



2520 W. 29th Avenue    Denver, Colorado 80211    Phone 303-433-3332    Fax 303-433-3929    [www.threetomatoes.com](http://www.threetomatoes.com)

## *European Wedding Celebration*

### **PASSED HORS D'OEUVRES**

*elegantly passed by our professional, uniformed staff*

#### **Mini Filet with Bacon**

*with rosemary skewer and olive oil sauce*

#### **Polpette**

*traditional Tuscan veal meatball*

#### **Tomato and Basil Bruschetta**

#### **Shrimp Wrapped with Pancetta**

*with essence of thyme*

#### **Risotto Cake**

*filled with fresh mozzarella and basil topped with tomatoes Provençal*

### **FIRST COURSE**

#### **Family Style Antipasto**

*roasted tri-color peppers, cured meats, olives, cheese, cherry peppers fill with prosciutto, roasted rosemary potatoes whole braised artichoke in mint and whole ciabatta bread*

### **PLATED ENTREES**

#### **Pasta Bolognese**

*with shaved Parmesan*

#### **Prosciutto Wrapped Salmon**

*with fried sage brown butter, zucchini cakes and fennel, fava and cremini salad*

### **BEVERAGES & COMPLIMENTS**

#### **Cucumber Water**

*chilled still water with English cucumber wheels*

#### **Bottled Water**

#### **Bar Set Up With Beverages for 2 full bars**

*to include mineral waters, ice, soft drinks, bar fruit, mixers, glassware, cocktail napkins*

#### **Freshly Brewed Allegro Celebration Café'**

*5% of proceeds from the sale of this coffee will be donated to the "Grounds for Health"*

#### **Biscotti**



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## June French Garden Wedding

### DISPLAYED COLD BEVERAGES

#### Champagne and Natalie & Jason Waters

*chilled and on display*

### PASSED HORS D'OEUVRES

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#### Vichyssoise Aperitif

*chilled potato leek soup with a housecrafted rye stir stick*

#### Roasted Vegetable Gazpacho Shooter

*roasted summer vegetables puréed with fresh tomatoes and cilantro served with a grissini swizzle stick*

#### Organic Shiitake and St. Andre Custard Tart

*topped with leek frites*

#### Blue Cheese Cucumber Cup

*with dried speck and scallions*

### ON EACH BISTRO TABLE

#### Charcuterie Board

*client's cutting board with a small assortment of: dried fruits, fresh grapes, assorted French cheese, olives, nuts, and stacks of lavosh crackers*

### ON EACH GUEST TABLE

*Karen's checked napkins flat folded with a sprig of lavender or gift sachet, iron bird w/ sea salt, bowl of radishes, baguette wrapped in parchment with butter dish and one open bottle of wine*

#### French Bread Baguettes

*wrapped in parchment and served with sweet cream butter from the Denver Bread Co.*

#### Salted Easter Egg Radishes

*with Maldon salt for dipping Karen's salt birds*

### ON THE DECORATIVE TABLE

*pairing Jonah's design with lavender lemonade in glass lemonade spigot an assortment of breads in basket, cutting board and large French flower tubs*



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## ON THE BUFFET

### **Roasted Salmon**

*served with a light cucumber dill sauce*

### **Grilled Garlic and Herb Crusted Tenderloin**

*horseradish crème fraîche, mustard onion compote and petite rolls*

### **Tomatoes Stuffed Three Ways**

*tuna and cannellini bean, minted Israeli cous cous and feta, pulled chicken with glazed red onion and arugula stuffed into the summer's best tomatoes*

### **Green Bean and Arugula Salad**

*tossed in white balsamic vinegar and extra virgin olive oil*

### **Bowtie Pasta and Fresh Baby Artichokes**

*with sun dried tomatoes, kalamata olives, Greek feta tossed in a roasted garlic extra virgin olive oil dressing*

### **Panzanella**

*a summer Italian ripe tomato bread salad*

### **Provencal Potato Salad**

*fresh baby red potatoes, haricot vert, cherry tomatoes, black olives, capers in a mustard basil vinaigrette*

### **Black Summer Fruit Salad**

*red grapes, black berries, blueberries, tossed in sweetened cream served on a bed of sliced melons*

### **Summer Baby Greens Salad**

*with golden beets, dried cherries, toasted pine nuts, fennel, shaved Parmesan Reggiano with champagne vinaigrette*

## FOR THE KIDS

*on their own table*

### **Petite Croque Monsieur**

*melted gruyere cheese and ham pressed in toasted Pepperidge Farm sourdough bread*

### **Macaroni and Cheese**

### **Housefried Potato Chips**

*served in paper cones*

### **Sugar Snap Peas and Carrot Stix**

*served with homemade ranch dip*

### **Summer Sweet Tooth**

*Grandma's drop cookies, white chocolate lemon pistachio bars, dark chocolate macadamia cookies, coconut bars, swirled Blondies, brownies, cut out butter cookies and lemon bars*

## DESSERT BUFFET

### **Macaroon Cookies and Gelato**

*provided by client*



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## **BEVERAGES**

*bottles of beer, wine, champagne, water and Perrier and Sprite in the can for kids table*

### **Bar Set Up With Beverages**

*includes: ice, Sprite, lemons and limes by request*

### **Individual Bottles of Sparkling Perrier Water**

*chilled and passed with straws*

### **Bottled Water Evian**

### **Raspberry Lemonade**

*summer lemonade with raspberry syrup, floating fresh raspberries and lemon wheels*



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## *Urban Corporate Networking Cocktail Party*

### **PASSED HORS D'OEUVRES**

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#### **Szechuan Ahi Tuna**

*sushi grade tuna skewered on sugarcane in a pool of sweet Thai chili and baby coconut*

#### **Olive Stuffed Goat Cheese Bites**

*rolled in toasted almond pieces*

#### **Deviled Quail Eggs**

#### **Roasted Potatoes**

*bite size new potatoes roasted and topped with crème fraîche and red beet "caviar"*

#### **Twisted Caprese Skewers**

*vertical presentation of buffalo mozzarella and cherry tomatoes skewered and served with basil chimichurri sauce*

#### **Cauliflower Egg Drop Soup Shots**

### **DISPLAYED "FUSION" HORS D'OEUVRES**

*set on stations around the facility*

#### **Crostini Station**

*mini seven grain crostini with stilton mousse and sherry reduction*

#### **Hummus and Baba Ghanoush**

*purée of chick peas, garlic and lemon and a smoky eggplant spread, served with pita dippers*

#### **Mozambican Chili Chicken Wings Dipping Station**

*red chillies, garlic and lemon*

#### **Sushi Nachos Station**

*basil leaf, fried jalapeno, cilantro, seared tuna, papaya*

#### **Fois Gras "Burger" Station**

*served on brioche bun with truffle aioli*

#### **Fusion Spiced Snack Station**

*Harissa spiced (North African) Tortilla Chips*

*Garam Marsala (Northern India) Peanuts*

*Ras el Hanout (Morocco) Popcorn*

*Sweet Curry Powder (India) Fried Wonton Strips*

*Zahtar (Middle East) Pita Chips*

#### **Live Tempura**

*shrimp and fresh vegetables crisped before your eyes, served with tamari*



THREE TOMATOES

• catering •

*The measure of success*



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## DESSERT BUFFET

### **Strawberry Short Cake Shot**

*layers of fresh strawberry sauce, shortcake and fresh whipped cream*

### **Baklava Eggrolls**

### **Banana Coconut Macaroon Trifle Shot**

*spritzed with amaretto*

### **Fruit Liquid Dessert "Shots"**

*fruity infused sugar rimmed "shots" in three bright colors garnished with fresh fruit*



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## *VIP Heavy Hors d'Oeuvres Party*

### **THE STREET FARE**

#### **Market Cart #1**

##### **Focaccia Station**

*a rich spread of olive, pesto, roma tomato, four onion, zucchini and roasted vegetable focaccia wrapped with parchment for ease of walking and eating*

#### **Market Cart #2**

##### **Fruit Kabobs**

*long wedges on 12" skewers stuck in the backs of a carved melon rind display for presentation*

#### **Market Cart #3**

##### **Vegetable Crudit **

*cherry tomatoes, radishes, green pepper strips, red pepper strips, carrots, celery, asparagus served in grab and go white paper cones with red pepper aioli sauce in the bottom of the cone*

### **BEVERAGES**

#### **Acqua Fresca e Vino Puro**

### **TENT**

#### **Bar Set Up With Beverages**

*Includes: mineral waters, ice, soft drinks, bar fruit, mixers, disposable glassware and cocktail napkins*

### **TUSCAN SUMMER HARVEST**

#### **Self Service Beverage Station**

*upon entry, guests may help themselves to a variety of colorful chilled beverages glasses pre poured for grab and go*

#### **Chilled Flavored Ice Waters**

*four varieties of ice water garnished with fresh fruit lemon wheels, cucumber wheels, green apple slices, and orange wheels*



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## **Station #1**

### **Antipasti**

#### **Verdure**

*fresh garden vegetables, roasted peppers, poached artichoke hearts, marinated sundried tomatoes, fresh mozzarella balls in cherry tomatoes, grilled zucchini batons wrapped in prosciutto, sliced Italian cheeses presented with French bread rounds and crackers*

#### **Stuzzichini**

*a classic tasting of imported olive oils presented with fresh market breads, cheese straws, breadsticks, and bowls of simple almonds*

#### **Carne**

*fresh and cured meat and salami presentation*

## **Station #2**

### **Primo Piatti**

*a lavish array of insalata incorporating the bounty of the season*

#### **Roasted Tomatoes**

*topped with herbed Parmesan bread crumbs*

#### **White Bean Salad**

*with green olives, diced tomatoes and tarragon*

#### **Summer Peach Salad**

*sliced peaches tossed in vanilla scented cream*

#### **Tortellini Salad**

*with balsamic vinaigrette*

#### **Fresh Green Beans**

*steamed to soften slightly and served cold drizzled with sweet red beet dressing*

## **Station #3**

### **Secondi Piatti**

*with garlic infused olive oil, lemon juice, parmesan, fresh Italian parsley and fresh cracked black pepper*

#### **Chicken Roulades**

*pounded thin and rolled with a basil pesto stuffing served with Chardonnay drizzle*

#### **Pesto Penne Pasta**

*with housemade pesto of pine nuts, basil and parmesan*

#### **Italian Meatballs**

*with fennel and pomodoro sauce*

#### **Ratatouille Pasta**

*orrechiette pasta tossed with tomato, eggplant, squashes, onion and fresh herbs*



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**Lugano Sausage and Peppers**

*finely textured sausage of pork, spinach, pine nuts and freshly grated Pecorino Romano*

**Saffron Bow Tie Pasta**

*with shallot cream sauce*

**Station #4**

**Dolci**

*three tiered buffet with silver dessert stands, glass vases filled with whole citrus fruits as risers and panes of glass*

**Summer Sweet Tooth**

*Grandma's drop cookies, white chocolate lemon pistachio bars, dark chocolate macadamia cookies, coconut bars, swirled Blondies, brownies, cut out butter cookies, and lemon bars*

**Italian Nougats**

*individually wrapped*

**Tea Cookie Tray**

*lemon drops, walnut cookies, madelines, almond macaroons, chocolate peanut butter buttons, florentines and pinwheel cookies*

**Fresh Cherries**

*baskets of yellow and red cherries*

**Italian Ice Cart**



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## Grand Opening Celebration

### PASSED HORS D'OEUVRES

#### Individual Bisteeyas

*chicken, cinnamon and nuts in a flaky pastry*

#### Cardamom Spiced Duck Purse

*on a bed of blood oranges*

#### Marinated Feta Skewer

*with yellow grape tomatoes and chiffonade of mint*

#### Mini Lamb Filet with Bacon

*with red pepper paprika cream fraîche*

#### Artichoke Beignets

*delicate artichoke hearts in beignet batter served hot with lemon ancho*

#### Seared Sushi Grade Tuna

*in cucumber with roasted tomato compote*

### FIRST COURSE

#### Salad of Petite Iceberg, Italian Parsley & Arugula

*with sundried pomegranate, Manchego cheese, sherry vinegar and extra virgin olive oil*

### ENTRÉE

#### Semi-Boneless Moroccan Game Hens

*filled with vegetable cous cous, pine nuts and currants in saffron sauce with preserved lemons and olives*

#### Grilled Eggplant Stacks with Cous Cous

*with a vegetarian sauce*

### DESSERT

#### Angel Food Cake

*with coconut mousse, dried pineapple, chocolate ginger and kiwi sauces*

### BEVERAGES

#### Bottles of VOS Water

*placed on the tables*

#### Locally Roasted Allegro Coffee

*available in regular and decaf with cinnamon cream*