



WHITEWAVE HOLIDAY PARTY

Holiday Food Traditions Across America

Location: Boulder Theater

Guests: 600

NORTH

FROM SEATTLE TO CHICAGO, AND WISCONSIN TO MAINE

Main Lobster Rolls (GF available)

Chicago Style Brats

Served with sautéed peppers and onions, celery salt, tomatoes, cucumbers and serious mustard

American Cheese Board (GF available)

Hand-crafted cheese from Wisconsin, Vermont and Colorado, paired with homemade jams and local honey

Alaskan Smoked Salmon Presentation

Fillets of wild caught salmon with cream cheese, capers, red onion and tomato with whole grain flatbreads (GF available)

SOUTH

CHARLESTON TO NEW ORLEANS

Real Cajun Gumbo

Creole Seafood Platters

Shrimp, calamari, baby clams, celery, new potatoes, roasted peppers and capers in lemon vinaigrette (GF)

Local Organic Pulled Pork—Carolina-style

Served with cheese grits and sautéed greens (GF)

EAST

John Howlett, who grew up on Long Island, describes his town as 33% Italian, 33% Jewish and 34% other. Here's our tribute to the first 66%.

ITALIAN CUISINE

Mussels Marinere (GF)

Fresh mussels in olive oil, garlic, white wine and parsley with a lush broth

Traditional Meatballs in a Fresh Tomato Sauce

Garnished with fresh basil (mussels and meatballs served with crusty bread)

Italian Salad

With greens, romaine, radicchio, black olives, red onion, and cucumber in a red wine vinaigrette (GF)

Traditional Jewish Fare

Holiday Colorado Beef Brisket (GF)

WEST

Cowboy culture collides with natural foods and west coast Asian fare. As David Byrne said "Everything is stuck together."

Savory Saigon is one of Boulder County Farmer's Markets most popular food vendors. They will serve:

Traditional Hand Rolled Vietnamese Spring Rolls (GF)

Chicken and vegetarian options

Vietnamese Cole Slaw (GF)

Cowboy-style Beef Marinated Tri-Tip Steaks

Freshly grilled and served with Pinto beans and mild chilies (GF)

Organic Colorado Quinoa (GF)

Spa Salad (GF)

Baby greens with grapefruit, pomegranate, avocado and scallions tossed with a citrus vinaigrette

Sweet finish

Assorted desserts from Shamane's Bake Shoppe

FOOD*

\$30 per guest x 600 guests \$18,000.00

STAFF

Total hours: 3:00 PM – 1 AM

1 Captain
\$30/hr. x 10 hrs. \$300.00

4 Wait Staff
\$25/hr. x 10 hrs. \$1,000.00

3 Wait Staff
\$25/hr. x 8.5 hrs. \$637.50

1 Chef
\$30/hr. x 8 hrs. \$240.00

4 Cooks
\$25.00/hr. x 8 hrs. \$800.00

2 Dishwashers, Bussing
\$22.00/hr. x 8 hrs. \$352.00

OTHER

Eco Products \$550.00

15% Service Charge \$2,700.00

Tax \$1,504.80

EVENT TOTAL \$26,084.30

*Libations not included