
Custom Catering Menu

Presented to **EXAMPLE CUSTOM MENU**

30 Guests - Hors d'ouvres & Stations

August 31, 2016 - Della Terra Mountain Chateau

Classic French Cooking Fused with New-American Culinary Art



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Personalized Event Menu

Hors D' Oeuvres

Charcuterie & Cheese Platter - Serves 20-25 people (V)

Variety of cured Italian meats with soft and hard cheeses.

Fresh Cut Fruit Platter - Serves 20-25 people (GF, V)

Display of fresh cut seasonal fruit.

Assorted Slider Station - 3 dozen (V)

Sliders topped with kale slaw:

- Pulled Pork, 1 dozen
- Chicken, 1 dozen
- Beef Brisket, 1 dozen

Sauces:

- Sweet & Tangy, 32 oz. (GF, V)
- Carolina Mustard, 16 oz. (GF, V)
- Chicken, 2 dozen, 16 oz. (GF, V)

Skewers, Char Siu Pork - 3 dozen

Grilled pork marinated in Korean barbecue sauce topped with scallions.

Shooters, Shrimp Ceviche - 3 dozen (GF)

Tender shrimp in lime & lemon juice, garlic, cilantro, cucumber, avocado.

Dinner Stations

Station, Build-Your-Own Pasta

SERVES 13-15 PEOPLE:

- | | |
|-------------------------------|-----------------------------|
| - Spaghetti (V) | - Parmesan Reggiano (GF, V) |
| - Fettuccine (V) | - Fresh cut herbs (GF, V) |
| - Meat Bolognese | - Sauce Alfredo (V) |
| - Grilled Chicken Strips (GF) | - Sauce Marinara (GF, V) |

Station, Mashed Potato Bar

SERVES 13-15 PEOPLE:

- Bacon (GF)
- Diced Tomato (GF, V)
- Cheddar Cheese (GF)
- Steamed Vegetables (GF, V)
- Green Onion (GF, V)
- Whipped Butter (GF, V)

Crème Brûlée with Macerated Berries - 2 dozen

Individual Crème Brûlée desserts topped with fresh fruit.

**Please... all of our food is seasoned perfectly with real sea salt.
As always, please do not add more seasoning before tasting first.**

GF = Gluten Free

VG = Vegetarian

*NOTE: Consuming raw or undercooked animal-derived foods such as meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Services Included:

- Cooking and delivering agreed to menu items.
 - Stainless steel steam tables with gel burners.
 - Porcelain/glass serving platters where necessary.
 - Stainless steel buffet serving utensils.
 - Hot and cold food holding units.
 - Buffet layout for maximum efficiency.
 - Five (5) hours total time for dinner service:
 - One and one-half (1.5) hours setup- table linens, guest place settings, fill water glasses.
 - One (1) hour cocktail hour- server passed.
 - One (1) hour buffet service- replenishing food as depleted.
 - One and one-half (1.5) hour teardown- dinner buffet, clean-up food service area.
 - Three (3) event servers.
- ❖ Final Clean-up:
- ❖ Venue Requirements: All caterers will be required to keep enough wait staff until the end of the event to take care of the final clean up. This includes busing all

tables, bagging linens, removing cushions and stacking chairs, breaking tables, sweeping and mopping, returning kitchen and all areas used by caterer, including the event areas, to a clean and organized state, and taking all trash to the dumpster. A detailed checklist will be provided in the kitchen area on the day of the event. Clean up may not begin in the main event areas until after the event has officially ended. Prior to departure, the caterer must check with the facility manager before departure.

Service Fee - 18%

Administrative costs, insurances, unforeseen expenses.

Gratuuity - 15%

Added to events of 75 people or more.