



Fresh Catering

Summer / Fall 2008



COOK'S FRESH CATERING

Cook's Fresh Market offers a food experience you can be proud of whether you are serving groups as small as two, or as large as two thousand. Our culinary team is committed to making sure that every item we prepare will look great and be as flavorful as possible. The foundation of our flavors comes from our commitment to using the highest quality, freshest ingredients available. Our highly trained chefs, butchers and bakers are all properly schooled in preparing foods bursting with flavor because we are confident that you will know the difference is in the taste.

HIGHEST QUALITY

- Fish and seafood truly flown in from the finest sources on both coasts.
- High choice and prime meats properly aged and butchered.
- Top grade, full flavored deli meats like our own house roasted natural turkey breast, house roasted top-choice roast beef, house-cured and smoked salmon, house smoked natural turkey breast and house simmered Certified Angus corned beef brisket.
- Traditional awesome country breads from our bakeshop.
- Full flavored baked goods made with real butter, real vanilla, fresh eggs, the best chocolates and more, all made in house.
- Carefully selected and properly aged cheeses from around the world.
- Great tasting coffee and tea. No pre-ground, plastic packets of so-so stuff. You can really taste the difference. We proudly feature Vail Mountain coffee and Harney & Sons tea.
- Absolutely fresh, in season produce.
- Finest gourmet products from all over the country and the world.

DIFFERENT FROM THE REST

Cook's Fresh Market is the market of your dreams...a treasure you stumble on only occasionally... if you are lucky. It's a small store that's jam-packed with good things to taste and eat. We are bursting with a whole lot of tough-to-find food that's hard to make, but easy to enjoy. Handmade food that tastes the way it did a hundred years ago. We are home of fantastic CFM's breads and pastries, estate olive oils and vinegars. We carry farmhouse cheeses, varietal honeys, pasta, top of the line deli meats, high-end choice and prime meats, absolute fresh fish that's honestly flown in from the coasts, innovative fresh prepared foods, gift baskets and much, much, much more...

We've spent years traveling around the world to find products, actually using them, and offer them for your enjoyment. We've also filled our small market with passionate folks who love to tell you about our products. Cook's Fresh Market is the market of your dreams and truly your fine, fresh food source. Remember... the difference is in the taste!



COOK'S FRESH CATERING

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COOK'S FRESH CATERING

Helpful Planning Tips and Portion Sizes

Hors d'oeuvres

We offer a variety of hors d'oeuvres that are ideal for receptions, light snacks or cocktail parties. Hors d'oeuvres priced by the dozen are designed as "finger food" and these hors d'oeuvres can either be tray passed or set on a buffet table. Hors d'oeuvre platters are meant to be set on a buffet table for self-service by your guests. When calculating quantities for an hors d'oeuvres only cocktail party, figure approximately 12 pieces per person for the first hour (8 hot, 4 cold) and 6 pieces per person every hour past the first hour. For hors d'oeuvres served before dinner, figure approximately 6 – 8 hors d'oeuvres per person for one to one and a half hours of hors d'oeuvre service. When shrimp cocktail is served, plan on 3 – 4 pieces of shrimp per person for the first hour and 1 piece per person for each hour there after.

Hors d'oeuvre only cocktail party: number of people x 12 HDV for first hour
number of people x 6 HDV for every hour there after

Example: 2 hour cocktail party for 25 guests you will need approximately 450 pieces of hors d'oeuvres
25 guests x 12 hors d'oeuvres = 300 pieces hors d'oeuvres for the first hour
25 guests x 6 hors d'oeuvres = 150 pieces hors d'oeuvres for the second hour

Hors d'oeuvre before dinner: number of people x 6 HDV for one to one and a half hour service

Example: 1 hour cocktail service before dinner for 25 guests you will need approximately 150 pieces
25 guests x 6 hors d'oeuvres = 150 pieces hors d'oeuvres for 1 – 1.5 hours

Salads and Side Dishes

When calculating quantities for salads and side dishes, please figure approximately 5 ounces per person if you are serving multiple salads and / or side dishes. If you are serving only one salad or side dish, please figure approximately ½ a pound per person. Use the following chart to figure out quantities.

Single side dish or salad: number of guests x .50 = number of pounds needed
(Example: 10 guests x .50 = 5 pounds needed)

Multiple side dishes or salads: number of guests x .30 = number of pounds needed
(Example: 10 guests x .30 = 3 pounds needed)

Entrees and First Courses

When calculating quantities for a main course, please estimate 6 – 8 ounces of protein per person. When calculating quantities for a first course, please estimate 2 - 4 ounces of protein per person.

Example: You are serving 10 guests salmon for an entrée.
10 x ½ pound = 5 pounds salmon needed

Example: You are serving 10 guests salmon for a first course.
10 x ¼ pound = 2.5 pounds salmon needed



COOK'S FRESH CATERING

BREAKFAST

(All orders packed in white bakery boxes. On request, packed on plastic tray with lid for \$4.00 extra)

Assorted Large, Fresh Baked Scratch Muffins \$24.00 dozen

(Blueberry, Bran, Apple Cinnamon, Banana Nut and Seasonal)

Assorted Breakfast Variety \$32.00 dozen

Fresh baked muffins, butter croissants, fruit filled croissants, cinnamon rolls, bagels with cream cheese

Assorted Mini Breakfast Variety

Fresh baked muffins, butter croissants, fruit Danish, cinnamon rolls

Small (serves 8-10) 30.00, Medium (serves 11-15) \$45.00 Large (serves 16-20) \$60.00

Cinnamon Croissants, Sugar Glaze \$26.99 dozen

All Butter Large Croissants with Preserves, \$29.99 dozen

Killer Blueberry Sour Cream Coffee Cake (serves 10-24) \$29.99 each

Ham and Cheese Croissants, \$49.99 dozen

Homemade Breakfast Burritos, \$49.99 dozen

Eggs, potato, cheese, bacon, green chile sauce, flour tortilla

Large homemade quiche (serves 6-10) \$21.99

Large homemade quiche with meat (serves 6-10) \$24.99

Fresh fruit platter, whole sliced

(Includes cantaloupe, honeydew, grapes, strawberries and other seasonal fruits as available)

Small (serves 8-10) \$30.00, Medium (serves 11-15) \$45.00 Large (serves 16-20) \$60.00

Fresh fruit salad bowl, diced

Small (serves 8-10) \$25.00, Medium (serves 11-15) \$40.00 Large (serves 16-20) \$55.00

Individual Healthy Breakfast \$7.99 per person

yogurt, fresh fruit salad or banana, choice of muffin and orange juice packed neatly in a white box

Individual Petite Crust-Less Quiche, Vegetarian or Meat \$8.99 per person

With sautéed herbed potatoes and fresh fruit

Granola Crusted French Toast 9.99 per person

With sausage links (3), real maple syrup blend and fresh fruit

Croissant Breakfast Sandwich \$8.99 per person

With egg, bacon, chipotle aioli, lettuce, tomato and fresh fruit

Crème Brulee French Toast \$10.99 per person

With apple wood smoked bacon(3) and fresh fruit

House Smoked Salmon Tray

With Whipped Cream Cheese, Tomato, Red Onion, Caper, Lettuce, Eggs, Miniature Croissants

Small (serves 10-12) \$95.00, Medium (serves 15-18) \$135.00 Large (serves 25-30) \$225.00

COOK'S FRESH MARKET 1600 GLENARM PLACE, STE 120, DENVER, CO 80202

TEL: 303.893.2277 FAX: 303.694.0491



COOK'S FRESH CATERING

BOX LUNCHES

All sandwiches are made with Boars Head Premium Deli Meats or Cook's Fresh Market super premium fresh cooked deli meats and are served on CFM fresh baked breads with highest quality condiments.

We could build a cheaper sandwich but why waste the time!

Sandwich Box Lunch \$9.59 each

*Choice of cold sandwich, premium potato chips, a pickle spear and a CFM cookie.
(\$3.00 extra for Prosciutto di Parma, \$1.00 extra for Salmon BLT)*

Sandwich Box Lunch Premium \$10.99 each

*Choice of cold sandwich, tomato basil pasta salad, premium potato chips, pickle spear and a CFM cookie.
(\$3.00 extra for Prosciutto di Parma, \$1.00 extra for Salmon BLT)*

Tuna Salad Box Lunch \$9.99 each

*Our famous Albacore tuna salad over mixed greens with egg, tomato, olives
onions and croutons. Served with crusty French bread and CFM cookie.*

Light Box Lunch \$9.99 each

Choice of half sandwich, fruit salad, tomato basil pasta salad and a CFM cookie.

Caesar Salad Box Lunch \$10.59 each

*Romaine lettuce, parmesan cheese, croutons, CFM spicy caesar dressing, grilled natural chicken breast.
Served with a CFM cookie and a french roll.*

Soup and Sandwich Box Lunch \$9.59 each

*A generous cup of soup, half sandwich, and a cookie
(\$2.00 extra for Prosciutto di Parma)*

SANDWICH MENU

Upscale Bologna Sandwich

Boars Head garlic bologna, mustard-mayonnaise, lettuce, tomato, red onion on CFM country white

Classic Salami Sandwich

Molinari hard salami, spicy mustard, lettuce, tomato, red onion on CFM country white

Greek Vegetarian Salad Wrap

Hummus, cucumber, tomato, sprouts, red onion, feta cheese, Kalamata olive-herb-yogurt dressing wrapped in flour tortilla

Boars Head Smoked Turkey Sandwich

Imported dill Havarti cheese, red onion, cucumber, lettuce, tomato, ranch dressing on CFM seven grain bread

CFM Rare Roast Beef

On CFM country white with mustard-garlic-horseradish aioli, lettuce, tomato, dill pickle, muenster cheese and red onion

Parmesan Basil Chicken

Marinated Red Bird Farm natural chicken breast, fresh mozzarella, lettuce, tomato and basil aioli on CFM whole grain

Salmon B.L.T.

On CFM rye with dill aioli, salmon, bacon, lettuce, tomato

Prosciutto di Parma

Arugula, fresh mozzarella, roasted red pepper, oil cured olives, extra virgin olive oil, balsamic vinegar, roasted garlic on CFM baguette



COOK'S FRESH CATERING

LUNCH PLATTERS

Sandwich Assortment Tray

*Turkey, roast beef, ham and vegetarian sandwiches, cut in half and served with condiments.
\$8.49 per person, minimum 6*

Mini Sandwich Tray on French Rolls

*Turkey, ham, roast beef and salami with lettuce, tomato, onion and condiments on the side.
16 Sandwiches serves 8-10 \$40.00 28 Sandwiches serves 12-20 \$65.00 36 Sandwiches serves 15-30 \$110.00*

No Red Meat Sandwich Tray

*Turkey, grilled chicken breast, tuna and tomato-basil-mozzarella sandwiches cut in half and served with condiments.
\$10.99 per person, minimum 6*

Deluxe Meat & Cheese Tray

*Turkey, ham, roast beef, lettuce, tomato, onion, swiss, cheddar, breads and condiments.
Small (serves 10-12) \$79.99 Medium (serves 12-18) \$95.99 Large (serves 25-30) \$189.99*

No Red Meat Deli Feast Tray

*Smoked turkey, grilled chicken breast, tuna salad, potato salad, coleslaw, breads, condiments and relish items.
Small (serves 10-12) \$119.99 Medium (serves 12-18) \$149.99 Large (serves 25-30) \$229.99*

Complete Classic Deli Tray

*Corned beef, roast beef, turkey breast, ham, salami, swiss, cheddar, muenster cheeses, arranged with relish items plus potato salad, coleslaw, fruit salad, breads and condiments.
Mini (serves 5-7) \$79.99, Small (serves 10-14) \$145.99,
Medium (serves 14-18) \$179.99, Large (serves 25-30) \$279.99*

Italian Deli Tray

*Salami, capicola, prosciutto, pepperoni, mortadella, provolone, fresh mozzarella, tomato, basil, red onion, olives, pepperoncini, breads and condiments.
Small (serves 10-12) \$159.99, Medium (serves 12-18) \$239.99, Large (serves 25-30) \$349.99*



COOK'S FRESH CATERING

Individual Salad Box Lunches

All Individual salads are served with a fresh made scratch roll and a cookie

Duck Cranberry Salad \$10.99

Wood roasted duck, mixed greens, green beans, sun-dried cranberries, toasted pecans, oranges, red onion and raspberry vinaigrette

Chinese Chicken Salad \$9.99

Grilled garlic marinated natural chicken breast, mixed greens, cabbage, carrots, scallions, sprouts, crispy noodles and soy-ginger-garlic Vinaigrette

Marinated Beef Salad \$10.99

Grilled spiced sirloin, mixed greens, potatoes, tomato, red onion, green beans, fresh mozzarella cheese and garlic vinaigrette

Mediterranean Vegetable Salad \$9.99

Mixed greens, cucumber, tomato, garbanzo beans, beets, red onion, Peperoncini, Kalamata olives, feta cheese, celery, artichokes and lemon-herb vinaigrette.

add Natural Chicken Breast \$10.99 add Steak \$11.99 add Salmon \$11.99

Healthy Grain Salad \$9.99

Bulgur wheat, brown rice, quinoa, mixed greens, tomato, red onion, carrots, celery, eggs and herbed vinaigrette

Chilled Surf and Turf Salad \$16.99

*Sliced Grilled Beef Sirloin Tri-Tip and Marinated Grilled Gulf White Shrimp
Served with a marinated vegetable salad, tomato-basil pasta salad*

Chilled Mixed Grill Salad \$12.99

*Sliced Pesto Marinated Grilled Natural Chicken Breast and Grilled Beef Sirloin Tri-Tip
Served with marinated vegetable salad and mixed grain salad*

Side Mixed Green Salad, Fruit Salad or Caesar Salad

\$3.29 per person



COOK'S FRESH CATERING

HOT LUNCH

We have a huge repertoire of hot lunches. Listed are only a few of many, many items available. Hot lunch orders require a 72 hour notice. All items are packed in bulk, aluminum containers. Chaffing dishes are available for an additional charge.

Minimum order of 12 each menu item.

*Grilled Pesto Marinated Natural Chicken Breast with Balsamic Mushroom Jus
Served with artichoke-garlic-scallion pasta and steamed vegetables.
\$15.99 per person*

*Natural Chicken Breast Parmesan with Marinara Sauce.
Served with Caesar salad and garlic bread
\$14.99 per person*

*Natural Chicken Scaloppini Picatta
Light sauce of lemon, capers and herbs, steamed broccoli and Asiago cheese pasta
\$16.99 per person*

*Roast Vegetable-Herb Stuffed Natural Chicken Breast
Brown rice pilaf, steamed vegetables and natural jus
\$16.99 per person*

*Chicken Breast Scaloppini
With light sauce of fresh tomatoes and basil served with Basmati rice and asparagus.
\$16.99 per person*

*Oriental London Broil Sliced
Served with steamed basmati rice and vegetable stir-fry.
\$18.99 per person*

*Fettuccini with Vegetable and Herbs in Roasted Garlic Cream
Served with crusty French bread and green salad.
\$12.99 per person*

*Seared Foley's Farm Raised Salmon with Tomato-Basil Vinaigrette
Served with Basmati rice and steamed vegetables.
\$18.99 per person*

*Wood Roasted Marinated Duck
Served with potato salad, BBQ onions, coleslaw
\$17.99 per person*

*Baked Potato Bar
Chili, bacon, broccoli, cheddar cheese, scallions, sour cream, tomatoes, jalapeño peppers and butter.
\$9.99 per person*

*Taco Fajita Bar
Spicy fresh ground chicken and beef, flour tortillas, taco shells, scallions, tomato salsa, jalapeno, lettuce, cheese, guacamole, sour cream, sautéed peppers
12.99 per person*

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COOK'S FRESH CATERING

COLD HORS D'OEUVRES

(All orders packed in white boxes, tray and lid charge extra \$4.00)

Spicy Chipotle Stuffed Eggs \$14.99 per dozen

Cannellini, Pancetta and Wilted Arugula Crostini \$13.99 per dozen

Sun-Dried Tomato, Spinach and Goat Cheese Stuffed Zucchini \$15.99 per dozen

Grilled Chicken Dijon Salad with Apples and Grapes on Country Bread Crouton \$16.99 per dozen

Chicken Liver Mousse Canapés with Grapes on Toasted Brioche \$12.99 per dozen

Tomato, Fresh Basil and Mozzarella Bruschetta \$15.99 per dozen

Chevre Cheese with Roasted Peppers, Olive Tapenade on Garlic Croutons \$17.99 per dozen

Spicy Air-Dried Spanish Chorizo, Grape and Manchego Skewer \$17.99 per dozen

Mini Deli Sandwiches on Baguette \$16.99 per dozen

Curried Duck and Apple Salad on Belgium Endive \$18.99 per dozen

Fresh Seared Tuna Canapés with Capers, Onions, Herbs, Tomatoes and Garlic Aioli \$22.99 per dozen

House Smoked Salmon Mousse Canapés \$19.99 per dozen

Poached Shrimp with Smoked Salmon Mousse \$25.99 per dozen

Jumbo Shrimp Cocktail with Cocktail Sauce \$24.99 per dozen trayed

Marinated Artichoke Leaves Stuffed with Shrimp and Fresh Fennel Salad \$21.99 per dozen

Oysters on the Half Shell \$28.00 per dozen

Spicy Mango Crab Salad on Toast Point \$29.00 per dozen

Fresh Foie Gras Terrine on Brioche Toasts with Cumberland Sauce \$45.00 per dozen



COOK'S FRESH CATERING

HOT HORS D'OEUVRES

(All orders packed in aluminum pans, tray and lid charge \$4.00)

Miniature Spinach Quiche \$16.99 per dozen

Mini Potato Latkes with Sour Cream and Apple-Onion Relish \$14.99 per dozen

Miniature Spicy Southwest "Croque Monsieur" 3 Cheese Sandwiches \$15.99 per dozen

Breaded Natural Chicken Breast "Strips" with Pesto Marinara Dipping Sauce \$16.99 per dozen

Smoked Chicken and Cheese Quesadilla \$17.99 per dozen

Classic Fried Chinese Shrimp Toasts \$16.99 per dozen

Spinach and Feta Phyllo Packets \$17.99 per dozen

Oriental Vegetable Spring Rolls with Sweet and Sour Sauce \$16.99 per dozen

Roasted Mushroom Caps with Cheese, Vegetable and Herb Stuffing \$17.99 per dozen

Garlic Chicken, Onion and Pepper Skewers \$16.99 per dozen

Housemade Onion and Cheese Feuillette \$18.99 per dozen

Chicken and Vegetable Potstickers with Wasabi-Soy Dipping Sauce \$16.99 per dozen

Grilled Goat Cheese Medallions in Grape Leaves with Lemon Vinaigrette \$19.99 per dozen

Grilled Chicken Breast Slider with Fresh Mozzarella, Spinach, Tomato and Pesto Aioli \$24.99 per dozen

Grilled Portobello Stacks with Zucchini, Spinach, Artichoke, Roasted Pepper & Cheese \$18.99 per dozen

Roasted New Potatoes Stuffed with Escargot, Garlic, Spinach and Brie \$21.99 per dozen

Grilled Figs with Chevre - Very Seasonal \$22.99 per dozen

Miniature Crab Cakes with Mustard Sauce \$22.99 per dozen

Spicy Sautéed Shrimp and Red Pepper Skewers with Cajun Remoulade \$29.99 per dozen

Fried Porcupine Shrimp with Apricot-Horseradish Sauce \$32.99 per dozen

Miniature Beef Tenderloin "Sliders" with Caramelized Onions and Roquefort Cheese \$34.99 per dozen

Baked Oysters Rockefeller with Spinach, Pernod and Parmesan Cheese \$32.99 per dozen

Grilled Fresh Foie Gras with Caramelized Apples on Raison Bread \$49.00 per dozen



COOK'S FRESH CATERING

HORS D'OEUVRES PLATTERS

Fresh Vegetable Crudité Platter with Garlic-Herb Dip

Small (Serves 8-15) \$21.99, Medium (Serves 15-25) 34.99, Large (Serves 25-40) \$49.99

Grilled Vegetable Platter with Roasted Garlic Dip

Small (Serves 10-15) \$49.99, Medium (Serves 15-25) \$69.99, Large (Serves 25-40) \$99.99

Imported & Domestic Cheese and Fruit Platter with Assorted Crackers

Small (Serves 8-15) \$69.99, Medium (Serves 15-25) \$89.99, Large (Serves 25-40) \$119.99

Domestic Only Cheese and Fruit Platter with Assorted Crackers

Small (Serves 8-15) \$39.99, Medium (Serves 15-25) \$69.99, Large (Serves 25-40) \$89.99

House Smoked Salmon Platter with Condiments and Crackers

Small 1.25 pounds (Serves 15-25) \$49.99 Large 2.5 pounds (Serves 35-50) \$89.99

Poached Salmon Platter in Aspic with Cucumber-Dill Sauce

Approximately 4 pounds (Serves 12-50) \$129.99

Sliced Chilled Roast Beef Tenderloin (Prime) Platter with Tomatoes, Onions, Pickles, Horseradish Sauce, Mustard Sauce and Rolls

Small 2lb. (Serves 8-12) \$149.99, Large 4lb. (Serves 15-30) \$279.99

Chilled Shrimp and Snow Crab Claw Platter with Cocktail and Mustard Sauces

Small (1 dozen each) \$89.99, Large (2 dozen each) \$169.99

Traditional Steak Tartar Platter (Mixed) served with Crackers

\$26.99 per pound (one pound serves 5-15)

Yellowfin Tuna Tartar Platter with Wasabi Cream and Pickled Ginger

\$29.99 per pound (one pound serves 5-15)

Seared Italian Tuna Carpaccio Platter with Balsamic, Olives, Arugula, Capers and Tomatoes

1 pound platter (serves 8-24) \$49.99 2 pound Platter (serves 16-45) \$89.99

Traditional Antipasti Platter

with Italian Meats (Prosciutto, Coppa, Salami), Provolone and Fresh Mozzarella Cheese, Marinated Vegetables (Roasted Red Pepper, Artichoke, Olives, Grilled Asparagus)

Small (serves 8-10) \$89.99, Large (serves 15-20) \$149.99

Middle Eastern Platter with Hummus, Baba Ghanoush, Tabbouleh, Hummus Chips

Small (serves 8-15) \$59.99, Large (serves 15-24) \$89.99

Bruschetta Platter with Caponata, Artichoke Spread, Olive Tapenade, Tomato Relish and grilled bread

Small (serves 8-15) \$59.99, Large (serves 15-24) \$89.99

Whole Kilo Brie Baked in Puff Pastry Crust with onion/garlic jam served with sliced baguette

Serves 12-36, \$59.99



COOK'S FRESH CATERING

HOT DINNER ENTRÉES

We have a huge repertoire of hot dinner entrées. Listed are only a few of many, many items available. Hot dinner orders require a 72 hour notice. All items are packed in bulk, aluminum containers. Chaffing dishes are available for an additional charge.
Minimum order of 12 each menu item.

Chicken Breast Saltimboca with Fresh Sage, Prosciutto and Gruyere Cheese Stuffing
Served with pasta, grilled eggplant, roasted peppers, broccoli and Marsala sauce.
\$19.99 per person

Chicken Breast Scaloppine with fresh tomatoes, basil, Basmati rice and asparagus.
\$17.99 per person

Chicken Boursin in Phyllo Dough
Served with herbed steamed vegetables, basmati rice and light white wine sauce.
\$19.99 per person

Grilled Pesto Marinated Chicken Breast with potato gnocchi gratin, vegetables and natural jus
\$18.99 per person

Prime New York Strip Sirloin Steak with Bleu Cheese Crust
Served with roasted potatoes, vegetables and red wine sauce.
\$36.99 per person

Braised Veal Osso Buco
Served with saffron risotto and vegetables.
\$24.99 per person

Stuffed Veal Medallions with Vegetables and Boursin Cheese
Served with roasted tomatoes, vegetables and Basmati rice.
\$24.99 per person

Grilled Lamb Chops with Artichokes
Served with lemon pasta, fresh basil, zucchini and mushrooms.
\$29.99 per person

Pork Tenderloin Stuffed with Apples and Prunes
Served with wild rice pilaf, vegetables and mushroom sauce.
\$19.99 per person

Duck Combination of Pan Roasted Breast, Braised Leg and Thigh
With a sauce of port, red wine, pears and ginger. Served with wild rice and vegetables.
\$24.99 per person

Seared Foley's Atlantic Salmon
Served with mustard-mashed potatoes, vegetables and a light cucumber-dill sauce.
\$19.99 per person

Paupiettes of Lemon Sole stuffed with Shrimp Mousse
Served with steamed potatoes, vegetables and light tomato-chive-shallot sauce.
\$21.99 per person

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COOK'S FRESH CATERING

Beef Lasagna

*Served with Caesar salad and garlic bread.
\$12.99 per person*

Eggplant Parmesan

*Served with Caesar salad and garlic bread.
\$11.99 per person*

Grilled Beef Tenderloin Medallions

*With vegetable, sauteed potatoes and caramelized mushroom red wine sauce
\$29.99 per person*

Potato Gnocchi

*Baked in a sauce of cream, broccoli, parmesan cheese, caramelized onions, bacon and fresh sage
Served with tossed green salad
\$13.99 per person*

Cappelinni Pasta

*With broccoli, croutons, fresh tomato coulis, basil and parmesan reggiano. Served with tossed green salad
\$12.99 per person*

BEVERAGES

Odwalla fresh squeezed natural orange juice, pint - \$3.99, half gallon - \$9.99

Odwalla fruit smoothies, pint - \$4.99

V-8 juice, pint - \$1.99

Bottled water, pint - \$1.59, quart - \$2.99

Milk, skim or 2%, 12oz \$1.99

Bottled 20 oz. Coke, Diet Coke, Pepsi, Diet Pepsi, Sprite, Dr. Pepper \$1.99 each

Assorted Bottled Teas 2.69 each



COOK'S FRESH CATERING

DESSERTS

We offer a large variety of our famous individual portion size and whole desserts ranging from \$1.25 to \$5.95 per person. Please inquire about availability as our assortment changes seasonally.
(All orders packed in white bakery boxes, tray and lid charge extra \$4.00)

Individual Scratch Chocolate Chip, Oatmeal, Peanut Butter, or Snicker Doodle Cookies
\$15.99 dozen boxed

Upscale Scratch Cookie Assortment, \$19.99 dozen

Ultimate Chocolate Brownies, \$13.99 half dozen cut in half boxed

Cookie and Brownie Assortment, \$15.99 dozen boxed

Real Chocolate Mousse, \$2.99 each

Crème Brûlée, \$2.99 each

Individual Dessert Variety Tray, \$32.99 dozen

Fresh Fruit Pies, In Season, homemade 9", \$15.99 each

Homemade Cheesecake 8", \$22.00 each

Real, Homemade Pecan Pie 10", \$20.00 each

Strawberry Kiwi Bistro Tart, homemade 8", \$29.00 each

Old Fashioned Chocolate Cake, homemade 9", \$29.00 each

Hungarian Walnut Raspberry Torte, homemade 10", \$24.00 each

Swedish Apple Almond Tart, homemade 10", \$18.00 each

Tropical Banana Pineapple Torte, homemade 9", \$24.00 each

Bailey's Chocolate Mousse Torte, homemade 8", \$24.00 each

Fresh Ricotta Cannoli, \$1.99 each

What's so special about Cook's Fresh Market's pastries? Taste the difference that real butter makes.

It's also about ten times more expensive than shortening or margarine, which is why very few bakeries use it. Real vanilla is the first thing most bakeries eliminate as they use imitation vanilla for a fortieth of the cost. What is gained in savings is lost in flavor as real vanilla is about 100 times more complex in flavor. Most bakeries use pre-cracked frozen eggs for convenience. We still use old fashioned eggs in the traditional oval shaped white package. Despite time and cost, we toast all of our nuts for added flavor. Imported chocolate definitely makes a difference at over double the cost of domestic "baking" chocolate. It all adds up and you can clearly taste the difference!



COOK'S FRESH CATERING

Ordering notices

We request that all orders are placed 72 hours prior to service. We will do our best to accommodate last minute orders however, in order to guarantee delivery for breakfast, lunch and dinner orders; we will need at least 72 hours notice. If we can do it, we will deliver on a whim. Deliveries will be on first come, first served basis. Sandwich pick up orders under 20 (select items) can be phoned or faxed in by 10:00 am the same day. However, please allow at least 60 minutes for pick-up. Hot food items require a 72 hour notice. For elaborate catered events, a minimum of two weeks notice is required.

Delivery services

Delivery hours are from 10:00 am to 4:00 pm Monday through Friday, 11:00 am to 3:00 pm on Saturday. As always, exceptions can be arranged. In order to guarantee delivery, orders must be placed 72 hours in advance. Of course, all deliveries are on first come, first served basis and we request a half-hour delivery window. Delivery times are often booked. Delivery fees are as follows:

<u>Delivery Zone</u>	<u>Delivery Fee</u>
Within 6 blocks of CFM	\$15.00
7 blocks - 2 miles	\$20.00
2 miles - 5 miles	\$30.00
5 miles - 10 miles	\$35.00
10 miles - 20 miles	\$40.00
20 miles - 25 miles	\$50.00
25 miles - 50 miles	\$75.00
50 miles - 100 miles	10% of order, minimum \$1000.00
100 miles or more	all travel expenses (we do travel first class and welcome deliveries to Hawaii in the winter and Paris in the spring.)

Driver gratuity is not included and is at your discretion. Delivery fees are subject to sales tax. If we tell you we're going to be there, we're going to be there. We guarantee we'll get there on time! If we're late, the delivery is on us (except Hawaii and Paris).

Catering and delivery minimums

We don't have them. If we have the time and the staff, we will be glad to prepare and deliver lunch for two or two hundred.

Guarantees & Deposits

A credit card is needed to guarantee all orders. A deposit may be required for large catered events.

Tax

Unfortunately, all food, service and delivery are taxable at current rates.

Rentals

All paper products, disposable eating utensils and disposable serving utensils are provided for your convenience. If you would like to rent china, glassware and silverware we would be happy to make arrangements for these items at a 25% surcharge. Coffee and tea service pots can be provided with a deposit.

Service

We will be happy to provide a professional service staff at the rate of \$25.00 per hour for a minimum of four hours. An 18% gratuity is also added to the food and beverage bill.

Prices

Menu prices are subject to change.