

# Parties & Celebrations



ALL  LOVE  
Catering for the Love of Food



(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 jams & seasonal sliced fruits

-OR-

## Hand Passed Appetizers

*Please select 3 options*

Scallops on the Half Shell

Asiago Almond Crust & Lemon Burre Blanc

Lamb Meatballs with Tzatziki & Spicy Tomato Sauces

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 feta

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)



# Crowd Pleasers



## Big Kid Action Station

Cheddar & Gouda Sauce with Macaroni Pasta

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

Fried Chicken & Buttermilk Biscuit Slider with Honey Mustard Aioli

Caprese Slider with Heirloom Tomato, Picked Basil,  
Fresh Mozzarella & Balsamic Reduction

Mixed Green Salad & Smashed Red Potatoes w/ Truffle Aioli

## Latin Love Station

Pork Carnitas with Fire Roasted Salsa on Grilled Flour Tortilla

Beef & Vegetable filled Handmade Empandas

Vegetarian Nachos with Sautéed Calabacitas, Cheddar, Pickled  
Jalapeños, Chili Crema, Black Bean Sauce & Cilantro

Sides include Steamed Cilantro Lime Rice & House Braised Black Beans

## Southern Station

Annie's Buttermilk Fried Chicken with Louisiana Hot Sauce

Local Lager Braised Beef Brisket with GF Gravy

Roasted Garlic Mashed Yukon Gold Potatoes

Crunchy Chopped Romaine, Croutons, Cherry Tomatoes, Carrot &  
Buttermilk Ranch / Red Wine Honey Vinaigrette

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# Elevated Experience



## Crawfish Boil

Overnighted from Louisiana fresh & lively, boiled on site.  
Packed with Heat! Sweet Corn on the Cob, Red Potatoes, Shrimp,  
Andouille Sausage, Lemon, Butter, Herbs & Traditional Spices  
Bowls for Shells, Towelettes & Construction Paper

Dirty Rice, Scratch Red Beans, Green Peppers, Celery & Bacon (GF)

Braised Collard Greens with Smoked Ham Hock, Red Chili Flakes, Stock,  
Wine & Onion (GF, DF)

Chicken & Andouille Gumbo with Holy Trinity Mirepoix & Tomato

## Chef Inspired Station

Braised Beef Short Ribs over Garlic Mashed Potatoes (GF)

Steelhead Trout over Roasted Vegetable Medley with Lemon Crema (GF)

Eggplant Rollatini, Panko, Ricotta, Balsamic, Arugula  
Penne Pasta tossed with 5 Hour Marinara Sauce

Field Salad Spinach & Arugula, Cucumber, Radish, Toasted Pumpkin  
Creamy Poppy Seed Dressing

## Raw Bar Station

Tuna Ceviche, Grilled Pineapple & Jalapeno Salsa, Chip (GF, DF)

Oyster Rockefeller with Spinach, Garlic, Parmesan Bread Crumbs

Oyster on the Half Shell with Minute & Horseradish (GF, DF)

Spinach Salad with Watercress, Cucumber, Radish & Sesame Seeds &  
Champagne Honey Vinaigrette (GF Vegan)

Toasted Garlic Bread

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# Bartending Services



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

We offer bar setups which include the bar, linen, cups, coolers with ice, wine keys & bar tools with a professional staff. (\$9.50 PP)

We offer a non-alcoholic drink package bottled water, coke, diet coke, sprite & ginger ale (\$1.00 PP)

We offer a glassware package rocks glasses, wine glasses & champagne flutes (\$2.00 PP)

We offer a mixer / garnish package (\$1.00 PP) lemons, limes, cherries, olives, bitters, grenadine, simple syrup

**all clients are responsible for providing alcohol**

## Signature Drink Menu

Boulevardier - Bourbon, Vermouth, Campari

Old Fashioned - Bourbon, Demerara Syrup, Angostura Bitter, Bitter Truth

Manhattan - Rye, Sweet Vermouth, Angostura Bitters

Culpeppa Cocktail - Bourbon, Peach Simple Syrup, Lemon Juice, Peach

Sazerac - Rye, Demerara syrup, Peychaud's, Angostura Bitters

Negroni - Gin, Vermouth di Torino, Campari

French 75 - Cognac or Gin, Lemon Juice, Cane Syrup, Champagne Top

Bellini - Prosecco, White Peach Puree

Moscow Mule - Vodka, Lime Juice, Ginger Syrup, Soda

Margarita - Tequila, Cointreau, Lime Juice, Simple Syrup

El Guapo - Tequila, Simple Syrup, Lime Wedges, Cholula, Pepper

Mojito - Rum, Mint Stem Syrup, lime juice, Soda water, Ancho bitters

Dark & Stormy - Black Seal Rum, Lime Juice, Ginger Syrup