

All Events. & Catering

2024 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 10 restaurant locations in Breckenridge, Keystone, Frisco, Copper, Silverthorne, and Avon 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, 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 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.

Drop Off Caterings w/ Rentals – Enhance your event with chaffing dishes, cloth linens, plates, 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. All rentals are waived at the Silverthorne Pavilion!

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.

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 - Call 970-471-9029 for a Consultation.

ALL EVENTS & CATERING

P.O. Box 5953, Dillon, CO 80435 • 970-471-9029
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ENZA'S ALCOHOL PRICING

HOSTED OPEN BAR OPTIONS

Base Price Range: \$7.00 – \$12.00

Beverages Include:

- Wines \$8 – \$12
- All Drafts & Bottles \$7 – \$8
- Spirits & Basic Cocktails \$8 – \$12

Second Tier Price Range: \$7.00 – \$22.00

Beverages Include:

- Premium Glasses of Wine \$8 – \$22
- All Draft & Bottle Beer \$7 – \$8
- Spirits & Cocktails \$8 – \$22

CASH BAR OPTIONS

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

NORMAL PRICING

Individual guests pay for their own alcoholic beverages

Bottled Wines Available at Current Menu Prices

We are always happy to offer table wine service and/or preselected bottles of wine for you and your guests in addition to our glass selection. Full wine list available upon request- wine lists are subject to change seasonally



CONTINENTAL BREAKFAST

\$20 per person

Includes Coffee Box with cream, sugar, paper coffee cups. Add Juice for \$3.50 per person

- Fresh Fruit
- Yogurt and Granola
- Assorted Mini Muffins and Breakfast Pastries
- Assorted Bagels with Cream Cheese

HOT BREAKFAST OPTION #1

\$28 per person

Includes Coffee Box and Juice with fixings and cups

- Fresh Fruit Salad
- 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

Choice of:

- French Toast
- Waffles with sliced strawberries and whip cream

HOT BREAKFAST OPTION #2

\$28 per person

Includes Coffee Box and Juice with fixings and cups

- Fresh Fruit Salad
- 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
- Add Honey Smoked Salmon Platter for additional \$8.00 per person** with sliced tomatoes, cucumbers, red onions and capers

QUICK PICK DELI LUNCH

\$18 per person

Select One

Add an Extra 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 Wraps

Includes Kettle Chips

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

Dessert

- Freshly Baked Cookies & Brownies

SACK LUNCH

\$18 per person

Kettle Chips and a Cookie/Brownie/ GF Dessert, 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

- Italian Charcuterie Platter** \$225
 Assorted Italian meats and cheeses, marinated peppers and olives, dried fruit, nuts, crackers, baguette, brownie brittle
- Antipasto Mini Skewers** \$150
 Cubed cheese, salami, pepperoni, olive and cherry tomatoes
- Fresh Fruit Platter** \$120
 Seasonal fresh fruit with zested lime and honey yogurt sauce
- Vegetable Spring Rolls** \$125
 Thai chili sauce
- Crudité with Hummus** \$135
 Fresh seasonal vegetables, house made ranch, tortilla chips and grilled pita

- Crispy Brussel Sprouts**
 Select One:
 - Fresh lemon, balsamic reduction \$125
 - Crispy candied bacon & brussels with bourbon maple syrup glaze \$200
- Wrapped Scallops** \$250
 Bacon wrapped and seared
- Shrimp Cocktail** \$225
 Fresh lemon and cocktail sauce
- 3 oz Mini Maryland Crab Cakes** \$225
 Lemon aioli

Assorted Bruschetta on Crostini	\$125	Meatballs	\$200
Select One:		Select One:	
<input type="checkbox"/> Traditional fresh basil and tomato with mozzarella		<input type="checkbox"/> Italian - House made with marinara sauce	
<input type="checkbox"/> Fig jam and goat cheese with caramelized onion		<input type="checkbox"/> Mongolian - House made with sesame ginger Mongolian sauce	
<input type="checkbox"/> Spinach and feta, sunflower seeds, roasted red pepper and balsamic glaze		<input type="checkbox"/> Swedish - Sour cream, mushrooms, sherry sauce	
Buffalo Cauliflower	\$105	Falafel	\$145
Celery and carrots with blue cheese dressing		Sliced tomatoes and cucumbers, house made Tzatziki, grilled pita	
Buffalo Chicken Mini Skewers	\$155	Chicken Satay	\$200
Crispy buffalo chicken bites with blue cheese stuffed celery		Select One:	
Stuffed Mushrooms	\$175	<input type="checkbox"/> Thai peanut sauce	
Roasted mushrooms stuffed with artichoke and spinach herbed cheese, served with house made pesto aioli		<input type="checkbox"/> Thai chili sauce	
Caprese Skewers	\$125	Beef Wellington Bites	\$200
Cherry tomatoes, fresh mozzarella, basil pesto, balsamic reduction		Tender beef wrapped in flaky puff pastry with house made Mongolian barbeque sauce	
Crispy Cheese Raviolis	\$125	Shrimp Ceviche	\$225
Homemade marinara sauce, parmesan shavings		Red onion, pepper, lime, avocado, cucumber, tortilla chips	
		Smoked Salmon Platter	\$200
		Tomatoes, cucumbers, red onions, capers, crackers	
		Smoked Salmon Cucumber Rose	\$200
		Lemon dill and chive cream cheese wrapped in cucumber with sesame ginger sauce	



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

BBQ SLIDER BUFFET

\$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
- Grilled pesto chicken tenders, maple bacon, LTOP

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

BUILD YOUR OWN FAJITA DINNER

\$35 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

BBQ FULL DINNER

\$60 per person

Appetizers

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
- BBQ chicken Satay

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 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 - All House Made

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
- Herb roasted potatoes
- Buttery peas with mushrooms and onions



AEC Dining Option A

\$70 per person

Appetizers:

Select Two:

- Hummus with celery, carrots and pita
- Veggie spring rolls with sweet and spicy Thai chili sauce
- Charcuterie platter with crackers
- Tempura Coconut Shrimp, Thai chili sauce

- Shrimp Cocktail
- 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
- Strawberry Arugula & Spinach**
Bed of fresh arugula and spinach, strawberries, goat cheese, walnuts, balsamic vinaigrette

Entrées

Select Two:

- Slow Roasted Rosemary & Garlic Prime Rib** (gluten free)
With au jus and creamy horseradish
- Chicken Marsala**
With a mushroom marsala sauce
- Lemon Caper Salmon** (gluten free)
Garlic herbed with fresh parsley and lemon caper white wine sauce
- Honey Mustard Salmon** (gluten free)
Roasted Salmon with a house made garlic honey mustard glaze
- 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
- Cheesy Potato au Gratin
- Creamy Parmesan Herbed Rice
- Bourbon Maple Glazed Carrots
- Seasonal Roasted Vegetables
- Herb Roasted Potatoes
- Buttery Peas with Mushrooms & Onions

AEC Dining Option B

\$80 per person

Appetizers:

Select Two:

- Hummus with celery, carrots and pita
- Veggie spring rolls with sweet and spicy Thai chili sauce
- Charcuterie platter with crackers
- Tempura Coconut Shrimp, Thai chili sauce
- Shrimp Cocktail
- Crispy Pork Belly Bites, Chimichurri or Fig Glazed
- Beef Carpaccio, Horsey Aioli, Crispy Capers
- Bacon wrapped scallops, truffle potato puree, micro greens

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
- Baked Chicken Cordon Bleu** (gluten free)
Prosciutto, spinach, gruyere
- Tuscan Garlic Salmon** (gluten free)
With spinach, tomatoes, fresh garlic, and onions in white wine sauce
- Vegetarian Chickpea Curry with Coconut Milk**
Spinach, red peppers, ginger, garlic, and onions with herbed rice
- Penne Bolognese**
Beef & pork in a red wine & fresh basil sauce

Side Dishes

Select Two:

- Garlic Mashed Potatoes
- Rosemary Red Skin Potatoes
- Creamy Parmesan Herbed Rice
- Fresh Asparagus
- Roasted Brussel Sprouts
- Herb Roasted Potatoes
- Seasonal Roasted Vegetables



SAUCE

ON THE BLUE

FAMILY PIZZERIA & ITALIAN EATERY

Sauce Catering Options:

SAUCE Dining Option A

Buffet or Family Style: \$60 per person without pasta course **or** \$70 per person with pasta course
Plated: \$70 per person without pasta course **or** \$80 per person with pasta course

Appetizers

Select Two:

- Fried Cheese Ravioli with Marinara
- Garlic Cheese Bread Points
- 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** - Add Chicken for \$3.00 per person, Shrimp or Scallops for \$5.00 per person
- Margherita Pasta** - Add Chicken for \$3.00 per person, Shrimp or Scallops for \$5.00 per person

Entrées

Select Two:

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

*All Pasta Courses may also be selected as an Entrée

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



SAUCE Dining Option B

Buffet or Family Style: \$70 per person without pasta course **or** \$80 per person with pasta course
Plated: \$80 per person without pasta course **or** \$90 per person with pasta course

Appetizers

Select Two:

- Fried Cheese Raviolis with Marinara
- Garlic Cheese Bread Points
- Tomato and 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 with 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:

- 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
- Bolognese with Beef & Pork in a Red Wine and Fresh Basil Sauce

Entrées

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 (MUST SPECIFY IN ADVANCE!)

ALL DINING PACKAGES MAY BE SERVED FAMILY STYLE OR PLATED AT AN ADDITIONAL CHARGE.
AVAILABILITY BASED ON GUEST COUNT & LOCATION OF EVENT.

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.

