

AMES TO PLEASE CATERING

Jillian Ames Miranda, Executive Chef

970.405.1250

jillyames@yahoo.com

Thank you so very much for considering Ames to Please for your important event. Please know that what you will see below are simply examples and all menus are tailored to your needs, style and budget. Our unique bulk pricing allows us to make your dreams come true without sacrificing quality. All menus are "all inclusive," meaning that each price category includes 2-3 theme matched appetizers for your cocktail hour, a full meal with main course, salad, side, hot vegetable, bread, non-alcoholic drinks and our "basic" set-up of plates, napkins, cups, flatware and such are all included in your package. Upgrades, of course, are always available. We gladly offer table service for your wedding party and, if practical, a "served" buffet, with staff service of the main course. Of course, we are happy to cut & serve your cake. As a special service, we will bring your cake up the mountain (space permitting and assuming we can work with your baker's location, or you may use ours). If you decide on an alternative to a traditional cake, we can work with you to get the best possible quality and price for whatever that choice may be.

Tier A Menus are our most popular menus for all occasions. These menus include options such as a Mexican buffet of enchilada casserole, a taco bar or smothered burritos, hot or cold black beans & corn with peppers, cilantro/lime rice, southwest slaw or salad with chips and salsa on the tables. If Italian is your favorite, we offer pasta with 2 sauces, herbed roasted veggies, an Olive Garden style salad and herbed Focaccia bread sticks on the tables. There is also a traditional meatloaf meal with mashed potatoes and gravy, homemade Sloppy Joes with baked beans, a grilled burger and hot dog bar or a chili and salad bar. The choices in this category are many; these are but a few ideas. Prices for this tier range from \$16.50-\$19.50 per person for 50 guests.* For an additional charge, a "real meat" dish can be added to any of the themed meals... perhaps, carne asada for the Mexican or Chicken Marsala for the Italian or punch up your burger bar with beer brats and 1/3 pound Angus sirloin patties?

Tier B Menus are also very popular, especially for weddings. Brides find these menus more upscale without the upscale price. These menus include what we call "the real meat" entrees' that include roasted pork loin or chicken with several choices of glazes, sauces and marinades. Also in this category is roasted beef or turkey breast sliced on the buffet, perhaps with herbed rice pilaf or Powderhorn potatoes and green beans almandine. This category also includes homemade slow cooked BBQ pulled pork. Pulled pork done properly is more expensive due to the cost of the right cut of meat and the hand shredding. The sauce is homemade and it comes with many choices for sides. Prices for this tier range from \$20.00-\$23.50 per person for 50 guests.

Tier C Menus are our top of the line menus and include anything from Prime Rib with homemade horseradish sauce, salmon or beef Wellington in puff pastry, crab cakes and variety of seafood and shrimp dishes. A wide variety of seafood appetizers goes without saying. The only limit is your imagination and my ability to get it up the mountain. 😊. Prices for this tier range from \$24.00-\$30.00 per person for 50 guests.

*Under 50 guests may incur an additional charge due to the inability for us to buy items at the best bulk prices.

