

All Love Catering 5280 Menu

What does the 5280 Package Include?

For \$52.80 per person we can cover your catering needs in one nice package! Our Front of House Servers will Arrive to stage the dining area and assist in setting up your event. Our Chefs will arrive 1 Hour Prior to Service to set up the food and serve. The Chefs will Depart and the Servers will remain to clean and breakdown the event. The total time on site allocated is 8 Hours. We will also use our custom food display pieces to insure an upscale design and appeal.

Can we change the Menu?

The Menu can change so long as the selections do not have the need for onsite cooking. We will work with you to develop a delicious menu that everyone will love. Carving Stations and other food choices are available on request.

What if the event is over a 30 minute drive?

If the drive is more than 30 minutes for our team, we will simply deduct the amount of time on site.

What is Full Service Catering?

Full service Catering means we are with you every step of the way. You have passed appetizers during cocktail hour and access to all available menus. We set up our own kitchen on site to execute the food on site just before service. Our team will be much larger and on site for 10 hours to set up a ceremony site, flip a space and anything else that needs to be done. Basically, you don't lift a finger!

Can we do a Station or Family Style Service with the 5280 Package?

The 5280 Package requires as little staff possible to execute your food flawlessly. With Family Style and different services other than buffet, a larger staff is required and thus a full service package will be composed.

What if the event is shorter with less needs?

We have many ways of pricing an event and if your needs are less than the 5280 package, we can offer an even better rate. Just call or email us your details!



#720.917-4186

www.All-LoveCatering.com

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Staged Appetizers (included)

Grazing Table of Cured Meats, Assorted Cheeses, Vegetable Crudit  with Scratch Dips, Fresh Cut Fruit & Baked Bread with Jam

Greens & Starches (Choose 3)

Colors of Colorado Salad with Leafy Greens, Peaches, Shaved Red Onion, Carrots, Blueberries & Balsamic Dijon Vinaigrette

Roasted Vegetable Medley of Asparagus, Peppers, Zucchini, Yellow Squash, Herbs & Garlic

Cheddar Gouda Mac & Cheese with Bread Crumbs, Tomato & Green Onions

Roasted Garlic Mashed Potatoes

Brie Fused Polenta with Garden Sauce of Zucchini, Yellow Squash & Tomato

Quinoa Stuffed Peppers with Basil, Candied Almonds, Blistered Tomatoes & Balsamic (GF+V)

Main Options (Choose 2)

Local Lager Braised Beef Brisket finished Au Jus

Brown Sugar & Coffee Rubbed Pork Loin with Courvoisier Cream Sauce

Pesto Grilled Chicken with Artichokes & Cherry Tomatoes

Smoked Steelhead Trout with Roasted Garlic, Lemon & Parsley & Lemon Crema



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