



Our goal is to provide our clients with authentic cuisine made from the freshest ingredients, incomparable service, and wine-pairing that won't break the budget. We take pride in creating exciting menus and "Food Landscapes".

Plenty promises the highest quality service and robust, full-flavored foods.



APPETIZERS

Plenty's famous farmhouse cheese presentation:
Colorado and European artisan cheeses with seasonal fruit

Crostini prepared two ways [passed]

- Sautéed wild mushrooms, caramelized onions, and crème fraîche
- Seared Ahi tuna, Cannellini bean puree, and sautéed Swiss chard

Skewers prepared two ways [passed]

- Grilled chicken breast skewers with authentic Jamaican jerk
- Grilled shrimp skewers with fresh lemon juice, garlic, and Mexican oregano

Grilled pears and crispy polenta with Gorgonzola sauce

Pan-fried green tomatoes with chili aioli

ENTRÉES

Grilled wild-caught salmon with sorrel pesto

Grilled Colorado flank steak with Dijon glaze and a Cabernet reduction sauce
Accompanied with Pasta Santa Clara (an authentic dish from Umbria with campenelle pasta, pancetta, garlic, and arugula laced with fresh cream (vegetarian option available))

SIDE

Roasted summer vegetables with peppers, onions, eggplant and zucchini

SALADS

Pastures of Plenty's mixed baby greens with a tarragon Dijon vinaigrette

Sliced baguettes and butter

Coffee and Tea

COSTS BASED ON: 100 GUESTS

Rate per guest: \$45	\$ 4500.00
Labor (9 hours): Exec. Chef, 2 Cooks, Captain, 1 Bartender, 4 Wait Staff, 1 Dishwashers	\$ 2601.00
Service Charge (20%):	\$ 900.00
Tax:	\$ 220.00
TOTAL:	\$ 8221.00*

* Prices subject to change without notice.