

TBD Foods

Fall and Winter Office / Multi-Day Event Menu



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!

Buffet Breakfast / Brunch

We recommend starting with 1-2 savory items, 1-2 sweet items, and 2-3 sides.

Starts at \$55 per person.

Continental Breakfast/ Brunch

Includes house-made yogurt, granola, sourdough and jam, baked goods and fruit.

Starts at \$25 per person.

Buffet Lunch

We recommend starting with 1 salad, 2 pasta or entree items, and 1 dessert.

Starts at \$55 per person.

Boxed Lunch

We recommend starting with 1 sandwich with chips and 1 dessert.

Starts at \$15 per person.

Menu Options

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3 Course Plated Dinner 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, and 1 dessert.

Starts at \$70 per person.

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, 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, and 1 dessert.

Starts at \$70 per person.

Brunch

Served plated, family style, or buffet.



Sweet

Sourdough Pancakes

light and fluffy sourdough discard pancakes topped with toasted 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

Sides

Home Fries

Hash Browns

Heirloom Grits

Lamb Sausage

Braised Lamb

Bacon

Cornmeal Fried Chicken

72 Hour Brisket

Vegan Sausage

Fruit

Brunch

Served plated, family style, or buffet.



Savory

Seasonal Vegetable Hash

Seasonal vegetables, crispy home fries,
chimichurri, local eggs

Brisket Hash

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

Mushroom and Spinach Frittata

Smoked mushrooms, spinach, goat cheese

Scramble

Cheddar, chives, crème fraîche

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

Biscuits and Gravy

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

Fried Chicken and 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 crema,
smothered in vegetarian green chili

Boxed Lunch

Served with compostable packages, utensils, and napkins



Sandwiches

served with chips

Chicken Club

Grilled heritage chicken breast, cheddar, local bacon, local lettuce, tomato, caramelized onion, pickles, and burger sauce on sourdough

BLT

Local bacon, local lettuce, tomato, and burger sauce on house made sourdough

Chicken Caesar Wrap

Local mixed greens, herb bread crumbs, parmesan, and house Caesar dressing wrapped in a flour tortilla

Kale Pesto

Seasonal roasted vegetables, stem and seed pesto, fresh mozzarella, local lettuce, and tomato on house focaccia

MALT

Smoked local mushrooms, avocado, local lettuce, tomato, and pickled shallots on house-made sourdough

Pumpkin Seed and Chocolate Chip Cookie

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.

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.

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)

Heavy Appetizers

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

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

Salad

Served plated, family style, or buffet.



Beet Salad

local raw, roasted, and pickled beets, local goat cheese,
roasted cashews, local kale

Grilled Apple Salad

local carrots, cauliflower, kale, and oat yogurt dressing

Smoked Trout Caesar

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

Farmer's Market Greens

pepitas, local goat cheese, pickled shallots, tomatoes,
cucumber, and beet balsamic vinaigrette

Soups & Breads



Soup

Served plated

Spicy Tomato and Squash Soup

berber, saffron, roasted local mushrooms,
toasted house-made focaccia

Broccoli Cheddar Soup

roasted and braised broccoli, local cheddar,
house-made sourdough

Smoked Rocky Mountain Trout Chowder

house-made crème fraiche, chives,
house-made potato chips

Lamb Green Chili

roasted local anaheim chilis, chicos, tomatillos, lime
cotija, cilantro, local corn tortillas

Bread

Served family style or buffet

House Chili + Cheddar Buttermilk Biscuits

Served with whipped butter

House Sourdough

Served with whipped butter

House Roasted Garlic + Herb Focaccia

Served with oil

Handmade Fresh Pasta

Served plated, family style, or buffet.



Pesto Gnocchi

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

Spicy Lamb Ragu

house-made tagliatelle, local grass-fed lamb
and beef, chili oil, romano

Truffle Carbonara

house-made bucatini, River Bear bacon, local
eggs carbonara sauce, and parsley

Buffet Entrees

Served family style or buffet.



Fall Risotto

roasted, grilled and smoked seasonal vegetables,
roasted local mushrooms, braised greens, herb jus,
parmesan, herb butter

Miso Rocky Mountain Trout

sesame, ginger, chimichurri

Pan Roasted Chicken

beurre blanc

Herb Roasted Colorado Lamb

roasted local mushrooms, grilled onions,
house-made lamb demi glace

Colorado Steak + Potatoes

Your choice of:

Grass-fed Beef strip, ribeye, or tenderloin

Grass-fed Dry-Aged Beef strip or ribeye

Grass-fed Bison strip, ribeye, or tenderloin
with smoked potatoes and roasted vegetables

72- Hour Brisket

house-made salsa verde

Local Sides

smashed potatoes
smoked potatoes
chimichurri roasted potatoes
corn polenta
vegetable risotto

maple miso brussel sprouts
roasted seasonal vegetables
roasted mushrooms

Desserts

Served plated or buffet.



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 Breakfast & Lunch Buffet



For 10 guests.

Only includes food service, no set up or clean up of decor, tables, or chairs.

Includes gratuity.

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

Item	Price	Hours	Total Price
Breakfast + Lunch Chef		8	\$400.00
TOTAL			\$400.00

Estimated Total

Breakfast and Lunch for 10 guests



	Price	Quantity	Total Price
Buffet Brunch seasonal vegetable hash, sourdough pancakes, bacon, hash browns, and fruit	\$47.00	10 guests	\$470.00
Buffet Lunch farm green salad, herb roasted chicken 72 hour brisket, roasted vegetables, risotto, and Brulee 2 Ways	\$60.00	10 guests	\$600.00
Sample Staff			\$400.00
Tax			\$85.60
Total			\$1555.60

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.

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