



APPETIZERS

\$18 Per Dozen | 2 Dozen Minimum

Meatballs

Choice of: Barbecue | Spicy Italian

Taquitos

Choice of: Beef | Chicken.
Served with Sour Cream and Salsa.

Antipasto Skewers

Artichoke, Mozzarella, Tomato and Olive
On a Skewer with Balsamic Glaze.

\$24 Per Dozen | 2 Dozen Minimum

Chicken Satay

Choice of: Teriyaki | Barbecue | Buffalo

Beef Satay

Choice of: Teriyaki | Barbecue

\$36 Per Dozen | 2 Dozen Minimum

Crab Stuffed Mushrooms

Mini Crab Cakes

Bacon Wrapped Scallops

PLATTERS

(Serves 20-25)

Crudité Platter: \$80

Fresh Seasonal Vegetables,
Parmesan Herb Dip, Ranch Dip
and Hummus.

Spinach & Artichoke Crostoni Platter: \$80

Warm Spinach and Artichoke,
Thinly Sliced Toasted Baguettes,
Baby Carrots, Celery and Bell Peppers.

Fresh Fruit Platter: \$110.00

Seasonal Fresh Fruit with
Vanilla Honey Yogurt Dipping Sauce.

Charcuterie Board: \$125

Assorted Cheese, Cured Meats,
Olives, Grapes, Roasted Peppers,
Variety of Spreads and Jams.
Served with Artisan Crackers.

PHONE: 719-278-7017 | Catering@TheAcademyHotel.com

*A customary 20% service charge and sales tax is applied.*Prices subject to change.*