

## Garlic Mike's In House Catering Menu

Our on-site event tent sits on the banks of the Gunnison River. The tent seats up to 60 guests. The tent can be expanded to accommodate more guests and/or an additional tent can be rented for seating up to 160 people. Other options include renting the entire restaurant with various seating capability for upwards of 300 guests. Speak with our event planner to see which seating options best fits the needs for your group size.

The wedding ceremony can take place overlooking the picturesque Gunnison River. Our Float and Dine package has been very popular for rehearsal dinners or as an event during the wedding week as guests are arriving to the area. The Float and Dine is great for family reunions and large gatherings. Off-site events can also be catered providing there is a kitchen facility available.

Garlic Mike's works with event planners, florists and photographers and shuttle services that can also assist in your event needs. We can also put you in contact with partnering lodging properties that we work very closely with. Travel charges for mileage and additional fee's will may be added depending on the specifics of your event.

Please review the catering menu and contact us to discuss your event and to check on availability. Our location is extremely popular from June through October. Contact us to reserve your space. Off premise events require extra special attention to detail and planning is specific to the venue that is chosen. Weather your event is held on location or off, we promise to make your event our top priority. With over 30 years experience and Mike being a Culinary-Trained Chef, our professional staff will ensure a quality and memorable event.

For reservations and information please contact us at [mike@garlicmikes.com](mailto:mike@garlicmikes.com) or by calling us at (970)641-2493.

*Cheers!*



**Garlic Mike's**  
ITALIAN CUISINE

Enhance your dinner with a selection of hors d'oeuvres to be passed during your cocktail hour as guests are arriving.

**The following are priced at \$6 PER PERSON for 1 hour of service**

Miniature Honey Mustard Meatballs

Miniature Meatballs with Marinara  
Skewered Baby Mozzarella Caprese  
with Cherry Tomato and Basil

Dried Apricots with Goat Cheese and  
Marcona Almonds

Roasted Baby Red Potatoes with  
Caramelized Onions and Gorgonzola

Roasted Mushrooms in Scampi Sauce

Parmesan Dusted Fried Brussel  
Sprouts, Balsamic Drizzle

Sausage, Parmesan and Herb Stuffed  
Mushrooms

Golden Fried Polenta Triangles,  
Ricotta

Fresh Vegetable Crudité Display

**The following are priced at \$9 PER PERSON for 1 hour of service**

Grilled, Prosciutto-Wrapped Jumbo  
Shrimp

Jumbo Shrimp Cocktail

Jumbo Shrimp Scampi

Mike's Carbonara Steak,  
Sliced and served on Focaccia Bread



## Buffet-Style Dinners

Starting at \$36.00 per person

plus tax and 22% service charge

25 person guest minimum

Buffet Dinners Include the following:

~Focaccia Bread and Garlic Mike's Signature Garlic Spread.

~Lemonade, Iced Tea, Fountain Soda's, Coffee and Hot Tea

### **SITE FEE INCLUDED FOR UP TO 72 GUEST AT THE RESTAURANT**

Additional Seating: When the anticipated number of guests exceed 72 people, rental fee's will be charged for additional party tents, tables, linens, chairs and other needs depending on the number of guests.

A separate bill will be presented for these charges. See your event planner for details.

## **BUFFET SELECTIONS**

Follow steps 1-7 to plan your event..

### **1** *~* **SALAD**

CHOOSE 1

- MIXED GREEN SALAD WITH HOUSE BALSAMIC AND PARMESAN PEPPERCORN RANCH DRESSINGS
- CAESAR SALAD \*ADD \$2 PER PERSON
- CAPRESE SALAD WITH SLICED TOMATOES AND FRESH MOZZARELLA \*ADD \$6 PER PERSON

### **2** *~* **ENTRÉE SELECTIONS**

CHOOSE 2 ENTRÉES (\$9 PER PERSON for each additional Entrée item selected)

**Chicken Parmesan with Mozzarella and Marinara Sauce**

**Chicken Piccata with Lemon and Capers**

**Chicken Marsala with Mushrooms and Marsala Wine**

**Chicken Balsamico with Artichoke Hearts, Capers and Balsamic Vinegar**

**Chicken Scarpariello with Sausage, Bell Peppers, Onions with a Tangy Garlic Sauce**

**Sweet Italian Sausage Marinara**

**Jersey Boardwalk Style Sausage and Peppers**

**Eggplant Parmesan**

**Eggplant Rollatini**

**Grilled Seasonal Vegetables**

**Baked Ziti Bolognese with Ricotta, Sausage, Meat Sauce and Mozzarella**

**Baked Ziti Bianco (Alfredo) with Chicken and Sun Dried Tomatoes**

**Baked Ziti Marinara with Ricotta, Marinara, Basil and Mozzarella**

**Manicotti Marinara**

**Manicotti Bolognese**

**Manicotti Alfredo**

**Salmon Fillet with Tomatoes, Mushrooms and Basil**

**Salmon Fillet Piccata**

(Entrées continued on page 4)

**Salmon Filet with a Tarragon Mustard Cream**

**Jumbo Shrimp Scampi \*add \$6 per person**

**Jumbo Shrimp with Fra Diavolo \*add \$6 per person**

**Jumbo Shrimp Picatta with Lemon and Capers \*add \$6 per person**

**Meatballs Marinara**

**Beef Tips Stroganoff with Bacon, Mushrooms and Brandy Cream add \$6 per person**

**Beef Tips Pizzaiola-Style with Sausage and Mushrooms, Hearty Tomato Sauce add \$6 per person**

**Beef Tips with Mushrooms, Artichokes and Sun Dried Tomatoes and Chianti Wine Sauce  
add \$6 per person**

### 3 **PASTA**

**CHOOSE 1 PASTA SHAPE**

**Penne**-tubular pasta

**Farfalle** - bowtie

**Gemelli** - corkscrew

**Gluten Free Rigatoni** \* add \$2 per person

### 4 **SAUCE**

**CHOOSE 1 SAUCE**

**Bolognese**-Meat sauce

**Marinara**-Tomato sauce

**Vodka Sauce**-Tomato Cream with a hint of spice

**Alfredo**

**Puttanesca**-Marinara with Tomatoes, Capers, Olives and Anchovy

**Garlic and Olive Oil**

### 5 **SIDES**

**CHOOSE 1 SAUCE (Each additional Side is \$3 extra per person)**

**Vegetable Medley**

**Broccoli with Garlic and Olive Oil**

**Green Beans with Shallots**

**Parmesan Dusted Fried Brussel Sprouts**

**Maple Glazed Carrots**

**Garlic Mashed Potatoes**

**Roasted Red Potatoes**

### 6 **DESSERT**

**Tiramisu \$4 per person**

**New York Style Cheese Cake \$4 per person**

**Chocolate Bread Pudding, Amaretto Cream \$4 per person**

**Mini Cannoli \$2 each (served Family Style at each table)**

### 7 **DRINKS**

**CHOOSE FROM BEVERAGE MENU**

Our  
*Buffet Style Dinners*  
are very popular.  
Hosts prefer the casual,  
laid back setting for  
their guests.  
*Served, Plated Dinners*  
are also available.  
Contact our party  
planner to discuss  
your customized  
event.

## ~ Beverage Menu ~

Events held at the restaurant include soft drinks, coffee and tea unless otherwise specified. See your event planner for our current specialty drink menu.

**CHAMPAGNE TOAST** \$4 per person  
Served after guests are seated and before dinner service is started

## ~ Open Tab Bar ~

A "Tab Bar" is paid by the host and is suggested if the host feels that all of the guests may not partake in the full open bar. This gives the opportunity for guests to order as they wish. The host will pre-determine any scenario of drinks to be offered to their guests. This tab is especially nice if a "Signature Cocktail" and a few other selections are offered.

## ~ Beer and Wine Package ~

Bottled Domestic, Craft and Imported Beer  
House Wines by the glass  
\$15.00 per hour/per person

## ~ Open Bar ~

House Wells Liquors, Beer and House Wines  
1st Hour \$15 per person  
2nd Hour \$18 per person  
3rd Hour \$21 per person  
4th Hour \$24.00 per person

## ~ Premium Open Bar ~

Includes Premium Call Brands  
1st Hour \$19 per person  
2nd Hour \$22 per person  
3rd Hour \$25 per person  
4th Hour \$28 per person

## ~ Cash Bar ~

Guests will be responsible for their beverages. For Groups of 40 or less, a designated cocktail server will retrieve ordered cocktails from our inside house bar. Guests may also visit the bar. Guests may pay cash or run their own tabs with credit cards.

For events more than 40 guests, a private cash bar will be set up for your guests. \$175 set up fee.

For larger events of more than 70 guests a private bar will be set up for the event. \$175 set up fee. Above Open Bar and Drink Packages, with the exception of cash bar are subject to sales tax and gratuity

## *Frequently asked questions:*

### **Do I need to make a deposit?**

A \$500 non-refundable deposit is due at the time of booking your event.  
Final payment is due upon completion of the event.

### **Is there a site fee?**

No site fee unless the entire or part of the restaurant is to be reserved.

### **How much do we tip?**

A 22% Service Charge will be added to all events. You are more than welcome to tip above and beyond if you wish.

### **Is tax included?**

4% Sales tax will be added to food and liquor.

### **May we use gift certificates or coupons for payment?**

No. Cash, credit card or approved check or money order, only.

### **What if we need more space than what is available?**

If additional space is required, the client will be responsible for additional rentals. (tents, tables, chairs, linens, lighting, heaters, china, glassware, flatware, lighting, etc.); Garlic Mike's will make the arrangements for such rentals. Payment for rentals will be made prior to the event. Additional service fees will be added for set up and break down of table, chairs, etc.

### **When do I need to notify Garlic Mike's of my number of guests attending the event?**

General counts are required 1 month prior to your event to order specialty wines, alcohol and final rentals. A final count is required 72 hours prior to your event.

The client is responsible for feeding and providing beverage for the band, DJ, wedding planner, photographer and any additional hired staff not hired by the restaurant.

### **Because of our remote location and limited food supplier delivery scheduling, a final guest count is required 72 hours prior to event.**

The client is responsible for feeding and providing beverage for the band, DJ, wedding planner and such.

### **What if all of my guests don't show up?**

You will be charged for the guarantee made 72 hours prior to your event plus any service charges and covers over and above. In turn, we will prepare five percent (5%) over the guarantee figure. Guaranteed guest counts are subject to 22% Service Charge.

### **What is the pricing for children?**

The price for children is ½ price for children 10 years and younger. A children's menu is also available for children 10 and under.

### **What if the bride and groom are late arriving to the reception because the ceremony is running late?**

Your reception is contracted to begin and start at a specific time. The allotted time for dinner functions is 3 hours and 4 hours when a cocktail hour is ordered. We suggest you plan appropriately and schedule your wedding ceremony, photos and travel accordingly.

### **What if we want to extend our party time?**

Party time limit is 3 hours and 4 hours when a cocktail hour is ordered. Parties extending beyond time limits will be charged the prevailing rate of \$125 per half hour.

### **When does cocktail hour begin?**

Cocktail hour begins at the time you reserved for your function to begin. If you are running late, we ask that you contact our party planner and we will wait before starting your cocktail hour.

### **The prices listed are based on a one hour cocktail hour.**

Prices will be charged accordingly if the cocktail hour is extended if the bride and groom and host are delayed. Parties that are strictly cocktail parties will be charged the prevailing rate for service and site fees.

### **Can I bring my own alcohol?**

Absolutely no alcohol is allowed be brought in from outside. No alcohol is to be consumed in parking lot.

**Now that marijuana is legalized in Colorado. May I bring it to my party?**

No.

**May we bring our own desserts?**

Desserts may be brought in from an outside source upon prior approval by Garlic Mike's staff.

**May we bring in wild game or our own processed meat?**

No.

**May we decorate our tables and the party site?**

Bringing your own flowers and decorations is permitted and must be first approved by Garlic Mike's staff. All decorations must be removed at the end of the event. If assistance by Garlic Mike's staff is required when staff is not usually present, an hourly service charge will be added. Please make arrangements with your event planner.

**May we have a band, DJ or dance floor.**

Yes. If there is space available in the event tent. Otherwise, arrangements must be made to rent additional space for such. Electrical outlets are limited. Musical arrangements must be made PRIOR to the event and an electrical use plan must be submitted prior to event.

**Does Garlic Mike's offer off premise catering, if so are the prices the same?**

Some of the menu items listed may not be suitable for catering. After you make your party menu selection, we will discuss which items travel best and will suggest substitutions. There will be additional charges for onsite kitchen staff, server, etc.