

# All Events. & Catering

## 2020 Catering Menu

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 along with captain fees will be added to all booked events outside the restaurant locations for drop off, or a full service catering. Events on sight at Sauce on the Blue, Sauce on the Maggie, Sauce on the Creek, Inxpot in Keystone and the Quandary Grille require 22% Gratuity and a 7% Booking Fee for a total of 29% 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 of \$75 to \$250 will be charged for delivery and set-up for all offsite events. Set up fees vary based on location and final details. 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 still applies and is given to the kitchen.

**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 hire per hour. Chef's are \$55 per hour, and Bartenders are \$25 per hour. Minimum 4 hours required for bartenders only and minimum 3 hours for Chefs.

**Payment Policy** – A 20% 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 60 days notice, 100% of deposit will be returned to the client. Cancellation within 60 days of the event will result in forfeiture of deposit and an additional \$1000 cost is required. Cancellations within 7 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 throughout the current year.*

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



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## Hors d' Oeuvres Passed or Buffet Style

### Trays & Platters, priced per 25 people

#### **Cheese & Cracker Platter**

Jack, Cheddar, American Tray \$95  
Brie, Mozzarella, Gouda Tray \$110  
Imported Cheese Tray \$140

#### **Vegetable Platter**

with Blue Cheese & Ranch  
\$62

#### **Stuffed Mushrooms**

Stuffed with Boursin cheese, onions, with  
homemade marinara sauce  
\$79

#### **Antipasta Platter**

assorted & cured Italian Style meats,  
imported cheeses, & marinated peppers  
& olives.  
\$160

#### **Caprese**

Fresh tomatoes, fresh mozzarella, basil pesto  
with drizzled balsamic reduction.  
\$79

#### **Fried Spicy Cheese Raviolis**

With homemade marinara sauce  
\$69

#### **Fried Brussels Sprouts**

with fresh lemon, shaved parmesan and  
drizzled balsamic reduction  
\$69

#### **Vegetable Spring Rolls**

with dipping sauce  
\$69

#### **Seared Scallops**

Bacon wrapped  
\$135

#### **Shrimp Cocktail Platter**

with fresh lemon & cocktail sauce  
\$175

#### **Mini Maryland Crab Cakes**

Served with a lemon aioli  
\$165

#### **Italian Meatballs**

with homemade marinara sauce  
\$97

#### **Falafel**

with mixed greens, tomatoes, fresh pita & feta  
dill yogurt sauce.  
\$69

#### **Red Pepper Hummus**

With celery, carrots, pita bread & tortilla  
chips  
\$69

## Easy Choice Buffets & Menu Options

### Let's Slide

\$35 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

\$40 per person

- Appetizer: Veggie Spring Rolls w/ dipping sauce
- Barbecue select (2)
  - BBQ Pulled Pork
  - All Natural Rotisserie Chicken
- Potato Salad or Coleslaw
- Corn Bread
- Freshly baked chocolate chip cookies

### 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*

\$45 Per Person

## **Appetizers**

Select Two

**Chips & Roasted Tomato Salsa & Guacamole**

**Thai Peanut Chicken Skewers**

**Fresh Fruit Plater**

**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*

\$35 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 \$50 or Buffet \$45

\$45 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**

**Potato au Gratin**

**Rosemary Roasted Red Skin Potatoes**

## **Vegetable Choices**

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

**Seasonal Medley of Vegetables**

**Green Beans & Cherry Tomato**

**Crispy Brussels Sprouts**

## **Add \$5 Salad-**

**Select one:** House Salad, Caesar Salad, Spinach & Strawberry Goat cheese Salad

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

## **The Dakota**

Plated \$55 or Buffet \$50. If Buffet, counts on Protein Required per person.  
\$50 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-**

**Select one:** House Salad, Caesar Salad, Spinach & Strawberry Goat cheese Salad, or  
Tomato Basil Caprese Salad

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



## **Italian Option A**

\$40 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**

\$50 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**

\$60 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**

\$35 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**

\$30 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*

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

### **Entrée Choices**

*Choose one*

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

## **Deli Lunch**

\$20 per person

### ▪ **Soup & Salad**

#### **Assorted Wraps**

Select two meat & cheeses

#### **Sides**

Select One

- Assorted Whole Fruits
- Potato Chips
- Coleslaw
- Potato Salad
- Freshly baked cookies

#### **Beverage Station**

Lemonade, Iced tea, coffee & 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

20 per person

### Salad- select 1

House salad  
Caesar salad

### Sandwiches- select 2

**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

\$27 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**

\$20 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**

\$25 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

### **Smoked Salmon Platter**

With red onions, tomatoes, cucumbers, capers

