



CATERING MENUS

CALDERA

Nestled in the heart of Teton Village,
Caldera House is a boutique hotel with unmatched
proximity to the Jackson Hole Ski Resort.

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Breakfast & Brunch Buffet

Start with the House Continental and choose from our wide array of additions to tailor a unique menu, perfect for your event.

THE HOUSE CONTINENTAL

\$38 per guest

Seasonal Sliced Fruit & Berries

Bagels, Croissants, Muffins & Breakfast Pastries

Fruit Preserves, Butter & Whipped Cream Cheese

Orange & Grapefruit Juice

Coffee & Assorted Tea with all the Accoutrements

Additions

ENTRÉES

\$9 per guest, per item

- Belgian Waffle, Warm Berries
- Cinnamon Raisin, Mascarpone Bread Pudding
- Buttermilk Biscuits, Sausage Gravy & Thyme
- Oatmeal, Golden Raisin & Brown Sugar Syrup
- Egg White Frittata, Roasted Turkey, Wild Mushrooms, Asparagus, Roasted Tomatoes
- Wild Mushroom Frittata, Smoked Gouda, Thyme
- Turkey Bacon Hash, Poached Eggs, Creamed Leeks
- Corned Beef Hash, Poached Egg, Mushroom Gravy
- Shakshuka, Red Peppers, Garlic & Onions, Poached Eggs
- Huevos Rancheros, Black Beans, Corn Tortillas, Pepper Jack, Salsa Verde
- Scrambled Eggs, White Cheddar Cheese

BREAKFAST SANDWICHES

\$9 per guest, per item

- Ham & American Cheese Croissant
- Breakfast Burrito with Egg, House Chorizo, Roasted Poblano, Onions, Salsa Fresca
- OYG McMuffin, Scrambled Eggs, Cheddar Cheese, Sausage or Canadian Bacon

SIDES

\$5 per guest, per item

- Applewood Smoked Bacon
- Sausage Patties
- Chicken Apple Sausage
- Turkey Bacon
- Ruby Red Grapefruit
- Roasted Potato Caramelized Onion & Peppers

ENHANCEMENTS

- Sliced Smoked Salmon \$12
- Classic Eggs Benedict or Sub: Smoked Salmon, Spinach or Mushrooms \$14
- Lump Crab, Scrambled Eggs, Shallots, Tomatoes, Crème Fraiche \$14
- Wagyu Flatiron Steak, Spinach, Bordelaise Sauce \$16
- Herb Grilled Chicken Marsala, Wild Mushroom Ragout \$13
- Pan Seared Idaho Red Trout, Beurre Blanc \$15
- Curried Vegetable Stir Fry, Coconut Tzatziki \$10
- Market Selection Sushi Roll Platters \$30, per person
- House Cured Charcuterie and Imported Cheese Platters \$75, per platter & suggested for 5 people

Breakfast Stations

Breakfast Stations Require 1 Uniformed Chef / Attendant per 50
Guests / \$175 Set Up Fee with a 25 guest minimum

Belgium Waffle Station

\$20 per guest, per hour

Chocolate Chips, Whipped Cream,
Toasted Coconut, Strawberries, Pecans,
Maple Syrup, Powdered Sugar, Nutella

Warm Oatmeal and Mix-In Station

\$15 per guest, per hour

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

Omelet Station

\$20 per guest, per hour

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

Brunch Cocktails

25 Drink Minimum & Bartender Fees

MIMOSA

Prosecco with Orange & Grapefruit Juice \$14

*Can be offered as a station, pricing dependent upon consumption.

SPIKED APPLE FIZZ

St. Germain Elderflower, Apple Juice, Lime Juice \$14

OYG BLOODY MARY

Choice of Premium Vodka with Tomato Juice,

Pepperoni, Pickle & Cheese Garnish \$14

*Can be offered as a station, pricing dependent upon consumption.

APEROL SPRITZ

Aperol, Prosecco, Fresh Orange \$14



Breaks

THE SOUTHCABLE BREAK

Assorted Pastries

\$25 per guest

Sweet and Savory Croissants

Danish, Cinnamon Roll and Coffee Cakes,
Assorted Bagels & Cream Cheese, Fresh
Baked Cookies

THE HEALTH NUT

Fruits, Greens and Proteins

\$22 per guest

House-made Yogurt and Granola, Crudit ,
Freshly cut Melon and Berries & Whole
Fruit, Hummus with Pita and Tortilla Chips,
Deluxe Mixed Nuts

*Add Pre-made Natural Fruit Smoothie for
Additional \$5 Per Guest

THE BALLPARK

Nacho Fixin's & Warm Pretzels

\$25 per guest

Tortilla Chips, Salsa, Guacamole and Queso
Dip, Pretzel Bites and Grain Mustard

THE ENERGIZER

Imported Cheese and House-made
Charcuterie Selections

\$75 per platter, suggested for 5 people

Chutney, Jams, Grain Mustard & Antipasti,
Toasted Ciabatta, Grissini, & GF Pulp
Crackers

THE FRESH CATCH

Prepared in House

\$38 per guest (2hr Maximum)

Selection will Vary due to Market Availability

THE RETRO NEW

Classic Bite Sized Tea Sandwiches

\$22 per guest

Tuna and Chicken Salad Croissants, Egg
Salad, Cucumber and Smoked Salmon

THE CONFERENCE CALL

Suggested for Meetings

\$25 per guest, available for the length of
event

Selection of Nuts and Trail Mix, Protein
bars, Chips, Candy and Whole Fruit

THE TETON DESSERT BAR

For the Sweet Tooth

\$20 per guest (2hr Maximum)

Assorted Chocolate Truffles, Assorted Petit
Fours, Chocolate Mousse Cake, Macerated
Berries and Cream, Assorted Chocolates

HOT & COLD BEVERAGE SERVICE

\$25 per guest every 4 hours

\$40 per guest every 8 hours

Assorted Sodas, Coffee, Tea & Water

Lunch

Sandwich & Pizza Buffets

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Lunch Buffet

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Lunch Plated or Family Style

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Sandwich Buffet

3 Sandwiches (options below), 2 Salads or Sides (page 12), Iced Tea & Lemonade, Gourmet Chips, Pickles & Peppers, Freshly Prepared Cookies

Sliced SRF Skirt Steak, Truffle Pecorino,
Baby Arugula, Roasted Shallot Aioli on
Ciabatta

Roasted Turkey, Bacon, Tomato Club
on Whole Wheat

Smoked Turkey, Brie, Lettuce, Cranberry
Aioli on Seven Grain Baguette

Sirloin Steak or Grilled Chicken Wrap,
Romaine Lettuce, Caesar Dressing,
Parmesan

Peppered Roast Beef, Farmhouse
Cheddar, Horseradish Cream on Ciabatta

Balsamic Roasted Chicken, White
Cheddar, Lettuce, Avocado, Tomato Pesto
on Brioche

Soppressata, Capicola, Prosciutto,
Provolone, Butter Lettuce, Basil Aioli on
Focaccia

Black Forest Ham, Aged Swiss, Spiced
Mustard on Pretzel Bread

Teriyaki Grilled Chicken Wrap, Soba
Noodles, Carrot, Scallion, Ginger
Vinaigrette

Southwest Spiced Chicken Wrap, Shaved
Lettuce, Cajun Cheese, Pico de Gallo,
Avocado

Chicken Salad and Heirloom Tomatoes
on Croissant

Select Three Sandwiches & Two Salads or Sides \$55 per guest
Substitute a Pizza for a Sandwich selection, Additional \$10 per guest

Pizza Buffet

An array of our wood-fired pizzas, replenished as needed, 2 Salads or Sides (page 12),
Iced Tea & Lemonade, Breadsticks, Dipping Sauces, Dessert Pizzas,

Selection will be dependent upon seasonal and market
availability, may include but not limited to:

Prosciutto	Tomato
Pepperoni	Black Olive
Sausage	Spinach
Meatball	Basil
Mushroom	Arugula
Peppers	Mozzarella
Pepperoncini	Goat Cheese
Caramelized Onion	Provolone

\$50 per guest

Unable to accommodate Gluten Free requests

Buffet Salads & Sides

S A L A D S

- Mesclun Mix with Beets, Orange Segments, Citrus Vinaigrette
- Baby Spinach, Strawberries, Candied Pecans, Goat Cheese
- Tomato, Hearts of Palm, Avocado, Snap Peas, Citrus Vinaigrette
- Baby Romaine, Garlic Croutons, Shaved Parmigiano, Caesar Dressing
- Butter Lettuce, Baby Tomatoes, Red Onion, English Cucumber, Sweet peppers, Balsamic Vinaigrette
- Legumes & Arugula, Garlic, Lemon, Extra Virgin Olive Oil

S I D E S

- Classic Coleslaw
- Seasonal Fruit Salad or Berries
- Farmers Market Roasted Vegetables
- Garlic Broccolini
- Cremini Mushroom Quinoa
- Italian Couscous
- Grilled Lemon Asparagus
- Curried Lentils
- Mediterranean Grilled Vegetable Pasta Salad
- Brussel Sprouts with Bacon
- Seasonal Vegetable Ratatouille
- Roasted Cauliflower with Golden Raisins
- Mashed Potatoes
- Rosemary & Garlic or Truffle French Fries



Boxed Lunch

One Variety of Sandwich, Water Bottle, Granola Bar, Whole Fruit, Gourmet
Potato Chips and Freshly Prepared Cookie

Sliced SRF Skirt Steak, Truffle Pecorino,
Baby Arugula, Roasted Shallot Aioli on
Ciabatta

Sirloin Steak or Grilled Chicken Wrap,
Romaine Lettuce, Caesar Dressing,
Parmesan

Soppressata, Capicola, Prosciutto,
Provolone, Butter Lettuce, Basil Aioli on
Focaccia

Roasted Turkey, Bacon, Tomato Club
on Whole Wheat

Peppered Roast Beef, Farmhouse
Cheddar, Horseradish Cream on Ciabatta

Black Forest Ham, Aged Swiss, Spiced
Mustard on Pretzel Bread

Southwest Spiced Chicken Wrap, Shaved
Lettuce, Cajun Cheese, Pico de Gallo,
Avocado

Smoked Turkey, Brie, Lettuce, Cranberry
Aioli on Seven Grain Baguette

Grilled Portobello Mushrooms, Fontina,
Roasted Tomatoes, Pesto on Focaccia

Blistered Tomatoes, Fresh Mozzarella,
Roasted Pepper, Eggplant, Basil, Balsamic
Vinaigrette, on a 460° Baguette

Select Two Sandwich Options \$45 per guest

Lunch Buffet

Iced Tea & Lemonade, Whole Fruit, Assorted 460 Bread and Whipped Butter

Select Two Salads, Two Entrees,
Two Sides and One Dessert
\$60 per guest

Select Two Salads, Three Entrees,
Three Sides, and Two Desserts
\$70 per guest

Please inquire about pricing for additional à la carte items

Lunch Buffet Options

SALADS

Mesclun Mix with Beets, Orange Segments, Citrus Vinaigrette

Baby Spinach, Strawberries, Candied Pecans, Goat Cheese

Heirloom Tomato, Hearts of Palm, Avocado, Snap Peas, Citrus Vinaigrette

Baby Romaine, Garlic Croutons, Shaved Parmigiano, Caesar Dressing

Butter Lettuce, Baby Tomatoes, Red Onion, English Cucumber, Sweet peppers, Balsamic Vinaigrette

Legumes & Arugula, Garlic, Lemon, Extra Virgin Olive Oil

ENTRÉES

Curried Vegetable Stir Fry & Coconut Tzatziki

Roasted Cauliflower with Chimichurri, Pine Nuts & Caramelized Shallots

Korean Style Spicy Tofu

Fusilli with Mushroom, Herbs & Grilled Halloumi

Classic Homemade Lasagna

Grilled Chicken Breast with Balsamic Reduction

BBQ Chicken Breast

Herb Grilled Chicken Marsala, Wild Mushroom Ragout

Seared Salmon or Steelhead Trout & Beurre Blanc

Roasted Red Snapper with Basil Herb Salad

Australian Barramundi with Tomato Oil

Colorado Lamb T-Bone & Seasonal Fruit Chutney

Seared Duck Breast & Preserved Lemon

Prime Beef Tenderloin with Chianti Demi

Wagyu Flatiron with Bordelaise

SIDES

Classic Coleslaw

Seasonal Fruit Salad or Berries

Farmers Market Roasted Vegetables

Garlic Broccolini

Cremeni Mushroom Quinoa

Italian Couscous

Grilled Lemon Asparagus

Curried Lentils

Mediterranean Grilled Vegetable Pasta Salad

Brussel Sprouts with Bacon

Seasonal Vegetable Ratatouille

Roasted Cauliflower with Golden Raisins

Mashed Potatoes

Rosemary & Garlic or Truffle French Fries

DESSERTS

Chocolate Mousse Cake, Whipped Cream

Oven Baked Local Apple Tart, Vanilla Bean Sauce

Key Lime Pie, Graham Cracker Crust, Chantilly

Twix/Snix Pie, Toasted Peanuts, Caramel Sauce, Whipped Cream

Old Fashioned Strawberry Shortcake

New York Style Cheesecake

Cookies & Brownies

Macerated Berries & Cream

Lunch Plated or Family Style

Family Style recommended for parties of 40+ guests

Two Courses

Plated \$60 per guest

Family Style \$50 per guest

Three Courses

Plated \$75 per guest

Family Style \$65 per guest

A three course menu consists of a first course, entrée and dessert option

Three Course Choice Of Menu

Select Two Salads, Two or Three Entrees and Two Desserts

Tablesides Choice of Menu is available for an additional \$15 per guest

Course Options

SOUPS & SALADS

Lobster Bisque, Sherry Cream

Carrot Ginger Soup, Sesame Oil, Lemon Cream

Tomato Bisque, Fried Basil, Herb Oil

Curried Lentil, Yogurt, Dill

Baby Iceberg Wedge, Blue Cheese, Pickled Red Onion, Crumbled Bacon, Blue Cheese Dressing

Baby Romain, Garlic Croutons, Shaved Parmigiano, Caesar Dressing

Mizuna Greens, Frisee, Mint, Radishes, Citrus Vinaigrette

Wild Arugula, Shaved Fennel, Citrus Segments, Ricotta Salatta, Blood Orange Dressing

Roasted Beets, with Baby Kale, Goat Cheese, Citrus Vinaigrette

Watercress, Roasted Cashews, Clementines, Balsamic Vinaigrette

ENTREES

Seared Airline Chicken, Ratatouille, Tomato Coulis

Garden Pasta, Fusilli, Tomato Sauce, Roasted Seasonal Vegetables, Parmesan Cheese

Seared Scallops, Fried Rice, Unagi Sauce, Cilantro

Hoisin Charred Salmon, Broccolini, Mushrooms, Yuzu Sauce

Seared Snapper, Beurre Blanc, Rapini, Roasted Tomatoes

Skirt Steak, Chimichurri, Grilled Vegetables

Roasted Filet Mignon, Mashed Potato, Asparagus, Mushroom Bordelaise

DESSERTS

Traditional Napoleon

Chocolate Mousse Cake, Whipped Cream

Oven Baked Local Apple Tart, Vanilla Bean Sauce

Key Lime Pie, Graham Cracker Crust, Chantilly

Twix/Snix Pie, Toasted Peanuts, Caramel Sauce, Whipped Cream

Old Fashioned Strawberry Shortcake

New York Style Cheesecake

Cookies & Brownies

Macerated Berries & Cream



Dinner

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Reception Hors D'oeuvres

Reception menus are designed for a 60 minute experience however, timing can always be customized based on the personal needs of your event.

Canapés

25 piece minimum per item

Heirloom Tomato Tartare, Parmigiano Crisp, Maletti Balsamic \$7

Compressed Cucumber, Lemon Yuzu, Garlic Blossom Garnish \$7

Watermelon and Feta Skewers, Mint, Maletti Balsamic \$7

Tuna Tartare, Tobiko, Wasabi, Aioli, Sesame Seed Cone \$10

Bison Tartar, Fried Capers, Roasted Garlic Balsamic Aioli, Spinach \$9

Wagyu Beef Tartare, Cherry Pepper Aioli, Mache \$10

Classic Shrimp Cocktail \$8

Beef Wellington Bites, Mushroom Duxelles, Horseradish Crema \$9

Foie Gras Mousse, Local Honey, Fleur de Sel, Marcona Almond, Brioche \$9

Truffle Pecorino, Candied Walnuts, Balsamic Fig Reduction, Rosemary Crostini \$7

Seared Ahi Tuna, Niçoise Salsa \$9

Truffle Deviled Egg, American Caviar \$7

Miniature Crab Cakes, Old Bay Aioli \$8

Baby Lamb Chop, Cucumber Tzatziki \$10

Vegetable Spring Roll, Pepper Jelly \$7

Placed Embellishments

Additionally priced per person

CHILLED

Shrimp Ceviche, Leche de Tigre, Pickled Onion & Peppers \$15

Charred Shrimp, Chermoula Sauce \$14

Salmon Crudo, Vodka, Citrus Salad, Flat Bread \$18

Ahi Tuna Poke, Avocado, Sesame Soy Sauce \$20

HOT

Braised Short Rib Sliders \$16

Assorted Meat and Veggie Pizzas \$12

Korean Chicken Wings, Sticky Sauce \$15

Truffle Mac & Cheese \$10

Rosemary & Garlic or Truffle French Fries \$8

Roasted Artichoke & Red Pepper Arancini \$12

Miniature Wagyu Burger, Tomato Bacon Jam, Brioche Bun \$18

Point Reyes Blue Cheese Crusted Beef Tenderloin \$22

Spicy Lamb Slider, Cucumber Tzatziki \$17

Mini Grilled Pecorino & Portobello Sandwich \$14

Goopy Focaccia Flatbread, Tomato Soup \$12

Dinner Buffet

TUTTO BENE

\$115 per guest

- Panzanella Salad, Heirloom Tomatoes, English Cucumbers, Peppers, Red Onions
- Citrus Roasted Beets, Marinated Artichokes, Haricot Vert, Artichoke Vinaigrette
- Classic Homemade Lasagna, Tomato Gravy
- Grilled Chicken Cacciatore, Sweet Onions, Roasted Peppers, Tomato Gravy
- Herb Roasted Buffalo Tenderloin, Wild Mushrooms, Peppercorn Sauce
- Pan Seared Idaho Trout, Leeks, Lemon Caper Sauce, Seasonal Vegetables
- Classic Tiramisu
- Cannoli, Orange Ricotta Filling, Roasted Pistachio

Enhanced Menu Option

\$20 additional per guest

- Truffle Risotto, Asparagus, Seasonal Mushrooms, Pecorino
- Herbed Grilled Focaccia Bread

PACIFIC RIM

\$115 per guest

- 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

Enhanced Menu Option

\$20 additional per guest

- Glazed Duck Breast, Steamed Buns, Hoisin Sauce, Scallions
- Edamame

ES CHINGON

\$115 per guest

- 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 Enchiladas, Ranchero Sauce, Local Market Vegetables, Cayenne Honey Butter
- Mexican Chocolate Mousse Cake
- Coconut Pot de Crème

Enhancement Menu Option

\$20 additional per guest

- Tortilla Chips & Salsa
- Chipotle Beef, Roasted Peppers, Onions

Dinner Plated or Family Style

Family Style recommended for parties of 40+ guests.

Three Courses

Plated \$115 per guest,
Family Style \$100 per guest

Four Courses

Plated \$135 per guest
Family Style \$125 per guest

Three Course Choice Of Menu

Select Two Starters, Two or Three Entrees and Two Desserts
Tablesides Choice of Menu is available for an Additional \$20 per guest

CALDERA HOUSE

SOUPS & SALADS

- Lobster Bisque, Sherry Cream
- Carrot Ginger Soup, Sesame Oil, Lemon Cream
- Tomato Bisque, Fried Basil, Herb Oil
- Curried Lentil, Yogurt, Dill
- Baby Iceberg Wedge, Blue Cheese, Pickled Red Onion, Crumbled Bacon, Blue Cheese Dressing
- Baby Romaine, Garlic Croutons, Shaved Parmigiano, Caesar Dressing
- Mizuna Greens, Frisee, Mint, Radishes, Citrus Vinaigrette
- Wild Arugula, Shaved Fennel, Citrus Segments, Ricotta Salatta, Blood Orange Dressing
- Roasted Beets, with Baby Kale, Goat Cheese, Citrus Vinaigrette
- Watercress, Roasted Cashews, Clementines, Balsamic Vinaigrette

PASTA & VEGETARIAN

- Handkerchief Pasta, Lemon, Butter, Black Truffle
- Spaghetti Cacio e Pepe, Butter, Parmesan Cheese, Salt & Pepper
- Tagliatelle, Tomato Gravy, Basil, Parmesan Cheese
- Fusilli, Mushroom, Herbs, Grilled Halloumi
- Roasted Cauliflower, Chimichurri, Pine Nuts, Caramelized Shallots
- Quinoa Risotto with Roasted Mushrooms, Truffles, Pea Tenders

SEAFOOD

- Seared Scallops, Pureed Carrot, Roasted Baby Carrots, Chimichurri
- Ora King Salmon, Roasted Brussels, Red Onion, Cherry Compote
- Idaho Trout, Almonds, Brown Butter, Haricot Verts
- Pan Fried Cod, Soy Beans, Shallots, Bok Choy, Miso Glaze

FIELD & COUP

- Braised Beef Short Ribs, Polenta, Mushroom Jus
- Classic Filet, Garlic Mashed Potatoes, Asparagus, Bordelaise, Crispy Shallots
- Airline Chicken, Braised Greens, Tomato Jam
- Lamb T-Bone, Potato Rosti, Bordelaise, Rapini
- Chicken Leg, Kimchi Braised Cabbage, Bulgogi Sauce, Red Pepper
- Bison NY Strip, Steakhouse Onions & Mushrooms, Loaded Mashed Potatoes

DUETS

\$16 additional, per guest

- Seared Ora King Salmon & Filet, Mashed Potatoes, Asparagus, Beurre Blanc, Crispy Onions
- Poached Lobster & Bison Medallions, Rapini, Potato Rosti, Bordelaise
- Braised Beef Short Ribs & Seared Scallops, Polenta, Chimichurri

DESSERTS

- Traditional Napoleon
- Chocolate Mousse Cake, Whipped Cream
- Oven Baked Local Apple Tart, Vanilla Bean Sauce
- Key Lime Pie, Graham Cracker Crust, Chantilly
- Twix/Snix Pie, Toasted Peanuts, Caramel Sauce, Whipped Cream
- Old Fashioned Strawberry Shortcake
- New York Style Cheesecake
- Cookies & Brownies
- Macerated Berries & Cream

APPETIZERS

Available for Additional \$15 per Guest

- Ahi Tuna, Yuzu Jalapeño Hot Sauce, Tobiko, Crispy Shallots, Unagi Sauce
- Shrimp Ceviche, Leche de Tigre, Pickled Onion & Peppers
- Truffle Mushroom Risotto & Fine Herbs
- Beef Carpaccio, Garlic Aioli, Capers, Pickled Onions, Herbs
- Artichoke & Roasted Red Pepper Arancini

Stations – Lunch, Dinner or Reception

Chef Attended Stations require 1 uniformed Chef Attendant per 50 guests with a 25 guest minimum.

SUSHI STATION

\$60 per guest, per hour (2hr Maximum)

Hand Crafted Display of Sashimi and Sushi Rolls

*Selection will be dependent upon seasonal availability

RISOTTO STATION

\$45 per guest, per hour

Please select two

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

PASTA STATION

\$45 per guest, per hour

Please select three pastas, two sauces and three accompaniments

Pasta

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

Sauce

- Tomato Gravy, Alfredo, Wild Mushroom, Lobster Cognac

Accompaniment

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

RAMEN STATION

\$40 per guest, per hour

Broth (Please select Two)

- Mushroom Miso, Pork Tonkotsu, Spicy Chicken, Curry, Laksa Broth (Creamy Coconut), Pho Noodle Rice, Traditional White Rice

Garnish

- Nori, Bean Sprouts, Shaved Vegetables, Sesame Seeds, Garlic, Soy Sauce Marinated Eggs, Wonton Chips, Shaved Scallion, Chili Sauce, Chili Oil, Miso, Soy Beans

CARVING STATIONS

One selection \$45 per guest, per hour

Each additional selection \$25 per guest, per hour

- Roasted Rack of Lamb, Pistachio Crust
- Roasted Tenderloin Beef, Truffle Sauce
- Tangerine Honey Glazed Ham, Honey Mustard Sauce
- Roasted Breast of Turkey, Pan Gravy
- Whole Roasted Chicken, Chicken Jus
-

CALDERA HOUSE

SEAFOOD DISPLAY

\$65 per guest, per hour (2hr Maximum) – 25 person minimum, \$100 set up fee

*Selection will be dependent upon market availability: Snow Crab Legs, King Crab Legs, Lobster Tails, Poached Shrimp, Assorted Ceviche & a variety of Smoked Fish Options.

SALAD DISPLAY

\$15 per guest, per 2 hours – 10 person minimum
Proteins available for an additional charge per person

- Romaine, Butter, Arugula, Baby Kale and Mesclun Mix
- Tomatoes, Avocado, Artichokes, Roasted Peppers, Hearts of Palm,
- Olives, Almonds, Cranberries, Garbanzo Beans, Red Onion, Cucumbers
- Croutons, Wonton Crisps and Assortment of Dressings

HOUSE CURED CHARCUTERIE & IMPORTED CHEESE DISPLAY

\$25 per guest, per 2 hours – 10 person minimum
Assorted meats & cheeses, may include but not limited to: Prosciutto, Salami, Bresaola, Lomo, Lonza, Pancetta, Manchego, Fontina, Roquefort, Brie

Chutney, Jams, Grain Mustard & Antipasti
Toasted Ciabatta, Crostini, Grissini, & GF Veggie Crackers Available

CHILI AND POTATO BAR

\$15 per guest, per 2 hours – 10 person minimum
Choose a Chili

- White Bean (Veggie), Traditional Beef or Chicken Chili

Inclusive of

- Baked potatoes, Scallion, Cheddar Cheese, Bacon, Caramelized Onions, Roasted Peppers, Jalapeños, Pepperoncini

TACO BAR

\$25 per guest, per 2 hours – 10 person minimum
Please select two

- Chicken Tinga, Barbacoa, Pork Al Pastor, Carne Asada, Chipotle Shrimp, Grilled Chicken, Pork Carnitas

Inclusive of:

- Flour Tortillas, Corn Tortillas, Lettuce, Sour Cream, Onions, Shredded Cheese, Cilantro, Black Bean Salsa, Salsa Verde, Salsa Roja, Limes

*Add Guacamole for Additional \$5 Per Guest

BAKED BRIE DISPLAY

\$125 per wheel, per 2 hours – 10 person minimum

- Moustarda, Local Honey, Toasted Ciabatta
- Crostini, Grissini, & GF Veggie Crackers Available

POKE BOWL

\$55 per guest, per 2 hours (2hr Maximum)
20 person minimum, \$ 25 set up fee

- Salmon and Ahi Tuna
- Sushi Rice
- Garnish
- Wakame, Nori, Sesame Seeds, Crisp Onions, Crisp Garlic, Soy Beans, Snap Peas, Tobiko, Sriracha Aioli, Garlic Aioli, Unagi Sauce, Spicy Soy, Chili Oil, Chili Paste

TETON DESSERT BAR

\$20 per guest per, 2 hours (2hr Maximum)

- Assorted Chocolate Truffles, Assorted Petit Fours, Chocolate Mousse Cake, Macerated Berries and Cream



Libations



Beverage Packages

Additional Beer selections or product substitutions available.

Premium Bar

\$16 per cocktail,
or \$37 per person per hour

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 Scotch

Deluxe Bar

\$14 per cocktail,
or \$28 per person per hour

Highwater Local Vodka
Tanqueray Gin
Corazon Blanco Tequila
Appleton Estate Rum
Eagle Rare Bourbon
Old Overhold Rye
Jameson Irish Whiskey
Monkey Shoulder Blended Scotch

Standard Bar

\$12 per cocktail,
or \$22 per person per hour

Tito's Vodka
Beefeater Gin
El Jimador Reposado Tequila
Bacardi Silver Rum
Evan Williams Bourbon
Crown Royal Canadian Whiskey

Wines

Event wines are subject to price changes and availability.
Please inquire about special requests.

Sparkling

Zardetto Prosecco \$42
Veuve Cliquot \$125
Dom Perignon \$215

Red Wines

House Red \$35
Luigi Bosca Malbec \$55
Holloran Pinot Noir \$55
Sokol Blosser Pinot Noir \$63
Justin Cabernet Sauvignon \$61
Silver Oak Cabernet Sauvignon \$160
Vietti Nebbiolo \$65
Villa le Prata Brunello \$158

White Wines

House White \$35
Santa Margarita Pinot Grigio \$52
Pierre Riffault Sancerre \$57
Cakebread Sauvignon Blanc \$65
Skyside Chardonnay \$49
William Knuttel Chalk Hill Chardonnay \$68
Rombauer Chardonnay \$81