

# October - April 2020 Fall & Winter Menu



**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*

Shrimp Cocktail Skewer with Horseradish, Tomato & Lemon (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 Spicy Tomato Sauce

Cranberry & Herb Whipped Goat Cheese,  
Toasted Pepitas Seeds 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 filled with Garlic Artichokes, Italian Olive, Cherry  
Tomatoes, Fresh Micro Greens & Lemon Squeeze (Vegan + GF)

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# Chef 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

*Please select 3 options*

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

Fried Boneless Chicken with Sriracha 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 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

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# Chef Action Stations



## Taco Love Station

*Please select 3 Tacos*

Soft Corn, Crunchy Corn & Grilled Flour Tortillas  
Also includes Cheddar, Sour Cream, & Hot Sauce Bar

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

Sides include Steamed Cilantro Lime Rice & House Braised Black Beans

## Fork Friendly Station

*Please select 2 options*

Braised Beef Short Ribs over Garlic Mashed Potatoes (GF)

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

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

Sorfito Achiote Chicken Thighs with Peruvian Green Chile (GF)

Roasted Squash, Cous Cous, Pear, Brown Sugar, Ginger, Greens (Vegan)

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

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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 (add bread for \$1.50 PP)

### **Festive Fall Salad (GF)**

Romaine Lettuce, Toasted Walnuts, Pears, Gorgonzola  
Cranberry Vinaigrette

### **Maple Spiced Salad (GF)**

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

### **Root Veggie & Goat Salad (GF)**

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

### **Classic Caesar Salad**

Chopped Romaine, Cherry Tomato, Parmesan, Croutons  
House Caesar Dressing

## Soup Bar

An elegant, Self Serve Soup Bar  
Great for Cocktail Hour with a Grazing Board!

Fresh Tomato Basil (GF & Vegan)

Roasted Poblano Chicken Enchilada

Creamy Potato Leek (GF)

French Onion Soup (GF)



# The Dinner



## Entrée Course

We prefer offering guests 3 sides & 2 mains to enjoy

## Vegetable & Starch Sides

*Please select 3 options*

Wild Mushroom Risotto of Arborio Rice, Parmesan Cheese,  
Mushroom Stock & Sautéed Mushrooms (GF)

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

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, Vegan)

Spanish Style Jasmine Rice with Diced Peppers, Onions, Carrots,  
Cumin & Paprika (GF, Vegan)

Vegetable Medley of Asparagus, Zucchini, Yellow Squash, Bell Pepper,  
Red Onion, Herbs & Roasted Garlic Oil (GF, Vegan)

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

Sautéed Green Beans with Toasted Pecan, Bacon & Blue Cheese  
Balsamic Glaze (GF)

Slow Braised Southern Style Collards & Power Greens with Smoked Ham  
Hock, Caramelized Onion, Chili Flakes, Chicken Stock (GF)



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# Main Proteins



## Poultry

Chef Annie's Pan Fried Chicken Marsala  
Topped with Mushroom Marsala Wine Sauce

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

Airline Chicken, Scratch Almond Romesco,  
Pea Tendrils & Parmesan Cheese (GF)

## Beef

Fork Tender Red Wine Braised Beef Short Ribs (GF)

Marinated & Grilled Flank Steak with Red Wine Reduction Sauce (GF)

Red Chili Braised Beef Brisket, Cilantro & Cojita

## Vegetarian

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

Acorn Squash Ring filled with Quinoa, Wilted Greens, Pears,  
Brown Sugar, Ginger & White Wine (GF & Vegan)

Eggplant Rollatini, Panko Breading, Herbed Ricotta Smear,  
5 Hour Marinara Sauce & finished with Balsamic Reduction



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# Main Proteins



## Seafood

Scottish Salmon with a Honey Tarragon Glaze (GF)

Seared Steelhead Trout, Andouille Sausage, Wine Braised Olives (GF)

Shrimp, Penne Pasta, Broccoli & Lemon Cream Béchamel

## Pork

Tea Brined Pork Shoulder, Slow Roasted with Honey, Garlic & Sage (GF)

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

Tomatillo & Hatch Chili Braised Pork Loin, Lime,  
Roasted Red Bells & Pickled Red Onion (GF)

## Decadent Items (+\$10 PP)

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

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

Chef Elliot's Masterpiece; Braised Colorado Lamb Shank



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# 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 Whoopie 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

## 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 Bourbon Pork,  
House Fried Buttermilk Chicken & Caprese

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



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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