



The Budget Bride 2012

Tony Rosacci's Fine Catering and T.R.'s BBQ have partnered with Cielo at Castle Pines to offer the perfect wedding venue along with the perfect wedding food for the budget conscious bride.

The Castle Rock BBQ

Kansas City Style Grilled Chicken Breast

Classic midwest brined chicken with our Kansas City Hickory Rub grilled to it's juicy perfection. Lightly topped with Tony's Private Recipe Sweet & Sassy BBQ sauce with plenty served on the side for those who like it drenched.

Pulled BBQ Beef or Pork

Braised in aromatics until pull apart tender, then drenched with Tony's Private Recipe "Bold & Smoky" BBQ Sauce. Includes combination of white and wheat buns.

Creamy Coleslaw

Napa cabbage, red cabbage, shredded carrots and a creamy dressing.

Baked Beans

Tender roasted pinto beans seasoned with onions, peppers, and barbeque seasonings.

- \$12.95 per guest



Tony Rosacci's Fine Catering
12001 E. Caley Ave., Centennial, CO 80111
303.662.9353
TonyRosacciCatering.com

Cielo at Castle Pines
485 West Happy Canyon Rd.
Castle Rock, CO 80108
CieloCastlePines.com

Timeless Buffet

Choose One

Caesar Salad

With imported Parmesan cheese, Italian croutons and classic Caesar dressing.

Spring Green Salad

Fresh Baby greens, tomatoes, red onion, sweet peppers and balsamic vinaigrette

Choose One

Chicken Marsala

Red Bird Farms seared chicken breast served in a Marsala sauce.

Beef Stroganoff

Thin slices of tender beef, onion, and sliced mushrooms quickly sautéed in butter and sour cream.

Also Includes

Sauteed Seasonal Vegetable Medley

Sauteed seasonal vegetables with parmesan cheese, garlic, fresh herbs olive oil, salt and pepper.

Garlic Mashed Potatoes

Baby red potatoes with roasted garlic, fresh cream and butter.

- \$13.95 per guest



Classic Buffet with Appetizers

Passed Hors D'oeuvres (based on 1 hour)

Baby Twice Bakes

Baby red potatoes filled with a mixture of butter, whipped potatoes, ricotta cheese, sour cream and Colby cheese.

Brie Stuffed Strawberries

Strawberry halves filled with whipped brie and topped with a balsamic vinegar reduction.

Insalata Caprese Skewers

Marinated fresh mozzarella, grape tomatoes and fresh basil drizzled with a balsamic reduction.

Dinner Buffet

Choose One

Caesar Salad

With imported Parmesan cheese, Italian croutons and classic Caesar dressing.

Spring Green Salad

Fresh Baby greens, tomatoes, red onion, sweet peppers and balsamic vinaigrette

Choose One

Chicken Marsala

Red Bird Farms seared chicken breast served in a Marsala sauce.

Chicken Parmesan

Red Bird Farms chicken breast encrusted with Italian seasoned bread crumbs and imported Parmesan. Served with our housemade marinara sauce.

Choose One

Beef Stroganoff

Thin slices of tender beef, onion, and sliced mushrooms quickly sautéed in butter and sour cream.

Sweet Georgia Brisket

Braised brisket simmered with aromatics and wine to create a sweet and savory sauce. Topped with caramelized onions & roasted grape tomatoes.

Also Includes

Garlic Mashed Potatoes

Baby red potatoes with roasted garlic, fresh cream and butter.

Sauteed Seasonal Vegetable Medley

Sauteed seasonal vegetables with parmesan cheese, garlic, fresh herbs olive oil, salt and pepper.

- \$20.95 per guest