

Antipasto Platter

Sliced Boar's Head Italian Meats, Ciglierne Mozzarella, Green and Black Olives, Roasted Red Peppers, and Artichoke Hearts

12" Tray, serves 10-12 people, \$55

18" Tray, serves 20-25 people, \$95

Boar's Head Meats & Cheeses*

Oven Gold Turkey, Black Forest Ham, Premium Roast Beef, Provolone, Yellow Cheddar, Swiss Cheese

12" Tray, serves 10-12 people, \$55

18" Tray, serves 20-25 people, \$95

*Add Bread and Sandwich Fixings, \$2 per person

Serious Delights Bakery Ciabatta Roll, Lettuce, Tomato, Onion, and Condiments.

Cheeses & Crackers

Premium Sliced Boar's Head Cheeses with Cracker Rounds

\$3 per person, 10 minimum

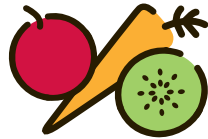
Crudité (Veggie Platter)

Carrots, Celery, Broccoli, Cherry Tomatoes, and Cucumber, with House-made Creamy Lemon-Dill Dip

\$3 per person, 10 minimum

Seasonal Fruit Tray

Available Mid-April thru Mid-September
Price, Varies on Availability



Plates, Utensils, and Napkins

Available at Extra Charge
\$2 per person

Full-Service Catering and Special Orders

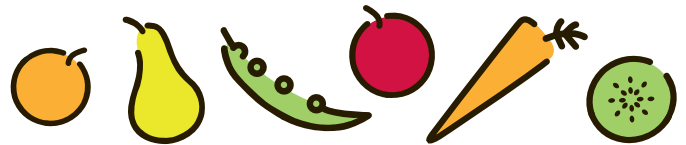
Contact our Chef for a personal consultation.
970.247.1988 • catering@naturesoasismarket.com
All orders require at least 24 hour notice, or longer, depending on order size.



CATERING MENU

LARGEST PROVIDER OF NATURAL
FOODS IN THE FOUR CORNERS

Mon - Sat: 8:00a.m. - 8:00p.m. • Sun: 8:00a.m. - 7:00p.m.



NaturesOasisMarket.com • P: 970.247.1988
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NATURE'S OASIS...LOCALLY OWNED SINCE 1993

NATURAL CATERING OPTIONS



CATERING MENU

Colorado Crostini

Serious Delights Bakery Baguette Crostinis Topped with Pesto, Cherry Tomatoes and Local Goat Cheese (Lazy Ewe, Del Norte)
\$4 per person, 10 minimum

Caprese Salad Skewers

Fresh Ciglienne Mozzarella and Cherry Tomatoes Drizzled with Olive Oil and Basil Vinaigrette
\$3 per person, 10 minimum

Curried Salmon Cakes

Blend of Indian Curries and Wild, Sustainably Caught Sockeye Salmon Topped with Ginger Crème Fraiche
\$5 per person, 15 minimum

Crab Cake Bites

Maryland Style Crab Cakes Topped with Boar's Head Cajun Remoulade
\$5 per person, 15 minimum

Heat & Eat Green Chile Artichoke Dip

Artichoke Hearts and Roasted Hatch Valley Green Chile in a Creamy, Cheesy Sauce, Served with Choice of Serious Delights Bakery Baguette, Crostini, or Tortilla Chips
\$4 per person, 10 minimum

Southwest Black Bean Torte

Layers of Refried Black Beans, Roasted Hatch Valley Green Chile, Cheddar and Jack Cheeses, Black Olives, Onion, Sour Cream and Avocado, Served with Tortilla Chips
\$4 per person, 15 minimum

Spring Roll Trays

Hand-rolled Noodles and Vegetables with Asian Dipping Sauce
\$4 per person, 12 minimum

Chips & Guacamole

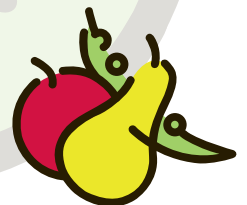
Handmade with Organic Avocados, Tomato, Onion, Lime and Spices; Served with Tortilla Chips
\$5 per person, 15 minimum

Hummus & Veggies

Our House Recipe Served with Organic Carrot, Celery and Cucumber Sticks
\$4 per person, 12 minimum

Shrimp Ceviche

Shrimp, Tomato, Onion and Cilantro in a Refreshing Citrus Marinade; Served with Tortilla Chips
\$5 per person, 15 minimum



We use locally grown foods when available.