

FOODsmith

drop off menus

information

Thank you for considering FOODsmith for your entertaining needs. We utilize time honored cooking methods to create simple dishes, rich in flavor. Our goal is to create memorable meals for your group.

Please note that our sample drop off menus include both "everyday" items that you can enjoy when you want to enjoy a casual meal in the comforts of your own home (or home away from home) as well as more "special occasion" items for those times that you hope to indulge, spoil yourself a little and make an impression upon your guests.

We will assist you to plan a custom menu if desired. Our refreshing hospitality along with our thoughtfully created menus will combine to create a positive memory for you and your guests. Additionally we are sensitive to our guests' dietary needs. We are experienced at creating menus that accommodate your personal preferences and restrictions as well as exceed your expectations in regards to quality. Almost all menu items are available Gluten free, Soy free, Trans Fat free, Refined Sugar free, etc. Please do not hesitate to inquire about these and other options.

contact

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pricing

All prices include disposable vessels appropriate to the menu item. China, glass and silver are not included.

Food and beverage are subject to tax and service charges (if applicable).

A 50% deposit will be required on all orders to start the sales process.

FOODsmith accepts cash, checks, MasterCard, Visa and Amex.

Prices are subject to change minimum quantities are applicable on most items.

delivery

Delivery charges begin at \$25 for locations in Edwards, Vail, Avon and Beaver Creek and \$50 for other locations throughout the Vail Valley. Items are delivered cold ready to reheat.

Minimum order for delivery is \$150.00. Special discounts apply for repeat orders.

alcohol

Colorado state liquor laws do not allow FOODsmith to provide alcohol. However, we are happy to coordinate liquor, beer and wine deliveries through our local business contact, Beaver Liquors in Avon, Colorado.

sample drop off breakfasts

SEASONAL SLICED MELONS & BERRIES
HOUSE BAKED BREAKFAST MUFFINS
NEW YORK STYLE BAGELS • BUTTER • FOODsmith PRESERVES • CREAM CHEESE
STEEL CUT OAT PORRIDGE • DRIED CRANBERRIES · ALMONDS
SOFT SCRAMBLED EGGS • CHIVES
APPLEWOOD SMOKED BACON • PORK SAUSAGE
BREAKFAST POTATOES
INDIVIDUAL CRUSTLESS QUICHE • MILLIONS OF INGREDIENT COMBINATIONS!
SMOKED SALMON • TRADITIONAL ACCOMPANIMENTS
ORANGE SCENTED CIABATTA FRENCH TOAST • VT MAPLE SYRUP
ALL NATURAL YOGURT PARFAIT • FRUIT • GRANOLA
MEDITERRANEAN VEGETABLE FRITATTA
CHILEQUILES CASSEROLE
BREAKFAST SANDWICHES • SCRAMBLED EGGS • OREGON CHEDDAR • BREAKFAST SAUSAGE
BREAKFAST BURRITOS · SCRAMBLED EGGS · QUESO FRESCO · CHORIZO · SALSA

sample drop off lunches

starters

CAESAR SALAD • ROMAINE • KALE • GARLIC CROUTONS
CHOPPED VEGETABLE SALAD • SALUMI • PROVOLONE
MIXED GREENS • ORANGE SUPREMES • PEPITASS • CHEVRE • CHAMPAGNE CITRUS VINAIGRETTE
SPINACH SALAD • BACON VINAIGRETTE • PT REYES BLUE CHEESE • RED ONION • EGGS
ICEBERG WEDGE • TOMATOES • PT REYES BLUE CHEESE • RED WINE VINAIGRETTE • RANCH
SEASONAL RAW VEGETABLES · RANCH
RED PEPPER HUMMUS • PITA CHIPS
ASSORTMENT OF ARTISAN CHEESES • ALMONDS · HOUSE MADE PRESERVES • LAVASH
ASSORTMENT OF CHARCUTERIE & SALUMI • HAND CRAFTED PICKLED VEGETABLES • MOSTARDA • SLICED BAGUETTE
JUMBO PRAWNS • COCKTAIL SAUCE • LEMON
BUTTERNUT SQUASH SOUP
WYNN FARMS TOMATO SOUP
BLACK BEAN SOUP
ROASTED CHICKEN NOODLE SOUP
CHICKEN TORTILLA SOUP
BROCOLLI • OREGON CHEDDAR SOUP
ALL NATURAL BEEF CHILI • GREAT DIVIDE YETI STOUT • CRISPY TORTILLAS

entrees

SEARED YELLOWFIN TUNA NICOISE • POTATOES • EGG • GREEN BEANS • TOMATO • OLIVE VINAIGRETTE *
SEARED PACIFIC SALMON • FRENCH GREEN LENTILS • GREENS • TOMATO VINAIGRETTE
CHICKEN CLUB SANDWICHES • BACON • AVOCADO • KETTLE CHIPS
FISH TACOS • CHIPOTLE MAYO • CABBAGE • CILANTRO
PORCINI DUSTED BEEF FILET • ARTISAN ROLLS • HORSERADISH CREAM • ROCKET
CAESAR SALAD • ROMAINE • GARLIC CROUTONS • ADOBO CHICKEN OR SEARED SALMON
ROASTED TURKEY BREAST • MULTI GRAIN SOURDOUGH • SLICED BRIE • APPLES • KETTLE CHIPS
BUILD YOUR OWN DELI SANDWICHES • 3 MEATS • 2 CHEESES • GREEN LEAF • TOMATOES • CONDIMENTS • KETTLE CHIPS
PULLED BBQ PORK SANDWICHES • AMISH SLAW • AVON BAKERY BUNS

desserts

TIRAMISU
FRESH FRUIT TARTLET

DOUBLE CHOCOLATE MOUSSE CAKE • BERRY COULIS
MEXICAN CHOCOLATE FLOURLESS CAKE
DUTCH APPLE PIE
KEY LIME PIE
SCHARFFEN BERGER CHOCOLATE PUDDING • VANILLA WHIPPED CREAM • SHORTBREAD COOKIE
MOUNTAIN FLOUR GELATO & SORBETS
SEASONAL FRUIT COBBLER • GELATO
CHOCOLATE DIPPED STRAWBERRIES

sample drop off hors d'oeuvres

ASSORTMENT OF ARTISAN CHEESES • ALMONDS • FOODsmith PRESERVES • LAVASH
ASSORTMENT OF CHARCUTERIE & SALUMI • FOODsmith PICKLED VEGETABLES • MOSTARDA • SLICED BAGUETTE
CLASSIC CRUDITE • SEASONAL RAW VEGETABLES • COLORADO RANCH • HUMMUS
SHELLFISH COCKTAIL • PRAWNS • OYSTERS • NOLA COCKTAIL SAUCE • CHAMPAGNE MIGNONETTE
SEARED BEEF TENDERLOIN SKEWERS • HORSERADISH • MULTI GRAIN CROSTINI*
SMOKED SALMON • CRÈME FRAICHE • DILL CRACKER
SAFFRON ARANCINI • SHORT RIB • ROASTED RED PEPPER
WILD MUSHROOM ARANCINI • BASIL AIOLI
SERRANO HAM • ASPARAGUS • PARMESAN
ROCK SHRIMP SKEWER • GAZPACHO SHOOTER
SEARED TUNA • FURIKAKE • CILANTRO AIOLI*
PETITE CRAB SALAD • COTTAGE CHIP • NEW ENGLAND AIOLI
WILD MUSHROOM TARTLET • LEMON RICOTTA
CHICKEN ADOBO SKEWERS • CILANTRO • CREMA
PORK BELLY WRAPPED GALA APPLE SKEWER

CHOCOLATE DIPPED BISCOTTI
FRESH FRUIT TARTLETES
MINIATURE SCHARFFEN BERGER CHOCOLATE PUDDING • VANILLA WHIPPED CREAM
CHOCOLATE DIPPED STRAWBERRIES
LEMON CURD & BLUEBERRY TARTLET
TRUFFLES
MINIATURE CHOCOLATE CHIP COOKIES

sample drop off dinners

menus include ideas for complete meals, each item priced and sold individually – custom “plated” meals always available!

sushi dinner

MISO SOUP • GREEN ONIONS
EDAMAME
SHISHITO PEPPERS
ASSORTED SUSHI • NIGIRI • ROLLS • SASHIMI (WE HAVE SOURCED EXCEPTIONAL QUALITY FRESH FISH, PLEASE INQUIRE ABOUT AVAILABILITY) *
HOMEMADE GREEN TEA ICE CREAM • SWEET SESAME TUILE

italian dinner

CAESAR SALAD • ROMAINE • BABY KALE • GARLIC CROUTONS
THREE CHEESE FLATBREAD • BASIL • GARLIC
HANDMADE MEAT LASAGNA • MARINARA • SEASONED BEEF • RICCOTA • MOZZARELLA • PARMESAN • BASIL
FUSILLI • BASIL ROCKET PESTO • TOMATO • PARMESAN
HANDMADE VEGETARIAN LASAGNA • MARINARA • ZUCCHINI • EGGPLANT • WILD MUSHROOMS • SPINACH • RICCOTA •
MOZZARELLA • PARMESAN • BASIL

MACARONI & CHEESE • ELBOW NOODLES • 100% KID FRIENDLY
TIRAMISU & BISCOTTI

bbq dinner

JALAPENO CORN BREAD
DRY RUBBED SMOKED BABY BACK RIBS (INSPIRED BY OUR TRAEGER SMOKER)
APPLEWOOD SMOKED PULLED PORK SANDWICH • PICKLES • AMISH SLAW
YUKON POTATO SALAD
COLE SLAW
SEASONAL COBBLER • MOUNTAIN FLOUR VANILLA BEAN GELATO

mexican dinner

TACOS AL PASTOR (PORK SHOULDER) • PINEAPPLE • ONION • CILANTRO
ADOBO CHICKEN TACOS • CREMA • QUESO FRESCO • ONION
TACOS DE CARNE ASADA (BEEF) • CHIPOTLE MAYO • PICO DE GALLO
TACOS DE CAMARONES (SHRIMP) • CHIPOTLE MAYO • CABBAGE • CILANTRO
CHICKEN TORTILLA SOUP
CAESAR SALAD • ROMAINE • BABY KALE • GARLIC CROUTONS
ADOBO SKIRT STEAK & ADOBO CHICKEN FAJITAS • FLOUR TORTILLAS • GYPSUM CORN TORTILLAS • PEPPERS • ONIONS
BLACK BEANS • GRILLED GREEN ONIONS
MEXICAN RICE PILAF
MEXICAN FLOURLESS CHOCOLATE CAKE

additional dinner items

starters

CRAB CAKE • SHOE STRING POTATOES • NEW ENGLAND AIOLI
SPINACH SALAD • BACON VINAIGRETTE • RED ONION • EGGS
ICEBERG WEDGE SKEWERS • TOMATOES • PT REYES BLUE CHEESE • RED WINE VINAIGRETTE • RANCH
BABY GREENS • CRISPY SHALLOTS • WARM HERB CRUSTED LAURA CHENEL CHEVRE • CHAMPAGNE HERB VINAIGRETTE
MIXED GREENS • GALA APPLES • CRISPY SWEET POTATOES • SHERRY VINAIGRETTE
BUTTERNUT SQUASH SOUP • PEPITAS • CRÈME FRAICHE
BROCOLLI SOUP • OREGON CHEDDAR
BLACK BEAN SOUP • PICO DE GALLO
WYNN FARMS TOMATO SOUP • EXTRA VIRGIN OLIVE OIL • PARMESAN
SMOKED SALMON • TRADITIONAL ACCOMPANIMENTS

entrees

SEARED HALIBUT • ROASTED CAULIFLOWER • GOLDEN RAISINS • PINENUTS
ORGANIC CHICKEN POT PIE • CARROTS, PEAS, CELERY, ONION • HOMEMADE PIE DOUGH
SEARED DAY BOAT SCALLOPS • ASPARAGUS • MOREL MUSHROOMS
CRISPY ALL NATURAL CHICKEN • POTATO PUREE • SEASONAL VEGETABLES • THYME JUS
LIBERTY DUCK BREAST • RED GARNET POTATO PUREE • BRUSSEL SPROUTS • FIG JUS
COLORADO LAMB CHOPS • FRENCH GREEN LENTILS • FRISEE
TENDER BELLY PORK TENDERLOIN • CREAMY POLENTA • BROCOLLI • BIG B'S HARD CIDER JUS
MEAT LOAF • APPLEWOOD BACON • HOMEMADE KETCHUP • BROCCOLINI • POTATO PUREE
SORREL MARINATED SALMON • FINGERLING POTATOES • BABY CARROTS
BRAISED BEEF SHORT RIBS • CREAMY POLENTA • ROASTED ROOT VEGETABLES
ALL NATURAL BEEF FILET* • BROCCOLINI • CHIMICHURRI • ROASTED FINGERLING POTATOES
LOBSTER FRA DIAVOLO • LINGUINI

sample drop off desserts

MOUNTAIN FLOUR SORBETS & GELATOS
BABY CUPCAKES
S'MORE BARS
VALRHONA CHOCOLATE CREAM PUFFS
DULCE DE LECHE SHORTBREAD BITES
PETITE SCHARFFEN BERGER CHOCOLATE BROWNIES
MINI HIGH ALTITUDE CHOCOLATE CHIP COOKIES
MINI GLUTEN FREE CHOCOLATE CHIP COOKIES
CUPCAKES
CHOCOLATE DIPPED STRAWBERRIES
HAND MADE TRUFFLES & CHOCOLATES
CHOCOLATE DIPPED ALMOND BISCOTTI

large desserts

SEASONAL PIES • APPLE, PUMPKIN, PECAN, KEY LIME
TIRAMISU
NY STYLE CHEESECAKE
SEASONAL FRUIT COBBLER (SERVES 15)
MOUNTAIN FLOUR GELATOS AND SORBETS (ASSORTED FLAVORS, BY THE PINT)
SPECIALTY CAKES
VALRHONA CHOCOLATE CAKE • GENOISE • BITTERSWEET CHOCOLATE MOUSSE • DARK CHOCOLATE GLAZE
WHITE CHOCOLATE RASPBERRY MOUSSE CAKE • RASPBERRY PRESERVES • BUTTERCREAM
POPPYSEED AND LEMON BUTTERCREAM CAKE • BLUEBERRIES
DOUBLE CHOCOLATE MOUSSE CAKE

CUSTOM DESIGNED CAKES & WEDDING CAKES ALSO AVAILABLE, PLEASE INQUIRE

cocktail enhancements

Colorado state liquor laws do not allow FOODsmith to provide alcohol. However, we are happy to coordinate liquor, beer and wine orders through our FAVORITE local business contact, Beaver Liquors in Avon, Colorado.

LIMITED BAR ESSENTIALS
ICE · COCKTAIL NAPKINS · CUT LIMES

FULL BAR SERVICE
ICE · COCKTAIL NAPKINS · LIMES · LEMONS · LUXARDO CHERRIES · STUFFED OLIVES
MIXERS (SODA , TONIC, COKE, DIET COKE, CRANBERRY JUICE, ORANGE JUICE, OTHER)

HAND CRAFTED "BATCH" COCKTAILS: MARGARITAS, RUM PUNCH, NEGRONI, STRAWBERRY SMASH.....

* These items may be served raw or undercooked or contain raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.