



A letter to you

Dear Valued Customer,

At Elevated Taste Catering, we believe that great food starts with the best ingredients. That's why we carefully craft each dish using the freshest, locally sourced ingredients available. Every meal is prepared with attention to detail and a passion for quality, ensuring that each bite exceeds your expectations.

We're not just about creating exceptional food—we're about creating an unforgettable experience. Built on a foundation of unreasonable hospitality, our team goes above and beyond to make sure that every guest feels valued and cared for. Our goal is to not only deliver a delicious meal but to leave a lasting impression, one that you and your guests will remember for years to come.

Presentation is just as important as flavor. Our team takes great pride in how we present each dish, ensuring it's as visually stunning as it is flavorful. From the first bite to the final toast, we want every detail to impress and delight your guests.

We understand that every event is unique, and we're proud to offer flexibility to meet your guests' needs. Whether it's gluten-free, dairy-free, vegetarian, vegan, or nut-free options, we can accommodate most dietary restrictions with ease.

If there's something you have in mind that's not on our menu, we're always happy to work with you to make your vision a reality. Our chef is a true artist and loves the challenge of bringing your ideas to life, ensuring your event is exactly what you've dreamed of.

At Elevated Taste, we're dedicated to making your event not just a meal, but a memorable experience, both in taste and presentation. We look forward to serving you and creating something truly special for your next occasion.

Sincerely,

The Elevated Taste Catering Team



ELEVATED BRUNCH BUFFET

SERVICE CHARGES , TAXES AND GRATUITY NOT INCLUDED

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE

FULL BREAKFAST

CLASSIC BREAKFAST - \$30 PER PERSON

Scrambled Eggs | Bacon OR Sausage | Breakfast Potatoes | Green Chile | Toast | Jam & Butters

EXECUTIVE BREAKFAST - \$38 PER PERSON

Scrambled Eggs | Bacon OR Sausage | Breakfast Potatoes | Green Chile | Biscuits & Gravy | Pastry Assortments | Toast | Jam & Butters

BRUNCH BITES ADD ONS

\$7 PER PERSON

MINI BISCUITS SANDWICH

Pulled Pork | Sweet Spicy Mayo | Avocado | Bacon Bits

MINI CHICKEN AND WAFFLES

Spicy Maple | Fried Chicken | Light & Fluffy Waffles

MINI FRITTATA

Spinach | Feta | Tomatoes

BRUNCH ADD ONS

\$6 PER PERSON

OVERNIGHT OATS

Cinnamon | Agave | Granola | Fresh Fruit

YOGURT PARFAIT

Granola | Local Honey | Fresh Fruit

BREAKFAST MEATS

CARROT CAKE MUFFIN

PANCAKES

FRENCH TOAST SHOOTERS





CLASSIC BUFFET | \$45 PER PERSON

SERVICE CHARGES, TAXES AND GRATUITY NOT INCLUDED

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE

1 PASSED APPETIZER | CHOOSE 1

BRUSCHETTA | PIECE OF TUSCANY

Tomatoes | Basil | Fresh Mozzarella | Olive Oil |

Perfectly Toasted Ciabatta

MEATBALLS* | GF

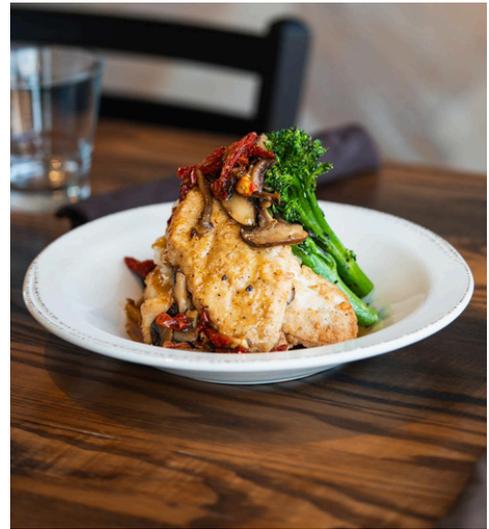
Colorado Angus Beef | Infused Spices and Herbs |

Rich Marinara Sauce

SPINACH ARTICHOKE DIP* | GF AV

Combination of Cheeses | Spinach | Artichoke |

Toasted Bread | House Chips



*All dinner services are accompanied by your choice of
Dinner Rolls & butter or Focaccia Bread & olive oil & vinegar*

2 SALAD

HOUSE SALAD

Cucumber | Cherry Tomatoes | Shaved Carrots

Dressing Options:

Agave Dijon | Ranch | Blue Cheese Dressing | Honey Mustard

3 ENTREE | CHOOSE 1

CHICKEN MARSALA

Chicken Breast | Mushroom | Sun Dried Tomatoes

CHICKEN PICCATA | GF

Chicken Breast | Artichoke Hearts | Lemon Butter Caper Sauce

CHERRY TOMATO CHICKEN

Marinated Chicken | Basil | Lemon Sauce

4 SIDES | CHOOSE 2

ROASTED VEGETABLE | GF

CHARRED BROCCOLINI | GF

CREAMY MASHED POTATOES | GF

FRESH HOUSE-MADE PASTA +\$3 PP
PECORINO CREAM SAUCE OR VODKA SAUCE

ADDITIONAL ADD ONS:

\$7 PP | Appetizers

\$7 PP | Additional Sides

\$12 PP | Additional Salmon

\$15 PP | Additional NY Strip

\$18 PP | Additional Braised Short Ribs

\$19 PP | Additional Beef Tenderloin

SUBSTITUTES:

\$9 PP | Substitute Protein for Salmon



TACO BAR | \$38 PER PERSON

SERVICE CHARGES , TAXES AND GRATUITY NOT INCLUDED

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE

1 MEAT CHOICE | CHOOSE 2

BEEF BRISKET

CHICKEN TINGA

CARNITAS

CHICKEN AL PASTOR

2 SIDES

Chips & Salsa

Rice & Beans

3 TOPPINGS

Lettuce, Pico De Gallo, Crema,
Salsas, Cheese, Chips

4 OPTIONAL ADD ONS

TACO BAR ADD ONS:

\$7 PP | Additional Sides

\$7 PP | Additional Protein

\$4 PP | Guacamole





ELEVATED BUFFET | \$55 PER PERSON

SERVICE CHARGES , TAXES AND GRATUITY NOT INCLUDED
- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE

With the Elevated Dinner Buffet you get to choose any appetizer, entree and side from our **Elevated Menus**. All dinner services come with your choice of dinner rolls accompanied with butter or focaccia bread accompanied with olive oil & vinegar.

- 1 ELEVATED APPETIZER | CHOOSE 1
- 2 ELEVATED SEASONAL SALAD | CHOOSE 1
- 3 ELEVATED ENTREE | CHOOSE 1
- 4 ELEVATED SIDES | CHOOSE 2



ADDITIONAL ADD ONS:

- \$7 PP | Appetizers
- \$7 PP | Additional Sides
- \$12 PP | Additional Entree
- \$10 PP | Family-Style Dinner

PLATED FEE

- \$500 | (≤50 guests)
- \$750 | (≤100 guests)
- \$1,000 | (100+ guests)



CATERING & CULINARY SERVICES

ELEVATED APPETIZERS

SERVICE CHARGES, TAXES AND GRATUITY NOT INCLUDED

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE



BUTTERMILK CRISPY CHICKEN BITES* | GF AV

Juicy Chicken | Spicy Ranch | Drizzle of Local Honey

SPINACH ARTICHOKE DIP* | GF AV

Combination of Cheeses | Spinach | Artichoke | Toasted Bread | House Chips

MEATBALLS* | GF

Colorado Angus Beef | Infused Spices and Herbs | Rich Marinara Sauce

PREZTEL BITES

Delicate Pretzel with a Pinch of Salt | Aged Cheddar Sauce | Honey Mustard

MINI AVOCADO TOAST

Toasted Bread | Feta | Roasted Tomatoes | Balsamic Glaze

CAPRESE BITES

Cherry Tomato | Fresh Mozzarella | Olive Oil | Balsamic Glaze | Parmesan

BUTTERNUT SQUASH

ARANCINI
Pumkin Seed Pesto | Parmesan

JALAPEÑO POPPERS

Asadero Cheese | Ranch

Heavy Appetizers Event Only

3 APPS - 30\$ PER PERSON*

4 APPS - 35\$ PER PERSON

SHRIMP CEVICHE* | GF PASSED ONLY + 3

Tender Shrimp | Citrus Marinade | Tomatoes
Cucumber | Onions | Crispy Tortillas Chips

CHARCUTERIE BOARD / CONES* | GF AV

Blend of Delicate Italian Meats | Assorted Cheeses |
Toasted Bread Crackers | Fruits | Chef's Jam

BRUSCHETTA | PIECE OF TUSCANY

Tomatoes | Basil | Fresh Mozzarella | Olive Oil |
Perfectly Toasted Ciabatta

DEVILED EGGS* | GF

Creamy Yolk Mixture | De Parma Crispy Prosciutto |
Dusting of Smoked Paprika

CHEESEBURGER SLIDERS*

Melted Cheese on a Beef Patty | Tomatoes | Lettuce |
Pickled Onion | Chef's Sauce

CHIPS & QUESO

Mexican Classic Perfect for Any Occasion

ELOTE CUPS

Sweet Corn | Secret Sauce | Cojita Cheese | Paprika
| Lime

CRISPY ASPARAGUS

Prosciutto | Grated Parmesan

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.*



CATERING & CULINARY SERVICES

ELEVATED SALADS

SERVICE CHARGES , TAXES AND GRATUITY NOT INCLUDED

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE

BEET SALAD | GF

Marinated Roasted Beets | Oranges | Cherry Tomatoes
| Onions | Goat Cheese Champagne Vinaigrette

CAESAR SALAD | GF

Romaine, Focaccia Croutons, Parmesan

FRESH GARDEN SALAD | GF

Greens | Tomatoes | Cucumbers | Carrots | Onions
| Choice of Dressing

WINTER SALAD | GF

Greens | Butternut Squash | Spicy Nuts | Goat Cheese
| Pepitas Agave Vinaigrette

STRAWBERRY AND SPINACH SALAD | GF

Toasted Almonds | Goat Cheese | Onions |
White Balsamic

GREEK SALAD | GF

Cucumber | Feta | Olives | Red Onions | Tomatoes
| Red Wine Dressing

ITALIAN CAPRESE SALAD | GF

Fresh Tomatoes | Mozzarella |
Basil | Extra Virgin Olive Oil | Balsamic Glaze



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ELEVATED ENTRÉES - CHICKEN | BEEF | SALMON

SERVICE CHARGES, TAXES AND GRATUITY NOT INCLUDED

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE

SUBSTITUTE: NY STRIP +\$5 | BEEF TENDERLOIN +\$10 | BRAISED SHORT RIBS +\$10

ADDITIONAL PROTEIN: NY STRIP +\$12 | BEEF TENDERLOIN +\$15 | BRAISED SHORT RIBS +\$19

CHICKEN MARSALA* | GF | AV

Pan-Fried Chicken | Mushrooms | Tomatoes | Marsala Sauce

LEMON HERB CHICKEN* | GF

Pan-Fried Chicken Breast | Lemon Butter Sauce | Fresh Herb

CHICKEN PICCATA* | GF

Chicken Breast | Artichoke Hearts | Lemon Butter Caper Sauce



NY STRIP* | GF +\$10 PER PERSON

Local Colorado Beef | Au Jus Sauce | Fresh Herbs

BRAISED SHORT-RIB | GF +15 PER PERSON

18-Hour Braised Short Rib | Veal Demi-Glace

CITRUS ROASTED SALMON* | GF +\$12 PER PERSON

Roasted Salmon | Lemon Butter | Fresh Herbs

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ELEVATED DINNER OPTIONS

SERVICE CHARGES, TAXES AND GRATUITY NOT INCLUDED

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE



ALL CUTS ARE ASSUMED MEDIUM RARE

PRIME CUTS:

BEEF TENDERLOIN* + 15 PER PERSON

8OZ RIBEYE* + 15 PER PERSON

QUEEN CUT - 8OZ PRIME RIB* + 15 PER PERSON

KING CUT - 12OZ PRIME RIB* + 19 PER PERSON

ALLERGEN + DIETARY FRIENDLY

CHOOSE 1

SWEET POTATO ENCHILADAS | GF | V | DF

Guacamole | Black Bean Salsa | Red Chile

GLUTEN FREE PASTA | GF | V | DF

Seasonal Veggies | Garlic White Wine or Spicy Marinara Sauce

DIETARY ACCOMMODATIONS:

\$50 (≤10 GUESTS) | \$100 (11+ GUESTS)



SWEET POTATO ENCHILADAS

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ELEVATED SIDE DISHES

SERVICE CHARGES, TAXES AND GRATUITY NOT INCLUDED

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE



SEASONAL VEGETABLES | GF

PARMESAN ROASTED BRUSSEL SPROUTS | GF

CREAMY MASHED POTATOES | GF

5-CHEESE HOUSE-MADE MAC & CHEESE

ROASTED BABY POTATOES | GF

GREEN BEANS | GF

CHARRED BROCCOLINI | GF

POTATO CAULIFLOWER AU GRATIN | GF



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ELEVATED ITALIAN DINNER BUFFET \$60PP

SERVICE CHARGES, TAXES AND GRATUITY NOT INCLUDED

ALL MEATS LOCALLY SOURCED, FRESH DAILY HOUSE MADE PASTAS

APPETIZER

CHOOSE ONE:

BRUSCHETTA POMODORO - HEIRLOOM TOMATOES.
FRESH BASIL. BURRATA CHEESE. GRANA PADANO.
OLIVE OIL AND BALSAMIC GLAZE

ARANCINI - MOZZARELLA CHEESE AND SPICY MARINARA

PASTA TRIO

CHOOSE THREE:

PECORINO CREAM

ALFREDO

MARINARA

VODKA

PESTO

PROTEINS

BOTH OPTIONS INCLUDED:

CHERRY TOMATO CHICKEN - LEMON MARINATED .
WITH FRESH BASIL

COLORADO ANGUS MEATBALLS - SERVED WITH
FRESH HOUSEMADE MARINARA SAUCE

SEASONAL VEGGIE MEDLEY

SALAD

CHOOSE ONE

HOUSE SALAD WITH .CHERRY TOMATOES.
CUCUMBERS.CARROTS AND YOUR CHOICE OF DRESSING

CEASER SALAD WITH BABY ROMAINE. FOCACCIA
CROUTONS. CRISPY PARMESAN CHIP. CAESAR DRESSING

BREAD

FRESH BAKED FOCACCIA BREAD WITH OIL.
BALSAMIC VINEGAR AND ITALIAN SEASONINGS



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DESSERTS

SERVICE CHARGES , TAXES AND GRATUITY NOT INCLUDED

GELATO BAR

ALL FLAVORS | \$9 PER PERSON

(25 PERSON MINIMUM)

VANILLA | CHOCOLATE | SEASONAL
SERVED WITH CHOCOLATE SAUCE
CARAMEL SAUCE & 2 TOPPINGS

ADDITIONAL TOPPINGS | \$1 PER PERSON
ASSORTMENT OF FRUITS, NUTS, CANDIES & COOKIES:

GELATO BAR INCLUDES 3 TOTAL FLAVORS



FRESH BAKED IN HOUSE SHEET CAKE

VANILLA | CHOCOLATE | CARROT CAKE

Gluten Free Available

50 Person Sheet Cake \$175 | \$250 GF

100 Person Sheet Cake \$350 | \$500 GF

150 Person Sheet Cake \$525 | \$750 GF



DESSERT BITES

ONE DISPLAY DESSERT - \$9 PER PERSON

TWO DISPLAY DESSERTS - \$14 PER PERSON

THREE DISPLAY DESSERTS - \$18 PER PERSON

*SELECTION OF THREE DISPLAYED DESSERTS INCLUDES
A COMPLIMENTARY 6" THREE-TIER WEDDING CAKE*

BITES OPTIONS

S'MORES

CANNOLI

TIRAMISO

COOKIE PLATTER

FLOURLESS BROWNIE

TRÈS LECHE CAKE

CHOCOLATE TARTE

COFFEE PANNA COTA | GF

LEMON MERENGUE BARS

FERRERO SHOT GLASS | GF

VANILLA CREME BRÛLÉE | GF

CHOCOLATE MARQUISE | GF

VANILLA CREME BRÛLÉE | GF

SALTED CARAMEL CHOCOLATE MOUSSE | GF

PEANUT BUTTER CHOCOLATE MOUSSE | GF