



Catering Menu

SERVICE STYLES

Our menus offer a full array of options for every season and style. Based on your budget and preferences, our catering coordinators will guide you through the process, while incorporating your tastes along the way. To start, you will need to select your style of service. Depending on the level of formality, time-line and budget, here are the most popular service styles to consider.

FAMILY STYLE

Choose a main entrée for \$30.00 PP. Add \$10.00 for each additional entrée. Each entrée comes with a side dish. Additional sides for \$3.50 PP. Staffing is charged separately.

BUFFET

Choose a main entrée for \$22.00 PP. Add \$8.00 PP for each additional entrée. Sides are \$3.50 PP. Staffing is charged separately.

STROLLING STATIONS

Strolling stations are great additions to cocktail hour service. They can also be mixed and matched to create a unique dinner experience. If you're considering your dinner service to offer only strolling stations, we recommend a minimum of 3 options. Staffing is charged separately. Inquire regarding pricing.

PLATED

Pick 3 entrées for your guests to select. 1 one main entrée plus two sides for \$44.00 PP package. Also includes one first course and two sides for dual plated + 9.00 pp. Staffing is charged separately.



Passed Appetizers

APPETIZERS FOR ANY SEASON



FROM THE EARTH

ANYTIME

Pupusas

Red Beans, Asadero, Curtido, Salsa Rojo | V, GF

Lion's Mane Mushroom "Crab Cakes"

Spicy Aioli | DF

Fried Rice Cakes

Sweet Soy-Ginger, Whipped Tofu | V, GF, DF

Crispy Polenta Cups

Wild Mushroom Ragu, Truffle Crema | V, GF

Mini Veggie Egg Rolls

Miso Ginger Aioli | V, DF Falafel Bites

Falafel Bites

Cilantro Tahini, Pickled Red Onion Relish | VGN, GF

Mac and Cheese Fritters

Salsa Verde, Colorado Tomato Jam | V

Vegan Beet Cashew Ricotta Crostini

Seasonal Jam, Fried Shiitake | VGN

Mushroom Arancini

Boursin Mousse, Field Green Pesto, Romesco | V

Griddled Cornbread

Fig Chutney, Goat Cheese Mousse | V



Passed Appetizers

APPETIZERS FOR ANY SEASON

FROM THE SEA

ANYTIME

Lump Crab Cakes

Seasonal Fruit Salsa, Chili Lime Crema

Mini Ahi Tuna Tacos

Wonton Shell, Ginger Soy Glaze, Furikake Slaw, Chili Garlic Aioli | DF

Crystal Roll

Shrimp, Rice Noodles, Cilantro, Carrot, Cabbage, Thai Peanut Sauce | GF, DF

Smoked Trout Mousse

Candied Lemon, Salmon Roe, Shiso micros, Sourdough Crostini

Crispy Shrimp

Yuzu Aioli | DF



FROM THE RANGE

ANYTIME

Duck Carnitas

Mini Blue Corn Taco, Escabeche, Spiced Crema | GF

Duck Rilette

House Pickles, Scallion, Brioche Toast

Nashville Hot Chicken and Waffles

Scallion Waffle, Honey Butter

Cashew Chicken

Wonton Cup, Shiso | DF

Mini Chicken Masala Slider

Scallion Biscuit, Cilantro Mint Chutney

Thai Curry Chicken Summer Roll

Basil Jam | GF, DF

Pupusas

House Chorizo, Asadero, Curtido, Avocado Crema | GF

Local Goat Cheese Bacon Wrapped Dates | GF

BBQ Pulled Pork Sliders

Green Onion Biscuit, Dill Chips

Chorizo Quesadillas

Avocado Crema, Roast Tomato Hatch Green Chili Salsa

Peppercorn Filet Mignon Crostini

Seasonal Preserves, Fresh Horseradish Crema

Lamb Kofta Skewer

Spiced Cilantro Yogurt



Passed Appetizers

SEASONAL OFFERINGS



SEASONAL OFFERINGS

SPRING

Spring Roll

Radish, Asparagus, Basil, Mint, Pea Shoots, Basil jam | VGN, GF

MARCH - JUNE

Spring Onion Goat Cheese Tart

Balsamic Raspberry Glaze | V

APRIL - JUNE

Spring Pea Avocado Toast

Pickled Radish, Sweet 'n' Spicy Seed Granola, Sourdough | VGN

APRIL - JUNE

SUMMER

Griddled Cornbread

Peach Bacon Jam, Corn-Heirloom Tomato Relish, Candied Jalapeno

LATE JULY - EARLY OCTOBER

Baba Ganoush

Red Onion Marmalade, Pita, Chili Crisp | VGN

Compressed Local Melon

Whipped Feta, Basil Jam | GF, V

LATE JULY - EARLY OCTOBER

Elote Fritter

Pico de Gallo, Cilantro Lime Crema | V

LATE JULY - EARLY OCTOBER



* est 2016 *

Passed Appetizers

SEASONAL OFFERINGS

SEASONAL OFFERINGS

FALL

Spaghetti Squash Latkes

Pear Relish, Grains of Paradise | V, GF, DF

SEPTEMBER - APRIL

Heirloom Beet

Balsamic, Chevre | V, GF

SEPTEMBER - DECEMBER

Pork Carnitas

Mini Blue Corn Taco, Pomegranate Mole, Pear Pico de Gallo | GF, DF

SEPTEMBER - DECEMBER

WINTER

Winter Roll

Sweet and Sour Heirloom Squash, Sesame, Cabbage, Rice Noodles,
Miso Ginger Dipping Sauce | VGN, GF

DECEMBER - APRIL

Baked MouCo Ashley Soft Cheese Bites

Puff Pastry, MouCo Ashley Soft Cheese, Apple-Pomegranate Relish | V

DECEMBER - APRIL



Strolling Stations

MIX AND MATCH

Strolling stations are great additions to cocktail hour service. They can also be mixed and matched to create a unique dinner experience. If you're considering your dinner service to offer only strolling stations, we recommend a minimum of 3 options.

Staffing is charged separately.

Soft Pretzel Station

\$6.00 PP | V

Butter brushed twisted soft baked pretzels, black and white sea salt. Dipping sauces include local beer stout mustard and green chili cheese sauce

Chef's Selection of Local CO Meats & Cheeses

\$14.00 PP

Artisanal cheese & Charcuterie. Chef's Selection of three each: Local Colorado meats and cheeses, Seasonal Fruit, Olives & Dates, Seasonal Fruit Butter, Crackers & Rustic Bread

Mediterranean Spread

\$8.00 PP | VGN

Babaganoush, Hummus, Muhammara, Pita, Focaccia, Olives, Carrots, Cucumbers, Pickled Veggies

Grilled Mezze Board

\$9.00 PP | GF

Marinated and Grilled Seasonal Local Farm Vegetables, Pickled Veggies, Seasonal Garden Pesto, Shallot Vinaigrette

Mac & Cheese Station

\$11.00 PP

GF Available +\$2.00 PP

Chef's choice of artisanal pasta with aged cheddar cheese sauce & toppings
Toppings: toasted buttery bread crumbs, scallions, caramelized onion, applewood bacon bits, pickled jalapeños, roasted shiitake mushrooms



Strolling Stations

MIX & MATCH



SALAD STATION

\$10.00 PP | VGN, GF

Build your own salad station with romaine hearts, heritage greens, arugula including dressings and toppings.

DRESSINGS: Sherry Raspberry Vinaigrette, Cider Shallot Mustard Vinaigrette, Caesar, Green Goddess, Balsamic Herb Vinaigrette, Seasonal Vinaigrette

TOPPINGS: bacon bits, heirloom cherry tomato, olives, feta, blue cheese, crouton, pickled onions, candied quinoa, cucumbers, roasted red peppers

ARTISAN TACO STATION

\$26.00 PP | GF

SELECT TWO PROTEINS: Chicken Asada, Carne Asada, Pork Carnitas, Chorizo, Rajas (Roasted Poblano and Crema), Sweet Potato & Onion, Garlic-Chili Shrimp

Corn Tortillas | Cilantro-Lime Rice | Chili Black Beans

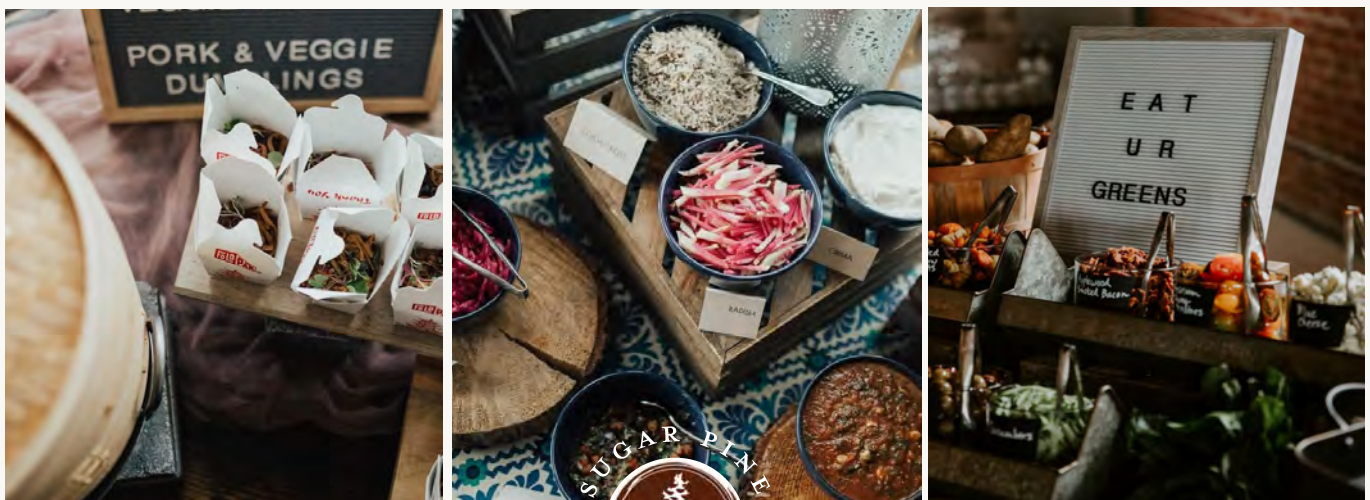
Cotija Cheese, Pico de Gallo, Pickled Cabbage, Onion, Jalapeno, Radish, Crema, Two Types of Chef Choice Salsas

ASIAN STATION

\$18.00 PP

Pork/Ginger or Veggie Dumplings, Ponzu and Sweet Chili Dipping Sauces | DF
Veggie Pad Thai (has peanuts) | VS (has nuts), GF, DF or Veggie Lo Mein Noodles in Chinese takeout boxes | V, DF

Korean BBQ Brisket, Pork, or Seitan, Bao Sandwiches, Daikon Pickles, Scallion Ginger Sauce



Strolling Stations

MIX & MATCH

CARVING STATION

\$21.00 PP

Includes one protein

Add a second protein +10.00 PP

Chef manned station with assorted
hearth rolls and accompanying sauces.

Rosemary Lamb Loin

+2.00 PP

Jalapeno-Mint Chimichurri, Lemon Tahini Sauce | GF, DF

Pork Loin Roulade

Herbs, Seasonal Chutney | GF, DF

7X Beef Tri Tip Steak

Basil Chimichurri | GF, DF

7X Beef Boneless Colorado Cowboy Ribeye Roast

+3.00 PP

Red Wine Jus, Duck Fat GreenChili Emulsion | DF

Roast Maple-Orange Turkey Breast

Seasonal Relish, Pan Gravy | GF, DF

Whole Roasted Fennel Spiced Chicken

Sweet and Sour Oranges | GF, DF



SPANISH TAPAS STATION

Mix and Match \$6 per Tapa OR (pick 3) \$16.00 PP

Catalan Lamb Skewers

+\$2.00 PP

Guajillo Chili Red Pepper Sauce, Tzatziki | GF

Grilled Eggplant

Heirloom Tomato Vinaigrette | VGN, GF

Shishito Peppers

Smoked Paprika Aioli | V, GF, DF

Marinated Farm Carrots

Garlic, Paprika, Cumin | VGN, GF

Fried Cauliflower

Romesco | V, DF

Smoked Idiazabal Cheese

Rosemary, Serrano Ham | GF

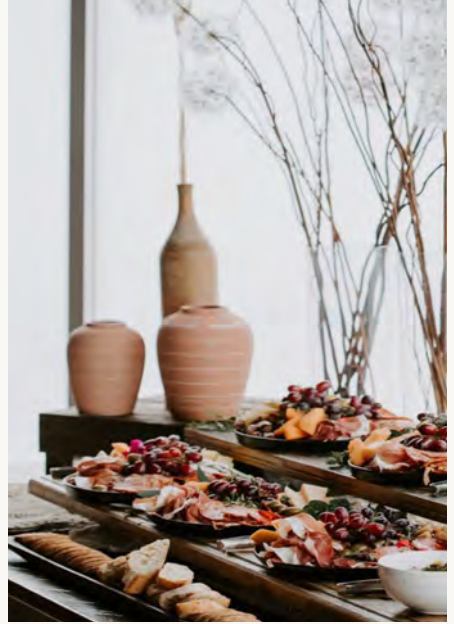
Patatas Bravas

Saffron Aioli, Smoked Paprika | V, GF, DF



Strolling Stations

MIX & MATCH



COLORADO LOCAL STATION

\$18.00 PP

(Pick One Protein and Two Fruit/Vegetable items)

PROTEINS

Black Mountain Bison Green Chili

Jalapeno Cornbread, Pickled Local Vegetables | DF

Grilled Black Mountain Bison Flank Steak

Seasonal Fruit Chutney, Chimichurri | GF, DF

ElkUSA Tacos

+\$2.00 PP

Palisade Peach Salsa, Pickled Local Vegetables | GF, DF

JULY - OCTOBER

ElkUSA Herb-Crusted Elk Steak

+\$2.00 PP

Chipotle Butter | GF

Roasted Colorado Lamb Loin

+\$2.00 PP

Jalapeno-Mint Chimichurri | GF, DF

Colorado River Seared Trout Fillet

Pueblo Green Chili-Tomatillo Salsa | GF, DF

AUGUST-OCTOBER

Smoked Colorado River Rainbow Trout Mousse

Candied Lemon, Salmon Roe, Mountain Man



Strolling Stations

MIX & MATCH

COLORADO LOCAL STATION

\$18.00 PP

(Pick One Protein and Two Fruit/Vegetable items)

VEGETABLES AND FRUITS

Esoterra Culinary Gardens Costata Romanesco Zucchini

Seasonal Squash Ribbons,
Lemon, Garlic, Chili Crisp | VGN, GF

MID JUNE - SEPTEMBER

Esoterra Culinary Gardens Yellow and Purple Spicy Pole Bean

Sugar Pea Salad, Chickpeas, Blistered Cherry Tomatoes | VGN, GF

JULY-AUGUST

Esoterra Culinary Gardens Chili-Lime Sprouting Broccoli-Cauliflower Salad

Fennel, Frond Crema | VGN, GF

JUNE, LATE AUGUST - OCTOBER

Heirloom Tomato Salad with Palisade Peaches

Buffalo Mozzarella, Capers, Herb White Balsamic
Vinaigrette | V, GF

MID JULY - SEPTEMBER

Esoterra Summer Squash Tart

Local Goat Cheese, Roasted Cherry Tomatoes | V, GF

MID JUNE - SEPTEMBER

Rocky Ford Compressed Local Melon

Lime, Honey, Mint, Whipped Feta, Basil Jam | V, GF

LATE JULY - EARLY OCTOBER

Esoterra Culinary Gardens Roasted Seasonal Vegetable Board

Chef's Choice Sauces | VGN, GF

MEDITERRANEAN STATION

\$16.00 PP

House Made Falafel

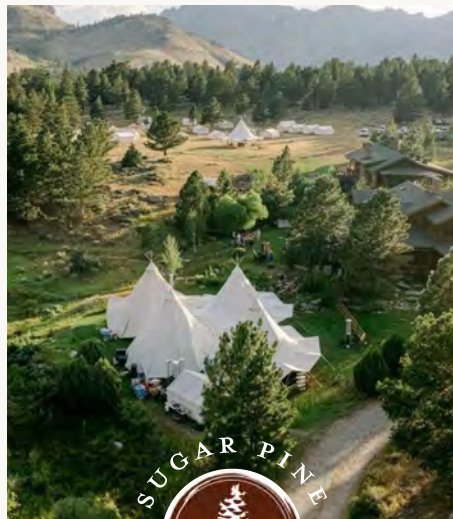
Tzatziki, Red Onion Marmalade, Tahini Sauce | VGN, GF

Lemon-Garlic Za'atar Shrimp

Harissa | GF, DF

Shirazi Salad

Marinated Feta, Olives, Pita | V



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First Course

ANYTIME & SEASONAL OFFERINGS



ANYTIME

Farmer's Market Salad

\$ 5.00 PP

Chef's choice salad that changes daily! Ingredients are determined by weekly market availability | VGN, GF

Artisan Bread | V, DF

\$ 2.50 PP

Choice of 1: Sourdough, Rosemary & Sea Salt Focaccia, Whole Grain Batard, Parker House rolls

SEASONAL OFFERINGS

\$ 6.00 PP

UNLESS OTHERWISE NOTED

SPRING

Heritage Lettuces

MARCH - JUNE

Bleu Cheese, Pickled Shallot, Raspberry, Sherry Raspberry Vinaigrette | GF, DF, VGN

Spring Vegetable Salad

LATE APRIL - JULY

Snap Peas, Radishes, Rhubarb, Fava Beans, Spring Onion, Lemon Carrot Vinaigrette | VGN, GF

Arugula Citrus Salad

JUNE - SEPTEMBER

Pecorino, Sweet Corn, Edible Flowers, Citrus Vinaigrette | V, GF

SUMMER

White Melon Gazpacho

MID JULY - OCTOBER

Tomato-Cucumber-Pepper Relish, Paprika Naan Breadsticks | VGN

CONTINUED ...



First Course

ANYTIME & SEASONAL OFFERINGS

SUMMER CONTINUED

Jicama-Melon Salad

MID JULY - OCTOBER

Chili Lime Vinaigrette | VGN, GF

Elote Salad

MID JULY - EARLY OCTOBER

Grilled Corn, Pepper, Cotija, Tajin, Crema | V, GF

Roasted Corn Bisque

MID JULY - EARLY OCTOBER

Basil Chimichurri | V, GF

Golden Tomato Gazpacho

MID JULY - EARLY OCTOBER

Cucumber, Local Corn, Avocado, Basil | VGN, GF

Heirloom Tomato Salad

MID JULY - OCTOBER

Palisade Peaches, Buffalo Mozzarella, Capers,
Herb White Balsamic Vinaigrette | V, GF

Lion's Mane Mushroom Tamales

Green Chili, Onion, Manchamantel Mole | VGN, GF



SUGAR PINE



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First Course

ANYTIME & SEASONAL OFFERINGS

FALL

Cauliflower Bisque

AUGUST-NOVEMBER

Fried Capers, Paprika Oil | V, GF

Roasted Carrot and Parsnip Soup

SEPTEMBER-MARCH

Fried Leeks, Nutmeg, Sage | VGN, GF

Egg Drop Soup

SEPTEMBER-DECEMBER

Wonton Chips, Scallion | V, DF

Warm Fall Harvest Vegetable Salad

SEPTEMBER-DECEMBER

Seasonal Local Vegetables, Heirloom Squash Puree, Maple Sherry Vinaigrette | VGN, GF

Crunchy Thai Salad

SEPTEMBER-DECEMBER

Cabbage, Carrot, Red Onion, Edamame, Fried Wonton Sticks, Peanut Dressing | VGN

Fall Kale Salad

SEPTEMBER-DECEMBER

Delicata Squash, Dried Cranberries, Apples, Pecorino, Apple Dijon Vinaigrette | V, GF



WINTER

New England Clam Chowder

SEPTEMBER-FEBRUARY

Bacon, Scallions, Cornbread Croutons

Parsnip Pear Soup

SEPTEMBER-MARCH

Celeriac Slaw, Fried Chickpeas, Herb Oil | VGN, GF

Warm Shaved Brussels Sprouts Salad

NOVEMBER-FEBRUARY

Sweet Potato, Bacon, Pecorino, Sherry Maple Vinaigrette | GF

Winter Squash Soup

NOVEMBER-FEBRUARY

Heirloom Winter Squash, Spicy Sorghum Popcorn, Beet Syrup, Basil Micros | VGN, GF



Mains

RANGE. EARTH. SEA. SEASONAL.

MAINS

FROM THE RANGE

Roasted Kimchi Chicken

Gochujang-Ginger-Scallion Sauce | GF, DF

Braised Chicken Paprikash

Creamy Paprika Sauce | GF

Whole Roasted Za'atar-Garlic Chicken

Spiced Yogurt, Pomegranate Glaze | GF

Whole Roasted Fennel Spiced Chicken

Sweet and Sour Oranges | GF, DF

Whole Roasted Peruvian Chicken

Onion Lemon Confit, Cilantro Sauce | GF, DF

Whole Roasted Wisdom Farm Chicken

Charred Shallot Sherry Jus | GF, DF

Coffee Rubbed Flat Iron Steak (+\$3)

\$3.00 PP

Roasted Shallots, Arugula Chermoula Sauce | GF

Beef Bourguignon

Mushroom, Pearl Onion | DF

NY Strip Au Poivre (+\$3)

Brandy Shallot Reduction | GF

Drunken Braised Short Ribs

Blistered Seasonal Vegetables | GF, DF

Herb Marinated Bavette Steak

Chive Butter | GF

Smoked Tri-Tip Steak

Basil Chimichurri | GF

Herb Roasted Lamb Loin

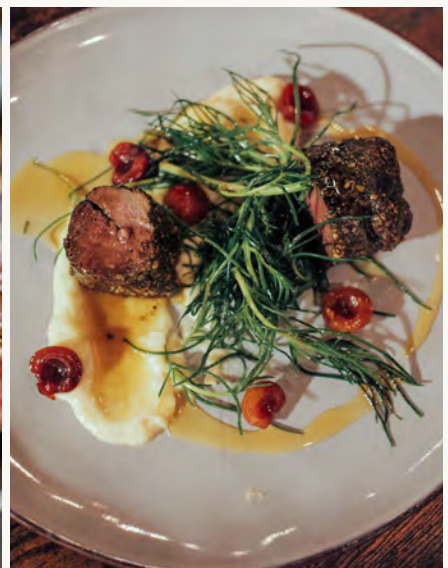
Jalapeno-Mint Chimichurri, Celeriac Puree | GF

Cuban-Style Roasted Pork Shoulder

Orange-Mint Mojo | GF, DF

Herbed Pork Loin Roulade

Beer Mustard Cream, Seasonal Chutney | GF



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Mains

RANGE. EARTH. SEA. SEASONAL.



MAINS

FROM THE EARTH

Smoked Vegetable Kabobs

Choice of One: House BBQ Sauce, Seasonal BBQ Sauce, Korean BBQ Sauce, Spicy Yogurt Chimichurri | V, GF

Lion's Mane Mushroom "Crab Cake"

Sambal Aioli, Sweet Soy | VGN

Caribbean Jerked Tofu or Tempeh

Ginger Mashed Sweet Potato | VGN, GF

Pasta Al Funghi

Pappardelle, Wild Mushrooms, Pecorino, Seasonal Pesto | V

Adobo Cauliflower

Sweet Potato Puree, Salsa Verde | VGN, GF



Mains

RANGE. EARTH. SEA. SEASONAL.

MAINS

FROM THE SEA

Poached Lemon-Garlic Red Snapper

Roasted Pepper Coulis | GF, DF

Seared Rainbow Trout

Salsa Verde, Za'atar | GF, DF

Poached Chili-Lime Mahi Mahi

Green Mojo Sauce | GF, DF

Yuzu Poached Cod

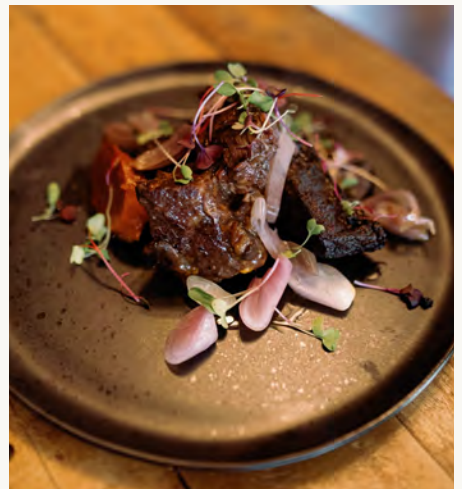
Miso Butter, Chili Crisp | GF

Seared Yellowfin Tuna

Sesame Seed Crust, Yuzu Aioli, Ponzu
Sauce | GF, DF

Onion Crusted Seared Salmon

Carrot Puree, Mountain Man Micros | GF, DF



SEASONAL

OFFERINGS

Charred Eggplant

LATE JULY - MID OCTOBER

Buttermilk Sauce, Za'atar, Herb Gremolata | V, GF

Ratatouille Provençal

LATE JULY - MID OCTOBER

Heirloom Tomato, Eggplant, Summer Squash, Heirloom Sweet Peppers,
Red Onion, Thyme | VGN, GF

Butternut Squash Cannelloni

SEPTEMBER - FEBRUARY

Sage Brown Butter, Balsamic Reduction | V

Persian Jeweled Rice

SEPTEMBER-MARCH

Harissa Seared Tofu | VGN. GF

Vegetable Wellington

OCTOBER-MAY

Hazel Dell Mushrooms, Roasted Root Vegetables, Lentil Sauce | V, DF



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Anytime Sides

SIDE DISHES

Seasonal Vegetable Medley

Lemon, Olive Oil | VGN, GF

Brown Butter Farm Potatoes | V, GF

Loaded Twice Baked Potatoes | V, GF

Five Grain Pilaf

Quinoa, Millet, Wild Rice Blend, Caramelized Vegetables, Herbs | VGN, GF

Aged Cheddar Mac and Cheese | V

Quinoa Fried Rice

Seasonal Vegetables, Ginger Ponzu | VGN, GF

Roasted Garlic Creme Fraiche Mashed Potatoes | V, GF

Local Honey Rosemary Cumin Carrots | V, GF

Sweet Potato Chili Hash

Grilled Red Onion, Peppers | VGN, GF



SEASONAL

W I N T E R

Sautéed Hearty Greens

Confit Rutabaga | VGN, GF

Yukon Gold and Sweet Potato Gratin

Goat Cheese, Thyme | V, GF

Millet Salad,

Cranberry Pear, Pomegranate

Vinaigrette | VGN, GF

S U M M E R

Grilled Local Squash

Goat Cheese, Basil,
Honey | V, GF

Green Beans

Toasted Almonds, Lemon Zest,
Maple-Sherry Vinaigrette | VGN, GF

Black Truffle Creamed Corn | V, GF

S P R I N G

Spring New Potato Salad

LATE MARCH - LATE MAY

Green Garlic Pesto, Asparagus,
Snap Peas | V, GF

Roasted Asparagus

MARCH - LATE MAY

Cured Egg Yolk, Toasted Hazelnut, Lemon
Parmesan Foam | V, GF

Miso Butter Roasted Radishes

MARCH - JUNE

Halva Crumble | V, GF

F A L L

Shaved Brussel Sprouts

Roasted Shallots, Chili Crisp,
Balsamic Syrup | VGN, DF

Roasted Badger Flame Beets

Fennel, Basil, Saba,
Lemon Zest | VGN, GF

SUGAR PINE



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Desserts

SWEET ENDINGS



ICE CREAM SANDWICH STATION

\$8.00 PP | V (CONTAINS NUTS)

Ice cream (Vanilla, Chocolate, Strawberry)
House Made Chocolate Chip and Sugar Cookies

Toppings to Coat the Edges:

Crushed Butterfingers, Chocolate Chips,
Crushed Oreos, Rainbow Sprinkles, Mini M&Ms

DONUT HOLE STATION

\$5.00 PP | V

House Made Cinnamon Sugar-Cider Donut Holes,
Salted Caramel and Red Wine Chocolate Ganache Sauces

CUPCAKE STATION

\$12.00 PP | V

Choose three flavors:

Chocolate Dulce De Leche

Chocolate Cupcake, Dulce De Leche Filling, Caramel Popcorn

German Chocolate

Chocolate Cupcake, Coconut Pecan Filling

Carrot Cake

Cream Cheese Icing

Salted Caramel Chocolate Cupcake

Caramel Buttercream Topped With Caramel Pretzels & Candied Pecan

Red Velvet

Cream Cheese Icing

Lemon Blueberry

Lemon Buttercream Icing, Candied Blueberry & Lemon Zest



Desserts

SWEET ENDINGS

MINI BITES DESSERT STATION

\$12.00 PP or \$5.00 PP INDIVIDUALLY

Pick (3) of our individual bites:

Sticky Toffee Pudding Bites

Vanilla Creme Anglaise Sauce

Flourless Chocolate Terrine

Sea Salt & Chantilly Cream | GF

Chocolate Salted Caramel Tartlet

Sea Salt

Flourless Orange Hazelnut Olive Oil Cake

Ganache, Hazelnut Toffee | GF

NY Style Cheesecake Bite

Sour Cherry Compote

Vegan Chocolate Mousse

Fresh Raspberry | VGN, GF

Yuzu Curd Tartlet

Blackberry Meringue, Blackberry

Vegan Cheesecake Bite

Raspberry-Lemongrass-vanilla Syrup | GF, DF (CONTAINS NUTS)

Nutella Tartlet

Toasted Hazelnuts

Coconut Cream Tartlet

Chantilly, Toasted Coconut Ricotta Cakes, Seasonal Fruit Jam



COOKIE & BROWNIE STATION

\$12.00 PP | V

Choose (3) types of delicious cookies for you and your guests to snack and share!

Oatmeal,
White Chocolate Cranberry,
Chocolate-Chocolate Chunk,
Chocolate Hazelnut Shortbread,
Chai Chocolate chip,
Chocolate Chip,
Lemon Ricotta,

Peanut Butter,
Sugar,
Brown Butter Blondies,
Strawberry-Thyme
Mascarpone Mousse,
Saba Caramel Swirl Blondies,
Raspberry Crumb Bar



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Late Night

LATE NIGHT NOSH

Sugar Pine Snack Mix

\$4.00 PP | V, GF

Seasoned Mix of House Made Kettle Corn,
Seasoned Rice Chex, Peanuts, Rosemary

Cinnamon Churros

\$4.00 PP

Chocolate Sauce

Popcorn

\$6.00 PP | V

Choose 2: Parmesan Ranch, Caramel, Garlic Butter-Herb
Chipotle Lime, Truffle, Cinnamon Roll

SAMOSAS

\$5.00 PP | V, GF, DF

Choose 1:

Traditional Potato-Pea | V, DF

Tikka Chicken | DF

Spicy Pork | DF

Dipping Sauces: Mint-Cilantro Chutney, Tamarind

Sweet Potato Tots

\$4.00 PP | V, GF

Vegetable Hatch Green Chili, Jack Cheese

Pretzel Bites

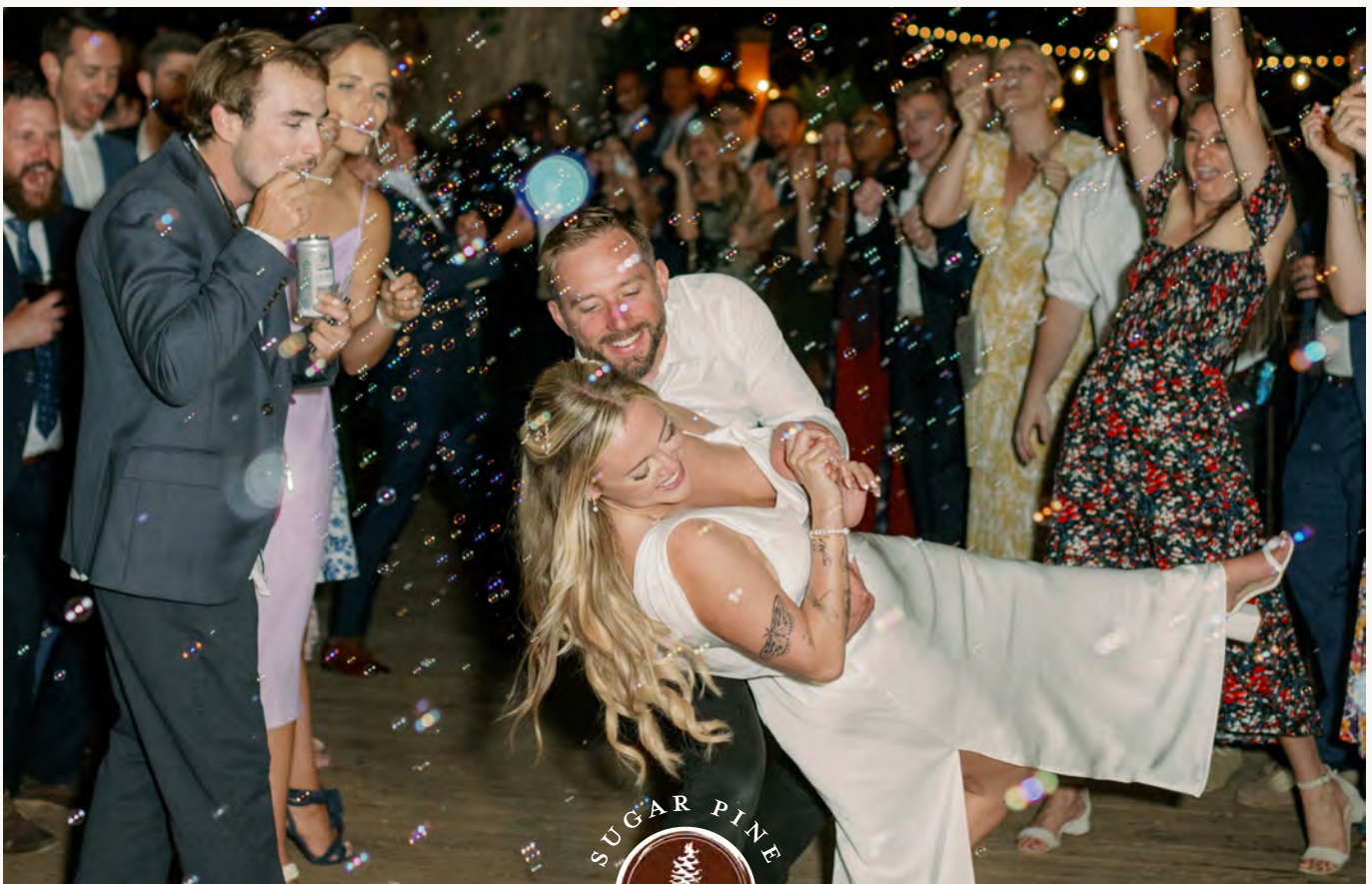
\$6.00 PP | V

Sauces: Local Stout Beer Mustard, Green Chili Cheese

Nacho Bar

\$9.00 PP | V, GF

Tortilla Chips, Nacho Cheese, Two Types of Salsa, Refried Beans,
Pickled Jalapenos, Spiced Crema



Glassware & Dinnerware

SUGAR PINE DINNERWARE PACKAGES

Basic Dinnerware Package

\$ 4.75 PP

Includes: 1 salad fork, 1 dinner fork, 1 dinner knife, 1 royal white salad plate, 1 royal white dinner plate, and 1 collins water glass.

Ivory Rimmed Dinnerware Package

Includes: 1 salad fork, 1 dinner fork, 1 dinner knife, 1 ivory rimmed salad plate, 1 ivory rimmed dinner plate, 1 collins water glass

\$ 8.50 PP

Glazed Blue Stone Dinnerware Package

Includes: 1 salad fork, 1 dinner fork, 1 dinner knife, 1 blue glazed stone salad plate, 1 blue glazed stone dinner plate, 1 collins water glass

\$ 8.50 PP

Upgraded Dinnerware & Flatware

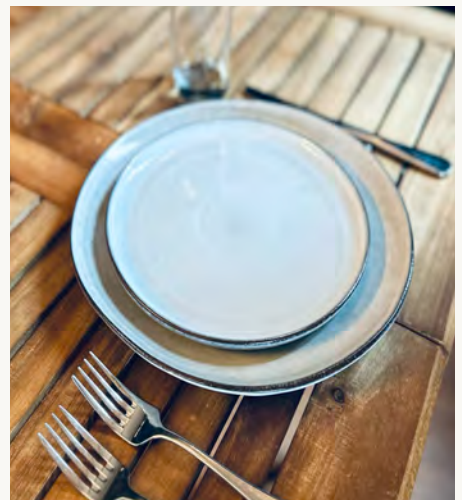
INQUIRE FOR PRICING

Mismatched china plates, colored stemmed water/wine goblets, black slate plate ware, grey slate plate ware, gold flatware and bronze flatware.

Basic Glassware Package

\$ 4.50 PP

Includes stemless wine glasses and rocks glasses for behind the bar.



Terms & Conditions

THE DETAILS

Interim Payment

You will make an interim payment representing 50% of the remaining Event Total, due [60] days before the event date.

Finaly Payment

We will give you an invoice of the final payment amount in advance of the due date. Your final payment is due [7] days before the Event Date. If final payment is not received by Sugar Pine 7 days prior a \$50 late fee will be assessed for each day past due. If payment isn't received by the event date, services will not be provided. Returned checks are subject to a \$50 penalty.

Gratuity

Sugar Pine does not charge a gratuity for the service staff. At the client's discretion, any extra tip or gratuity will be distributed to the service staff.

State and Local Taxes

All applicable state and local taxes are included in the Event Total.

Personnel

We reserve the right to increase the number of staff if the guaranteed guest count is 10% higher than the estimated number you have provided.

Rentals

You may provide part of your own rental items for your event. Rental items required to be purchased through Sugar Pine include: plates, glassware, flatware and buffet/station service items, as those items directly affect the service that Sugar Pine provides. Sugar Pine will give you an estimated cost/list of rentals for your event. You may change/cancel those items until [15] days prior to the Event Date. Any loss or damage to ANY rentals will be billed at the replacement rate. If you choose to rent these items from another approved vendor a handling fee of \$300 will apply.

Compliance with Laws

We will ensure that all federal, state, and local laws related to food purchases and consumption are strictly enforced.

Menu Changes

You can make changes in the menu selection up to [30] days before the Event Date.

Menu Costs

If a drastic change in the cost of an ingredient(s) within your menu is established you have two options: (1) A new cost (maintaining your present menu) will be assessed based on current market prices and you may agree to the new price, or (2) Substitute menu item(s) will be presented to you in order for you to maintain the agreed upon (per person) menu price.

Food Safety

Some items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. All menu items are made fresh daily and some ingredients may not be listed. Please inform us if you are allergic to or intolerant of specific foods and we are happy to make adjustments.



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Significant Changes

If you wish to make a significant change in menu ingredient(s), you have two options: (1) You will be assessed an updated cost (maintaining your present menu) based on current market prices and you may agree to the new price, or (2) We will offer substitute menu items (in order for you to maintain the agreed upon (per person/platter) menu price.

Leftovers

To prevent food-borne illness, Sugar Pine cannot provide you with leftovers.

Damage

We assume no responsibility for ANY damage or loss of any merchandise, alcohol, equipment, furniture, clothing or other valuables before, during or after the Event. We will do everything possible to ensure that all of your supplies, rentals and equipment are cared for and maintained in good working order and without any damage.

Third Party Liability

You assume responsibility for any and all damages caused by any guest, invitee or other person attending Event, including third parties who are hired to provide other services.

Unlawful Activities

You will comply with all federal, state, and local laws or orders, and will not do anything on the premises in violation of any laws, ordinances, rules or orders. If any unlawful activities occur on the premises and the Event is canceled, we will not be required to provide you with any refund.

Photos

The client grants Sugar Pine permission to use any photographs taken at the contracted event for advertising purposes. Sugar Pine from time to time may take pictures and/or moving images during the set up, take down, or the actual event. These images will remain the property of Sugar Pine. All ownership including copyright as well as other rights, title and interest in and to those recordings shall belong exclusively to Sugar Pine and the producing company and may be used for advertising for Sugar Pine.

Insurance

We maintain appropriate General Liability and Automobile insurance.

Our Liability

Our only liability for third party claims will be limited to actions based on damages caused by us or by the negligent conduct of our employees.

Cancellation by You

All prepayments and deposits are forfeited if you cancel the event at any time. We will apply the entire balance of your deposits and prepayments, less \$500.00 towards another event occurring within 90 days of the original event date. Subject to availability. All costs subject to change.



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Cancellation by Us

We reserve the right to terminate this contract for any reasonable and actual inability to perform the services contracted. This includes any circumstances of verbal abuse and inappropriate behavior exhibited by you toward our staff. If we terminate this contract over 30 days prior to your event date, all deposits and prepayments will be returned in full within 10 days. If we terminate this contract within 30 days prior to your event date, all deposits and prepayments will be returned in full within 10 days as well as an additional \$500.00 penalty.

Force Majeure

Neither you nor us shall be liable for any failure of or delay in the performance of this Agreement for the period that such failure or delay is due to causes beyond its reasonable control, including but not limited to acts of God, war, strikes or labor disputes, embargoes, government orders or any other force majeure event.

Assignment

You may not assign this contract without our written consent, which we may not reasonably withhold but which may require your payment of a fee.

WE LOOK FORWARD TO HEARING FROM YOU!

CONTACT

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