

Signature Menus

plated or family-style available
*additional costs apply



catering

eclectic menus | weddings |
holiday parties | galas |
corporate events | reunions |
bar/bat mitzvahs | quinceañeras &
so much more!



WHY ITALIC?

Bringing eclectic flavors, outstanding presentation and impeccable service to your event!

- Italic Catering, previously known as Roots and The Gourmet Kitchen Catering; is an award-winning, full-service, boutique catering company serving the Denver Metro and entire Front Range since 2002
- Our mission is to create memorable culinary experiences for our valued clients using flavorful, local ingredients and gourmet spices from around the world, making us experts in multicultural foods and flavors
- Our menus are designed to fit any style of event; from social and corporate gatherings that may not require full-service catering to extravagant wedding receptions complete with impeccable service and event design
- So that all guests at your event feel welcome, we take care of most dietary preferences & restrictions at no extra charge (Please also note we are not a GF or Nut Free Kitchen)
- We are passionate about sustainability. When you use our services, your food has ZERO carbon footprint

“We selected Italic for our daughter's wedding reception. Madhoo and her staff were excellent, the food delicious. They were helpful, responsive and catered to special diet restrictions. Can't thank them enough!” -K.K.

FROM THE CHEF



- Our Founder, Owner and Executive Chef is Madhoo Seth aka Spice Girl. She states, 'I can bring flavor to any dish!'
- In 2002, she noticed an increasing cultural diversity in the Denver Metro area and started serving authentic, flavorful cuisines from around the world. Thus, our tagline - "We Cook in Your Language!" - was born!
- Her passion to deliver the best tasting food with exceptional customer service is the driving force behind our team's commitment to be the best of the best in our industry
- We are an award-winning catering company. Our many accolades and accomplishments include: BBB A+ rating for more than a decade, voted one of the top 5 caterers on Denver 7's A-list (winning it in 2010 and 2012), receiving Wedding Wire's Couples' Choice award in 2015/2016, winning Taste It Broomfield 2018 Best International Bite category and Taste It Broomfield 2019 Netflix Nosh category
- We firmly believe in helping and reaching out to the communities in which we live and work. For this reason, we have supported numerous non-profits over the years. Even when the special events industry was devastated due to COVID-19, we decided to serve our community by donating ~3000 meals to our frontline heroes



SPRING / SUMMER MENU

These are the most popular menu picks of our clients over past 2 decades!

We offer 3 tiers of pricing and each item indicates against it what pricing tier it is available in.

Vanilla

†

\$40 ++ Per Person

1 Stationed Hors d'oeuvre
1 Salad
2 Proteins
1 Vegetable
1 Starch
Rolls & Butter

Cardamom

‡

\$50 ++ Per Person

1 Stationed Hors d'oeuvre
1 Passed Hors d'oeuvre
1 Salad
2 Proteins
1 Vegetable
1 Starch
Rolls & Butter

with upgraded menu choices including beef

Saffron

§

\$65 ++ Per Person

1 Stationed Hors d'oeuvre
2 Passed Hors d'oeuvres
1 Salad
2 Proteins
1 Vegetable
1 Starch
Rolls & Butter

Assorted Chef's Desserts
*with upgraded menu choices including fish/prime rib carving station**

** for carving station, there is an additional charge of chef and carving station kit*

While these are some of our most popular catering options, we believe every event is unique. We are happy to craft a custom menu tailored to your taste and vision. If you don't see what you're looking for, we're happy to create it for you and/or offer additional a la carte items to complete your perfect spread.

SPRING/SUMMER MENU

VEG: Vegetarian GF: Gluten Free DF: Dairy Free (V): Vegan

Stationed Hors-d'œuvres

Seasonal Fresh Fruit Display | (V) GF † ‡ §

Seasonal Veggie Crudité | Served with Buttermilk Ranch Dressing | GF † ‡ §

Our Grand Charcuterie Display | Imported and Domestic Cheese Collection accompanied with Genoa Salami, Pepperoni, Prosciutto, Orange Marmalade, Spiced Candied Nuts, Medjool Dates, seasonal fruits and Assorted Crackers | GF (minus crackers) † §

Baked Brie En Croûte | Oven Baked Brie Wrapped in Puff Pastry, Stuffed with Berry Jam and Served with Crackers | VEG §

Grilled Vegetable Charcuterie Board | Assortment of Roasted and Grilled Seasonal Vegetables with Regular and Chimichurri | (V) §

Passed Hors-d'œuvres

Beef Skewers | with Chimichurri Sauce | GF DF † §

Grilled Watermelon Skewers | with Balsamic Drizzle | GF (V) † §

Asian Chicken Satay | in Teriyaki Sauce | GF DF † §

Caprese Skewers | Mozzarella, Basil and Tomato Skewers with Balsamic Glaze | GF VEG † §

Chipotle Spice Rub Pork Skewers with Sweet Teriyaki Sauce | GF † §

Tomato Bisque Shooters | with Grilled Crostini on top | GF VEG §

Zucchini Fritters | Chickpea-Batter-Fried Zucchini Rings with Ranch | GF ((V) with no Ranch) §

Salads

Caesar Salad | Romaine Lettuce, Garlic Croutons and Parmesan with Caesar Dressing | VEG † ‡ §

House Garden Salad | Fresh Mixed Greens, Romaine, Tomatoes, Carrots, Cucumber and Tomatoes with Italian Dressing | (V) GF † ‡ §

Italic Signature Salad | Harvest Blend Mixed Greens, Feta Cheese, Spiced Candied Pecans and Strawberries Served with a Berry Vinaigrette | GF ((V) without feta) † §

SPRING/SUMMER MENU

VEG: Vegetarian GF: Gluten Free DF: Dairy Free (V): Vegan

Proteins

Chicken Piccata | with a White Wine, Lemon and Caper Butter Sauce | GF † † \$

Grilled Boneless Chicken Thighs | with a Serrano and Peach Glaze | GF DF † † \$

Chili and Garlic Rub Seared Grilled Tofu in Romesco Sauce | (V) GF † † \$

Grilled Herbed Pork Medallions | with Romesco Sauce (Smoked Creamy Pepper and Tomato Sauce) | GF † \$

Chili and Garlic Rub Pork in Chimichurri Sauce | GF DF † \$

Petite Beef Tenders | in Chimichurri Sauce | GF DF † \$

Herb Crusted Beef | with a Whole Grain Mustard Demi Glaze | GF DF \$

Seared Salmon in Piccata Sauce with Parsley | GF \$

Starches

Oven Roasted Potatoes | (V) GF † † \$

Penne Pasta in Olive Oil and Herbs | DF † † \$

Aromatic Basmati Saffron Rice | (V) GF † \$

Chimichurri Rice | GF (V) † \$

Pasta Primavera | with Seasonal Roasted Vegetables in Marinara Sauce | (V) \$

Seared Potato Planks with Herb Oil | (V) GF \$

Vegetables

Grilled Zucchini | (V) GF † † \$

Grilled Carrots in Herbs | (V) GF † † \$

Seasonal Grilled Vegetables | (V) GF † \$

Grilled Asparagus | in Toasted Garlic Olive Oil | (V) GF † \$

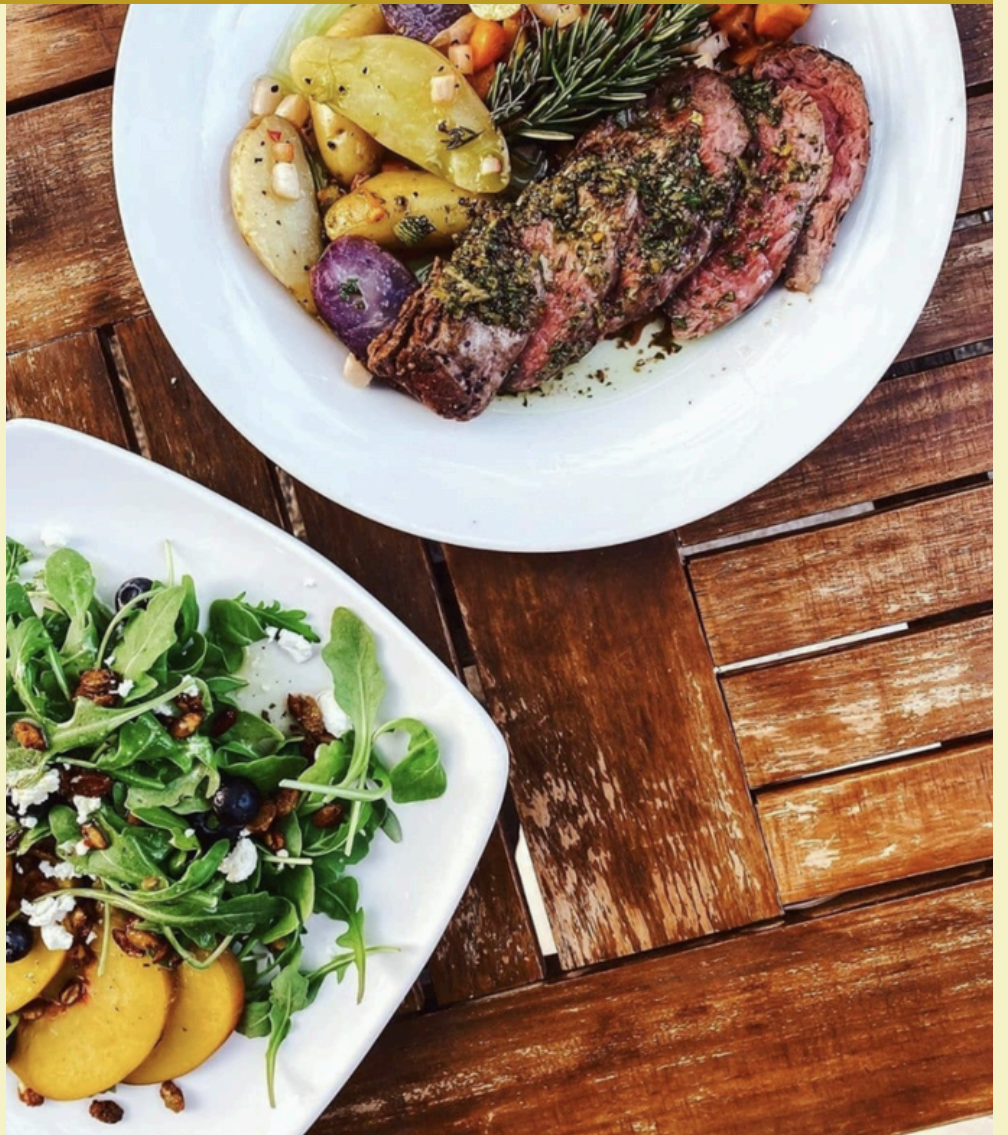
Smoked Chili Seared Zucchini Planks | (V) GF † \$

Parmesan Broccoli | GF † \$

Grilled Asparagus | in Toasted Garlic Olive Oil | (V) GF \$



"Madhoo and her team were amazing! We wanted a unique experience that would be remembered. She was willing and excited to do a family style dinner (something most caterers are not up for). The food was delicious, and she always took the time to understand what we wanted, and even spoke with my grandfather at the wedding. Everyone who attended is still talking about how good the food was. Thank you Madhoo and Gourmet Kitchen!" - S.C.



FALL/WINTER MENU

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*with upgraded menu choices including
fish/prime rib carving station**

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FALL/WINTER MENU

VEG: Vegetarian GF: Gluten Free DF: Dairy Free (V): Vegan

Stationed Hors-d'œuvres

Classic Hummus | with Toasted Pita Chips | (V) †§
Chips and Salsa | Tajin Corn Tortilla Chips with Fire
Roasted Salsa | GF (V) †§

Our Grand Charcuterie Display | Imported and
Domestic Cheese Collection accompanied with
Genoa Salami, Pepperoni, Prosciutto, Orange
Marmalade, Spiced Candied Nuts, Medjool Dates,
seasonal fruits and Assorted Crackers | GF (minus
crackers) †§

Baked Brie En Croûte | Oven Baked Brie Wrapped in
Puff Pastry, Stuffed with Berry Jam and
Served with Crackers | VEG §

Grilled Vegetable Charcuterie Board | Assortment of
Roasted and Grilled Seasonal Vegetables with
Regular and Chimichurri/Beet-Root Hummus | (V) §

Passed Hors-d'œuvres

Beef Meatballs | topped with Berry Chipotle
Sauce | GF †§

Potato Croquettes | with Tomato Jam | (V)
GF †§

Tandoori Chicken Satay | with Mint
Chutney | GF †§

Devils on Horseback | Dates Stuffed with
Almonds, Wrapped with Bacon and Served
with Balsamic Glaze | DF GF †§

Pepper Molasses Beef Crostini | with
Gorgonzola Cream and Red Onion Jam †§
Mini Samosas | with Mint Chutney | (V) §

Cauliflower Wings | Chickpea-Batter-Fried
Cauliflower Florets Tossed in Sweet Chili
Sauce | GF (V) §

Salads

Caesar Salad | Romaine Lettuce , Garlic Croutons and Parmesan with Caesar Dressing | VEG ††§

House Garden Salad | Fresh Mixed Greens, Romaine , Tomatoes, Carrots, Cucumber and
Tomatoes with Italian Dressing | (V) GF ††§

Citrus Kale Salad | Wilted Kale, Orange Segments, Matchstick Carrots, Roasted Walnuts and Feta
Served with a Citrus Dressing | GF (V without feta) †§

Aspen Salad | Baby Arugula with Sliced D'Anjou Pears, Roasted Goat Cheese and Toasted
Pumpkin Seeds with a Tangy Vinaigrette | GF (V without cheese) §

FALL/WINTER MENU

VEG: Vegetarian GF: Gluten Free DF: Dairy Free (V): Vegan

Proteins

Grilled Chicken | with Herb Cream Sauce | GF † ‡ §

Chicken Marsala | with a Classic Marsala Wine Mushroom Sauce | GF † ‡ §

Chana Masala | Garbanzo Bean Curry | (V) † ‡ §

Chicken in Pesto Sundried Tomato Cream Sauce | GF † §

Beef Burgundy | Burgundy Braised Beef with Carrots, Mushrooms & Pearl Onions with Fresh

Herbs and served in a Tomato-Beef Broth | GF † §

Petite Beef Tenders | in Red Wine Reduction | GF DF † §

Adobe Beef Tenders | Rubbed with a Southwestern Spice, Grilled and then Served with a

Pozole Pepper Jack Cream | GF §

Prime Rib Carving Station with Horseradish and Au Jus** | GF DF §

Seared Salmon in Sweet Ginger Teriyaki Sauce and Scallions | GF DF §

Starches

Creamy Garlic Mashed Potatoes | GF † ‡ §

Confetti Basmati Rice | (V) GF † ‡ §

Couscous | with Sweet Peppers, Carrots and Peas | (V) † §

Butternut Squash Risotto | GF † §

Artichoke and Roasted Cauliflower Rice Pilaf | (V) GF §

Truffle Parmesan Roasted Yukon Gold Potatoes §

Vegetables

Brussels Sprouts | (V) GF † ‡ §

Grilled Carrots in Herbs | (V) GF † ‡ §

Seasonal Grilled Vegetables | (V) GF † §

Tandoori Cauliflower | (V) GF † §

Grilled Carrots | in Chili Agave Nectar Glaze | (V) GF §

Gremolata Green Beans | Green Beans with Citrus Zest, Parsley and Garlic | (V) GF † §

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please also note we are not a GF or Nut Free Kitchen*

*** For carving station, there is an additional charge of chef and carving station kit*



Private Tastings

For weddings and other full-service events such as holiday parties, we highly recommend private tastings. This will allow us to bring your vision to life and create an experience that wows your guests.

Private tastings are scheduled according to Chef and other staff's availability. Price is based on menu selection. Contact your Event Designer for more information!

"I've had the pleasure of enjoying the food from Italic Catering 3 times in the last year. Each time, it was delicious! One of the events was an Indian Wedding where the Indian cuisine was off the charts good! So good, in fact, that I hired TGK to cater a small party I was hosting for my book club with an Indian theme. Every guest asked for their contact information. Can't wait for the next time I can hire TGKC...They really can cook in your language!!" - P.M.

Menu Customization

If you are looking for something that our signature eclectic menus do not offer, we can always create custom menus for an additional charge. Not only do we accommodate most dietary preferences and restrictions, we can also create that special menu you yearn for, from anywhere in the world!

Event Venues

Italic is honored to partner with many amazing venues throughout Colorado, including our own! Whether you have booked another venue or are still looking, we will make sure you have the perfect space for your needs, style, and budget. To get started with choosing your perfect venue that will compliment your perfect catering, contact us today!

WE PROVIDE



We understand how important it is to have a stress-free event. In addition to providing amazing food, we can take care of all aspects of your event to create a memorable experience for you & your guests!

Beverages & Snacks

We cannot provide liquor, but we can provide: non alcoholic beverages, mocktails, mixers/garnishes for a full bar, ice, potable water & a variety of late night snacks!

Delivery/Setup/Cleanup

We deliver food, other items and rentals to your venue. For full-service events such as weddings, we set up before and tear down before after the event as well.

Staffing & Bartending

For any catering that is not considered a drop off, we will include service staff in our proposals. If needed, we can also provide TIPS certified bartenders.

We are properly insured with general liability, liquor liability and workers comp insurance.

Compostables

Sustainability is a big part of who we are! We can provide compostable plates, silverware, napkins, and cups in addition to reusables! We have this option for any event whether it is full service or drop off.

Rentals

We can provide plates, silverware, napkins, tablecloths, chargers, glassware, centerpieces, buffet signage and décor. We can provide any other rentals through our in-house inventory, rental companies we work with or your venue's preferred rental partner.

Event Coordination

For your wedding or that special event, we can provide Event Coordination so that you can enjoy your event stress free.

Other Services

We work with many other service providers and can recommend or provide many other services such as: DJ, Photographer, Entertainment, Officiant, Florist, Lighting, Cake, Stationery, Makeup & Hair

Contact your Event Designers for more information!

FINALLY



This is how our typical booking process works:

- Based on the information you provided in your request and any additional communication with our Sales Team, a Event Designer will email our signature menus*
- If you like what we have to offer, your Catering and Venue Specialist will work with you to create a formal proposal with the menu of your liking, style of service you prefer, service duration, rentals, décor, event coordination, other miscellaneous services, etc.*
- If our proposal is in line with what you want from your caterer and/or venue, we will setup a paid tasting. The cost will depend upon the menu items you choose and the number of guests*
- Once you book us as your caterer and/or venue of choice, the cost of the tasting will be applied towards the invoice*

Thank You for Considering Italic Catering for Your Special Occasion!

We cook in your language!

TESTIMONIAL

"Your dinner experience was absolutely phenomenal and that meal is still ingrained into my memory. Even over a month later, my friends who also share this same sentiment are so glad to have found ourselves at Italic by mere chance!" P.L.

Contact Information



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follow us!

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