

# Butcher & The Blonde

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## Drop Off Catering

{ 2023 }



# Who we are...

The Butcher and The Blonde met in the kitchen as they worked as the Head Chef and Server at Nissi's. Their love grew to a boil as they ate their way through Prague, France and Spain after Caitlin spent a summer studying in Prague. A beach side proposal in the South of Spain had them planning and catering their own wedding in 2013. Dreaming together they combined their love of good food and hospitality and created Butcher and The Blonde as a catering company. In 2014 they decided to give it their all and bought their first food truck.



## The Butcher:

Born and Raised:  
Colorado and Connecticut

Graduated From:  
Cook Street School of Fine Cooking  
and the International Culinary  
Institute for Foreigners

Externship:  
Italy and France

Born and Raised:  
Lafayette, CO

Graduated From:  
Metropolitan State  
University of Denver

Studied:  
Hospitality Tourism  
and Events Management

## The Blonde:



# Drop-Off Menu

\$15 per meal

+ Tax & 16% service fee

## *All Drop Off orders include:*

- Plates, napkins, forks
- Served in Shareable/Disposable Tin Trays.

- ★ Minimum order of \$400 (Minimum may vary based on the season, date, time, and location)
- ★ An 16% service fee is applied to all drop off orders. Additional fees may apply.
- ★ Two week lead time requested. Orders made within two weeks of event date may be subject to a limited menu selection

# Appetizers

## *Appetizer Platter Add-ons:*

- HOUSEMADE CHIPS & SALSA - v, gf .... \$30
- ROASTED GARLIC HUMMUS with VEGETABLES - v, gf .... \$55
- ARTISANAL FRUIT & CHEESE PLATTER- v, gf .... \$75
- CHARCUTERIE PLATTER - gf .... \$85
- BUFFALO CAPRESE SKEWERS -v, gf .... \$60



(All platters priced per 25 people)

*Choice of  
(2) tacos + (2) sides form the...*

# TACO Menu

**\$15.00**  
*(2) tacos + (2) Sides  
per guest*

\* All tacos served with corn tortillas.

\* You can request flour tortillas

- Roasted vegetable & black bean tacos - v, gf  
Warm corn tortillas filled with seasonal vegetables topped with Latin slaw, chipotle cream sauce & queso fresco

- Pork carnitas tacos - gf  
Warm corn tortillas filled with crispy pork carnitas topped with Latin slaw, chipotle cream sauce & queso fresco

- Fish tacos  
Warm corn tortillas filled with grilled (gf) or flash fried mahi-mahi topped with mango salsa, chipotle cream sauce & queso fresco

- Korean Hot Beef tacos - gf  
Warm corn tortillas filled with Korean hot beef topped with pickled veggie slaw with a ginger aioli & sriracha.

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v = VEGETARIAN

gf = GLUTEN FREE

*Choice of  
(2) sliders + (2) sides from the ...*

## SLIDER menu

**\$15.00**  
**(2) Sliders + (2) Sides**  
*per guest*

\* Request Gluten Free  
Hamburger Buns \$3 per bun

### - **BBQ CHICKEN Sliders**

Slow cooked BBQ chicken served on fresh baked slider buns

### - **CARNITAS Sliders**

Slow cooked pulled pork served on fresh baked slider buns, topped with mashed avocado, queso cotija & chipotle cream

### - **SMOKED POT ROAST Sliders**

Apple wood smoked pot roast served on fresh baked slider buns, topped with blue cheese aioli & caramelized onions

### - **KOREAN HOT BEEF sliders**

Korean hot beef served on fresh baked slider buns, topped with pickled veggie slaw with a ginger aioli & sriracha.



*Choose (2) Sides ...*

GREEN CHILI MAC & CHEESE

HERB ROASTED POTATOES

KALE & QUINOA CAESAR SALAD

CILANTRO LIME RICE

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ROASTED FARMER'S MARKET VEGETABLES

BLACK BEAN & CORN SALAD

CURRY ROASTED CAULIFLOWERS

LATIN SLAW

# Desserts

*\$50.00 per platter*

{ All platters priced per 25 people }

★ OREO RICE CRISPY TREATS

★ PEACH COBBLER

★ GOURMET BLONDIE

★ CHURROS





# Enjoy!

[www.butcherandtheblonde.com](http://www.butcherandtheblonde.com)

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