

TBD Foods Fall and Winter Hors D'Oeuvres



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.



Hors d' Oeuvres Menu

Starts at 3 items for \$30pp, 4 for \$38pp, or 5 for \$45pp.

Each additional item starts at \$9pp.

We recommend choosing a mix of light and heavy, vegetarian and meaty, savory and sweet.

For **Light Hors d'Oeuvres**, we recommend choosing 3 to 5 items and picking 1 to 2 items from each category, not including dessert.

This is a good option if you're just looking to provide a light snack for your guests.

For **Heavy Hors d'Oeuvres**, we recommend choosing 6 to 9 items and picking 2-3 items from each category, including dessert.

This option works really well if you're interested in hosting a cocktail party or replacing a main meal.

Canapes

*Small bites Served stationary with plates or passed with napkins.
3 pieces per person*



Apples and Honey

local goat cheese mousse, fermented
local honey, house-made sourdough
cracker

Mushroom Mousse

onion, parmesan crisp

Corn Blini

smoked trout, roe, red chili crema

Beef Tartare

local grass-fed beef, smoked onion,
sage, aged fat

Platters

Served stationary with plates.



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

berber carrot dip, smoked trout dip,
french onion dip, house made potato chips

Cold + Smoked Sustainable Seafood

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

Heavier Hor D'oeuvres

*Larger bites. Served stationary with plates or passed with napkins.
2 pieces per person*



Fall Flatbread

local squash, goat cheese, pickled shallots,
crispy kale

Bruschetta

house-made seed and seed pesto, grilled
apples, parmesan, on house-made focaccia

Lamb Meatballs

local grass fed lamb, romano cheese,
berber tomato sauce

Colorado Steak Skewers

grass-fed beef, chimichurri

Burger Slider

local grass-fed beef and bacon, cheese,
onion, house-made burger sauce

Desserts

Served stationary with plates.

1 piece per person



Flourless Chocolate Torte

strawberries, ganache,
whipped cream

Apple Cobbler

oat vanilla ice cream,
bourbon brown sugar syrup

Pumpkin Spice Tiramisu

spiced cake, pumpkin cream, espresso,
shaved ganache

Maple Vanilla Creme Brulee

Bread Puddin'

toasted vanilla swiss meringue, stewed
apples, and salted caramel sauce

Dessert Bites

mini maple vanilla creme brulee, candied
apple tarts,
pumpkin spice cheesecake bite

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 Passed Heavy Hors d'Oeuvres



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
Chef	\$45.00	5	\$225.00
Server	\$30.00	5	\$150.00
Server	\$30.00	5	\$150.00
Bartender (beer/wine)	\$30.00	5	\$150.00
TOTAL			\$675.00

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

Passed Heavy Hors d'Oeuvres

For 50 guests and Beer/Wine Bar Service



Item	Price	Quantity	Total Price
Appetizer Plates	\$0.75	60	\$45.00
Dessert Plates	\$0.75	60	\$45.00
Appetizer Forks	\$1.00	60	\$60.00
Dessert Forks	\$1.00	60	\$60.00
Water Glasses	\$1.00	50	\$50.00
Wine Glasses	\$1.00	150	\$150.00
Beer Glasses	\$1.00	150	\$150.00
Delivery Day of Drop off: 4 hour window Following day pick up: 4 hour window			\$150.00
Rental Coordination			\$50.00
Total			\$760.00

Estimated Total Passed Heavy Hors d'Oeuvres

For 50 guests and Beer/Wine Bar Service



	Price	Quantity	Total Price
Heavy Appetizers	\$55.00	50 guests	\$2750.00
Sample Staff		5 hours	\$675.00
Sample Rentals	\$15.20	50 guests	\$760.00
Tax			\$220.00
Total			\$4405.00

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