

Cured

CATERING



Cured offers full service catering as an extension of our specialty grocer on Boulder's Pearl Street. We use the best products available, championing local farmers and smaller, artisanal producers, to deliver a fully customizable, complete events package that is designed to help realize the vision of our clients. From food and beverage to rental and vendor coordination, we strive to elevate your event; the menu, the style, and the fluidity of operation. Our goal is to help create an occasion that you, the host, will remember as elegant, easy, fun, and, most importantly, delicious.

OUR CORE VALUES

1. To work without compromise to provide a meal composed of ingredients we stand behind, made with techniques we're proud of, by people we respect.
2. To provide the level of hospitality one expects in fine dining, in any and every venue.
3. With our full service events team attending to every detail, from pairing food and beverages to coordinating rentals and decor, we pride ourselves on making the host feel as relaxed as a guest themselves.
4. To ensure that every event Cured caters is one where we wish we were also a guest!

PARTNERS AND PURVEYORS

Aspen Moon Farm	Essex Cheese	Old World Wines
Avalanche Cheese Co	Fortuna Chocolate	Olympia Provisions
Avery Brewing	Fruition Creamery	Oxford Gardens
Black Cat Farm	Giuliana Imports Olive Oils	Peach Street Distilling
Boulder Lamb	Grower's Organic	Red Wagon Farm
Boxcar Coffee Roasters	Haystack Mountain Dairy	Sanitas Brewing
Caprock Distilling	Kilt Farm	Savory Spice Shop
Cellars at Jasper Hill	Kim and Jakes Gluten Free	Seattle Fish
Chop Salumi	Laws Whiskey	Stelvio Selections
Crystal Springs	Lyons Farmette	Tender Belly
Cure Organic Farm	Mast Brothers Chocolate	Upslope Brewery
Elevation Meats	Natural Wine Company	Western Daughters

WHAT TO EXPECT

Cured catering is an extension of our Specialty Grocery on Boulder's Pearl Street. It is built upon the same foundation of exacting standards and uncompromising attention to detail that we are known for in the world of fine cheese, charcuterie, wine, and grocery goods.

Our menus are created seasonally and reflect our partnerships with local vendors and our support of the finest food artisans from around the world. Our chefs and events team are experts at working with you to curate a menu and experience that is tailored to your every whim and fancy. While our focus is on seasonal, inspired Colorado fare, we are fluent in cuisine from around the world and customize our offerings to the guest, not the other way around. While you will always see a beautiful spread of cheese and charcuterie, two of our favorite things on earth, with our creative team at the helm, no two menus are ever the same.

We also offer a unique service in Colorado, pairing beverages at any price point (that's the beauty of having your own wine shop!) with every menu we create, truly maximizing the wow factor for every meal we serve. Our wine selection is focused around small, interesting, off-the-beaten-path wines from around the world, and we love introducing our clients to wines that broaden both their palate and knowledge base. We also source beers and spirits from the finest producers in Colorado and beyond, and our bartenders love creating signature cocktails for any event.

With the goal of making your day as smooth and stress-free as possible, we provide in-house coordination services for rentals, floral, and decor, and recommend partners for services we don't manage directly. Searching for a stylist to help curate the look and feel of your event? Need help with invitations or thank you baskets for the special guests? We can help.

Start your event planning process by reaching out to our Events Coordinator (events@curedboulder.com) or by filling out our intake questionnaire online and we will reach out with some ideas to help your brain start turning. First, we'll meet over coffee at our shop on Pearl street followed by a visit to the event venue when the time comes. We'll continue to refine and revise your quote and menu until we've created the perfect meal! We look forward to working with you!



