

# TBD Foods Food Stations

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*Personally Created by Chef/ Owner Terence Rogers*

“My fiancé and I tried to plan our wedding 3 different times during Covid with no luck. Then, finally found TBD and Sullivan's Scrap Kitchen. Upon introduction to Terence and Holly, we immediately knew they would be able to pull off a spectacular event. They were professional, organized, DELICIOUS, and most importantly, made having the best time on our special day their top priority. I couldn't recommend a caterer or company more highly. The entire night from passed appetizers, cocktails, full bar service, 5 seated food courses with wine pairing couldn't have gone any smoother. Thank you for the most gourmet, relaxing, and special wedding night from us and all our guests! TBD, Sullivan's Scrap Kitchen, Holly and Terence will 100% be the choice for all our and our guests' future events!” - Katherine G.

“From the very start, they were wonderful to work with! Holly helped me coordinate the menu and details for the evening ahead of time. She was always very prompt and communicative. On the day of the event, Terence was incredible! He arrived right on time, brought everything he needed and truly created such a memorable and special evening for my family. We will definitely use TBD Foods for future special occasions! Thank you Terrance and Holly for such a great experience!” - Ellen W.

“Everyone was raving about the food. It all tasted so good and was so easy to eat. The Lamb Meatballs were the bomb. Some of the guys would literally stand near the kitchen to be the first to grab the next batch. I would recommend them to anyone looking for a caterer. They will be our go-to group from now on. Thanks so much TBD. Looking forward to our next party.” - Tanya J.





# About TBD Foods

TBD Foods is a small family-owned and majority women-owned catering company with a focus on creating a unique and delicious dining experience, while reducing food waste. We collaborate with community resources (like our farmers and ranchers) to decrease food waste and increase our communities' access to sustainable and savory nose-to-tail and root-to-tip cuisine. Working with our clients, we look to create a truly personalized menu to fit our guests' taste.



# Chef Terence Rogers

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Terence Rogers is the Executive Chef and Owner of TBD Foods and has over 10 years of experience in everything from food truck kitchens to fine dining restaurants. Chef Terence is dedicated to using local farm-to-table ingredients and sustainable root-to-tip cooking practices to ensure you have a delicious and memorable meal. His team takes great pride in their communication and high quality customer service, ensuring you spend time relaxing with your friends and family.

Terence and his wife, Holly, opened Sullivan Scrap Kitchen in 2020 as way to reduce food waste and promote sustainability in Denver. The pristine cuts of meats and vegetables are used in their fine-dining catering through TBD Foods and the “scraps” or less perfect pieces are used at their restaurant.



# Menu Options

*This is just a conversation starter. Menus can be designed to fit your taste and budget.*

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We ask that whole parties choose the same menu options due to the limited space in most kitchens.

We can certainly accommodate any allergies / dietary restrictions at no extra cost.

We usually prepare your meal on-site in your kitchen, so you get to see the magic happen.

We are happy to adapt if there's no kitchen on site. Just let us know!

## **Food Station Buffets**

All stations are served buffet style. We will provide all chaffers and serving dishes.

Please view our Buffet Menu, if you'd like to add appetizers or additional sides or desserts.

*BBQ \$35 - \$45 per person*

*Tacos \$35 - \$45 per person*

*Fried Chicken \$28 - \$35 per person*

*Pasta \$35 - \$65 per person*

*Mac N Cheese \$15 - \$22 per person*

# BBQ

*Choose 2 Meats \$35/pp*

*Choose 3 Meats \$40/pp*

*Choose 4 Meats \$45/pp*

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## Meat

Choose 2 to 4.  
Served family style or buffet.

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**72 Hour Local Grass-Fed Brisket**

**Pulled Local Pork**

**Smoked Heritage Chicken**

**Ribs**

## Sides

3 Sides Included.  
Served family style or buffet.

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**Local Cast Iron Cornbread**

local butter

**House Coleslaw**

**Mac N Cheese**

## Dessert

1 Dessert Included.  
Served buffet.

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**Seasonal Cobbler**

seasonal fruit, miso caramel



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# Tacos

*Choose 2 Meats \$35/pp*

*Choose 3 Meats \$40/pp*

*Choose 4 Meats \$45/pp*

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## Meat

Choose 2 to 4.  
Served family style or buffet.

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**Heritage Chicken Tinga**

**Local Pasture-Raised Lamb Chorizo**

**Local Grass-Fed Beef Adobado**

**Three Sisters**

squash, beans, corn

Served with house pico, hot sauce, and  
lime cotija.

## Sides

3 Sides Included.  
Served family style or buffet.

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**Street Corn**

lime cotija

**Rice and Beans**

cilantro rice and local pinto beans

**Chips and Dips**

guacamole and roasted salsa

## Dessert

1 Dessert Included.  
Served buffet.

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**Churros**



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# Fried Chicken

Choose 2 Meats \$28/pp

Choose 3 Meats \$35/pp

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## Meat

Choose 2 to 3.  
Served family style or buffet.

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**Local Cornmeal Fried Chicken**

**House Hot Fried Chicken**

**Southwestern Chicken Wings**

## Sides

3 Sides Included.  
Served family style or buffet.

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**House Vinegar Slaw**

**Mac N Cheese**

**Local Cornmeal Waffle**

## Dessert

1 Dessert Included.  
Served buffet.

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**Bread Pudding**

toasted vanilla swiss meringue, stewed  
apples, miso caramel



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# Pasta

Choose 2 of each \$35/pp

Choose 3 of each \$50/pp

Choose 4 of each \$65/pp

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## Pasta

Choose 2 to 4.  
Served family style or buffet.

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**House-made Pappardelle**

**House-made Potato Gnocchi**

**Orenchette**

**Bucatini**

## Sauces

Choose 2 to 4  
Served family style or buffet.

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**Local Grass-fed Beef Bolognese**

**Stem and Seed Pesto**

**Herb Pomodoro**

**Creamy Alfredo**

## Sides

3 Sides Included.  
Served family style or buffet.

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**Classic Caesar Salad**

local lettuce, parmesan, sourdough  
croutons, house made Caesar

**House Garlic Bread**

**Balsamic Soy Brussel Sprouts**

## Dessert

1 Dessert Included.  
Served buffet.

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**Tiramisu**

local cream, espresso, shaved chocolate ganache



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# Mac N Cheese

Choose 3 of each \$15/pp

Choose 4 of each \$22/pp

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## Toppings

Choose 3 to 4.  
Served family style or buffet.

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**Truffle Bread Crumbs**

**House Herb Focaccia Bread  
Crumbs**

**BBQ Chips**

**Grated Parmesan**

## Proteins

Choose 3 to 4.  
Served family style or buffet.

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**Local Bacon**

**House Local Lamb Sausage**

**House Vegetarian Green Chili**

**House Smoked Local Mushrooms**



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# Staffing Information

TBD Foods can handle all of your staffing needs. Here are the 4 things that will determine how many staff members you will need:

- Would you like your meal served plated, family style, or buffet?
  - Plated is more formal, may require more staff members to assist with the flow of food, and will require all guests to choose their entree 2 weeks prior to your event.
  - Family style is intimate and informal and does require a lot of table space.
  - Buffet is more informal and allows for the most amount of guest and chef flexibility.
- Would you like hor d'oeuvres to be stationary or passed?
  - Passed require more staff members to help the flow of food.
- How many guests will be attending?
- Will you need a bartender?
  - For just beer and wine service, we recommend 1 bartender for every 50 guests. For a full bar, we recommend 1 bartender for every 35 guests.



# Sample Event Staff Buffet BBQ Meal

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For 50 guests.

Includes food service, limited set up and clean up, beer and wine bar service.

Gratuity included.

Does not include travel.

Item	Price	Hours	Total Price
<b>Chef</b>	\$45.00	5	\$225.00
<b>Server</b>	\$30.00	5	\$150.00
<b>Bartender (beer/wine)</b>	\$30.00	5	\$150.00
<b>TOTAL</b>			<b>\$525.00</b>



# Rental Information

Rentals can be subcontracted out and arranged by TBD Foods. We are also happy to recommend the quantity of rental items for you to reserve on your own.

- We recommend 1 plate for each course as most facilities do not have dishwashing equipment fast enough to wash plates, silverware, and glassware.
- If your venue does not provide tables or chairs, let us know and we can rent these items for you.
- Glassware comes in racks of 24,30,36 and plates come in packs of 5. For the bar, we recommend 3 glasses per person. When in doubt, have a few extra glasses and plates.
- Rental items typically cost around \$0.75/ piece to \$1/piece. Keep in mind, this is an estimate.
- If you want to stay on the simpler side, let us know and we can provide disposable items which can be composted.





# Sample Rentals Buffet Meal

*For 50 guests and beer and wine service*

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Item	Price	Quantity	Total Price
<b>Dinner Plates</b>	\$0.75	55	\$41.25
<b>Dessert Plates</b>	\$0.75	55	\$41.25
<b>Utensils</b>	\$3.00	55	\$165.00
<b>Water Glasses</b>	\$1.00	50	\$50.00
<b>Wine Glasses</b>	\$1.00	150	\$150.00
<b>Beer Glasses</b>	\$1.00	150	\$150.00
<b>Delivery</b>			\$150.00
<b>Rental Coordination</b>			\$50.00
<b>Total</b>			\$797.50



# Estimated Total Buffet BBQ Meal

*Meal for 50 guests*

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	Price	Quantity	Total Price
<b>BBQ Menu</b>	\$35.00	50 guests	\$1750.00
<b>Sample Staff</b>		5 hours	\$525.00
<b>Sample Rentals</b>	\$22.50	20 guests	\$797.50
<b>Tax</b>			\$140.00
<b>Total</b>			\$3212.50



# *What's Included*

TBD Foods strives to be a fully inclusive catering service, taking care of all of your food and beverage needs.

## **Services Included:**

- Food preparation on site.
- Detailed and efficient service.
- Amazing customer service.
- Cleaning of kitchen, bar, dining area, and prep area.
- Cleaning of any dirty items such as glassware, napkin, plates.

# *Add On Services*

Looking to have your event totally hands off? Our event planning and management division, TBD Events, can handle all of your event planning needs. If you are interested in any of the following services, let us know and we can discuss further options:

- Set up and breakdown of tables and chairs
- Set up and breakdown of centerpieces and decor
- Tablescape design (color schemes, floral arrangements, candles, etc.)
- Beverage pairings, packages, or recommendations
- Trash Removal
- Anything else... feel free to ask!

# Next Steps

Please read the notes on the previous pages to make sure you understand all the details involved with us working together. It's really important to us that everything is transparent and understood from the beginning so that we lay a solid foundation for a great working relationship. If you have any questions at all, please let us know. We're committed to finding the best way to work together.

**Once you're ready to move forward, please send us your ideal menu.** We will put together a detailed proposal for you. We can keep going back and forth until we get everything just right.

**We collect a 50% deposit to reserve your date and chef.** The deposit is fully refundable until 1 month before your the event. The guest count, menu, and rentals will need to be finalized 2 weeks before your event. We can keep making tweaks to the menu, guest count, and rentals up until 2 weeks before your event. The remaining balance will be due the day of the event and can be paid by credit card, check, or cash.

If you'd like to speak to us by phone, don't hesitate to call, 303-489-9642. You can also email us at [holly@tbd.event](mailto:holly@tbd.event). We look forward to working with you!

Holly Adinoff, Events Manager

