

# All Events. & Catering

## 2023 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 & Procedure**

**Minimums – A minimum order of 10 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 caterings, or a full-service catering with staff and catering equipment. Events on sight inside Enza's Delicatessen & Market, Sauce on the Blue, Sauce on the Maggie, Sauce on the Creek, Inxpot in Keystone and the Quandary 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 will have a captain fee, gratuity & booking fees, or a 20% service charge and hourly banquet staff.

**Delivery Fee and Set-up** – A minimum of \$75 up to \$250 will be charged for delivery and set-up depending 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 \$65 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. 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, 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 of 4 hours (\$35 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 \$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 35% 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 however 50% of the estimated booking fee still applies and needs to be paid out of the returning deposit amount. Cancellation within 60 days of the event will result in forfeiture of deposit. Cancellations within 10 business days of the scheduled event will result in billing of 50% of the estimated cost.

**\*\*\*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 Needs- Call 970-471-9029 for a Consultation.**

ENZA'S ALL EVENTS & CATERING PO Box 5953, Dillon, CO 80435  
970-471-9029 • info@alleventsandcatering.com • [www.alleventsandcatering.com](http://www.alleventsandcatering.com)



## Hors d' Oeuvres Passed or Buffet Style

### Trays & Platters, priced per 30 people

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

Jack, Cheddar, American Tray	\$150
Brie, Mozzarella, Gouda Tray	\$200
Imported Cheese Tray	\$250

#### **Vegetable Platter**

Fresh Vegetables w/  
Ranch  
\$125

#### **Stuffed Mushrooms**

Stuffed with artichoke & spinach herbed  
cheese & homemade pesto aioli.  
\$150

#### **Italian Charcuterie Platter**

Assorted Italian meats & cheeses, marinated  
peppers & olives with dried fruit, nuts &  
crackers.  
\$255

#### **Caprese**

Tomatoes, fresh mozzarella, basil pesto with  
drizzled balsamic reduction.  
\$145

#### **Crispy Cheese Raviolis**

With homemade marinara sauce  
\$125

#### **Crispy Brussels Sprouts**

with fresh lemon and drizzled balsamic  
reduction  
\$125

**Bacon wrapped Seared Scallops**  
\$225

**Shrimp Cocktail Platter** with fresh  
lemon & cocktail sauce  
\$200

#### **Maryland Crab Cakes**

Served with a lemon aioli  
\$225

#### **Italian Meatballs**

From scratch Italian meatballs &  
homemade marinara sauce  
\$200

#### **Falafel**

Sliced tomatoes & cucumbers with  
house made Tzatziki yogurt sauce and  
grilled pita  
\$145

#### **Vegetable Spring Rolls**

With Thai Chili Sauce \$ 125

#### **Red Pepper Hummus**

With sliced celery, carrots & grilled pita  
\$140

## **Continental Breakfast**

\$25 per person

### **Breakfast Items- Includes**

Coffee Box with cream,  
sugar, paper coffee cups

*Add Juice for \$3.50 per  
person*

- Fresh Fruit Salad
- Yogurt & Granola
- Assorted Mini Muffins & Breakfast Pastries
- Assorted Bagels w/ Cream Cheese

## **Hot Breakfast**

\$30 per person

**Breakfast Items- Includes** Coffee  
Box & Juice with fixings & cups

- Fresh Fruit Salad
- Yogurt & Granola
- Assorted Mini Muffins & Breakfast Pastries

### **Select Option's 1 or 2**

#### **Option 1**

#### **Assorted Breakfast Burritos**

- Sausage, Egg, Cheese & Potatoes.
- Bacon Egg, Cheese & Potatoes
- Roasted Vegetables with Egg, Cheese & Potatoes

#### **Option 2**

#### **Standard Breakfast**

- Scrambled Eggs w/ or without spinach & mushrooms
- Bacon & Sausage
- Breakfast Potatoes with peppers & onions

**Add Honey Smoked Salmon Platter for additional \$8.00 per person** with sliced tomatoes, cucumbers, red onions & capers

## Lunch Deli Platters

\$24 per person

**Sides-** select one of the following...

- Fresh Fruit Salad
- Italian Pasta Salad
- Quinoa & Kale Vegetable Salad
- Macaroni Salad with ham & cheddar
- Potato Salad

**Assorted Wraps & Kettle Chips w/ pickles.** GF Options Available Upon Request

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

### **Dessert-**

Freshly Baked Cookies & Brownies  
(GF Options Available)

## Sack Lunch's

\$18 per person

**Includes:** Kettle Chips, Cookie/Brownies/GF Cookies, Napkin & Condiments- In a Ziplock Bag

**Sandwich Options-** GF Bread Available Upon Request

**Italian Sub-** Ham, Pepperoni & 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

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

**Classic BLT** on White Bread

**The Rizzo-** Roast Beef, Blue Cheese, Spinach, Roasted Red Peppers, Pickled Red Onions & Stoneground Mustard on Marble Rye

**Royal Garden-** House Made Hummus, Avocado, Lettuce, Cucumbers, Roasted Red Pepper & Pickled Onions on a Ciabatta Roll

## **Classic Dinner Stations – Stationed Buffet**

### **Let's Slide-**

**\$35 per person**

- Thinly Sliced Roasted Beef, served with caramelized onions, creamy horseradish sauce & slider buns on the side
- BBQ Pulled Pork w/ slider buns on the side
- (Select one) Coleslaw, Potato Salad or Kettle Chips
- Pickles

### **Taco Dinner- Build your Own**

**\$40 per person**

- Chips & Salsa
- Ground Beef, Seasoned Pulled Pork
- Fresh Seasonal Vegetables
- Black Beans & Rice
- Lettuce, Shredded Cheese, Tomato Pico De Gallo & Jalapenos
- Guacamole & Sour Cream
- Corn & Flour Tortillas

### **Fajita Dinner- Build your Own**

**\$45 per person**

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

**BBQ Dinner Bundle**  
**Buffet Only-**  
**\$60 Per Person**

**Appetizers-** Select Two

Fresh Fruit Plater  
Chips & Roasted Salsa  
Vegetable Platter w/ Ranch  
Hummus w/ celery, carrots & Pita  
Veggie Spring Rolls w/ sweet & spicy Thai Chili sauce  
Charcuterie Platter w/ crackers

**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  
BBQ Tofu Steaks  
Herbed Chicken Francese  
Specialty Brats & Sausages  
Spinach & Cheese Stuffed Portabella Tops

**Side Dishes-** All House Made- Select Two

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

**The Western Star  
Dinner Station  
\$60 per person**

**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

**Slow Roasted Rosemary & Garlic Prime Rib (gluten free)**

With Au jus & creamy horseradish aioli

**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-** All House Made- Select Two

Garlic Horseradish Mashed Potatoes

Cheesy Potato au Gratin

Creamy Parmesan Herbed Rice

Bourbon Maple Glazed Carrots

Seasonal Roasted Vegetables

Buttery Peas w/ mushrooms & onions



# The Cascadian Dinner Station

**\$70 per person**

## **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

### **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*

### **Baked Chicken Leg Quarters (gluten free)**

Rosemary orange slow roasted chicken in natural juices

### **Tuscan Garlic Salmon (gluten free)**

With spinach, tomatoes, fresh garlic and onions in

### **Vegetarian Chickpea Curry w/ Coconut Milk**

Spinach, red peppers, ginger, garlic and onions w/ herbed rice

## **Side Dishes-** All House Made- Select Two

Garlic Horseradish Mashed Potatoes

Rosemary Red Skin Potatoes

Creamy Parmesan Herbed Rice

Fresh Asparagus

Roasted Brussel Sprouts & Cauliflower

Buttery Peas w/ mushrooms & onions

**Italian Cuisine One**  
**Offered Family Style or Dinner Station**  
**\$65 per person**

**Appetizers-** Includes 1 & 2

- 1) Crispy Cheese Raviolis w/ Marinara
- 2) Tomato & Basil Bruschetta with Shaved Parmesan & Balsamic Reduction

**Salad Course** (Select One)

**Italian House Salad**

Crisp Romaine, tomatoes, cucumbers, red onion, roasted red peppers, black olives pepperoncini, croutons tossed in our house made Italian vinaigrette

**Traditional Caesar**

Crisp Romaine Tossed with shaved parmesan, house made croutons and house made Caesar

**Entrees-** Select Two

Penne & Marinara w/ fresh basil and shaved parmesan

Spaghetti & Meatballs with Marinara

Italian Sausage Rigatoni

Fettuccini Alfredo with or without Chicken

Baked Vegetarian Ziti with Mozzarella & Marinara

Beef Pepperonata with Mashed Potatoes & Vegetables

Salmon with sauteed spinach, tomatoes, garlic & onions

**Italian Cuisine Two**  
**Offered Family Style or Dinner Station**  
**\$75 per person**

**Appetizers-** Includes 1 and 2

- 1) Crispy Cheese Raviolis w/ Marinara
- 2) Tomato & Basil Bruschetta with Shaved Parmesan & Balsamic Reduction

**Third Appetizer-** Select One

Italian Charcuterie Platter with cured meats, imported cheeses & olives  
Crab Cakes with a roasted garlic lemon caper aioli  
Bacon Wrapped Scallops

**Salad Course-** Select One

**Italian House Salad**

Crisp Romaine, tomatoes, cucumbers, red onion, roasted red peppers, black olives  
pepperoncini, croutons tossed in our house made Italian vinaigrette

**Traditional Caesar**

Crisp Romaine Tossed with shaved parmesan, house made croutons and house made Caesar

**Caprese Salad**

Seasonal mixed greens, with sliced tomatoes, fresh Mozzarella, basil leaves, red onions and olive oil  
and balsamic glaze

**Entrees-** Select two or Any Entrees from Italian Cuisine One

Chicken Parmesan with Pasta & Marinara  
Eggplant Parmesan with Pasta & Marinara  
Creamy Gorgonzola Penne w/ or without Chicken  
Mushroom & Pesto Linguini tossed with a white wine garlic sauce  
Chicken Marsala in a Mushroom Marsala Sauce with Mashed Potatoes & Vegetables  
Beef Pepperonata with Mashed Potatoes & Vegetables  
Italian Salmon with sauteed spinach, tomatoes, garlic & onions