

BLACKBELLY
BOUTIQUE
CATERING

menus & details

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stationary hors d'oeuvres

priced per person

cheese & charcuterie board

\$15.00

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

gluten free

gluten free crackers

included with all cheese & charcuterie

gluten free / vegan

house made foccacia

\$3.00

served with butter and vegetable ash salt

*option for sourdough upon request

marcona almonds

\$2.00

gluten free

marinated olives

\$1.00

gluten free / vegan

cold smoked salmon board

\$8.00

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

vegetarian antipasto board

\$7.00

artichoke hearts, marinated peppers, marinated mushrooms, giardiniera, olives, marinated cheeses

gluten free / vegetarian / vegan available

seasonal crudités board with house-made dips

\$5.00

selection of seasonal vegetables with choice of house-made dip (see selection of dips on next page)

house-made crudités dips

choice of two

green goddess dip gluten free / vegetarian

rosemary-white bean dip gluten free / vegan

roasted garlic hummus gluten free / vegan

roasted red pepper hummus gluten free / vegan

fire roasted baba ghanoush gluten free / vegan

three-onion ranch gluten free / vegetarian

stationary dips

starts at \$1 per person, served with pita bread & crostini - gluten free available by request

smoked trout salad \$1.50

horseradish, lemon, herbs & crostini (serves 35)

gluten free

tapenade \$1.00

olives, roasted garlic, capers & crostini (serves 35)

gluten free / vegan

eggplant caponata \$1.00

roasted eggplant, peppers, capers, basil & crostini (serves 35)

gluten free / vegan

red beet tartare \$1.00

capers, lemon, mustard, horseradish aioli & crostini (serves 35)

gluten free / vegetarian

artichoke dip \$1.50

aioli, parmesan, herbs & crostini (serves 35)

gluten free / vegetarian

cold sliders

shaved roast beef <i>caramelized onion, horseradish crema, arugula</i>	\$4.50
rotisserie lamb leg <i>harissa, tzatziki, arugula</i>	\$5.00
house smoked ham & swiss <i>cornichon, creole sauce</i>	\$4.50
roasted turkey <i>triple cream brie, apple chutney</i>	\$4.50
curried chicken salad <i>almonds, raisins, arugula</i>	\$4.50
tofu 'banh mi' <i>marinated tofu, pickled vegetables, herbs, chili sauce</i> vegan	\$4.50

warm sliders

fried chicken <i>honey butter</i>	\$4.50
mini burger <i>aged cheddar, house sauce, lettuce, tomato</i>	\$5.00
smoked pork <i>served hot with bread & butter pickles, slaw, house bbq sauce</i> dairy free	\$4.50
pork belly <i>served hot with pickled cucumber, hoisen sauce</i> dairy free	\$5.00
crab cake <i>jumbo lump crab meat, lemon, tarragon, red pepper louis sauce</i>	\$6.50

passed hors d'oeuvres

priced two-three bites per person, starts at \$2 per person

*available only for full-service catering

frenchies on a rug <i>house sausage, puff pastry, apricot mustard</i>	\$4.00
salmon tartare <i>served on cucumber with avocado, shallot</i> gluten free / dairy free	\$4.00
cured salmon <i>served on a potato crisp with horseradish créma, chives</i> gluten free	\$5.00
smoked trout salad <i>served on belgian endive with horseradish, lemon, herbs</i> gluten free	\$5.00
crab cakes <i>red pepper louie sauce</i>	\$5.00
shrimp ceviche <i>house tortilla chips</i> gluten free / dairy free	\$4.00
phyllo mushroom cup <i>exotic mushroom, chèvre, herbs</i> vegetarian	\$4.00

fingerling potato cup

\$3.00

horseradish crème fraîche, chive, bacon (add caviar for \$3/bite)

gluten free

lardo toast <i>seasonal fruit, lavender honey</i> dairy free	\$3.00
grape 'truffle' <i>chèvre, pistachio, truffle oil</i> gluten free / vegetarian	\$5.00
open faced b.l.t. <i>oven roasted tomato, basil aioli, bacon</i> dairy free	\$3.00
duck rilette crostini <i>dried cherry compote</i> dairy free	\$3.00
black bean tostada <i>avocado, pepitas, micro-cilantro</i> gluten free / vegan	\$2.00
red beet 'tartare' <i>rice cracker, basil</i> gluten free / vegan	\$2.00
house ricotta crostini <i>seasonal preserves</i> vegetarian	\$3.00
bruschetta crostini <i>basil, tomato, caper</i> vegan	\$3.00
avocado toast <i>avocado mousse, togarashi, shaved radish</i> vegan	\$3.00

soup shooters

any soup available vegan upon request

colorado corn <i>charred corn salsa, chives</i> gluten free / vegetarian	\$2.00
tomato basil <i>option to add mini grilled cheese for \$2</i> vegetarian	\$2.00
smooth tomato gazpacho <i>watermelon, mint</i> gluten free / vegan	\$2.00
carrot ginger <i>mint oil, pepitas, crème fraîche</i> gluten free / vegetarian + vegan available	\$2.00
curried squash <i>yogurt</i> gluten free / vegetarian + vegan available	\$2.00

handmade flatbreads

gluten free option available upon request at an additional \$0.50 per person

little piggy <i>san marzano, soppressata, mozzarella</i>	\$4.00
pear & gouda <i>speck, caramelized onion, arugula</i>	\$4.00
exotic mushroom <i>whipped chèvre, truffle</i> vegetarian	\$4.00
margherita <i>mozzarella, san marzano tomato, basil, parmesan</i>	\$3.00

skewers

marinated steak

garlic herb aioli

gluten free / dairy free

\$5.00

mini lamb meatballs

crispy polenta, parmesan, san marzano tomato

gluten free

\$5.00

jerk chicken

mango sauce

gluten free / dairy free

\$4.00

grilled shrimp

red pepper jelly, scallions

gluten free / dairy free

\$5.00

house sausage

pickled mustard seeds

dairy free

\$4.00

caprese

aged balsamic, basil, extra virgin olive oil, sea salt

gluten free / vegetarian

\$3.00

grilled vegetable

aged balsamic

gluten free / vegetarian

\$3.00

salads

the farm house

\$7.00

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

gluten free / vegetarian

baby gem wedge

\$X.00

pancetta, capers, croutons, green goddess dressing

roast beet & citrus

\$X.00

whipped chèvre, chicories, pistachio

gluten free / vegetarian

classic caesar

\$X.00

romaine, garlic croutons, parmesan

baby arugula & fennel

\$X.00

shaved parmesan, pine nuts, grilled lemon vinaigrette

gluten free / vegetarian

shaved kale

\$X.00

apple, candied walnut, parmesan, apple cider vinaigrette

gluten free / vegetarian

bread

focaccia

\$2.00

served with butter & vegetable ash salt

seeded sourdough

\$2.00

served with butter & vegetable ash salt

family style & buffet entrees

starts at \$60 per person; includes two proteins and two sides

tier 1 beef butcher's cut (angus)

colorado angus, sirloin, skirt, flank, tri tip, bavette, coulotte; demi glace, piquillo chimichurri

gluten free / dairy free

colorado rotisserie leg of lamb

lamb jus, fines herbes

gluten free / dairy free

colorado braised lamb shoulder

lamb jus, fines herbes

gluten free / dairy free

heritage pork loin

red wine agrodolce

gluten free / dairy free

roast natural chicken

lavender honey, herb butter

gluten free

kvarøy norwegian salmon

citrus beurre blanc

gluten free

rocky mountain rainbow trout

citrus beurre blanc

gluten free

handmade pasta

seasonal vegetables, herbs, butter, parmesan

vegetarian / vegan available

premium proteins

tier 2 beef butcher's cut (wagyu)

colorado wagyu, sirloin, skirt, flank, tri tip, bavette, coulotte; demi glace, piquillo chimichurri

gluten free / dairy free

ora king salmon
citrus beurre blanc
gluten free

plated entrees

tier 1 proteins \$60

served with fingerling potatoes & seasonal vegetable selection

tier 1 beef butcher's cut (angus)

colorado angus / sirloin, demi glace, piquillo chimichurri

gluten free / dairy free

kvarøy norwegian salmon

citrus beurre blanc

gluten free

rocky mountain rainbow trout

citrus beurre blanc

gluten free

heritage pork loin

red wine agrodolce

gluten free / dairy free

roast natural chicken

lavender honey, herb butter

gluten free

colorado braised lamb shoulder

lamb jus, fines herbes

gluten free / dairy free

rotisserie leg of lamb

lamb jus, fines herbes

gluten free / dairy free

plated entrees

tier 2 proteins \$70

served with potato gratin & seasonal vegetable selection

tier 2 beef butcher's cut (wagyu)

colorado wagyu / sirloin, demi glace, piquillo chimichurri

gluten free / dairy free

colorado bone in lamb rack

lamb jus, fines herbes (unavailable for buffet, family style)

gluten free / dairy free

colorado boneless lamb loin

lamb jus, fines herbes

gluten free / dairy free

heritage pork tenderloin

red wine agrodolce

gluten free / dairy free

ora king salmon

citrus beurre blanc

gluten free

tier 3 proteins

offering full customization of sides & access to our highest-quality ingredients, designed for clients seeking a tailored experience with chef-driven detail & refinement

tier 3 beef butcher's cut (premium)

premium cuts / new york strip, filet, ribeye; demi glace, piquillo chimichurri

gluten free / dairy free

mkt

alaskan halibut

citrus beurre blanc

gluten free

mkt

vegetarian & vegan entrees

handmade pasta

seasonal vegetables, herbs, butter, parmesan

vegetarian / vegan available

\$25.00

grilled cauliflower 'steak'

toasted almonds, crispy capers, romesco sauce

gluten free / vegan

\$30.00

stuffed seasonal squash

ancient grain medley, seasonal roasted vegetables, pepita romesco

gluten free / vegan / nut free

\$30.00

sides

grilled broccoli

anchovy vinaigrette

gluten free / dairy free

available year round

charred carrots

honey, toasted cumin, parsley, butter

gluten free / vegetarian

available year round

roasted fingerling potatoes

garlic, rosemary, parmesan

gluten free / vegetarian

available year round

roasted cauliflower

romesco, toasted almond

gluten free / vegan

blistered green beans

citrus ponzu, candied walnuts

gluten free / vegan

smoked cheddar macaroni & cheese

customizable

vegetarian

heirloom soft polenta

chèvre, herbs

gluten free / vegetarian

golden potato purée

butter, garlic, cream

gluten free / vegetarian

tri-color quinoa salad

chermoula, seasonal vegetables, arugula

gluten free / vegetarian

blistered green beans

citrus ponzu, candied walnuts

gluten free / vegan

each \$7.00

roasted brussels sprouts

pancetta, mustard vinaigrette

gluten free / dairy free

ideal in fall/winter

sweet potato hash

maple syrup, bacon, cayenne

gluten free

ideal in fall/winter

roasted heirloom winter squash

maple syrup, bacon, cayenne

gluten free

ideal in fall/winter

roasted vegetable gratin

parmigiano reggiano, cream, herbs

gluten free / vegetarian

ideal in fall/winter

grilled asparagus

lemon, parsley

gluten free / vegan

ideal in spring/summer

marinated heirloom tomatoes

basil, fresh mozzarella, balsamic, sea salt

gluten free / vegetarian

ideal in spring/summer

garden ratatouille

eggplant, summer squash, tomato

gluten free / vegan

ideal in spring/summer

summer corn salad

roasted chiles, cotija, lime vinaigrette

gluten free / vegetarian

ideal in spring/summer

dessert bites

cheesecake <i>vanilla</i> gluten free available	\$3.00
citrus brûlée curd tart	\$3.00
triple chocolate espresso torte \$3.00 <i>whipped chocolate ganache</i> gluten free	
pâte de fruits <i>passion fruit</i> gluten free / vegan	\$3.00
vegan cookie dough <i>chocolate shell</i> vegan	\$3.00
carrot cake <i>cream cheese frosting</i>	\$3.00
chocolate tart <i>gianduja ganache, toasted hazelnut</i>	\$3.00
brownie <i>chocolate mousse</i> gluten free	\$3.00
strawberry shortcake <i>chantilly cream</i>	\$3.00
mini seasonal fruit hand pie	\$3.00
french macaron gluten free	\$3.00
ice cream & sorbet	\$5.00

mousses & custards

salted caramel budino <i>whipped cream</i> gluten free / vegetarian	\$3.00
chocolate mousse <i>chantilly cream, shaved chocolate</i>	\$3.00
vanilla bean panna cotta <i>seasonal fruit compote</i> gluten free / vegan optional	\$3.00
seasonal fruit trifle <i>sponge cake, pastry cream</i>	\$3.00

cookies

brown butter chocolate chip vegetarian	\$4.00
corn on the cob vegetarian	\$4.00
oatmeal raisin gluten free / vegetarian	\$4.00
double chocolate chip vegetarian	\$4.00
brown butter chocolate chip gluten free	\$4.00
white chocolate pistachio vegetarian	\$4.50
coconut macaroon gluten free / vegetarian	\$2.00

late night snacks

mini burger

\$5.00

aged cheddar, house sauce, lettuce, tomato

pork belly slider

\$5.00

served hot with pickled cucumber, hoisen sauce

dairy free

smoked pork or chicken slider

\$4.50

served hot with bread & butter pickles, slaw, house bbq sauce

dairy free

tofu 'banh mi' slider

\$4.50

marinated tofu, pickled vegetables, herbs, chili sauce

vegan

mini grilled cheese

\$4.00

bacon & tomato

available vegetarian

margherita flatbread

\$4.00

mozzarella, san marzano tomato, basil, add seasonal vegetables for \$0.50 per person

pear & gouda flatbread

\$4.00

speck, caramelized onion, arugula

exotic mushroom flatbread

\$4.00

whipped chèvre, truffle

vegetarian

barbecue buffet

starts at \$55 per person; includes salad, two proteins, two sauces, two sides

proteins

heritage pulled pork

gluten free / dairy free

local beef brisket

sliced

gluten free / dairy free

smoked chicken

quartered

gluten free / dairy free

colorado lamb

pulled or sliced

gluten free / dairy free

house sausage

gluten free

grilled vegetables

gluten free / vegan

sauces

piquillo chimichurri

fresh, herbal

gluten free / vegan

house barbecue sauce

sweet, tangy

gluten free / vegan

carolina barbecue

pulled or sliced

gluten free / dairy free

ancho-honey barbecue

spicy, sweet, tangy

gluten free

sides

bacon baked beans

gluten free / dairy free

watermelon & heirloom tomatoes

pepitas, cotija, mint, fresh lime

gluten free / vegetarian

aged cheddar macaroni & cheese

vegetarian

summer corn salad

roasted chiles, cotija, lime

vinaigrette

gluten free / vegetarian

mexican street corn on the cob

chile-lime aioli, cotija

gluten free / vegetarian

cold macaroni salad

seasonal vegetables

vegetarian

classic potato salad

onions, vinaigrette

gluten free / vegan

purple & green cabbage slaw

champagne vinaigrette

gluten free / vegetarian

sweet hawaiian rolls + \$2 ea

whipped butter

house cornbread + \$2 ea

whipped butter

slider buns + \$2 ea

breakfast buffet

priced per person

mains *choice of three*

pancetta & swiss frittata

served with hot sauce

gluten free

\$9.00

seasonal vegetable frittata

served with hot sauce

gluten free / vegetarian

\$8.00

scrambled cheesy eggs

served with hot sauce

vegetarian

\$6.00

quiche lorraine

served with hot sauce

\$9.00

quiche florentine

served with hot sauce

vegetarian

\$8.00

buttermilk pancakes

whipped butter, maple syrup, fresh berries

vegetarian

\$6.00

belgian waffles

whipped butter, maple syrup, fresh berries

vegetarian

\$6.00

bagel selection with cream cheese

add lox or smoked trout salad for +8 per person

\$6.00

breakfast buffet cont.

sides *choice of four*

thick-cut bacon

gluten free / dairy free

\$5.00

yogurt & house granola

gluten free

\$5.00

breakfast sausage

served with hot sauce

gluten free / dairy free

\$5.00

tater tots

served with hot sauce & ketchup

gluten free / dairy free

\$4.00

homestyle potatoes

served with hot sauce & ketchup

vegan

\$4.00

local greens & herbs

whipped butter, maple syrup, fresh berries

vegan

\$5.00

fresh seasonal fruit

gluten free / vegan

\$6.00

pastries *optional; available gluten free, dairy free & vegan upon request*

almond financier

fresh berries

\$3.00

cinnamon coffee cake

\$3.00

lemon pound cake

\$3.00

banana walnut muffin

\$3.00

blueberry muffin

\$3.00

seasonal scone

\$3.00

breakfast buffet cont.

burritos *individually foil wrapped; available gluten free, dairy free, and vegan upon request*

the o.g. \$9.50

flour tortilla, eggs, cheese, hatch green chile, tater tots

vegetarian

butcher's choice \$10.50

flour tortilla, eggs, cheese, hatch green chile, tater tots, butcher's choice meat

beverages

fresh-squeezed juice \$5.00

coffee \$4.00

mimosa bar \$15.00

inquire for pricing

bloody mary bar \$15.00

inquire for pricing

raw bar

each item priced separately

rock shrimp ceviche <i>lime, jalapeno, red onion, cilantro</i> gluten free / dairy free	\$10.00
oysters <i>served with mignonette, lemon</i>	\$12.00
shrimp cocktail <i>served with cocktail sauce</i>	\$4.00
tuna tartare <i>ahi tuna, sesame, ginger, soy, scallion</i> gluten free / dairy free	\$10.00
salmon tartare <i>lemon, cucumber, chive, parsley</i> gluten free / dairy free	\$10.00
lobster roll <i>lemon, celery salt, choice of butter or mayo dressing</i>	mkt
poached lobster <i>drawn butter, lemon *served chilled*</i>	mkt

beverage packages

non-alcoholic beverage package <i>coke, diet coke, sprite, flavored sparkling waters (cran-raspberry, lemon, lime, grapefruit))</i>	\$3.00
bar beverage package <i>coke, diet coke, sprite, flavored sparkling water, club soda, tonic water, simple syrup, lemon & lime juice, cherries, lemons, limes</i>	\$6.00
premium beverage package <i>coke, diet coke, sprite, fever-tree club soda & tonic water, flavored sparkling water, ginger beer, specialty syrups, fresh-squeezed lemon & lime juice, luxardo cherries, olives, lemon & lime garnishes</i>	\$9.00
complimentary seasonal spa water	
iced tea / lemonade	\$1.50
regular/ decaf coffee + tea <i>includes creamer, oat milk, sugar, sugar substitutes, stirrers</i>	\$4.00

frequently asked questions



vendor + children's meals

We are always happy to create customized children's menus for kids of any age. For children 12 and under, we provide a kids meal for \$10 per child. Blackbelly will provide as many vendor meals as you require for half price. This will be chosen from your existing menu, and with advance notice, we can accommodate dietary restrictions.

bar set up

Blackbelly offers full bartending services. We will work within your venues guidelines to ensure all rules and regulations are followed. Additionally, all of our staff are TIPS certified. We can help throughout the process – whether you need recommendations for cocktails, or wine pairings from our in-house sommelier. Depending on the venue, there may be additional rentals required for the bar set up. You can find more information about our bar offerings on the Beverage Packages page.

travel

Planning an event outside of the Boulder/Denver area? Steamboat Springs, Aspen, Wyoming; we've brought our show on the road before and we're happy to do it for you, just ask. Transportation and lodging fees may apply.

frequently asked questions cont.

rentals

After many years in the catering industry, we have built close relationships with many vendors, including rental companies, in the Boulder/Denver area to help make planning your event smooth and straightforward. We will work side-by-side with your planner and other vendors to coordinate every detail. We will help facilitate the coordination of rentals for your event to ensure nothing is forgotten. Rental costs vary widely, based on the rental company you choose, the location of your venue, your guest count, preferred style of service, and other event needs.

billing & taxes

The administration fee is a standard industry charge that covers the use and upkeep of our equipment, kitchen essentials, energy costs, liability insurance fees, and all necessary permits and other administrative expenses. Please note this fee is not a gratuity for the event staff and is taxable based on Colorado State Regulation. Sales tax rate is determined by the location of the event.

do you provide bartending services?

Yes! Whether you need basic bar services, or a more elevated experience our mixologists can provide beverage options more specific to your tastes. We can provide bartenders, bar equipment and beverage packages with mixers and garnishes (see Beverage Packages). We'd be happy to provide wine, beer and cocktail recommendations.

what do i need to do to secure the date?

Our calendar fills up fast! The sooner you can provide a deposit and signed contract, the more likely we will be able to secure the preferred date for your event. Once you have secured your date with us, the menu, guest count and other details can be adjusted up to ten business days prior to the event date.

what is your cancellation policy?

Up until 30 days prior to your event, you can receive a full refund. If you decide to cancel your event between 29 and 15 days prior to the date, Blackbelly retains the full deposit. If you decide to cancel the event 14 days or less prior to the event date, you will be responsible for payment of the full amount of the estimated total.

what if we have to postpone the event?

We are flexible with postponements, but it will depend on if the postponement date is open on our calendar to accommodate. There are two options as far as the deposit. We can either transfer the deposit to the new date, or we can refund the deposit, as long as it is within the parameters of the refund policy stated above and in the contract.

frequently asked questions cont.

do you have rental equipment?

Blackbelly has a small supply of equipment including plates, silverware, serving dishes and platters for 30 guests or less. This does not include tables, linens, chairs or glassware. We will work with you, or your planner, to secure all the necessary rentals from a third party.

We have close relationships, and accounts, with a few local rental companies. To make your life easier, we're happy to handle the billing of the rentals, and transfer that cost to your final invoice with Blackbelly, for no added fee.

do you handle special dessert requests?

Yes, you can inquire with the Catering Sales Manager for more details.

do you offer tastings?

Yes, we offer tastings for up to four people. Our tastings are \$75 per person and can be scheduled by contacting our Sales Manager.