

# All Events. & Catering

## 2025 CATERING MENU

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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 11 restaurant locations in Breckenridge, Keystone, Frisco, Copper, Silverthorne, Avon, & Littleton it has been our goal to provide exceptional service and product with professional & friendly staff.

We employ over 300 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. 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 & Procedure

**Minimums** – Minimums may apply based on date, time, size, and availability.

**Sales Tax** – Menu will be taxed according to the location of the event.

**Service Fees & Booking Fees** – 22% Gratuity and a 7% Booking Fee for a total of 29% in additional charges will be applied for all events in our restaurants, fully staffed off site events, and at the Silverthorne Pavilion.

**Delivery Fee and Set-up** – Delivery and set-up fees will depend on specific location and RSVP count. Delivery Fees apply for all offsite catering 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 pickup fee may be added to the invoice. All delivery and set up fees are waived at the Silverthorne Pavilion!

**Pick up** – Avoid delivery and set up fees. You are welcome to pick up your catering food order at any of our locations to avoid a delivery and set up charge. Gratuity for the Kitchen and a Booking Fee still applies for all pick up orders.

**Private Party & Buy Out Options within one of our Restaurant Locations** – Inquire with our Event Director for date availability and further details. [events@alleventsandcatering.com](mailto:events@alleventsandcatering.com)

**Full Service Offsite Catering** – We can staff your event so you can relax. There is an offsite catering charge which includes all catering equipment & serving utensils needed along with buffet linens. Price varies depending on each event. *All rentals are waived at the Silverthorne Pavilion!*

**Private Chef & Bartenders** – Private Chefs and TIPS Certified Bartenders are available for hire per hour. Chefs are \$75 per hour, and Bartenders are \$35 per hour. Minimum 4 hours required for bartenders only and minimum 3 hours for Chefs.

**Payment Policy** – A 50% deposit of estimated food and beverage sales is required for all events, along with a signed confirmation at time of booking. All orders must be paid in full 2 weeks prior by credit card or guaranteed funds.

**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 partial refund of their deposit in a timely manner. The booking fee amount is *nonrefundable*, no matter the cancellation date. Failure to cancel within the noted time will result in forfeiture of deposit plus an additional 20% of estimated revenue is required. Cancellations within ten business days of the scheduled event will result in billing of 100% of the estimated revenue.

### **\*\*\*IMPORTANT NOTICE\*\*\***

***Prices are subject to change and are based on the current market rate for all menu items throughout the year regardless of signed contracts.***

## ALL EVENTS & CATERING

P.O. Box 5953, Dillon, CO 80435

events@alleventsandcatering.com • [www.alleventsandcatering.com](http://www.alleventsandcatering.com)

**Call 970-471-9029 for a Consultation**

AllEvents.  
&Catering

**SAUCE**  
FAMILY PIZZERIA & ITALIAN EATERY

TACOS | STEAKS | BURGERS  
**QUANDARY**  
TEQUILA BISTRO

**TEE ONE**  
RESTAURANT  
Breckenridge, Colorado

  
**ENZA'S**  
ALL EVENTS CATERING  
EST. 1991

  
**Kucu**  
TEQUILA BISTRO

  
**inxpof**  
keystone colorado

  
**ROCKY MOUNTAIN**  
EVENTS

# All Events & Catering Bar Packages

## HOSTED OPEN BAR OPTIONS

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**First Tier Price Range:** \$9 to \$12

- Wines \$9 – \$12
- Draft Beer & Bottles \$7 – \$9
- House Cocktails \$10 – \$14

**Second Tier Price Range:** \$12 to \$25

- Wines \$12 – \$20
- Draft Beer & Bottles \$7 – \$12
- Specialty Kraft Cocktails \$12 – \$25

## CASH BAR OPTIONS

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Once the food and beverage minimum has been met, we are happy to move to a “cash bar” (CCs are accepted) for your guests. If you would like to do this, please notify us in advance so we are staffed accordingly.

## CASH BAR DETAILS

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Guests pay for their own alcoholic beverages  
Bottled Wines Available at Current Menu Prices

## BOTTLES OF WINE FOR TABLE SERVICE

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We are happy to offer preselected bottles of wine for table service in addition to our individual glass selections. Full wine list available upon request- wine lists are subject to change seasonally

## CONTINENTAL BREAKFAST

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\$18 per person

Includes Coffee Box with cream, sugar, paper coffee cups. Add Juice for \$3.00 per person

- Fresh Fruit
- House Yogurt and Granola
- Assorted Muffins, Sweet Breads & Breakfast Pastries

## HOT BREAKFAST OPTION #1

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\$23 per person

Includes Coffee Box and Juice with fixings and cups

- Fresh Fruit
- Yogurt and Granola
- Assorted Mini Muffins and Breakfast Pastries

### **Assorted Breakfast Burritos**

- Sausage, Egg, American Cheese and Potatoes
- Bacon, Egg, American Cheese and Potatoes
- Roasted Vegetables with Egg, Swiss Cheese and Potatoes

## HOT BREAKFAST OPTION #2

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\$27 per person

Includes Coffee Box and Juice with fixings and cups

- Fresh Fruit
- Yogurt and Granola
- Assorted Mini Muffins and Breakfast Pastries

### **Standard Breakfast**

- Scrambled eggs with or without spinach and mushrooms
- Bacon and sausage
- Breakfast potatoes with peppers and onions

### **Choice of:**

- ☐ French Toast w/ Syrup, sliced strawberries & whip cream
- ☐ Waffles with Syrup, sliced strawberries and whip cream
- ☐ **Add a Honey Smoked Salmon Platter for additional \$8.00 per person** with sliced tomatoes, cucumbers, red onions and capers

# DELI LUNCH PARTY PLATTERS

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\$18 per person

**Select One** Add a Second Side for \$5.00

- ☐ Fresh Fruit
- ☐ Cold Italian Pasta Salad
- ☐ Quinoa and Kale with black beans and sweet potatoes
- ☐ Grandma's Macaroni Salad with ham and cheddar
- ☐ Potato Salad

**Assorted Wrap Party Platter** – *Includes Kettle Chips & Pickles*

- Turkey Bacon Club
- Traditional Italian
- Roast Beef and Blue Cheese
- Mediterranean Vegetarian

**Dessert**

- Freshly Baked Cookies & Brownies

# SACK LUNCH

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\$18 per person

Kettle Chips and a Cookie / GF Cookies Available, Napkin and Condiments- Individually in Bags

**Cold Sandwich Options:**

GF Bread Available Upon Request

**Italian Sub**

Ham, Pepperoni and Salami with Provolone, Lettuce, Tomatoes, Pickled Red Onions, Yellow Peppers with Italian Dressing on the side

**Wholly Moley**

Turkey, Bacon, Caramelized Onions, Spinach, Arugula, Fig Jam and Goat Cheese on a Ciabatta Roll

**Classic BLT**

on White Bread

**The Rizzo**

Roast Beef, Blue Cheese, Spinach, Roasted Red Peppers, Pickled Red Onions and Stoneground Mustard on Marble Rye

**Royal Garden**

House Made Hummus, Avocado, Lettuce, Cucumbers, Roasted Red Pepper and Pickled Onions on a Ciabatta Roll

**Colorado Club**

Turkey, Bacon, Lettuce, Tomato, Avocado and Cheddar Cheese with Pesto Mayo on a Kaiser Roll



## HORS D'OEUVRES PASSED OR BUFFET STYLE

Platters portioned and priced per 25 people

<b>Charcuterie Platter A</b>	\$175	<b>Crispy Brussel Sprouts w/</b>	\$125
Assorted Sliced Sausage, Pepperoni & Salami w/ Cubed Cheddar, Pepperjack, Swiss marinated olives & Crackers		lemon pepper, balsamic reduction & Shaved Parm	
		Add Crispy Prosciutto	\$135
<b>Artisan Charcuterie Platter B</b>	\$225	<b>Wrapped Scallops</b>	\$250
Imported Italian Meats & Aged Cheeses, marinated olives, dried fruit, mixed nuts, crackers & chocolate		Bacon wrapped and seared	
<b>Antipasto Mini Skewers</b>	\$150	<b>Shrimp Cocktail</b>	\$225
Cubed cheese, salami, pepperoni, olive and cherry tomatoes		Fresh lemon and cocktail sauce	
<b>Fresh Fruit Platter</b>	\$120	<b>Smoked Salmon Platter</b>	\$200
Seasonal fresh fruit with zested lime and honey yogurt sauce		Tomatoes, cucumbers, red onions, capers, crackers	
<b>Vegetable Spring Rolls</b>	\$125	<b>Falafel</b>	\$145
Thai chili sauce		Sliced tomatoes and cucumbers, house made Tzatziki, grilled pita	
<b>Crudit� with Hummus</b>	\$135	<b>Chicken Satay</b>	\$200
Fresh seasonal vegetables, house made ranch, tortilla chips and grilled pita		Select One:	
		<input type="checkbox"/> Thai peanut sauce	
		<input type="checkbox"/> Thai chili sauce	
		<b>Beef Wellington Bites</b>	\$200
		Tender beef wrapped in flaky puff pastry with house made Mongolian barbeque sauce	

**Bruschetta on Crostini**

\$125

Select One:

- ☐ Traditional fresh basil and tomato with mozzarella
- ☐ Fig jam and goat cheese with caramelized onion
- ☐ Spinach and feta, sunflower seeds, roasted red pepper and balsamic glaze
- ☐ Smoked Salmon w/ herbed cream cheese w/ cucumber, capers & red onions

**Buffalo Cauliflower**

\$105

Celery and carrots with blue cheese dressing

**Stuffed Mushrooms**

\$175

Select One:

- ☐ Vegan Vegetarian w/ spinach, quinoa & sweet potato
- ☐ Italian Sausage & Ricotta stuffed Mushrooms

**Caprese Skewers**

\$125

Cherry tomatoes, fresh mozzarella, basil pesto, balsamic reduction

**Meatballs**

\$200

Select One:

- ☐ Italian - House made with marinara sauce
- ☐ Mongolian - House made with sesame ginger Mongolian sauce
- ☐ Swedish - Sour cream, mushrooms, sherry sauce

**Crispy Buffalo Chicken**

\$155

**Tenders** with carrots & blue cheese stuffed celery**Crispy Cheese Raviolis**

\$125

Homemade marinara sauce, parmesan shavings





## **CASUAL DINNER OPTIONS**

*Stationed Buffet*

### **BUILD YOUR OWN TACO DINNER**

\$25 per person

Select 2 of the 3 meat options:

- ☐ Ground Beef
- ☐ Seasoned Pulled Pork
- ☐ Shredded Chicken
  
- Chips & Salsa
- Black Beans & Rice
- Lettuce, Shredded Cheese, Pico De Gallo & Jalapeños
- Guacamole & Sour Cream
- Corn & Flour Tortillas

## **BUILD YOUR OWN FAJITA DINNER**

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\$30 per person

- Chips & Salsa
- Seared Steak and Fajita Style Chicken
- Peppers & Onions
- Black Beans & Rice
- Lettuce, Shredded Cheese, Tomato Pico De Gallo & Jalapeños
- Guacamole & Sour Cream
- Corn & Flour Tortillas

### **Add an Appetizer for \$7 per person**

Choose One- Southwest Eggrolls w/ chipotle ranch, Roasted Corn Elote Dip w/ house tortilla chips, Bacon Wrapped Jalapeno Cream Cheese Boats,

## **Mediterranean Madness– Build Your Own Bowl**

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\$25 per person

- Lemon Lavender Hummus & Fresh Pita Bread
- Hearty Roasted Vegetables- Zucchini, Carrots, Roasted Red Peppers
- Sliced Gyro Lamb Beef
- House Falafel
- House Tzatziki Yogurt Sauce
- Feta Cheese, Lettuce, Tomatoes & Onions
- Greek Marinated Olives

## **Happy Hawaiian– Build Your Own Bowl**

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\$25 per person

- Sliced Smoked Honey Ham & Pineapple
- Slow Roasted Jerk Seasoned Pulled Pork
- Citrus Glazed Hearty Vegetables- Zucchini, Carrots, Pineapple, Bell Peppers & Onion
- Coconut Rice
- Sweet Potato Pineapple Hawaiian Coleslaw
- Sweet Fried Plantains
- Sweet & Spicy Habanero Pineapple Citrus Sauce

## BBQ SLIDER STATION

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\$30 per person

Select 2 of the 4 meat options:

- ☐ Shredded short rib, served with caramelized onions, creamy horseradish sauce
- ☐ BBQ Pulled Pork
- ☐ Beef Brisket
- ☐ 4oz Burger Slider w/ Lettuce, tomato red onion set ups
- ☐ Pesto chicken, smoked bacon, Lettuce, tomato red onion set ups

- Slider Buns
- (Select one) Coleslaw, Potato Salad, or Kettle Chips
- Pickles

### **Add a Hot Side for \$7 per person**

Choose One- Mac N Cheese, Mashed Potatoes, Home Fries, Baked Potato Bar

## BBQ DINNER STATION

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\$45 per person

**Salad Course-** Select One:

- ☐ **Traditional Caesar**  
Crisp romaine tossed with shaved parmesan, house made croutons and house made Caesar
- ☐ **House Salad**  
Seasonal greens, tomatoes, cucumbers, red onions, and croutons w/ balsamic vinaigrette

**Entrées-** Select Two:

- ☐ St. Louis BBQ Ribs
- ☐ BBQ Pulled Pork
- ☐ Beef Brisket
- ☐ BBQ Tofu Steaks
- ☐ Herbed Chicken Francese
- ☐ Specialty Brats and Sausages
- ☐ Spinach, garlic and roasted red pepper portabella tops with basil pesto

**Side Dishes-** Select Two:

- ☐ Traditional or vinaigrette-based coleslaw
- ☐ Potato salad
- ☐ Mac & cheese
- ☐ Sweet corn salsa with roasted red pepper and cilantro
- ☐ Southwestern cornbread with jalapeño and honey
- ☐ Country baked beans (bacon or vegetarian)
- ☐ Seasonal roasted vegetables
- ☐ Roasted red skin potatoes
- ☐ Garlic Roasted Green Beans

**Add on Appetizers- \$15 per person- Select Two:**

- ☐ Chips and roasted salsa
- ☐ Vegetable platter with ranch
- ☐ Fresh fruit platter
- ☐ Hummus with celery, carrots and pita
- ☐ Veggie spring rolls with sweet and spicy Thai chili sauce
- ☐ Charcuterie platter with crackers
- ☐ Chicken Satay

## **Enza's Dining Option A**

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**\$55 per person**

**Appetizers- Select Two:**

- ☐ Hummus with celery, carrots and pita
- ☐ Crispy Brussel Sprouts w/ shaved parmesan & balsamic glaze
- ☐ Veggie spring rolls with sweet and spicy Thai chili sauce
- ☐ Meat & Cheese platter with crackers
- ☐ Tempura Coconut Shrimp, Thai chili sauce
- ☐ Crispy Pork Belly Bites, Chimichurri or Fig Glazed

**Salad- Select One:**

- ☐ **Traditional Caesar**  
Crisp romaine tossed with shaved parmesan, house made croutons and house made Caesar
- ☐ **House Salad**  
Seasonal greens, tomatoes, cucumbers, red onions, and croutons with balsamic vinaigrette or house made ranch

**Entrée- Select Two:**

- ☐ **Oven Roasted Rosemary Garlic Sterling Farms Pork loin** (gluten free)  
With Stoneground Mustard Demi Sauce
- ☐ **Chicken Marsala**  
With a mushroom marsala sauce
- ☐ **Lemon Caper Salmon** (gluten free)  
Garlic herbed with fresh parsley and lemon caper white wine sauce
- ☐ **Tuscan Garlic Salmon** (gluten free)  
With spinach, tomatoes, fresh garlic, and onions in white wine sauce
- ☐ **Pan Seared Beef Sirloin w/ Au poivre sauce**
- ☐ **Penne Alla Vodka**  
Roasted tomatoes, garlic, spinach, and basil in a creamy Vodka tomato sauce
- ☐ **Basil Pesto Pasta**  
Mushrooms, broccoli, roasted red peppers and garlic tossed with pesto in pasta

**Side Dishes- Select Two:**

- ☐ Garlic Mashed Potatoes
- ☐ Herb Red Skin Roasted Potatoes
- ☐ Herbed Rice
- ☐ Garlic Roasted Green Beans
- ☐ Bourbon Maple Glazed Carrots
- ☐ Seasonal Roasted Vegetables

## Enza's Dining Option B

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**\$65 per person**

### **Appetizers-** Select Two:

- ☐ Hummus with celery, carrots and pita
- ☐ Crispy Brussel Sprouts w/ shaved parmesan & balsamic glaze
- ☐ Veggie spring rolls with sweet and spicy Thai chili sauce
- ☐ Charcuterie platter with crackers
- ☐ Shrimp Cocktail
- ☐ Crispy Pork Belly Bites Fig Glazed
- ☐ Bacon wrapped scallops
- ☐ Beef Wellington Bites w/ Creamy Horseradish sauce

### **Salad-** Select One:

- ☐ **Traditional Caesar**  
Crisp romaine tossed with shaved parmesan, house made croutons and house made Caesar
- ☐ **House Salad**  
Seasonal greens, tomatoes, cucumbers, red onions, and croutons with balsamic vinaigrette or house made ranch
- ☐ **Strawberry Arugula & Spinach**  
Bed of fresh arugula and spinach, strawberries, goat cheese, walnuts, balsamic vinaigrette
- ☐ **Caprese Salad**  
Seasonal mixed greens, with sliced tomatoes, fresh Mozzarella, basil leaves, red onions and olive oil and balsamic glaze

### **Entrées-** Select Two:

- ☐ **Beef Tenderloin Medallions** (gluten free)  
With a Red Wine Demi glaze - *Add shrimp or scallops for \$8.00 per person*
- ☐ **Slow Roasted Rosemary & Garlic Prime Rib** (gluten free)  
With au jus & creamy horseradish
- ☐ **Chicken Francese Ala Florentine**
- ☐ **Tuscan Garlic Salmon** (gluten free)  
With spinach, tomatoes, fresh garlic, and onions in white wine sauce
- ☐ **Rocky Mountain Seared Trout** w/ Spinach Caper Cream Sauce
- ☐ **Vegetarian Puttanesca & Tofu Steak**
- ☐ **Breaded Eggplant Parmesan**

### **Side Dishes-** Select Two:

- ☐ Garlic Mashed Potatoes

- ☐ Scalloped Au Gratin Potatoes
- ☐ Rosemary Red Skin Potatoes
- ☐ Herbed Rice
- ☐ Pasta & Marinara
- ☐ Seasonal Roasted Vegetables
- ☐ Garlic Roasted Green Beans
- ☐ Bourbon Glazed Carrots

# SAUCE

FAMILY PIZZERIA & ITALIAN EATERY

## Dining Option A- (Served Family Style)

\$55 per person without pasta course or

\$60 per person with pasta course

Plated option available depending on event, ask for pricing and details

### Appetizers (Select Two)

- Fried Cheese Ravioli with Marinara
- Garlic Cheese Bread Wedges
- Tomato & Fresh Basil Bruschetta served on a Crostini
- Crispy Brussel Sprouts

### Salad Course (Select One)

- House Salad- field greens, romaine lettuce, cherry tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Romano cheese
- Caesar Salad- croutons, parmesan cheese

### Pasta Course (Select One)

- Spaghetti & Marinara with or without Meatballs or Spicy Italian Sausage
- Vegetarian Baked Penne with Mozzarella, Vegetables & Marinara
- Fettuccini Alfredo- \$4.00 extra to add Chicken, \$7 extra to add shrimp or scallops
- Margherita Pasta- \$4.00 extra to add Chicken, \$7 extra to add shrimp or scallops

### Entrees (Select Two)

- Chicken or Eggplant Parmesan with Pasta & Marinara
- Beef Tenderloin Medallions & Mushroom Demi-Glaze with Mashed Potatoes & Seasonal Vegetables
- Grilled Atlantic Salmon with Roasted Garlic, Fresh Tomatoes, & Sautéed Spinach Cream Sauce with Mashed Potatoes & Seasonal Vegetables

**\*All Pasta Courses may also be selected as an Entrée\***

**\*Gluten Free Pasta or Zucchini Ribbons Available Upon Request \$5 Extra (MUST SPECIFY IN ADVANCE!)\***

## **Dining Option B (Served Family Style)**

\$65 per person without pasta course or

\$70 per person with pasta course

Plated option available depending on event, ask for pricing and details

### **Appetizers (Select Two)**

- Fried Cheese Raviolis with Marinara
- Garlic Cheese Bread Wedges
- Tomato & Fresh Basil Bruschetta served on a Crostini
- Crispy Brussel Sprouts
- Calamari Fritti, Spiced Cheese Blend, Marinara, Lemon Wedges
- Artichoke Hearts Lightly Breaded with Lemon Aioli
- Shrimp Scampi w/ a Lemon, White Wine, Butter, Garlic Sauce

### **Salad Course (Select One)**

- House Salad- field greens, romaine lettuce, cherry tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Romano cheese
- Caesar Salad- croutons, parmesan cheese
- **Arugula & Spinach Salad-** strawberries, goat cheese, candied walnuts, balsamic vinaigrette

### **Pasta Course (Select One)**

- Spaghetti & Marinara with or without Meatballs or Spicy Italian Sausage
- Vegetarian Baked Penne with Mozzarella, Vegetables & Marinara
- Fettuccini Alfredo with or without Chicken, \$7 extra to add shrimp or scallops
- Margherita Pasta- with or without Chicken, \$7 extra to add shrimp or scallops
- Penne Gorgonzola with Cream Sauce, Red Grapes, Baby Spinach- with or without Chicken
- Rigatoni & Sausage with Spicy Italian Sausage, Fresh Basil, Tomato Cream Sauce
- Penne Alla Vodka with Tomatoes, Garlic, Spinach, Basil, & Tomato Cream Sauce- with or without chicken
- Bolognese w/ Beef & Pork in a Red Wine Tomato Sauce
- Linguini in White Clam Sauce

### **Entrees (Select Two)**

- Chicken, Eggplant, or Veal Parmesan with Pasta & Marinara



- Beef Tenderloin Medallions & Mushroom Demi-Glaze with Mashed Potatoes & Seasonal Vegetables
- Grilled Atlantic Salmon with Roasted Garlic, Fresh Tomatoes, & Sautéed Spinach Cream Sauce with Mashed Potatoes & Seasonal Vegetables
- Chicken Marsala in a Mushroom Marsala Sauce with Mashed Potatoes & Seasonal Vegetables
- Lamb Medallions & Wild Mushroom Demi-Glaze with Mashed Potatoes & Seasonal Vegetables

**\*All Pasta Courses may also be selected as an Entrée\***

**\*Gluten Free Pasta or Zucchini Ribbons Available Upon Request \$5 Extra (MUST SPECIFY IN ADVANCE!)\***

## DESSERT

\$175 per Assorted Dessert Platter (25 people per platter)

**Cake Cutting Fee** - If you bring a cake, we are cutting it for you. \$3.00 per person. We cut and serve the cake for you. Includes plates and forks.



Visit our website for additional information: [Alleventandcatering.com](http://Alleventandcatering.com)

### Jen Mehlin

Director of Events

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