

2020 Service Descriptions



ALL  **LOVE**
Catering for the Love of Food



(720) 917-4186 - www.all-lovecatering.com



Delivery Service

Service Description Basics

We offer delivery services Monday - Friday 6 AM - 8 PM unless your sales rep approves otherwise.

Orders can be placed with our team directly, or ordered on our website

Orders can be individually packed, delivered cold & held in your refrigerator for 3 days.

Orders can be delivered as a buffet in which we drop to your location at the specified time.

Our team prefers *at least* 30 minutes to deliver an order prior to consumption

Orders must be placed within 72 hours of delivery with a \$200 minimum order.

All Orders have a service charge & delivery charge

Clients ordering multiple times per week will receive discounts on service & delivery charges.

Orders within 2 weeks of delivery date must be paid in full to secure order

Deliveries can be secured with a 30% non-refundable deposit

Our onsite team is responsible solely for the food service on deliveries.





Buffet Service

Service Description Basics

A buffet is a self serve food station in which guests fill their plate with items that suit their needs

We typically offer 3 sides & 2 proteins on our standard buffet order

If hiring our team for full service, our culinary team will cook the food onsite just before the buffet service

Sides typically include salads, vegetables, breads & starches

Proteins typically include beef, chicken, fish, pork & upscale vegetarian

All guests typically have a plate 30 minutes from 1st guest to last

Our display options consist of wood & steel chafing covers, lanterns, lights, cast iron skillets, greenery, linen & more.

All buffet items include menu descriptions calling out gluten free, vegan, etc. with ingredient listings

Our culinary team will have an off menu vegan option upon **request**

Any custom menu item must be noted on client paperwork, otherwise the culinary team will not be aware of custom requests.

Our team captain will release tables for the buffet, starting with table 1

Clients are responsible for numbering tables for catering service team

Buffets can have a carving station, or a build your own station such as a Mac & cheese Bar or Taco Bar.

Additional sides & offerings are available to add to your order.





Family Style Service

Service Description Basics

Family Style service is food plated on large platters & bowls for sharing amongst guests at each table

Family style salads are typically presented first, or an upgrade to plated salads can be offered first

After the salad course, we typically serve 3 sides & 2 proteins on 3 different platters / bowls (5 items on 3 platters)

Sides & proteins will be combined on the platters for service

Once all tables have been served, we offer refills to each table

Our waitstaff will ask each table for refills in which guests must request more food to be brought to their table

The order of service will begin with table 1, and follow in order thereafter

Clients are responsible for numbering their tables in priority, starting with 1

Clients are responsible for providing name & table number for guests with special dietary needs or requests to All Love Catering for service

We recommend 45 minutes - 1 hour for family style (guest seated - toasts)

Any custom menu items such as “vegetable medley to be served on it’s own” must be noted in client menu description, otherwise the culinary team will make decision on which items to pair. (pesto chicken with vegetable medley)





Plated Service

Service Description Basics

Plated Service has guests select, at the least, an entree for their meal

We typically serve 3 courses for plates service; a salad, entree & dessert

The entree selection typically shares the same sides, and we like to keep the choices to 3. (fish, beef, vegetarian)

Clients are able to add more courses and choices to plated service

Clients are responsible in providing All Love with a detailed list of each guest request, table number & special dietary notes

Clients are responsible in providing detailed floorplan with table numbers to accommodate the guest listing

Clients are responsible for numbering their tables in priority, starting with 1

We recommend each guest name card having a color to call out entree selection (blue for fish, red for beef, green for vegetarian)

The order of service will begin with table 1, and follow in order thereafter

We recommend at least 1 hour service time for a 3 course plated meal

It is popular to offer a “duet” to streamline service. A “duet” has two proteins on the same plate. (beef short ribs + steelhead trout)

Offering a duet & a vegetarian option will cut service time & logistics

Any dietary restricted guest must be identified to All Love at final payment, noted on the floorplan with noted food needs.





Action Stations

Service Description Basics

Action Station Service has our team behind a display making small plates to order for guests to enjoy

Action Stations are best for large groups over an extended period of time and are more of a cocktail party environment

Food is cooked on the station and can be consumed with only a fork, or is hand held

Typical stations consist of sliders, tacos, mashed potato, chef inspired fork friendly, Mac & cheese, pastas and so on

We recommend using disposable plates, forks & napkins as guests tend to visit the stations more than once

If using real china & silverware, we suggest doubling the order (100 guests calls for 200 plates)

Action Stations typically operate 1 - 2 hours depending on the event

Passed Appetizers & Staged Appetizers are popular additions to Action Stations

Our Action Stations can be customized to themed parties and events

Dietary restricted guests must be identified prior to the event for our culinary team's knowledge

We recommend offering an assortment of menu items to accommodate any dietary needs





Bartending

Service Description Basics

Our bar service can be hired without our food service

We have a \$500 or 35 person minimum

Our typical package has 1 bartender per each 50 guests depending on the drink menu, location and other variables

Our basic bar package covers the bar itself, black linen, ice & bar tools

Our bartenders are TIPS certified to offer delicious mixed drinks while maintaining guest safety

Additional offerings of mixers, signature cocktails, non-alcoholic beverages & glassware are available

Our team arrives 1 hour before service to setup, we can keep the bar open until 30 minutes before the event end.

All clients are responsible for providing the alcohol per Colorado Law

