

May - September 2020
Spring Summer Menu



ALL  LOVE
Catering for the Love of Food



(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

-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)



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 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

Chef Inspired 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

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

Spinach & Arugula 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 with a Red Wine Mint Vinaigrette

Citrus Avocado Salad

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

Artisanal Bread Platter (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 & Vegan)

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 + Vegan)

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

Chipotle Roasted Sweet Potatoes Wedges tossed with
Onion Marmalade & Roasted Red Bell Peppers (GF + Vegan)

Roasted Garlic Infused Mashed Yukon Gold Potatoes (GF)

Lemon Oregano Roasted Fingerlings (GF + Vegan)



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Main Protein 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

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

Sweet Tea & Ancho Chili Braised Short Ribs (GF)

Citrus Chipotle Flank Steak with Salsa Verde (GF)

Coca-Cola Marinated Flank Steak Almond Romanesco Finish

Vegetarian

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

Cast Iron Maple Chipotle Glazed Tofu (GF, V)

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



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Main Protein Options

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)

Pork

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

Local Bourbon & Peach Glazed Pork Loin (GF)

Cuban Style Mojo Roasted Pork Shoulder Steaks

Decadent Items (+\$10 PP)

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

Braised Veal Ossobucco (GF)

Braised Colorado Lamb Shank (GF)



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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 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

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 Burboun 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



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