



Catering with a cause

Mission Catering is a full-service catering company. We offer buffets, full-service, multi-course plated dinners, and custom events. We provide breakfast, lunch, dinner, and everything in between.

Mission Catering is a Christ-centered social enterprise entity of the Springs Rescue Mission. Our mission is to bring out the excellence in our people so that we may deliver excellence to our clients and generate revenue to fund the Springs Rescue Mission programs.

Inquire on our website at missioncatering.org or call us at 719-200-8498 to let us help you create the perfect menu for your event.

Breakfast Buffets

Our breakfast buffets include disposable flatware, plates, and napkins.

Continental Breakfast \$11.99 (VE)

Arrangement of mini pastries and fresh-cut fruit with yogurt and granola

Traditional Breakfast \$13.99

Scrambled eggs, potatoes, pastries, fresh-cut fruit, and your choice of bacon or sausage

*Bacon and sausage for an additional \$3.00



Southern Breakfast \$16.99

Fried chicken and waffles, with syrup, potatoes, and fresh-cut fruit



Southwest Breakfast \$15.99

Bacon, egg, and cheese breakfast burritos, salsa, Santa-fe potatoes, and fresh-cut fruit



Sweet Breakfast \$14.99

Choose between pancakes, waffles, or french toast, along with syrup, fresh-cut fruit, and your choice of bacon or sausage

*Bacon and sausage for an additional \$3.00



Lunch Buffets

Our lunch buffets include disposable flatware, plates, and napkins.



Tacos/Fajitas \$16.99

Choose two proteins: chicken, beef, or steak, along with hard and soft taco shells, sautéed onions and bell peppers, Mexican rice, lettuce, tomato, cheese, sour cream, chips, and salsa

BBQ \$15.99

Choose one protein: shredded chicken, brisket, or pork, and two sides: BBQ baked beans, coleslaw, potato salad, pasta salad, or fruit salad, along with cornbread

Pasta Bar \$14.99

Fettuccine and penne, along with your choice of two proteins: meatballs, grilled chicken, chicken parmesan, or Italian sausage, and two sauces: marinara, Alfredo, five cheese, or bolognese, and garlic bread

Salad Bar \$13.99

Your choice of either grilled chicken or salmon, along with greens, tomato, cucumber, carrots, croutons, dried cranberries, walnuts, feta cheese, cheddar cheese, Champagne Vinaigrette, and Ranch, and a bread assortment with butter

*Add both proteins for an additional \$5.00

Boxed Lunches

\$15.99 per box



Our boxed lunches are neatly packed with a sandwich, chips, cookie, and your choice of side, along with utensils and condiments

Meats: Ham, turkey, or vegetarian

*all sandwiches include swiss cheese, lettuce, and tomato

Sides: Pasta salad, potato salad, or fruit salad



Appetizer Platters

Small Platter (feeds 25) \$150.00

Large Platter (feeds 50) \$300.00



Fine Cheese Platter: (VE)

Domestic and imported fine cheeses
with crackers and flatbreads

Antipasto Platter: (GF)

Italian marinated vegetables, meats, and cheeses

Smoked Salmon Platter:

House-smoked cured salmon,
served with crackers, cream cheese,
and seasonal vegetables

Vegetable Crudit  Platter: (VE) (GF)

Freshly cut vegetables with house-made dips



(VG) (VE) (GF) **Fresh Fruit Platter:**

Seasonal and exotic fresh-cut fruit

Build-Your-Own Sandwich Platter:

Sliced turkey, ham, Cheddar, and Swiss cheese, with mayonnaise, dijon
mustard, and artisan bread



Individual Appetizers

\$5.00 per person

Hot Appetizers

Swedish Meatballs

Bacon Wrapped Dates (GF)

Baked Brie (VE)

Roasted Brussels Sprouts (VE) (GF)

Teriyaki Chicken Skewers (GF)

Beef or Chicken Fajita Skewers (GF)

Chile Lime Grilled Shrimp Skewers (GF)

Grilled Vegetable Skewers (VE) (GF) (VG)



Cold Appetizers

Tea Sandwiches

Your choice of chicken salad, egg salad, or cucumber sandwich

Smoked Salmon Pinwheels

Goat Cheese Tarts (VE)

Bruschetta (VE) (VG)

Chicken Salad Canapé

Chips and Dips (VE) (GF)

Home made chips with pico de gallo, salsa, and queso

Artichoke Dip with chips (VE) (GF)

Caprese Skewers (VE) (GF)

Fresh Fruit Skewers (VE) (GF) (VG)



Dinner Buffets

Our dinner buffets are served with two sides, your choice of salad, bread and butter, and disposable flatware, plates, and napkins.

*All of our dinner entrees can be served plated for an additional cost.

Beef

Herb Encrusted Roast Beef:

Slow-roasted beef, sliced thin, with Au Jus

Top Sirloin:

Marinated grilled top sirloin
served with Maitre D' Hotel butter

Steak Diane:

Diane sauce with mushrooms and shallots

Single Entree - \$21.99

Double Entree - \$29.99



Chicken

Herb Roasted Chicken:

Oven-roasted chicken breast with herbed,
white wine, cream sauce

Chicken Dijonaise:

Roasted chicken breast, topped with Dijon cream

Southwest Grilled Chicken:

Chimichurri marinated chicken breast

Chicken Marsala:

Seared chicken breast,
with classic Marsala wine sauce

Teriyaki Chicken:

Marinated, grilled chicken basted with traditional teriyaki sauce



Dinner Buffets

Vegan and Vegetarian

Fettuccine Alfredo: (VE)

Garlic, parmesan, cream sauce over fettuccini noodles

Tofu Stir-Fry: (VG) (VE)

Crispy tofu and seasonal vegetables tossed in a soy-garlic sesame sauce

Lentil Loaf: (VG) (VE)

A vegan loaf made with lentils, vegetables, flax seeds, and oats with a ketchup-based glaze on top

Sides (choose two)

Potatoes (VE) (GF) (VG)

Baked, mashed, roasted, duchess, twice-baked, or roasted sweet potatoes

Rice (VE) (GF) (VG)

Pilaf, steamed, or fried

Vegetables (VE) (GF) (VG)

Seasonal vegetables either sautéed, grilled, roasted, or steamed

Pasta (VE)

Penne, fettuccine, or tri-color rotini, with either marinara or Alfredo sauce



Seafood

(GF) **Grilled Salmon:**

Topped with roasted garlic, lemon butter, and dill

(GF) **Grilled Shrimp:**

Glazed with butter and scallions



Dinner Buffets



Salads (choose one)

(VE) (GF) (VG) **Garden**
Greens, tomato, cucumber, carrots,
and Italian Vinaigrette or Ranch

(VE) **Caesar**
Romaine lettuce, croutons, parmesan,
and Caesar dressing

(VE) (GF) **California**
Lettuce, dried cranberries, walnuts, feta cheese, and Champagne Vinaigrette

(VE) (VG) **Southwest**
Lettuce, tomato, onion, black beans, roasted corn, bell peppers, fried tortilla
strips, and a Southwest dressing

Beverages

Priced per person including cups

Orange Juice \$3.50

Assorted Soda Cans \$3.50

Bottled Water \$2.50

Iced Tea \$3.00

Lemonade \$3.00

Coffee \$3.50

Hot Tea \$3.50

Comes with an assortment of tea bags

To Go Coffee \$35/box

Serves 20 8 oz cups



Desserts

Platters

Small Platter (feeds 25) \$50.00

Large Platter (feeds 50) \$100.00

Brownie Platter: (VE)

Sea salt, caramel, and blondies

Cookie Platter:

Bacon chocolate chip, oatmeal
raisin, and peanut butter cookies

Mini Dessert Platter: (VE)

A selection of cookies, lemon bars, and
brownies



Pans

Sheet Cake: (VE) (feeds 30) \$75.00

Your choice of chocolate, vanilla, or carrot

Tiramisu (VE) Half Pan (feeds 15) \$75.00
Full Pan (feeds 30) \$150.00

Cobbler: (VE) Half Pan (feeds 15) \$50.00
Full Pan (feeds 30) \$100.00

Your choice of apple, peach, or mixed berry



Individual

Chocolate Covered Strawberry: (VE) (GF) \$19.99 per dozen

Choose milk, dark, or white chocolate

Chocolate Mousse: (VE) (GF) \$5.00 per person

Chef's Choice



By the Pan

Entrees:

Half Pan (Feeds 8-10) \$ 75.00
Full Pan (feeds 20-25) \$ 150.00

Lasagna
Vegetarian Lasagna (VE)
Enchilada Bake
BBQ Chicken, Brisket, or Pork (GF)
Chicken Broccoli Casserole



Sides:

Half Pan (Feeds 20-30) \$ 25.00
Full Pan (feeds 40-50) \$ 50.00



BBQ Baked Beans (GF)
Rice (VE) (GF) (VG)
Potatoes (VE) (GF) (VG)
Vegetables (VE) (GF) (VG)
Pasta (VE)
Cole Slaw (VE)
Cornbread (VE)
Potato Salad (VE) (GF)
Pasta Salad
Salads (VE) (GF)
Fruit Salad (VE) (GF) (VG)

A la Carte

We can include most of our menu a la carte so please let us know if there is something specific you'd like to add to your order.



General Information

Deposits and Cancellation Policy

We collect a 50% deposit at the time of booking. The deposit reserves Mission Catering's services for the time and date of the proposal. Cancellations must be given in writing. Deposits are 100% refundable up until 7 days before the event. If cancellation occurs within 7 days, then only 50% of the deposit will be returned. We require a final head count 7 days before your event.

Wares and Rentals

All our buffets include disposable flatware, plates, and napkins. To prevent waste, please let us know if you do not need these. While we do not provide rentals, we can help organize delivery of any glassware, linens, and china through our partners for an additional fee.

Delivery

A delivery fee will be added to all drop-off orders ranging from \$25 to \$125 based on your location. Our standard deliveries come in heat-retaining, labeled boxes. If your event requires a chafing rack and sterno setup, it will cost \$10 per hot dish. Please let us know if there is anything specific we should know upon delivery.

Special Events and Full Course Meals

We love to cater all types of events, including weddings, galas, corporate events, holiday parties, and so much more. For a full course, plated event we include an additional \$0.50 plating fee per person. For any staffing needs, we charge \$25 per person per hour, along with two \$25 set-up and tear-down fees.

Leftovers

Leftovers may be given upon request, but Mission Catering does not guarantee the safety of any leftover food.

Taxes and Gratuities

Taxes will be collected based on Colorado Springs city sales tax. Tax-exempt customers must provide proof of status to have tax removed. Mission Catering does not include gratuity for proposals or invoices. Gratuity may be added at the time of payment. Due to the nature of our trainee programs, cash gratuity must be given to the lead at the event to ensure proper handling.

