

SAUCE

ITALIAN EATERY

2021 BANQUET PACKET



Sauce on the Blue

358 Blue River Parkway #H
Silverthorne, Colorado
sauceontheblue.com
Booking - 970-471-9029

Sauce on the Maggie

655 South Park Ave.
Breckenridge, CO
sauceonthemaggie.com
Booking - 970-471-9029

Sauce on the Creek

101 Fawcett Rd, Ste 100
Avon, CO 81620
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	50 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. There are delivery & set up fees along with kitchen gratuities associated with all drop off caterings from the Sauce Restaurants. We do supply rental catering equipment if needed for offsite caterings. Ask the Events director about these details if interested.

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 the same day 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, \$16 Toppings \$1 each

Large Cheese 16 inch, \$22 Toppings \$2 each

Gluten Free 10 inch, \$19 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 – \$18 – Additional Small Toppings \$1 each

Large: 16 inch – \$27 – 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)

\$40 per person without Pasta Course or

\$45 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)

\$50 without Pasta Course

\$55 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)

\$60 without Pasta Course

\$65 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-

\$8.00 - \$10.00 per item includes-

House Wines \$8-\$9, All Draft & Domestic Bottle \$4-\$7, Well Liquor \$8-\$9

\$12.00 - \$18.00 per item sold includes-

Premium Glasses of Wine \$9-\$18, All Draft & Bottle Beer \$5-\$7, Call Liquor \$12-\$15

\$12- \$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.