NEW SANDWICHES

Turkey Jack and Avocado

Sliced Turkey, Bacon, Pepper Jack Cheese, Romaine Lettuce, Pickled Onions, Mayonnaise and Avocado served on Seeduction Bread.

Sun-dried Tomato Chicken

Roasted Chicken Breast, Sun-dried Tomatoes, Bacon and Leaf Lettuce served on a Focaccia Roll.

Cubano

Roasted Pork, Ham, Swiss Cheese, Pickles and Mustard on a Hoagie Roll.



Vietnamese Roasted Pork (Bahn Mi)

Roasted Pork Shoulder, Mayonnaise, Cucumber Salad, Cilantro, Mint, Pickled Carrots and Pickled Daikon with a side of Rice Vinegar, Fish and Hot Sauce Dressing served on a Hoagie.

Tuscan Grilled Veggie

Roasted Zucchini, Eggplant, Red Peppers and Goat Cheese drizzled with Extra Virgin Olive Oil served on a Focaccia Roll.

SUB Almond Cheese for Goat Cheese VEGAN









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2020

NEW SALADS

Butternut Squash Salad

Steamed Kale, Spinach, Power Greens, Roasted Squash, Pomegranate Seeds, Quinoa, Goat Cheese, Sweet Peppers and Dill with Sherry-Dijon Vinaigrette.

Chicken and Pickled Apple Salad

Roasted Chicken, Pickled Apples, Red Onion, Cilantro, Toasted Sesame Seeds, Nappa Cabbage and Arugula with Sesame Dressing.

Taqueria Chicken Salad

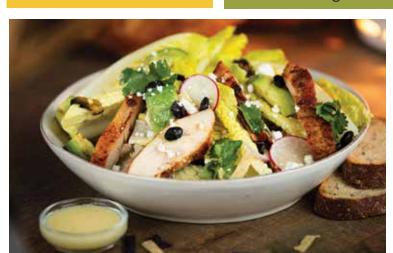
Adobo Chicken, Roasted Poblanos, Avocado, Radishes, Romaine, Black Beans, Tortilla Strips, Cotija Cheese and Cilantro with Lime Cumin Dressing.

Mediterranean Quinoa Super Food Salad VEGAN

Quinoa, Artichoke Hearts, Green Onions, Kalamata Olives, Sun-dried Tomatoes and Arugula with Red Wine Vinegar & Za'atar Dressing.

Steak Salad with House Sherry Vinaigrette

Salt and Pepper Steak, Red Onion, Cherry Tomato, Cheddar Cheese, Hardboiled Eggs and Romaine Lettuce with Sherry-Dijon Vinaigrette.



NEW PROTEIN BOX

NEW

Hard Boiled Eggs, Grapes, Apples, Justin's Classic Peanut Butter, Cheddar Cheese and Pita Chips

NEW BREAKFAST BURRITO



A Vegan Burrito filled with a mixture of Tofu, Potatoes, Ranchero Salsa, Onions, Turmeric and Indian Black Salt.



NEW











BREAKFAST & BEVERAGES

BREAKFAST

ETAI'S FRESH BAKED BREAKFAST & PASTRIES BUFFET

Freshly baked assortment of buttery croissants, sweet rolls, muffins, classic fruit and cheese Danish and a variety of bagels with cream cheese and jam (1 piece per person). Served with fresh seasonal fruit salad. (Minimum 6 people)

BREAKFAST BUFFET	\$6.99
WITH ASSORTED JUICE	\$7.99
WITH FRUIT TRAY	\$8.39
WITH FRUIT TRAY & JUICE	\$8.99

A LA CARTE

Create your own buffet with our individually portioned breakfast burritos, yogurt parfaits, egg sandwiches and more.

BAGELS & CREAM CHEESE	\$2.99
BREAKFAST PASTRIES	\$4.75
PARFAIT CUP	\$4.95
GLUTEN FREE MUFFIN	\$2.75



BREAKFAST BURRITOS SERVED WARM

Scrambled eggs with roasted potatoes and our house-made tomato salsa wrapped in a flour tortilla.

BREAKFAST BURRITO VEGELARIAN	\$3.79
WITH APPLEWOOD SMOKED BACON	\$4.29
WITH CHORIZO	\$4.29
INDIAN TOFU VEGAN 🗞	\$3.79

-- > Add extra salsa [0.39]

-- > Add Green Chili [0.99] (comes in a microwavable container)



BREAKFAST SANDWICH SERVED WARM

Classic egg and cheese served on your choice of bread.

ON FRESH BAKED BUTTER CROISSANT	\$6.99
ON HOMEMADE ENGLISH MUFFIN	\$4.99
ON TOASTED BAGEL	\$4.99
ON GLUTEN FREE BREAD	\$4.89

-- > Add bacon, sausage or ham [0.50 each)

BEVERAGES

BREAKFAST BEVERAGES

Regular or decaffeinated coffee with sugar, sweetener, creamer, stir sticks and cups. Each pot serves approx 10.

FRESH ORANGE JUICE (1 GALLON)	\$12.95
ASSORTED JUICES	\$3.69
POT OF COFFEE, REGULAR	\$21.99
POT OF COFFEE, DECAF	\$21.99
HOT WATER WITH TEABAGS	\$11.95

BULK BEVERAGES

Serves 60-80 people. Please indicate how many cups are needed.

BULK	COFFEE, REGULAR	\$119.99
BULK	COFFEE, DECAF	\$119.99
BULK	HOT TEA	\$114.99
BULK	ICED TEA	\$119.99
BULK	LEMONADE	\$119.99
BULK	WATER	\$12.99

INDIVIDUAL BEVERAGES

Assorted Coke and Pepsi Sodas 12 oz. cans.

SODA		\$1.99
${\bf BOTTLED}$	WATER	\$1.99
SNAPPLE	ICE TEAS	\$3.69

















Please choose from the box lunch options, customize each box, and select how many you need. We'll make each lunch box according to your specifications and label it for your convenience.

- MAKE ANY SANDWICH GLUTEN FREE FOR \$.50 UPCHARGE
- SUB ANY BREAD WITH: HOAGIE, CROISSANT, WRAP OR PRETZEL

BOX LUNCHES

SMALL DELI \$8.99



SANDWICH > SIDE > DESSERT

DELI \$11.59



SANDWICH > LARGE SIDE OR GREEN SALAD > DESSERT

CORPORATE \$12.59



SANDWICH > SIDE > CHIPS > DESSERT

SANDWICH ONLY \$7.99



SANDWICH ONLY > NO SIDES OR DESSERT

GIFT \$15.99



COMES IN A SPECIAL PAPER BOX
SANDWICH > SIDE > CHIPS > FRUIT > DESSERT > MINT

CLASSIC \$7.49



WEDGE SANDWICH > KETTLE CHIPS OR GRAPES Choice of Turkey | Roast Beef | Ham | Egg salad Tuna salad | Chicken Salad | Etai's Veggie

HUMMUS BOX \$9.99



HUMMUS > SIDE > PICKLES > CARROTS > TOMATOES > PITA BREAD

PROTEIN BOX \$8.99



2 HARD BOILED EGGS > GRAPES > APPLES > JUSTIN'S CLASSIC PEANUT BUTTER > CHEDDAR CHEESE > PITA CHIPS

CHOOSE YOUR SIDE:

Cranberry Walnut Quinoa | Apple |
Fresh Winter Veggies Salad | Sunshine
Salad | Fresh Cut Fruit | Sun-dried Tomato
Pasta | Crab Artichoke Pasta | Potato
Salad | Coleslaw | Assortment of chips |
Saffron Israeli Couscous

















SANDWICHES

TURKEY

Turkey Avocado - Roasted Turkey, Avocado, Sliced Tomato, Leaf Lettuce and Aioli Spread served on Wheat or Sourdough Bread.

Turkey Jack with Avocado - Sliced Turkey, Bacon, Pepper Jack Cheese, Romaine Lettuce, Pickled Onions, Mayonnaise and Avocado served on Seeduction Bread.

Classic Turkey - Roasted Turkey, Cheddar Cheese, Leaf Lettuce, Sliced Tomato and Mayonnaise served on Assorted Breads.

Croissant Turkey - Roasted Turkey, Provolone Cheese, Leaf Lettuce, Tomato and Mayonnaise served on a Butter Croissant.

Big Apple Turkey - Roasted Turkey, Brie Cheese, Sliced Apple, Leaf Lettuce and Honey Mustard served on Cranberry Walnut Bread.

Spicy Jalapeño-Cheddar Turkey - Roasted Turkey, Bacon, Avocado, Leaf Lettuce, Cheddar Cheese, Tomato and Mayonnaise served on Jalapeño Bread.

Turkey Club - Roasted Turkey, Ham, Bacon, Leaf Lettuce, Tomato and Mayonnaise served on Sourdough Bread.

Cranberry Pear Turkey - Roasted Turkey, Danish Bleu Cheese, Arugula and Roasted Pear served on Cranberry Walnut Bread.

Turkey Bacon Ranch Wrap - Turkey, Bacon, Lettuce, Cheddar Cheese, Red Onion, Tomato and Ranch Dressing served in a Whole Wheat Tortilla.

ROAST BEEF & PORK

- Vietnamese Roasted Pork (Bahn Mi) Roasted Pork Shoulder, Mayonnaise, Cucumber Salad, Cilantro, Mint, Pickled Carrots and Pickled Daikon with a side of Rice Vinegar, Fish and Hot Sauce Dressing served on a Hoagie.
- **Cubano** Roasted Pork, Ham, Swiss Cheese, Pickles and Mustard served on a Hoagie.

Roast Beef with Horseradish – Roast Beef, Horseradish Spread and Arugula served on Rye Bread.

Spicy Italian – Salami, Sopressate, Capicola, Provolone Cheese, Giardiniera, Romaine Lettuce and Mayonnaise served on a Hoagie.

Croissant Ham & Provolone Cheese – Ham, Provolone Cheese, Leaf Lettuce, Tomato and Aioli Spread served on a Butter Croissant.

California BLT - Cream Cheese, Avocado, Bacon, Sliced Tomato and Leaf Lettuce served on Walnut Bread.

Classic Roast Beef - Roast Beef, Cheddar Cheese, Leaf Lettuce, Sliced Tomato and Mayonnaise served on Assorted Breads.

Classic Ham – Ham, Provolone Cheese, Leaf Lettuce, Sliced Tomato Mayonnaise served on Assorted Breads.

CHICKEN

Sun-dried Tomato Chicken - Roasted Chicken Breast, Sun-dried Tomatoes, Bacon and Leaf Lettuce served on a Focaccia Roll.

Cashew Chicken Salad – Cashew Chicken Salad, Romaine lettuce and Mayonnaise served on Wheat Bread.

Udi's Famous Curry Chicken Salad Sandwich – Curry Chicken Salad, Mayonnaise and Lettuce served on Sourdough or Wheat Bread.

Grilled Chicken Breast – Grilled Chicken Breast, Roasted Peppers, Fresh Basil Leaves and Aioli Spread served on Sourdough Bread.

Apple Walnut Chicken Sandwich – Apple Walnut Chicken Salad, Leaf Lettuce and Mayonnaise served on Walnut Bread.

Chicken Salad Avocado – Chicken Salad, Avocado, Primadona Gouda Cheese, Leaf Lettuce and Mayonnaise served on Sourdough or Wheat Bread.

Classic Chicken Salad - Chicken Salad, Provolone Cheese, Leaf Lettuce, Sliced Tomato and Light Mayonnaise Spread served on Assorted Breads.

TUNA & SALMON

Roasted Salmon Sandwich – Salmon, Tartar Sauce and Arugala served on Sourdough **Classic Tuna** - Albacore Tuna Salad, Romaine Lettuce, Sliced Tomato Mayonnaise served on Assorted Breads.

Tuna on Fire - Albacore Tuna Salad, Leaf Lettuce, Jalapeño, Cheddar Cheese, "Fire" Tomato Salsa and Mayonnaise served on Jalapeño Bread.

VEGETARIAN / VEGAN

Tuscan Grilled Veggie/Vegan – Roasted Zucchini, Eggplant, Red Peppers and Goat Cheese drizzled with Extra Virgin Olive Oil served on a Focaccia Roll.

--> SUB Almond Vegan Cheese for Goat Cheese - VEGAN

Classic Caprese — Fresh Locally made Mozzarella, Basil Pesto, Vine Tomatoes and Romaine Lettuce on Walnut Bread.

Etai's Veggie – Sliced Tomato, Grated Carrot, Red Onion, Cucumber, Arugala, Sprouts, Dutch Edam Cheese and Horseradish Dijon served on Multigrain Bread.

Apple Brie – Brie Cheese, Leaf Lettuce, Sliced Apple and Honey Mustard served on Walnut Bread.

Vegan Garden − VEGAN Sliced Tomato, Cucumber, Leaf Lettuce, Avocado, Sprouts, Spicy Moroccan Carrot Spread and Dijon Mustard served on Olive Bread.

Veggie Wrap - Cucumber, Tomato, Lettuce, Cheddar Cheese, Provolone Cheese, Roasted Pepper, Red Onion, Bean Sprouts, Black Olives, Cream Cheese and Pesto served in a Whole Wheat Tortilla.















SALADS



Made with the freshest ingredients. Comes with fresh-baked bread, homemade dressing and dessert. Salads are: \$11.59

NEW Taqueria Chicken Salad

Adobo Chicken, Roasted Poblanos, Avocado, Radishes, Romaine, Black Beans, Tortilla Strips, Cotija Cheese and Cilantro with Lime Cumin Dressing.

-- > Sub tofu for chicken [vegetarian]

Steak Salad with House Sherry Vinaigrette

Salt and Pepper Steak, Red Onion, Cherry Tomato, Cheddar Cheese, Hardboiled Eggs and Romain Lettuce with Sherry-Dijon Vinaigrette.

Butternut Squash Salad

Steamed Kale, Spinach, Power Greens, Roasted Squash, Pomegranate Seeds, Quinoa, Goat Cheese, Sweet Peppers and Dill with Sherry-Dijon Vinaigrette.

-- > Add 2oz roasted chicken or tofu [1.5]

Chicken and Pickled Apple Salad

Roasted Chicken, Pickled Apples, Red Onion, Cilantro, Toasted Sesame Seeds, Nappa Cabbage and Arugula with Sesame Dressing.

Southwestern Grilled Chicken Salad

Herb-Marinated Chicken Breast, Shredded Cheddar and Monterey Jack, Fresh Avocado, Black Bean-Sweet Corn-Jalapeño Salsa, Crispy Tortilla Strips and Spring Mix Blend with Classic Ranch Dressing.

Napa Chop Chicken Salad

Herb-Marinated Chicken Breast, Snow Peas, Toasted Sesame Seeds, Peanuts, Crispy Wonton Strips and Napa Cabbage with Soy Ginger Dressing.

Asian Noodle Salad

Herb-Marinated Chicken Breast, Asian-Style Noodles, Snow Peas, Bean Sprouts, Mandarin Oranges, Green Onion and Shredded Green Leaf Lettuce with Soy-Ginger Dressing.

Roasted Salmon Salad

Roasted Herb-Marinated Salmon, Shredded Carrots, Mixed Spring Greens and Etai's Mango Salsa with Orange Balsamic Dressing.

Chicken Caesar Salad

Herb-Marinated Chicken Breast, Grape Tomato, Shaved Parmesan, Etai's Garlic & Herb Croutons and Crisp Romaine with Caesar Dressing.

Available Salad Dressings: Creamy Wasabi Vinaigrette, Ranch, Bleu Cheese, Caesar, Carrot Sesame, Orange Balsamic, Honey Mustard, Soy Ginger, Italian Vinaigrette, Red Wine Olive Oil Vinaigrette, Champagne Mustard Vinaigrette, Orange Agave

Low-Cal & No-Fat Dressings: Etai's No-Fat Vinaigrette, Low-Cal Ginger Dressing, Olive Oil Red Wine Vinegar with Lemon

Greek Salad

Feta, Cucumbers, Grape Tomatoes, Red Onion, Kalamata Olives and Romaine with Red Wine & Olive Oil Vinaigrette.

Mixed Avocado Garden Salad VEGAN

Avocado, Cucumber, Shredded Carrot, Sunflower Seeds, Raisins and Mixed Spring Greens with Italian Vinaigrette.

Etai's Cobb Salad

Herb-Marinated Chicken Breast, Applewood Smoked Bacon, Tomatoes, Hardboiled Eggs, Crumbled Danish Bleu Cheese and Mixed Spring Greens with Etai's Bleu Cheese Dressing.

Goat Cheese Mango Chicken Salad

Herb-Marinated Chicken Breast, Goat Cheese, Cranberries, Toasted Almonds, Mixed Spring Greens and Etai's Mango Salsa with Orange Balsamic Dressing.

SUPER FOOD SALADS \$9.49



Packed with micro and macronutrients, these salads are low in calories, fat, sugar, sodium and saturated fat.

NEW Mediterranean Ouinoa Salad VEGAN 🗞

Quinoa, Artichoke Hearts, Green Onions, Kalamata Olives, Sun-dried Tomatoes and Arugula With a Red Wine Vinegar & Za'atar* Dressing. (Za'atar is a Middle Eastern Spice Mixture made with Sesame Seeds, Sumac and Dried Thyme)

Bluberry Kale Salad VEGAN

Etai's favorite salad. A fresh mix of Kale, Quinoa, Corn, Edamame, Blueberries and Celery with Orange Agave Dressing.

Tuscan Bean and Veggie Salad VEGAN 🗞

Northern Beans marinated in Champagne Dressing, Roasted Cauliflower, Butternut Squash and Brussels Sprouts Topped with Candied Walnuts, Sun-dried Cranberries, Celery Root, Jicama and Parsley with Orange Agave Dressing.

Etai's Power Salad VEGAN

Chopped Kale, Etai's Cranberry Walnut Quinoa, Roasted Beets, Carrots, Edamame, Sweet Corn and Blueberries with Carrot Sesame Dressing.

ADD GOAT, FETA OR BLEU CHEESE TO ANY OF THE SUPER FOOD SALADS FOR NO CHARGE

















TRAYS / DESSERTS

SANDWICH & MEAT TRAYS

Sandwich & Meat Trays are priced per person. Minimum 6 people.

Make any sandwich Gluten Free for \$.50 upcharge per sandwich/person

Classic Sandwich Tray - An assortment of Etai's Classic Sandwiches, cut into thirds, arranged on a tray and ready-to-serve. Includes Chef's Choice of: Roasted Turkey & Dutch Edam Cheese, Etai's Slow Roasted Beef & Cheddar Cheese, Ham & Provolone Cheese, Tuna Salad, Egg Salad, or Chicken Salad.

with no sides: \$7.99 | with 1 side: \$9.39 | with 2 sides: \$10.49 | with 3 sides: \$11.39

Signature Sandwich Tray - An assortment of Etai's Signature & Classic Sandwiches, cut into thirds, arranged on a tray and ready-to-serve. (please indicate if you would like to include wraps)

with no sides: \$7.99 | with 1 side: \$9.39 | with 2 sides: \$10.49 | with 3 sides: \$11.39

Meat & Cheese Tray - A selection of premium sliced meats and cheeses and Artisan Breads, plus all the toppings needed to make each sandwich unique: Tomato, Cucumber, Onion, Avocado, Sprouts, Roasted Bell Peppers, Mayonnaise and Mustard. Also includes Chef's Choice of: Tuna Salad, Egg Salad, Chicken Salad and Mediterranean Chicken Salad.

with no sides: \$12.39| with 1 side: \$13.69 | with 2 sides: \$14.79 | with 3 sides: \$15.59

CEO Meat & Cheese Tray - Our Classic Meat and Cheese Tray, plus Roasted Herb-Glazed Salmon, Danish Bleu Cheese, Double Crème Brie Cheese, Cream Cheese, Etai's Herb Mayonnaise, Kalamata Olives and Pickles.

with no sides: \$14.99 | with 1 side: \$16.29 | with 2 sides: \$17.39 | with 3 sides: \$18.29

Side Options for all Lunch Trays:

Fresh Winter Veggies, Mixed Green Salad, Fresh Cut Fruit, Sun-dried Tomato Pasta, Crab Artichoke Pasta, Potato Salad, Coleslaw, Saffron Israeli Couscous, Assorted Chips, Cranberry Walnut Quinoa, Sunshine Salad

DESSERTS

Classic Dessert Travs

Small bites of our freshly baked desserts: Brownies, Raspberry Fruit Bars, Peanut Butter Chocolate Bars and our signature Carrot Cake. (no cookies)

Small serves 10-15 | Medium serves 20-25 | Large serves 30-35

small: \$37.79 | medium: \$46.79 | large: \$59.79

SPECIALTY TRAYS

Specialty Trays are priced by size. A Small serves 10 to 15 people. A Medium serves 20 to 25 people. A Large serves 30 to 35 people.

Hummus Tray VEGAN Etai's Homemade Hummus served with sides of Roasted Garlic, Olives, Artichoke Hearts, Radishes, Pickles, and Israeli Salad. Enjoy with a basket of Fresh Bread and Pita.

small: \$37.79 | medium: \$48.79 | large: \$58.79

Cheese with Bread & Crackers - An assortment of Cheddar, Monterey Jack, Pepper Jack, Provolone and Swiss cheese. Served with a cracker basket and Artisan Breads.

small: \$68.39 | medium: \$97.39 | large: \$115.49

Veggie & Dip Tray - Fresh selection of vegetable crudités with Ranch, Bleu Cheese and Italian Dips.

small: \$33.79 | medium: \$45.79 | large: \$50.79

Classic American Cheese & Fruit Tray - An assortment of Cheddar, Monterey Jack, Pepper Jack, Provolone and Swiss Cheeses, plus a selection of fresh-cut fruit. Served with a cracker basket and Artisan Breads.

small: \$56.79 | medium: \$75.79 | large: \$92.79

Fruit Tray VEGAN Fresh Seasonal Fruit, including Pineapple, Melon and Grapes. Arranged on a platter and ready-to-serve.

small: \$35.79 | medium: \$46.79 | large: \$62.79

CEO Fruit Tray VEGAN Fresh Seasonal Fruits and assorted Berries. Arranged on a platter and ready-to-serve.

small: \$57.79 | medium: \$68.79 | large: \$80.29

Classic Desserts

A choice of fresh Brownie, Raspberry Fruit Bar, Peanut Butter Chocolate Bar or Carrot Cake.

\$2.49 per dessert

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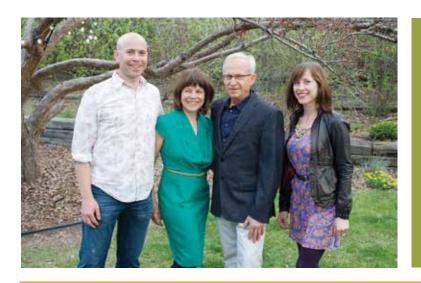
A choice of fresh-baked Cookies: Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia or Peanut Butter.

\$2.49 per cookie









Udi Baron and his wife, Fern founded Udi The Sandwich Man in Denver, Colorado in 1994. Their premise was simple: everyone loves delicious food — so why not make some?

More than two decades later, with their daughter Robin and son Etai also on board, and with continued attention to superior ingredients, great culinary sense, and excellent customer service, what started as a small, ready-to-eat sandwich business has grown into six thriving family businesses: a local artisan bakery (where we bake our legendary Izzio breads), a catering company with a state-of-the-art kitchen where we make everything in-house and 10 casual restaurants under the name Etai's Bakery Cafe.

Everything on our new, easy-to-order menu is made in our own state-of the-art kitchen, with the freshest, premium ingredients. From delicious individual breakfasts and boxed lunches to beautiful trays that offer a variety of options for large gatherings, we have something for every palette.

ORDERING INFO

When placing a catering order...

- To guarantee next day delivery call 303-657-1600, fax order to 303-657-1615 or email order to orders@etaisfood.com by 4:00pm the prior day.
- To guarantee Saturday delivery, have the order in by Thursday, 4:00pm.
- To guarantee Sunday or Monday delivery, have the order in by Friday, 4:00pm.
- Based on product availability, we may be able to accommodate Monday Friday same day orders. Same day orders are accepted by phone only and must be placed before 9:00 am.
 Same day orders cannot be guaranteed.
- All order changes or cancellations for Tuesday through Friday must be made by 4:00pm a day before delivery.
- All order changes or cancellations for Sunday or Monday must be made by 4:00pm Friday.
- All order changes or cancellations for Saturday orders must be made by 4:00pm on Thursday.
- We are unable to take same day cancellations.

cooking your way

FOOD ALLERGEN & DIET RESTRICTIONS

We gladly accommodate dietary restrictions. Etai's Catering offer options for any lifestyle: Gluten Free, Vegetarian, Vegan, Low Carb, Nut Free. We will customize every item possible on our menu to fit with your diet restrictions and food allergies. Our facility utilizes all types of allergens and labels accordingly. This is part of why we have sucessfully fed people for over 25 years.

Just let us know If you are:

Gluten Free Low Carb Vegetarian Vegan Nut Free



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THANK YOU

