



2011-2012 CASUAL CATERING PACKET

EAGLE COUNTY, COLORADO
(970) 328-7005

SALADS

Half Pan serves 6 - 8 people; a Full Pan serves 12 - 15 people.

Salad Dressing Options: Ranch, Blue Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette & 1000 Island

<u>SALAD</u>	<u>HALF PAN</u>	<u>FULL PAN</u>
BRONCO HOUSE SALAD Mixed greens, cucumber, tomato, onions, croutons and Romano cheese.	\$15	\$31
CAESAR SALAD Served traditionally with croutons and Parmesan cheese. The dressing contains anchovies & may come on side.	\$17	\$34
LUIGI'S SIGNATURE SALAD Field greens and Romaine lettuce with tomatoes, cucumbers, red onion, roasted red peppers, pepperoncinis, and croutons, garnished with fresh Parmesan. Suggested dressing: Balsamic Vinaigrette.	\$17	\$34
GREEK SALAD Cucumber, tomato, red onion, feta cheese, oregano, red vinegar, olives, salt and pepper over mixed field greens.	\$21	\$42
SPINACH SALAD Spinach leaves with apples, red grapes, celery, candied walnuts & gorgonzola crumbles. Best w/ a vinaigrette.	\$28	\$56
<i>Add Chicken to any above</i>	\$ 10	\$20
<i>Add Steak to any above</i>	\$ 11	\$22
<i>Add Shrimp to any above</i>	\$33	\$66
ANTIPASTO Crisp Romaine tossed in a red wine vinaigrette with pepperoni, prosciutto, fresh Mozzarella, tomatoes, pepperoncinis, roasted red peppers, onions, Kalamata olives, artichoke hearts and fresh shaved Parmesan.	\$40	\$80
CHOPPED CHICKEN SALAD Field greens & Romaine lettuce, tomatoes, chilled chicken, and Gorgonzola cheese tossed in red wine vinaigrette and topped with crispy prosciutto.	\$26	\$52

Sales: 970-328-7005 * cdouglas@dionysushospitality.com * PRICES SUBJECT TO CHANGE

PASTA PASTA PASTA

A Half Pan serves 6 - 8 people; a Full Pan serves 12 - 15 people.

<u>ENTRÉE</u>	<u>HALF PAN</u>	<u>FULL PAN</u>
SPAGHETTI MARINARA	\$21	\$42
With meatballs	\$28	\$56
With sausage	\$29	\$58
LINGUINI ALFREDO	\$25	\$50
A traditional garlic cream sauce made with Romano and Asiago cheeses.		
With chicken	\$29	\$58
With shrimp	\$46	\$92
SPAGHETTI BOLOGNESE	\$28	\$56
A red sauce combining beef and pork, flavored with nutmeg.		
LINGUINI & CLAMS	\$46	\$92
Chopped clams tossed in a spicy white wine sauce. (Red sauce available upon request)		
PENNE ALLA VODKA	\$29	\$58
Fresh tomatoes, garlic, spinach and basil in a light creamy sauce		
With chicken	\$36	\$72
With shrimp	\$50	\$100
RIGATONI & SAUSAGE	\$54	\$109
Spicy house made Italian sausage and fresh basil combined with a rich tomato cream sauce.		
PENNE GORGONZOLA	\$54	\$109
Gorgonzola cheese cream sauce, all natural chicken, red grapes and spinach.		
LINGUINI FRA DIAVOLO	\$56	\$112
Sautéed shrimp and cherry peppers in a spicy marinara sauce.		
SPINACH LASAGNA	\$92	\$184
A classic vegetarian Italian favorite. Served with fresh vegetables.		
With Bolognese Meat Sauce	\$108	\$216

ITALIAN ENTREES

ALL ENTREES SERVED WITH SPAGHETTI

A Half Pan serves 6 - 8 people; a Full Pan serves 12 - 15 people.

Inclusive Italian Buffets Available for \$14-\$16/person (Includes Entrée, Bread, Salad & Brownies)

<u>ENTRÉE</u>	<u>HALF PAN</u>	<u>FULL PAN</u>
PARMESANS		
Breaded and topped with marinara sauce and mozzarella, then baked golden brown.		
Eggplant	\$33	\$66
Chicken	\$36	\$72
Veal	\$52	\$104
MARSALAS		
All served with a sun dried tomato and mushroom Marsala sauce.		
Chicken	\$33	\$66
Veal	\$52	\$104
PICATTAS		
Served with a traditional white wine, lemon, butter, and caper sauce.		
Chicken	\$33	\$66
Salmon	\$43	\$86
Veal	\$52	\$104
CHICKEN SALTIMBOCCA	\$42	\$84
All natural chicken wrapped with prosciutto, mozzarella, and spinach served with a lemon volute.		
ESPRESSO PORK TENDERLOIN	\$36	\$72
Marinated in espresso vinaigrette, seared to perfection and topped with demi-glace.		

BBQ & MEXICAN ENTREES

A Half Pan serves 6 - 8 people; a Full Pan serves 12 - 15 people (Unless otherwise noted).

Inclusive BBQ & Mexican Buffets Available for \$20-\$22/person

(Includes Entrée, Cornbread or Tortillas, 2 Sides & Brownies).

<u>ENTRÉE</u>	<u>HALF PAN</u>	<u>FULL PAN</u>
BBQ PORK RIBS (4-6 PPL/1/2 PAN)	\$31	\$62
BBQ Rotisserie CHICKEN (4-6 PPL/1/2 PAN)	\$36	\$72
BBQ PULLED PORK	\$39	\$78
Smoked Turkey	\$39	\$78
FAJITAS - Served with flour tortillas, shredded cheese, sour cream and south of the border salsa.		
Chicken	\$33	\$66
Steak	\$39	\$78
Shrimp	\$46	\$92

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SIDES

*If you are having ONE side with your main dish; a 1/4 pan feeds approximately up to 6 people.
If you are having several sides; a 1/4 pan feeds approximately 10 people.*

<u>SIDE</u>	<u>1/4 PAN</u>	<u>1/2 PAN</u>	<u>FULL PAN</u>
CORNBREAD (w/ Butter & Honey)	\$27	\$53	\$106
MACARONI & CHEESE	\$21	\$42	\$84
CHEF'S CHOICE OF STEAMED VEGGIES	\$18	\$36	\$72
MASHED POTATOES & GRAVY	\$18	\$36	\$72
MIXED FRUIT SALAD	\$18	\$36	\$72
ROASTED NEW POTATOES	\$18	\$36	\$72
RICE PILAF	\$17	\$34	\$68
BAKED BEANS	\$15	\$30	\$60
COLE SLAW	\$15	\$30	\$60
GREEN BEANS	\$15	\$30	\$60
POTATO SALAD	\$15	\$30	\$60
SPANISH RICE	\$15	\$30	\$60
GARLIC BREAD OR DINNER ROLLS (w/ Butter)	\$ 12.50	\$25	\$50
RANCHERO BEANS	\$ 12.50	\$25	\$50
SOUTHWESTERN CORN	\$ 12.50	\$25	\$50
FRESH ARTISAN BREAD (w/ Butter)	\$ 7 per loaf		
ITALIAN SAUSAGE	\$ 2.75 each		
MEATBALLS	\$ 1.50 each		

DESSERT

<u>DESSERT</u>	<u>PER DOZEN</u>
CHOCOLATE CHIP COOKIES	\$ 50
BROWNIES	\$ 66
COWBOY CAKE	\$ 84
TIRAMISU	\$ 92
CANOLIS	\$ 92

HORS D'OEUVRES

Passed or Buffet

BEEF & PORK

\$4 per person

Grilled Sirloin Skewers – 2/person

Tender slices of sirloin steak with green chilies grilled together on a skewer

Steak Tips – ½ cup/person

Teriyaki marinated steak bits topped with a mild chimichuri salsa.

Mini Tenderloin Sandwiches – 1/person

Succulent slices of tenderloin and caramelized onion and lettuce on a fresh roll, served with horseradish crème fraiche on the side.

Pork Tenderloin on Toasted Flatbread – 2/person

Roasted pork tenderloin served on a toasted flatbread triangle with herbs, tomatoes and an avocado aioli drizzle.

Prosciutto-Wrapped Melon Balls – 2/person

CHICKEN

\$3.50 per person

Chicken Satay – 2/person

Asian-style chicken on skewers served with a peanut dipping sauce

Chicken Dumplings – 2/person

Chicken & vegetables wrapped in a wonton, steamed and served with an Asian-style dipping sauce.

VEGGIE

\$3 per person

Crustini w/ Olive Tapanada – 2/person

Portobello Mushroom Bruschetta – 2/person

Tomato & Basil Bruschetta – 2/person

Chips & Salsa – ½ cup/person

Chips & Country Guacamole – ½ cup/person (extra \$1/psn)

Spring Rolls – 1 roll/person (cut in 2 pieces)

A rice paper wrapper filled with soba noodles, carrots, mushrooms, sprouts, mint, ginger, cabbage & sesame seeds served w/a peanut dipping sauce.

FISH & SEAFOOD

\$4.50 per person

Shrimp & Fruit Kabobs – 1/person

Grilled shrimp and fresh pineapple with a teriyaki glaze

Seared Ahi Tuna – 2/person

Seared Ahi Tuna served with a dollop of wasabi on top of a fried wonton

Salmon & Cucumber Boats – 2/person

Seeded cuts of cucumber stuffed with Lox, red onion, capers and cream cheese.

Shrimp & Crab Cakes – 1 oz./person

with a dollop of chipotle aioli.

Shrimp & Crab Cakes – 1 oz./person

with a Roasted Garlic, Lemon & Caper Aioli

Barbeque Bacon-Wrapped Scallops – 2/person

Juicy slices of bacon wrapped around scallops, grilled and then served with a tangy barbeque sauce.

Smoked Salmon Crustini – 2/person

with Lox, Boursin Cheese, Onions & Capers

Pancetta-Wrapped Shrimp – 2/person

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PARTY PLATTERS

Priced per dozen guests

Beef Carpaccio– (Inquire)

Served with Red Onion & Capers on Toasted Crustini

Tomato Caprese – (Inquire)

Fresh Mozzarella layered with tomatoes, served with a fresh basil pesto and balsamic reduction

Italian-Style Cheese & Meat Roll-Ups (\$46)

Italian meats and mozzarella cheese rolled up in a flour tortilla and sliced.

Wild West Wings (\$84)

Your choice of BBQ, Teriyaki, Sweet Thai Chili or HOT AS HELL. 4 wings/person.

Smoked Salmon with Accoutrements & Crackers (\$245)

Succulent smoked salmon accompanied by diced hard-boiled egg, red onions, capers & crème fraiche.

Cheese & Cracker Party Platter (\$84)

Variety of cheeses will vary, as will the crackers that accompany them.

Veggie (\$55) & Fruit (\$77) Party Platters

Variety of Veggies and Fruits will vary.

CARVING STATION

A minimum \$100 Chef Fee Required for a 2 Hour Service Time
All served with Rolls, Choice of Sauces, lettuce, tomato & onion
Priced per dozen guests

Beef Tenderloin (\$130)

Pork Tenderloin (\$110)

Roasted or Smoked Turkey (\$92)

Glazed Ham (\$92)

SANDWICHES & WRAPS

*Sandwiches & Wraps come with Chips, Dessert & Service ware.
May be individually boxed or on disposable platters.
\$14 per person (*Sauces Served on the Side)*

SANDWICHES:

Boot Reuben – Corned beef, sauerkraut, Swiss & 1,000 Island; served on rye bread.*

Off-Shore Tuna Salad – White albacore tuna salad, tomato & crisp lettuce; served on 100% wheat bread.

One Ham & Swiss – Virginia baked ham, Swiss cheese, crisp lettuce, tomato & Dijon mustard on rye bread.*

Turkey Club – Sliced breast of turkey, bacon, American cheese, lettuce, tomato & mayo on sour dough.*

Be All American – Sliced turkey breast, baked ham & Swiss cheese, topped with crisp lettuce, tomato, cucumber & dill pickle; served with mayo on a sub roll.*

On the Range Chicken Salad – Tasty chunks of chicken and sweet baby peas, blended with our special mayo, topped with tomato and crisp lettuce on 100% wheat, served alongside ranchero beans garnished with shredded cheese.*

Xtreme Italian – Layers of Genoa salami, pepperoni, provolone cheese, tomato and crisp lettuce drizzled with basil vinaigrette dressing; served on a sub roll.*

WRAPS:

Santa Fe Chicken – Jalapeño cheddar tortilla with grilled chicken breast, Jalapeño jack cheese & Pico de Gallo.*

Turkey Bacon Avocado – Spinach tortilla with turkey bacon, avocado, red onion, lettuce, tomato and chipotle aioli.*

Yum Yum Asian Chicken – Spinach tortilla with soba noodles, bean sprouts, carrots, cilantro & chicken, chilled and served with a peanut sauce.*

Asian Veggie – Spinach tortilla with soba noodles, bean sprouts, carrots, cilantro & avocado, chilled and served with a peanut sauce.*

Love that Buffalo Chicken Wrap – Breaded chicken breast tossed in a buffalo sauce and wrapped in a Jalapeño-cheddar tortilla with gorgonzola crumbles, lettuce, tomatoes & red onion.*

Eagle's Own Caesar Palace – Spinach tortilla with grilled chicken, crisp romaine lettuce, cherry tomatoes and homemade croutons with creamy Caesar dressing.*

Sales: 970-390-3324 * dtaagen@dustyboot.com * PRICES SUBJECT TO CHANGE

ETC...

<u>ITEM</u>	<u>PRICE</u>
BOTTLED WATER	\$2 each
BOTTLED PEPSI PRODUCTS	\$3 each
LARGE COOLER OF LEMONADE /ICED TEA & HOT COFFEE CHAMBROS	\$60 each
LARGE COOLER OF ICED TAP WATER	\$10 each
PLASTIC CUPS	\$ 6 per dozen
SERVICE WARE (Plastic or Paper Plate, Napkin, Spoon, Fork & Knife)	\$10 per dozen
WIRE RACK RENTAL FOR PANS (Includes Base Pan, Sterno & Matches)*	\$ 5 each
COOLER RENTAL (Comes partially filled with ice)*	\$25 each
KEG BARRELL W/ LINEN & ICE RENTAL	\$25 each
JOCKEY BOX W/ LINEN RENTAL	\$20 each

<u>LINEN RENTALS*</u>	<u>PRICE</u>
90" X 90" SQUARES – for 60" rounds (White, Ivory, Black & Sand)	\$9 each
52" X 114" RECTANGLES – for Banquet Tables (White, Sand & Ivory)	\$9 each
52" X 52" SQUARES – for Overlays or High Cocktail Rounds (White, Ivory, Navy, Sky Blue, Sea foam, Burgundy, Sand, Forest Green, Red Gingham and Black)	\$5 each
NAPKINS (All Colors including Red Gingham, except Orange)	\$.50 each

(*) All equipment rented by through our Casual Catering Service will require a deposit that will only be observed if equipment is not returned within 24 hours.

EAGLE COUNTY EVENT SITES

There are many great & inexpensive locations within Eagle County for you to host your event and WE CATER! Here are a few:

Brush Creek Pavilion (Eagle) – 970-328-6354 * www.townofeagle.org
Single Tree Community Center (Edwards) – www.insidesingletree.com
Creekside Park (Beaver Creek) – 970-845-5971 * www.beavercreekresortcompany.com
Eagle-Vail Pavilion (Avon, CO) – 970-949-5400 * www.eagle-vail.org
Donovan Pavilion (Vail) – 970-477-3699 * www.donovanpavilion.com
Betty Ford Alpine Gardens (Vail) – 970-476-0103 * www.bettyfordalpinegardens.org

POLICIES & PROCEDURES

Minimums – A minimum order of 20 guests is required and 48-hours notice. Catering is available within Eagle County only.

Tax – All orders will observe the appropriate sales tax depending on the origin of the order: 8.4% Eagle & 9.95% Beaver Creek.

Delivery & Return Fee – A minimum delivery fee (or 5%, whichever is higher) will be required depending on the origination location and the destination of the order. If we are required to return to collect borrowed items, this fee will be doubled. In addition to the Delivery Fee, a 10% gratuity is customary.

Pick up option – No extra service charge for client to pick up their order. A deposit may be required for items borrowed.

Payment Policy – All orders must be paid in full upon ordering either by credit card over the phone or local check, unless otherwise specified by a manager.

Full-Service Catering – Ask for a bid.

Uniforms – All Dusty Boot staff come dressed for the occasion with a choice of 2 uniforms (depending on the style of the event): **Casual** – Black Dusty Boot T-Shirts & Black DB Baseball Caps (men). **Formal** – White-Collared Button-Down Shirts w/ Ties (men). Employees with long hair will wear their hair back.

Included – All full-service catered venues come with the amount of banquet tables, linens & equipment necessary to set up the buffet or prep food.

Rentals – Enhance your event with special linens, china, glassware & silverware. A limited selection of rentals is available through us (see “ETC). For everything else, feel free to contact Alpine Party Rentals directly, 970-328-6707 or www.AlpineParty.com or we will coordinate on your behalf for a 15% coordination fee. A deposit will be determined for any rented equipment from the Dusty Boot or Luigi’s and will be indicated on the agreement. Deposit will only be charged if equipment is not returned within 24 hrs.

Cancellations - Cancellations are accepted up to 30 days prior to date of event, unless otherwise specified on the agreement. If event is cancelled with greater than 30 days notice, 100% of deposit will be returned to the client. Cancellation within 30 days of the event will result in forfeiture of deposit. Cancellations within three business days of the scheduled event will result in billing of 50% of the estimated cost.