

# Fall & Winter Menu



LEVATE  
PHOTOGRAPHY

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[www.all-lovecatering.com](http://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 dip, house baked bread, local jam & seasonal sliced fruit

### 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*

Artichoke & Cherry Tomato Shrimp Skewers with Lemon Aioli

Mushrooms Stuffed with Bacon, Gouda Cheese & Caramelized Onions

Goat Cheese & Prosciutto Fried Risotto Balls with Spicy Peppadew Aioli (Vegetarian Available)

Pork Tenderloin with Spicy Blueberry Jam on a Mini Buttermilk Biscuit

Polenta Cake, Braised Chicken, Arugula Pesto, Red Bell Pepper Slice

Trio of Warm Bruschetta – Wine Poached Olives, Cambonzola Cheese & Tomato Chutney  
Butternut Squash, Sage & Chili Honey Glaze | Blackened Spiced Salmon with Dill Aioli

Scallops on the Half Shell with Lemon Burre Blanc & Asiago Panko Crust

## 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*

### **Festive Fall Salad**

Romaine Lettuce, Toasted Walnuts, Pears, Gorgonzola, with Cranberry Vinaigrette

### **Maple Spiced Salad**

Mixed Greens, Radicchio, Red Onion, Golden Raisins, Apples, Candied Pecans, with Maple Vinaigrette

### **Root Veggie & Goat Salad**

Arugula, Red Beets, Gold Beets, Goat Cheese, and Lemon Vinaigrette

### **Soup Bar**

Fresh Tomato Basil Soup

Roasted Poblano Chicken Enchilada Soup

Creamy Potato Leek Soup

French Onion Soup

### **Artisanal Bread Platter**

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



# 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*

Wild Mushroom Risotto of Arborio Rice, Parmesan Cheese & Sautéed Mushrooms

Honey & Chili Roasted Acorn, Butternut & Winter Squashes

Yukon Gold & Sweet Potatoes Thinly Sliced, Layered with Cheese & Baked Au Gratin

Smashed Red Potatoes with Sour Cream, Green Onion & Rosemary

Vegetable Medley of Colored Carrots, Zucchini, Yellow Squash, Bell Pepper & Mushroom with Herbs & White Wine

Vegetable Broth Based Polenta folded with Caramelized Onion Blend, Fresh Herbs, Roasted Garlic Oil & Blistered Tomatoes

The Dinner  
Mains  
*please select 2 options*



**Poultry**

Chicken Marsala, Flour Dust, Mushrooms & Stock  
Brined Turkey Breast roasted with Herbs, Garlic & Served  
with Scratch Brown Gravy **(Carving Station)**  
Coq Au Von Whole Chicken with Onion, Cognac,  
Carrots, Fresh Herbs & Lots of Love

**Beef**

Fork Tender Red Wine Braised Beef Short Ribs  
12 Hour Herb & Garlic Crusted Prime Rib, slow cooked to  
medium rare served with Horseradish **(Carving Station)**  
Beef & Bison Meatloaf with Tomato Ginger Chutney

**Pork**

Coffee Crusted Pork Loin smothered in a Courvoisier  
Cream Sauce **(Carving Station)**  
Pork Shoulder with Pears, Whole Carrot & Cinnamon  
Sherry Apple Pork Chops with Thyme & Rosemary

**Seafood**

Scottish Salmon with a Honey Tarragon Glaze  
Seared Steelhead Trout, Andouille Sausage, Olives  
Penne Pasta with Shrimp, Broccoli & Lemon Crema

**Vegetarian**

Butternut Squash Ravioli with Brown Butter Sage Sauce,  
Lemon Squeeze & 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

**Decadent Items + \$10 Per Person**

Grilled Colorado Lamb Shanks  
Braised Veal Ossobucco  
Shell Fish Boil with Clams, Mussels, Shrimp with Butter,  
White Wine & Lemon



Two Chefs founded All Love Catering with high quality food that is always made from scratch, cooked fresh just before service and handled by a seasoned wait staff. Now those 2 chefs have grown a respected team of professionals dedicated to pushing the expectations of what catering can be. Even our Sales Directors bring a background in food & hospitality.

Our goal is to create a personal experience for each client, family member & guest. We are not a huge catering company like our competition as we focus on the details and relationship of our clients. We not only work hard on each event's food and service, but also the aspects of tables, chairs, décor, place settings, bartending and coordination. All of these attributes require a tremendous amount of attention and we limit our bookings to insure no detail is lost.

Should you need more food options just ask your point of contact. We have all prepared all types of menus such as Italian, German, Cajun, French, Indian, Paleo, Gluten Free & Vegan. We are happy to accommodate these requests in order to personalize your moment.

Thank you for your time and the opportunity! ~ All Love Catering