

TBD Foods

Spring Weddings

MR.

MRS.



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



Terence Rogers is the Executive Chef and Owner of TBD Foods and has over 12 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.



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!

3 Course Plated Menu

As people arrive, we recommend serving 2 to 3 appetizers.

For the sit down portion of your dinner, we recommend choosing:

1 salad/soup, choice of 1 to 2 entrees, 1 side, and 1 dessert.

Starts at \$70 per person.

5 Course Plated Menu

As people arrive, we recommend serving 2 to 3 appetizers.

For the sit down portion of your dinner, we recommend choosing:

1 salad, 1 soup, 1 pasta, choice of 1 to 2 entrees, 1 side, and 1 dessert.

Starts at \$100 per person.

Menu Options

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



Family Style Menu

As people arrive, we recommend serving 2 to 3 stationary appetizers.

For the sit down portion of your dinner, we recommend choosing:

1 salad, 2 entrees, 1-2 sides, and 1 dessert.

Starts at \$70 per person.

Buffet Menu

As people arrive, we recommend serving 2 to 3 stationary appetizers.

For the sit down portion of your dinner, we recommend choosing:

1 salad, 2 to 3 entrees, 1-2 sides, and 1 dessert.

Starts at \$70 per person.

Bride & Groom Snacks

Platters for the wedding parties to enjoy as they get ready



Scotch + Cigars

Isle scotch, meat and cheese platter, vegetable dips

Bubbles + Fruit

sparkling white or rose, vegetable platter,
meat and cheese, fruit plate

Whiskey + Chilis

Colorado whiskey or bourbon, cornbread,
chips and salsa, meat and cheese

Tequila + Lime

tequila or mezcal, chips and salsa, ceviche,
vegetable platter

Hors D'Oeuvres

*For groups of less than 20 people, we recommend choosing 2 to 3 appetizers.
For groups of 20 to 50 people, we recommend 3 to 5 appetizers.*



Canapes

Small bites. 3 pieces per person.
Served stationary or passed.

Goat Cheese Mousse

beet, strawberry, basil, sourdough cracker

Mushroom Pate

crispy risotto cracker, parmesan

Blue Corn Blini

Rocky Mountain Trout mousse and roe,
mustard, dill

Lamb Meatballs

za'atar, pepitas, cashew cheese, romano

Beef Tartare

spring onion, egg yolk, ant tortilla crunch

Platters

Served stationary.

Local Seasonal Crudite

roasted, smoked, and grilled veggies,
house-made herb yogurt

Charcuterie + Cheese

chef selection of meats and cheeses,
crackers, nuts, jam

Dips + Chips

green goddess goat cheese dip, smoked trout dip,
french onion dip, house made potato chips

Cold + Smoked Sustainable Seafood

house smoked Rocky Mountain trout,
fresh oysters, shrimp cocktail
(add on lobster and crab)

Heavy Appetizers

Larger bites. 2 pieces per person.
Served stationary or passed.

Spring Vegetable Flatbread

goat cheese, seasonal vegetables, herb jus

Bruschetta

house-made stem and seed pesto, tomatoes,
parmesan, on house-made focaccia

Fried Mushroom Skewers

local mushrooms, chili crunch, ginger yogurt

Rocky Mountain Trout Cakes

oat yogurt, beets, cucumber

Prosciutto Wrapped Asparagus

fresh mozzarella, bernaise, focaccia crumble

Colorado Steak Skewers

grass-fed beef, chimichurri

Salad

Served plated, family style, or buffet.



Farmer's Market Greens

local greens, cucumber, tomato, sourdough croutons,
parmesan and beet balsamic vinaigrette

Beet and Goat Cheese Salad

local greens, pepitas, orange, sesame dressing

Spring Garden

assortment of local seasonal vegetables, goat cheese, ant
vinaigrette, and dehydrated potato crumble

Smoked Trout Caesar

house-smoked Rocky Mountain trout, local mixed greens,
sourdough croutons, parmesan, and
house-made Caesar dressing

Soups & Breads



Soup

Served plated

Spicy and Smoky Tomato Soup

berber, herb oil, pepitas

Asparagus Vichyssoise

house-made creme fraiche, roasted asparagus,
house-made sourdough croutons

Smoked Rocky Mountain Trout Chowder

house-made crème fraiche, local potatoes, chives,
house potato chip crumble

Bread

Served family style or buffet

House Chili + Cheddar Buttermilk

Biscuits

Served with miso honey butter

Cast Iron Blue Cornbread

Served with honey soy butter

House Sourdough

Served with whipped butter

House Roasted Garlic + Herb Focaccia

Served with oil

Handmade Fresh Pasta

Served plated, family style, or buffet.



Spring Onion Gnocchi

house-made potato gnocchi, stem and seed pesto, smoked local mushrooms, parmesan

Goat Cheese Ravioli

house-made ravioli, local herb goat cheese, mushroom and parmesan rind brodo, balsamic

Lamb Carbonara

house-made bucatini, house lamb sausage, local egg and bacon fat carbonara sauce, focaccia bread crumbs, and parsley

Beef and Lamb Ragù

house-made pappardelle, local grass-fed lamb and beef, heirloom tomato ragù, parmesan

Buffet Entrees

Served family style or buffet.



Spring Risotto

roasted seasonal vegetables,
smoked local mushrooms, herb jus

Miso Ginger Rocky Mountain Trout

cucumber and sesame puree, sorrel

Lemon and Herb Heritage Chicken

house dijon beurre blanc

Coffee and Seed Crusted Colorado Lamb

coriander and miso bordelaise

Colorado Steak

Your choice of:

Grass-fed Beef strip, ribeye, or tenderloin

Grass-fed Dry-Aged Beef strip or ribeye

Grass-fed Lamb leg or chops

Grass-fed Bison strip, ribeye, or tenderloin

miso bordelaise

72- Hour Brisket

house-made salsa verde

Local Sides

smoked smashed potatoes
herb and garlic potato puree
chimichurri roasted potatoes
vegetable risotto

balsamic soy brussel sprouts
grilled asparagus
chili and honey carrots
roasted seasonal vegetables
roasted mushrooms

Plated Entrees

Served plated, family style, or buffet.



Spring Risotto

roasted seasonal vegetables,
smoked local mushrooms, herb jus

Miso Ginger Rocky Mountain Trout

roasted carrots, cucumber and sesame puree, sorrel

Lemon and Herb Heritage Chicken

root vegetables, house dijon beurre blanc

Coffee and Seed Crusted Colorado Lamb

asparagus, coriander and miso bordelaise

Colorado Steak and Potatoes

Your choice of:

Grass-fed Beef strip, ribeye, or tenderloin

Grass-fed Dry-Aged Beef strip or ribeye

Grass-fed Lamb leg or chops

Grass-fed Bison strip, ribeye, or tenderloin

miso bordelaise, smoked potatoes, roasted vegetables

72- Hour Brisket

smoked carrots, house-made salsa verde

Local Sides

smoked smashed potatoes
herb and garlic potato puree
chimichurri roasted potatoes
vegetable risotto

balsamic soy brussel sprouts
grilled asparagus
chili and honey carrots
roasted seasonal vegetables
roasted mushrooms

Desserts

Served plated or buffet.



Flourless Chocolate Torte

strawberries, ganache,
swiss meringue, syrup

Lemon Chiffon Cake

lavender whipped cream,
seasonal fruit, syrup

Carrot Cake

honey, walnuts, orange

Honey Lavender Creme Brulee

Bread Puddin'

house-made pepita ice cream, stewed
apples, and miso caramel sauce

Spring Dessert Bites

mini honey lavender creme brulee,
lemon chiffon cake,
carrot cake bars

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 Plated 3 Course Meal



For 20 guests.

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

Gratuity included. Up to 7 hours of service.

Does not include travel (\$25/hr of roundtrip travel/staff member).

Item	Price	Hours	Total Price
Chef	\$45.00	7	\$350.00
Server	\$35.00	7	\$300.00
Server	\$35.00	7	\$300.00
Bartender	\$35.00	7	\$300.00
TOTAL			\$1250.00

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 3 Course Meal

For 20 guests and full bar service



Item	Price	Quantity	Total Price
Appetizer Plates	\$0.75	20	\$15.00
Salad Plates	\$0.75	20	\$15.00
Dinner Plates	\$0.75	20	\$15.00
Dessert Plates	\$0.75	20	\$15.00
Utensils	\$6.00	20	\$120.00
Water Glasses	\$1.00	20	\$20.00
Wine Glasses	\$1.00	60	\$60.00
Beer Glasses	\$1.00	60	\$60.00
Cocktail Glasses	\$1.00	60	\$60.00
Delivery			\$150.00
Rental Coordination			\$100.00
Total			\$630.00

Estimated Total 3 Course Meal

3 Course Plated Meal for 20 guests



	Price	Quantity	Total Price
3 Course Plated Meal	\$70.00	20 guests	\$1400.00
Sample Staff		7 hours	\$1250.00
Sample Rentals	\$31.50	20 guests	\$630.00
Tax			\$112.00
Total			\$3392.00

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@tbdfoods.com. We look forward to working with you!

Holly Adinoff, Events Manager