

All Events. & Catering

2025 CATERING MENU

Thank you for considering Enza's 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 10 restaurant locations in Breckenridge, Keystone, Frisco, Copper, Denver, Silverthorne, and Avon it has been our goal to provide exceptional service and product with professional & friendly staff.

We employ over 300 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. 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 – Minimums may apply based on date, time, and availability.

Sales Tax – Menu will be taxed according to the location of the event.

Service Fees & Booking Fees – 22% Gratuity and a 7% Booking Fee for a total of 29% in additional charges will be applied for all events.

Delivery Fee and Set-up – Delivery and set-up fees will depend 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 pickup fee may be added to the invoice. All delivery and set up fees are waived at the Silco Theatre!

Pick up – 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, plates, 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. All rentals are waived at the SilCo Theatre!

Private Party & Buy Out Options within one of our Restaurant Locations – Inquire with our Event Director for date availability and further details. info@alleventsandcatering.com

Full Service Offsite Catering – We can staff your event so you can relax. There is an offsite catering charge which includes all catering equipment & serving utensils needed along with buffet linens. Price varies depending on each event.

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 50% 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 by credit card or guaranteed funds.

Cancellations – Cancellations are accepted up to 60 days prior to the date of the event, except for events scheduled during peak season, which require 90 days' notice. Events that are cancelled in due time will receive partial refund of their deposit in a timely manner. The booking fee is *non-refundable*, no matter the cancellation date. Failure to cancel within the noted time will result in forfeiture of deposit plus an additional 20% of the estimated revenue is required. Cancellations within ten business days of the scheduled event will result in billing of 100% of the estimated revenue.

*****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 –
Call 970-393-2027 for a Consultation**

ALL EVENTS & CATERING
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All Events
& Catering

SAUCE
FAMILY PIZZERIA & ITALIAN EATERY

TACOS | STEAKS | BURGERS
QUANDARY
TEQUILA BISTRO

TEE ONE
RESTAURANT
Breckenridge, Colorado


ENZA'S
ALL EVENTS CATERING
EST. 2011


KUCU
TEQUILA BISTRO


inxpot
keystone colorado


ROCKY MOUNTAIN
EVENTS

CONTINENTAL BREAKFAST

\$18 per person

Includes Coffee Box with cream, sugar, paper coffee cups. Add Juice for \$3.00 per person

- Fresh Fruit
- House Yogurt and Granola
- Assorted Muffins, Sweet Breads & Breakfast Pastries

HOT BREAKFAST OPTION #1

\$23 per person

Includes Coffee Box and Juice with fixings and cups

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

Assorted Breakfast Burritos

- Sausage, Egg, American Cheese and Potatoes
- Bacon, Egg, American Cheese and Potatoes
- Roasted Vegetables with Egg, Swiss Cheese and Potatoes

HOT BREAKFAST OPTION #2

\$27 per person

Includes Coffee Box and Juice with fixings and cups

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

Standard Breakfast

- Scrambled Eggs with or without spinach and mushrooms
- Bacon and Sausage
- Breakfast Potatoes with peppers and onions

Choice of:

- French Toast w/ Syrup, sliced strawberries & whip cream
- Waffles with Syrup, sliced strawberries and whipped cream
- Add a Honey Smoked Salmon Platter for an additional \$8.00 per person** with sliced tomatoes, cucumbers, red onions and capers

DELI LUNCH PARTY PLATTERS

\$18 per person

Select One Add a Second Side for \$5.00

- Fresh Fruit
- Cold Italian Pasta Salad
- Quinoa and Kale with black beans and sweet potatoes
- Grandma's Macaroni Salad with ham and cheddar
- Potato Salad

Assorted Wrap Party Platter Includes Kettle Chips & Pickles

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

Dessert

- Freshly Baked Cookies & Brownies

SACK LUNCH

\$18 per person

Kettle Chips and a Cookie / GF Cookies Available, Napkin and Condiments- Individually in Bags

Cold Sandwich Options:

GF Bread Available Upon Request

Italian Sub

Ham, Pepperoni and 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

Classic BLT

on White Bread

The Rizzo

Roast Beef, Blue Cheese, Spinach, Roasted Red Peppers, Pickled Red Onions and Stoneground Mustard on Marble Rye

Royal Garden

House Made Hummus, Avocado, Lettuce, Cucumbers, Roasted Red Pepper and Pickled Onions on a Ciabatta Roll

Colorado Club

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



HORS D'OEUVRES **PASSED OR BUFFET STYLE**

Platters portioned and priced per 25 people

| | |
|--|---|
| <p>Charcuterie Platter A \$175 Assorted Sliced Sausage, Pepperoni & Salami w/ Cubed Cheddar, Pepperjack, Swiss marinated olives & Crackers</p> | <p>Crispy Brussel Sprouts w/ lemon pepper, balsamic reduction & Shaved Parm \$125 <input type="checkbox"/> Add Crispy Prosciutto \$135</p> |
| <p>Artisan Charcuterie Platter B \$225 Imported Italian Meats & Aged Cheeses, marinated olives, dried fruit, mixed nuts, crackers & chocolate</p> | <p>Wrapped Scallops \$250 Bacon wrapped and seared</p> |
| <p>Antipasto Mini Skewers \$150 Cubed cheese, salami, pepperoni, olive and cherry tomatoes</p> | <p>Shrimp Cocktail \$225 Fresh lemon and cocktail sauce</p> |
| <p>Fresh Fruit Platter \$120 Seasonal fresh fruit with zested lime and honey yogurt sauce</p> | <p>Smoked Salmon Platter \$200 Tomatoes, cucumbers, red onions, capers, crackers</p> |
| <p>Vegetable Spring Rolls \$125 Thai chili sauce</p> | <p>Falafel \$145 Sliced tomatoes and cucumbers, house made Tzatziki, grilled pita</p> |

Crudité with Hummus \$135
Fresh seasonal vegetables,
house made ranch, tortilla chips
and grilled pita

Bruschetta on Crostini \$125
Select One:

- Traditional fresh basil
and tomato with
mozzarella
- Fig jam and goat cheese
with caramelized onion
- Spinach and feta,
sunflower seeds,
roasted red pepper and
balsamic glaze
- Smoked Salmon w/
herbed cream cheese w/
cucumber, capers & red
onions

Buffalo Cauliflower \$105
Celery and carrots with blue
cheese dressing

Stuffed Mushrooms \$175
Select One:

- Vegan Vegetarian w/
spinach, quinoa & sweet
potato
- Italian Sausage &
Ricotta stuffed
Mushrooms

Caprese Skewers \$125
Cherry tomatoes, fresh
mozzarella, basil pesto,
balsamic reduction

Chicken Satay \$200
Select One:

- Thai peanut sauce
- Thai chili sauce

Beef Wellington Bites \$200
Tender beef wrapped in flaky
puff pastry with house made
Mongolian barbeque sauce

Meatballs \$200
Select One:

- Italian - House made with
marinara sauce
- Mongolian - House made
with sesame ginger
Mongolian sauce
- Swedish - Sour cream,
mushrooms, sherry sauce

**Crispy Buffalo Chicken
Tenders** with carrots & blue
cheese stuffed celery \$155

Crispy Cheese Raviolis \$125
Homemade marinara sauce,
parmesan shavings



CASUAL DINNER OPTIONS

Stationed Buffet

BUILD YOUR OWN TACO DINNER

\$25 per person

Select 2 of the 3 meat options:

- Ground Beef
- Seasoned Pulled Pork
- Shredded Chicken

- Chips & Salsa
- Black Beans & Rice
- Lettuce, Shredded Cheese, Pico De Gallo & Jalapeños
- Guacamole & Sour Cream
- Corn & Flour Tortillas

BUILD YOUR OWN FAJITA DINNER

\$30 per person

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

Add an Appetizer for \$7 per person

Choose One:- Southwest Eggrolls w/ chipotle ranch, Roasted Corn Elote Dip w/ house tortilla chips, Bacon Wrapped Jalapeno Cream Cheese Boats

Mediterranean Madness– Build Your Own Bowl

\$25 per person

- Lemon Lavender Hummus & Fresh Pita Bread
- Hearty Roasted Vegetables- Zucchini, Carrots, Roasted Red Peppers
- Sliced Gyro Lamb Beef
- House Falafel
- House Tzatziki Yogurt Sauce
- Feta Cheese, Lettuce, Tomatoes & Onions
- Greek Marinated Olives

Happy Hawaiian– Build Your Own Bowl

\$25 per person

- Sliced Smoked Honey Ham & Pineapple
- Slow Roasted Jerk Seasoned Pulled Pork
- Citrus Glazed Hearty Vegetables- Zucchini, Carrots, Pineapple, Bell Peppers & Onion
- Coconut Rice
- Sweet Potato Pineapple Hawaiian Coleslaw
- Sweet Fried Plantains
- Sweet & Spicy Habanero Pineapple Citrus Sauce

BBQ SLIDER STATION

\$30 per person

Select 2 of the 4 meat options:

- Shredded short rib, served with caramelized onions, creamy horseradish sauce
 - BBQ Pulled Pork
 - Beef Brisket
 - 4oz Burger Slider w/ Lettuce, tomato red onion set ups
 - Pesto chicken, smoked bacon, Lettuce, tomato red onion set ups
- Slider Buns
 - (Select one) Coleslaw, Potato Salad, or Kettle Chips
 - Pickles

Add a Hot Side for \$7 per person

Choose One- Mac N Cheese, Mashed Potatoes, Home Fries, Baked Potato Bar

BBQ DINNER STATION

\$45 per person

Salad Course 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
- Beef Brisket
- BBQ Tofu Steaks
- Herbed Chicken Francese
- Specialty Brats and Sausages
- Spinach, garlic and roasted red pepper portabella tops with basil pesto

Side Dishes Select Two:

- Traditional or vinaigrette-based coleslaw
- Potato salad
- Mac & cheese
- Sweet corn salsa with roasted red pepper and cilantro
- Southwestern cornbread with jalapeño and honey
- Country baked beans (bacon or vegetarian)
- Seasonal roasted vegetables
- Roasted red skin potatoes
- Garlic Roasted Green Beans

Add on Appetizers for \$15 per person- Select Two:

- Chips and roasted salsa
- Vegetable platter with ranch
- Fresh fruit platter
- Hummus with celery, carrots and pita
- Veggie spring rolls with sweet and spicy Thai chili sauce
- Charcuterie platter with crackers
- Chicken Satay

Enza's Dining Option A

\$55 per person

Appetizers Select Two:

- Hummus with celery, carrots and pita
- Crispy Brussel Sprouts w/ shaved parmesan & balsamic glaze
- Veggie spring rolls with sweet and spicy Thai chili sauce
- Meat & Cheese platter with crackers
- Tempura Coconut Shrimp, Thai chili sauce
- Crispy Pork Belly Bites, Chimichurri or Fig Glazed

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 with balsamic vinaigrette or house made ranch

Entrée Select Two:

- **Oven Roasted Rosemary Garlic Sterling Farms Pork loin** (gluten free)
With Stoneground Mustard Demi Sauce
- **Chicken Marsala**
With a mushroom marsala sauce
- **Lemon Caper Salmon** (gluten free)
Garlic herbed with fresh parsley and lemon caper white wine sauce
- **Tuscan Garlic Salmon** (gluten free)
With spinach, tomatoes, fresh garlic, and onions in white wine sauce
- **Pan Seared Beef Sirloin w/ Au poivre sauce**
- **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- Select Two:

- Garlic Mashed Potatoes
- Herb Red Skin Roasted Potatoes
- Herbed Rice
- Garlic Roasted Green Beans
- Bourbon Maple Glazed Carrots
- Seasonal Roasted Vegetables

Enza's Dining Option B

\$65 per person

Appetizers:

Select Two:

- Hummus with celery, carrots and pita
- Crispy Brussel Sprouts w/ shaved parmesan & balsamic glaze
- Veggie spring rolls with sweet and spicy Thai chili sauce
- Charcuterie platter with crackers
- Shrimp Cocktail
- Crispy Pork Belly Bites Fig Glazed
- Bacon wrapped scallops
- Beef Wellington Bites w/ Creamy Horseradish sauce

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 with balsamic vinaigrette or house made ranch
- Strawberry Arugula & Spinach**
Bed of fresh arugula and spinach, strawberries, goat cheese, walnuts, 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*
- Slow Roasted Rosemary & Garlic Prime Rib** (gluten free)
With au jus & creamy horseradish
- Chicken Francese Ala Florentine**
- Tuscan Garlic Salmon** (gluten free)
With spinach, tomatoes, fresh garlic, and onions in white wine sauce
Rocky Mountain Seared Trout w/ Spinach Caper Cream Sauce
- Vegetarian Puttanesca & Tofu Steak**
- Breaded Eggplant Parmesan**

Side Dishes

Select Two:

- Garlic Mashed Potatoes
- Scalloped Au Gratin Potatoes
- Rosemary Red Skin Potatoes
- Herbed Rice
- Pasta & Marinara
- Seasonal Roasted Vegetables
- Garlic Roasted Green Beans
- Bourbon Glazed Carrots

SAUCE

ON THE BLUE

FAMILY PIZZERIA & ITALIAN EATERY

Sauce Catering Options:

SAUCE Dining Option A

Buffet or Family Style: \$50 per person without pasta course or \$55 per person with pasta course
Plated: \$65 per person without pasta course or \$70 per person with pasta course

Appetizers Select Two:

- Fried Cheese Ravioli with Marinara
- Garlic Cheese Bread Points
- Tomato & Fresh Basil Bruschetta served on a Crostini
- Crispy Brussel Sprouts

Salad Course Select One:

- House Salad**
Field greens, romaine lettuce, cherry tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Romano cheese
- Caesar Salad**
Croutons, parmesan cheese

Pasta Course Select One: **Gluten Free Zucchini Ribbons or Gluten Free Pasta Upon Request**

- Spaghetti & Marinara** *with or without* Meatballs or Spicy Italian Sausage
- Fettuccini Alfredo** - *Add Chicken for \$3.00 per person, Shrimp or Scallops for \$5.00 per person*
- Margherita Pasta** - *Add Chicken for \$3.00 per person, Shrimp or Scallops for \$5.00 per person*

Entrées Select Two:

- Chicken or Eggplant Parmesan** with Pasta & Marinara
- Beef Tenderloin Medallions & Mushroom Demi-Glaze** with mashed potatoes and seasonal vegetables
- Grilled Atlantic Salmon** with Roasted Garlic, Fresh Tomatoes, and Sautéed Spinach Cream Sauce with Mashed Potatoes and Seasonal Vegetables

*All Pasta Courses may also be selected as an Entrée

*Gluten Free Pasta or Zucchini Ribbons Available Upon Request (MUST SPECIFY IN ADVANCE!)

SAUCE Dining Option B

Buffet or Family Style: \$60 per person without pasta course or \$65 per person with pasta course
Plated: \$75 per person without pasta course or \$80 per person with pasta course

Appetizers

Select Two:

- Fried Cheese Raviolis with Marinara
- Garlic Cheese Bread Points
- Tomato and Fresh Basil Bruschetta served on a Crostini
- Crispy Brussel Sprouts
- Calamari Fritti, Spiced Cheese Blend, Marinara, Lemon Wedges
- Artichoke Hearts Lightly Breaded with Lemon Aioli
- Shrimp Scampi with a Lemon, White Wine, Butter, Garlic Sauce

Salad Course

Select One:

- House Salad**
Field greens, romaine lettuce, cherry tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Romano cheese
- Caesar Salad**
Croutons, parmesan cheese
- Arugula & Spinach Salad**
Strawberries, goat cheese, candied walnuts, balsamic vinaigrette

Pasta Course – Gluten Free Zucchini Ribbons or Gluten Free Pasta Upon Request Select One:

- Fettuccini Alfredo with or without Chicken, \$5 extra to add shrimp or scallops
- Margherita Pasta- with or without Chicken, \$5 extra to add shrimp or scallops
- Penne Gorgonzola with Cream Sauce, Red Grapes, Baby Spinach- with or without Chicken
- Rigatoni & Sausage with Spicy Italian Sausage, Fresh Basil, Tomato Cream Sauce
- Penne Alla Vodka with Tomatoes, Garlic, Spinach, Basil, & Tomato Cream Sauce
- Bolognese with Beef & Pork in a Red Wine and Fresh Basil Sauce

Entrées Select Two:

- Chicken, Eggplant, or Veal Parmesan with Pasta & Marinara
- Beef Tenderloin Medallions & Au Poivre Demi
- Tuscan Salmon with Roasted Garlic, Fresh Tomatoes, & Sautéed Spinach Cream Sauce
- Chicken Marsala in a Mushroom Marsala Sauce
- Lamb Medallions & Wild Mushroom Demi-Glaze
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- Sides- select 2
- Scalloped Potato Au Gratin
- Garlic Mashed Potato
- Red Skin Roasted Potato
- Garlic Roasted Green Beans
- Seasonal Vegetable
- Grilled Broccolini

*All Pasta Courses may also be selected as an Entrée

Gluten Free Pasta or Zucchini Ribbons Available Upon Request (MUST SPECIFY IN ADVANCE!)

DESSERT

\$175 per Assorted Dessert Platter (25 people per platter)

Cake Cutting Fee - If you bring a cake, we are cutting it for you. \$3.00 per person. We cut and serve the cake for you. Includes plates and forks.

