



## Catering Options

All catering options include linens for food tables, disposable cutlery, plates and napkins and equipment

**Hors D'oeuvres Stations Starting at \$12 per person**  
includes 2 appetizer choices

**Tray Passed Hors D'oeuvres Starting at \$15 per person**  
includes 2 appetizer choices

**Standard Buffet Options Starting at \$25 per person**  
includes 1 bread choice, 1 salad choice, 1 entree and 2 side dishes

**Standard Plated Options Starting at \$35 per person**  
Includes 1 bread choice, 1 salad choice, 1 entree and 2 side dishes.  
Also includes cleanup of reception area

All orders have a 20% gratuity added to the total.  
Additional costs may incur for additional staff at your event.

50% deposit is needed to secure your date.  
The balance is due the day of your event.

## Culinary Stations

Culinary stations are a great way to have a cocktail hour or to add on to any buffet or plated option. Prices listed include equipment, disposable cutlery, plates and napkins.

**Stations Starting at \$15 per person**

Seafood Station/Tower

Waffle Station

Cheese Toast Bar

Baked Potato Bar

Carving Station

S'mores Station

Dessert Bar

Street Tacos

Mac and Cheese Station

Hot Chocolate Bar

Milkshake Bar

Popcorn Station

Grilling Station

Burger Bar

Cheese Wheel Pasta Station

Other options available upon request

## Platters

Platters serve roughly 10 people and include disposable plates, cutlery and napkins

**Platters Starting at \$8 per person**

Sandwich Platter

Charcuterie Board

Fruit Platter

Cheese Platter

Dessert Platter



## Additional Services

Tastings - 1st tasting is complimentary for 2 people. Any additional people coming or additional tastings are \$10 per person.

Specialty linens - available upon request  
\$8-\$45 each

Upgrade plates and silverware \$1-\$20 each

Coffee bar \$5-\$15 per person

Non-Alcoholic beverage station \$3-\$15 per person

Cake Cutting \$1.50 per slice

Grazing Table \$10+ per person



**FEASTOLOGY**  
Catering

Indulge In Culinary Excellence

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## Breakfast/Brunch Options

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Bacon  
Sausage  
Pork Belly  
Center Cut Bacon  
Ham  
Breakfast Burritos  
French Toast with spiced rum sauce  
Apple, Peach or Pear Cinnamon Rolls  
Toast- white, wheat sourdough or rye  
Assorted Muffins and Pastries  
Biscuits and Gravy  
Pancakes - buttermilk, chocolate chip,  
banana or bacon  
Scrambled Eggs  
Breakfast Potatoes  
Hashbrown Casserole  
Prime Rib  
Shrimp Cocktail  
Chilled King Crab Legs  
Chilled Snow Crab Legs

## Side Dishes

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Mashed Potatoes - buttermilk, roasted garlic,  
baby swiss or horseradish mash  
Hashbrown Casserole  
Roasted Red Potatoes  
Potatoes au Gratin  
Chateau Potatoes  
Seasonal Veggies  
Green Beans with Shallots and Bacon  
Green Bean Casserole  
Grilled Corn on the Cob  
Roasted Brussel Sprouts with Basalmic Drizzle  
Glazed Carrots  
Slow Roasted Butternut Squash  
Sweet Potato Mash  
Polenta  
Twice Baked Potatoes  
Fondant Potatoes  
Potatoes Pave



Options listed are some, not all of  
our most popular items. We are  
happy to customize any options you  
see, or we can make something  
completely unique. Its your day!

## Hors D'ouvres

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Chicken Satay Skewers  
Steak Skewers in Merlot Butter  
Crab Cakes  
Bacon Wrapped Dates  
Traditional Bruschetta  
Meatballs and Marinara  
Spinach Artichoke Dip  
Pretzels with Cheese Sauce  
Mini Corn Dogs  
Mini Brie Cheese with Tart Cherry Compote  
Steak Nachos  
Chicken Nachos  
Pulled Pork Sliders  
Mini Cheeseburgers  
Mushroom Tartlets  
Smoked Wings tossed in either bbq sauce,  
hot sauce or mild sauce  
Shrimp Cocktail  
Coconut Shrimp



## Entrees

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Chicken Marsala  
Garlic Lemon Chicken  
Southwest Chicken  
Whisky Chicken  
Pesto Chicken  
Chicken Cordon Bleu  
Coq au Vin  
Roasted Bone in Chicken  
Chicken Paillard  
Beef Wellington  
Chateau Briand  
Beef Bourguignon  
Grilled Ribeye with choice of sauce  
Grilled New York with choice of sauce  
Butter Basted Beef Tenderloin  
Roasted Prime Rib  
Pulled Beef  
Pulled Pork  
Roasted Duck  
Leg of Lamb  
Pork Tenderloin  
Baby Back Ribsaignon

## Desserts

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Seasonal Cobbler  
Strawberry Pound Cake  
Chocolate Chip Toffee Cookies  
Triple Chocolate Brownies  
Strawberry Cheesecake  
Blueberry Cheesecake  
Seasonal Pie  
Dessert Bar  
Choclote Mascarpone Bites  
Creme Brule  
Cream Puffs  
Choclote Eclairs  
Fruit Tarts  
Candy Bar  
Mini Pies and Cakes  
Smores



**Sample Standard  
Buffet  
\$35 per person**



# MENU



## SWEET ROLLS

HONEY BUTTER | WHIPPED BUTTER

## TOSSED GREEN SALAD

MIXED GREENS | TOMATO | CUCUMBER | CARROTS | EGG |  
BACON | MIXED CHEESE  
RANCH | ITALIAN

## ROASTED CHICKEN

BONE IN CHICKEN | HERB ROASTED | BUTTER BASTED |  
CHICKEN JUS

## BUTTERMILK

## MASHED POTATOES

BUTTER POTATOES | BUTTERMILK |  
HERBS AND SPICES

## GLAZED CARROTS

CARROTS | BROWN BUTTER |  
BROWN SUGAR | HERBS AND SPICES



# Full Service/Grilling Station

## HOT APPETIZER

CHEESEBURGER SLIDERS, GROUND PRIME RIB PATTY, AGED  
CHEDDAR CHEESE, TOMATO, BUTTER LETTUCE

## FROM THE GRILL

GRILLED BONE IN HERB CHICKEN  
GRILLED BABY BACK RIBS  
SLOW COOKED PULLED PORK

## SIDE DISHES

GRILLED CORN ON THE COBB  
SOUTHWEST SLAW  
BAKED POTATO

## DESSERT

LEMON TOFFEE CRUMBLE  
VANILLA BEAN ICE CREAM

Sample Menu \$45 per person



**F**EASTOLOGY  
Catering

Sample Buffet with 1 Station.  
Starting at \$55 per person

# MENU

## **Garlic Bread**

Served with marinara and alfredo sauce

## **Caesar Salad**

Romaine hearts, fresh parmesan cheese, sourdough croutons, tossed in Caesar dressing

## **Pasta Primavera**

Penne pasta, zucchini, squash, shallots, artichoke hearts, garlic infused EVOO, white wine, fresh parmesan cheese

## **Chicken Marsala**

Chicken breast, marsala wine, mushrooms, caramelized onion, herbs and spices

## **Pasta Alla Ruota**

Fetacchini pasta, house made alfredo sauce, finished to order in a giant parmesan wheel

## **Brownie Trifle**

Double chocolate brownies, fresh whipped cream, raspberries



*Sample 7*

*Course Plated*

*Menu Starting*

*at \$105 per*

*person*

# WEDDING MENU

## HORS D'OURVES

JUMBO LUMP CRAB CAKE, LEMON AIOLI, MICROGREENS

## SOUP

VICHYSOISE, GARLIC CROUTONS, CHIVES,  
CREME FRAICHE

## SALAD

ARUGULA, MANCHEGO, FUJI APPLES, LEMON  
VINAGRETTE

## FISH

PAN SEARED SCALLOPS, ROASTED ASPARAGUS,  
LEMON BEURRE BLANC

*PALLET CLEANSER- MYER LEMON SORBET*

## MAIN

FILET OF BEEF, POMME FONDANT, FRESH  
HERB DEMI-GLACE

## DESSERT

CHOCOLATE MOUSSE, CARMALIZED  
BANANA, PEANUT BUTTER DUST

## MIGNARDISE

CHAMPAIGN INFUSED, CHOCOLATE  
DIPPED STRAWBERRY

