

All Events. & Catering

2021 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 – A 20% 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 20% 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 fees apply 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 \$45 Pick Up Fee will be added to the invoice.

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. 10% Gratuity for the Kitchen and a 10% Booking Fee still applies for all pick up orders.

Drop Off Caterings w/ 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 Offsite 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. There is a \$300 to \$500 Offsite Catering Charge which includes all catering equipment & serving utensils needed along with buffet linens.

Private Chef & Bartenders – Private Chefs and TIPS Certified Bartenders are available for hire per hour. Chefs 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 25% 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, 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.



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 25 people

Cheese & Cracker Platter

Jack, Cheddar, American Tray \$110
Brie, Mozzarella, Gouda Tray \$120
Imported Cheese Tray \$155

Seared Scallops

Bacon wrapped
\$140

Vegetable Platter

with Blue Cheese & Ranch
\$79

Shrimp Cocktail Platter

with fresh lemon & cocktail sauce
\$195

Stuffed Mushrooms

Stuffed with Boursin cheese, onions, with
homemade marinara sauce
\$97

Mini Maryland Crab Cakes

Served with a lemon aioli
\$165

Antipasta Platter

assorted & cured Italian Style meats,
imported cheeses, & marinated peppers
& olives.
\$175

Italian Meatballs

with homemade marinara sauce
\$105

Caprese

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

Falafel

with mixed greens, tomatoes, fresh pita & feta
dill yogurt sauce.
\$79

Fried Spicy Cheese Raviolis

With homemade marinara sauce
\$79

Vegetable Spring Rolls

with dipping sauce
\$79

Fried Brussels Sprouts

with fresh lemon, shaved parmesan and
drizzled balsamic reduction
\$79

Red Pepper Hummus

With celery, carrots, pita bread & tortilla
chips
\$79

Easy Choice Buffets & Menu Options

Let's Slide

\$30 per person

- Appetizer: Assorted Cheese Platter & Crackers
- Thinly Sliced Roasted Beef, served with caramelized onions, gorgonzola cheese, creamy horseradish sauce with fresh slider buns
- BBQ Pulled Pork w/ slider buns
- Coleslaw, Potato Salad or Kettle Chips (select one)
- Sliced Pickle Speers

Let's Do Barbeque

\$42 per person

- Appetizer: Veggie Spring Rolls w/ dipping sauce
- BBQ Pulled Pork w/ Slider Buns
- Thinly Sliced Roasted Beef, served with caramelized onions, gorgonzola cheese, creamy horseradish sauce with fresh slider buns
- Mac & Cheese
- Fresh Made Coleslaw
- Fresh Made Honey Corn Bread w/ jalapeno & cheddar cheese
- Freshly Baked Chocolate Chip Cookies & Brownies

Carving Stations- 20+ guests required

\$65 per person- Select 2 proteins

Roasted Prime rib with horseradish cream sauce & fresh Au Jus & Rolls

Roasted Filet Mignon w/ garlic peppercorn & creamy gorgonzola

Rack of St. Louis BBQ Ribs

Rack of Fresh Rosemary Lamb w/ blackberry & beet relish

Roasted Salmon Filet w/ fresh dill & capers

Sides- select 2

Roasted Redskin Potatoes w/ fresh rosemary

Garlic Mashed Potatoes

Creamy Potato Au Gratin

Grilled Asparagus

Crispy Brussel Sprouts

Roasted Root Vegetables

Grilled Seasonal Vegetables

Dessert- Chocolate Covered Strawberries & Assorted Mini Cheese Cakes

BBQ Dinner Banquet Plus

Buffet Style Only-
\$47 Per Person

Appetizers

Select Two

Fresh Fruit Plater
Chips & Salsa w/ Guacamole
Thai Peanut Chicken Skewers- sauce on the side
Vegetable Platter w/ Ranch Dipping Sauce
Hummus & w/ carrots & celery with Pita
Veggie Spring Rolls w/ dipping sauce
Artichoke Dip with Carrots, Celery & Tortilla Chips
Antipasta Meat & Cheese Platter w/ olives & marinated vegetables

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

St. Louis BBQ Ribs
Rotisserie Chicken
BBQ Pulled Pork
Brats & Assorted Specialty Sausages
Grilled Portabella Mushroom & Vegetable Kabobs

Side Dishes

Select Two

Cole Slaw
Potato Salad
Mac & Cheese
Sweet Corn w/ Roasted Red Pepper & Cilantro
Southwestern Corn Bread w/ jalapeno & honey
Baked Beans w/ red onions (bacon or vegetarian)
Seasonal Fresh Vegetables

The Western Star

Plated \$42 or buffet for \$37

If Plated, counts on Protein Required per person.

\$37 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 \$7.00 chose one: House, Caesar or Tomato Caprese Salad

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

The Cascadian

Plated \$52 or Buffet \$47

If Plated, counts on Protein Required per person.
\$47 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 \$7 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 \$57 or Buffet \$52.

If Plated, counts on Protein Required per person.

\$52 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

\$43 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

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

\$55 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

Sliced Filet Mignon Medallions

with a wild mushroom demi-glaze

Grilled Atlantic Salmon

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

Fajita Buffet

\$37 per person

All Fajitas served with corn & flour tortillas, sautéed onions & peppers, guacamole, sour cream, jalapenos, pico de gallo, lettuce shredded cheese, Spanish rice and ranchero beans with tortilla chips & salsa

Entrée Choices:

Choose two proteins

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

Taco Buffet

\$30 per person

All Taco Orders are served with corn and flour tortillas, guacamole, sour cream, lettuce, tomatoes, jalapenos & shredded cheese, Spanish rice & ranchero beans

Entrée Choices

Choose one protein

- **Ground Beef**
- **Pulled Pork**
- **Grilled Assorted Veggies**

Deli Lunch

\$20 per person

▪ **Soup or Salad**

Assorted Wraps

Turkey Bacon Club, Traditional Italian,
Mediterranean Vegetarian

Sides

Select Two

- Fresh Seasonal Fruit Platter
- Kettle Potato Chips
- Coleslaw
- Potato Salad
- Freshly Baked Cookies

Beverage Station

Lemonade, Iced tea & citrus water

**Add Soda & Coffee for additional
\$3.50**

Hot Lunch

\$25 per person

Appetizers select one

- Hummus & Veggies w/ Pita
- Veggie Spring Rolls w/ dipping sauce
- Chicken wings w/ carrots & celery
- Tomato Basil Bruschetta

Entrees

Select two

- Grilled Vegetable Portabella Kabobs
- Build a Meatball & Marinara sub
- Build a stewed Italian Beef sub
- BBQ Pulled Pork & Slider Buns
- Chicken Marsala w/ mushrooms
- Grilled Salmon w/ spinach & roasted tomatoes

Sides

Select two

- Seasonal Fresh Fruit Platter
- Kettle Potato Chips
- Coleslaw
- Potato Salad
- Mac & Cheese
- Freshly Baked Cookies

Beverages

Lemonade, Iced tea & Citrus Water

**Add Soda & Coffee for additional
\$3.50**

**Add Side House Salad or Caesar
Salad for \$5.00 per person**

Continental Breakfast

\$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

\$8.00 per person

depending on location of event

Full Hot 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 & Roasted Salsa

Choice of:

- French Toast or
- Waffles w/ sliced strawberries

#2 Standard Breakfast

- Breakfast style Eggs w/ peppers & onions
- Bacon & Sausage Links
- Garlic Roasted Potatoes

Add Smoked Salmon Platter for additional \$5.00 per person

With sliced tomatoes, cucumbers, red onions & capers

