

Spring & Summer Menu



720.917.4186

www.all-lovecatering.com

The Cocktail Hour



All Love Signature Grazing Table

Our custom designed stationary appetizer table is sure to draw your guests together over a beautiful & bountiful display of artisan cured meat & assorted cheeses, farm fresh vegetable crudité, scratch dips, house baked breads, local jams & seasonal sliced fruits

- OR -

Hand Passed Appetizers

Our handmade appetizers are little gems with no small detail overlooked. Your mingling guests attention will be captured by your eye catching selections circulating on our locally crafted wood trays

please select 3 options

Scallops on the Half Shell topped with Asiago, Almond Crust & Lemon Burre Blanc

Colorado Lamb Slider with Fresh Cucumber, Tomato, Baby Spinach
Topped with Tzatziki Sauce on Fresh Baked Brioche Bun

Summer Squash Aranchini topped with Tomato Chutney

Pork Tenderloin with Spicy Blueberry Jam on a Mini Buttermilk Biscuit

Croquette Potatoes with Bison Sausage finished with Smoked Paprika Aioli

Trio of Bruschetta – Tomato, Mozzarella, Basil & Balsamic Reduction |
Smoked Salmon with Lemon Dill Aioli | Hatch Green Chili, Tomatillo & Avocado

Peppadew stuffed with Goat Cheese, Toasted Almonds & Fresh Thyme

Prosciutto, Fig & Mint Crostini

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The First Course



Chef Inspired Salad

As guests arrive to the dining room a pre-set salad of your choice will provide an elegant feel

please select 1 option

Colors of Colorado Salad

Baby Kale, Peaches, Shaved Red Onion, Carrots & Blueberries with a Balsamic Dijon Vinaigrette

Colorado Chop Chop Salad

Spinach , Toasted Pumpkin Seeds & Blue Cheese Finished with a Orange Vinaigrette

Mediterranean Salad

Green Oak Leaf, Spinach, Cucumber, Red Onion, Feta Cheese & Chick Peas with a Red Wine Mint Vinaigrette

Romaine Wedge Salad

Romaine, Crumbled Crispy Bacon, Roasted Cherry Tomatoes & Croutons with a Buttermilk Ranch Dressing

Citrus Avocado Salad

Mixed Baby Greens, Orange Segments, Avocado & Artichoke Hearts with a Toasted Almond Vinaigrette

Artisanal Bread Platter (additional \$1.50 Per Person)

Accompanying the salad each table will be set with assorted fresh baked artisanal breads & herbed butter

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The Dinner



Entrée Course

For the main course we like for you & your guests to have options so from the below lists you may choose 3 sides & 2 main for all to enjoy

Sides

please select 3 options

Citrus Green Beans tossed with Orange Supremes, Crispy Pancetta & Toasted Almonds

Sautéed Snap Peas with Ricotta & Shallots

Sautéed Vegetable Medley of Peppers, Onions, Asparagus, Portobello, Roma Tomato Zucchini & Yellow Squash

Colorado Summer Succotash - Corn, Red peppers, Colorado Green Chile, Garlic, Onion & Tomato

Brie Infused Polenta with Tomato Zucchini Sauce & Fresh Herbs

Chipotle Sweet Potatoes with Sweet Onion Marmalade, Roasted Peppers & Green Onions

Organic Red Quinoa tossed with Candied Almonds, Fresh Basil, Feta Cheese & Sherry Vinegar

Roasted Garlic Infused Mashed Yukon Gold Mashed Potatoes

Roasted Fingerling Potatoes tossed with Truffle & Parsley

The Dinner
Mains
please select 2 options



Poultry

Seared Chicken Thighs with Orange, Charred Peppers,
Mint & Sherry Reduction

Smoked Chicken topped with Candied Bacon, Pickled
Fennel topped with Chili Crema

Grilled pesto chicken breasts with baby heirloom
tomatoes & artichoke hearts

Beef

Sweet Tea & Ancho Chili Braised Beef Short Ribs
Local Lager Braised Beef Brisket with a touch of smoke
& finished Au Jus

Adobo Cilantro Flank Steak with Lime, Orange &
Lemon

Pork

Pork Chops brined with Fennel and Black Tea finished
with Sautéed Spinach & Fennel

Local Bourbon Peach Glazed Pork
Brown Sugar & Coffee crusted Pork Loin

Fish

Cast Iron Seared Steelhead Trout with Blackening
Seasoning & Lemon Crema

Grilled Colorado Striped Bass with Tomato Chutney &
Basil

Smoked Norwegian Salmon topped with Lemon, Garlic
& Herbs

Vegetarian

Bell Peppers filled with Quinoa, Basil, Cherry Tomatoes,
Candied Almonds & Balsamic Reduction

Acorn Squash with Cous Cous, Wilted Greens, Pears,
Brown Sugar, Ginger & White Wine

Wild Mushroom Lasagna with 5 Hour Marinara, a Touch
of Cream, Herbs & Garlic