



CALDERA HOUSE

- CATERING MENUS -



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BREAKFAST BUFFET

Breakfast buffets are served with freshly squeezed orange and grapefruit juice, as well as coffee and assorted teas.

Traditional Continental

\$40 per guest

Sliced Fruit, Berries, Croissants, Danish, Muffins, Breakfast Pastries, Fruit Preserves, Butter, Bagels, Plain Cream Cheese

The House Continental

\$45 per guest

Sliced Fruit, Berries, Croissants, Danish, Muffins, Fruit Preserves, Butter, Bagels, Plain Cream Cheese, Smoked Salmon, Tomatoes, Red Onions, Capers, House Yogurt, Cold Cereals, Skim, Whole Milk, Almond Milk

The American

\$50 per guest

Sliced Fruit, Berries, Croissants, Danish, Muffins, Fruit Preserves, Butter, Bagels, Plain Cream Cheese, Scrambled Eggs, Chives and White Cheddar, Applewood Smoked Bacon, Roasted Country Sausage, Breakfast Potatoes, Peppers, Onions

The Slope-Side

\$60 per guest

Minted Seasonal Fruit Salad
"Bird Seed" muffin (Gluten Free Upon Request), Blueberry Buckle
Quinoa Porridge, Accompanied by Assorted Toppings
Shaved Coconut, Raisins, Flaxseed, Sunflower Seeds, Blueberries, Raspberries, Agave Syrup
Egg White Frittata, Seasonal Vegetables, Boursin Cheese
French Toast, Warm Berries, Vermont Maple Syrup

The Village

\$65 per guest

Farmers Market Fruit Salad, House Yogurt
Croissants, Danish, Muffins, Breakfast Pastries, Fruit Preserves, Butter
Bagels, Plain Cream Cheese
Smoked Salmon, Pastrami Cured Salmon, Tomatoes, Red Onions, Capers
Eggs Benedict with Canadian Bacon, Sautéed Spinach, Caramelized Onions, Hollandaise
Tortilla Egg Wrap, Roasted Vegetables, Oaxaca Cheese, Salsa Fresca
Applewood Smoked Bacon, Chicken Apple Sausage
Breakfast Potatoes, Jalapeno Cheese Curd Gratin, Roasted Tomatoes

Enhancements

\$9 per guest, per item

Eggs Benedict on Miniature Croissant
Poached Eggs, Smoked Salmon, Spinach, Mushrooms
Egg White Frittata, Roasted Turkey, Wild Mushrooms, Asparagus, Roasted Tomatoes
French Toast, Warm Berries, Vermont Maple Syrup
Blueberry Pancakes, Vermont Maple Syrup
House Yogurt Parfait, Seasonal Berries, House Granola
Chicken Apple Sausage Hash, Poached Eggs, Creamed Leeks
Huevos Rancheros, Black Beans, Corn Tortillas, Pepper Jack, Salsa Verde
Spanish Omelet, House Chorizo, Roasted Poblano, Marinated Tomatoes, Avocado Creme
Oatmeal, Berry Compote

Breakfast Sandwiches

\$9 per guest

Ham and Land O'Lakes American Cheese Croissant
Breakfast Burrito with Egg, House Chorizo, Roasted Poblano, Onions, Salsa Fresca
OYG McMuffin, Scrambled Eggs, Cheddar Cheese, Sausage, Hash

BREAKFAST PLATED

\$70 per guest

Pre-Set at Each Setting

Orange Juice, Sliced Fruit, Berries

Served at Each Table

Croissants, Muffins, Danish, Fruit Preserves, Butter

Choice of One Item:

Scrambled Eggs

Eggs Benedict, Smoked Salmon, Spinach

Brioche French Toast

Vegetarian Frittata

Choice of One Item:

Applewood Smoked Bacon

Sausage Patties

Chicken Apple Sausage

Served with Breakfast Potatoes

BREAKFAST STATIONS

*Station Requires 1 Uniformed Chef Attendant per 50 Guests at \$175 for 1 Hour

Belgium Waffle Station*

\$20 per guest, per hour

Belgium Waffles Made to Order by a Uniformed Chef

Toppings to include: Chocolate Chips, Whipped Cream, Toasted Coconut, Strawberries
Pecans, Maple Syrup

French Toast Station*

\$20 per guest per hour

“Build Your Own” Brioche French Toast with a variety of toppings:

Nutella, Strawberries, Banana, Berry Compote, Whipped Cream, Candied Walnuts, Whipped
Butter, Vermont Maple Syrup

Pancake Station*

\$20 per guest per hour

Lemon Ricotta Dollar Pancakes, Berries and Pistachios

Petite Blueberry Pancakes, Banana Chips, Vermont Maple Syrup

Warm Oatmeal and Mix-In Station*

\$15 per guest per hour

Warm Organic Steel Cut Oatmeal, Vermont Maple Syrup, Dried Fruits, Nuts and Seeds, Nilla
Wafers, Brown Sugar, Berries

Omelet Station*

\$20 per guest per hour

Choice of Omelets Prepared to Order by a Uniformed Chef

Organic Eggs, Prosciutto Cutto, Cheddar Cheese, Feta, Caramelized Onions, Wild Mushrooms
Broccolini, Asparagus, Tomatoes, Spinach, Jalapenos, Smoked Salmon, Sausage, Bacon,

Build Your Own Yogurt Parfait

\$25 per guest per hour

House Yogurt and Low Fat Greek Yogurt

Diced Fresh Fruits and Berries

House Granola, Assorted Nuts, Seeds, Dried Fruit,

Honey, Agave Nectar, Ground Cinnamon, Brown Sugar

BRUNCH BUFFET

\$55 per Guest

Staples

Orange, Grapefruit, Local Harvest Seasonal Juice,
Sliced Fruit, Berries, Croissants, Danish, Muffins, Fruit Preserves, Whipped Butter
Bagels, Vegetable and Low-Fat Cream Cheese, House Yogurt

Select Three Items

\$10 per Guest for Each Additional Item

Smoked Salmon, Tomatoes, Red Onions, Capers
Pancakes, Vermont Maple Syrup, Whipped Butter
Scrambled Eggs, Cheddar Cheese
Traditional Eggs Benedict
Wild Mushroom Frittata, Smoked Gouda, Thyme
Breakfast Potatoes
Brioche French Toast, Berry Compote, Vermont Maple Syrup
Lump Crab, Scrambled Eggs, Shallots, Tomatoes, Crème Fraiche
Applewood Smoked Bacon, Sausage Patties, Chicken Apple Sausage
Corned Beef Hash, Poached Egg, Mushroom Gravy
Imported and Domestic Cheese, Charcuterie, Artisanal Breads
Wagyu Flatiron Steak, Spinach, Bordelaise Sauce
Herb Grilled Chicken Marsala, Wild Mushroom Ragout
Pan Seared Idaho Red Trout, Watercress, Tomato and Artichoke Salad
Curried Vegetable Stir Fry, Coconut Tzatziki
Cannoli's, Brown Butter Ricotta, Pistachio Cream, Chocolate Nibs

BRUNCH COCKTAILS

Package 1

\$25 per person for the first hour
\$20 per person for each additional hour
Mimosa – Prosecco, White Peach, Raspberry

Package 2

Add 1 of the cocktails below to package 1 for an additional \$5 per person per hour
OYG Bloody Mary – Brennivin Vodka, Tomato, Horseradish, Worcestershire
Spiked Apple Fizz – St. Germain Elderflower, Lime Juice
Aperol Spritz – Aperol, Prosecco, Fresh Orange

LUNCH BUFFET

The Yellowstone Buffet

\$60 per Guest

Select Two Salads and Three Entrees

Salads

Baby Spinach, Strawberries, Candied Pecans, Goat Cheese
Heirloom Tomato, Hearts of Palm, Avocado, Snap Peas, Citrus Vinaigrette
Baby Romain, Garlic Croutons, Shaved Parmigiano, Caesar Dressing
Foie Gras Mousse, Toasted Brioche, Green Apple, Pine Nuts, Honey

Entrées

Australian Barramundi, Herbed Broccolini, Farro Salad, Tomato Oil
Seared Steelhead Trout, Italian Couscous, Pineapple and Teriyaki Bok Choy
Wagyu Flatiron, Roasted Wild Mushrooms, Point Reyes Mashed Potatoes, Maletti Balsamic
Seared Duck Breast, Artichoke, Tuscan Kale, Meyer Lemon

Staples

Farmers Market Roasted Vegetables
House Made Parker Rolls
Twix/Snix Pie, Toasted Peanuts, Caramel Sauce, Whipped Cream

Salad Buffet

\$45 per Guest

Additional Proteins - \$9 per item per person; Additional Non-Proteins - \$6 per item per person

Select Two Greens – Baby Romaine, Mesclun Mix, Wild Arugula, Tuscan Kale, Spinach

Select Three Vegetables – Baby Heirloom Tomatoes, Cucumbers, Bean Sprouts, Shredded Carrots, Roasted Corn, Roasted Beets, Spring Onions, Radishes, Garbanzo Beans, English Peas, Avocado

Select Two Cheeses – Point Reyes Blue, Parmigiano, Feta, Fontina Fontal

Select Two Proteins – Roasted Chicken, Smoked Turkey, Prosciutto Cotto, Herb Salmon, Grilled Shrimp

Select Two Crispies – Wonton Chips, Herb Croutons, Fried Corn Tortilla, Crispy Chicken Skin

Select Two Fruits – Figs, Mango, Pineapple, Granny Apple, Orange, Dried Cherries

Select Two Seeds, Nuts or Grains – Toasted Pistachios, Toasted Pumpkin Seeds, Sunflower Seeds, Flax Seeds, Almonds, Pine Nuts

Select Two Dressings – Sweet Thai Vinaigrette, Honey Mustard, Point Reyes Blue Chees Dressing, OYG Ranch, Spicy Soy Peanut, Malettie Balsamic Vinaigrette, Artichoke Dressing, Caesar

Staples

House Made Parker Rolls
Miniature Fruit Tarts, Mixed Fruit, Lemon Meringue

Deli Buffet

\$55 per Guest

Select Two Meats and Two Cheeses

Meats

Grilled Skirt Steak, Prosciutto Cotto, Roasted Turkey, Mortadella, Fennel Salami, Chicken Salad, Classic Tuna Salad

Cheeses

Aged Provolone, White Cheddar, Smoked Gouda, Fresh Mozzarella, Swiss Cheese

Staples

Coleslaw, Green Apples, Currants, Toasted Almonds
Baby Iceberg Lettuce, Blue Cheese Crumbles, Avocado, Tomatoes, Sweet Onions, Cherry Peppers, Pepperoncini
Mayonnaise, Spicy Mustard, Ketchup, OYG Ranch
Gourmet Potato Chips
Selection of Local Artisanal Breads
Grandma's Tort, Vanilla Custard, Toasted Pine Nuts, Whipped Cream

The Caldera Buffet

\$70 per Guest

Select Two Salads and Three Entrees

Salads

Tuna Poke, Snap Peas, Shredded Carrot, Brown Rice, Balsamic Ponzu
Butter Lettuce, Baby Tomatoes, Red Onion, English Cucumber, Sweet peppers, Maletti Balsamic Vinaigrette
Legume Salad, Escarole, Garlic, Lemon, Extra Virgin Olive Oil

Entrées

Grilled Chicken Breast, Fusilli, Vegetable Ratatouille, Parmesan Broth
Seared Branzino, Baked Cranberry Bean Ragout, Radicchio, Lemon and Kaffir Leaf Broth
Prime Beef Tenderloin, Smoked Gouda Gratin, Wilted Spinach, Chianti Demi
Roasted Red Snapper, Artichoke, Carrots, Black Olive, Tomato, Basil Herb Salad
Colorado Lamb T-Bone 'Carbonara Style', English Peas, Pancetta, Mint Pesto, Seasonal Fruit Chutney
BBQ Chicken Breast, Italian Potato Salad, OYG Street Corn, Polenta Bread

Staples

Selection of Local Artisanal Breads
New York Cheesecake, Raspberry Coulis, White Chocolate-Macadamia Cookies

LUNCH BUFFET

The Sandwich Buffet

\$60 per Guest

Select Three Sandwiches

Sliced SRF Skirt Steak, Truffle Pecorino, Baby Arugula, Roasted Shallot Aioli on Ciabatta
Soppresatta, Capicola, Prosciutto, Provolone, Butter Lettuce, Basil Aioli on Focaccia
Roasted Turkey, Bacon, Tomato Club on Semolina
Black Forest Ham, Aged Swiss, Spiced Mustard on Pretzel Bread
Grilled Chicken Caesar Wrap, Romaine Lettuce, Shaved Parmigiano, Caesar Dressing
Classic Tuna Salad, Shredded Lettuce on Brioche
Grilled Portobello Mushroom, Smoked Mozzarella, Oven Roasted Tomatoes on Focaccia
Heirloom Tomato, Fresh Mozzarella, Basil, Maletti Balsamic Vinaigrette on Ciabatta

Staples

OYG Classic Tomato Soup
Mesclun Mix with Beets, Orange Segments, Citrus Vinaigrette
Mediterranean Grilled Vegetable Pasta Salad
Heirloom Tomatoes, House Pulled Mozzarella, Basil, Maletti Balsamic
Assorted Pickles & Peppers
Carrot Cake, Cream Cheese Frosting
Fudge Brownie Mousse Cake
Raspberry Linzer Cookie

BOXED LUNCH

\$55 per Guest

Select Two Sandwiches

Sirloin Steak Wrap, Romaine Lettuce, Caesar Dressing, Parmesan
Peppered Roast Beef, Farmhouse Cheddar, Horseradish Cream on Ciabatta Bread
Calabrese Salame, Fennel Salame, Provolone, Chive Oil, Fresh Basil on Baguette
Southwest Spiced Chicken Wrap, Shaved Lettuce, Cajun Cheese, Pico de Gallo, Avocado
Smoked Turkey, Brie, Lettuce, Cranberry Aioli on Seven Grain Baguette
Balsamic Roasted Chicken, White Cheddar, Lettuce, Avocado, Tomato Pesto on Brioche
Teriyaki Grilled Chicken Wrap, Soba Noodles, Carrot, Scallion, Ginger Vinaigrette
Chicken Salad and Heirloom Tomatoes on Croissant
Grilled Portobello Mushrooms, Fontina, Roasted Tomatoes, Basil Pesto on Focaccia
Blistered Tomatoes, Fresh Mozzarella, Roasted Pepper, Eggplant, Basil,
Balsamic Vinaigrette on 460° Baguette

Each Box Lunch Includes

One Variety of Sandwich, Protein Bar, Bottled Water, Whole Fruit, Gourmet Potato Chips

LUNCH PLATED

Select Two Salads, Two Entrees and Two Desserts

\$60 per Guest

Select One Salad, One Entree and One Dessert

\$45 per Guest

Salads

Baby Iceberg Wedge, Blue Cheese, Hearts of Palm, Green Goddess Dressing
Mizuma Greens, Frisée, Mint, Radishes, Fava Beans, Citrus Vinaigrette
Baby Greens, Orange, Fennel, Radish, Shallot Vinaigrette
Roasted Artichoke, Heirloom Carrots, Zucchini, Cilantro, Mustard Vinaigrette
Coffee Roasted Beets, Belgium Endive, Hudson Valley Goat Cheese, Cumin Vinaigrette
Baby Romaine, Eggs, Cherry Tomato, Walnuts, Mustard Dressing
Heirloom Tomatoes, Fresh Mozzarella, Chive Oil, Maletti Balsamic
Baby Romaine Hearts, Shaved Parmigiano, Focaccia Croutons, Tonnato Sauce
Wild Arugula, Shaved Fennel, Orange Segments, Ricotta Salata, Blood Orange Dressing
Watercress, Roasted Cashews, Clemantines, Stilton-Verjus Vinaigrette

Entrees

Soy Ginger Marinated Chicken Breast, Rice Noodle, Root Vegetable Salad
Gremolata Crusted Chicken Breast, Pesto Parmesan Pasta Salad
Chicken Parmigiano, Tomato Gravy, Basil
Olive Oil Poached Chicken Breast, Broccoli Rabe, Mashed Potato
Hoisin Glazed Salmon, Udon Noodles, Matchstick Vegetables, Dashi Broth
Ginger Steamed Snapper, Bok Choy, Shitake Mushrooms, Sweet Soy Sauce
Pan Seared New York, Wild Mushroom, Cippolini Onion Ragout, Whipped Potato
Marsala Sauce
Grilled Filet Mignon, Herb Butter, Potato Gratin, Asparagus, Port Wine Reduction

Desserts

Key Lime Pie, Graham Cracker Crust, Chantilly
Twix/Snix Pie, Toasted Peanuts, Caramel Sauce, Whipped Cream
OYG Torte, Coffee Buttercream, Raspberry Coulis
Warm Bread Pudding, Dry Fruits, Hard Sauce
Pineapple Upside Cake, Toasted Coconut Cream
Tahitian Vanilla Crème Brûlée, Fresh Raspberries
Old Fashioned Strawberry Shortcake, Basil Syrup
Oven Baked Local Apple Tart, Vanilla Bean Sauce
Graham Cracker Crusted Cheesecake, Lemoncello Blueberry Compote

DINNER BUFFET OR FAMILY STYLE

OYG

\$100 per guest per two hours

White Bean Minestrone

Panzanella Salad, Heirloom Tomatoes, English Cucumbers, Peppers, Red Onions

Citrus Roasted Beets, Marinated Artichokes, Haricot Vert, Artichoke Vinaigrette

Grilled Chicken Cacciatore, Sweet Onions, Roasted Peppers, Tomato Gravy

Herb Roasted Buffalo Tenderloin, Wild Mushrooms, Broccolini, Peppercorn Sauce

Pan Seared Idaho Trout, Parsnip Puree, Leeks, Lemon Caper Sauce

Seasonal Vegetables

Classic Tiramisu

Cannolis, Orange Ricotta Filling, Roasted Pistachio

Smores, House-made Marshmallows, Ganache

Enhanced Menu Option

\$25 additional per guest

Saffron Risotto, Shrimp, Oven Roasted Tomatoes, Chervil

Truffle Risotto, Asparagus, Seasonal Mushrooms, Pecorino

Asian

\$130 per guest per two hours

Chicken Wonton Soup

Korean Style Spicy Tofu

Chicken Pad Thai Salad

Assorted Dim Sum, Dumplings, Wasabi Soy Dipping Sauce

Chinese Stir Fry, Bok Choy, Eggplant, Baby Corn

Orange Sesame Beef, Sweet Peppers, Shanghai Noodles

Miso Ginger Glazed Salmon, Snap Peas, Zucchini, Carrots, Enoki Mushrooms

Sweet Shrimp, Crab Fried Rice, Mint, Thai Chilies

Green Tea Mousse Cake

Yuzu Cheesecake

Fortune Cookies

Enhanced Menu Option

\$25 additional per guest

Peking Duck, Rice Pancakes, Steamed Buns, Hoisin Sauce, Scallions

Mexican

\$115 per guest per two hours

Chicken Tortilla Soup, Queso Fresco, Avocado, Crispy Tortillas

Grilled Asparagus, Lemon Olive Oil, Cotija Cheese, Roasted Red Onion

Scallop Ceviche, Pickled Onion, Lime Zest, Heirloom Tomatoes, Cilantro

Chipotle Caesar Salad, Focaccia Croutons, Shaved Parmigiano

Pan Seared Grouper, Tomatillo Chutney

Tacos al Pastor, Mexican Rice, Baked Beans, Cilantro

Pulled Chicken & Cajun Cheddar Cheese Enchiladas, Ranchero Sauce

Local Market Vegetables, Cayenne Honey Butter

Sweet Roasted Plantains, Hibiscus Granite

Coconut Flan

Tres Leches

Enhancement Menu Option – Made to Order Quesadilla Station

\$25 additional per guest

Citrus Grilled chicken, Smoked Tomatillo

Tequila Lime Marinated Shrimp

Chipotle Beef, Roasted Peppers, Onions

Chicken Tinga

Crabmeat Salsa, Lime Tortilla Chips

Tribeca

\$130 per guest per two hours

Chickpea Hummus, Baba Ganoush, Feta Cucumber Yogurt

Grape Leaves Stuffed with Rice, Onion, Currants, Mint

Couscous Salad, Medjool Dates, Roasted Pistachios

Moroccan Spiced Chicken Breast, Garbanzo Beans, Olives, Tomato

Lamb Kebobs, Cardamom Scented Basmati Rice

Za'atar Spiced Black Cod, Dried Fruit Chutney, Preserved Lemon, Falafel

Assorted Flatbreads

Braised Goat, Stir Fry Vegetables, Curry Polenta

Toasted Walnut Baklava

Caramel Chocolate Mousse Cake

DINNER PLATED

Select Two Starters, Two Entrees and Two Desserts

\$125 per guest

Select One Starter, One Entree and One Dessert

\$90 per guest

Soups

Lobster Bisque, Chives
Carrot Ginger Soup, Brown Butter Sage Popcorn
Roasted Eggplant Soup, Blue Crab, Crème Fraiche
Roasted Butternut Squash, Kaffir Lime, Marshmallow, Toasted Pumpkin Seeds

Salads

Lobster Salad, Mache Greens, Pear Sambal
Baby Iceberg, Pancetta, Heirloom Tomatoes, Creamy Tarragon Dressing
Baby Spinach, Roasted Plums, Point Reyes Blue Cheese, Crispy Shallots, Cider Vinaigrette
Grilled Portobello Mushroom, Crispy Phyllo, Humboldt Fog Goat Cheese, Baby Arugula
Seared Ahi Tuna, Avocado, Lotus Root Chip, Yuzu Vinaigrette
Jumbo Lump Crab & Apple Salad, Shaved Fennel, Sweet Pea Puree, Micro Greens
Grilled Zucchini, Mint, Crush Chilis, Maletti Balsamic

Entrees

Baked Salmon, Fava Bean Puree, Shaved Fennel Salad, Lemon
Pan Seared Black Cod, Stone Fruit Salad, Miso
Sautéed Arctic Char, Grilled Calamari, Cannellini Bean, Tomato Saffron Broth
Red Snapper, Couscous, Chickpeas, Bouillabaisse Broth
Seared Ono, Bean Ragout, Pancetta, Wilted Chard, Lemon Oil
Roasted Chicken Breast, Creamed Corn, Squash Ribbons, Tomato Ragout
Grilled Chicken Thighs, Fingerling Potatoes, Artichokes, Bacon, Garlic Aioli
Pan Seared Filet Mignon, Smoked Mashed Potatoes, Foie Gras Port Reduction
Grilled Dry Aged Rib Eye, Winter Root Vegetable Ragout, Chimichurri
Filet Mignon, Italian Potato Hash, Roasted Garlic, Wild Mushrooms, Bordelaise
Sour Cherry Glazed Short Ribs, Cheesy Polenta, Crispy Kale
Veal Medallions, Red Rice, Charred Broccolini, Mixed Mushrooms, Madeira Sauce
Roasted Rack of Lamb, Creamy Polenta, Butternut Squash, Spinach
Roasted Venison, Celery Root Puree, Sautéed Spinach, Rhubarb Chutney
Curry Vegetable Shepard's Pie, Coconut Milk, Olive Oil Mash Potatoes
Roasted Bell Pepper Coulis, Petit Basil, Citrus Baked Tofu, Bamboo Rice,
Baby Bok Choy, Sweet Soy Sauce
Seared Scallops, Roasted Cauliflower, Capers, Roasted Peppers, Lemon

Desserts

Milk Chocolate Mousse Cake, Raspberry Sorbet
Chocolate Passion Mousse Cake, Hazelnut Dacquoise
Almond Pear Tart, Spiced Ice Cream
Apple Tart Tatin, Jamocha Ice Cream
Molten Chocolate Cake, Vanilla Bean Gelato
Napoleon, Tahitian Vanilla Crème Anglaise
Mascarpone Mousse Cake, Almond Biscotti, Coffee Anglaise
Chocolate Almond Macaroon Cake, Cherry Compote

Triof of Desserts Available for Additional \$10 per Guest

Chocolate Hazelnut Bar
Foie Gras Parfait Lollipop, Assorted Pop Rocks
Tiramisu Panna Cotta, Crispy Ladyfingers, Espresso Syrup
Apple Strudel
Red Velvet Cake
Strawberry Shortcake, Balsamic Strawberries, Whipped Cream

Appetizers Available for Additional \$15 per Guest

Salmon Tartare, Pickled Onion, Caper Brioche Crisp
Smoked Salmon, Pea Shoots, Capers, Crème Fraiche, American Caviar
Shrimp Risotto, English Peas, Asparagus, Basil Pesto
Fennel Pollen Crusted Sea Scallops, Cauliflower, Almonds, Harissa
Sautéed Jumbo Scallop, Cauliflower, Black Truffle Puree
Corn Crusted Ahi Tuna, Shaved Vegetable Salad, Wasabi Aioli
Oxtail Cannoli, Sun Dried Tomato Pesto, Citrus Ricotta
Eggplant, Mozzarella and Tomato Napoleon
Beef Tartar, Basil, Parmesan Crisp, Balsamic Reduction
Organic Greens, Toasted Garlic Vinaigrette
Big Eye Tuna Sashimi, Avocado, Crispy Shallots
Butter Poached Shrimp, Sliced Lomo, Pepperoncini, Cockle Broth
Orecchiette Pasta, Pancetta, Tuscan Kale, Chicken Brodo

COCKTAIL RECEPTION

Passed Hors d'oeuvres

Four hors d'oeuvres, \$55 per guest for the first hour

Six hors d'oeuvres, \$65 per guest for the first hour

\$38 per guest for each additional hour

Chilled Hors d'oeuvres

Heirloom Tomato Tartar, Parmigiano Crisp, Maletti Balsamic
Watermelon and Feta Skewers, Mint, Maletti Balsamic
Tuna Tartare, Tobiko, Wasabi, Aioli, Sesame Seed Cone
Bison Tartar, Fried Capers, Roasted Garlic Balsamic Aioli, Spinach
Wagyu Beef Tartar, Cherry Pepper Aioli, Mache
Miniature Crab BLT, Peppadew Pepper Aioli
Stuffed Pappadew Peppers, Prosciutto, Fontina Cheese, Basil
Miniature Lobster and Pork Belly Roll
Smoked Salmon with Apple-Dill Coulis, Pumpnickel Toast
Classic Shrimp Cocktail
New York Pastrami with Sauerkraut, Gherkin, Grain Mustard, Rye Crouton
Foie Gras Mousse, Tangerine Honey, Fleur de Sel, Marcona Almond, Toasted Brioche
Truffle Pecorino, Candied Walnuts, Balsamic Fig Reduction, Rosemary Crostini
Seared Ahi Tuna, Nicoise Salsa
Truffle Egg Salad, American Caviar

Hot Hors d'oeuvres

Miniature Wagyu Burger, Tomato Bacon Jam, Brioche Bun
Elk Sliders, Mache, Carmalized Onion, Asian BBQ
Miniature Crab Cakes, Old Bay Aioli
Crab Croquettes, Parmigiano, Old Bay
Point Reyes Blue Cheese Crusted Beef Tenderloin
Baby Lamb Chop, Watermelon Tzatziki
Vegetable Spring Roll, Pepper Jelly
Mini Grilled Pecorino and Portobello Sandwich
Classic Grilled Cheese, Tomato Soup
Spicy Lamb Slider, Coconut Tzatziki
Assorted Meat and Veggie Pizzas

Small Plates Station

A selection of three small plates, \$60 per guest for the first hour

A selection of four small plates, \$70 per guest for the first hour

\$38 per guest for each additional hour

Chilled

Frisée, Baby Beets, Blood Oranges, Goat Cheese Dressing
Heirloom Tomato, Compressed Watermelon, Feta Cheese, Aged Balsamic
Baby Romaine, Pesto Croutons, Shaved Parmigiano Reggiano, White Anchovy
Little Gem Lettuce, Pont Reyes Blue Cheese, Crispy Shallots, Spiced Walnuts, Aged Balsamic
Chicken Liver Mousse, Tomato Fondue, Egg Salad
Ahi Tuna Poke, Avocado, Sesame Soy Sauce, Plantain Chip
Charred Shrimp, Chermoula Sauce
Salmon Crudo, Vodka, Lemon Rosemary, Citrus Salad, Flat Bread

Hot

Braised Short Rib Sliders
Assorted Meat and Veggie Pizzas
Korean Chicken Wings, Sticky Sauce
Maine Lobster Burger on Petite Brioche
Petite Crispy Chicken and Buttermilk Mashed Potatoes
Truffle Mac and Cheese
Rosemary and Garlic French Fries
Roasted Artichoke and Pappadew Pepper Arancini
Mini Crabmeat, Ahi Tuna and Charred Vegetable Tacos
Seared Zabuton, Shitake Duxelle, Spanish Herb

FOOD STATIONS

*Station Requires 1 Uniformed Chef Attendant per 50 Guests at \$250 for 2hrs with a 10 Guest Minimum

Sushi Table

\$55 per guest per hour (2hr Maximum)

Hand Crafted Display of Sashimi and Sushi Rolls
Spicy Tuna, Salmon, California, Yellow Tail, Eel, Shrimp Tempura and Vegetable Rolls
Pickled Ginger, Wasabi and Soy Sauce

Raw Bar

\$55 per guest per hour (2hr Maximum)

Jumbo Shrimp, Snow Crab Claws, Assorted Oysters and Clams
Lemon Purses, Mustard Horseradish, Cocktail and Mignonette Sauces

Tartare Table

\$55 per guest per hour

Prime Beef Tenderloin, Egg, Red Onion, Chives, Sour Cream, Mustard, Toast Points
Asian Inspired Tuna, Sriracha, Ginger, Tobiko, Shallots, Crisp Wonton Chips

Risotto Station

\$55 per guest per hour

Please select two
Wild Mushroom
Peas, Smoked Duck, Parmesan
Lobster, Tarragon
Shrimp, Asparagus
Zinfandel Braised Beef Short Ribs, Celery Root
Baby Zucchini and Patty Pan Squash, Mint

Mediterranean Station

\$50 per guest per hour

Lamb Shish Kabob, Grilled Lamb Loin, Falafel Wraps
Cumin Carrot Puree, Harissa, Hummus, Babaganoush, Tzatziki
Shredded Lettuce, Tomato, Picked Turnip, Tahini Dressing

Macaroni and Cheese Station

\$60 per guest per hour

Truffle Mac and Cheese
Lobster Mac and Cheese
Pork Belly, Jalapeno Mac and Cheese

New York Food Truck Station

\$65 per guest per hour

Mini Beef Hot Dogs, Relish, Mustard, Stewed Onions
Falafel Wraps, Shredded Lettuce, Tomato, Yogurt Dressing
Lamb Shish Kabob, Tahini Dressing
Chicken Tamales, Salsa Verde
Soft Pretzel, Spiced Brown Mustard, Beer Cheddar Sauce

Carving Stations

One selection, \$45 per guest per hour

Each additional selection, \$20 per guest per hour

Roasted Rack of Lamb

Pistachio Crust, Olive Rosemary Baguettes

Seared Ahi Tuna

Mango Relish, Yuzu Mayo, Flat Bread

Roasted Tenderloin Beef

Truffle Sauce, Ciabatta

Tangerine Honey Glazed Ham

Cornbread, Honey Mustard Sauce

Roasted Breast of Turkey

Pan Gravy, Mini Parker House Rolls

Whole Roasted Chicken

Chicken Jus, Mini Pretzel Roll

FOOD STATIONS

*Station Requires 1 Uniformed Chef Attendant per 50
Guests at \$250 for 2hrs with a 10 Guest Minimum

Asian Street Cart

\$65 per guest per hour (served in mini takeout containers)

Chicken, Beef, and Shrimp Satay
Malaysian Peanut Sauce, Thai Curry Sauce, Red Curry Sauce
Soba Noodles and Fried Rice
Chinese Dim Sum

Pasta Table

\$50 per guest per hour

Please select three pastas, three sauces and two accompaniments

Pasta

Pappardelle, Spaghetti, Elbow, Fusilli, Bucatini, Farfalle,
Rigatoni

Sauce

Tomato Gravy, Alfredo, Wild Mushroom, Lobster Cognac

Accompaniment

Esposito Provolone Sausage, Broccolini, Sun-Dried Tomato
Roasted Peppers, Caramelized Onions, Spinach, Wild
Mushrooms, Smoked Chicken, San Daniele Prosciutto
Extra Virgin Olive Oil, Shaved Parmesan

Salad Bar

\$45 per guest per hour

Made to Order Hand Tossed Salads
Romaine, Butter and Mesclun Mix
Chicken, Shrimp, Tomatoes, Avocado, Artichokes, Roasted
Peppers, Hearts of Palm, Olives, Almonds, Cranberries,
Garbanzo Beans, Red Onion, Cucumbers,
Assortment of Dressings

Late Night Snacks

\$50 per guest per hour

A selection of four items to be stationed

Savory

Angus Slider, Smoked Ketchup, Pickles
Beef Meatball Slider, Fontina
BBQ Chicken Slider, Coleslaw
Miniature Cuban
Miniature Reuben
Miniature Grilled Cheese, Tomato
Lobster Roll
Pigs in a Blanket, Grainy Mustard Sauce
Parmesan Herbed Fries
Crisp Buffalo Chicken Nuggets, Point Reyes Blue
Cheese Dressing
Fontina, Ricotta, Mascarpone, Basil, Truffle Pizza

Sweet

Chocolate Dipped Rice Crispy Treats
Fresh Fruit Tartlets
Miniature Cookies
Miniature Cupcakes
Miniature Cheesecake
Lemon Meringue Tarts
Chocolate Ganache Tarts
Chocolate Strawberries
Samosa Cookies
Polenta Cookies

Jackson Dessert Station

\$30 per guest per hour

Please select four pieces

Triple Chocolate Mousse Cake
Baked New York Apple Tart
Tiramisu Mousse
Miniature Fruit Tarts
Chocolate Raspberry Mousse Cake
Red Velvet Cake
Chocolate Strawberries
Chocolate Truffles
Pecan Bites
French Macaron
Black & White Cookies
Fresh Berries, Crème Fraîche
Lemon Meringue Tart
Apple Strudel
Chocolate Ganache Tart
Chocolate Hazelnut Bar
Miniature Cupcakes

Teton Dessert Station

\$30 per guest per hour

Petite Italian Pastries and Cannoli
Bite Sized Black and White Cookies
New York Style Cheesecake Bites
Miniature Baked Apple Tarts

BREAKS

The Morning Break

\$35 per person

Whole Strawberries and Bananas
Assorted Pastries and Coffee Cake
House Yogurts

The Afternoon Break

\$35 per Guest

Chocolate Brownies and Lemon Bars
Freshly Baked Double Chocolate Chunk Cookies and Oatmeal Raisin Cookies
Farmers Market Fruit Salad

The Energizer

\$35 per Guest

Charcuterie Board (assorted meats, cheese, nuts and dried fruit)
Assorted Protein Bars and Granola Bars

The Health Nut

\$47 per Guest

Assorted Cold Pressed Juices
House Made Peanut, Almond and Cashew Butters
Sliced Celery, Carrot, Apples, Bananas
Whole Grain Pretzels, Rice Cakes, and 7 Grain Crackers

The Retro New

\$42 per Guest

Assorted Retro Candy
Miniature Baked Apple Tarts
Miniature Samosa
Assorted Old-Timers Soda

Blaze your own Trail (Mix)

\$47 per Guest

Marcona Almonds, Roasted Peanuts, Salted Cashews, Roasted Pistachios
Dried Cranberries, Dried Cherries, Raisins, Banana Chips, Shaved Coconut
Dark Chocolate Chips, Chocolate Candies, Pumpkin Seeds, Sunflower Seeds

Yogurt Break

\$42 per Guest

Greek Yogurt and House Yogurt
Diced Fresh Fruits and Seasonal Berries, Assorted Nuts, Seeds, Dried Fruit
Arizona Honey, Agave Nectar, Ground Cinnamon, Brown Sugar

Gluten Free Offerings

The following items may be added to any break for \$15 per person.

Gluten Free Breads and Crackers
Gluten Free Cookies
Gluten Free Granola Bars

Tea Sandwiches

\$10 per Guest, per Sandwich

Smoked Salmon, Salmon Caviar, Dill Cream, on Pumpnickel
Pickles and Cucumber, Boursin on Rye
Shrimp and Fennel, Orange Aioli, on Baguette
Marinated Chicken, Dried fruit Compote, on Honey Wheat
Smoked Chicken Salad on Miniature Croissant
Curried Egg Salad, Dijon on Sourdough
Peanut Butter and Bacon on Country White Bread
California Rolls

Hot & Cold Beverage Service

\$25 per guest every 4 hours

\$40 per guest every 8 hours

Assorted Sodas, Coffee, Tea and Water

Coffee & Tea Break

\$12 per guest every 4 hours

\$20 per guest every 8 hours

Assorted Sodas, Coffee, Tea and Water

BEVERAGE PACKAGES

Premium Bar

\$13 per cocktail, or \$37 per person per hour

Includes Below + 3 Draft Beer Selections + House Red & White Wine

Grey Goose Vodka
 Hendricks Gin
 Casamigos Blanco Tequila
 Zaya 12 year Rum
 Colter's Run Local Bourbon
 High West Double Rye
 Jameson Irish Whiskey
 Johnnie Walker Black
 Disaronno Amaretto
 Hennessy
 Campari
 Kahlua
 Baileys Irish Cream
 Grand Marnier
 Fernet Branca
 Carpano Antica Formula Sweet Vermouth Dolin Dry
 Vermouth
 House Made Bitters

Deluxe Bar

\$10 per cocktail, or \$28 per person per hour

Includes Below + 3 Draft Beer Selections + House Red & White Wine

Highwater Local Vodka
 Tanqueray Gin
 Olemeca Altos Blanco Tequila
 Appleton Estate Rum
 Eagle Rare Bourbon
 Old Overhold Rye
 Jameson Irish Whiskey
 Monkey Shoulder Blended Scotch Disaronno
 Amaretto
 Aperol
 Campari
 Kahlua
 Baileys Irish Cream
 Grand Marnier
 Sambuca
 Fernet Branca
 Carpano Antica Formula Sweet Vermouth Dolin Dry
 Vermouth
 House Made Bitters

Standard Bar

\$8 per cocktail, or \$22 per person per hour

Includes Below + 3 Draft Beer Selections + House Red & White Wine

Tito's Vodka
 Beefeater Gin
 El Jimador Reposado Tequila
 Bacardi Silver Rum
 Evan Williams Bourbon
 Crown Royal Canadian Whiskey
 Aperol
 Kahlua
 Carpano Antica Formula Sweet Vermouth Dolin Dry
 Vermouth
 Angostura Bitters

Beer Selection

Draft Beer

Spaten \$7
 Franziskaner Weiss \$7
 Melvin Hey Zeus \$7
 Melvin IPA \$7
 Deschutes Twilight \$7
 10 Barrel Raspberry Sour \$7

Bottles and Cans

Budweiser \$4
 Bud Light \$4
 Pacifico Lager \$5
 Uinta hop Nosh IPA \$6
 Deschutes Mirror Pond \$6
 Sierra Nevada Hazy IPA \$6
 Boise Syringa Pale Ale \$6
 Left Hand Milk Stout \$6
 Stella Artois Cidre \$6
 Stiegel Grapefruit Radler \$6
 Clausthaler N.A. \$5