

All Events. & Catering

Thank you for considering All Events and Catering for your special event! We are interested in only one thing, and that is making you happy! With over 40 years of combined restaurant management experience and 4 restaurant locations in Breckenridge, Keystone and Silverthorne it has been our goal to provide exceptional service and product with professional & friendly staff.

We employ over 200 people in all of our restaurants and staff 4 executive chefs specializing in American Continental Cuisine, Italian, Asian & European influenced cuisine. We take pride in our attention to detail, quality and freshness in our products.

The chefs are experts in preparation of Colorado wild game, fresh fish and organic product purchasing. All USDA prime is the finest top 3% or less of all beef and all choice steaks are hand cut and fish is flown in daily from Hawaii to Maine. Our chefs are capable of producing any menu you desire and we promise to provide you and your guests with the most enjoyable experience possible.

Let's get creative!

With a little notice, the world is your Oyster for your next meeting or event.

All Events and Catering is now offering Catering for pick up, delivery or full service. With Restaurant Locations in Summit County and Eagle County represented, we are not limited to any menu- so tell us what you are looking for, and we can work together to make your wildest dreams come true!

Policies & Procedures

Minimums – A minimum order of 15 guests is required and 4 days notice for all event and catering needs.

Sales Tax – Menu will be taxed according to the location of the event: Breckenridge and Dillon 8.875%, Keystone 12.385%, Silverthorne and Frisco 8.375%

Service Fees & Booking Fees – An 18% service charge will be added to all booked events outside the restaurant locations. Sauce on the Blue, Sauce on the Maggie, Sauce on the Creek, Inxpot in Keystone and the Quandary Grille require 20% Gratuity and a 5% Booking Fee for a total of 25% in additional charges. Breckenridge Golf Club- depending on the type of event might have gratuity & booking fees, or an 18% service charge and hourly banquet staff.

Delivery Fee and Set-up – A minimum fee of \$50 will be charged for delivery and set-up for event. Set up fees may vary based on location and venue needs. Return of any rental items will need to be dropped off at one of our locations or a \$25 Pick Up Fee will be added to the invoice.

Pick up – Avoid delivery and set up fees. You are welcome to pick up your items at any of our locations to avoid a delivery and set up charge. 18% Gratuity may still apply.

Rentals – Enhance your event with chaffing dishes, cloth linens, china, glassware & silverware. Let us take care of all your rental needs, rates will be determined before deposit is required based on your event and menu needs.

Full Service Catering – We can staff your event so you can relax. Add a staff member for a minimum \$100 per 4 hours (\$25 per additional hour). There may be a minimum of 2 staff members required for each event depending on the details pertaining to individual events. A staff member will be required when utilizing equipment, or a rental fee is required if no staff member is wanted.

Private Chef & Bartenders – Private Chefs and TIPS Certified Bartenders are available for \$25 per hour per chef and \$25 per hour for per certified bartender. Minimum 4 hours required for bartenders.

Payment Policy – A 15% deposit of estimated food and beverage sales will be required for all events, along with a signed confirmation at time of order. All orders must be paid in full 2 weeks prior, or on the day of the event depending on location, either by credit card or guaranteed funds.

Cancellations – If event is cancelled with greater than 30 days notice, 100% of deposit will be returned to the client. Cancellation within 30 days of the event will result in forfeiture of deposit. Cancellations within 4 business days of the scheduled event will result in billing of 50% of the estimated cost.

Prices are subject to change based on current market rates for any item(s) in our menus.

All Events & Catering Needs- Call 970-471-9029 for a Consultation.



ALL EVENTS & CATERING PO Box 5953, Dillon, CO 80435
970-471-9029 • info@alleventsandcatering.com • www.alleventsandcatering.com



Hors d' Oeuvres Passed or Buffet Style

Trays & Platters, priced per dozen

Cheese & Cracker Platter

Jack, Cheddar, American Tray - \$75
Brie, Mozzarella, Gouda Tray - \$95
Imported Cheese Tray - \$145

Vegetable Platter - \$59

with Blue Cheese & Ranch

Stuffed Mushrooms - \$35

Stuffed with Boursin cheese, onions, with
homemade marinara sauce

Antipasto Platter - \$89

assorted & cured Italian Style meats,
imported cheeses, & marinated peppers
& olives.

Caprese - \$55

Fresh tomatoes, fresh mozzarella, basil pesto
with drizzled balsamic reduction.

Fried Spicy Cheese Raviolis - \$29

With homemade marinara sauce

Fried Brussels Sprouts - \$38

with fresh lemon, shaved parmesan and
drizzled balsamic reduction

Seared Scallops - \$52

Bacon wrapped

Shrimp Cocktail Platter - \$52

with fresh lemon & cocktail sauce

Mini Maryland Crab Cakes - \$44

Served with a lemon aioli

Italian Meatballs - \$69

with homemade marinara sauce

Falafel - \$38

with mixed greens, tomatoes, fresh pita & feta
dill yogurt sauce.

Vegetable Spring Rolls - \$24

with dipping sauce

Easy Choice Buffets & Menu Options

Let's Slide

\$25 per person

- Appetizer: Assorted Cheese Platter and Fresh Fruit
- Kobe Beef, served with caramelized onions and gorgonzola cheese nestled on a fresh baked organic bun
- Coleslaw or Potato Salad
- Chocolate Chip Bread Pudding (substitute with a salad instead of dessert)

Let's Do Barbeque

\$30 per person

- Appetizer: Artichoke Fritters with creamy garlic sauce
- Barbecue select (2)
 - St. Louis Ribs
 - Pulled Pork
 - All natural Rotisserie Chicken
- Potato Salad or Coleslaw
- Corn Bread
- Chocolate Chip Bread Pudding

Carving Stations

\$59 per person

- Carving Stations select (2)
 - Filet Mignon Roast with demi or au jus
 - Roast Prime Rib with natural au jus and horseradish cream
- Garlic & Herb Mashed Potatoes
- Seasonal Vegetable

BBQ Dinner Banquet

Buffet

\$35 Per Person

Appetizers

Select Two

Chips & Roasted Tomato Salsa & Guacamole

Thai Peanut Chicken Skewers

Fresh Fruit Platter

Vegetable Platter Dipping Sauce

Artichoke Dip with tortilla chips

Assorted Cheese and Cracker Tray

Hummus with Pita & Tortilla Chips

Salad

Select One

Traditional Caesar

Crisp Romaine Tossed with Creamy Tuscan Caesar Dressing

House Salad

Tomato, Red Onions, shredded carrots
and croutons w/ Balsamic Vinaigrette

Entrées

Select Two

BBQ St. Louis Spare Ribs

Rotisserie Chicken

BBQ Pulled Pork

Brats & Sausage

Grilled Portabella Mushrooms

Side Dishes

Select Two

Cole Slaw

Southern Potato Salad

Corn on the Cob

Southwestern Corn Bread

Baked Beans

Seasonal Vegetable

The Western Star

Plated or buffet style

\$30 per person

Select two of the following:

Herbed Roasted Angus Prime Rib

With Natural jus & Horseradish sauce

Chicken Marsala

Wild mushroom sauce

Grilled Atlantic Salmon

Oven roasted tomatoes, baby spinach, roasted garlic & herb butter

Ruby Red Snapper

Served with a citrus beurre blanc

Rotisserie Chicken

With Marsala Sauce or Mushroom Demi

Penne Alla Vodka

Fresh tomatoes, garlic, spinach basil, Tomato Cream Sauce

Add a third menu Item for \$7

Add Shrimp Scampi \$5

Starch Choices

Select one of the following to accompany the MENU you have selected.

Garlic Herb Mashed Potatoes

Wild Rice Pilaf

Angel Hair Garlic Wine Pasta

Potato au Gratin

Vegetable Choices

Select one of the following to accompany the MENU you have selected.

Seasonal Medley of Vegetables

Green Beans & Cherry Tomato

Roasted Brussels Sprouts

Add Salad Selections for \$6.50 chose one: House, Caesar or Tomato Caprese Salad

Dressing choices are Ranch, Blue Cheese, or balsamic herb vinaigrette.

The Cascadian

Plated or Buffet

\$40 per Person

Select two of the following

Angus Roasted Beef Tenderloin 8oz.

Slow roasted with fresh herb rub, au jus, and horseradish

Saffron Chicken Picatta

Pinot Grigio Caper Sauce

All Natural Rotisserie Chicken

Served with cracked pepper gravy

Fresh Wild Alaskan Halibut

Grilled with a Citrus Glaze & Blood Orange Balsamic Reduction

Vegetarian Lasagna

Provolone, Ricotta, Mozzarella, Spinach & Marinara

*ADD a third menu Item for \$7 more

*ADD Shrimp Scampi \$5 or Oscar to any Entrée for \$9

Starch Choices

Select one of the following to accompany your selection.

Garlic Herb Mashed Potatoes

Wild Rice Pilaf

Angel Hair Garlic Wine Pasta

Potato au Gratin

Vegetable Choices

Select one of the following to accompany the MENU you have selected.

Seasonal Medley of Vegetables

Green Beans & Cherry Tomato

Roasted Brussels Sprouts

Add \$5 Salad Selections

Dressing choices are Ranch, Blue Cheese, or balsamic herb vinaigrette.

Select one: House Salad, Caesar Salad, Spinach Salad

The Dakota

Plated or Buffet. If Buffet, counts on Protein Required per person.

\$47 per Person

Select up to three of the following for guests

12 oz. USDA PRIME Grilled 1855 Black Angus New York Strip

Served with caramelized onion demi glace

Rotisserie Chicken

8 oz. USDA Prime Beef Tenderloin au Poive

Tenderloin encrusted w/ peppercorn mélange and demi glace

Ruby Red Snapper

Served with a citrus beurre blanc

Penne Gorgonzola

Gorgonzola cheese cream sauce, red grapes, baby spinach

Vegetarian or available with chicken

*Add shrimp scampi \$5 or Oscar to any entrée for \$9

Starch Choices

Select one of the following to accompany the PLATED MENU you have selected

Garlic Herb Mashed Potatoes

Wild Rice Pilaf

Angel Hair Garlic Wine Pasta

Potato au Gratin

Vegetable Choices

Select one of the following to accompany the PLATED MENU you have selected.

Seasonal Medley of Vegetables

Roasted Asparagus

Green Beans & Cherry Tomato

Add \$5 Salad Selections

Dressing choices are Ranch, Blue Cheese, or balsamic herb vinaigrette.

Select one: House Salad, Caesar Salad, Spinach Salad or Tomato Caprese Salad

Italian Option A

\$35 per person served Family Style

Appetizers

(Select Two)

Fried Ravioli

with Marinara & Shaved Parmesan

Garlic Cheese Bread Wedges

Italian Bread with Roasted Garlic butter & Mozzarella

Tomato & Fresh Basil Bruschetta

with Shaved Parmesan & Balsamic Reduction

Fried Brussel Spouts

with shaved parmesan & Balsamic Reduction

Salad Course

(Select One)

House Salad

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

Traditional Caesar Salad

Fresh mozzarella & tomato salad over field greens drizzled with balsamic reduction

Entrees

(Select Two)

Spaghetti with Marinara

Spaghetti with Meatballs

Spaghetti with Italian Sausage

Vegetarian Spinach or Meat Lasagna

Fettuccini Alfredo

Penne Chicken Gorgonzola

Chicken Parmesan

Roast Beef Pepperonata

Eggplant Parmesan

Grilled Atlantic Salmon

Topped with Roasted Garlic & Tomatoes, Sautéed Spinach & Herb Butter

All served with fresh baked bread

Italian Option B

\$40 per person served Family Style

Appetizers (Select Two)

Fried Calamari

New Zealand Green Lip Mussels

in a pesto cream sauce

Antipasta Platter

with cured meats & imported cheeses

Tomato & Fresh Basil Bruschetta

with Shaved Parmesan & Balsamic Reduction

Fried Brussel Spouts

with shaved parmesan & Balsamic Reduction

Salad Course (Select One)

House Salad

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

Traditional Caesar Salad

Fresh mozzarella & tomato salad over field greens drizzled with balsamic reduction

Entrees (Select Two)

Spaghetti with Homemade Marinara

Meatballs or Sausage Optional

Chicken Penne Gorgonzola

Fettuccini Alfredo

Rigatoni Sausage

Penne Tossed with Mixed Grilled Vegetables

Vegetarian Spinach or Meat Lasagna

Linguini in White Clam Sauce

Veal Parmesan

Espresso Grilled Pork Loin

Chicken Marsala in our Wild Mushroom Marsala Sauce

Vegetarian Eggplant Parmesan

Beef Pepperonada Filet

Grilled Atlantic Salmon

w/ roasted garlic & tomatoes, sautéed spinach & herb butter

Italian Option C

\$59 per person

served plated with a count per person on protein choice

Appetizers

(Select Two)

Crostini with Olive Tapenade

Antipasto

Shrimp Cocktail

on toasted crostini

New Zealand Green Lip Mussels

in a pesto cream sauce

Bacon Wrapped Shrimp

Shrimp & Crab Cakes

with a roasted garlic, lemon & caper aioli

Salad Course (Select One)

House Salad

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

Traditional Caesar Salad

Fresh mozzarella & tomato salad over field greens drizzled with balsamic reduction

Entrees (Select Two)

Spaghetti with Homemade Marinara

Meatballs or Sausage Optional

Penne Gorgonzola

Rigatoni Sausage

Vegetarian Spinach Lasagna

Linguini in White Clam Sauce

Linguini alla Pescatore in a Spicy Red Sauce

Chicken Picatta or Veal Picatta

Prime Rib with Natural au jus

Eggplant or Chicken Parmesan

Filet Mignon Medallions

with a wild mushroom demi-glaze

Grilled Atlantic Salmon

w/ roasted garlic & tomatoes, sautéed spinach & herb butter

Fajita Buffet

\$22 per person

All Fajitas served with flour tortillas, sautéed onions and bell peppers, guacamole, sour cream, jalapenos, tomatoes, lettuce and roasted tomato salsa. Spanish rice and ranchero beans garnished with shredded cheese.

Taco Buffet

\$22 per person

All Taco Orders are served with corn taco shells or flour tortillas, salsa, guacamole, shredded lettuce, cheese, onions, jalapenos and sour cream. Includes ranchero beans and Spanish rice.

Entrée Choices:

Choose two

- **Chicken**
- **Steak**
- **Veggie** (Mushroom & Pineapple)

Entrée Choices

Choose two

- **Ground Beef**
 - **Steak**
- **Pulled Pork**
 - **Veggie**

Deli Lunch

\$17 per person

Assorted Breads

- Hoagie rolls
- Wraps

Assorted Deli Meats & Cheeses

Select two meat & cheeses

- Sliced Turkey
- Ham
- Roast Beef
- Corned Beef
- Sliced Cheddar Cheese
- Swiss Cheese
- Jack cheese
- American cheese

Sides

Select two

- Assorted Whole Fruits
- Potato Chips
- Coleslaw
- Potato Salad

Condiments

Mustard, Ketchup, Mayonnaise,
Horseradish Sauce, Lettuce, Tomato,
Onion & pickle

Beverages

Iced tea, sodas, assorted juices & bottled
water

Hot Lunch

\$25 per person

Appetizers select one

- Chips & Salsa
- Veggie Spring Rolls
- Chicken wings

Entrees

Select two

- ½ Lbs. Beef Burger with Choice of
Cheese
- Portabella
- Pulled Pork BBQ
- Brisket
- BBQ Chicken

Sides

Select two

- Assorted Whole Fruits
- Potato Chips
- Coleslaw
- Potato Salad

Condiments

Mustard, Ketchup, Mayonnaise,
Horseradish Sauce, Lettuce, Tomato,
Onion & pickle

Beverages

Iced tea, sodas, assorted juices & bottled
water

*Add Side House Salad or Caesar Salad for
\$3.00 per person*

Italian Cold Deli Lunch

\$17 per person

Salad

Add Side Salad - \$3 per person

House salad
Caesar

Sandwiches

Italian Roast Beef with provolone cheese

Chicken or Eggplant Parmesan

Italian Ham and pepperoni with Swiss Cheese

Veggie Portabella and fresh mozzarella

Fresh Hoagie rolls. Served with pepperoncini's, lettuce and tomatoes

Sides

Pasta Salad and Chips

Beverages

Iced Tea, Sodas, or Assorted Juices & Bottled Water

Italian Hot Deli Lunch

\$25 per person

Appetizer

Select one...

Bruschetta Roma tomatoes, basil, garlic and parmesan tapenade

Garlic Cheese Bread Italian bread with roasted garlic butter & mozzarella

Fried Ravioli Cheese ravioli served with home made marinara sauce

Salad

Select one

House salad
Caesar

Entrées

Choose two

Spaghetti Marinara with Homemade Meatballs or Sausage

Meat or Vegetarian Lasagna
Classic favorite

Eggplant Parmesan breaded fried eggplant with sautéed mushrooms, roasted red peppers and mozzarella cheese. Baked and served with marinara sauce

All served with fresh baked bread

Continental

\$14 per person

Cold Breakfast

- Assorted Fresh Fruit in Season
- Assorted Sweet Breads & Muffins
- Yogurt & Homemade Granola
- Bagels - Served with cream cheese & butter

Beverages

Coffee, Tea Service Assorted Juices, & Milk

Add Mimosa or Bloody Mary Bar

\$5.00-\$8.00 per person

depending on location of event

Full Breakfast

\$21 per person

Includes All Items on Continental Breakfast

Menu Options:

Select #1 or # 2

#1 Breakfast Burritos with Eggs, Bacon, Cheddar Cheese, Potatoes & Green Chili.

Choice of:

- French Toast or
- Waffles

#2 Standard Buffet

- Breakfast style Eggs
- Bacon
- Sausage

Choice of:

- French Toast or
- Waffles

Potatoes select one

- Home Fries with peppers & onions
- Garlic Roasted Potatoes

All Events & Catering Breaks, Beverages Ala Carte & Menu Options for Groups & Parties

Beverage \$4.50 per person

- Freshly Brewed Coffee & Hot Teas
- Assorted Soft Drinks and Bottled
- Water (\$9 per person for 2 breaks)

Fresh Start \$12 pp

- Chilled Fruit Juices
- Fresh Fruit & Berries
With Homemade Yogurt
- Pastries
- Freshly Brewed Coffee & Hot Teas

Energizer \$12 pp

- Assorted Energy Bars
- Whole Fresh Fruit
- Red Bull
- Bottled Green Tea & Water
- Assorted Soft Drinks

Healthy Choice \$12 pp

- Chilled Fruit Juices
- Whole Fresh Fruit
- Assorted Yogurts
- Granola
- Bottled Water
- Freshly Brewed Coffee & Hot Teas

Cookie Connection \$9 pp

- Freshly Baked Cookies
- Ice Cold Milk
- Assorted Soft Drinks
- Freshly Brewed Coffee & Hot Teas

Chips & Dips \$11 pp

(Select two Dips only)

- Spinach Dip
- Roasted Red Pepper Hummus
- Salsa & Guacamole
- Potato chips, Tortilla Chips
- Assorted Soft Drinks, Bottled Water

Soup & Sandwich or Salad

\$12.95 pp

- Soup Du Jour (or Salad)
- Roast beef on a hoagie
- Potato Chips
- Assorted Soft Drinks & Water

Wrap it Up \$12.95 pp

- *Select only two sandwiches*
- Turkey Bacon Swiss Wrap, Chicken Caesar Wrap or Portabella Mushroom Wrap
- Potato Chips
- Side Salad add \$3 per person
- Assorted Soft Drinks, Bottled Water

Make it a Salad \$11.50 pp

- Fresh Greens, tomatoes, red onion, bleu cheese crumbled over top with balsamic dressing
- Caesar salad w/croutons & Shredded Parmesan cheese
- Grilled Chicken or Steak
Add \$4 per person
- Assorted Soft Drinks, Bottled Water

Soup Selections \$5 pp

- Pork Green Chili
- Asparagus and Brie Soup
- New England Clam Chowder
- South Western Chicken Corn Chowder
- Lobster Bisque (\$7pp)

Dessert Selections \$5 or \$8 pp

- Chocolate Decadence Cake
- Tiramisu
- Chocolate chip Bread Pudding
- NY Cheese Cake
- Fresh Baked Cookies
- Fresh Baked Brownies
- Flourless Chocolate Torte