

Signature Menus

Served Buffet Style

plated or family style available
*additional costs apply



weddings | bridal showers |
corporate events | team building
| holiday parties | birthdays |
celebrations of life | quinceañera
& so much more!



formally known as





Private Tastings

We offer and highly recommend private tastings for all of our menus including custom menus and packages. Private tastings are scheduled according to chef and/or staff's availability. Price is based on menu selection. Contact your Sales Specialist for more information!

"I've had the pleasure of enjoying the food from The Gourmet Kitchen 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 TGKC 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

Italic Catering is proud to offer many eclectic cuisine options and services. We are open to creating custom menus. We can accommodate vegan, kosher, halal, and many other options to fit your dietary needs.*additional costs may apply

Event Venues

Italic Catering is honored to be partnered with many amazing venues throughout Colorado, including our own! Whether you already 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 choosing your perfect venue that will compliment your perfect catering, contact us today!

WE CAN PROVIDE



Listed below are items and services we offer to make your day even more special and most important, stress free!

**additional costs may apply*

Staffing

For any catering that is not considered a drop off, we will include pricing for our full service staff! If needed, we can also provide professional bartenders. We partner with many other vendors that we can refer you to ensure your event is perfect.

Delivery

We deliver right to your event, set up, and clean up at any full service events. We do this for non full service events as well!

**additional costs may apply*

Dietary Restriction

We can provide full kosher, vegetarian, vegan, dairy and gluten free meals upon request.

**additional costs may apply*

Rentals

If you need plates, silverware, napkins, linens, chargers, glassware, chairs, decorations, and any other rentals; we can provide everything you will need through our in-house rentals or a rental company we work with directly.

Disposables

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

Beverages

We cannot provide alcohol outside of our own venue that has a full bar. That is something you or your venue will need to provide. However, we can provide mixers and other non alcoholic beverages though!

Contact your Sales Specialists for more information!

VANILLA

\$32 per person

Items on the menus cannot be mixed and matched with other menu packages. Any custom made menus, additional cost may apply.

Hors-d'œuvre

choose one

- Tortilla Chips and Fire Roasted Salsa | ⑤ GF
- Seasonal Veggie Crudit  | Served with Buttermilk Ranch Dressing | GF
- Classic Hummus | with Toasted Pita Chips | ⑤
- Beef Meatballs | topped with Berry Chipotle Sauce | GF DF

Protein

choose one

- Grilled Chicken | with Herb Cream Sauce | GF
- Chicken Parmesan
- Chili and Garlic Rub Pork in Chimichurri Sauce | GF DF
- Pork | in Caramel Coffee Sauce | GF
- Chili and Garlic Rub Seared Grilled Tofu | in Romesco Sauce | ⑤ GF
- Paneer Parmesan | Breaded Indian Cheese topped with Marinara Sauce and Parmesan | VEG

Starch

choose one

- Confetti Basmati Rice | ⑤ GF
- Oven Roasted Potatoes | ⑤ GF
- Penne Pasta in Olive Oil and Herbs | DF
- Creamy Garlic Mashed Potatoes | GF
- Amarillo Rice | ⑤ GF

Vegetable

choose one

- Grilled Carrots in Herbs | ⑤ GF
- Grilled Zucchini | ⑤ GF

Salad

choose one

- Caesar Salad | Romaine Lettuce , Garlic Croutons, and Parmesan with Caesar Dressing | VEG
- House Garden Salad | Fresh Mixed Greens, Kale, Romaine , Tomatoes, Carrots, Cucumber, and Tomatoes with Italian Dressing | ⑤ GF

This menu includes Dinner Rolls and Butter

VEG: Vegetarian GF: Gluten Free DF: Dairy Free ⑤: Vegan



"Madhoo and her team were amazing! We want 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 time to understand what we wanted, and event 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.



CARDAMOM

\$45 per person

Items on the menus cannot be mixed and matched with other menu packages. Any custom made menus, additional cost may apply.

Hors-d'œuvre

choose two

Our Grand Imported and Domestic Cheese Collection with Charcuterie Display |
Accompanied with Genoa Salami, Pepperoni, Prosciutto, Orange Marmalade, Spiced Candied
Nuts, Medjool Dates, Grapes, Berries, and Assorted Crackers | GF (minus crackers)
Domestic Cheese Display | Garnished with Seasonal Fresh Fruits and served with Crackers | VEG
Mac & Cheese Fritters | with Tomato Jam | VEG
Potato Croquettes | with Tomato Jam | ⑤ GF
Samosas | with Tamarind Chutney and Mint Chutney | ⑤
Tomato Bisque Shooters | with Grilled Crostini on top | GF VEG
Devils on Horseback | Dates Stuffed with Almonds, Wrapped with Bacon and Served
with Balsamic Glaze | DF GF
Sensation Chicken Satay | Grilled Chicken Satay with Thai Peanut Sauce | DF GF
Pepper Molasses Beef Crostini | with Gorgonzola Cream and Red Onion Jam

Protein

choose one

Chicken Marsala | with a Classic Marsala Wine Mushroom Sauce | GF
Chicken Piccata | with a White Wine, Lemon and Capers Butter Sauce | GF
Chicken | in Pesto Sundried Tomato Cream Sauce | GF
Chicken | in Teriyaki Glaze | GF
Grilled Herbed Pork Medallions | with Romesco Sauce (Smoked Creamy Pepper and Tomato Sauce) | GF
Sensation Spice Pork Loin | with Mango and Red Pepper Chutney | GF
Beef Burgundy | Burgundy Braised Beef with Carrots, Mushrooms & Pearl Onions with Fresh Herbs and
Served in a Tomato-Beef Broth | GF
Beef Stroganoff | Classic Dish with Braised Beef, Mushrooms and Onions | GF
Chana Masala | Garbanzo Bean Curry | ⑤
Pasta Primavera | with Seasonal Roasted Vegetables in Marinara Sauce | ⑤
Paneer Parmesan | Breaded Steak of Paneer Topped with Marinara Sauce and Parmesan | VEG

Starch

choose one

Roasted Baby Potatoes | in Herbs, Garlic and Oil | GF ⑤
Penne Pasta | tossed in Olive Oil and Fresh Herbs | GF ⑤
Chimichurri Rice | GF ⑤
Creamy Polenta with Dry Fenugreek Leaves | Toasted creamy polenta finished with coconut milk and
fenugreek leaves | ⑤

This menu includes Dinner Rolls and Butter

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

⑤: Vegan

CARDAMOM

\$45 per person

Some Items may require chefs assistance on site for quality

Vegetable

choose one

Roasted Brussel Sprouts | (V) GF

Smoked Chili Seared Zucchini Planks | (V) GF

Tandoori Cauliflower | (V) GF

Herb Grilled Vegetables | Peppers, Mushrooms, Zucchini, Squash, Carrots, Onions | (V) GF

Salad

choose one

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

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



VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

(V): Vegan

SAFFRON

\$55 per person

Items on the menus cannot be mixed and matched with other menu packages. Any custom made menus, additional cost may apply.

Hors-d'œuvre

choose one stationed and two passed

Stationed

Our Grand Imported and Domestic Cheese Collection with Charcuterie Display |
Accompanied with Genoa Salami, Pepperoni, Prosciutto, Orange Marmalade, Spiced Candied Nuts,
Medjool Dates, Grapes, Berries, and Assorted Crackers | GF (minus crackers)

Grilled Vegetable Charcuterie Board | Assortment of Roasted and Grilled Vegetables (Brussel Sprouts,
Zucchini, Peppers, Carrots) with Beet Root Hummus and Chimichurri Hummus | ⑤

Passed

Falafel Bites with Tzatziki | VEG GF

Cauliflower Wings | Chickpea-Batter-Fried Cauliflower Florets Tossed in Sweet Chili Sauce | GF ⑤

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

Grilled Watermelon Skewers | with Balsamic Drizzle | GF ⑤

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

Seasoned Onion Fritters with Tomato Jam | ⑤ GF



This menu includes Dinner Rolls and Butter

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

⑤: Vegan

SAFFRON

\$55 per person

Some Items may require chefs assistance on site for Quality



Protein

choose two

Petite Beef Tenders | with Red Wine Reduction | GF DF

Petite Beef Tenders | in Chimichurri Sauce | GF DF

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

*Adobe Beef Tenders | Rubbed with a Southwestern Spice, Grilled, and then Served with a
Pozole Pepper Jack Cream | GF*

Seared Salmon | in Piccata Sauce with Parsley | GF

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

Grilled Chicken Breast | with Romesco Sauce | GF DF

Chicken | with Artichoke, Sundried Tomato and Bechamel Sauce | GF

Chicken | with Chili Caramel Coffee Sauce | GF

Murgh Makhani | Indian Style Butter Chicken | GF

Starch

choose one

Classic Creamy Garlic Mashed Potatoes | GF

Seared Potato Planks with Herb Oil | (V) GF

Penne Pasta in Olive Oil and Herbs | DF VEG (can be made GF for \$6 pp)

Aromatic Basmati Saffron Rice | (V) GF

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

Butternut Squash Risotto | GF

Couscous | with Sweet Peppers, Carrots and Peas | GF

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

(V): Vegan

SAFFRON

\$55 per person

Vegetable

choose one

Tandoori Cauliflower | (V) GF

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

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

Grilled Carrots | (V) GF

Grilled Vegetables | Peppers, Mushrooms, Zucchini, Squash, Carrots, Onions | (V) GF

Roasted Brussels Sprouts | in olive oil | (V) GF

Salad

choose one

Roots Signature Salad | Harvest Blend Mixed Greens, Feta Cheese, Spiced Candied Pecans and Strawberries

Served with a Berry Vinaigrette | GF (V without cheese)

Aspen Salad | Baby Arugula with Sliced D'Anjou Pears, Roasted Goat Cheese, Toasted Pumpkin Seeds with a

Tangy Vinaigrette | GF (V without cheese)

Caesar Salad | Romaine Lettuce, Garlic Croutons, Parmesan with Caesar Dressing | V



PASTA BAR

\$35 per person

Vegetarian Upon Request

Sauces

choose 2

Marinara

Alfredo

Pesto Cream

Pasta

choose 2

Penne Pasta

Bow Tie Pasta

Fettuccini

Spaghetti

Protein

choose 1

Grilled Chicken

Italian Sausage

Tofu

Paneer

Vegetable

Veggies

*Roasted Vegetables - Sweet
Peppers, Red Onions, Carrots
and Broccoli*

Salad

*Classic Caesar Salad | Crisp
Romaine, Shredded Parmesan,
and House Croutons served with
Caesar Dressing*

This menu includes Dinner Rolls and Butter and Grated Parmesan Cheese

TACO BAR

\$40 per person

Includes

Corn Tortillas

Proteins:

Ancho Chile Ground Beef - Gluten Free, Dairy Free

Slow Cooked Pork Carnitas - Gluten Free, Dairy Free

Toppings

Cilantro Crema - Gluten Free

Fire Roasted Salsa

Pico De Gallo - Gluten Free, Dairy Free

Limes

Pickled Jalapeno Cabbage - Gluten Free, Dairy Free, includes Cilantro

Sides

Mexican Rice - Gluten Free, Dairy Free

Choice of

Seasoned Black Beans

OR

Refried Beans

Add Chipotle Chicken Protein for \$8 Per Person

VEG: Vegetarian GF: Gluten Free DF: Dairy Free ⑤: Vegan

**plus taxes, fees, staff, rentals and optional gratuity*

VEGETARIAN MENU

\$50 per person

Hors-d'œuvres

choose two

Grand Vegetarian Charcuterie Display | Collection of Imported and Domestic Cheeses artistically displayed with House Jams, Fresh Berries, Candied Nuts, Crackers and Breads | Veg

Zucchini Fritters | with Mint Chutney | GF Veg

Samosas with Tamarind Chutney | ⑤

Crostini | with Olive Tapenade | Veg

Mac & Cheese Fritters | with Tomato Jam | Veg

Potato Croquettes | infused with Cumin, Cilantro, Jalapeno, and Spices served with Our Signature Spicy Tomato Jam | ⑤ GF DF

Grilled Pita Triangles | with Hummus | ⑤

Italian Caprese | with Balsamic Glaze | Veg

Veggie Egg Rolls | with Sweet and Sour Chili Sauce | Veg

Vegetable Crudite | with Beet Root Hummus | ⑤

Salad

choose one

Aspen Salad | Baby Arugula with Sliced D'Anjou Pears, Roasted Goat Cheese, Toasted Pumpkin Seeds with a Tangy Vinaigrette | GF | ⑤ (WITHOUT GOAT CHEESE)

Farmers Fresh Garden Salad | Field Greens, Match Stick Carrots, sliced Cucumbers, and Cherry Tomatoes, served with your choice of Ranch, Italian, or Balsamic dressings | GF Veg

Veg Gourmet Spinach Salad | Baby Spinach, Gorgonzola Cheese & Cranberries with Champagne Vinaigrette

Roots Signature Salad | Harvest Blend Mixed Greens, Feta Cheese, Spiced Candied Pecans, and Strawberries served with Berry Vinaigrette | GF | ⑤ (WITHOUT FETA)

Asian Salad | with Mandarin Oranges, Sesame Seeds in our Asian Dressing | GF ⑤

VEGETARIAN MENU

\$50 per person

Entrées

choose two

Stuffed Portobello Mushrooms | with Orzo and Mozzarella | Veg

*Pasta Primavera | with Seasonal Roasted Vegetables in Marinara Sauce | (V)
(CAN BE MADE GF FOR \$6 PP)*

Aaloo Matar Curry | GF Veg

Spinach and Tofu in Creamy Sauce | Veg GF

Paneer Matar Curry | Veg GF

Cheese Cheese-stuffed ravioli with Creamy Alfredo Sauce and Fresh Basil | Veg

Herb & Vegetable Risotto | Veg

Chana Masala | (V) GF

Yellow Lentil with Ginger and Garlic | Also known as Toohar Dal | Veg GF

Paneer Parmesan Breaded Indian Cheese | topped with Marinara Sauce and Parmesan | Veg

Egg Plant Caponata | a Sicilian Dish | Veg

Sides

choose 2

Rice

Saffron Rice Pilaf | Veg GF
Greek Spinach Rice | Veg GF
Tomato and Onion Rice | Veg GF
Onion & Cumin Rice | Veg GF
*Mandarin Rice | Nuts, Raisins,
Coconut, and Mayonnaise served
cold | Veg GF*
Caribbean Jerk Rice | Veg GF
Cilantro Pesto Rice | Veg GF

Veggies

Fresh Mix Veggie Medley | Veg
Corn and Beans in Southwestern Style | Veg
Stir-Fry Gourmet Veggies in Asian Style | Veg
Sauteed Green Beans with Cherry Tomatoes | Veg
Grilled Asparagus with Balsamic Glaze | Veg
Tandoori Cauliflower | (V) GF
Roasted Root Vegetables in Herb Oil | Veg
Roasted Brussels sprouts in Olive Oil | (V) GF
*Grilled Vegetable Display - Asparagus, Carrots,
Peppers, Onions, Mushrooms, and Tomatoes
that are seasoned and grilled | Veg*

Potato

*Rosemary Garlic Roasted
Potatoes in Olive Oil | Veg*
*Tandoori Grilled Roasted
Potatoes in Sesame Oil | Veg*
*Comes with Assorted Gourmet
Rolls served with Butter | Veg*

VEGAN MENU

\$50 per person

Hors-d'œuvres

choose two

Vegetable Pakoras | Garbanzo Bean Flour Fritters with Tamarind Chutney | (V) GF

Vegan Seasonal Veggie Crudite | with Black Bean Dip | (V) GF

Grilled Pita Triangles | with Hummus | (V)

Fresh Fruit Display | (V) GF

Salad

choose one

Summer Vegan Salad | Cucumber, Onion, Carrot, and Radish tossed in Lemon and Cilantro Dressing | (V) GF

Roots Vegan Signature Salad | Mixed Greens, Strawberries, Candied Nuts, and Grapes served with Berry Vinaigrette | (V) GF

Tuscan White Beans and Kalamata Olives | on Crisp Romaine with Balsamic Dressing | (V) GF

Entrées

choose two

Tofu in Masala Sauce | (V) GF

Asian Vermicelli | Sauteed with julienned carrots, peppers, onions, and squash | (V) GF

Khichri | An Indian dish traditionally made with rice, lentils, spices, and clarified butter. At Italic Catering, we have replaced clarified butter with coconut oil to make it vegan. it has four accompaniments (four friends): mint-cilantro chutney, sweet and savory pickled onions, spicy mango chutney and papadam | (V)

Vegan Eggplant Parmesan | (V)

Tofu | in Coconut Curry Sauce with Peppers and Pineapple | (V) GF

Creamy Polenta | Finished with Coconut Milk | (V) GF

Sides

choose two

Grilled Carrots in Herbs | (V) GF

Artichoke and Sun-Dried Tomato Basmati Rice Pilaf | (V) GF

Tandoori Cauliflower | (V) GF

Seared Zucchini Planks | (V) GF

Roasted Brussels sprouts in Olive Oil | (V) GF

Rosemary Garlic Roasted Potatoes in Olive Oil | (V) GF

À LA CARTE HORS D'OEUVRES

Stationed

Grand Charcuterie Display - Collection of Imported and Domestic Cheeses artistically displayed with Cured Meats, House Jams, Fresh Berries, Candied Nuts, Crackers and Breads
\$12 Per Person

Domestic Cheese Display | Garnished with Seasonal Fresh Fruits and served with Crackers
\$7 Per Person

Classic Bruschetta Mix with Grilled Crostini | VEG
\$5 Per Person

Grilled Vegetable Charcuterie Board - Assortment of Roasted and Grilled Vegetables (Zucchini, Squash, Peppers, and Carrots) with Hummus | GF ⑤
\$8 Per Person

Baked Brie En Croûte | Oven Baked Brie Wrapped in Pastry Puff, Stuffed with Berry Jam and Served with Crackers | VEG
Minimum 2 dozen
\$8 Per Person

Fresh Fruit Platter | ⑤ GF
\$6 Per Person

Pita Triangles with Hummus | ⑤ DF
\$6 Per Person

Tajin Corn Tortilla Chips with Fire-Roasted Salsa | GF ⑤
\$6 Per Person

Seasonal Veggie Crudite - A Selection of Raw Vegetables with Hummus | GF ⑤
\$6 Per Person

2 Dozen Minimum of Any Type

"...Most of all, we were happy with your willingness to work hard and adapt the foods to our taste and recipes. In the end it was a great success...and everyone loved the food." - R.G.

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

⑤: Vegan

À LA CARTE HORS D'OEUVRES

2 Dozen Minimum of Any Type | Pricing is per person

Hot Passed

Zucchini Fritters Chickpea-Batter-Fried Zucchini Rings with Ranch GF (V) no ranch) \$2.75	Tandoori Chicken Satay with Mint Chutney GF \$4.25
Cauliflower Wings Chickpea-Batter-Fried Cauliflower Florets tossed in Sweet Chili Sauce GF (V) \$2.75	Beef Skewers with Chimichurri Sauce GF DF \$5
Devils on Horseback Bacon Wrapped Dates Stuffed with Almonds, Wrapped in Bacon and Drizzled with Balsamic Glaze DF GF \$2.75	Samosas with Mint Chutney (V) \$3
Potato Croquettes Crispy Potato Balls infused with Cumin, Cilantro, Jalapeno, and Spices served with Our Signature Spicy Tomato Jam (V) GF \$2.75	Asian Chicken Satay in Teriyaki Sauce GF DF \$4
Mac & Cheese Fritters with Tomato Jam VEG \$3.50	Beef Meatballs With Berry Chipotle Sauce GF DF \$2.75
	Falafel Bites with Tzatziki GF VEG \$3.50
	Paneer Skewers Grilled Paneer Skewers with Tandoori Spices, Peppers, and Onions GF VEG \$4.75

2 Dozen Minimum of Any Type

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

À LA CARTE HORS D'OEUVRES

Caprese Skewers | ~~Mozzarella, Basil and Tomato~~
~~Cold Passed~~
Skewers with Balsamic Glaze | GF VEG

\$4.25

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

\$3.50

Curried Deviled Eggs | With Bacon Bits and
Chives | GF

\$3.50

Fruit Skewers | GF (V)

\$4

Chocolate Covered Applewood Smoked Bacon
Skewer | DF GF

\$4

White Chocolate Covered Applewood Bacon
Skewers | GF

\$4

Antipasto Skewers | Cheese, Artichoke, Olive, and
Salami | GF VEG

\$5

Watermelon Gazpacho Shooters | GF (V)

1.5 oz Portions in Shot Glasses

\$4

Prosciutto Wrapped Melon with Balsamic Glaze |
GF DF

\$4.25



DESSERTS

Some Items may require chefs assistance on site for Quality and Presentation

Chocolate

Raspberry Chocolate Bar | \$5

Chocolate Brownie | \$3.75

Chocolate Chip Cookie | \$3

Coconut Brownie | \$4

Chocolate Dipped Strawberry | GF | \$6

Chocolate Torte | GF | \$6

Vegan Chocolate Cake | ⑤ | \$6

Chocolate Mousse infused with Baileys & Cigar cookie in shot glass | GF | \$6 (min 2 dozen)

Classic

Assorted Cheesecake Bites | \$6

Fruit Filled Thumbprint Cookie | \$3.50

Rosemary Shortbread Cookie | \$3.50

Lemon Bar | \$4.50

Fun

Mango Mousse in Shot Glasses | GF | \$6

Chef Madhoo's Epic Bread Pudding | \$5

Coconut Milk Rice Pudding | GF ⑤ | \$6

Coconut Milk Carrot Pudding | GF ⑤ | \$5

S'more Bar | S'mores Kit Include: Marshmallows, Graham Crackers, Skewers, Hershey's Chocolate, Signage and Mini Sterno Setup for Indoors | \$7 (Staffing needed)

Caramel Spice Popcorn | ⑤ GF | 3 oz Bag | \$5

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⑤: Vegan

"No complaints. All the food was good. The food quality, service and value were all very good.

I would use them again for company events." - S

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



WHY ITALIC CATERING?



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

- The Gourmet Kitchen (TGK) now known as Italic Catering Catering, is an award-winning, full-service caterer serving Denver Metro and the entire Front Range since 2002.
 - Our expertise lies in our focus on multicultural, eclectic and fusion cuisine
 - Using flavorful, local ingredients and gourmet spices from around the world, our mission is to create memorable culinary experiences for our valued clients.
 - Our menus are designed to fit any style of event; from company gatherings that may not require full-service catering to extravagant wedding receptions complete with impeccable service and event design.
 - We can take care of any dietary restrictions. We always aim to meet personal preferences.
- *additional costs may apply*

“We selected The Gourmet Kitchen for our daughters 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.

FINALLY



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 Catering by mere chance!" P.L.

Contact Information



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follow us!

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