

# 2022 Wedding & Event Menu

# 2022 Appetizer Menu

Price per order. Each order feeds approximately 25 guests.

|   |                  |
|---|------------------|
| <b>Bison Sliders with Gorgonzola Sauce</b>  | \$150            |
| <b>Crab Cakes</b><br>Blue crab meat mixed with herbs, garlic, celery, and Dijon.<br>Lightly breaded with Panko and fried to a crispy finish. Served with a lemon aioli. | \$150            |
| <b>Bacon Wrapped &amp; Crab Stuffed Shrimp</b><br>Jumbo Shrimp stuffed with crunchy breadcrumbs, crab meat & spices.<br>Wrapped in bacon.                               | \$150            |
| <b>Caprese Skewers</b>  | \$90             |
| <b>Meatballs</b><br>Served with choice of Marinara, BBQ, Sweet & Sour, or Swedish Sauce.  | \$80             |
| <b>Bacon Wrapped Dates</b><br>Stuffed w/ Blue Cheese  | \$80             |
| <b>Hummus Wheels</b><br>Hollowed out cucumber bites filled with hummus and topped with Feta.  | \$80             |
| <b>Deviled Eggs</b>   | \$80             |
| <b>Stuffed Mushrooms</b><br>Filled with a blend of cheeses, veggies, and breadcrumbs.   | \$80             |
| <b>Fruit Skewers</b><br>Served with honey yogurt dip.   | \$80             |
| <b>Spinach Artichoke Dip</b><br>Rich and creamy dip with freshly fried tortilla chips.  | \$80             |
| <b>Buffalo Chicken Dip</b><br>Served with freshly fried tortilla chips.   | \$80             |
| <b>Vegetable Crudites</b>   | \$60             |
| <b>Cheese &amp; Cracker Plate</b><br>With assorted deli meats.  | \$60<br>Add \$30 |

# 2022 Snack Options

Roughly 16 x 10z servings per pound.

**Mini Pretzel Twists** **\$35 (7 lbs. per order)**

**Cajun Wild West Mix** **\$50 (5 lbs. per order)**

A spicy blend of seasoned bread chips, cheese crackers, Cajun corn sticks, cheddar sesame sticks, almonds, seasoned corn sticks and corn crackers.

**Trail Mountain Snack Mix** **\$50 (5 lbs. per order)**

Sweet and salty mix of peanuts, cocoa buttons, raisins, almonds, and cashews.

## **Kids Menu (12 & under)** **\$6.95 per plate**

### **Cheeseburger**

Served with French Fries.

### **Chicken Tenders**

Served with French Fries.

### **Bowtie Pasta**

Served with your choice of butter or red sauce.

### **Hot Dog**

Served with French Fries.

### **Grilled Cheese**

Served with French Fries.

# Entrée's

Served buffet includes entrée(s), salad, dinner bread, and a choice of two sides. Add a second entrée for an additional \$4 (excludes Market Priced options).

**Market Price** (subject to availability)

**King Crab Legs** – Steamed to perfection, served w/ clarified butter.

**Lobster**- 6 oz. tail steamed, served w/ clarified butter.

**Wagyu Beef**- Center cut Wagyu steak grilled to medium, topped w/ an herb butter and shitake mushrooms.

## Option 1    \$33 per person

### **Bison Teres Major**

A cut to rival the tenderloin. Simply seasoned with salt & pepper, finished to a Medium Rare. Served with Chimichurri.

### **Rosemary Salmon Filet**

Baked with rosemary, butter, and lemons.

### **Herb Crusted Prime Rib**

Rubbed with a medley of herbs, coarse salt blend and slowly roasted. "Table" carved and served with a horseradish sauce.

### **Bacon Wrapped Pork Tenderloin**

Crispy bacon around juicy pork tenderloin and brushed with our house made blueberry bourbon BBQ sauce.

## Option 2    \$28 per person

### **Marinated Flank Steak with a Pepper Rub**

Marinated and rubbed with a cracked peppercorn mix and seared at high heat.

### **Tuscan Chicken**

Tender chicken breast resting in a white wine sauce with Roma tomato, artichoke hearts, and mushrooms.

### **Roast Pork Loin**

Herb crusted and oven roasted.

### **Stuffed Sole**

A mild, delicate filet stuffed with scallops & crab.

### **Option 3    \$25 per person**

#### **Sirloin Steak**

Served with sauteed onions and mushrooms in a light red wine sauce.

#### **French Onion Chicken**

Chicken breast resting in balsamic reduction with caramelized onions and topped with Swiss cheese.

#### **Shrimp Scampi**

Served in a garlic butter sauce.

#### **BBQ bacon wrapped pork skewer**

Crisp bacon around juicy pork loin and brushed with our house made blackberry jalapeno sauce.

### **Vegetarian    \$23 per person**

#### **Stuffed Potato Cakes**

Mushrooms, zucchini, and onions in a fried potato cake with a Dijon sauce.

Vegan and Gluten Free.

#### **Marinated Portabella Steak**

Topped with fresh basil, artichokes, roasted red peppers, and parmesan.

## **Sides**

### **Starches:**

#### **Potatoes Au Gratin**

Thinly sliced potatoes cooked with butter and cream. Lightly seasoned with salt and pepper.

#### **Rosemary Red Potatoes**

Roasted and tossed with fresh rosemary and a touch of olive oil.

#### **Whipped Sweet Potatoes**

Whipped creamy with butter and brown sugar

#### **Garlic Mashed Potatoes**

Mashed with heavy cream and fresh garlic

## **Vegetables:**

### **Bacon Green Beans**

Sauteed green beans tossed with crispy bacon and seasoned with a touch of lemon.

### **Roasted Veggies**

Yellow squash, zucchini, bell peppers, garlic, and onions lightly seasoned and roasted to perfection.

### **Balsamic Brussel Sprouts**

Baked and finished with a sweet balsamic reduction.

### **Summer Sweet Corn Salad**

Baked corn salad with peppers and onions.

## **Salads:**

**Traditional Salads** – Your choice of Garden or Caesar

**Dressings:** (2 choices max) Buttermilk Ranch, Caesar, Italian, Blue Cheese, Red Wine Vinaigrette, Balsamic Vinaigrette.

**Specialty Salads** – additional \$2 per plate

**Italian-** Mixed greens, heirloom tomato, black olives, red onion, pepperoncini, shredded parmesan.

**Summer Berry Salad-** Baby spinach with strawberries, blueberries, feta cheese, red onions, and cucumbers with balsamic vinaigrette.

**Caesar Deluxe-** Whole Romaine hearts, topped with parmesan crisps, vibrant heirloom tomatoes, bacon, anchovies, and Caesar dressing.

# Rehearsal Dinner Catering Options

A casual menu for a family setting. Each option comes w/ appropriate accoutrements. Self-Serve Buffet Style. Our formal menu is available for rehearsals as well.

## **BBQ Buffet                \$20**

Dry rubbed pulled pork- Choice Pork shoulder rubbed w/ a brown sugar, 8 spice blend and slow cooked for 12 hours.

BBQ Chicken Breast- Slow cooked in a smokey sauce

- Apple Cider Coleslaw
- Potato Salad
- Flash Fried Kettle Chips

## **Full Burger Bar            \$20**

- 1/3lb Choice Ground Chuck Burger
- Grilled Chicken Breast
- All Beef Hot Dog
- Bacon and Molasses Baked Beans
- Apple Cider Coleslaw
- Potato Salad
- Flash Fried Kettle Chips

## **Small Burger Bar        \$15**

- 1/3lb Choice Ground Chuck Burger
- Potato salad **or** Apple Cider Coleslaw
- Flash Fried Kettle Chips

## **Taco Bar                    \$20**

- Seasoned Ground Beef
- Slow Cooked Chicken
- Bacon Pinto Beans **OR** Vegan Black Beans
- Spanish Rice
- Guacamole
- Hard and Soft-shell Tortillas
- Tri-Colored Tortilla Chips

## **Asian Bar                    \$20**

- Teriyaki Chicken
- Ginger Beef
- Yakisoba Noodles
- Fried Rice
- Vegetable Stir-Fry Medley
- Fried Wonton Chips

