



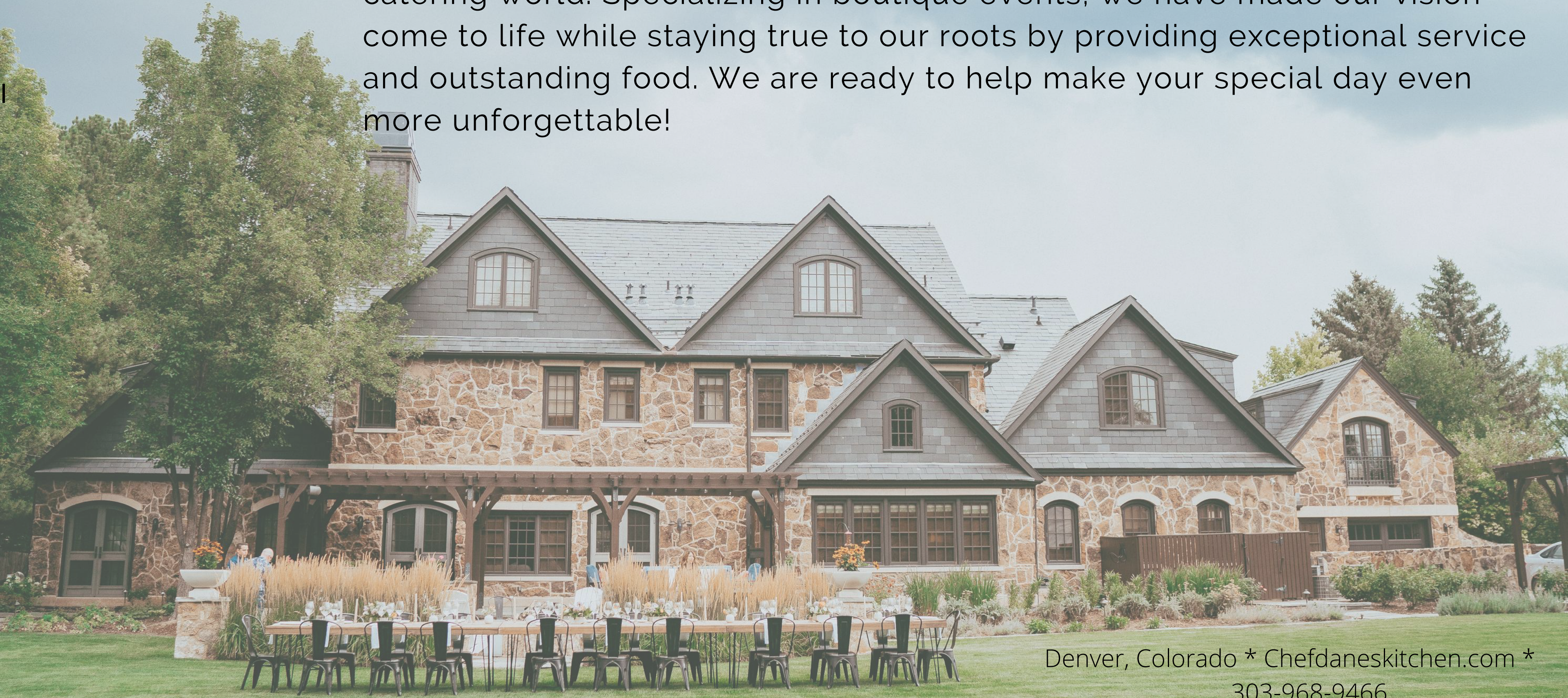
CDK 
LUXURY CATERING

WEDDING INSPIRATION

Denver, Colorado * Chefdaneskitchen.com *
(303)-968-9466

Who we are:

In 2017, we started CDK with a vision of bringing a fine dining flare to the catering world. Specializing in boutique events, we have made our vision come to life while staying true to our roots by providing exceptional service and outstanding food. We are ready to help make your special day even more unforgettable!



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Appetizers

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APPETIZERS

\$5 per person, minimum of 3 choices

Lamb Meat Balls

celery root puree / puffed quinoa

Teriyaki Chicken Skewers

spicy peanut sauce / crispy garlic

Fried Chicken Skewers

hot sauce / house pickles

Truffle Mushroom Croquettes

garlic parmesan cream / wild mushroom

Corn Dogs

dijon mustard aioli

Thai Style Steak Tartar

chili aioli / puffed rice cracker / scallion

Crab Cakes

miso corn puree/ smoked paprika / micro cilantro





APPETIZERS CONTINUED

Tuna Poke

black sesame cracker / sesame crumble

English Pea Hummus

house made ricotta/ pickled mustard seeds

Shrimp Ceviche Shooters

tajin / radish / avocado mousse

Mini Cuban Sandwich

slow roasted pork / aged Swiss cheese / bread and butter pickles

Duck Confit Deviled Eggs

crispy shallots / scallions

Lobster Tacos

wonton shell / tarragon aioli

Pork Pot stickers

yuzu vinaigrette / sesame



Stations & Family. Style

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The Italian

\$45 per person

Classic Caesar Salad - garlic croutons / charred lemon / creamy garlic dressing

Heirloom Tomato Panzenella Salad - cucumbers / pickled onions / feta

Red Bird Farm Chicken Piccata - smashed garlic potatoes / roasted cauliflower

Spring Pea and Lemon Risotto - spring pea / parmesan cheese / crispy shallots

Antipasto Zucchini - yellow squash / red onion / mushroom / bell pepper / balsamic vinaigrette

The Steak House

\$60 per person

Wedge Salad - candied bacon / blue cheese / radish / pickled shallots / heirloom cherry tomatoes

Prime Beef Ribeye or Tenderloin - creamy polenta / charred asparagus or broccolini*

Sauces - chipotle béarnaise / mint chimichurri / wasabi cream sauce

Truffle Mac and Cheese - crispy breadcrumbs / scallions

The Colorado

\$75 per person

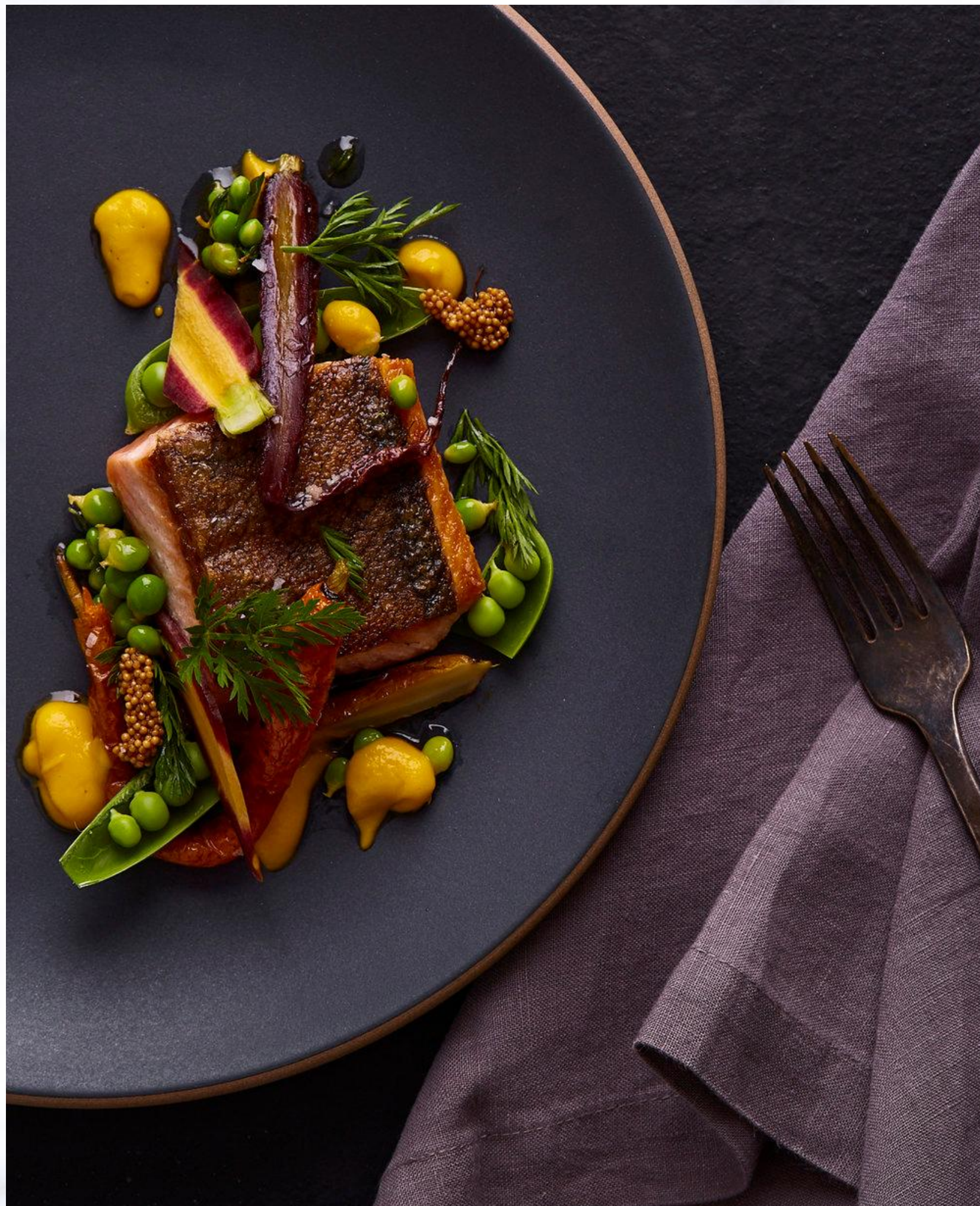
Heirloom Tomato Salad - buffalo burrata / basil / balsamic

Wild Mushroom Soup - roasted wild mushrooms / parsnip crema

Rack of Lamb - rosemary crust / cippolini onions / mint salsa verde

Alamosa Bass - gnocchi / celery root puree / corn succotash





Seated Dinners

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Please feel free to choose your favorites from each menu so we can customize your dining experience

Menus start at \$85 per person for three course

Menu 1

Roasted Grape and Kale Salad - charred lemon vinaigrette / shaved almonds / shaved parmesan

Beef Tartar - pickled mustard seeds / capers / chili aioli

Seared Halibut - toasted farro salad / celery root puree / Kalamata olives

Menu 2

Asparagus Salad - shaved pecorino / bitter greens / bacon vinaigrette / soft poached egg

Wild Mushroom Soup - porcini / truffle / smoked pistachio

Smoked and Braised Short Ribs - charred broccolini / truffle celery root puree / gremolata

Menu 3

Lobster Bisque - chive oil / roasted corn / pickled mustard seeds

Sweet Corn Tortellini - crispy prosciutto / house made ricotta

Colorado Lamb Rack - roasted heirloom carrots / cumin whipped yogurt / farro / salsa verde



Late Night Snack and Sweet Treats



Desserts and Late Night Snacks

\$10 per person (minimum of 3 choices)

Flan - caramel / raspberry

Churros - cinnamon sugar / chocolate sauce

Tres Leches - vanilla cake / strawberry compote / chantilly

Mini Fruit Tarts - pastry cream / seasonal fruit / apricot glaze

Mini Chocolate Tarts - chantilly

Lemon Bars - Italian meringue

Brownies - white chocolate

Cake Pops - chocolate / vanilla confetti / peanut butter / oreo / coconut / cheesecake

Black Forest Cake Verrines - amarena cherries / cherry coulis / amaretto chantilly

Tiramisu Verrines - ladyfinger / mascarpone mousse / espresso chantilly / chocolate covered espresso beans

Olive Oil Cake Verrines - lemon curd / mascarpone mousse / blackberry coulis

Butterscotch Pot De Crème Verrines - salted caramel / sweet cream

Mango Panna Cotta Verrines - coconut cream / raspberries

WEDDING CAKE (BY CLIENT AT SITE) - our staff will happily cut and serve your wedding cake, complimentary

FRESH BREWED COFFEE & DECAF COFFEE - cream / sugar / sweetener

Things to know (we are always here to help)

We will say yes to doing anything! A typical event with CDK cooking for you will always start with a rough outline of the type of event that you are looking to host. Once we work through the menus, timing, price etc. the CDK Team will be there to assist you in every possible way to make your day shine! We have taken a moment to answer some of our most frequently asked questions here for you!

1. **How do you Price your meals, Chefs, and service?** Our meals for the most part listed here priced per person. As for chefs and servers/bartenders we charge a flat fee per event. The amounts vary on the time of year but are as follows Chefs: \$250-\$300 Servers:\$150 Bartenders: \$150. We recommend using a server for events with 10 persons or over.
2. **What do I need to do before the chefs arrive?** Nothing. We will typically arrive about two hours before your wedding. The chefs and servers will make themselves at home & getting the meal ready! This includes setting the table.
3. **I want to have adult beverages for my guests?** In the state of Colorado caterers are not allowed to sell alcohol. We can go to the store and buy it for you. We will only charge you the same retail price as we paid for it!! And we can shake, stir and pour!
4. **Can you get us a cake?** Yes! We would love to. Let us know when you make the reservation and we can set up a cake.
5. **Who is my Chef going to be?** We have a team of chefs. We use a team for a few reasons: 1. They are our friends and we know that they can cook. 2. They have worked in the top restaurants and hotels in the world. 3. Fun, knowledgeable, and friendly!

6. **What equipment do I need for you to cook ?** In the summer-time one of our specialties is doing weddings in very remote locations! So, we can cook just about anywhere. For 99% of meals a typical Six or Four Burner Stove will do. We will also need to have enough plates, silver, and glassware for the meal. We can assist in bringing additional or the correct amount for any size group.

7. **We've never been to the location that our wedding is going to be in?** Don't worry we probably have been! We are the premier luxury chef service in Colorado and so it's likely that we have cooked in the home you are visiting. We can make adjustments to each home and work with your Colorado Vacation contact to make sure that the meal is a success.

8. **Are you licensed and Insured?** Yes we are. We care about your health, and can easily be called the cleanest commercial kitchen in the area. We would be happy to give you a tour! (No really!, Feel free to ask any of the other chef/catering companies in the area and see what they say) We are also insured to \$1 Million for accidents and \$2 Million for dram shop.

9. **I'm looking at my bill?** The most common questions about the billing process are: 1. Can I pay cash? - Yes!. 2. How do I pay?- Easy, You can write a check, pay over the web via the secure link. 3. What is the Service Charge? This is a 20% automatic charge added to all orders, and is a standard charge in our industry. In our case we use this to help pay for our employees to have savings plans, insurance, training and ensure that you have the happiest and best people to serve you available.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



Connect with us for your wedding!

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