2023

Catering

Full Service - Food Truck

Wedding & Large Gatherings

BUTCHER & THE BLONDE
EST 2014

Let's Get Started

We find it helpful to ask yourself...

1 | What type of food service STYLE do I want?

BUFFETS are alway great for casual, speedy service. FAMILY STYLE, STATIONED DINING & PLATED SERVICE .A description of the food services provided are on the following page

FOOD TRUCK - BUFFET - FOOD STATIONS - FAMILY STYLE DINING - PLATED SERVICE - Offering FULL SERVICE STAFFING & BARTENDING to help execute your perfect day!

2 | What would you like on the MENU?

Choose from a variety of options to complete your food service style. We are delighted to chat & design a special menu to suit your needs & budget.
* Please feel free to reach out any time for custom needs.

3 | Would you like other SERVICES & ADD-ONs?

We are happy to provide other services to make your event special like: bartending, rental coordination, late night snacks, dessert bars & anything you can dream up!

Who we are...

We met in the kitchen working as the Head Chef & Server at Nissi's Supper Club. Our love grew to a boil as they ate our way through Prague, France & Spain after a summer studying in Prague. A beach side proposal in the South of Spain had us planning & catering our own wedding in 2013. Dreaming together and combining our love and passion of good food & hospitality we created Butcher & The Blonde in 2014.

The Butcher:

Born & Raised:
Colorado & Connecticut

Graduated From:
Cook Street School of Fine Cooking &
The International
Culinary Institute for Foreigners

Externship:
Italy & France

Favorite Fun Food:
Pizza & Roast Beef Sandwiches

The Blonde:

Born & Raised:
Lafayette, Colorado

Graduated From:
Metropolitan State
University of Denver

Studied:
Hospitality, Tourism
& Events Management

Favorite Fun Food:
Tacos, Chips & Salsa

Thank you for considering

Butcher and The Blonde,

Whether you are planning an intimate gathering, a corporate event or your wedding day, Butcher & The Blonde is happy to meet your catering and event planning needs.

With experience and advanced degrees in culinary arts and event management, the owners of Butcher & The Blonde are experts at tailoring menus and services to match your vision, whether casual or formal.

Our mobile food truck and catering trailer help turn any venue into an opportunity to entertain.

We are happy to help!

Thomas & Caitlin Brome

Contact us today at

Caitlin@butcherandtheblonde.com | 303.931.8337

Food Truck Service

Our Food Truck Service is a great way to bring full-service catering to unconventional event sites, as well as adding a fun, unique element to your event.

We have mastered the art of fast & fresh FOOD TRUCK service for large events, mitigating lines & wait time associated with food truck dining. We arrive early, cooking most everything, HOT & FRESH ONSITE! & our staff even stays to clean up & everything breakdown

These are some things to keep in mind while considering Food Truck service.

- ★ There are some limitations to the number of guest that can be served promptly with this service (apox. 80-100 guest served per hour.)
- ★ To help mitigate lines we ask that you let our staff release guest by tables for prompt, smooth, line-free service.
- ★ When choosing a venue for Food Truck Service. Adequate space is needed, must be flat, with no low hanging branches, 14ft high, 13ft wide & 24ft long.

Buffet *Add $8.00 per guest to each package below for Buffet Service...*

Buffet Service is great for large groups, allowing for prompt service so you can get straight to the main event & the dancing! Double sided Buffet service is a great way to let guest try a bit of everything!

- ★ Any package you see below can be offered as Buffet Service.
- ★ This service also allows your guests to try a variety of food from the menu you have created.
- ★ We recommend Buffet Service if your guest count over 150 +/- .

Having a less formal event but don't want to cook?

Butcher & The Blonde will provide Drop-Off Service as well. We will deliver & set up a buffet in disposable chafing dishes that can be thrown away at the end of your event for easy clean up!

*** Great for rehearsal dinners, bridal showers etc.**

Station Service

Add $8.00 per guest

To each package below for Station Service...

Station Service is a fun way to add an extra culinary experience to your event...

- ★ Station Service is a great way to incorporate many different types of FUN FOOD TRUCK FAIRE without having to hire multiple food trucks.
- ★ Sample Stations: Tacos Sation, Slider Station, Mac n Cheese Bar, Salad Bar, Dessert Bar.
- ★ Keep in mind that Station Service requires additional equipment & staffing.

Plated & Family Style Service

Add $15.00 per guest to each package below for plated & family Style Service..

Are you planning a formal affair?

Table service allows for better conversation between guests and maintains consistent serve times for each individual. It eliminates wait times and the need to meander through a maze of tables and chairs while carrying plates and glasses.

- Plated meals provide a formal uniformed experience for everyone.

- Family Style Service is a fun way to get guests chatting as large platters of food are passed between friends and family. **

★ Keep in Mind that Plated & Family Style Service requires additional equipment & staffing. In addition, these service styles are not recommended for certain street faire items offered on menus below.

Appetizers

Choice of (2) for $12 per guest

Choice of (3) for $15 per guest

- ★ FLASH FRIED BUTTERNUT SQUASH RAVIOLI WITH BROWN BUTTER SAGE – v
- ★ CAPRESE BRUSCHETTA WITH PESTO AND BALSAMIC GLAZE - v
- ★ WATERMELON, CUCUMBER SKEWER WITH FETA CRUMBLE - v,gf
- ★ CHICKEN & WAFFLE SKEWERS WITH SRIRACHA SYRUP
- ★ CRISPY PORK EGG ROLLS WITH SWEET CHILI SAUCE
- ★ MELON & MOZZARELLA, PROSCIUTTO SKEWERS - gf
- ★ CARNE ASADA SKEWERS WITH CHIPOTLE CREAM SAUCE - gf

Staff Passed Appetizers - great for entertaining guests between your ceremony & reception dinner...

Ala carte Stationed Appetizers

- ★ SHORT RIB SLIDERS WITH CARAMELIZED ONIONS, HORSERADISH CREAM ON BRIOCHE BUN - $7pp
- ★ MINI BAJA FISH TACOS WITH CHIPOTLE CREAM, CABBAGE, CILANTRO, PICKLED RED ONION (pescarian) -$6pp
- ★ AHI POKE WONTON BITE WITH HONEY WASABI GLAZE (pescarian) - $6pp
- ★ HOMEMADE BUTTERMILK BISCUIT & FRIED CHICKEN BITES WITH ANCHO HONEY BUTTER - $6pp
- ★ LOCAL HONEY WHIPPED RICOTTA & BLACKBERRY JAM CROSTINI - V - $5pp
- ★ MUSHROOM, ARUGULA FLATBREAD FINISHED WITH PECORINO HERBS & TRUFFLE OIL -V - $6pp
- ★ FARM FRESH TOSTADA BITES (shrimp ceviche - gf , elote -v,gf, birria style beef - gf) - $7pp

Stationed Appetizers - great for entertaining guests between your ceremony & reception dinner...

GRAZE STATION

All options are priced per 50 portions ..

★ ARTISANAL FRUIT & CHEESE - v,gf ……,. $200 per 50 guests

★ CHARCUTERIE - gf …… $250 per 50 guests
- Includes imported, cured meats & salamis.

★ HOUSEMADE HUMMUS - v,gf …… $200 per 50 guests
- Served with vegetables - gf & flatbread - v

★ HOUSEMADE CHIPS & SALSA – v,gf …… $150 per 50 guests

★ BREAD & GOURMET BUTTER & JAM -v…… $120 per 50 guests

★ NUTS & DRIED FRUIT - v,gf…… $120 per 50 guests

★ MIXED OLIVE & HOUSE MADE PICKLES - v,gf… …… $120 per 50 guests

★ FARMERS MARKET VEGGIES -v,gf……$120 per 50 guests

★ CRACKERS, PITA CHIPS, BAGUETTE ……$ 80 per 50 guests

Build a beautiful graze station for your guests to enjoy starting at $10.00 per guest …

Package A - Tacos

(2-3 tacos per person served with two sides)

- ★ Carnitas
- ★ Al Pastor
- ★ BBQ Pork

- ★ Banh Mi Beef
- ★ Barbacoa
- ★ Carne Asada

- ★ Chicken Tinga
- ★ Crispy Chicken

- ★ Roasted Sweet potato & Cauliflower

- ★ Flash Fried Fish
- ★ Grilled White Fish
- ★ Bang Bang Fried Shrimp

All tacos are served on corn tortillas from Ruby's Tortilleria

Garnished with chipotle cream sauce & latin slaw or cilantro & onions

Served with limes, house red & green salsas

Package A - Slider Selection ...

(Two sliders per person served with two sides)

★ Butchers Philly
with garlic aioli smoked provolone, peppers, mushrooms & onions

★ BBQ Brisket
with carolina BBQ sauce & apple cider slaw

★ Smoked Pot Roast
with blue cheese Aioli & caramelized Onions

★ Chicken n Waffles
with sriracha syrup

★ BBQ Chicken
with pineapple slaw

★ BBQ Pulled Pork
topped with pineapple slaw

★ Butchers Cuban
with ham, swiss, dijonnaise & pickle

★ Roasted Beet & Sweet Potato
with goat cheese & local honey - v

★ Grilled Caprese
fresh Mozz with pesto sauce - v

★ Flash Fried Eggplant
with house red sauce & mozzarella - v

Entree Selection ...

For packages B & C

ROASTED VEGETABLE ENCHILADAS -v,gf
Cheesy, roasted seasonal veggies & black beans, green chili enchilada sauce with chipotle cream

PESTO PASTA PRIMAVERA -v
Penne pasta mixed with a collection of in-season fresh vegetables, pesto & parmesan cheese

EGGPLANT NAPOLEON -v
Lightly fried eggplant served with sautéed spinach & fontina cheese topped with a sun-dried tomato cream sauce

BEET & SWEET POTATO STACK -v,gf
Slow roasted beets & sweet potatoes layered with goat cheese and sauteed spinach

SALMON CAKES
Golden brown cakes made with fresh salmon topped with a herbed remoulade

MOJO ROASTED PORK LOIN - gf
Slow roasted citrus, garlic spiced pork loin

DOUBLE FRIED CHICKEN
Crispy fried twice chicken served with waffles, sriracha syrup

CHICKEN PICCATA
Pan fried, panko crusted chicken breast, with zesty lemon, caper piccata sauce

GRILLED CHICKEN OR STEAK & VEGGIE FAJITAS - gf
Grilled PROTEIN OF CHOICE mixed with grilled onions & peppers with Ruby's Flour tortillas, cotija cheese & chipotle cream sauce.

CHIMICHURRI FLANK STEAK - gf
Grilled, sliced flank steak topped with house chimichurri sauce

Sides

(Choice of two sides for packages A, B or C)

ROASTED FARMER'S VEGETABLES - v,gf

FIESTA AVOCADO & CORN SALAD - v,gf

GRILLED CORN ORECCHIETTE PASTA SALAD - v
(BELL PEPPER, BASIIL, MINT, FETA & SMOKED PAPRIKA AIOLI)

KALE & QUINOA CAESAR SALAD - v,gf

SIGNATURE SALAD - v,gf
(OLLIN FARM MIXED GREENS, PICKLED RED ONION, STRAWBERRIES, FETA CHEESE CRUMBLES , GRAPEFRUIT VINAIGRETTE)

GREEN CHILI MAC N CHEESE - v

ROASTED FINGERLING-POTATOES - v,gf
(WITH ANCHO HONEY BUTTER)

GARLIC WHIPPED POTATOES - v,gf

CILANTRO LIME RICE - v,gf

PARMESAN TRUFFLE FRIES - v

BEET & SWEET, POTATOES - v,gf
(WITH HONEY GOAT CHEESE & MINT)

Choose from Package A, B or C

Choose from Menus, Services & Add Ons ...

All Packages Include:

- ★ Mobile Kitchen to cook menu selections HOT & FRESH onsite
- ★ 4 hours of on-site chef/cooks to execute appetizer & dinner service
- ★ Self-serve infused water station (ice included)
- ★ Compostable plates, flatware & clear cups for water station
- ★ Complimentary cake cutting service (client must provide plates & flatware)
- ★ Minimal trash/compost disposal

*See Full Service Staffing Fees on Slide 20

Package A

$30.00 per guest

Fun food your guests will remember

Includes: your choice of (3-4) entrees (2) sides.

(staffing fees, tax & 20% gratuity of event subtotal NOT INCLUDED)

Package A sample menu :

Entrees

Al Pastor Tacos
Ruby's Warm Corn tortillas Filled with pineapple & chili braised Pork, cilantro, onions & limes.

Roasted Sweet Potato & Cauliflower Tacos
– v,gf –
Ruby's warm corn tortillas filled with roasted veggies, chipotle cream sauce, latin slaw & cotija Cheese

Butcher's Philly Sliders
with garlic aioli smoked provolone, peppers, mushrooms & onions

Sides

PARMESAN TRUFFLE FRIES – v
FIESTA AVOCADO & CORN SALAD – v,gf

Add $8.00/guest for Buffet or Station Service

Package B

$37.00 per guest

Includes: Signature salad
your choice of (3) entrees (2) sides.

(staffing fees, tax & 20% gratuity of event subtotal NOT INCLUDED)

Package B sample menu :

Signature Salad

OLLIN FARM MIXED GREENS, PICKLED RED ONION, STRAWBERRIES, FETA CHEESE CRUMBLES , GRAPEFRUIT VINAIGRETTE – v,gf

Entrees

DOUBLE FRIED CHICKEN
Crispy fried twice chicken served with waffles, sriracha syrup

SALMON CAKES
Golden brown cakes made with fresh salmon topped with a herbed remoulade

ROASTED VEGETABLE ENCHILADAS – v,gf
Cheesy, roasted seasonal veggies & black beans, green chili enchilada sauce with chipotle cream

Sides

GREEN CHILI MAC N CHEESE – v
ROASTED FARMER'S VEGETABLES – v,gf

Add $8.00/guest for Buffet or Station Service

Package C

$45.00 per guest

Build your Perfect Menu - Includes: &
choice of (2) staff passed appetizers, (3) entrees & (2) sides

Add $8.00/guest for Buffet or Station Service

(staffing fees, tax & 20% gratuity of event subtotal NOT INCLUDED)

Package C sample menu :

Appetizers

CAPRESE BRUSCHETTA WITH PESTO AND BALSAMIC GLAZE – v
MELON & MOZZARELLA, PROSCIUTTO SKEWERS – gf
CARNE ASADA SKEWERS WITH CHIPOTLE CREAM SAUCE – gf

Plated Signature Salad

OLLIN FARM MIXED GREENS, PICKLED RED ONION, STRAWBERRIES,
FETA CHEESE CRUMBLES , GRAPEFRUIT VINAIGRETTE – v,gf

Entrees

CHICKEN PICCATA
Pan fried, panko crusted chicken breast
with zesty lemon, caper piccata sauce

CHIMICHURRI FLANK STEAK – gf
Grilled, sliced flank steak topped with
house chimichurri sauce

BEET & SWEET POTATO STACK – v,gf
Slow roasted beets & sweet potatoes layered
with goat cheese and sauteed spinach

Sides

ANCHO, HONEY BUTTER ROASTED FINGERLING–POTATOES – v,gf
ROASTED FARMER'S VEGETABLES – v,gf

Full Service Event Staffing ...

$25.00 / hour per server

- ★ General staffing levels are based on a combination of the number of guests & style of service.
  ››› (food truck, buffet, family style, station service etc..)
- ★ Other factors that are considered when staffing an event is the use of disposables - silverware, glassware, china etc.. As well as, specific venue requirements & size of venue.
- ★ Staff will arrive for setup 2 hours before ceremony start time...
- ★ Staff will stay for clean up 1 hour after guests are scheduled to leave.

Once you have calculated your price per person costs plus any add- on costs you will ADD staffing fees, tax & 20% gratuity of subtotal for total cost estimate

GENERAL BREAKDOWN :

1 Staff member for every 25 - 30 guests
- RECOMMENDED for events using disposable products. (Approx. 4 servers per 100 guests)

1 Staff member for every 20 guests
- RECOMMENDED for events using glass/china products. (Approx. 5 servers per 100 guests)

Estimation based on 100 guest count

(4 servers X $100 per hour)

Set up / Clean up

$ 100 per hour X 3 hours » $300.00

Event Service

$100 per hour X 6 hours » $600.00

Estimated Staffing Total » *$900.00*

A little added touch ....

Add Ons :

ARTISANAL BREAD & BUTTER ..... $4.00 per guest

FARMER'S SALAD ..... $4.00 per guest
- Served w/ buttermilk ranch & balsamic vinaigrette

KALE & QUINOA CAESAR SALAD ..... $5.00 per guest

We didn't forget the kids !!

KID'S MEAL

Choose between grilled cheese, quesadilla, spaghetti with red sauce or chicken tenders with fries ..... $15 per order

All packages include:
compostable plates, flatware & cups.

Dinnerware Up grades

BASIC CHINA (7") appetizer/ salad / dessert plate ..... $2 per plate
BASIC CHINA (10") dinner plate ..... $3 per plate
BASIC SILVER FLATWARE .....$4 per set of 3
PALM LEAF PLATES ..... $2 per plate

Bar SERVICE Available

Beer, wine & alcohol is NOT provided by Butcher & the Blonde in any packages.
The add-ons below are for service and non-alcoholic bar fixings only.
{ 50 GUEST MINIMUM | 4 HOUR MINIMUM }

BEER & WINE SETUP PACKAGE

Bar setup with one TIPS certified bartender per 100-person event. (for five hours of service)

INCLUDES : disposable cups for wine and beer, ice, an ice chest, wine corkscrew, bottle opener, beverage napkins.

$15 per guest*

BARTENDER "SERVICE ONLY"

One TIPS certified bartender per 100-person event, wine corkscrew, bottle opener, beverage napkins

(NOT INCLUDED : cups, glassware, ice, garnish, bar menu)

$90 per hour*

FULL BAR SETUP PACKAGE

A full bar setup with two TIPS certified bartenders per 100-person event.

INCLUDES : disposable cups for beer, wine and mixed drinks, ice, an ice chest, basic mixers, limes, , wine corkscrew, bottle opener, beverage napkins

$23 per guest*

(Bartenders are permitted to put out a tip jar)

Sweets

Choice of (1) for $6 per guest
Choice of (2) for $10 per guest

(DISPOSABLE - Plates, flatware & napkins included)

- ★ CHURROS
- ★ GOURMET RICE CRISPY TREATS
  (Caramel & smoked sea salt or Oreo)
- ★ PEACH COBBLER
- ★ GOURMET BLONDIE
- ★ DONUTS ..... $3.50 per donut
  (Ya Ya Farm & Orchard Cider Donuts)

non - alcoholic Beverages

NON-ALCOHOLIC BEVERAGE .... $4 per guest
Lemonade, iced tea, ice & disposable cups

COFFEE SERVICE .... $5 per guest
(served w/ dessert)
Regular coffee, cream, sugar & disposable cups

HOT BEVERAGE SERVICE .... $5 per guest
Hot Coco, Hot Tea & disposable cups

FAQ's

★ How to save your event date?

Your event will be confirmed when you have read, initialed & signed our contract/policies, as well as supplied Butcher and The Blonde Inc. with a $500.00 non-refundable deposit.

★ Is gratuity included ?

YES. A lot goes into making your event special!!
We graciously thank you for a 20% gratuity(added to every event!!

20% Gratuity
is added to your invoice.

★ What is your minimum?

A minimum does apply: $5,000.00 plus tax and a 20% gratuity.

★ Location Requirements when thinking about Food Truck Service for your event?

When choosing a venue for Food Truck Service, adequate space is needed. There must be an area that is flat, with no low hanging branches, 14ft high, 13ft wide & 24ft long.

★ Do we offer tastings?

We welcome you to join us for lunch or dinner at any of our food truck events to get to know our food style and flavors. Please note that this is not a complimentary service.

We welcome any further questions you might have - Caitlin@ButcherandTheBlonde / 303.931.8337