



## » SOMETHING **FUN**

Less traditional and modern menu options and service styles create a more fun and memorable event for you and your guests.

## » SOMETHING **EASY**

A proven process to make your event planning and execution as stress-free as possible.

## » SOMETHING **AFFORDABLE**

We know that events can get expensive very quickly and not everyone has tens of thousands of dollars to spend. We've developed options and packages that can meet your budget!

## » SOMETHING **DELICIOUS**

We've spent years developing recipes and menus that are sure to please any crowd.

*Something  
Social*  
CATERING & EVENTS



# »» BUFFET PACKAGES

These fun non-traditional buffet packages are designed to delight you and your guests taste buds. Packages include compostable plates, utensils and napkins if needed.



## All American Breakfast

Scrambled eggs, smoked hickory bacon, seasoned breakfast potatoes, buttermilk biscuits, country sausage gravy, Belgian waffles, warm syrup, whipped butter, mixed berries, candied pecans, whipped cream and a fresh fruit display.



## Mexican Brunch

Huevos rancheros breakfast scramble, Mexican street corn, shredded cheddar-jack cheese, sour cream, corn tortilla chips, salsa, guacamole, fresh fruit display and cinnamon sugar churro donuts.



## Soup, Salad & Sandwich

Loaded baked potato soup, vegan minestrone soup, garden salad, cranberry pecan salad, balsamic vinaigrette, buttermilk ranch dressing, cocktail sandwich tray, root vegetable chips, fruit salad and crackers.



## Street Taco Bar

Soft flour and corn tortillas, shredded barbacoa beef or pork, shredded chicken tinga, shredded cheddar-jack cheese, shredded lettuce, diced tomatoes, salsa, sliced radish, onion & cilantro, lime wedges and sour cream. Served with street corn, refried beans and Spanish rice.

## Bourbon Street Buffet

Jambalaya with andouille sausage, chicken, peppers, rice and creole seasonings. Served with smothered green beans, sensation salad and cornbread muffins.

## BBQ Buffet

Smoked BBQ brisket, grilled BBQ chicken breast, and pulled BBQ pork served with baked beans, macaroni & cheese, buttered kernel corn, potato salad, cole slaw, rolls with butter.

## Pasta Bake Bar

Meatball marinara penne bake, chicken bacon pesto-cream farfalle bake, harvest sage butternut squash cheese tortellini bake, parmesan cheese, red pepper flakes, garlic knots and Caesar salad.

## Prime Rib Dinner

Hand carved prime rib, au jus, horseradish sauce, baked potatoes, bacon bits, shredded cheddar-jack cheese, butter, sour cream, green beans, garden salad and rolls with butter.



# » BUILD YOUR OWN

Are you looking for a more traditional buffet package with entree with sides? Build your own buffet by choosing *one entree and three sides*. The build your own package includes compostable plates, utensils and napkins if needed.

## ENTREES

### **Herb Roasted Chicken**

Oven roasted chicken breast.

### **Chicken Fricassee**

Chicken thigh and mushrooms simmered in a silky white wine and tarragon cream sauce.

### **Beef Tenderloin Bordelaise**

Marinated beef tenderloin with a red wine reduction sauce.

### **Chimichurri Pork**

Marinated pork tenderloin in a Chimichurri sauce.

### **Thai Peanut Chicken**

Tender pieces of chicken thigh in a savory Thai peanut sauce.

### **Lemony Chicken**

Sautéed chicken breast in a lemony glaze.

### **Mediterranean Chicken**

Herb roasted chicken breasts with zucchini, olives, red bell peppers, onion and lemon.

### **Chimichurri Beef**

Marinated beef tenderloin in a Chimichurri sauce.

### **Chipotle Pork Tenderloin**

Marinated roasted pork tenderloin with chipotle chutney.

### **Balsamic Glazed Salmon**

Roasted marinated salmon fillet topped with balsamic glaze.

### **Citrus Glaze Salmon Fillet**

Roasted salmon fillet with citrus glaze and rosemary.

### **Pesto Chicken**

Fire roasted chicken breast with nut free basil pesto.

## SIDES

### **Baked Potato**

### **Broccoli**

### **Corn**

### **Garden Salad**

### **Green Beans**

### **Macaroni & Cheese**

### **Mashed Potatoes**

### **Roasted New Potatoes**

### **Roasted Vegetables**

### **Savory Sweet Potatoes**

### **Wild Rice**





# » GRAZING STATIONS

Less formal and more fun than a traditional buffet, as well as more variety for your guests to enjoy. Choose a combination of **three stations**. Stations are set up in separate locations throughout your venue, allowing guests to mingle.



## Taco Bar

Build your own tacos with soft flour and corn tortillas, barbacoa pork or beef, chicken tinga, shredded cheddar-jack cheese, shredded lettuce, diced tomatoes, salsa and sour cream.

## Mac & Cheese Bar

Creamy traditional macaroni & cheese and decadent white cheddar macaroni & cheese. Top with: pulled BBQ pork or beef, shredded cheddar-jack cheese, shredded parmesan cheese, crumbled bacon bits, sautéed mushrooms, steamed broccoli, crushed potato chips, jalapeños, fire roasted corn salsa, green onions, green chili and sriracha.

## Slider Bar

Pulled BBQ beef or pork, teriyaki chicken, slider rolls, Asian slaw, pickles and BBQ sauce.

## Mashed Potato Bar

Mashed potatoes served with shredded cheddar-jack cheese, bacon pieces, pulled BBQ pork or beef, green onions, sautéed mushrooms, caramelized onions and beef & turkey gravy.

## Nacho Bar

Corn and flour tortilla chips, barbacoa pork or beef, chicken tinga, seasoned black beans, queso, shredded cheddar-jack cheese, jalapeños, diced tomatoes, black olives, guacamole, salsa and sour cream.

## Chili Bar

Colorado beef & bean chili, chicken chili and pork green chili served with shredded cheddar-jack cheese, corn chips, sour cream, jalapenos, cornbread and green onion.

## Charcuterie et Fromage

Specialty meats and cheeses, melon, olives, pickled vegetables, preserves, honey, nuts, berries and crackers.

## Asian Lettuce Wraps

Build your own wrap with bib lettuce and chicken or beef sautéed with shredded veggies, water chestnuts and hoisin sauce.

## Pasta Bowl Bar

Build your own pasta bowl with penne pasta, Alfredo sauce, marinara sauce, gluten free beef meatballs and grilled chicken.

## Cocktail Sandwiches

A variety of cocktail sandwiches made with turkey, ham, roast beef, veggies, Swiss, cheddar, lettuce, tomato and dijonnaise on mini croissants.



# » MEATLESS ENTREE

If you have vegetarian and/or vegan guests attending your event the, following entrees can be added to your order a la carte.

### **Quinoa Stuffed Red Pepper**

Red pepper stuffed with quinoa, roasted sweet potato, black beans, green onions, cilantro, lime and spices.

### **Southwest Stuffed Tomato**

Roasted beefsteak tomato stuffed with beyond burger™, black beans, wild rice, corn and spices.

### **Vegan Jambalaya**

Jackfruit and smoked mushrooms cooked with rice and creole seasonings.

### **Vegan Shepards Pie**

A hearty, nine ingredient vegan shepherd's pie that's loaded with veggies and savory lentils, and topped with fluffy mashed potatoes.





# » HORS D'OEUVRES

Choose Hors D'oeuvres that complement your buffet or fit within the theme of your event. With a buffet, 2-3 options should be enough. If serving heavy hors d'oeuvres in lieu of a meal, you'll need 12-15 pieces per person.



### **Petite Quiche**

A variety of bite sized quiche.

### **Stuffed Mushroom**

Mushroom stuffed with Boursin cheese and herbs.

### **Bacon Wrapped Andouille**

Smoked andouille wrapped in hickory smoked bacon. Served with a spicy mustard dipping sauce.

### **Petite Crab Cake**

Crab cakes served with chipotle aioli.

### **Spanakopita**

Fillo triangle stuffed with creamy spinach and pine nut filling.

### **Fresh Fruit Skewer**

Pineapple, melon and strawberry.

### **Bacon Wrapped Water Chestnut**

Soy sauce infused water chestnut wrapped in bacon and brown sugar.

### **Meatballs**

Gluten free beef meatball in your choice of sauce.

- BBQ
- Chimichurri
- Chipotle
- Teriyaki
- Thai Peanut

### **Caprese Skewer**

Fresh basil, mozzarella and cherry tomato drizzled with balsamic glaze.

### **Chicken Satay Skewer**

Marinated chicken breast served with a Thai peanut sauce.

### **Andouille & Shrimp Skewer**

Herbed shrimp and andouille sausage.

### **Spinach Artichoke Parmesan Puff**

Creamy spinach and artichoke in puff pastry topped with parmesan.

### **Spicy Chorizo Puff**

Chorizo and pepper-jack cheese in puff pastry.

### **Smoked Salmon Puff**

Flakes of honey smoked salmon and herbed Boursin cheese in a puffed pastry.



# » BOARDS & DISPLAYS

Boards and Displays are a great option for a cocktail hour, late night snack or any event where the guests will be mingling. We recommend pairing a board or display with a number of hors d'oeuvres.

## Fruit & Cheese Board

Cheddar, Swiss and pepper jack cheese cubes, grapes, melon and berries served with crackers.

## Charcuterie Board

Specialty meats and cheeses, olives, pickled vegetables, preserves, honey, nuts and crackers.

## Crudités Board

Fresh veggies, hummus and ranch dressing served with pita chips and root vegetable chips.

## Honey Smoked Salmon Display

Whole honey smoked Atlantic salmon fillet served with assorted crackers.

## Shrimp Cocktail Display

Poached shrimp served with cocktail sauce and lemon wedges.

## Italian Bruschetta Display

Crusty grilled bread rubbed with garlic and drizzled with olive oil, served with marinated tomatoes.

## HOW MUCH SHOULD YOU ORDER?

### Cocktail Hour

- 1 board/display
- 2-4 hors d'oeuvres per guest.

### 1.5 - 2 Hour Event

- 2 boards/displays
- 4-6 hors d'oeuvres per guest.

### 2 -4 Hour Event

- 2 boards/displays
- 8-10 hors d'oeuvres per guest.

### Dinner Replacement

- 3-4 boards/displays
- 10-12 hors d'oeuvres per guest.





# »» DESSERT STATIONS

We don't build dessert into our packages because in many instances clients have made other arrangements for dessert. However, we do have several excellent options to choose from if you'd like us to provide dessert.



### Mini Dessert Variety

Variety of our of bite sized dessert bars, marshmallow crispy treats, mini cupcakes and mini cookies.



### Dessert Nacho Bar

A build-your-own station with cinnamon sugar crisps, chocolate sauce, caramel sauce, mixed berry salsa, toffee bits, chocolate chips and whipped cream.

### Ice Cream Float Bar

A build-your-own station with vanilla ice cream, root beer, orange soda, cola and whipped cream.



### Petite Cupcakes

Red velvet, blackout and vanilla bean mini frosted cupcakes.

### Caramel Apple Nacho Bar

A build-your-own station of sliced apples, caramel and chocolate sauce, chocolate chips, pecans and toffee.

### S'mores Bar

Make your own s'mores with marshmallows, chocolate, peanut butter cups and graham crackers. Served with skewers and a roasting station for marshmallows.



### Churro Donuts

Churro spiral donut tossed in cinnamon sugar.







# » LATE NIGHT SNACKS

Consider adding a Late Night Snack to your order if your event will be going late into the evening, especially if bar service is a part of your event. After all the festivities of your event following dinner, it is a good idea to have a late night snack that guests can enjoy shortly before they go home (or to the after party).

### Snack Mix Bar

Rice cracker & nut snack mix, mountain trail mix and sweet Cajun snack mix.

### Popcorn Bar

Plain, cheddar cheese and caramel corn served with a variety of toppings and mix-ins.

### Soft Pretzel Bite Bar

Soft, warm, salted pretzel bites served with queso and mustard for dipping. Soft, warm pretzel bites tossed in cinnamon sugar served with cream cheese dipping sauce.

### South of the Border Bar

Corn and flour tortilla chips, queso, guacamole and salsa.

### Mini Empanadas

A variety of Argentina style mini empanadas including spicy chicken, ground beef and spinach & cheese.





# Something Social >> BEVERAGES

We have several beverage packages that can be added to your order. Feel free to mix and match. Keep in mind bar service is just for adult beverages, so if you'd like soda, juice or other options for non-drinking guests, be sure to add them to your order.



### Beverage Station

A simple beverage station with water, lemonade and ice tea.

### Spa Water Station

Variety of infused waters including: Cucumber-melon, Lemon-berry and Orange-mint.

### Soda Package

Variety of coke, diet coke, coke zero, sprite. 12 oz. Cans.



### Hot Coffee Service

Hot regular and/or decaf coffee served with creamers and sweeteners. Accompanied by hot water, individual tea bags and cocoa packets.

### Mineral Water Package

An assortment of: original, dark cherry pomegranate and lemon zest San Pellegrino sparkling water. 11.15 oz. sleek can.



### Hot Chocolate Bar

Rich and creamy artisan hot chocolate served with fresh whipped cream, marshmallows, chocolate shavings, cinnamon, nutmeg and candy canes.



# » BAR SERVICE

Our bartenders are T.I.P.S. Certified and each bar service includes everything necessary to operate the bar except the alcohol. Unfortunately, due to Colorado law, caterers are not allowed to sell alcohol, so spirits will need to be purchased directly from a liquor store. We have some recommendations if you need them.

### Beer & Wine Bar Service

Beer and wine poured and served by bartender. Disposable cups, ice and cocktail napkins included.

### Full Bar Service

Cocktails are mixed and served by our bartender. Soda, mixers, bar fruit, disposable cups, ice and cocktail napkins included.

### Margarita Bar Service

Traditional lime margaritas mixed and served by our bartender. Mixers, bar fruit, disposable cups, ice and cocktail napkins included.

### Mocktail Bar Service

Mocktails are mixed and served by our bartender. Soda, mixers, bar fruit, disposable cups, ice and cocktail napkins included.

### Mimosa Bar Service

Our bartender pours the champagne, guests create their own custom mimosa from a variety of juices and garnishes. Juice, bar fruit, disposable cups, ice and cocktail napkins included.

### Bloody Mary Bar Service

Our bartender pours the vodka, guests create their own custom bloody Mary from a variety of mixes and garnishes. Disposable cups, ice and cocktail napkins included.

### Signature Cocktail Bar Service

Two signature cocktails and beer & wine are served by our bartender. Disposable cups, ice and cocktail napkins included.

## HOW MUCH ALCOHOL TO PURCHASE?

### 100 Guests

- 70 bottles of wine
- 175 bottles of beer
- 15 bottles of liquor (750 ml)
- 20 bottles of champagne for toast (optional)

### 150 Guests

- 105 bottles of wine
- 266 bottles of beer
- 22 bottles of liquor (750 ml)
- 30 bottles of champagne for toast (optional)

### 200 Guests

- 140 bottles of wine
- 350 bottles of beer
- 30 bottles of liquor (750 ml)
- 40 bottles of champagne for toast (optional)





# » RENTALS: LINENS

Every event is different and will require different configurations of rentals to make it successful. The linens listed here include our basic options, however a variety of more expensive colors and designs are available.

## LINENS

Linen Napkin \$1

Table Cloth 90" x 132" \$27

Table Cloth 90" x 156" \$30

Table Cloth 120" Round \$22

Table Cloth 132" Round \$30

Table Overlay \$18



## TENTS & FURNITURE

We have several options available if your event requires additional furniture or a tent. Please contact us for more information and pricing on these items.



# » RENTALS: CHINA

Our menu packages include the equipment for serving, as well as compostable plates, flatware, tumbler glasses and napkins. However, for those who want to take their event from special to spectacular we do offer china, flatware and glassware rentals.

## **CHINA**

- 6" Plate \$1
- 7" Plate \$1
- 9" Plate \$1
- 10" Plate \$1
- 12" Plate \$1
- Soup Bowl \$1

## **FLATWARE**

- Cocktail Fork \$1
- Salad Fork \$1
- Dinner Fork \$1
- Dinner Knife \$1
- Tablespoon \$1
- Soup Spoon \$1
- Teaspoon \$1
- Butter Knife \$1

## **GLASSWARE**

- 16 oz. Wine Glass \$1
- 16 oz. Water Glass \$1
- 10 oz. Wine Glass \$1
- 6 oz. Champagne Flute \$1
- Continental Coffee Cup \$1

## **BARWARE**

- 10 oz. Old Fashioned \$1
- 16 oz. Pint Glass \$1
- 13 oz. Double Old Fashioned \$1
- 12 oz. Zombie \$1
- 8 oz. Footed \$1

## **FOR THE TABLE**

- Water Pitcher \$6
- Salt & Pepper Shakers \$2
- Salad Dressing Boat \$6
- Bread Basket \$5
- Chargers \$1

