

# SAUCE

## ON THE BLUE

FAMILY PIZZERIA & ITALIAN EATERY



### 2016 BANQUET PACKAGE

**Sauce on the Blue**  
358 Blue River Parkway #H  
Silverthorne, Colorado  
[sauceontheblue.com](http://sauceontheblue.com)  
Booking information - 970-471-9029

## Sauce on the Blue Banquet & Catering

# *General Information*

### Sauce on the Blue Occupancy and Minimums

|   |             |
|---|-------------|
| Full Restaurant Occupancy   | 150+ People |
| Full Restaurant Occupancy with Tented Deck (Additional Charge)          | 180+ People |
| Private upstairs Dining option available separate from Main dining room | 56 People   |

### Minimum Food & Beverage Charges

A Minimum Food & Beverage Charge will be calculated and applied to any event booked at Sauce on the Blue. If actual charges for the event are less than the Minimum Charge, the Minimum Charge will apply. If actual charges are greater than the Minimum Charge, then actual charges will be applied. A guaranteed guest count must be specified seven business days prior to the function. Once received, this number is not subject to reduction. Final billing will be based on the guaranteed number of guests or the actual number of guests, whichever is greater.

### Taxes & Gratuities

All events booked at Sauce on the Blue are subject to an 8.4% sales tax unless the group is legally tax-exempt. In addition, an 17% gratuity and a 5% service charge will be added on to the food and beverage total at the conclusion of each event for a total of 22% gratuity.

All rental equipment (i.e. tents, chairs, flatware, glassware, etc.) will be set up by the banquet manager and charged to the master invoice with an additional 10% set-up charge.

### Payment Policies

A deposit will be required for all events after confirmation in order to secure the space for the desired date and time. The space will be released to the market if the deposit is not received by the date specified on your confirmation sheet. Deposit amounts will be deducted from the total bill on the day of the event. Full payment of the balance will be due at the conclusion of the event unless otherwise agreed upon.

### Cancellations

Cancellations are accepted up to 60 days prior to the date of the event, except for events scheduled during peak season, which require 90 days notice. Events that are cancelled in due time will receive full refund of their deposit in a timely manner. Failure to cancel within the noted time will result in forfeiture of deposit. Cancellations within three business days of the scheduled event will result in billing of 50% of the estimated revenue.

**Thank you for choosing Sauce on the Blue for your special event. The information contained in these pages represents sample items for you to choose from. Specially designed menus are also available; our goal is to meet your needs, whatever they may be.**

## Sauce on the Blue Banquet & Catering

# Alcohol Pricing

### Cash Bar Option

Normal Pricing, Individual Guest Paid, Partial or Full Bar

### Host Bar Options

*(\$5.00 - \$7.00 per item sold includes :)*

House Wines, Well Liquor, All Domestic Bottle & Draft Beer

*(\$5.00 - \$9.00 per item sold includes :)*

Premium Glass Wine, Call Liquor, All Draft & Bottle Beer. This menu may be upgraded to Top Shelf by offering all Top Shelf alcohol at regular pricing.

**<Bottle wine is available at list price and charged per bottle>**

Wine List available upon request

## Pizza... Pizza... Pizza...

We make all our dough and sauce in house, using only the freshest ingredients.

We use a traditional New York style crust.

**Small Cheese 10 inch – \$10 – Small Toppings \$1 each**

**Large Cheese 16 inch – \$16 – Large Toppings \$2 each**

### Sauces

Homemade Red Sauce, Garlic Infused Olive Oil, Alfredo, Basil Pesto

### Vegetables

Red onion, tomatoes, basil, spinach, roasted red peppers, roasted garlic, garlic, wild mushrooms, black olives, bell peppers, jalapenos, pineapple

### Meats

Pepperoni, prosciutto, Italian sausage, chicken, meatballs, white anchovies

### Cheeses

Extra Mozzarella, Parmesan, Gorgonzola, Pecorino Romano, Goat Cheese, Fontina

**Pizza Parties can be arranged with booking manager, Add Salads, Soups & Appetizers for your party for additional fee.**

Sauce on the Blue Banquet & Catering  
**Dinner Option A** (Served Family Style)

*\$30 per person without Pasta Course or  
\$35 per person with Pasta Course*

**Appetizers**

*(Select Two)*

**Fried Cheese Ravioli with Marinara**

**Garlic Cheese Bread Wedges**

**Tomato & Fresh Basil Bruschetta**

**Salad Course**

*(Select One)*

**Signature House Salad**

Field greens, romaine lettuce, grape tomatoes, cucumbers, red onion,  
roasted peppers, pine nuts, pepperoncini, croutons, balsamic  
vinaigrette, Romano cheese

**Traditional Caesar Salad**

Polenta croutons, parmesan cheese, white anchovies, lemon

**Pasta Course**

*(Select One)*

**Spaghetti with Marinara**

**Spaghetti with Meatballs**

**Spaghetti with Italian Sausage**

**Vegetarian Spinach Lasagna**

**Fettuccini Alfredo**

**Entrees**

*(Select Two)*

**Chicken Parmesan**

**Roast Beef Pepperonata**

**Eggplant Parmesan**

**Grilled Atlantic Salmon** Topped with Roasted Garlic & Tomatoes,  
Sautéed Spinach & Herb Butter

**(All Pasta Course dishes may also be selected as main Entrée)**

**Sauce on the Blue Banquet & Catering**  
**Dinner Option B (Served Family Style)**

*\$40 without Pasta Course or \$45 per person with Pasta Course*

**Appetizers**

*(Select Two)*

**Fried Cheese Raviolis**

**Calamari Fritti** spiced cheese blend, marinara, lemon wedges

**Arancini** –Breaded Pesto risotto balls, fresh mozzarella, shaved parmesan, in  
homemade marinara sauce

**Tomato & Fresh Basil Bruschetta** served on a crostini

**Salad Course**

*(Select One)*

**Signature House Salad**

**Traditional Caesar Salad**

**Fresh Spinach Salad** Black mission figs, drunken goat cheese, candied  
walnuts, pancetta vinaigrette

**Pasta Course**

*(Select One)*

**Spaghetti with Homemade Marinara (Meatballs or Sausage Optional)**

**Penne Gorgonzola**

**Fettuccini Alfredo**

**Rigatoni Sausage**

**Pasta Putanesca**

**Vegetarian Spinach Lasagna**

**Linguini in White Clam Sauce**

**Entrees**

*(Select Two)*

**Veal Parmesan**

**Espresso Grilled Pork Loin**

**Chicken Marsala in our Wild Mushroom Marsala Sauce**

**Vegetarian Eggplant Parmesan**

**Grilled Atlantic Salmon** Topped with Roasted Garlic & Tomatoes, Sautéed  
Spinach & Herb Butter

**(All Pasta Course dishes may also be selected as main Entrée)**

**Sauce on the Blue Banquet & Catering**  
**Dinner Option C** (Served Family Style or plated)  
*\$50 without Pasta Course or \$55 per person with Pasta Course*

**Appetizers**

*(Select Two)*

Crostini with Olive Tapenade  
Beef Carpaccio served with Red Onion & Capers on Toasted Crostini  
New Zealand Green Lip Mussels in a Basil Pesto Cream Sauce  
Pancetta Wrapped Shrimp  
Calamari Fritti spiced cheese blend, marinara, lemon wedges  
Arancini –Breaded Pesto risotto balls, fresh mozzarella, shaved  
parmesan, in homemade marinara sauce

**Salad Course**

*(Select One)*

Signature House Salad  
Traditional Caesar Salad  
Shaved Fennel & Arugula Salad Orange segments, shaved parmesan, pistachio  
vinaigrette  
Fresh Spinach Salad  
Caprese Salad (plated only)  
Heirloom tomatoes, fresh mozzarella, micro basil, fig balsamic caviar

**Pasta Course**

*(Select One)*

Spaghetti with Homemade Marinara (Meatballs or Sausage Optional)  
Spaghetti Margherita  
Penne Gorgonzola with or without Chicken  
Fettuccini Alfredo  
Rigatoni & Sausage  
Vegetarian Spinach Lasagna  
Linguini in White Clam Sauce  
Pasta Putanesca  
Kalamata olives, capers, anchovies, crushed red pepper, marinara sauce  
Penne Alla Vodka  
Fresh tomatoes, garlic, spinach, basil, tomato cream sauce

**Entrees Served either Family Style or Plated**  
*(Select Two)*

**Chicken or Veal Picatta**

**Eggplant or Chicken Parmesan**

**Prime Rib with Natural Au jus**

**Filet Mignon Medallions**  
with a Wild Mushroom Demi-Glaze

**Grilled Atlantic Salmon**  
Roasted Garlic & Tomatoes, Sautéed Spinach & Herb Butter

**Linguini Fra Diavolo**  
Sautéed Shrimp, Calabria peppers, fresh basil, Marinara Sauce

**Linguini alla Pescatore**  
Daily selection of fresh fish and shellfish served in a spicy red sauce

**(All Pasta Course dishes may also be selected as main Entrée)**

**Dessert Pricing**

**\$5.95 PER PERSON**  
**\$7 for Individual larger Portions**  
NY Cheesecake (Varietal)  
Gelato  
Triple Chocolate Cake  
Tiramisu

**Coffee & Tea Service**

**\$2.50 PER PERSON**