

Denver Botanic Gardens

Catering Menu

About our Menus

We are pleased to present the following menus, created specifically for the Denver Botanic Gardens. We have created a wide selection to choose from for your luncheon or dinner. Alternatively, if you don't see something that quite fits your event, feel free to contact our catering coordinator to create a custom menu for your event.

Please note that our menu prices are guaranteed to a minimum of 50 guests and a four hour event time, unless otherwise noted. The prices include the proper amount of staff to successfully execute your event. Prices do not include 20% service fee, liquor, sales tax or rentals.

Catering by Design is thrilled to be the exclusive caterer for the Denver Botanic Gardens. Being Chef Owned, we take pride in our menu design, cooking or completing each item on site to ensure the highest quality possible. We feel that it is just as important to please the palate as well as the eye, and take great care with our presentation in buffet and plate design!

First Impressions

Passed Hors d'Oeuvres \$7.30/guest

The pricing noted is applicable when the passed appetizers are added to your meal

CHOOSE TWO APPETIZERS FROM THE FOLLOWING

If you choose four appetizers from this section only, the price is \$5.75 per guest

- Smoked Salmon Lollipops
- Meatballs in Chipotle Cream Sauce
- Prosciutto Wrapped Melon
- Roma Tomato, Mozzarella and Basil Drizzled with Olive Oil and Served on Toasted French Baguette
- Tomato, Pesto and Brie Crostinis
- Beef Carpaccio on Bread Skewers with Asiago Cream and Fried Capers
- Breaded Scallop with Peanut Sauce
- Asparagus and Three Cheese Tartlett
- Goat Cheese Stuffed New Potato with Caramelized Onion
- Smoked Chicken and Chevre Tartlets with Provencal Peppers
- Hot Dog Sliders with Red Onion Compote
- Petite Chili Relleno with Creamy Salsa
- Yellow Fin Tuna Yakatori Fried in Tempura Batter with Cucumber Wasabi Mayonnaise
- Basil Pesto Chicken Skewers with Roasted Tomato Coulis
- Beef Teriyaki Skewers Served with Oriental Peanut Dipping Sauce

CHOOSE TWO MORE APPETIZERS FROM THIS SECTION

If you choose four appetizers from this section only, the price is \$8.85/guest

- Coconut Fried Shrimp with Plum Sauce
- Florentine Stuffed Mushroom Caps
- Southern Fried Chicken Skewer with Gravy
- BLT Slider - Crisp Bacon, Watercress, Roma Tomato and Basil Mayonnaise on a Slider Bun
- Artichoke and Sundried Tomato Wonton
- Twice Baked Baby Potatoes Stuffed with Bacon Crumbles and Cheddar Cheese
- Chicken Potstickers with Ponzu Sauce
- Mini Beef Filet Mignon - Beef Tenderloin Tips Wrapped in Applewood Smoked Bacon
- Chicken Picatta Skewer with Lemon Caper Butter
- Smoked Duck and Candied Jalapeno Tamale with Cilantro Lime Buerre Blanc
- Portobellini Mushrooms Stuffed with Lobster, Crab and Goat Cheese
- Scallops Wrapped In Bacon Served in Lime Cilantro Butter
- Gourmet Sliders with Smoked Cheddar and Caramelized Onions on Mini Buns
- Green Chili and Cilantro Pesto Shrimp on Herb Toast Points with Herb Cream Cheese
- Ahi Poke In Petite Wonton Cups Seasoned with Soy, Sesame Oil and Green Onions
- Mini Reubens in Egg Roll Wrappers with Thousand Island Dipping Sauce
- Pepper Seared Ahi Tuna on Wild Rice Potato Cake with Wasabi and Pickled Ginger



Note

What we like to call our “first impressions,” because this is truly the first impression your guests will have of the evening to come. We suggest that you select four hors d'oeuvres to be passed on trays ~ select two from the top section at right and two from the bottom section.

Our friendly staff will pass these bite sized delicacies on decorative trays garnished with fresh seasonal edible décor. Passed hors d'oeuvres are a great introduction to the beginning of dinner.

If you are planning an hors d'oeuvres buffet event, please contact your catering coordinator for special assistance!

Buffet Hors d'Oeuvres Reception

SHADY LANE BUFFET HORS D'OEUVRES RECEPTION \$33.20/GUEST

A Beautiful Presentation of Your Menu Utilizing Our Decorative Platters, Chaffing Dishes, Ornamental Pewter and Ceramic Trays.

Your Buffet Presentation Includes Complimentary Buffet Enhancements To Make Your Event Special. Please Contact Your Catering Coordinator For Assistance if You Wish to Customize Your Hors d'oeuvres Buffet

- ~ Vertical Crudites with Garden Herb Dip
Including Sugar Snap Peas, Baby Carrots, Asparagus Spears, Jicama, Zucchini, Yellow Squash, Yellow and Red Pear Tomatoes, Mushroom Caps, Haricot Verts Presented in Glass Vases
- ~ Imported and Domestic Cheese Display
Featuring: Crumbled Bleu, Cheddar, Swiss, Smoked Gouda, Edam, Pepperjack, Provolone, Boursin and Dill Havarti, Garnished with Fresh Fruit and Gourmet Crackers
- ~ Lobster, Crab and Artichoke Dip with Crispy Fried Wontons
- ~ Chicken Potstickers with Ponzu Sauce
- ~ Smoked Salmon Lollipops: Bite Sized Spheres of Goat Cheese Wrapped in Smoked Salmon with Fresh Dill on a Lollipop Stick
- ~ Mini Reubens in Egg Roll Wrappers with Thousand Island Dipping Sauce
- ~ Meatballs in Chipotle Cream Sauce

Dessert and Coffee

- ~ Assorted Gourmet Cookie, Brownies and Cookie Bars
- ~ Freshly Brewed Coffee and Decaf Coffee with Cream, Sugar, Sweet 'n Low





Your Vision

You have a vision of what your guests will enjoy at your event, and we've created this menu to allow you to pair the perfect salad with the perfect entree. Add a selection of passed hors d'oeuvres from page 2 to complete your meal. The pricing noted is applicable when the passed hors d'oeuvres are added to your menu.

Your menu will include assorted rolls and breadsticks, as well as freshly brewed coffee and iced tea.

The menu prices are listed next to the entree choice. The first price listed is for a single entree, the second price is the additional amount if you add the entree as a second selection to the menu.

Please contact your event designer with questions!



Create Your Own Menu

PASSED HORS D'OEUVRES

For an additional cost, consider adding Passed Hors d'Oeuvres to your menu

ENTRÉE SELECTION

Choose One or Two Entree Selections

	Price/Guest as a single Entree	Price/Guest if added as a 2nd Entree
<input type="checkbox"/> Sundried Tomato Chicken Breast <i>With Garlic and Sundried Tomato Basil Cream Sauce</i>	\$29.50 . . .	\$4.00
<input type="checkbox"/> Chicken Picatta <i>Pounded and Lightly Breaded Chicken Breast Pan Fried with a White Wine, Lemon and Capers Butter</i>	\$29.50 . . .	\$4.80
<input type="checkbox"/> Pesto and Brie Stuffed Chicken Breast <i>With Whole Grain Mustard Cream Sauce</i>	\$29.50 . . .	\$4.00
<input type="checkbox"/> Spinach, Bacon and Fontina Stuffed Chicken Breast <i>With Tomato Basil Cream Sauce</i>	\$29.50 . . .	\$4.00
<input type="checkbox"/> Basil Pesto Roasted Salmon Garnished with Fresh Lemons	\$40.95 . . .	\$11.25
<input type="checkbox"/> Pecan Smoked Salmon <i>With Forest Mushroom Cream Sauce and Potato Crisps</i>	\$43.95 . . .	\$13.25
<input type="checkbox"/> Pan Seared Halibut <i>With Sweet Jalapeno Corn and Tomato Concasse, Mozzarella Corn Sauce and Potato Crisps</i>	\$41.25 . . .	\$11.25
<input type="checkbox"/> Lemon and Herb Baked Tilapia Filets	\$31.50 . . .	\$4.50
<input type="checkbox"/> Spice Rubbed Pork Tenderloin <i>With Avocado Salsa</i>	\$31.50 . . .	\$5.50
<input type="checkbox"/> Whiskey Smoked Porkloin <i>With Brandy Glazed Apples</i>	\$33.95 . . .	\$5.50
<input type="checkbox"/> Karen's Marinated Flank Steak <i>Savory and Sweet Marinated Choice Flank Steak, Grilled and Sliced Thin, Served with Caramelized Mushrooms and Sweet Onions</i>	\$32.25 . . .	\$5.95
<input type="checkbox"/> Far East Flank Steak Marinated <i>In Asian Sesame, Soy, Rice Vinegar, Ginger and Grilled onions, Sliced Thin and Served in it's Natural Juices</i>	\$32.25 . . .	\$5.95
<input type="checkbox"/> Choice Beef Tenderloin Filet <i>Seasoned Simply with Kosher Salt and Pepper</i>	\$40.50 . . .	\$10.75
<input type="checkbox"/> Grilled Flat Iron Steak <i>Served with Gorgonzola Cream Sauce</i>	\$38.25 . . .	\$9.25
<input type="checkbox"/> Braised Short Ribs <i>Slow Cooked in Red Wine Jus With Winter Root Vegetables, Served with it's Natural Juices</i>	\$38.25 . . .	\$9.25
<input type="checkbox"/> Beef Sirloin Tips <i>Sauteed with Wild Mushrooms and Onions in a Rich Demi Glaze</i>	\$32.25 . . .	\$5.25
<input type="checkbox"/> Mushroom and Goat Cheese Strudel <i>Baked with Sauteed Spinach, Served with Tomato Coulis, Drizzled with Balsamic Syrup</i>	\$34.25 . . .	\$7.25
<input type="checkbox"/> Eggplant Cannelloni <i>Grilled Eggplant Stuffed with Goat Cheese, Kalamata Olives and Capers, Served on a Bed of Roasted Tomato Coulis</i>	\$30.25 . . .	\$5.75

Decor

Let us help you with your décor needs. Visit our sister company at www.bydesigneventdecor.com or call Scott Dixon at 303-995-4949.



Create Your Own Menu [continued]

SIDE DISH SELECTION

Choose Two from this Selection

- Buttered New Potatoes with Parsley and Garlic
- Wasabi Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Mashed Sweet Potatoes
- Long Grain and Wild Rice Pilaf
- Grilled Balsamic Vegetables
- Davenport Potatoes Baked with Cream and Rosemary
- Yukon Gold and Sweet Potato Gratin with Shallots and Fontina Cheese
- Asparagus Spears Sauteed with Butter and a Squeeze of Fresh Lemon
- Karen's Fried Corn - A Southern Favorite with a Hint of Bacon
- Julienne Vegetables in Butter Sauce
- Green Beans with Balsamic Shallot Butter
- Creamy Jalapeno and Corn Polenta
- Chef's Select Vegetable
- Chipotle White Cheddar Mashed Potatoes
- Sauteed Mixed Vegetables

SALAD SELECTION

Choose One Salad to Accompany your Menu

- Baby Mixed Green Salad with Roasted Corn, Chevre Cheese, Shaved Bermuda onion, Poached Pear, Sugared Almonds and Dijon Vinaigrette
- Traditional Caesar Salad with Tobacco onions, Shaved Parmesan Cheese, Croutons and Caesar Dressing
- Spinach and Strawberries Salad with Toasted Pinenuts, Goat Cheese and Raspberry Walnut Vinaigrette
- Shredded Romaine Salad Tossed with Crumbled Feta Cheese, Sliced Radishes, Bermuda Onion and Dijon Vinaigrette
- Garden Salad Of Mixed Greens with Crisp Cucumbers, Tomato Wedges, Shaved Carrots and Sliced Mushrooms, Served with Your Choice of Two Dressings
- Fresh Fruit Salad with Fresh Mint, Honey, and Lime Juice
- Sundried Tomato Orzo Salad Tossed with Tomatoes, Diced Parmesan Cheese, Basil Pesto and Sundried Tomato Vinaigrette Dressing
- Tomato, Cucumber and Feta Salad with Bermuda Onion, Feta Cheese and Red Wine Oregano Vinaigrette
- Wild Rice Salad with Artichoke Hearts, Peas, Green Pepper, Green onion and Cherry Tomatoes with Parmesan Vinaigrette Dressing

DESSERT AND BEVERAGES

- Apple Cinnamon Crisp - Fresh Apples Baked With Brown Sugar and Cinnamon, Topped With Sweet Crunchy Buttered Oats
- Decadent Bourbon Pecan Pie
- New York Style Cheesecake With Cherry Sauce
- Carrot Cake With Cream Cheese Frosting
- Double Chocolate Layer Cake With Raspberry Coulis
- Cade's Killer Tiramisu with Fresh Berry Garnish
- Assorted Cranberry Bars, Lemon Bars and Brownies
- Warm Cherry Cobbler - Baked With Brown Sugar and Cinnamon Biscuit Crust
- Russian Cream With Fresh Berries
- Sticky Pecan Cheese Cake

Seated Dinners

Seated and served meals are an elegant and gracious way to serve your guests. Our service staff will serve your guests at their table in an efficient and courteous manner. The prices listed are guaranteed to a minimum of 100 guests and are based on a four hour event.

Prices do not include 20% service fee, liquor, sales tax or rentals.



Seated Dinners

MOSAIC GARDEN DINNER \$34.95/GUEST

Served in an Efficient and Timely Manner By Our Professional And Courteous Service Staff

Salad Course

- ~ Spinach and Strawberries Salad with Toasted Pinenuts, Goat Cheese and Raspberry Walnut Vinaigrette Dressing
- ~ Homemade Bread Sticks

Entree Course

- ~ Pesto and Brie Stuffed Chicken Breast with Whole Grain Mustard Cream Sauce
- ~ Julienne Vegetables in Herb Butter
- ~ Roasted Garlic Mashed Potatoes **or** Long Grain and Wild Rice Pilaf
- ~ *Vegetarian Option:* Vegetable Napoleans – Layers of Grilled Eggplant, Portobello Mushroom, Red onion, Mozzarella Cheese, Zucchini, Tomatoes and Fresh Basil

Dessert and Coffee

- ~ Russian Cream With Fresh Berries and Raspberry Coulis
- ~ Freshly Brewed Coffee and Decaf Coffee with Cream, Sugar, Sweet 'n Low



HEIRLOOM GARDEN DINNER \$54.75/GUEST

Salad Course

- ~ Baby Mixed Green Salad with Roasted Corn, Chevre Cheese, Shaved Bermuda onion, Poached Pear, Sugared Almonds and Dijon Vinaigrette
- ~ Bread Bouquet - Seasoned Italian Bread Sticks and Artisan Crackers Presented in a Vase on the Table

Duo Entree Course

- ~ Choice Beef Tenderloin Filet Seasoned Simply with Kosher Salt and Pepper, Grilled To Perfection with Dill Hollandaise
- ~ Basil Pesto Roasted Salmon Garnished with Fresh Lemons
- ~ Roasted Garlic Mashed Potatoes
- ~ Balsamic Grilled Asparagus Spears
- ~ *Vegetarian Option:* Mushroom and Goat Cheese Strudel Baked With Sauteed Spinach on a Bed of Tomato Coulis, Drizzled with Balsamic Syrup

Dessert & Coffee

- ~ Warm Molten Chocolate Cake With Bing Cherry Merlot Sauce
- ~ Freshly Brewed Coffee and Decaf Coffee with Cream, Sugar, Sweet 'n Low



Brunch

Brunch is the best way to start the day! We've created a wonderful breakfast/brunch menu that will be sure to please your guests for a late morning or early afternoon in the Gardens!



Brunch Menu

Your menu includes two choices from the entree selection and the brunch accompaniments.

BRUNCH AT THE GARDEN \$32.95/GUEST

Accompanying Your Brunch

- Assorted Mini Danish, Mini Muffins, Sliced Breakfast Breads
- Elegant Fresh Fruit Display with Fresh Berry Garnish
- Hearty Breakfast Potatoes with Ketchup
- Crisp Applewood Smoked Bacon Slices
- Breakfast Sausage Links
- Chilled Orange and Cranberry Juices
- Freshly Brewed Coffee and Decaf Coffee With Cream, Sugar, Sweet 'n Low

Breakfast Entrée Selection

Please choose two Entrees to complete your brunch buffet

- Scrambled Eggs with Cheddar and Chives
- Fresh Belgian Waffles
With Maple Syrup and Whipped Butter
- Cinnamon French Toast
Drizzled With Raspberry Coulis, Maple Syrup and Whipped Butter
- Bread Pudding French Toast
With Maple Syrup and Whipped Butter
- Southern Buttermilk Biscuits and Sausage Sage Gravy
- Baked Denver Strata
With Ham, Peppers, Onions and Mushrooms
- Cheese Blintzes and Warm Strawberry Topping
- Spiral Cut Honey and Bourbon Glazed Ham
With Honey Mustard Sauce
- Ham, Cheese & Egg Croissant Sandwiches

Add an additional breakfast entrée for \$4.50 per person



Station Menus

Station Events are a fun way to keep your guests interacting with each other - a true conversation piece! Most of our stations are attended by a chef, so they also interact with your guests.

The stations are priced to include three station selections for your event, and the prices are guaranteed to a minimum of 100 guests. Your menu will be complete with bite sized assorted desserts and coffee station. Each station includes the appropriate staff and chef attendant. Prices do not include 20% service charge, sales tax, liquor or rentals.

If you would like recommendations, please let us know.

Station Menus

Please choose three stations for your event. Each station has been priced individually and when combined to a total of three stations, will give you and your guests an enjoyable meal!

THE GRAZING STATION \$13.85/GUEST

This is a stand alone station which is a nice accompaniment to chef attended stations

- ~ Imported & Domestic Cheese Display - Featuring Crumbled Bleu, Cheddar, Swiss, Smoked Gouda, Brie, Pepperjack, Provolone, Boursin & Dill Havarti, Garnished with Seasonal Fresh Fruit & Gourmet Crackers
- ~ Vertical Crudites with Garden Herb Dip Including Sugar Snap Peas, Baby Carrots, Asparagus Spears, Jicama, Zucchini, Yellow Squash, Yellow and Red Pear Tomatoes, Mushroom Caps, Haricot Verts
- ~ Meatballs in Chipotle Cream Sauce
- ~ Vegetable Curry Samosas
- ~ Roasted Garlic Black Bean Hummus Served with Spicy Grilled Pita Triangles

THE BAYLESS STATION \$18.50/GUEST

This Rick Bayless Inspired Station is Chef Attended, Presented with 6" Corn Tortillas and A Variety of Condiments

- ~ Chili Rubbed Flank Steak & Grilled Tequila Lime Marinated Chicken Breast
- ~ Salsa Bar: Chipotle Orange Salsa, Fresh Pico De Gallo, Tomatillo Salsa, Roasted Corn Avocado Salsa
- ~ Assorted Condiments to Include: Grilled Green onions, Fire Roasted Tomatoes, Sliced Fresh Avocado, Shredded Monterey Jack Cheese, Shredded Cheddar Cheese, Fresh Lime Quarters, Coarse Sea Salt
- ~ Cumin Cilantro Black Beans & Spanish Rice

LETTUCE WRAP STATION \$19.25/GUEST

A Chef Attended Station, Including Crisp Bibb Lettuce Cups with The Following Fillings:

- ~ Five Spice Beef - Tender Flank Steak Marinated, Seasoned with Chinese Five Spice and Sauteed To Order
- ~ Hot Wing Chicken - Cubed Chicken Breast Sauteed with Cajun Seasonings and Tossed with Honey Wing Sauce
- ~ Garlic Tabasco Baby Shrimp - Sauteed in Butter Seasoned with Worcestershire Sauce
- ~ Wrap Station Condiments: Thinly Sliced Cucumbers, Julienne Carrots, Chopped Celery, Chopped Peanuts, Fresh Cilantro, Fresh Mint Leaves, Blue Cheese Sauce and Fresh Lime Quarters
- ~ Orange Cucumber Salad with Cilantro, Bean Sprouts and Scallions Tossed with Ginger Vinaigrette

THE DIM SUM STATION \$25.25/GUEST

An Assortment of Asian Specialties with Dipping Sauces

- ~ Jerk Duck and Mango Spring Rolls with Candied Jalapeno Plum Sauce
- ~ Thai Chili Seared Scallop on Lemon Grass Skewer with Ponzu Sauce
- ~ Petite Vegetable Egg Rolls, Served With Hot Mustard Dipping Sauce
- ~ Crab Rangoon with Plum Sauce
- ~ Steamed Chicken Potstickers with Ponzu Dipping Sauce
- ~ Steamed Shrimp & Leek Dumpling With Hoisin Sauce

>> cont.

Station Menus cont.

THE MAC & CHEESE BAR \$12.95/GUEST

As a Chef-Attended Station, Your Guests Will Be Served Their Choice of Mac 'n Cheese To Order!

Duck Confit and Penne Pasta

With Tempura Asparagus, Teriyaki Cream and Shallot Ginger Relish

Chicken Flavored Ramen

With Caramelized onion, American Cheese and Micro Greens

Lobster Mac 'n Cheese

With Beurre Blanc and Mascarpone Cheese

MASHED POTATO BAR \$17.35/GUEST

Our Chef Will Mix Your Selection of Potatoes With Your Choice of Toppings

A Trio of Mashed Potatoes

Purple Potatoes, Sweet Potatoes, Yukon Gold

Mashed Potato Bar Condiments:

Diced Bacon, Diced Smoked Chicken Breast, Duck Confit, Crumbled Bleu Cheese, Shredded Cheddar & Parmesan Cheese, Basil Pesto & Sundried Tomato Pesto, Sauteed Mushrooms, Chopped Pecans, Maple Syrup & Whipped Butter

CARVED TO ORDER

Our Chef Will Carve Your Menu Selection - Carving Stations are Accompanied by Silver Dollar Rolls

Rosemary, Garlic and Herb Seasoned Top Round with Creamy Horseradish Sauce, Basil Mayonnaise and Dijon Mustard \$13.85/guest

Caramelized Onion and Brown Sugar Ham Served with Honey Mustard Glaze & Apple Mango Chutney \$13.85/guest

Herb Brined Boneless Turkey Breast with Cajun Remoulade, Basil Mayonnaise and Dijon Mustard \$13.85/guest

Chili Rubbed Pork Tenderloin with Chili Orange Sauce \$13.85/guest

Fire Roasted Beef Tenderloin with Cambozola and Peppercorn Demi Glaze \$18.85/guest

Garlic and Rosemary Prime Rib with Creamy Horseradish Sauce \$17.45/guest

THE SALAD BAR \$13.45/GUEST

Our Staff, Wearing Printed Shirts with the Menu, Will Shake Your Salad Choice To Order In Martini Shakers, and Pour it Into a Bar Glass

The "Cosmo"

Field Greens, Goat Cheese, Sugared Almonds, Dried Cranberries, Roasted Corn and Cranberry Vodka Vinaigrette

The "Margarita"

Torn Romaine, Tabasco and Tequila Chicken Breast, Diced Tomato, Green Pepper and Lime Pepper Tortilla Strips with Chipotle Caesar

The "Saki"

Udon Noodles, Duck Confit and Asian Vegetables with a Saki Peanut Sauce

Sweet, Salty and Savory Spiced Nuts

PASTA BAR \$17.75/GUEST

Your Choice of Pastas Prepared with The Guests Selected Toppings and Sauces Served with Garlic Breadsticks

Choose Two Pastas:

- Fettucine
- Penne
- Orecchiette
- Spaghetti
- Gnocchi

Choose Two Sauces:

- Garlic Alfredo
- Chicken Pesto Cream
- Italian Sausage Marinara
- Roasted Vegetable
- Basil Cream
- Classic Marinara Sauce
- Fire Roasted Tomato Marinara
- Roasted Eggplant Marinara Tossed by Our Chef

Pasta Station Condiments

Prosciutto, Sauteed Mushrooms, Diced Tomatoes, Caramelized Onions, Capers, Minced Garlic, Asparagus Tips, Parmesan Cheese, Crushed Red Pepper



Bar Service

Since Catering by Design does not hold a liquor license for the Denver Botanic Gardens, we cannot sell you alcohol for your event. However, we can make all of the arrangements as a complimentary service and the liquor store will bill you directly. All non-alcoholic beverages must be purchased through Catering by Design and the beverage packages are listed below. The bartenders are charged at \$150 per bartender for a four hour reception, which includes set up and breakdown. We recommend one staff per 50 for a full bar (mixed drinks) and one staff per 100 for a limited bar (beer and wine) to alleviate a wait at the bar. If glassware is preferred at your event, we will be happy to include those items in your rental order.

DBG Limited Beverage Package \$2.75/ person

Price includes: Coke, Diet Coke, Sprite, ice, cocktail napkins, cut limes, bar equipment, ice,

DBG Limited Beverage Package with Disposable Cups \$3.75/person

Price includes: Coke, Diet Coke, Sprite, orange and cranberry juice, ice, cocktail napkins, cut limes, bar equipment, ice, 12oz cups and 8oz tumblers

DBG Full Beverage Package \$5.95/person

Price includes: Coke, Diet Coke, Sprite, club soda, tonic, orange and cranberry juice, ice, cocktail napkins, bar fruit (limes, lemons, cherries, olives), bar equipment, ice

DBG Full Beverage Package with Disposable Cups. \$6.95/person

Price includes: Coke, Diet Coke, Sprite, club soda, tonic, orange and cranberry juice, ice, cocktail napkins, bar fruit (limes, lemons, cherries, olives), bar equipment, ice, 12oz cups and 8oz tumblers

Complimentary Services

- ~ Coordination of all rentals
- ~ Coordination of all alcohol for the bar(s), when applicable
- ~ On-site delivery and teardown coordination
- ~ Placement of all tables, chairs and linens
- ~ Trash service
- ~ Framed buffet food labels
- ~ Buffet Enhancements

