



Conference Menus 2023-2024 Lunch

Buffet | Box Lunch | Grab-n-go

Organic Roots Catering 2023_2024

Colorado Taco Bar

Southwest Salad (vegan) (gf)

- ⌘ Romaine lettuce, roasted poblano chilies, roasted corn, tortilla strips, cilantro lime vinaigrette

Taco Bar

- ⌘ Colorado Pulled Pork Tacos (gf)
- ⌘ Marinated Chicken Tacos (gf)
- ⌘ Sweet Potato, Black Bean & Corn Tacos (vegan) (gf)

Served with:

- ⌘ Corn tortillas, crisp greens, tomatoes, cilantro onions, signature cheese blend, house salsa

Southwest Rice (vegan) (gf)

Calabacitas (vegan) (gf)

- ⌘ Roasted zucchini, yellow squash, corn & onion

Classic BBQ Lunch

BBQ Main

- ⌘ Colorado Pulled Pork Sandwiches
- ⌘ BBQ Marinated Chicken (gf)
 - 8-piece BBQ Chicken
- ⌘ Vegan BBQ Spaghetti Squash (vegan) (gf)
 - Optional substitute: BBQ Mushrooms

Salad (select two options)

Tri-color Chipotle Cole Slaw (vegan) (gf)

- ⌘ Made with red & green cabbage & house seasoning

Classic Potato Salad (v) (gf)

- ⌘ Potato, egg, celery, mayo, & house seasoning

Pasta Salad (v)

- ⌘ Macaroni salad with celery, onion, garden vegetable (can be made vegan)

Sides (select two options)

- ⌘ Seasonal Roasted Vegetables (vegan) (gf)
- ⌘ Macaroni & Cheese (vegetarian)
- ⌘ Roasted Corn (vegan) (gf)
- ⌘ Seasonal Fruit (vegan) (gf)