

# 2019 Spring Summer Menu



# 720.917.4186

[www.all-lovecatering.com](http://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 jam & seasonal sliced fruits

**-OR-**

## Hand Passed Appetizers

*Please select 3 options*

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

Lamb Meatballs with House Cucumber Tzatziki

Summer Squash Arancini 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

Bruschetta Trio | Sundried Tomato, whipped fetta | Smoked Salmon with an Olive & Roasted Red Pepper Tapenade | BLT -Bacon Jam, Cherry Tomatoes & Greens

Peppadew stuffed with Goat Cheese, Toasted Almonds & Fresh Thyme (GF)

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

Bacon, Gouda & Caramelized Onions Stuffed Mushrooms (GF)



# 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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# 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

### **Colors of Colorado Salad**

Leafy Greens, Peaches, Shaved Red Onion, Carrots & Blueberries  
Balsamic Dijon Vinaigrette

### **Latin Salad**

Mixed Greens, Sliced Bell Peppers, Roasted Corn, Cotija Cheese, Cumin Vinaigrette

### **Field Salad**

Torn Bib Lettuce, Cucumber, Radish, Toasted Pumpkin,  
Creamy Poppy Seed Dressing

**Orzo Salad** | Sun Dried Tomato Pesto, Arugula |  
Parmesan, Garlic, Spinach, Shallot, Herbs | Artichoke, Spinach, Tomato

### **Mediterranean Salad**

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

### **Citrus Avocado Salad**

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

Add Scratch Baked Artisanal Bread for an additional \$1.50 Per Person

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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

## Vegetable & Starch Sides

*please select 3 options*

Citrus Green Beans tossed with Orange Supremes, Crispy Pancetta,  
Toasted Almonds (GF)

Sautéed Carrots, Summer Squash, Asparagus, Wilted Arugula with Herbed Oil (GF)

Sautéed Vegetable Medley of Peppers, Onions, Asparagus,  
Zucchini & Yellow Squash (GF + Vegan)

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

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

Baby Roasted Sweet Potatoes wedges with Rosemary & Cinnamon (GF + Vegan)

Roasted Garlic Infused Mashed Yukon Gold Potatoes (GF)

Lemon Oregano Roasted Fingerlings (GF + Vegan)

# Main Protein Options



*please select 2 options*

## Poultry

Crispy Tequila Lime Chicken Thighs  
with Grilled Mini Peppers (GF)

Smoked Chicken topped with Candied Bacon,  
Pickled Fennel & Red Chili Crema (GF)

Pesto Grilled Chicken Breast topped with  
Artichokes, Cherry Tomatoes & Elliot's Pesto

## Beef (GF)

Sweet Tea & Ancho Chili Braised Short Ribs

Local Lager Braised Brisket with a touch of  
smoke & finished Au Jus

Citrus Chipotle Flank Steak with Salsa Verde

Coca-Cola Marinated Flank Steak  
Almond Romanesco Finish

## Pork

Pork Chops brined with Fennel and Black Tea  
finished with Sautéed Spinach & Honey (GF)

Local Bourbon & Peach Glazed Pork (GF)

Cuban Style Mojo Roasted Pork Steaks

## Seafood

Cast Iron Seared Steelhead Trout with  
Blackening Seasoning & Lemon Crema (GF)

Grilled Colorado Striped Bass with Tomato  
Chutney & Basil (GF) (add \$10 per person)

Smoked Norwegian Salmon topped with  
Chef's Special Olive & Garlic Tapenade (GF)

*Creamy Dill Mustard, Romeso & Pesto Sauces  
are available replacements!*

## Vegetarian

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

Quinoa, Corn & Black Bean Stuffed Poblano  
Peppers with Smoked Tomato Sauce (GF, V)

Cast Iron Maple Chipotle Glazed Tofu (GF, V)

## Decadent Items + \$10 Per Person

Braised Colorado Lamb Shanks (GF)

Braised Veal Ossobucco (GF)

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



# 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 S'mores 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 of our Famous Cherry Whiskey Pork, House Fried Buttermilk Chicken & Balsamic Grilled Portobello

Mac & Cheese Station with Cheddar Gouda & Spicy Chipotle Sauces and toppings of Bacon, Pulled Chicken, Green Onion, Roasted Tomato, Bread Crumbs & 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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