

# Strings

Thank you for choosing Strings Restaurant to cater your special event! This packet has a variety of catering options and styles ranging from box lunches to coursed meals fro up to 300 people.

We are happy to accommodate special themes and original ideas. We can arrange for flowers and decorations as well as tables, chairs, linen, stemware, plates and silverware upon request.

Strings offers a professional and experienced staff led by our catering manager, Jason Calderone and Catering Chef, Adam Detert

We appreciate the opportunity to entertain your guests and look forward to working with you in the future.

Sincerely,  
Katelyn Peterson  
Event Coordinator  
303.860.9579-direct line  
303.860.8812-fax  
[events@stringsrestaurant.com](mailto:events@stringsrestaurant.com)

## **What will this cost me?**

Here at Strings, we know that every party is different and each party has it's own budget. We will do our best to accommodate your needs with in your given budget.

### **Food:**

#### **Breakfast/Brunch:**

Range from \$15-\$30 per person

#### **Cocktail Parties:**

\$15/person 4 hors d'oeuvres / 3 mini desserts

\$20/person 5 hors d'oeuvres / 4 mini desserts

\$25/person 6 hors d'oeuvres / 5 mini desserts

#### **Box Lunches:**

Range from \$10-\$20 per box lunch

#### **Lunch:**

**Buffet**-(salad 2 entree choices with sides and mini desserts) \$25/ person

#### **Coursed/Plated Lunch Options:**

\$25/person- 2 courses

\$30/person- 3 courses

\$40/person- 4 courses

#### **Dinner:**

**Buffet**- Range from \$35-\$55 per person

#### **Coursed/Plated Dinner Options:**

\$40/person- 2 courses

\$45/person- 3 courses

\$55/person- 4 courses

### **Staff:**

**Catering Server Captain** \$35/hour (Every staffed event will have a server captain)

**Catering Chef Captain** \$35/hour (Every staffed event will have a chef captain)

**Catering Server** \$25/hour

**Catering Chef** \$25/hour

\*Captains are necessary to manage and delegate as well as communicate with the host(s) to ensure quality service. Our Staff will arrive one and a half hours (or necessary time) to set up prior to the start of the event. Please allow one hour (or appropriate time) for break down of event. The amount of staff will be dependant upon the individual event and it's labor requirements.

## **Standard Charges...**

### **Delivery:**

For the more simple events where staff is not necessary, Strings can deliver and set up, using disposable trays, for an additional 18% delivery/set up fee.

### **Tax and Service Charges:**

The Denver tax rate is 8.1% and we will add an additional 18% catering/service charge to the total bill before tax. The catering/service charge will not be applied to deliveries.

## **Optional Costs...**

Strings can supply linens, silverware and stemware as well as tables and chairs upon request. The charges are below.

**Silverware with linen napkin** \$2/guest

**Stemware** \$1/guest for two glasses

**Bar Garnish** \$1/guest (includes lemons, limes, olives and ice)

**Linen** price varies based on table size (no more than \$2/table for Strings linen)

### **Decorations:**

Katelyn is more than happy to arrange for flowers, specialty linens, balloons and any other decorative concepts you may have.

\*On the following are the standard menu options. We are happy to serve the following items at any time, however, we prefer to do custom menus for each party. Katelyn and Adam, the catering chef will work together with you to create the menu to best fit your needs and desires within your budget.

## **Hors D'oeuvres:**

- Grilled Pizzas, Seasonal, Vegetarian if requested
- Miniature Crab Cakes, Cranberry Ketchup
- Wild Mushroom Ravioli, Mascarpone, Sherry Cream Sauce
- Crudités Platter, Chive Sour Cream Dip
- Smoked Salmon Pizza, Chive Cream Cheese, Capers, Onions, Salmon Caviar
- Tuna Tartare Spoons, Avocado, Lemon-Soy-Ginger Vinaigrette
- Spiced Beef Skewers, Peanut Dipping Sauce
- Curried Chicken Skewers, Sweet Chili Dipping Sauce
- Shrimp Cocktail, Classic Cocktail Sauce
- Hummus Dip, Pita Chips
- Chef's choice of appetizer

## **Salads & Soups:**

- Arugula**, Beets, Goat Cheese, Beet Puree
- Mixed Organic Greens**, Cucumbers, Radish, Tomatoes with Champagne Vinaigrette
- Classic Caesar**, Romaine Hearts, Focaccia Croutons & Caesar Dressing
- Roasted Red Pepper & Tomato Bisque**
- Squash Bisque**, Smoked Paprika, Olive Oil, Sage Yogurt

## **Entrées :**

- Cashew Crusted Chilean Sea Bass**, Saffron Couscous, Vanilla Bean Cream (+\$5 extra)
- Grilled NY Strip Steak**, Whipped Potatoes, Asparagus, Red Wine Demi-Glace, Herb Butter
- Roasted Chicken Breast**, Cauliflower, Sultanas, Pepitas, Red Wine Reduction
- Pan Roasted Salmon**, Whipped Potatoes, Tomato Beurre Blanc, Brussels Sprouts, Capers
- Seared Scallops**, Herb Spaetzle, Braised Cabbage, Whole Grain Mustard Sabyon

## **Pastas**

- Trennete Agate**, Jumbo Shrimp, Brandy Cream, Tomatoes, Mushrooms
- Penne Bagutta**, Chicken, Mushrooms, Broccoli, Spicy Tomato Cream
- Capellini Rustica**, Mozzarella, Basil, Garlic, Tomatoes & Chili Flakes (vegetarian)

### **Mini Desserts:**

- Assorted Cookies
- Mini Sugar Cookie Cutouts
- Sno Ball Cookies
- Rice Krispy Treat
- Assorted Brownies
- Cheesecake Bites
- Toffee Brownie Bite
- Spiced Apple Baby Cakes
- Dipped Biscotti
- Assorted Mini Cupcakes
- Mini Lemon Meringue Tartlet