



THE LOCAL BUTCHER

Smoked Pulled Pork \$16 per pound comes with brioche hoagie rolls or brioche slider buns

Smoked Brisket \$20 per pound comes with brioche hoagie rolls or brioche slider buns

Smoked Baby Back Ribs - half rack \$11 or full rack \$20

all of the above come with two BBQ sauces - sweet, thick sauce and east carolina spicy vinegar sauce

Pulled Italian Beef \$15 per pound comes with giardiniera peppers and brioche hoagie rolls

Mom's Cooked Meatballs with Marinara Sauce \$15 per pound makes great sandwiches, sliders or appetizers comes with baguette and shredded parmesan

All menu items can be made hot and ready to serve, or packaged to be heated at your convenience (estimate one pound per 3 people)

Contact 303-297-3953 or email contact@thelocalbutcherdenver.com Place orders 3 days in advance // Prices subject to change



TAMMEN'S FISH MARKET

Baja Shrimp Tacos slaw, pico de gallo, avocado, passionfruit aioli

\$6 per person

Seafood Roll

lobster, shrimp, crab, kewpie mayo, lettuce, tomato, toasted brioche bun

\$10 Per Person

Clam Chowder

\$4 Per Person (4 oz portion per guest)

Bulk Raw Oysters*

(oyster knife included with orders of 50 and above) Market Price/Each

Tuna Poke* \$7 Per Person

(4 oz portion per guest)

Ceviche*

daily selection of fish, tortilla chips

\$7 Per Person

(4 oz portion per guest)

Tuna Salad Sandwich

skipjack tuna salad, lettuce, tomato, avocado,

thousand island, toasted rye

\$6 Per Person

Whole Fish Market Price/Each

Looking for a specific style of oyster or fish?

Chat with our seafood ordering experts about sourcing what you're looking for. Looking for something quick? We have multiple styles of oysters stocked fresh daily!

Contact 303-353-2995 or email Tammens at manager@tammensfishmarket.com

* These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*



GREEN SEED and CULTURE MEAT AND CHEESE

SPECIALTY PLATTERS

MEAT & CHEESE BOARDS

Four cured meats & three gourmet cheeses, sliced baguette, crackers, Dijon mustard, berry preserves & a garnish of dried fruits, nuts and olives.

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Small (serves 1-2) \$24 Medium (serves 2-4) \$35 Large (serves 4-6) \$45 X-Large (serves 6-8) \$65

FRUIT TRAY

Melon, pineapple, watermelon, grapes & strawberries.

Small (serves 8-12) \$38.40 Large (serves 15-20) \$72

VEGGIE CRUDITÉ

A variety of fresh & picked vegetables with three dipping sauces.

Small (serves 8-12) \$30 Large (serves 15-20) \$54

IZZIO'S PASTRY TRAY

Freshly baked assortment of buttery croissants, sweet rolls, muffins, classic fruit and cheese danish and the famous Colorado Queens.

GROUP SALADS

Small serves 4-6 / Large serves 12-15

protein adds (price per person): Chicken \$4, Shrimp \$5, Hard-boiled egg \$1, Tofu \$2, Bacon \$1, Avocado \$2

kale salad — \$36 / \$60

Shredded tuscan kale, shaved brussels sprouts, granny smith apples, heirloom cherry tomatoes, golden raisins, sliced roasted almonds, bacon, gorgonzola, white apple vinaigrette

miso hungry — \$33.60 / \$45 Mixed greens, curried cauliflower, red onion, shredded carrots, pickled red cabbage, miso ginger vinaigrette

caesar — \$30 / \$48

Chopped romaine, shaved parmesan croutons, house made caesar dressing or vegan cashew caesar dressing

ranch house salad — \$38.40 / \$66 Mixed greens, arugula, shaved carrots, easter radish bacon, red onion, heirloom cherry tomatoes, candied pecans, hard boiled eggs, house-made ranch



CULTURE MEAT AND CHEESE

SANDWICH TRAYS & BUNDLES

small tray — \$65 Mix of any 5 full sandwiches, cut in half

large tray — \$130 Mix of any 10 full sandwiches, cut in half basic bundle — \$13.50 / person Choose a full sandwich and side

deluxe bundle — \$15.75 / person Choose a full sandwich, side and dessert

caprese

Basil pesto, fresh mozzarella, tomatoes, dressed arugula on a baguette

hot ham & cheese

Alpine swiss, black forest ham, thyme butter on a toasted baguette

the major

River Bear beef summer sausage, cheddar cheese, pickled mustard seed, dressed arugula on a baguette

grilled cheese

Vermont creamery fromage blanc, beemster xo gouda, new bridge aged cheddar on a crunchy baguette

italian muffuletta

Finocchiona, ham, fresh mozzarella, olive tapenade, basil pesto on a baguette

smoked turkey

Dijonnaise, smoked gouda, dressed arugula, cranberry honey spread on butter toasted wheat bread

colorado pastrami

Apline swiss cheese, coleslaw, sweet pickle aioli on buttered toasted rye

spicy cuban

Mojo pork, smoked ham, swiss, garlic aioli, yellow mustard, pickled jalapeños on a toasted baguette



VERO PIZZA AND PASTA

— Pizzas ——

11 inch Serves 2

Margherita

San Marzano Tomato, fresh mozzarelle, Basil, grana \$11

Salsiccia E Funghi

Local Butcher Sausage, San Marzano Tomato, Mozzarella, cremini Mushroom

\$14

Diavola

Spicy soppressata, San Marzano Tomato, mozzarella, oregano, grana

\$14

Verdura

San Marzano Tomato, mozzarella, kale, roasted tomato, cremini mushroom, white onion, grana, garlic oil, basil \$15

Agrodolce

Mozzarella, speck, roasted garlic, white onion, arugula, white balsamic

\$15

Bella

— Pasta ———

\$40 For half sheet pan Serves 6-8

Orecchiette

Local Butcher Colorado pork ragu, grana, oregano, kale

Bucatini Diavola

Spicy Soppressata, crimini mushrooms, cream, grana, Watercress

Andrea's Mom's Lasagna

Local Butcher Pork bechamel, grana, house made pasta sheets

Cooking at Home?

Custom fresh sauces and fresh pastas available upon request.

Contact 303-296-8376 or email at info.dcm@verocolorado.com

Place orders 72 hours in advance, Prices subject to change



IZZIO'S BAKERY

Fresh Baked Pastry Tray - \$4 per person

(Minimum of 12 pastries)

Freshly baked assortment of buttery croissants, sweet rolls, muffins, classic fruit and cheese danish and our famous Colorado queens

Cookie Tray - \$2.50 per cookie

(Minimum of 12 cookies)

Assortment of freshly baked cookies, including blueberry, white chocolate chip, chocolate chip, oatmeal raisin, white chocolate macadamia and peanut butter

Contact 720-381-0260 or lkuchcinski@izziobakery.com Place order 3 days in advance // Prices subject to change



HIGH POINT CREAMERY

The High Point Creamery Ice Cream

Truck and mobile cart

Bring the scooping to you!

Cart

\$525.00 for a two-hour minimum, charged at \$5.00 per person, tax, and 20% gratuity for the drivers

Truck

\$525.00 for an hour minimum, charged at \$5.00 per person, tax, and 30% gratuity for the driver

Truck and cart subject to availability email for dates desired

Contact: Lauren at catering@highpointcreamery.com Scooped and ready to serve

(or freeze until served)

Kiddie with a choice of ice cream flavor \$3.49 Small with a choice of two ice cream flavors \$4.49

Flight

Five flavors and a side of either caramel or fudge sauce \$9.99

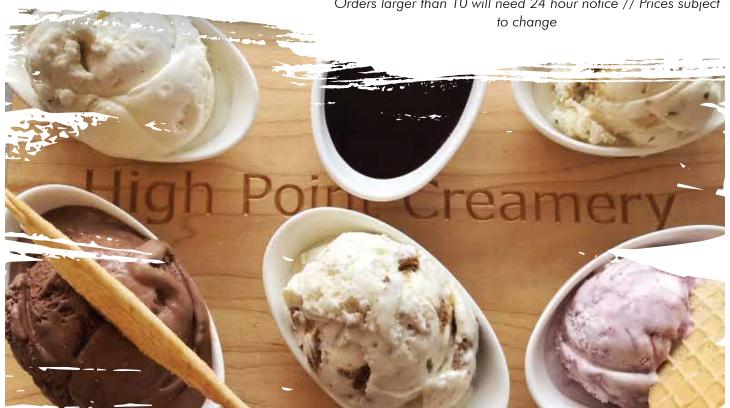
Ice Queen Sandwiches Your choice of ice cream (with one-day advanced notice) \$7.99

Standards: basil with blackberry swirl, blueberry lemon, brown butter pecan, brown sugar cinnamon, cookies and cream, coffee bean, earl grey with shortbread cookies, milk chocolate, mint chocolate bark, salted caramel, vanilla bean, vegan coconut crème brulee, tin cup whiskey and pistachio brittle

> For seasonal flavors please visit our website at www.highpointcreamery.com

Please note: Ice cream melts! Please make sure you have space in your freezer or are serving immediately.

Contact 303-993-4581 or email rino@highpointcreamery.com Orders larger than 10 will need 24 hour notice // Prices subject



TEMPER CHOCOLATES AND CONFECTIONS

Truffles

Priced by the piece

1 - 30 \$3

51 - 150 \$2.75

151 - 250 \$2.50

251 - 350 \$2.25

351 and more \$2.00

Seasonal and standard flavors available

Let us do a custom flavor for you!

Meet with our chocolatier and have them design a flavor that is just for you and your special occasion.

Contact email Mark at mark@tempercolorado.com

Place orders one week in advance // Prices subject to change



