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 included

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

minimum quantities required, served with pita bread & crostini - gluten free available by request

smoked trout salad $1.50pp
horseradish, lemon, herbs & crostini (serves 35)
gluten free

tapenade $1.00pp
olives, roasted garlic, capers & crostini (serves 35)
gluten free / vegan

eggplant caponata $1.00pp
roasted eggplant, peppers, capers, basil & crostini (serves 35)
gluten free / vegan

red beet tartare $1.00pp
capers, lemon, mustard, horseradish aioli & crostini (serves 35)
gluten free / vegetarian

artichoke dip $1.50pp
aioli, parmesan, herbs & crostini (serves 35)
gluten free / vegetarian

cold sliders

shaved roast beef $4.50
caramelized onion, horseradish crema, arugula

rotisserie lamb leg $5.00
harissa, tzatziki, arugula

house smoked ham & swiss $4.50
cornichon, creole sauce

roasted turkey $4.50
triple cream brie, apple chutney

curried chicken salad $4.50
almonds, raisins, arugula

tofu 'banh mi' $4.50
marinated tofu, pickled vegetables, herbs, chili sauce
vegan

warm sliders

*available only for full-service catering

fried chicken $4.50
honey butter

mini burger $5.00
aged cheddar, house sauce, lettuce, tomato

smoked pork $4.50
served hot with bread & butter pickles, slaw, house bbq sauce
dairy free

pork belly $5.00
served hot with pickled cucumber, hoisen sauce
dairy free

crab cake $6.50
jumbo lump crab meat, lemon, tarragon, red pepper louis sauce

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 $4.00
house sausage, puff pastry, apricot mustard

salmon tartare $4.00
served on cucumber with avocado, shallot
gluten free / dairy free

cured salmon $5.00
served on a potato crisp with horseradish créma, chives
gluten free

smoked trout salad $5.00
served on belgian endive with horseradish, lemon, herbs
gluten free

crab cakes $5.00
red pepper louie sauce

shrimp ceviche $4.00
house tortilla chips
gluten free / dairy free

phyllo mushroom cup $4.00
exotic mushroom, chèvre, herbs
vegetarian

fingerling potato cup $3.00

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

gluten free

*available only for full-service catering

lardo toast $3.00
seasonal fruit, lavender honey
dairy free

grape 'truffle' $5.00
chèvre, pistachio, truffle oil
gluten free / vegetarian

open faced b.l.t. $3.00
oven roasted tomato, basil aioli, bacon
dairy free

duck rillette crostini $3.00
dried cherry compote
dairy free

black bean tostada $2.00
avocado, pepitas, micro-cilantro
gluten free / vegan

red beet 'tartare' $2.00
rice cracker, basil
gluten free / vegan

house ricotta crostini $3.00
seasonal preserves
vegetarian

bruschetta crostini $3.00
basil, tomato, caper
vegan

avocado toast $3.00

avocado mousse, togarashi, shaved radish

vegan

soup shooters

any soup available vegan upon request

*recommended only for full-service catering

colorado corn $2.00
charred corn salsa, chives
gluten free / vegetarian

tomato basil $2.00
option to add mini grilled cheese for $2
vegetarian

smooth tomato gazpacho $2.00
watermelon, mint
gluten free / vegan

carrot ginger $2.00
mint oil, pepitas, crème fraîche
gluten free / vegetarian + vegan available

curried squash $2.00
yogurt
gluten free / vegetarian + vegan available

handmade flatbreads

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

*available only for full-service catering

little piggy $4.00
san marzano, soppressata, mozzarella

pear & gouda $4.00
speck, caramelized onion, arugula

exotic mushroom $4.00
whipped chèvre, truffle

vegetarian

margherita $3.00

mozzarella, san marzano tomato, basil, parmesan

skewers

*available only for full-service catering

marinated steak $5.00
garlic herb aioli
gluten free / dairy free

mini lamb meatballs $5.00
crispy polenta, parmesan, san marzano tomato
gluten free

jerk chicken $4.00
mango sauce
gluten free / dairy free

grilled shrimp $5.00
red pepper jelly, scallions
gluten free / dairy free

house sausage $4.00
pickled mustard seeds
dairy free

caprese $3.00
aged balsamic, basil, extra virgin olive oil, sea salt
gluten free / vegetarian

grilled vegetable $3.00
aged balsamic
gluten free / vegetarian

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 cont.

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) mkt
premium cuts / new york strip, filet, ribeye; demi glace, piquillo chimichurri
gluten free / dairy free

alaskan halibut mkt
citrus beurre blanc
gluten free

vegetarian & vegan entrees

handmade pasta $25.00
seasonal vegetables, herbs, butter, parmesan
vegetarian / vegan available

grilled cauliflower 'steak' $30.00
toasted almonds, crispy capers, romesco sauce
gluten free / vegan

stuffed seasonal squash $30.00
ancient grain medley, seasonal roasted vegetables, pepita romesco
gluten free / vegan / nut free

sides

each $7.00

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

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 $3.00
vanilla
gluten free available

citrus brûlée curd tart $3.00

triple chocolate espresso torte
$3.00
whipped chocolate ganache
gluten free

pâte de fruits $3.00
passion fruit
gluten free / vegan

vegan cookie dough $3.00
chocolate shell
vegan

carrot cake $3.00
cream cheese frosting

chocolate tart $3.00
gianduja ganache, toasted hazelnut

brownie $3.00
chocolate mousse
gluten free

strawberry shortcake $3.00
chantilly cream

french macaron $3.00
gluten free

ice cream & sorbet $5.00

mousses & custards

salted caramel budino $3.00
whipped cream
gluten free / vegetarian

chocolate mousse $3.00
chantilly cream, shaved chocolate

vanilla bean panna cotta $3.00
seasonal fruit compote
gluten free / vegan optional

seasonal fruit trifle $3.00
sponge cake, pastry cream

cookies

brown butter chocolate chip $4.00
vegetarian

corn on the cob $4.00
vegetarian

oatmeal raisin $4.00
gluten free / vegetarian

double chocolate chip $4.00
vegetarian

brown butter chocolate chip $4.00
gluten free

white chocolate pistachio $4.50
vegetarian

coconut macaroon $2.00
gluten free / vegetarian

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 $9.00
served with hot sauce
gluten free

seasonal vegetable frittata $8.00
served with hot sauce
gluten free / vegetarian

scrambled cheesy eggs $6.00
served with hot sauce
vegetarian

quiche lorraine $9.00
served with hot sauce

quiche florentine $8.00
served with hot sauce
vegetarian

buttermilk pancakes $6.00
whipped butter, maple syrup, fresh berries
vegetarian

belgian waffles $6.00
whipped butter, maple syrup, fresh berries
vegetarian

bagel selection with cream cheese $6.00
add lox or smoked trout salad for +8 per person

sides *choice of four*

thick-cut bacon $5.00
gluten free / dairy free

yogurt & house granola $5.00
gluten free

breakfast sausage $5.00
served with hot sauce
gluten free / dairy free

tater tots $4.00
served with hot sauce & ketchup
gluten free / dairy free

homestyle potatoes $4.00
served with hot sauce & ketchup
vegan

local greens & herbs $5.00
whipped butter, maple syrup, fresh berries
vegan

fresh seasonal fruit $6.00
gluten free / vegan

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

almond financier $3.00
fresh berries

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 $10.00
lime, jalapeno, red onion, cilantro
gluten free / dairy free

oysters $12.00
served with mignonette, lemon

shrimp cocktail $4.00
served with cokctail sauce

tuna tartare $10.00
ahi tuna, sesame, ginger, soy, scallion
gluten free / dairy free

salmon tartare $10.00
lemon, cucumber, chive, parsley
gluten free / dairy free

lobster roll mkt
lemon, celery salt, choice of butter or mayo dressing

poached lobster mkt
*drawn butter, lemon *served chilled**

beverage packages

non-alcoholic beverage package $3.00
coke, diet coke, sprite, flavored sparkling waters (cran-raspberry, lemon, lime, grapefruit))

bar beverage package $6.00
coke, diet coke, sprite, flavored sparkling water, club soda, tonic water, simple syrup, lemon & lime juice, cherries, lemons, limes

premium beverage package $9.00
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

complimentary seasonal spa water

iced tea / lemonade $1.50

regular/ decaf coffee + tea $4.00
includes creamer, oat milk, sugar, sugar substitutes, stirrers

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.

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.

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.