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2021 Event Catering Services

Buffet Style Catering \$ 64/person +tax 5.27% +gratuity 15%

Includes:

Venue Set-Up (including set-up of tables & chairs, linens, buffet area, lights, wine barrel decorations, tent, pre-event sanitation etc.)

Linen Service (wide range of tablecloth & napkin stock choices)

Dinnerware (including glassware, silverware, and dinnerware.)

4 Course Buffet Style Dinner (prepared in house with locally sourced ingredients by our chef.

alternate menu selections available including vegetarian, vegan & gluten free options)

Wedding Cake Service (our staff will properly store & cut your wedding cake for self-service)

Champagne Toast (our staff will provide & pour a champagne toast for you and your guests)

Venue Tear-Down (including, tear-down of tables & chairs, teardown & clean-up of food service, Clean-up of Barn & Bridal Suite, launder linens, sanitation of event venue & waste disposal, etc.)

**Plated Dinner Option Available.
 Add \$10 per person + Tax & Gratuity.**

Hors d'oeuvres (select three)

- Mini Quiches [vegetarian, ham & cheese, or smoked trout]
- Bruschetta
- Smoked Salmon Toast
- Prosciutto & Cornichon Canapé
- Shrimp Kebab glazed w/ a pineapple salsa
- Mediterranean Style Pizza w/ puff pastry
- Bacon Wrapped Dates

First Course (select two)

- Caesar Salad w/ croutons
- Seasonal Mixed Green Salad served with or without fresh Palisade fruit
- Fresh Tomato & Mozzarella Salad w/ fresh basil & aged balsamic

Main Course (select one or select two for guests to choose from)

- Roasted Prime Rib of Beef w/ au jus & roasted garlic
- Marinated Pork Tenderloin, roasted w/ pesto
- Cod w/ lobster sauce & parmesan

Side Dish (select two)

- Pesto Mashed Potatoes
- Greek Rice w/lemon & chicken stock
- French Green Bean Casserole
- Caramelized Carrots w/ anis & cumin
- Multi-color Herb Roasted Baby Potatoes
- Orzo Pilaf
- Seasonal Vegetable Medley

Alcohol Policy

Our winery provides wine and champagne only. You are welcome to bring a keg of beer or cider (one keg per 75 guests) with your own cups; however, this is the guest responsibility & our staff is unable to assist in serving outside alcohol. No HARD LIQUOR or other outside alcohol is permitted on our grounds. This Rule is Enforced to Protect our Alcohol Licensing.

Dessert

- Assorted Selection of French Macaroons