

TAKEOUT CATERING

5 PERSON MINIMUM

ENTREES

SANDWICH PLATTER

Turkey and ham platter with house made buns, cheddar and swiss cheese, lettuce, pickles and tomatoes with sides of mayo and mustard

Chicken salad option available for upcharge

CHICKEN BITES

Chicken breast cut into bite-sized pieces battered and fried, served with your choice of two dipping sauces: barbecue sauce, ranch or curry aioli

TOSSED CAPRESE

Mixed salad of, ciliegine "cherry size" mozzarella, heirloom cherry tomatoes, fresh torn basil finished with a dark balsamic reduction drizzle

POTATO SALAD

Soft-boiled potatoes chopped bite size and tossed with celery, chopped red onion, hard boiled eggs and finished with a tangy mustard-based dressing

MEZZE PLATE

Housemade hummus, roasted red peppers, Kalamata olives, feta cheese, cucumbers, tzatziki sauce, served with Coquette's crostini

BBQ MEATBALLS

House blend of pork and beef, sautéed onion, garlic, tamari, sesame oil, topped with Coquette's barbecue sauce

FRESH VEGGIE PLATTER

Crudite of cucumbers, carrot, celery, cauliflower florets, heirloom cherry tomatoes, served with ranch dipping sauce

FRUIT PLATTER

Mixed selection of seasonal fruits melons, berries, grapes and citrus

CREPES

Served with half crepes

CAJUN

Pan seared shrimp, onions, roma tomatoes, mushrooms and Cajun cream sauce

TULA

Grilled chicken, roasted red peppers, Kalamata olives, baby spinach, feta cheese and tzatziki sauce

TOKYO

Cabbage blend, stir-fried rice, red onions, celery, sesame oil, wasabi cream cheese

Add: Grilled chicken | Sesame tofu

SALADS

Served with choice of basil vinaigrette, lavender vinaigrette or ranch

Add: Shrimp, Chicken, Vegan black bean patty, Sesame-seared Ahi Tuna

HOUSE MIXED GREENS

Mixed artisan greens, matchstick carrots, cucumber, diced roma tomatoes

SOUTHWEST

Mixed artisan greens, roasted corn, black beans, pickled red onions, carrots, pico de gallo, avocado slices, topped with grilled chicken

CAESAR

Chopped romaine, Coquette's croutons, shredded parmesan, house made caesar dressing

CHICKEN

Mixed artisan greens, matchstick carrots, cucumber, diced roma tomatoes, topped with chicken salad (carrot, onion, celery and granny smith apple)

BEET

Mixed artisan greens, shaved red onions, diced roma tomatoes, toasted almonds, roasted red beets and goat cheese

Always
GLUTEN
WHEAT
Free

TAKEOUT & PARTY CATERING MENU

BISTRO
COQUETTE'S
BAKERY

616 S. TEJON
COLORADO SPRINGS, CO

719-685-2420
EVENTS@COQUETTESBISTRO.COM

COQUETTESBISTRO.COM

IN-HOUSE PARTY CATERING

15 PERSON MINIMUM

ENTREES

CHICKEN PEANUT SATAY

Grilled chicken thighs smothered in asian peanut butter-coconut sauce

MONGOLIAN BEEF KABOB

Grilled steak strips marinated in crystallized ginger, tamari, pineapple juice, minced green onion and sesame seeds

CAPRESE SALAD KABOB

Ciliegine “cherry size” mozzarella, cherry heirloom tomato, fresh basil, with a dark balsamic reduction drizzle

VEGGIE KABOB

Grilled cherry tomato, red onion, zucchini, crimini mushroom, yellow squash, topped with citrus herb compound butter

BBQ MEATBALLS

House blend of pork and beef, sautéed onion, garlic, tamari, sesame oil, topped with Coquette’s barbecue sauce

LASAGNA

Priced per tray

Italian sausage, local Colorado ground beef, sautéed onions, ricotta and mozzarella cheese, fresh herbs, handmade gluten-free noodles, house marinara, topped with shredded parmesan

CHICKEN BITES

Chicken breast cut into bite-sized pieces battered and fried, served with your choice of two dipping sauces: barbecue sauce, ranch or curry aioli

FRUIT PLATTERS

Mixed selection of seasonal fruits melons, berries and citrus

MEZZE PLATE

Housemade hummus, roasted red peppers, Kalamata olives, feta cheese, cucumbers, tzatziki sauce, served with Coquette’s crostini

CREPES

Served with half crepes

CAJUN

Pan seared shrimp, onions, roma tomatoes, mushrooms and Cajun cream sauce

TULA

Grilled chicken, roasted red peppers, Kalamata olives, baby spinach, feta cheese and tzatziki sauce

TOKYO

Cabbage blend, stir-fried rice, red onions, celery, sesame oil, wasabi cream cheese

Add: Grilled chicken | Sesame tofu

SALADS

Served with choice of basil vinaigrette, lavender vinaigrette or ranch

HOUSE MIXED GREENS

Mixed artisan greens, matchstick carrots, cucumber, diced roma tomatoes

ATHENA

Mixed artisan greens, roasted red pepper, cucumber, Kalamata olives, feta cheese and tzatziki sauce

CAESAR

Chopped romaine, Coquette’s croutons, shredded parmesan, house made caesar dressing

CHICKEN

Mixed artisan greens, matchstick carrots, cucumber, diced roma tomatoes, topped with Coquette’s chicken salad (carrot, onion, celery and granny smith apple)

BEET

Mixed artisan greens, shaved red onions, diced roma tomatoes, toasted almonds, roasted red beets and goat cheese

ALL SCRATCH KITCHEN

GLUTEN FREE

ALL NATURAL

GRASS FED

HORMONE FREE

Guaranteed Delicious

BRUNCH

FRENCH TOAST

HERB SCRAMBLED EGGS

Scrambled eggs with herbs & parmesan cheese

FRUIT TRAY

Priced per tray

SIDE PROTEIN

Choose:

Bacon | 3 slices each

Ham | 3 slices each

Sausage patty | 2 patties each

BISCUITS & VEGETARIAN GRAVY

Add: Sausage or mushroom gravy

GREEK SCRAMBLE

Kalamata olives, roasted red peppers, baby spinach, feta cheese, tzatziki sauce

DENVER SCRAMBLE

Red onion, roasted red peppers, diced ham, cheddar cheese

TOFU SCRAMBLE

Scrambled curry tofu with red onions, diced roma tomatoes, drunken mushrooms, served with side of corn tortillas

INFO & BOOKING

Call to customize your event menu

EMAIL: events@coquettesbistro.com

PHONE: 719-685-2420