



feeding the
multitudes
CATERING

Full Scale Menu

P.O. Box 462195 • Aurora, CO 80046

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Marquies Whisenton
Jay Whisenton
Owners

Lovest thou me?... Feed my sheep... John 21:7



International Business

Served with our specialty salad, mixed dinner rolls & butter, chefs dessert

Herbed-Stuffed Grilled Chicken

Served over carrots & zucchini, with wild rice and balsamic mushrooms

Rib Roast with Horseradish Sauce

Served with garlic-mashed potatoes, brown sauce & California medley

Bourbon Pork Chops

Served with risotto-style butternut squash & roasted asparagus

Chicken Cordon Bleu

Served with twice baked potatoes & creamy cheesy kale

Red Snapper with shrimp & avocado tostada

Served with lime rice & Pico de gallo

Mediterranean Chicken

Served with chive and buttermilk mashed potatoes
& broccoli with cranberries and almonds



Asian Cuisine

Served with Vegetarian Egg rolls and Chefs dessert

Thai Peanut Chicken & Noodles

Includes broccoli, carrots, red bell pepper and peanuts

Sweet & Sour Chicken Sautee

Served with rice and tri-colored bell peppers, zucchini and squash

Oriental Beef in Lettuce Wraps

Served with brown rice, steamed snow peas and pineapple

Stir Fried Pork with Vegetables

Served over rice noodles with onion, broccoli, zucchini & snap peas

Sesame Chicken

Served over chow mien noodles with steamed rice

Shrimp & Peas in Garlic Sauce

Served over steamed rice



Latino Corner

Served with fresh tortilla chips & homemade salsa and Chefs dessert

Acapulco-Style Beef Enchiladas
Served with Spanish rice and black beans

Taco Salad Bowls
Includes; ground beef, mixed greens, cheese, tomato, and ranch dressing

Smothered Green Chili Burritos
Served with Mexican coleslaw and refried beans

Pollo Poblano
(Chicken & peppers) Served with refried beans and Dominican Sun rice

Chicken/Steak Fajitas
Served with flour tortillas, onions, bell pepper, cheese, sour cream, & guacamole

Lobster Enchiladas
Served with Spanish rice and black beans

Carne Asada
Served with Spanish rice and refried beans, guacamole and sour cream



Taste Of Italy

Served with Cesar salad, French bread & butter and Chefs dessert

Spaghetti & Italian Meatballs
Served with fresh sautéed spinach

Chicken Cacciatore
Served over a bed of fettuccine with sautéed vegetables

Shrimp Scampi
Served with angel hair pasta and steamed broccoli

Three Meat Lasagna
Includes; pepperoni, Italian sausage, and ground beef

Chicken Tetrzzini
Includes; mostaccioli chicken in béchamel with mushrooms

Shrimp, Crab Pasta Formaggio
Includes; spinach, tomatoes, and cheese



Catch of the Day

Served with Garden salad, mixed dinner rolls & butter and Chefs dessert

Grilled Tilapia in orange sauce

Served with rice pilaf, spinach and mushrooms

Smoked Salmon in White Wine

Served with twice baked potato and mixed vegetable sauté

Blackened Catfish

Served with rice pilaf and fresh steamed seasonal vegetables

Herbed Whitefish with Tomato and Pepper

Served with risotto and glazed carrots

Greek-Style Marinated Mahi-Mahi

Served with butterfly fanned potatoes and green bean bundles

Grilled Citrus Tuna

Served with roasted potatoes and a vegetable medley



Bar-B-Que Heaven

Served with Potato Salad, mixed dinner rolls & butter, and Chefs dessert

Spicy Pulled Pork served with buttery corn on the cob

Smoked Pork Ribs served with baked beans

Mouth Watering Beef Ribs served with Creamy Cole Slaw

Bar-B-Que Leg Quarters served with Mac-n-Cheese

Triple Play: 3 Meats served with two sides



Hors d'oeuvres

Bacon Cheddar Jalapeno Popper w/Cream Sauce

Pulled Pork Bites topped with Spicy Slaw

Mediterranean Crescent Rolls; includes prosciutto and feta cheese

Crab Endive with fresh chives

Mini Kebabs of Meat; includes honey ham, smoked turkey and pastrami

Mini Potato Bites with just enough spice

Chicken Taco Bites

Homemade corn chips with black beans and asiago cheese, queso or guacamole

Pop'em Savory Crab Cakes

Bacon wrapped Chicken with Dijon Cream Sauce

Grilled Riblets with Sweet and Sassy Bar-B-Que Sauce

Sliders w/chicken, beef, pork or chicken with an onion aioli

Golden Risotto Sphere



A Piece of Soul

Served with Garden salad, corn bread & butter and Chefs dessert

Fried or Smoked Turkey

Served with down home dressing & glorious green beans

Smothered Pork Chops

Served with Cora's Spicy cabbage & candied yams

Golden Fried Chicken

Served with the original fried corn and buttery broccoli

Fried Catfish Nuggets

Served with macaroni & cheese and fried okra

Sweet and Sassy Hot Wings

Served with potato wedges, carrots and celery with ranch dressing



Breakfast Again

Served with Chefs choice of fresh fruit

Ham & Veggie Frittata

Includes; onions, bell pepper, tomato, ham, eggs, English muffin and cheddar cheese

Meat Lovers Skillet Cups

Includes; bacon, ham, sausage, hash browns, eggs, and cheddar cheese

Bacon & Egg Classic

Served with hash browns and two pieces of toast

Sunny Day

Includes; cheese eggs, 2 bacon/sausage, waffles/pancakes, warm syrup, perfect potatoes

Jump Start

Includes; hand wrapped breakfast burrito w/eggs, potato, cheese, sausage or bacon with green chili



Healthy Habit

Served with zucchini, Parmesan, & mushroom salad w/wheat rolls with Chefs Dessert

Grilled Chicken with Orange Sauce
Served with white rice and eggplant

Sesame Chicken Breast
Served with bell peppers and rice noodles

Pepper rubbed Red Snapper
Served with prosciutto tortellini and fresh green beans

Spaghetti Squash with Turkey Marinara
Served with steamed seasonal mixed vegetables

Grilled Salmon Kabobs
Served over steamed rice (includes fruit and vegetables on kabob)



Veggies Only

Served with sweet spinach salad and assorted rolls and butter, & Chefs Dessert

Artichoke and Mushroom Risotto

Includes; Arborio rice and Parmesan cheese. Served with a fruit cup

Primavera Pasta

Includes; yellow squash, zucchini, mushroom over linguine served with a fruit cup

Ravioli Antipasto Salad

Includes; cheese filled ravioli, artichoke hearts, carrots, peppers, and black olives

Southwestern Vegetable Pizza

Includes; sour cream, salsa, black beans, green onions and cheese

Herb Garden and Lemon Pasta

Includes; rotini, red onions, zucchini, and tomatoes

Stuffed Sweet Peppers

Includes; rice, carrots, mushrooms, onion, zucchini, and cheese

Roasted Asparagus Lasagna

Includes; three cheeses, asparagus, and marinara



Box Lunches

Served on an assorted bread with chips, cookie, mint, plastic wear, napkins, and a pickle

All Box lunches come with mayonnaise and mustard packet w/disposables

Ham Sandwich

Includes; ham, lettuce, tomato, and cheese

Turkey Sandwich

Includes; turkey, lettuce, tomato, and cheese

Roast Beef Sandwich

Includes; roast beef, lettuce, tomato and cheese

Chicken Sandwich

Includes; chicken cold cuts, lettuce, tomato and cheese

Combo Sandwich

Includes any combination of cold cuts, lettuce, tomato and cheese

Club Sandwich

Includes; your choice of one cold cut, bacon, lettuce, tomato and cheese

FTM Sandwich

Includes; combination of 3 cold cuts, bacon, lettuce, tomato and cheese

Tuna Salad Sandwich

Includes; mayonnaise, onion, celery, lettuce, tomato and cheese

Egg Salad Sandwich

Includes; mayonnaise, eggs, lettuce, tomato and cheese

Chicken Salad Sandwich

Includes; mayonnaise, chicken, onion, celery, lettuce, tomato and cheese

You may upgrade any sandwich to a wrap for an additional \$1.00



Specialty Box Lunches

Served with Chefs Dessert, plastic wear, napkin and mint

On the Lighter Side

Includes; your choice of wrap, shrimp & pasta salad and a fruit cup

Did you say Rib?

Includes; smoked ribs, baked beans, and tossed garden salad

Something Different

Includes; Colorado Gumbo, Jalapeno Bread Roll, and tossed garden salad

Red Wings

Includes; Hot Wings with sauce, potato salad, and fruit cup

Healthy Choice

Includes; Grilled Tilapia, ½ Baked potato and tossed garden salad

Feeling Fishy?

Includes; Fried Catfish, bread, potato chips and coleslaw



Soups by the Bowl

Served with a dinner roll and Chefs Dessert

Classic Chicken Noodle

Cheese & Broccoli

Potato with Bacon and Cheese

Chicken Pot Pie

Red Onion

Creamy Chicken Orzo

Vegetarian 3 Bean Chili

Minestrone with Pasta

Cream of Asparagus

Colorado Gumbo (includes shrimp, chicken and sausage)



Full Side Salads

Served with a dinner roll, mint, your choice of dressing and plastic wear with napkin

Chef Salad

Includes; bacon, salad greens, tomatoes, boiled eggs, ham, turkey, croutons and cheese

Caesar Salad

Includes; romaine lettuce, parmesan cheese, croutons with Caesar salad

Fiesta Salad

Includes; salad greens, turkey, bacon, tomatoes, onion, and jalapenos with fiesta dressing

Ranch Taco Salad

Includes; salad greens, ground beef, shredded cheese, tortilla chips, with ranch taco dressing

Classic Grilled Chicken Salad

Includes; salad greens, grilled chicken, cheese, onion, tomato and your choice dressing

Tuna/Chicken/Egg Salad

Served atop a bed of salad greens, accompanied by fruit



Little Appetites

Served with apple slices and snack mix

Mac & Cheese with Broccoli and Bacon Bits

Personal Pan Pizza with Fruit Bowl

Hot Dog Wrap with Corn on the Cob

Mini Cheese Burgers with Shoe String Fries

Grilled Cheese Sticks with Carrots

Chicken Fingers with Tater-tots

Little Hero (Sub Sandwich your choice of meat) with Chips

Spaghetti with meatballs and fruit cup

Cheesy Meatless Lasagna with Finger Broccoli



Are you Thirsty Yet? Beverages

Coffee Regular or Decaf

Fruit Juices

Hot Tea

Soda

Lemonade

Bottled Water

Milk

Capri Sun

Punch

Hot Chocolate

Cold Tea

Flavored Water

Famous Punch



Dessert Heaven

Homemade Cobbler

Carmel Apple Pie

Zesty Lemon Pound Cake

Lemon Bars

Fruit Tarts

Key Lime Pie

Cookie Bars

Raspberry Trifle

Chocolate Vanilla Mousse

Banana Pudding

Lemonade Cake

Mud Pie

Cheesecake

Chocolate Cake



Guidelines

All daily catering requests should be made at least three days in advance.

Please provide us with a 7 day notice for special parties and events.

Accessories, all orders will include necessary disposable utensils, paper ware, and condiments.

Additional charges apply for china, linen, glassware and stainless ware. Please inquire when placing order.

There is a \$25.00 delivery charge, \$1.00 will be added per mile if you exceed 15 miles and a minimum of \$50.00 service charge is due with all orders placed. There is a 2.9% credit fee for all credit card payments. Cancellations, to avoid charges please notify us at least three working days prior to the event.

Extras staff and special decorations can be provided for your event.

72 hours is generally necessary for most services. Please note we do charge extra for Holiday Events.

Thank you for choosing Feeding the Multitudes, Catering to help plan and deliver a memorable event that will be delicious and relaxing for you and yours.

We are here to meet all of your catering needs.

Lovest thou me?...Feed my sheep. John 21:17