

SAUCE

ON THE MAGGIE

FAMILY PIZZERIA & ITALIAN EATERY



2017 BANQUET PACKAGE

Sauce on the Maggie – Italian Eatery

655 South Park Ave.

Breckenridge, CO

Booking information call 970-471-9029

Sauce on the Maggie Banquet & Catering

General Information

Sauce on the Maggie Ristorante 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 Maggie Ristorante. 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 Maggie Ristorante 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 Maggie 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 Maggie 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 Maggie 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 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 Maggie 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)

Sauce on the Maggie 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 Maggie 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)

Sauce on the Maggie 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