



## BECCI & HUGO

Hugo Matheson— Chef/Owner of The Kitchen  
 Menu/Pricing  
 Location: Pastures of Plenty Farm  
 Guests: 83 Adults, 25 Kids, 12 Vendors

### APPETIZERS (to be passed)

- Crostini Two Ways:
- Sautéed wild mushrooms, caramelized onions, and crème fraiche
  - Roasted sweet peppers, white anchovies, and capers
- Banderillas: Roasted sweet peppers rolled with lemon saffron rice
- Grilled bruschetta with grilled peaches and gorgonzola sauce
- Grilled shrimp skewers with garlic, fresh lime juice, and Mexican oregano
- Grilled buffalo skewers with wild flower honey and juniper berry glaze
- ### APPETIZERS (presentations)
- Colorado farmhouse cheese and seasonal fruit presentation
- Authentic gazpacho

### ENTRÉES (grill and oven)

- John Long's roast pork shoulder
- Triple M Bar Ranch grilled lamb (various cuts)
- Served with the following sauces:
- Tzatziki
  - Fresh mint sauce
  - Aromatic Turkish salsa
- Whole striped bass roasted in the wood oven with onions and fresh tomatoes

### ACCOMPANIMENTS

- Creamy grits
- Local organic succotash with corn, carrots, summer squash and lima beans
- Pastures of Plenty Farm mixed baby greens with a tarragon Dijon vinaigrette
- Sliced baguettes and butter

### AFTER DINNER OFFERINGS

Regular and decaf coffee

#### FOOD\*

\$45 per guest x 101.5 guests \$4,567.50

#### STAFF

Total hours: 2:30 PM – 11 PM

1 Captain	\$30/hr. x 8.5 hrs.	\$255.00
1 Bartender	\$25/hr. x 8.5 hrs.	\$212.50
4 Wait Staff	\$25/hr. x 8.5 hrs.	\$850.00
1 Chef	\$30/hr. x 7 hrs.	\$210.00
2 Cooks	\$25.00/hr. x 7 hrs.	\$350.00
2 Dishwashers, Bussing and Parking	\$22.00/hr. x 8 hrs.	\$352.00

#### OTHER

18% Service Charge	\$822.15
Tax	\$219.24

**EVENT TOTAL \$7838.39**

\*Libations not included