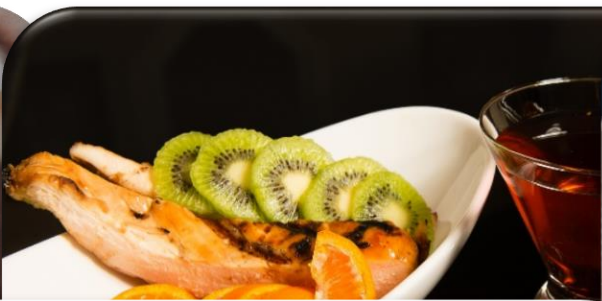


2019 Fall & Winter Menu



ELEVATE
PHOTOGRAPHY

720.917.4186

www.all-lovecatering.com

The Cocktail Hour

All Love Signature Grazing Board



Our custom designed stationary appetizer table is sure to draw your guests together over a beautiful & bountiful display of artisan cured meat & assorted cheeses, *House made pickles, scratch tomato & roasted pepper hummus dip, scratch whole grain mustard, house baked breads, local jams & seasonal sliced fruits*

Hand Passed Appetizers

Please select 3 options

Bourbon Glazed Shrimp Spikes with Cherry Tomato & Green Onion (GF)

Spinach & Artichoke Arancini with Lemon Aioli (Veg)

Focaccia Bruschetta Trio | Apple, Ricotta & Cinnamon Dust | Manchango Cheese, Prosciutto & Tomatillo | Fried Spinach, Lemon Zest, Butternut Squash Spread, Tomato Brunoises

Crispy Mini Crab Cakes with Roasted Red Pepper Remoulade

Lamb Meatballs with Tzatziki & Spicy Tomato Sauces

Cranberry & Herb Whipped Goat Cheese, Toasted Pepitas on Grilled Bread (Veg)

Italian Skewer with Artichoke, Olive, Salami, Basil & Buffalo Mozzarella – Balsamic Reduction (GF)

Mushrooms Stuffed with Bacon, Gouda Cheese & Caramelized Onions (GF)

Pork Tenderloin with Spicy Blueberry Jam on a Mini Buttermilk Biscuit

Belgium Endive with Red Grapes, Gorgonzola & Candied Walnuts (GF)

Mini Stuffed Sweet Peppers- Spinach & Cheese Blend (GF, Veg)

Action Stations



Mac & Cheese Station

Cheddar & Gouda Sauce with Macaroni Pasta

Spicy Chipotle & Monterrey Cheese Sauce with Rigatoni Pasta

Toppings of Green Onions, Green Chilies, Roasted Tomatoes, Truffle & Broccoli Bits

Sides include Roasted Vegetable Medley, Herb Grilled Chicken & Pulled Pork

Slider Station – Choose 3

Cherry Bourbon BBQ Pulled Pork with Cole's Slaw on Pretzel Bun

Fried Boneless Chicken with Siracha Aioli & Spinach on Brioche Bun

Balsamic Grilled Portobello Cap with Elliot's Pesto on Brioche Bun (vegan)

Bourbon Braised Chicken with Brown Sugar, Soy, Red Chili Flakes, Kale Slaw Mix

Shrimp Po Boy Slider with Cajun Remoulade, Greens, Tomato & House Made Pickle

Chicken & Biscuit Slider with Honey Mustard Aioli

Caprese of Heirloom Tomato, Picked Basil, Fresh Mozzarella & Balsamic Reduction

Sides include Mixed Green Salad & Smashed Red Potatoes w/ Sour Cream
Rosemary

Taco Action Station (choose 3)

Soft Corn, Crunchy Corn & Grilled Flour Tortillas



Pork Carnitas with Fire Roasted Salsa on Grilled Flour Tortilla

Slow Cooked Chicken Tinga with Tomatillo Guacamole on Crispy Corn Tortilla

Vegetarian Calabacitas with Chili Crema & Black Beans on Crispy Corn Tortilla

Grilled Shrimp Tacos with Cabbage Slaw & Cilantro Crema

Chipotle Braised Brisket, Corn Salsa topped with a Creamy Chipotle Sauce

Roasted Mushroom with Black Beans, Garlic Mojo, Fresco Cheese, Onions & Cilantro

Cheddar, Sour Cream, & Hot Sauce Bar

Sides include Steamed Cilantro Lime Rice & Mixed Greens, Jicama & Pepper Salad

Fork Friendly Chef Inspired Station (choose 2)

Braised Beef Short Ribs over Garlic Mashed Potatoes

Steelhead Trout over Roasted Vegetable Medley with Lemon Crema

Eggplant Rollatini, Panko, Ricotta, Balsamic Reduction & 5 Hour Marinara Sauce

Pan Fried Chicken Breast, Scratch Almond Romeso & Pea Tendrils

Shrimp & Penne with Lemon Béchamel Sauce, Green Peas & Parmesan

Formal Dining Menu



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On the Table



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

An elegant, Self Serve Soup Bar is great for Cocktail Hour with Grazing Board

please select 1 option

Fresh Tomato Basil | Roasted Poblano Chicken Enchilada | Creamy Potato Leek |
French Onion Soup

Artisanal Bread Platter (additional \$1.50 Per Person)

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

Vegetable & Starch Sides

please select 3 options

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

Honey & Chili Roasted Acorn, Butternut & Winter Squashes (Vegan)

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

Smashed Red Potatoes with Sour Cream, Green Onion & Rosemary (GF)

Fingerlings with a Chive Oil & Cracked Pepper (GF, Veg)

Vegetable Medley of Colored Carrots, Zucchini, Yellow Squash, Bell Pepper, Herbs & White Wine (GF)

Green Chile and White Cheddar Polenta with Smoked Tomato Sauce (Veg, GF)

Sautéed Brussels with Pancetta & Balsamic Glaze (GF)

Toasted Pecan, Bacon & Blue Cheese Green Beans (GF)

Main Protein Options



Poultry

please select 2 options

Chicken Marsala, Seasoned Flour, Pan Fried & Topped with Mushroom Marsala Wine Sauce

Brined Turkey Breast roasted with Herbs, Garlic & Scratch Brown Gravy (**Carving Station**)

Airline Chicken, Scratch Almond Romesco, Pea Tendrils & Parmesan Cheese

Beef

Fork Tender Red Wine Braised Beef Short Ribs

Marinated & Grilled Flank Steak with Wine Reduction Sauce

Red Chili Braised Beef Brisket, Cilantro & Cojita

Pork

Coffee Crusted Pork Loin smothered in a Courvoisier Cream Sauce (**Carving Station**)

Cuban Style Mojo Roasted Pork Butt

Tomatillo & Hatch Braised Pork Loin
Lime, Roasted Red Bells & Pickled Red Onion

Seafood

Scottish Salmon with a Honey Tarragon Glaze

Seared Steelhead Trout, Andouille Sausage, Wine Braised Olives

Shrimp, Penne Pasta, Broccoli & Lemon Cream Béchamel

Vegetarian

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

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

Eggplant Rollatini, Panko, Ricotta, Balsamic Reduction & 5 Hour Marinara Sauce

Decadent Items + \$10 Per Person

Braised Veal Ossobucco

Shell Fish Boil with Clams, Mussels, Shrimp with Butter, White Wine & Lemon

12 Hour Herb & Garlic Crusted Prime Rib, slow cooked to medium rare served with Horseradish (**Carving Station**)

The Late Night Offering



Dessert Course

Our Pastry Wizards from the Dessert Stand offer Wedding Cakes, Cutting Cakes, Small Bite Desserts and much much more for your guests.

Some examples are Scratch made Woopie Pies, Mini Strawberry Cheesecakes, Mini Smores Cupcakes, Lemon Tarts, Flourless Chocolate Cake Bites & Pettie Fours

Our team can cut and serve cake to each table or set out for guests to enjoy.

Coffee & Hot Tea Service

Our self serve station will have every offering your guests desire. Gourmet Regular and Decaffeinated Coffee, Half & Half, Sugar, Stirrers and Mugs

Our Hot Tea Selections range from Earl Grey, Decaf, Lemon & Chai

Savory Late Night Snack Options

Authentic Bavarian Pretzels with Beer Mustard (Individually Wrapped)

Slider Bar | Famous Cherry Whiskey Pork, House Fried Buttermilk Chicken & Caprese

Mac & Cheese Bar | Cheddar Gouda & Spicy Chipotle Sauces |
Toppings of Bacon, Chicken, Green Chili, Roasted Tomato & Broccoli

Bartending



All Love Catering provides High Quality Bar Tending to consolidate your event vendors.

We offer Bar Setups which include the bar, linen, cups, cooler with ice, wine keys & bar tools with staff.

We offer a non-alcoholic drink package of bottled water, coke, diet coke, sprite & ginger ale.

We offer a glassware package of rocks glasses, wine glasses & champagne flutes.

We offer a mixer garnish package to complete you full bar needs.

Any specific drink ingredient needs can be accommodated.



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