

# SAUCE

ITALIAN EATERY

## 2020 BANQUET PACKET



**Sauce on the Blue**

358 Blue River Parkway #H  
Silverthorne, Colorado  
[sauceontheblue.com](http://sauceontheblue.com)  
Booking - 970-471-9029

**Sauce on the Maggie**

655 South Park Ave.  
Breckenridge, CO  
[sauceonthemaggie.com](http://sauceonthemaggie.com)  
Booking - 970-471-9029

**Sauce on the Creek**

101 Fawcett Rd, Ste 100  
Avon, CO 81620  
[sauceonthecreek.com](http://sauceonthecreek.com)  
Booking - 970-471-9029

# GENERAL INFORMATION

## Sauce on the Blue Occupancy and Minimums

Full Restaurant Occupancy	100+ People
Full Restaurant Occupancy with Deck- Weather Permitted	180+ People

## Sauce on the Maggie Occupancy and Minimums

Full Restaurant Occupancy	150+ People
Full Restaurant Occupancy with Tented Deck (Additional Charge)	180+ People
Private upstairs Dining option available separate from Main dining room	56 People

## Minimum Food & Beverage Charges

A Minimum Food & Beverage Charge will be calculated and applied to any event booked at Sauce on the Blue and Sauce on the Maggie. If actual charges for the event are less than the Minimum Charge, the Minimum Charge will apply. If actual charges are greater than the Minimum Charge, then actual charges will be applied. If at the end of dinner, the minimums have not been reached, the customer may pay the difference and consider it a room charge. A guaranteed guest count must be specified 14 business days prior to the function. Once received, this number is not subject to reduction. Final billing will be based on the guaranteed number of guests or the actual number of guests, whichever is greater.

## Taxes & Gratuities

All Events booked at Sauce Italian Eatery are subject to an 8.4% sales tax unless the group is legally tax-exempt. In addition, a 22% gratuity and a 7% booking service charge will be added on to the food and beverage total at the conclusion of each event for a total of 29% gratuity and booking charge.

All rental equipment if needed for offsite caterings (i.e. tents, tables, chairs, flatware, glassware, chaffing dishes, etc.) will be set up by the Events Director and charged to the Final Banquet Event Order (BEO).

## Payment Policies

A deposit will be required for all events after confirmation in order to secure the space for the desired date and time. The space will be released to the market if the deposit is not received by the date specified on your confirmation sheet. Deposit amounts will be deducted from the total bill on the day of the event. Full payment of the balance will be due at the conclusion of the event.

## Cancellations

Cancellations are accepted up to 60 days prior to the date of the event, except for events scheduled during peak season, which require 90 days' notice. Events that are cancelled in due time will receive full refund of their deposit in a timely manner. Failure to cancel within the noted time will result in forfeiture of deposit. Cancellations within three business days of the scheduled event will result in billing of 50% of the estimated revenue.

*Thank you for choosing Sauce Italian Eatery for your special event. The information contained in these pages represents sample items for you to choose from. Specially designed menus are also available; our goal is to meet your needs, whatever they may be.*

# PIZZA... PIZZA... PIZZA...

## **\*SERVED IN HOUSE ONLY\***

We make all our dough and sauce in house using only the freshest ingredients, starting with Mozzarella and our Homemade Red Sauce. We use a traditional New York style crust.

**Small Cheese 10 inch, \$13** Toppings \$1 each

**Large Cheese 16 inch, \$19** Toppings \$2 each

**Gluten Free 10 inch, \$16** Toppings \$1 each (available upon request)

### **Sauces**

Homemade Red Sauce, Garlic Infused Olive Oil, Alfredo, Basil Pesto

### **Vegetables**

Red onion, Tomatoes, Basil, Spinach, Roasted Red Peppers, Roasted Garlic, Wild Mushrooms, Black Olives, Jalapenos, Cherry Peppers, Arugula, Pepperoncini

### **Meats**

Pepperoni, Imported Prosciutto, Ground Italian Sausage, Chicken, Bacon House-Made Meatballs, Imported White Anchovies

### **Cheeses**

Extra Mozzarella, Parmesan, Gorgonzola, Goat Cheese, Fresh Mozzarella

## **SPECIALTY PIZZA**

**Small: 10 inch – \$15** – Additional Small Toppings \$1 each

**Large: 16 inch – \$26** – Additional Large Toppings \$2 each

### **Margherita**

Seasonal tomatoes, garlic, basil, fresh mozzarella, garlic infused olive oil

### **Organic Arugula**

Roasted tomatoes, arugula, roasted red peppers, goat cheese, basil & roasted garlic, garlic infused olive oil

### **Carnivoro**

Pepperoni, sausage, meatballs, applewood smoked bacon, red sauce

### **Supremo**

Applewood smoked bacon, sausage, mushrooms, caramelized onions, roasted peppers, red sauce.

### **House Sausage**

Italian sausage, caramelized onions, cherry peppers, red sauce

### **Mediterranean**

Roasted red peppers, tomatoes, black olives, roasted garlic, garlic oil

### **Wild Mushroom**

Mushrooms, gorgonzola, mozzarella, organic arugula, truffle oil, garlic infused olive oil

# DINING OPTION A- (SERVED FAMILY STYLE)

\$35 per person without Pasta Course or

\$40 per person with Pasta Course

## **Appetizers (Select Two)**

- Fried Cheese Ravioli with Marinara
- Garlic Cheese Bread Wedges
- Tomato & Fresh Basil Bruschetta
- Crispy Brussel Sprouts

## **Salad Course (Select One)**

- House Salad- field greens, romaine lettuce, cherry tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Romano cheese
- Caesar Salad- croutons, parmesan cheese, anchovies, lemon

## **Pasta Course (Select One)**

- Spaghetti with Marinara
- Spaghetti with Meatballs & Marinara
- Spaghetti with Italian Sausage & Marinara
- Vegetarian Baked Penne with Mozzarella, Vegetables & Marinara
- Fettuccini Alfredo- \$3 extra to add Chicken

## **Entrees (Select Two)**

- Chicken Parmesan with Pasta & Marinara
- Eggplant Parmesan with Pasta & Marinara
- Roast Beef Pepperonata with Mashed Potatoes & Seasonal Vegetables
- Grilled Atlantic Salmon with Roasted Garlic, Fresh Tomatoes, & Sautéed Spinach with Mashed Potatoes & Seasonal Vegetables

**\*All Pasta Courses may also be selected as an Entrée\***

**\*Gluten Free Pasta or Zucchini Ribbons Available Upon Request \$5 Extra\***

# DINING OPTION B (SERVED FAMILY STYLE)

\$45 without Pasta Course

\$50 per person with Pasta Course

## **Appetizers (Select Two)**

- Fried Cheese Raviolis with Marinara
- Calamari Fritti Spiced Cheese Blend, Marinara, Lemon Wedges
- Tomato & Fresh Basil Bruschetta served on a Crostini
- Artichoke Hearts Lightly Breaded with Garlic Lemon Aioli

## **Salad Course (Select One)**

- House Salad- field greens, romaine lettuce, cherry tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Romano cheese
- Caesar Salad- croutons, parmesan cheese, anchovies, lemon

## **Pasta Course (Select One)**

- Spaghetti with Marinara with or without Meatballs or Sausage
- Penne Gorgonzola with Cream Sauce, Red Grapes, Baby Spinach- with or without Chicken
- Fettuccini Alfredo with or without Chicken
- Rigatoni & Sausage with Spicy Italian Sausage, Fresh Basil, Tomato Cream Sauce
- Vegetarian Baked Penne with Mozzarella, Vegetables & Marinara
- Linguini Fra Diavolo with Sautéed Shrimp, Spicy Peppers, Fresh Basil & Marinara
- Linguini in White Clam Sauce

## **Entrees (Select Two)**

- Eggplant Parmesan with Pasta & Marinara
- Veal Parmesan with Pasta & Marinara
- Chicken Marsala in a Mushroom Marsala Sauce with Mashed Potatoes & Seasonal Vegetables
- Beef Tenderloin Medallions & Mushroom Demi-Glaze with Mashed Potatoes & Seasonal Vegetables
- Grilled Atlantic Salmon Topped with Roasted Garlic & Tomatoes, Sautéed Spinach with Mashed Potatoes & Seasonal Vegetables

**\*All Pasta Courses may also be selected as an Entrée\***

**\*Gluten Free Pasta or Zucchini Ribbons Available Upon Request \$5 Extra\***

# DINING OPTION C (SERVED FAMILY STYLE OR PLATED)

\$55 without Pasta Course

\$60 per person with Pasta Course

## **Appetizers (Select Two)**

- Olive Tapenade served on Crostini
- Artisan Antipasto with Italian Meats, Cheeses, Marinated Olives & Vegetables
- Prosciutto Wrapped Shrimp
- Arancini Breaded Pesto Risotto Balls with Mozzarella, Parmesan, over Marinara
- New Zealand Green Lip Mussels in a Basil Pesto Cream Sauce
- Diver Scallops Florentine with a Balsamic Reduction

## **Salad Course (Select One)**

- House Salad- field greens, romaine lettuce, cherry tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Romano cheese
- Caesar Salad- croutons, parmesan cheese, anchovies, lemon
- Arugula & Spinach Salad- strawberries, goat cheese, candied walnuts, balsamic vinaigrette
- Caprese Salad (plated only)- field greens, seasonal tomatoes, fresh mozzarella, fresh basil, balsamic reduction

## **Pasta Course (Select One)**

- Penne Alla Vodka with Tomatoes, Garlic, Spinach, Basil, & Tomato Cream Sauce
- Penne Gorgonzola with Cream Sauce, Red Grapes, Baby Spinach- with or without Chicken
- Fettuccini Alfredo with or without Chicken or Shrimp
- Rigatoni & Sausage with Spicy Italian Sausage, Fresh Basil, Tomato Cream Sauce
- Vegetarian Baked Penne with Mozzarella, Vegetables & Marinara
- Linguini Fra Diavolo with Sautéed Shrimp, Spicy Peppers, Fresh Basil & Marinara
- Linguini in White Clam Sauce

## **Entrees (Select Two)**

- Chicken Picatta with Fresh Lemon & Capers in a White Wine Sauce
- Eggplant, Chicken or Veal Parmesan
- Prime Rib with Natural Au jus (minimum 20 people)
- Petite Mignon Medallions with a Wild Mushroom Demi-Glaze
- Lamb Medallions with a Wild Mushroom Demi-Glaze
- Grilled Atlantic Salmon Roasted Garlic & Tomatoes, Sautéed Spinach & Butter

**\*All Pasta Courses may also be selected as an Entrée\***

# ALCOHOL PRICING

## **Hosted Open Bar Options-**

\$7.00 - \$9.00 per item includes-

House Wines \$7-\$9, All Draft & Domestic Bottle \$4-\$7, Well Liquor \$7-\$9

\$10.00 - \$15.00 per item sold includes-

Premium Glasses of Wine \$9-\$18, All Draft & Bottle Beer \$5-\$7, Call Liquor \$10-\$15

\$10- \$25 Kraft Cocktails Available

Seasonal specialty cocktail menu available upon request

## **Cash Bar Option**

Normal Pricing- Individual Guests Pay for their Own Alcoholic Beverages

## **Bottled Wines Available at Current Menu Prices**

Full Wine List available upon request- wine lists are subject to change seasonally.

# DESSERT (Individual or Platters)

## **\$9.00 Per Person for individual desserts**

- House Made Tiramisu
- Flourless Dessert Option
- Seasonal Assorted Desserts

## **\$35 per Assorted Dessert Platter (6 people per platter)**

- Served Family Style

## **Coffee & Tea Service**

\$2.50 per person

**Cake Cutting Fee-** If you bring a cake, we are cutting it for you. No Exceptions.

\$3.00 per person. We cut and serve the cake for you. Includes plates & forks.