cucumber, Green and Red Peppers, Cauliflower. Served with an herb dip.

Mediterranean Dipping Basket

Tabbouleh, Hummus and Baba Ghanoush. Served with Stuffed Grape Leaves. Homemade Pita and Bagel Chips.

Grand Celebration Basket

Medallions Of Filet Mignon Au Poivre, Grilled Shrimp, Grilled New Potatoes Portabello Mushrooms & Marinated Artichokes. Served With Tarragon Mustard Sauce (filet), Cocktail Sauce (shrimp) and Silver Dollar Rolls.

Medium \$150.00
25 Medallions ~ 25 Shrimp

Large \$230.00
45 Medallions ~ 45 Shrimp

Small 30 Skewers
Medium 50 Skewers
Large 70 Skewers

Sesame Chicken Skewers

Marinated, Broiled Fingers of Chicken with Sesame Seeds. Served with Soy Ginger Dipping Sauce.

Hawaiian Chicken Skewers

Fingers of Pineapple Marinated Grilled Chicken, with a Polynesian sweet and Sour Dipping Sauce.

Caribbean Chicken Skewers

Spicy Marinated, Grilled Fingers of Chicken. Served with a Jerk Seasoned Sauce for dipping.

Board Room Basket

Assortment of Skewers with Dipping Sauces (Filet Mignon au Poivre, Sesame Chicken & Jumbo Shrimp) Served with Tarragon Mustard, Orange Soy & Cocktail Sauces

Medium~30 Skewers of Each~ \$130.00
Large~40 Skewers of Each ~ \$160.00

Jumbo Shrimp Cocktail Basket

Served with Cocktail and Remoulade Sauces. Garnished with Lemon Wedges.

Small \$57.00 ~ 30 Shrimp
Medium \$96.00 ~ 55 Shrimp
Large \$144.00 ~ 90 Shrimp

Italian Antipasto Basket

Italian Meats and Cheeses. Roasted Tri-Color Peppers, Marinated Eggplant, Zucchini and Artichokes, Garnished with Black Olives Served with Tarragon Mustard and Fresh Italian Breads.

Medium ~ \$130.00

Large ~ \$160.00

Breakfast

Healthy

All Natural Granola Served With Fresh Fruit, Low Fat Yogurt And Milk. \$8.95 per person

Round Table

Muffins, Fruit Breads, Coffee Cakes, Croissants and Bagels. Served with butter, preserves and cream cheese. Fresh Fruit Salad & Orange Juice \$7.95 per person

European Gourmet

Muffins, Strudel, Croissants, Bagels, Scones, Tea Rings And Assorted Fruit Breads, Cheddar, Gouda And Brie Cheese, Strawberries And Grapes. Served With Butter, Preserves, And Cream Cheese.

12" \$36.00 ~ Serves 7
16" \$75.00 ~ Serves 15
18" \$95.00 ~ Serves 20

Committee

Muffins, Fruit Breads, Coffee Cakes, Croissants and Bagels. Served with butter, preserves and cream cheese. Served with Fresh Orange Juice \$6.75 per person

Early Meeting

Muffins, Fruit Breads, Coffee Cakes, Croissants and Bagels. Served with butter, preserves and cream cheese. \$5.25 per person

Bagel & Muffin Basket

Assorted New York Style Bagels with Assorted Fresh Baked Muffins. Served with butter, preserves, and cream cheese. \$4.95 per person

Display of Sliced Fresh Fruit

12" \$36.00 ~ Serves 11
16" \$55.00 ~ Serves 20
18" \$76.00 ~ Serves 28

Hot Breakfasts Buffets

South of the Border

Baked Southwest Quiche with Green Chilies, Jack & Cheddar Cheese. Served with Warm Flour Tortillas, Salsa and Fresh Fruit Salad \$9.95 per person

French Toast Soiree

Our Special Sour Dough French Toast Served With Caramel Banana Sauce, Warm Toasted Pecan Maple Syrup Served with Fresh Fruit Salad & Breakfast Sausage Links \$9.95 per person

Ten person minimum order

All necessary plates, utensils & napkins.

Le Breakfast Croissant

Breakfast Croissant Sandwich with Eggs, Cheese & Artichoke Parmesan Spread Choice of Bacon, Ham or Sausage. Served with Breakfast Potatoes, Fruit Salad. \$7.95 per person

Baked Denver Omelette

Baked Omelette with Bell Peppers, Onion, Ham & Cheese Served with Fruit Salad and Assorted Breakfast Pastries \$9.95 per person

Breakfast Pastry Medley

Cinnamon rolls, fruit breads, bagels, muffins & croissants. Served with cream cheese and Jam

12" \$29.95 ~ Serves 8
16" \$46.00 ~ Serves 46
18" \$55.75 ~ Serves 20

Hot Beverages

Includes Half & Half, Sweeteners, Stir Sticks and Cups (Please indicate amount of people)

Coffee \$1.50 per person
Decaf \$1.50 per person
Hot Tea \$1.50 per person

Juice

Orange, Apple, Cranberry & Ruby Red Grapefruit

Individual 16 oz. \$2.25
Gallon \$11.95

Hot Lunches/Dinners

All Hot Dishes Include: Tossed Salad, side dressings, side dish that our chef will choose to compliment the rest of your menu, rolls and butter & includes Our Baker's Dessert Tray.

48 Hour Notice Requested
10 Person minimum, Please

1 Entree ~ \$13.95 per person
2 Entrees ~ \$15.50 per person
3 Entrees ~ \$18.50 per person

Monterey Chicken

California seasoned chicken topped with fresh herbs, plum tomatoes and monterey jack cheese.

Chicken Piccata

Pan seared chicken breast served with a lemon caper butter.

Caribbean Roasted Pork Loin

Citrus marinated loin of pork, roasted with a secret island spice rub, sliced and served with yellow rice and black beans with tropical fruit salsa.

Tri-Color Cheese Tortellini

Tossed with garden fresh vegetables in a light white wine-herb butter sauce.

Stuffed Portabello Mushrooms

Grilled portabello mushroom caps filled with a mixture of grilled vegetables, orzo pasta and Asiago cheese, baked with a parmesan topping and served with a fresh tomato-herb sauce.

Harvest Holiday Dinner

Roast turkey and/or Honey Ham served with stuffing, sweet potato or mashed potato, fresh seasonal vegetables and portabello mushroom gravy.

Spices Baked Eggplant with Penne Pasta

Fresh eggplant baked with fresh mozzarella in a zesty herb and sundried tomato sauce. Served with fresh herb rolls.

Tuscan Chicken

Roasted breast of chicken topped with fresh herbs, plum tomatoes and artichoke hearts.

Chicken Saltamboca

Baked chicken wrapped with prosciutto ham, fresh sage, and parmesan cheese with Madeira wine sauce.

Home Style Meat Loaf

Our home style meatloaf with mashed potatoes and gravy.

Creole Braised Beef Etoufee

Tender beef slow cooked with peppers, onions, and celery in a rich Louisiana gravy.

Tuscan Beef Pot Roast

Slices of tender roast beef layered with eggplant and sundried tomatoes in a rich portabello gravy.

Maple Roasted Pork Loin

Slow roasted and maple glazed pork loin served with demi glace and caramelized Vidalia onions.

Baked Penne Pasta

Served with meatball and/or Italian sausage in a fresh tomato-herb sauce baked with 3 cheeses.

Asiago Grilled Chicken

Pasta tubes with Portabello mushrooms, broccoli and grilled chicken baked in a creamy Asiago cheese sauce.

Spices Enchiladas

Spicy beef or chicken enchiladas with our traditional enchilada sauce, served Spanish rice and refried beans

Meat, Vegetable or 3 Cheese Lasagna

Classic lasagna in a zesty herb and sundried tomato sauce. Served with fresh garlic bread.

Pesto Parmesan Chicken with Angel Hair Pasta

Boneless breast of chicken roast with a pesto parmesan bread crumb topping, served with angel hair pasta and a light pesto butter sauce.

All Inclusive Lunches

Ten Person Minimum Order

Our Lunch Buffets Include
All Necessary Plates, Bowls,
Utensils and Napkins

Down Towner

Choice of any Sandwiches or Wraps,
Excluding:
Filet, Shrimp, Spices Combo, Italian & Health Club
Choice of two Salads:
Potato, Pasta, Tomato Cucumber
or Fresh Fruit Salad,
Includes Baker's Dessert Medley
\$9.95 per person

Executive Lunch

Choice of any Three of Our
Signature Sandwiches:

Filet Mignon Sandwich
Grilled Whole Shrimp Sandwich
Chicken Portabello Sandwich
Smoked Turkey Sandwich
Italian Combo Sandwich
Spices Combo Sandwich
Italian Chicken Combo Sandwich

Choice of any Two Salads
From Our Salad List

Includes Pastry Chef's Dessert Tray
\$14.95 per person

Up Towner

Choice of any Sandwiches or Wraps,
Choice of two Salads
Potato, Pasta or Tomato Cucumber or
Fresh Fruit Salad.
Includes Baker's Dessert Medley
\$11.95 per person

Soup & Salad Bar

Your Choice Of Any Two Of Our Freshly
Made Soups & an Assortment of our
Salads served with Rolls & Bakers Dessert
Medley
\$13.00 per person

The Creative Lunch

Gourmet Deli Platter (Turkey, Roast Beef & Ham)
OR Salad Platter (Tuna Salad, Chunky Egg Salad,
Citrus Chicken Salad) Cheddar, Swiss
and Provolone Cheeses.
Lettuce, Tomato, Onion and Pickles,
Mayo, Mustard and Honey Mustard,
Variety of Breads
Includes Baker's Dessert Medley
\$11.95 per person

The Healthy Lunch

Veggie Wraps, Eggplant Wraps or Mediterranean Wraps.
Fresh Turkey Breast Sandwich with Lettuce, Tomato, Dijon
Mustard on Whole Wheat.
Grilled Chicken Breast Sandwich with Low-Fat Mayo,
Tomato and Lettuce on 7-Grain Bread.
Health Club - Smoked Turkey and Grilled Vegetables on
7-Grain Bread with a Light Lemon Basil Mayo.
Rotini Pasta Salad with Low-Fat Vinaigrette Dressing.
Fresh Fruit Salad
\$10.95 per person

Our Fresh From the Oven Cookies

Assorted or your choice,
on a tray, Chocolate Chunk,
White Chocolate Chip &
Oatmeal Raisin.

Per Dozen \$19.95

Baker's Dessert Medley

Artful array of our desserts
Cookies, brownies, lemon bars, etc..
Bite-sized, served on a tray

12" ~ Serves 10 ~ \$29.95

16" ~ Serves 17 ~ \$48.00

18" ~ Serves 25 ~ \$68.75

Pastry Chef's Dessert Tray

Assortment of mini pastries that includes
eclairs, tarts, turnovers, mini pies, cookies, mini
cheesecakes & chocolate dipped strawberries

12" ~ Serves 10 ~ \$29.95

16" ~ Serves 17 ~ \$48.00

18" ~ Serves 25 ~ \$68.75

Add \$3.00 per person to add Freshly Made Soup

Add \$1.00 per person to upgrade side salads (see salad list)

Add \$2.50 per person to upgrade to Sliced Fresh Fruit with Seasonal Berries

Gourmet Box Lunches

All Box Lunches Served with a choice of **two** deli salads:
Home Style Potato Salad, Pasta Primavera, Fresh Tomato Cucumber Salad,
or Fresh Fruit Compote & Includes a Gourmet Cookie or Dessert Bar

\$8.95 per person

Homemade Meatloaf

with a Roasted Tomato
and Garlic Mayo Spread on
French Bread

Virginia Baked Ham and Swiss Cheese

with Honey Mustard on
Country Rye Bread.

Grilled Chicken with Portabello Mushrooms

with Artichoke Parmesan
Spread on a Wheat Roll.

Mediterranean Wrap

Hummus, Tabbouleh and
Feta Cheese in a Wrap.

Smoked Turkey & Smoked Gouda

with Cranberry Mayo
on a Croissant.

Tuna Salad Croissant

Albacore Tuna salad
with Green Apples.

Rare Roast Beef

with Creamy Boursin
Cheese on Herb Roll.

Health Club

Roast Turkey and Grilled
Vegetables on 7-Grain Bread
with a Light Lemon
Basil Mayo.

Citrus Chicken Salad

with Mandarin Oranges and
Cashews in a Wrap.

Monte Cristo Wrap

Virginia Baked Ham,
Roasted Turkey, Swiss
Cheese with Mustard
Pecan Mayo.

\$10.95 per person

Roasted Turkey with

Aged Vermont Cheddar

Tomato, Lettuce, Mayo on
Honey Whole Wheat Bread.

Grilled Teriyaki Chicken

with Lettuce, Tomatoes,
& Green Peppercorn Mayo on
Sour Dough Bread.

Tuscan Chicken Wrap

Artichoke Parmesan Spread,
Tomatoes, Peppers and
Onions in a Spinach Wrap.

Balsamic Veggie Wrap

Balsamic Seasoned Grilled
Fresh Vegetables with a
Roasted Red Pepper Spread.

Turkey Walnut Salad

with Grapes in a Wrap.

Chunky Herb Egg Salad

with Sliced Cucumber on a
Large Croissant.

Buffalo Chicken Wrap

Spicy Chicken, Bleu Cheese,
Lettuce and Tomato with
Spices Buffalo Sauce.

Grilled Eggplant Wrap

with Roasted Red Peppers
and Feta Cheese.

Chicken Caesar Wrap

Our Famous Chicken Caesar
Salad in a Wrap.

California Wrap

Chicken, Fresh Avocado and
Sliced Cucumbers in a Wrap.

Southwest Chicken Wrap

Marinated Julienne Chicken Breast
Jack & Cheddar Cheese, Guacamole,
Tomato and Chipotle Mayonnaise in
a Sundried Tomato Wrap

Balsamic Grilled Vegetable Club

Grilled Fresh Vegetables,
Artichoke Parmesan Spread,
Tomatoes, Sprouts & Red
Onion on Seven Grain Bread

Grilled Flank Steak

Marinated Flank Steak, Grilled
Onions & Peppers, Provolone,
Lettuce and Tomatoes

Italian Combo

Rare Roast Beef, Salami,
Capicola Ham, and
Provolone Cheese with a
Spicy Red Pepper Spread
on French Bread.

Grilled Whole Shrimp

with Creamy Remulode
Dressing on French Bread.

Filet Mignon

with Tarragon Mustard
Dressing on French Bread.

Italian Chicken Combo

Grilled Chicken, Salami,
Capicola Ham, and
Provolone Cheese with a
Spicy Red Pepper Spread
on 7 Grain Bread.

Spices Combo

Grilled Chicken and Rare
Roast Beef with Provolone
Cheese & Herb Mayonnaise
on an Herb Roll

Turkey BLT&A

Croissant
Shaved Turkey, Avocado,
Lettuce, Tomato, Swiss
Cheese, Crisp Bacon &
Mayonnaise