Catering Menu

Panera Bread

Your Neighborhood Bakery-Cafe
Breakfast & Sweet Trays

Bagel Tray (15 Bagels) .................................. $15.95
A variety of our Sourdough Bagels with your choice of 2 tubs of spreads

Pastry Tray (10 Pastries) ................................. $19.95
A variety of our Danish, Filled Croissants, Mini Bundt Cakes and one Cinnamon or Pecan Roll

Muffin Tray (12 Muffins)* .............................. $18.95
A variety of our Blueberry, Chocolate Chip, Banana Nut, Pumpkin, and Low-Fat Tripleberry muffins

Cookie Tray (14 Cookies) ............................... $18.95
A variety of our Shortbread, Chocolate Chipper, Nutty Chocolate Chipper, Nutty Oatmeal Raisin, and Chocolate Duet with Walnuts

Brownie Rounds (8 Slices) ............................... $12.99
Choose 8 slices from three varieties: Very Chocolate, Caramel Pecan or Chocolate Raspberry.

*Beverages

Choose from our four daily flavors:
Cafe Blend, Hazelnut House Blend, Columbian Decaf, Featured Coffee.

Coffee Pak (Serves 10, includes all fixings) ........ $14.95
Brew your own (1 lb. Coffee, includes all fixings) ... $9.99
Hot Tea (With 10 tea bags, includes all fixings) ..... $11.95
Orange Juice (by the gallon) ........................... $11.95

By The Bottle:

Orange Juice ............................................. $1.25/$1.95
Apple Juice ............................................... $1.25
Bottled Water ........................................... $1.25
Jones Sodas ............................................. $2.15
Jones Naturals .......................................... $2.25
Box Lunches

Includes choice of sandwich, pickle, chips and a freshly baked cookie

Cafe Sandwiches .................................. $7.25
(Prepared with lettuce, tomato, red onion, sprouts, and salt & pepper. Mayonnaise and spicy mustard are served on the side.)

Smoked Turkey Breast on Country
Smoked Ham and Swiss on Stone-Milled Rye
Chicken Salad (all white meat) on Sesame Semolina
Albacore Tuna Salad on Multigrain

Signature Sandwiches .............................. $8.25
Sierra Turkey on Asiago Cheese Focaccia with Chipotle mayonnaise, field greens, and red onion
Asiago Roast Beef on a Asiago Cheese demi with smoked cheddar, lettuce, tomato, red onion, and creamy horseradish sauce
Bacon Turkey Bravo on Tomato Basil* with smoked bacon, smoked gouda, lettuce, tomato, and our signature dressing
Tuscan Chicken on Rosemary & Onion focaccia with pesto mayonnaise, tomato, red onion, mixed greens, and balsamic vinaigrette
Garden Veggie on Ciabatta with sweet peppers, cucumbers, gorgonzola cheese, lettuce, tomato, red onion and creamy cucumber sauce
Italian Combo on Ciabatta with roast beef, turkey, ham, salami, Swiss cheese, peppercini, lettuce, tomato, red onion, and our special sauce
Turkey Fresco on Ciabatta with cucumbers, lettuce, tomato, red onion and creamy cucumber sauce

Sandwich Trays

Cafe Sandwich Tray .................................. $6.45
Choose from any of our Cafe Sandwiches served per person on a party tray with condiments, pickles, and chips on the side.

Signature Sandwich Tray .......................... $7.45
Choose from any of our Signature Sandwiches served per person on a party tray with signature sauces, pickles, and chips on the side.

Party Sandwich (Serves 6-8) ....................... $26.99
Choose from Smoked Turkey, Garden Veggie, or our Italian Combo served on an entire French baguette. Includes pickles and chips.

*bread topping contains nuts
Soups

Individual Soup (in a bowl) ......................... $3.19

Soup Schedule

Monday:  Broccoli Cheddar, Low Fat Chicken Noodle, French Onion, Baked Potato, Low Fat Vegetarian Garden Vegetable

Tuesday:  Broccoli Cheddar, Low Fat Chicken Noodle, French Onion, Cream of Chicken & Wild Rice, Low Fat Vegetarian Black Bean

Wednesday:  Broccoli Cheddar, Low Fat Chicken Noodle, French Onion, Baked Potato, Low Fat Vegetarian Garden Vegetable

Thursday:  Broccoli Cheddar, Low Fat Chicken Noodle, French Onion, Cream of Chicken & Wild Rice, Low Fat Vegetarian Black Bean

Friday:  Broccoli Cheddar, Low Fat Chicken Noodle, French Onion, Boston Clam Chowder, Low Fat Vegetarian Garden Vegetable

Saturday:  Broccoli Cheddar, Low Fat Chicken Noodle, French Onion, Baked Potato, Low Fat Vegetarian Black Bean

Sunday:  Broccoli Cheddar, Low Fat Chicken Noodle, French Onion, Cream of Chicken & Wild Rice, Low Fat Vegetarian Black Bean

From The Garden

Individual Salads

Classic Cafe Salad ....................................... $4.69

Fandango Salad ............................................ $5.49

Greek Salad ................................................ $5.29

Caesar Salad .............................................. $4.99

Grilled Chicken Caesar .................................. $6.19

Asian Sesame Chicken Salad ......................... $6.19

Grilled chicken available on individual salads for an additional $1.20 per person

Salad Trays

Large Salad Tray (Serves 10 small or 5 large) ........ $29.95

Small Salad Tray (Serves 6 small or 3 large) ........ $19.95

Grilled chicken available on any salad tray at no charge.

All soups and salads accompanied by a generous portion of our French baguette.
Baked Fresh Daily
in Each Bakery-Cafe

Artisan Breads
Country
French
Kalamata Olive
Multigrain
Raisin Pecan
Sesame Semolina
Stone-Milled Rye
Three Cheese
Three Seed

Sourdough & Specialty Breads
Asiago Cheese
Ciabatta
Cinnamon Raisin
Focaccia
Honey Wheat
Sourdough
Tomato Basil**

Bagels
Asiago Cheese
Blueberry
Cinnamon Crunch
Dutch Apple & Raisin**
Everything
Featured Chocolate
French Toast
Nine Grain
Plain
Sesame

Muffins
Banana Nut
Blueberry
Chocolate Chip
Pumpkin

Croissants
Apple
Cheese
Chocolate
French
Raspberry-Cheese

Danish
Apple
Cheese
Cherry
German Chocolate**

Scones
Cinnamon Chip
Orange

Brownies
Caramel Pecan
Chocolate Raspberry
Very Chocolate

Mini Bundt Cakes
Carrot Walnut
Lemon Poppyseed
Pineapple Upside-Down

Spreads
Plain & Reduced Fat Plain Cream Cheese

Reduced Fat Flavored Cream Cheese:
Hazelnut
Honey Walnut
Raspberry
Smoked Salmon
Sun-Dried Tomato
Veggie

Roasted Garlic Hummus

**contains nuts
DENVER:

**AURORA:**
ILIFF COMMONS (Iliff Avenue & Peoria Street)
12293 East Iliff Avenue ........ Phone (303) 755-6800 .... Fax (303) 755-6889

**CHERRY CREEK:**
CHERRY CREEK NORTH (2nd & Milwaukee)
240 Milwaukee Street .......... Phone (303) 316-8181 .... Fax (303) 316-9191

**DENVER:**
CAPITOL HEIGHTS (13th Avenue & Grant Street)
1330 Grant Street .......... Phone (303) 830-7101 .... Fax (303) 830-7102

**DENVER TECH CENTER:**
ULSTER TERRACE (Belleview Avenue & Ulster Street)
4955 South Ulster Street ....... Phone (720) 741-3770 .... Fax (720) 741-3771

**GREENWOOD VILLAGE:**
The ORCHARDS (East Orchard and South Holly Street)
5910 S. Holly Street .......... Phone (720) 482-1455 .... Fax (720) 482-1466

**HIGHLANDS RANCH:**
VILLAGE CENTER
9579 S. University Blvd ............ Phone (720) 348-1112 .... Fax (720) 348-1113

**LITTLETON:**
ASPEN GROVE (Highway 85 & Mineral Avenue)
7301 S. Santa Fe Drive .......... Phone (303) 795-2121 .... Fax (303) 795-2525

**SOUTHWEST PLAZA**
8501 West Bowles Avenue ....... Phone (303) 978-0200 .... Fax (303) 978-0275

**LONE TREE** (in the entertainment district at Park Meadows)
9233 Park Meadows Dr ............ Phone (720) 875-0500 .... Fax (720) 875-0600

**STAPLETON • QUEBEC SQUARE**
3700 Quebec St ............ Phone (303) 398-5200 .... Fax (303) 398-5201

**ARVADA**
7739 Wadsworth Avenue ......... Opening Late 2003

**COLORADO SPRINGS:**

**ACADEMY SHOPS**
7344 N. Academy Blvd ............ Phone (719) 522-1100 .... Fax (719) 522-1140

**BRIARGATE**
1845 Briargate Parkway ............ Phone (719) 266-9200 .... Fax (719) 266-9201

**BROADMOOR**
1832 Southgate Road ............ Opening Late 2003

www.paneradenver.com
www.panerabread.com

We gladly accept Checks, Visa, Mastercard, American Express, Diner’s Club, and Discover.

Call, fax or order online. We’ll have your order waiting for you. Prices subject to change without notice. Good for carryout only.
Chocolate, "food of the gods"

The great Swedish botanist Carl Linnaeus must have loved chocolate, too. Why else would he have classified the source, the cacao tree, as *Theobroma cacao* L.? "Theobroma" means "food of the gods." He knew that chocolate allows mere mortals to cozy up to divinity.

A big slab of chocolate is one thing, but—let's be honest—sometimes it's too much. Sometimes it's better to come upon the flavor as a mere morsel, a polka dot in a muffin or as an ingredient. Chocolate and raspberries. Chocolate and cherries. Chocolate and coffee. Chocolate and nuts. Chocolate swirled with coffee, chocolate whipped into cream cheese, chocolate blended with pastry dough. And that best of all pairings, chocolate with chocolate.

_Ahh, heaven! Ahh, Panera Bread!_
New CHOCOLATE CHERRY BREAD

FOR AS LONG AS PEOPLE HAVE BEEN PLANTING AND GATHERING FOOD, HARVEST HAS BEEN A TIME FOR FESTIVALS.

In honor of this season of plenty, we introduce a special loaf that combines the down-to-earth wholesomeness of bread and fruit with the heavenly indulgence of chocolate.

Each slice of Panera Chocolate Cherry bread is bursting with tasty surprises. The dough—made from our unique artisan starter—is mixed with chocolate and studded with dried cherries, maraschino cherries, semisweet chocolate chunks and milk chocolate chips. Then we swirl in a filling of cinnamon, sugar and sweet ground chocolate and top it all with a delicate chocolate glaze.

Spread a little Chocolate cream cheese on Chocolate Cherry bread for a satisfying breakfast. Enjoy it as dessert with lunch or supper. Take a break with a slice and a cup of your favorite Panera coffee or tea.

A bread this delicious is meant to be shared, so be sure to take home a loaf or two for family and friends. Whenever you have a reason to celebrate, make Panera Chocolate Cherry bread a part of the harvest festivities.

Delicious Harvest-Time Traditions

Every agrarian culture honors and celebrates the year’s harvest. Medieval Christians baked bread from the first crop of wheat and placed the fragrant loaves as an offering on church altars. Dipping apples in honey, Jews give thanks for the good things of the earth during the eight-day festival of Sukkot. Sikhs and Hindus light candles and exchange sweets to celebrate Diwali.

Scott Rickwalt
District Bakery Manager
West Palm Beach, FL

Scott Rickwalt is just 31, but he had more than 10 years of franchise experience before becoming District Bakery Manager for the six new Panera Bread bakery-cafes opened over the last eighteen months in Palm Beach and Broward counties, Florida.

“I was very impressed with Panera’s reputation and consistent growth over the years,” said Scott. “After coming on board, I was equally impressed with their training and support.”

Now that he’s gotten used to working nights and swing shifts, Scott says his biggest day-to-day challenge is managing product consistency, making sure bakers stick to Panera standards and specifications loaf after loaf.

“We are always looking to hire people who share our enthusiasm and desire to put out a quality product,” he added. Scott still bakes one to two times each week, pitching in and helping out bakers, and he still personally oversees all trainee demo bakes.

A pizza aficionado, Scott loves the strong taste and outstanding texture of Panera Three Cheese bread with a little dipping oil. Scott, a native of Caro, Michigan, is very happy not to have to shovel any more snow, and finds his hardest off-hour decision to be which golf course or beach to hit on the weekends.
**HISTORY OF CHOCOLATE**

1500 – 400 BC Cacao originates in a Mixe-Zoque word, kakawa, connecting chocolate to the early Olmec culture of Mexico.

700 AD A Mayan vase shows a chocolate drink being frothed.

1502 Columbus, on his 4th voyage to the Americas, discovers cacao beans being used as Mayan currency.

1517 - 1526 The Spanish invader Hernán Cortés finds Aztecs drinking chocolate at banquets.

1544 Mayan ambassadors, accompanied by Dominican friars, bring chocolate to Phillip II of Spain.

1609 Libro en el cual se trata del chocolate, the first book devoted to chocolate, is published in Mexico.

1615 The Spaniard, Anne of Austria, marries Louis XIII and, as his queen, makes chocolate a drink of the French court.

1657 A Frenchman opens a shop, Coffee Mill and Tobacco Roll, in London and sells chocolate at the astronomical rate of 10 to 15 shillings a pound (worth half its weight in gold).

1671 According to Madame de Sévigné, chocolate is in vogue at the Court of Versailles.

1697 Zurich's mayor visits Brussels and returns to Switzerland with chocolate.

1765 John Hanan, with Dr. James Baker, opens the first chocolate factory in the U.S.A. in Dorchester, Mass., with water power to mechanize the process.

1849 The world's first chocolate that wasn't a beverage debuts in England.

1852 Excessive duties on chocolate are dropped in England, making it an affordable luxury.

1876 Low supplies of sugar and chocolate inspire a Swiss candy maker to mix in a more abundant resource, thus inventing milk chocolate.

1894 Milton Hershey becomes the "Henry Ford of chocolate" when he establishes the Hershey Chocolate Company and begins to mass-produce and sell chocolate at an affordable price.

1907 Hershey's® Kisses® are introduced.

1938 The U.S. government allocates shipping space for the import of cocoa beans to give strength to soldiers (today, U.S. Army D rations include three 4-oz. bars of chocolate).

1939 The Draps family of Brussels opens an atelier to sell fine chocolates and names it for Lady Godiva known for her nobility, courage and grace.

The "Dutching" process created chocolate with a dark color and mild taste.
Diva of the Festival

She's the leading lady of food indulgences. People crave her. Seek her out anytime of day. And savor every last taste until they can enjoy her next delicious performance. Everyone's favorite diva—chocolate—is known for her romantic roles, yet has broadened her emotional appeal through the years. She's now everywhere...at breakfast, lunch, dinner and in between meals.

Come celebrate her prominence and see her in some of her latest roles during the chocolate festival at your neighborhood Panera Bread bakery-cafe.

On the red carpet...

Chocolate Cherry bread, the star of our festival, is supported by a fabulous ensemble cast, including our new Chocolate Raspberry brownie. The rich chocolate brownie, so moist and dense, is topped with Dickinson's® red raspberry preserves and delicate white chocolate curls. Definitely a star turn.

Next, sink your teeth into a Mochachip Swirl bagel. Its flavors will dazzle you. Dark dough with espresso, molasses, cinnamon and white chocolate chips blends beautifully with light dough flavored with honey, vanilla, cinnamon and semisweet chocolate chips. Add some pizzazz to this treat with our new Chocolate cream cheese.

Chocolate on the Top

When asked to name their favorite flavor of dessert or sweet snack, a majority (52 percent) of Americans gave chocolate the title. Berry flavors and vanilla tied for second with a mere 12 percent of votes each.

Source: World Cocoa Foundation

Another new role for the diva of food... the Chocolate Hazelnut Macaroon. Enchanting flavors of sweetened coconut, hazelnuts, semisweet chocolate chips and dried cranberries make this like no other cookie you've ever tasted.

Savoring the classics...

As you tour the Chocolate Festival at Panera Bread, enjoy some of our long-standing favorites—the Caffe Mocha and I.C. Mocha beverages, a Chocolate Chip muffin or Chocolate Chipper cookie or for a true indulgence, the Very Chocolate brownie.

We are proud to say chocolate has done it again with these breakthrough performances. This superstar continues to appeal to all audiences! Join the celebration.

It Brings Joy

Some claim they can't live without it. They may even call themselves chocoholics. Over the years, many theorized about this phenomenon and some conducted extensive research. Scientists now say we simply enjoy the pure pleasure of savoring this distinctive, smooth, velvety treat.
Breadwise Volume 4

Bread and Chocolate

Start the morning with toasted Panera French bread topped with Nutella® chocolate hazelnut spread.

For a fun dessert, make your favorite French toast recipe and top with chocolate ice cream, mini chocolate chips and chocolate syrup.

For an exotic twist make Mexican chocolate toast. Mix together a 1/2 teaspoon cocoa, 1/2 teaspoon cinnamon and 2 tablespoons of sugar and sprinkle on buttered bread. Place under the broiler until bread is lightly toasted and starts to melt into the butter. Serve warm.

Enjoy a Panera Cinnamon Crunch bagel dipped in hot chocolate.

Surprise your favorite bread lovers or waffle-eaters with delicious chocolate butter. Place three tablespoons of sweetened cocoa powder and 1 stick of unsalted, room-temperature butter in heavy-duty electric mixer or food processor. Mix until smooth. Scrape butter into small bowl or roll into a log shape. Cover with plastic wrap. Can be stored in the refrigerator for up to 2 weeks. Let stand at room temperature for at least 30 minutes for easy spreading on your favorite Panera bread.

Check our newly designed website for more recipes.
www.panerabread.com

Starting with Great Bread

Chocolate Panini Serves 1

2 thin slices of Panera Ciabatta or French bread
About 1 ounce premium-quality bittersweet chocolate
(enough to cover one piece of bread)

Note: Amount of chocolate varies depending upon which type of bread you use. The idea is to cover one piece of bread with about 3/8 inch of chocolate.

1. Place chocolate on one slice of bread, arranging evenly and up to 1/2 inch from all edges to allow space for chocolate to melt. Cover with the other slice of bread.

2. Toast on a panini grill; or in a 500°F oven for 5 minutes on each side. Use tongs to turn the panini to avoid being burned by very hot chocolate drips.

3. Remove from oven when both sides are lightly toasted and chocolate melts. Cool briefly before serving.

Warning: The chocolate will be very hot when the panini comes out of the oven. Resist the temptation to bite into it right away! Be sure to cool it a little while. It will be worth the wait.

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