

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 55 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 or by calling us at (970)641-2493.

Cheers!



Garlic Mike's
ITALIAN CUISINE

HORS D'OEUVRES

Enhance your dinner with a selection of hors d'oeuvres to be passed during your **Cocktail Hour**.

**The following are priced at
\$9 PER PERSON/per hour - Pick 2**

Miniature Honey Mustard Meatballs

Miniature Meatballs with Marinara

Skewered Baby Mozzarella Caprese
with Cherry Tomatoes and Basil

Dried Apricots with Goat Cheese
and Marcona Almonds

Roasted Baby Red Patatoes with
Caramelized Onions and Gorgonzola

Tomatoe & Caper Bruschetta

Fried Tortellini,
Marinara dipping sauce

Crostini with Ricotta cheese and
Sundried Tomatoes

Crostini with Caponata
(sweet & sour Eggplant)

**Premium Hors d'oeuvres
The following are priced at
\$12 PER PERSON for 1 hour of service**

Lump Crab Stuffed Mushrooms

Grilled, Prosciutto-Wrapped
Jumbo Shrimp

Jumbo Shrimp Cocktail

Jumbo Shrimp Scampi

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



Garlic Mike's

BUFFET-STYLE DINNERS

Starting at \$49.00 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.

SITE FEE INCLUDED FOR UP TO 55 GUEST AT THE RESTAURANT

Additional Seating: When the anticipated number of guests exceed 55 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 VINAIGRETTE
- CAESAR SALAD *add \$3.75 per person
- CAPRESE SALAD WITH SLICED TOMATOES AND FRESH MOZZARELLA *add \$11 per person

2 ~ ENTRÉE SELECTIONS

CHOOSE 2 ENTRÉES (\$12 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 Alfredo**
- Salmon Fillet with Tomatoes, Mushrooms and Basil**
- Salmon Fillet Piccata**

(Entrés continued on page 4)

Salmon Filet with a Tarragon Mustard Cream

Jumbo Shrimp Scampi *add \$9 per person

Jumbo Shrimp with Fra Diavolo *add \$9 per person

Jumbo Shrimp Picatta with Lemon and Capers *add \$9 per person

Meatballs Marinara

Beef Tips Stroganoff with Bacon, Mushrooms and Brandy Cream *add \$9 per person

Beef Tips Pizzaiola-Style with Sausage and Mushrooms, Hearty Tomato Sauce

*add \$9 per person

Beef Tips with Mushrooms, Artichokes and Sun Dried Tomatoes and Chianti Wine Sauce

*add \$9 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-Parmesan Cream

Puttanesca-Marinara with Tomatoes, Capers, Olives and Anchovy

Garlic and Olive Oil

5 **SIDES**

CHOOSE 1 SIDE (Each additional Side is \$5 per person)

Vegetable Medley

Broccoli with Garlic and Olive Oil

Green Beans with Shallots

Parmesan Dusted Fried Brussel Sprouts

Garlic Mashed Potatoes

Roasted Red Potatoes

6 **DESSERT**

Tiramisu \$8 per person

New York Style Cheese Cake \$8 per person

Mini Cannoli \$3 each (served Family Style at each table)

Flourless Chocolate Tort \$8

7 **DRINKS**

CHOOSE FROM BEVERAGE MENU

Three Course, Plated, Served Dinners

Impress your guests with a multi-course, plated and served dinner...

*A selection of salads and desserts are presented on the following page-
all included with the price per person.**

SELECT 3 ENTREES TO BE SERVED TO YOUR GUESTS

Filetto con Pepe

black pepper crusted filet mignon, cognac mustard cream sauce 86 per person

Grilled Filet Mignon

porcini mushroom and madeira demi-glace 86 per person

Beef Tenderloin Oscar

asparagus, lump crab, béarnaise sauce 91 per person

NY Strip Steak Carbonara

very dark marinade, unique flavor 84 per person

NY Strip Steak

gorgonzola cream sauce 84 per person

NY Strip Steak

garlic butter 84 per person

Wild Caught Salmon Filet Picatta

lemon, caper butter sauce 77 per person

Various Seafood Selections *Market*

Flat Iron Fettuccine

sliced steak carbonara over fettuccini alfredo 68 per person

Fettuccini Alfredo Surf and Turf

grilled jumbo shrimp and flat iron steak 74 per person

Veal Parmesan

veal cutlet, bolognese sauce, mozzarella 76 per person

Veal Scaloppine Marsala

mushrooms and marsala wine 76 per person

Veal Scaloppine Picatta

lemon, capers and white wine 76 per person

Chicken Parmesan

breaded chicken cutlet, marinara sauce, mozzarella 69 per person

...more selections next page

Chicken Picatta

lemon, capers and white wine 69 per person

Chicken Balsamico

grilled chicken breast, white wine, capers, balsamic vinegar 69 per person

Lasagna Bolognese

layered pasta, three cheeses, sausage, bolognese sauce 68 per person

Eggplant Parmesan

breaded eggplant, marinara sauce, mozzarella 68 per person

Other entrees available upon request

**prices subject to 5% sales tax and 22% service charge*

*Three Course, Plated, Served Dinners...
Salads and Desserts*

SELECT 1 SALAD TO BE SERVED TO YOUR GUESTS

Mixed Green Salad

balsamic vinaigrette and parmesan peppercorn ranch dressings

Caesar Salad

hearts of romaine, caesar dressing, croutons

Classic Wedge

with bacon, tomato, red onion and bleu cheese dressing additional 8 per person

Spinach Salad

with mushrooms, hard-boiled egg, warm bacon dressing additional 8 per person

Sliced Roma Tomatoes with Creamy Gorgonzola

with Red Onion, bed of field greens additional 8 per person

SELECT 1 DESSERT TO BE SERVED TO YOUR GUESTS

Tiramisu

espresso soaked lady fingers, mascarpone cheese

NY Style Cheesecake

Panna Cotta, Berry Coulis

classic Italian, chilled creamy dessert

Mike's Award Winning Bread Pudding

Warm Amaretto Cream

Family Style Cannoli

ricotta filled pastry shells

Flourless Chocolate Cake

*Appetizers and Enhancements
to serve family-style
before dinner*

Antipasto

*Bologna-Inspired Meats and Cheese with Prosciutto, Mortadella,
Salami, Parmigiano-Reggiano, Salsa Verde 64 per table of 8*

Mussels Posilippo

white wine, tomato-garlic broth 64 per table of 8

Eggplant Rollatini

ricotta-stuffed eggplant rolls, marinara 56 per table of 8

Mozzarella Caprese

fresh mozzarella, roma tomatoes, basil 32 per table of 8

Tomato Basil Bruschetta

diced tomatoes, olive oil on toasted baguette rounds 48 per table of 8

Prosciutto Wrapped Melon

Imported Prosciutto 64 per table of 8

Other entrees available upon request

****prices subject to 5% sales tax and 22% service charge***

BEVERAGE MENU

See your event planner for our current specialty drink menu to feature a signature drink at your event.

CHAMPAGNE TOAST

\$4 per person

Served after guests are seated and before dinner service is started

PREMIUM OPEN BAR

Includes Premium Call Brands

\$32.00 per hour per person

OPEN BAR

House Well Liquors, Beer and House Wines

\$28 per hour per person

BEER AND WINE PACKAGE

Bottled Domestic, Craft and Imported Beer,

House Wines by the glass

\$24.00 per hour per person

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.

CASH BAR

Guests will be responsible for their beverages. For Groups of 30 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 30 guests, a private bar will be set up for your guests. \$195/bar/staffing 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?

5% 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 guest count 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 and 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, prevailing rates apply.

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

Price's 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 of \$18 per staff member/per hour 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.