



TBD Foods Brunch



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 strives to work with the best and freshest ingredients in the front range. From local produce and meats (we even have a Yak guy) to sustainably raised seafood, our chefs know the importance quality ingredients go into any recipe. Working with our clients, we look to create a truly personalized menu to fit our guests' taste. Don't like sea urchin, no problem. Tell us what you love and our chefs will find a way to add it to your plate. We are here to find out what you love about food and dining and provide that for you.



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 get to 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!

Family Style or Buffet Menu

For the your brunch, we recommend starting with:

1-2 savory items, 1-2 sweet items, and 2-3 sides.

Starts at \$45 per person.

Light Bites

Served family style or buffet.

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Goat Cheese Toast

herb whipped goat cheese, honey, pickled shallots, pepitas, zaatar, on house sourdough

Biscuits & Jam

house made chili and cheddar biscuits with whipped butter and jam

Yogurt Parfait

house made granola and seasonal fruit

Seasonal Fruit Skewers

can also be served as a platter



Savory

Served plated, family style, or buffet.

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Seasonal Vegetable Hash

seasonal vegetables, crispy home fries, chimichurri,
local eggs
+ lamb sausage or vegan sausage

Brisket Hash

crispy home fries, cheddar, salsa verde,
chimichurri, local eggs

Mushroom and Spinach Frittata

smoked mushrooms, spinach, goat cheese
+ bacon

Scramble

cheddar, chives, creme fraiche

Green Chili Migas

pinto beans, crispy corn tortillas, roasted chili pico,
chicos, lime cotija, house hot sauce, red chili cream,
smothered in vegetarian green chili, local eggs
+ braised lamb

Biscuits & Gravy

chili and cheddar buttermilk biscuits, local eggs,
sausage or mushroom gravy

Fried Chicken + Waffles

cornmeal waffles, honey butter, hot sauce,
maple syrup

Smothered Breakfast Burrito

crispy home fries, scrambled local eggs, cheddar,
roasted chili pico, house hot sauce, red chili cream,
smothered in vegetarian green chili



FOODS

Sweet

Served plated, family style, or buffet.

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Sourdough Pancakes

light and fluffy sourdough pancakes topped with
toasted vanilla swiss meringue,
seasonal fruit, and syrup

Seasonal Fruit French Toast

house sourdough, seasonal fruit,
whipped cream, syrup

Cinnamon Roll

sourdough discard cinnamon roll

Croissant

butter, almond, or chocolate

Muffin

seasonal fruit

Scone

seasonal fruit, whipped butter, and jam



FOODS

Sides

Served plated, family style, or buffet.

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Home Fries

Lamb Sausage

Hash Browns

Braised Lamb

Heirloom Grits

Bacon

Cornmeal Fried Chicken

72 Hour Brisket

Vegan Sausage



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 Meal

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For 20 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
Chef	\$45.00	5	\$225.00
Server	\$30.00	5	\$150.00
TOTAL			\$375.00



Rental Information

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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 20 guests and beer and wine service

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Item	Price	Quantity	Total Price
Appetizer Plates	\$0.75	20	\$15.00
Brunch Plates	\$0.75	20	\$15.00
Utensils	\$4.00	20	\$80.00
Water Glasses	\$1.00	20	\$20.00
Champagne Glasses	\$1.00	60	\$60.00
Cocktail Glasses	\$1.00	60	\$60.00
Delivery			\$150.00
Rental Coordination			\$50.00
Total			\$450.00



Estimated Total 3 Course Meal

3 Course Plated Meal for 20 guests

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	Price	Quantity	Total Price
Brunch Buffet	\$45.00	20 guests	\$900.00
Sample Staff		5 hours	\$375.00
Sample Rentals	\$22.50	20 guests	\$450.00
Tax			\$72.00
Total			\$1797.00

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@tbd.event. We look forward to working with you!

Holly Adinoff, Events Manager

