



**BLACKBELLY
BOUTIQUE
CATERING**



Care and thoughtful attention to every detail is at the center of each and every Blackbelly experience.

Blackbelly is an acclaimed boutique caterer, Michelin-recognized restaurant, gourmet market and butcher shop based in Boulder, Colorado.

Founded in 2011 by nationally celebrated Chef Hosea Rosenberg, Blackbelly is built on the belief that **exceptional food begins with exceptional sources**. Backed by a leadership team with decades of combined hospitality experience, Blackbelly is committed to seasonality, sustainability, and craftsmanship, delivering thoughtfully prepared food made with care, integrity, and the highest-quality ingredients; wherever and whenever it's served.

Chef Hosea founded Blackbelly Catering, which brings the same elevated food and hospitality to events that guests experience in our award-winning restaurant—making the food an intentional and memorable part of your special day. Whether you're hosting a wedding, gala, cocktail party, or corporate function, our team works alongside you to create a menu tailored specifically to your vision. Our Catering Sales Manager and Chef guide the culinary design, while our Operations Manager supports you from day one, developing timelines, planning service, and coordinating rentals to ensure every detail is handled with care.



event collaboration



We will be happy to work with any vendors you have chosen, but if you need recommendations, here are some we love...

venues

Lyons Farmette, Boulder JCC, Rembrandt Yard, Planet Bluegrass, Old Elm Farm, Lone Hawk Farm, River Bend, Boulder Flower Farm, Della Terra Mountain Resort, The Landing, Moss, Realm

planners

Caluna Events, Dahlia events and designs, Root+Gather, Collective By Sachs, Milk Glass Productions, First Look Events, Laurel and Rose, Banks and Leaf

florists

Fiori Flower, Boulder Blooms, Sturtz & Copeland

"The food was wonderful and your team was both professional and accommodating! They were a pivotal role in the success of the night and we are very thankful for the amazing service!" – Mason

"Thank you so much for helping make the event such a success! Every one of our guests raved about the food, the photographer said it was by far the best food she has ever had at a wedding." – Heather



dinner packages

barbeque buffet

starts at \$55 per person, includes: 1 salad, 2 proteins, 2 sides & 2 sauces

classic buffet

starts at \$63 per person, includes: 1 salad, 2 proteins & 2 sides

family style

starts at \$66 per person, includes: 1 salad, 2 proteins & 2 sides

plated dinner

starts at \$66 per person, includes: 1 salad, 2 proteins, seasonal vegetable & starch

passed appetizer package

starts at \$8 per person

stationary appetizer package

starts at \$8 per person



premium proteins available starting at an additional \$10 per person

bespoke custom menus available by request - market price

costs do not include staffing or third party rentals



sample barbeque buffet menu

salad: watermelon tomato feta

entrees: local beef brisket & smoked chicken with house barbeque & ancho-honey barbeque sauce

sides: classic potato salad & bacon baked beans

add cornbread +\$2 per person



sample classic buffet menu

salad: local organic greens, seasonal vegetables, almond, manchego, sherry vinaigrette

entrees: colorado angus bavette with demi glace & piquillo chimichurri; roast natural chicken with lavender honey & herb butter

sides: charred carrots with honey, toasted cumin, parsley & butter; roasted fingerling potatoes with garlic, rosemary & parmesan

add house foccacia +\$2





sample family style menu

salad: roast beet & citrus with chicories, whipped chèvre & pistachio

entrees: colorado wagyu sirloin with demi glace & piquillo chimichurri; rocky mountain rainbow trout with chermoula

sides: grilled broccoli with anchovy vinaigrette; golden potato puree with butter, cream, garlic



sample plated dinner menu

salad: baby gem wedge with pancetta, capers, croutons, green goddess dressing

entrees: heritage pork tenderloin with red wine agrodolce; ora king salmon with citrus beurre blanc

sides: potato gratin & grilled asparagus with lemon



stationary appetizers

cheese & charcuterie board \$15 per person

house-cured and artisanal meats, selection of imported cheeses, dried and fresh fruit, house-made pickles, seasonal chutney, seasonal house mustard, gluten free crackers

seasonal crudités board with house-made dips \$5 per person

rotating selection of peak season vegetables served with your choice of dips

cold smoked salmon board \$8 per person

house-cured & thinly sliced king salmon served with herbed cream cheese, tomatoes, cucumbers, red onion, capers, crostini

passed hors d'oeuvres

starting at \$3 per person

frenchies on a rug: andouille sausage, puff pastry, apricot mustard

sweet pea panna cotta: italian speck, caramelized onion cracker

smoked trout salad: belgian endive, horseradish, herbs

pear & gouda flatbread: speck, caramelized onion, arugula

marinated steak skewer with garlic herb aioli

mini lamb meatballs skewer crispy polenta, parmesan, san marzano





desserts

starting at \$3 per person

triple chocolate espresso torte bite
whipped chocolate ganache

carrot cake bite
cream cheese frosting

salted caramel budino
whipped cream

seasonal fruit trifle
sponge cake, pastry cream, fresh fruit



EXECUTIVE CHEF / OWNER
HOSEA ROSENBERG

HEAD CATERING CHEF
CHRIS LOCKYEAR

CATERING OPERATIONS MANAGER
MATT SARGENT

For more information and a full list of our catering offerings, submit inquiries to:

JULIE YOUNG
Catering & Private Dining Manager
Julie@blackbelly.com
303.247.1000 x4

all of this & more...

For those seeking something truly distinctive, our Chef will collaborate with you to design a fully customized menu that thoughtfully reflects the spirit of your event, inspired by your vision, theme, or traditions.

Blackbelly Catering is happy to travel beyond the Boulder and Denver areas. We regularly serve events in Lyons and Estes Park and have catered celebrations in Steamboat Springs, Vail, Telluride, Crested Butte, and beyond—please inquire about your destination.

Our team also assists with coordinating rentals tailored to your event and venue, ensuring every detail aligns seamlessly with your overall plan.

MORE INFORMATION



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