

The Pines Catering

Menu Styles

Hors D'oeuvres

Choose from a wide variety of passed, buffet, and chef-run hors d'oeuvres options to welcome guests during your cocktail hour.

Bistro Buffet

Themed menus highlighting different cuisines offer variety and broad appeal, while providing a more economical option.

Traditional Buffet

Our extensive culinary repertoire is at your beck and call as you design your meal from a comprehensive list. Choose a salad, two side dishes, and two entrees to headline your buffet, which also includes a seasonal fruit dish and a selection of house-baked breads, rolls, and our signature pistachio bread.

Heavy Hors D'Oeuvres

If you aren't interested in a traditional meal, this may be the menu for you. Choose from 4 passed hors d'oeuvres that will be served for an hour and 6 buffet hors d'oeuvres that will be available for 2 hours. Guests will be able to move around freely with a few seated tables and tall tables to rest their plates. Please keep in mind this menu is in place of a meal, not in addition to one.

Walk Around Feast

Our most breathtaking buffet style, the Walk Around Feast, will separate your menu into three unique spreads. Select your meats for a chef-run Carving Station, customize a "Make Your Own" station, and choose one of our delicious Theme Stations, highlighting different cuisines.

Formal Buffet

The Formal Buffet greets your guests at their tables with a beautifully composed plated salad of your choice. For your main course, choose two entrees and three side dishes, accompanied by a seasonal fruit dish and house-baked breads served buffet style.

Family Style

This elegant and fun menu style allows your guests to be served their meal at the table in large serving dishes to pass around. Choose a salad, two main dishes and two side dishes. Accompanied by seasonal fruit and homemade breads.

Served Dinner

We will cater to your guests' every desire with our most elegant menu style. Choose a first course plated salad to accompany baskets of house-baked breads. Build your dream entrée from an extensive list of main and side dishes, which will be plated elegantly and served to your guests.

Colorado Game Served Dinner

This menu provides a unique Colorado dining experience. Choose from our extensive list of game items and corresponding side dishes to present your guests with a truly different menu.

Bountiful Brunch Buffet

A diverse selection of pastries, breads and rolls is paired with a selection of buffets of classic brunch favorites with modern twists.

Cocktail Hour Hors D'oeuvres

We recommend hors d'oeuvres for your guests after your ceremony and before the meal. We offer a wide selection of different types of hors d'oeuvres.

Buffet Hors D'oeuvres

These hors d'oeuvres are presented buffet-style, available for your guests to enjoy at their leisure during your cocktail hour. The prices below are per person. For each option, you have your choice of two hors d'oeuvres.

Option 1 (<u>choice of two</u>)	Option 2 (<u>choice of two</u>)	Option 3 (<u>choice of two</u>)	Option 4 (<u>choice of two</u>)
Artichoke Spinach Dip with Gourmet Crackers	Chicken Taquitos with Salsa and Ancho Ranch	Dijon Chicken Wrapped in Bacon	Grilled Garden Antipasto
Hummus Trio with Pita Chips Regular, Red Pepper, and Garlic Pine Nut	Bruschetta Bar Classic Tomato, Goat Cheese Pesto, Edamame Relish, and Artichoke with Mixed Olives	Buffalo Sausage Picks in Western BBQ Sauce	International Cheese Board
Salsa Trio with Tri-Color Chips	Queso Dip with Tri-Color Chips	Mushroom Cream Cheese Wontons with a Wasabi Soy Cream	Mini Empanadas Choice of: Chicken and Black Bean, Carne Asada and Cheese or Mozzarella and Roasted Tomato
Black Bean, Corn and Mango Salsas	Pork or Vegetarian Egg Rolls	Mini Loaded Potato Skins	Mini Quiche Bar Asparagus, Ham, Green Chile and Cheese
Raspberry, Swedish, Marinara, BBQ or Chipotle Cream Meatballs	Jalapeno Poppers with Raspberry Sauce	Beer Cheese Fondue Served with Soft Pretzel Sticks and Celery	Bacon Bar Regular, Maple, Jalapeno and Chocolate Dipped
French Fry Bar Regular and Sweet Potato with Ketchup, Sriracha Ketchup, Southern Ketchup, Ranch, Green Goddess Tri-Mustard and Seasonings	Crunchy Cheese Ravioli	Buffalo Chicken Eggrolls with Bleu Cheese Sauce	Fried Calamari
Mini Pizza Choice of: Cheese or Pepperoni	Asian Shrimp Purses	Buffalo Shrimp	Baked Brie with Lingonberry Jam
Trio of Dips with Veggies, Pita Crisps and Sliced Baguettes Choice of 3 Dips: Ranch, Chimichurri Cream Cheese, Moroccan Spiced Carrot and Feta, White Bean with Pancetta and Rosemary, Spinach and Caramelized Shallots, Edamame Tapenade, Arugula Green Goddess, Roasted Red Pepper Ricotta, Horseradish Cheddar White Bean, Spicy Feta, Sundried Tomato Pesto	Mini Pizza Choose 1: Buffalo Chicken, Margarita, BBQ Chicken and Onion, Wild Mushroom and Fontina with Sage, Pesto with Artichokes and Sundried Tomatoes, White with Prosciutto, Fig and Arugula	Crab Cream Cheese Dip	Mini Monte Cristo Puffs
	Brunch Crepes Mini Sausage Crepes with Fruit Compote	Hush Puppies Served with Malt Vinegar Aioli	
	Mini Soft Pretzels Served with Spicy Cheese and Gourmet Mustard	Chicken Potstickers	
	Peaches and Cream Oatmeal Shooters	Crab Cream Cheese Wontons with Asian BBQ Sauce	
	Pumpkin Pancake Mini Stack	Brie, Bacon and Fig Jam Tart	
	Sausage & Gravy Mini Biscuits		

Passed Hors D'oeuvres By the Dozen

These hors d'oeuvres will be offered to your guests on our unique and beautiful serving trays, presented by our expert staff. These items are priced by the dozen. We recommend choosing 3 types of things and 3 pieces per person (or one dozen for every four people).

Category 1

Pork Egg Rolls
Vegetarian Egg Rolls
Raspberry, Swedish, BBQ, Marinara or
Chipotle Cream Meatballs
Fried Pickles with Jalapeno Ranch Sauce
Caprese Skewers
Vietnamese Summer Rolls with Pineapple
Sweet and Sour Sauce
Wild Mushroom Cream Cheese Wontons
Crunchy Cheese Ravioli
Chicken & Waffles with Maple Syrup
Thai Beef Salad in Cucumber Boat
Poached Pear, Gorgonzola and Onion Canapé
Tomato Basil Soup Shooter with Grilled
Cheese
Minted Watermelon with Feta and Balsamic
Reduction
Buffalo Chicken Picks
Grilled Cheese Bites
Dijon Chicken Picks Wrapped in Bacon
Italian Sausage and Pepper Crostini
Buffalo Sausage Picks
Eggplant Crisps with Tomato Basil Relish
Herbed Goat Cheese New Potato Round
Asian Shrimp Purses
Waffle Sweet Potato Fry and Maple Pulled
Pork Slider
Crab Cream Cheese Wontons
Strawberry Goat Cheese Endive
Bacon Bleu Cheese Stuffed Mushroom
Antipasto Skewers
Fried Deviled Eggs
Soup Shooter- Choice of: Tomato Basil,
Butternut Squash, Brandied Mushroom,
Potato Leek, or Watermelon Gazpacho
Smoked Salmon Mousse on Cucumber Round

Category 2

Whipped Brie and Cranberry Chutney Cups
Pork Loin and Apricot Chutney Canapé
Beef Negamaki Skewers
Mini Loaded Potato Skins
Chicken Potstickers
Pesto Goat Cheese Canapés
Southwest Mini Stuffed Potatoes
Smoked Salmon Latkes
Seared Rare Tuna on Potato Round with
Asparagus Aioli
Apple Chicken Sausage Canapé with Red
Onion Marmalade
Fried Green Tomato with Bacon and Corn Goat
Cheese Mousse
Elk Sausage Bites with Blueberry Compote
Jackalope Sausage Canapé with Tart Cherry
Compote
Beef Wellington Rounds
Goat Cheese and Cranberry Bruschetta with
Fig Balsamic Glaze
Puff Pastry Wrapped Beer Brats
Mini BLT Wedges
Portabella Stuffed Ravioli
Pheasant Sausage Bite with Mustard
Raspberry Almond Brie Cups
BBQ, Raspberry, Tandoori or Spicy Peanut
Chicken Skewers
Crispy Artichoke Hearts
Prosciutto Grilled Cheese Bites
Pesto Crab Mushroom Caps
Prosciutto Wrapped Fig and Arugula
Bangers and Mash Bite
Asiago Risotto Croquettes with Tomato
Compote
Mac N' Cheese Bites with SW Ranch
Tommyknocker Sausage Bite with Elderberry
Preserve
Spanakopita
Roasted Beet and Goat Cheese Crostini
Risotto Cakes with Mushroom Ragout
Wild Boar Sausage Bites in BBQ Sauce
Wild Mushroom Tartlets
Teriyaki Beef Spears
Stuffed Mushrooms Florentine
Curried Lamb Meatballs

Category 3

Coconut Shrimp
Hawaiian Poke Wontons
Prosciutto Wrapped Gorgonzola Stuffed
Dates
Crispy Thai Shrimp
Tuna Tartare
Shrimp Rumaki
Ahi Tuna on Wasabi Croquette with Ginger
Coconut Cream
Vietnamese Marinated Shrimp
Crab Cakes
Barramundi Citrus Ceviche Bites
Apricot and Cambozola Cup
Peapod Wrapped Shrimp
Salty Beef Tartar
Served on a pretzel stick
Scallop Rumaki
Shrimp Ceviche Bite
Snake Bite
Chicken and jalapeno wrapped in bacon

Brunch Style

Eggnog French Toast Bites
Fruit Skewers (seasonal)
Hash Brown Rounds with Tomato Jam
Brunch Crepe with Sausage and Fruit
Compote
Smoothie Shooters
Cinnamon Apple Ham Bites
Steak and Egg Bite
Sausage Grit Cake With Shrimp Topper
Cinnamon Donut Holes with Caramel
Mini Breakfast Potato Skins
Prosciutto Wrapped Melon Spears
Mini Bagels with Brie and Fruit Puree
Biscuit with Piquillo Cheese and Ham
Mini Bagels with Lox
Mini Asparagus Quiches
Mini Ham and Egg Cups
Bloody Mary Gazpacho with Shrimp Garnish
Ham and Apple Chantilly Crostini

Unique Hors D'oeuvres Options

These hors d'oeuvres offer something a little different for your guests to experience during cocktail hour.

Seafood Bar

Delight your guests with a choice of fresh seafood options.

Smoked Salmon Display with lemons, hardboiled eggs, capers, onions, and crème fraiche. Served with bagel crisps

Shrimp served on a bed of ice with cocktail sauce, cocktail sauce verde, and lemons

Enjoy our delicious seafood ceviche with corn chips, flour chips and plantain chips along with shrimp served with cocktail sauce, cocktail sauce verde and lemons

Guests will love our ahi tuna poke served with wonton crisps, cucumber disks and daikon discs along with shrimp served with cocktail sauce, cocktail sauce verde and lemons

Sandwich Bar

Guests can choose among the mini sandwiches on display. Choose three of the following: Mini Reubens, Mini Cubanos, Mini Muffalettas, Mini Veggie Paninis, Mini BLTA, Mini Philly Cheese Steak, Mini Cranberry Brie with Grilled Apples

Served with house made chips

Charcuterie and Pickle Station

A variety of house-pickled items including cucumber pickles, green beans, carrots, grapes and peppers are served alongside salted and cured meats such as salami, pancetta, soppresseta and prosciutto and artisan cheeses like port wine cheddar, sage derby, Irish porter cheddar and more.

Make Your Own

Make Your Own Guacamole

Guests will be presented with homemade corn chips and creamy guacamole. They can create their own perfect flavors by topping the guacamole with their choice of toppings, including: lime wedges, cucumbers, cilantro, bacon, sour cream, tomatoes, red onion, chopped jalapenos and hot sauce.

Make Your Own Street Tacos

Guests can make their own street tacos, choosing between al pastor (pork), barbacoa (beef) or a vegetarian option of squash and bean calabacitas and then top their taco with their choice of toppings including: salsa rojo, salsa verde, avocado crema, shredded cabbage, pickled veggies, pico de gallo and limes

Chef Attended

Quesadillas

Quesadillas are made fresh in front of your guests with assorted cheeses and the guest's choice of southwestern seasoned shrimp or southwestern seasoned chicken. Guests can then top the quesadillas with salsa and sour cream

Grilled Cheese

Grilled in front of your guests with smoked ham and swiss, herb chicken or bacon and sharp cheddar – Served on flatbread

Bistro Buffets

Choose one style

Fajita Buffet

Choice of: Chicken or Beef Fajitas
Spanish Rice
Black Beans
Tri-Colored Chips and Salsas
Southwestern Salad
Seasonal Fruit

Pasta Buffet

Penne Pasta with Alfredo Sauce
Penne Pasta with Tomato Basil Sauce
Meatballs Marinara
Sausage and Peppers
Chopped Italian Salad
Parmesan Garlic Bread
Seasonal Fruit

Italian Buffet

Italian Sausage or Vegetarian Lasagna
Italian Veggies
Caesar Salad
Garlic Bread
Seasonal Fruit

Southern Buffet

Fried Chicken
Mashed Potatoes
Traditional Brown Gravy
Corn and Roasted Red Pepper
Garden Salad
Seasonal Fruit

Burger Buffet

Hamburger Bar
(includes patties, buns, lettuce, tomato, onions,
pickles, swiss cheese, cheddar cheese, ketchup
and mustard)
French Fries
Macaroni Salad
Garden Salad
Seasonal Fruit

American Buffet

Sliced Smoked Turkey Breast
Honey Mustard Glazed Ham
Garlic Parmesan Whipped Potatoes
Cranberry Tarragon Stuffing
Traditional Gravy
Rolls & Biscuits
Garden Salad
Seasonal Fruit

BBQ Buffet

BBQ Chicken Breasts
Home-style Macaroni and Cheese
Jalapeno Corn Bread
Baked Beans
Cole Slaw
Garden Salad
Seasonal Fruit

Mediterranean Buffet

Lemon Pine Nut Crusted Chicken with
Roasted Garlic and Oregano Jus
Greek Mac N' Cheese
Mediterranean Roasted Vegetables
Chopped Greek Salad
Garlic Flatbread
Seasonal Fruit

No Substitutions Available

Heavy Hors D'oeuvres

If you prefer to have a more flexible food option, you can choose to do heavy hors d'oeuvres instead of a meal. This option is in place of a meal. Please see our "Cocktail Hour Hors D'oeuvres" section for cocktail hour selections

Passed Hors D'oeuvres

Served for 1 Hour

Choose 4

Pork Egg Rolls
Buffalo Chicken Picks
Vegetarian Egg Rolls
Chicken Potstickers
Chicken & Waffles with Maple Syrup
Pesto Goat Cheese Canapés
Raspberry Meatballs
Swedish Meatballs
BBQ Meatballs
Marinara Meatballs
Chipotle Cream Meatballs
Prosciutto Wrapped Fig and Arugula
Crunchy Cheese Ravioli
Herbed Goat Cheese New Potato Round
Bacon Bleu Cheese Stuffed Mushroom
Poached Pear, Gorgonzola and Pickled Onion Canapé
Sausage Grit Cakes with Shrimp Topper
Antipasto Skewer
Dijon Chicken Wrapped in Bacon
Smoked Salmon Mousse on Cucumber
Ham and Apple Chantilly Crostini

Portabella Stuffed Ravioli
Smoothie Shooters
Buffalo Sausage Picks
Fried Deviled Eggs
Hash Browns with Tomato Jam
Truffled Fries
Crispy Artichoke Hearts
Fried Pickles with Ranch Sauce
Mini Loaded Potato Skins
Spanikopita
Caprese Skewers
Beef Wellington Rounds
Grilled Cheese Bites
Prosciutto Grilled Cheese Bites
Eggnog French Toast Bites
Tapas Skewer with Marinated Feta, Olives and Piquillo Peppers
Waffle Sweet Potato Fry and Maple Pulled Pork Slider
Italian Sausage and Pepper Crostini
Bangers and Mash Bite
Steak and Egg Bite

Grilled Cheese Bites
Spicy Peanut Chicken Skewers
BBQ Chicken Skewers
Raspberry Chicken Skewers
Tandoori Chicken Skewers
Asian Shrimp Purses
Mac n' Cheese Bites
Beet and Goat Cheese Crostini
Wild Mushroom Wontons
Fruit Skewers
Mini Brunch Crepe with Sausage and Fruit
Stuffed Mushrooms Florentine
Prosciutto Wrapped Melon Spears
Mini Asparagus Quiches
Mini Breakfast Potato Skins
Fried Green Tomato with Bacon and Corn
Goat Cheese Mousse
Minted Watermelon with Feta and Balsamic Reduction
Thai Beef Salad in Cucumber Boat
Vietnamese Summer Rolls with Pineapple
Sweet and Sour Sauce

Buffet Hors D'oeuvres

Served for 2 Hours

Choose 6

Vegetarian Egg Rolls
Mini Brunch Crepes with Fruit Compote
Buffalo Sausage Picks
Hush Puppies with Malt Vinegar Aioli
Raspberry Meatballs
International Cheese Board
Mini Asparagus and Cheese Quiches
Chicken Taquitos with Salsa and Ancho Ranch
Baked Brie with Lingonberry Jam
Dijon Chicken Wrapped in Bacon
Salsa Trio with Tri-Color Chips
Black Bean, Corn and Mango
French Fry Bar
Regular and Sweet Potato with Ketchup, Sriracha
Ketchup, Southern Ketchup, Green Goddess, Ranch,
Gourmet Mustard and Seasoning

Chicken Potstickers
Buffalo Sausage Picks
Mini Loaded Potato Skins
Queso Dip with Tri-Color Chips
BBQ Meatballs
Swedish Meatballs
Buffalo Shrimp
Hummus Trio with Pita Chips
Regular, Red Pepper and Garlic Pine Nut
Mini Pot Pie Trio
Vegetable, Chicken and Beef
Mini Pizza
Choose 1: Buffalo Chicken, Margarita, BBQ
Chicken and Onion, Wild Mushroom and
Fontina with Sage, Pesto with Artichokes
and Sundried Tomatoes, White with
Prosciutto, Fig and Arugula

Asian Shrimp Purses
Spicy Pork Egg Rolls
Crunchy Cheese Ravioli
Artichoke Spinach Dip and Gourmet Crackers
Marinara Meatballs
Seasonal Fresh Fruit Platter
Chipotle Cream Meatballs
Mini Soft Pretzels with Spicy Cheese and
Gourmet Mustard
Beer Cheese Fondue
Served with Soft Pretzel Sticks and Celery
Trio of Dips with Veggies, Pita Crisps and
Sliced Baguettes
Choice of 3 Dips: Ranch, Chimichurri Cream
Cheese, Moroccan Spiced Carrot and Feta, White
Bean with Pancetta and Rosemary, Spinach and
Caramelized Shallots, Edamame Tapenade,
Arugula Green Goddess, Roasted Red Pepper
Ricotta, Horseradish Cheddar White Bean, Spicy
Feta, Sundried Tomato Pesto

Traditional Buffet

Entrees

Please Choose Two

Chipotle Lime Beef with Ancho Cream Sauce
Sliced Herbed Flank Steak with Homemade Steak Sauce
Steak Au Poivre
Grilled Flank Steak with Chimichurri Sauce
Steak Diane
Flank Steak with Creamy Red Wine Horseradish Sauce
Flank Steak with Wild Mushroom Ragout
Flank Steak with Bacon and Mushroom Compote
Sesame Soy Steak
Herb Seared Tilapia
Grilled Salmon with Paprika and Garlic Butter
Tortilla Encrusted Tilapia
Grilled Barramundi with Lemon Butter
Tequila Key Lime Salmon
Jamaican Jerk Marinated Barramundi with Pineapple Mango Salsa
Barramundi with Caramelized Leek Cream Sauce
Pan Seared Barramundi with Miso Mirin Butter
Barramundi with Cioppino Broth
Herb Crusted Halibut with Citrus Tomatoes and Capers

Vegetables

Please Choose One

String Bean and Carrot Sauté
Lemon Garlic Asparagus
Roasted Root Vegetables
Butternut Squash
Corn and Roasted Red Pepper
Amaretto Tarragon Carrots
Grilled Balsamic Vegetables
Roasted Italian Herb Garden Vegetables
Grilled Balsamic Asparagus Served Chilled
Roasted Lemon Pepper Garden Vegetables
Broccolini with Carrots and Bell Peppers
Brussel Sprouts with Bacon, Cranberries
and Pecans
Parmesan Roasted Cauliflower

Chicken Marsala
Tequila Poblano Chicken
Chicken with Roasted Red Pepper Cream Sauce
Chicken with Tangerine Honey and Chipotle Glaze
Chicken with Browned Butter Corn Sauce
Lemon Herb Chicken
Fontina Spinach Chicken
Chicken with Saltimbocca Sauce
Yellow Coconut Curry Chicken
Apricot Horseradish BBQ Chicken
Peach and Bourbon Glazed Pork Loin
Caraway Crusted Pork Loin
Spicy Baked Polenta Cakes
Eggplant Parmesan
Vegetarian Lasagna
Portobello Stuffed Ravioli with Sage Brown Butter Cream
Vegetable Pot Pie
Butternut Squash Ravioli with Sage Brown Butter Cream
Baked Ziti

Starch

Please Choose One

Loaded Mashed Potatoes
Wild Mushroom Long Grain Rice
Rice Pilaf
Spanish Rice
Pecan Currant Wild Rice
Rosemary Roasted Potatoes
Mushroom and Herb Polenta
Whipped Sweet Potatoes
Home-style Macaroni and Cheese
Potatoes Au Gratin
Roasted Potatoes with Sage and Crispy Prosciutto
Choice of: Bleu Cheese, Parmesan, Garlic, White Cheddar or
Sundried Tomato Mashed Potatoes
Thyme Roasted Fingerling Potatoes

Salads

Please Choose One

Traditional Caesar Salad
Garden Tossed Salad
Spiced Pear Green Salad
Roasted Beet and Goat Cheese Salad
Field Green Salad with Bleu Cheese and Walnuts
Southwest Salad
Chopped Italian Salad
Apple Kale Salad with Ginger Pear Vinaigrette
Berry Almond Spinach Salad with Cranberry Cheddar Cheese and Strawberry Champagne Vinaigrette
Spinach and Romaine Cranberry Pumpkin Seed Salad
Sesame Cashew Spinach Salad

The buffet also includes a seasonal fruit dish and house-baked breads, rolls and our signature pistachio bread

Walk Around Feast

Three Stations of Food - A Carving Station, A Theme Station and A "Make Your Own" Station

Carving Station

Seasonal Fruit

Cocktail Rolls & Garlic Biscuits

Carved Options – Choose One

Marinated Grilled Beef Flank with Homemade Steak Sauce
 Herbed Flank Steak
 Flank Steak with Creamy Red Wine Horseradish Sauce
 Flank Steak with Bacon and Mushroom Compote
 Sesame Soy Steak
 Smoked Turkey Breast
 Herbed Pork Loin with Fruit Chutney
 Chipotle Lime Beef with Ancho Cream Sauce
 Steak Au Poivre
 Tri-tip with a red wine demi-glace
 Flank Steak with Wild Mushroom Ragout
 Peach and Bourbon Glazed Pork Loin
 Orange Pecan Glazed Ham
 Prime Rib
 Rosemary Rubbed Tenderloin

Other Entrée Option – Choose One

Chicken Marsala
 Lemon Herb Chicken
 Chicken with Roasted Red Pepper Cream Sauce
 Chicken with Tangerine Honey and Chipotle Glaze
 Tequila Poblano Chicken
 BBQ Chicken
 Chicken with Browned Butter Corn Sauce
 Fontina Spinach Chicken
 Chicken with Saltimbocca Sauce
 Yellow Coconut Curry Chicken
 Apricot Horseradish BBQ Chicken

Theme Stations

(Please Select One Station)

Grilled Barramundi with Lemon Butter Rice Pilaf Roasted Garden Vegetables Garden Salad	Choice of: Beef or Chicken Fajitas Spanish Rice Southwest Salad Black Beans Tri-Colored Chips	Carved Smoked Turkey Breast Whipped Garlic Mashed Potatoes Cranberry Stuffing Traditional Gravy Garden Salad
Shrimp Scampi Calamari Rings Citrus Rice Pilaf Garden Salad	Red Coconut Curry Chicken Thai Salad Sesame Garlic Lo Mein Bok Choy	Tortilla Tilapia with Mango Salsa Pecan Currant Wild Rice Roasted Garden Vegetables Garden Salad
Penne Pasta With Alfredo Sauce Penne Pasta with Tomato Basil Sauce Caesar Salad Meatballs Marinara	Tequila Key Lime Salmon Rice Pilaf Green Bean and Carrot Sauté Garden Salad	Pulled Pork Homestyle Mac N Cheese Cole Slaw Collard Greens

"Make Your Own" Stations

(Please Select One Station)

<u>Mashed Potato Bar</u> Guests can top Garlic Parmesan Mashed Potatoes, Sweet Potatoes or Peruvian Purple Potatoes with bacon, scallions, cheese, butter, tomatoes, pesto, sour cream, salsa, gravy and mushrooms	<u>Macaroni Bar</u> Top our home-style mac n' cheese with your choice of toppings: chicken, bacon, hot sauce, salsa, tomatoes, mushrooms, scallions, shredded cheese, and jalapenos	<u>Pasta Bar</u> Top penne pasta with marinara, alfredo or vodka rosé sauce and add in your choice of toppings: parmesan cheese, chicken, bacon, tomatoes, olives, capers, mushrooms, sundried tomatoes, and basil
<u>Taco Bar</u> Guests can make their own beef or bean taco with their choice of toppings: lettuce, tomatoes, onions, sour cream, red salsa, green salsa, cheese, olives, cilantro and chives	<u>Risotto Bar</u> Guests can top their own creamy risotto with their choice of: mushrooms, chicken, shrimp, peas, parmesan cheese, pesto, coconut cream, scallions or sundried tomatoes.	<u>Lettuce Wraps</u> Combine Thai chicken and mandarin beef into crisp lettuce with a choice of toppings: hot sauce, cilantro, peanuts, carrots, cucumber, rice noodles, pea pods, bean sprouts and sweet chili sauce.

Formal Buffet

Served or Plated Salad Selections

(Choose One – Served at the Table)

- | | |
|---|--|
| Autumn Fruit Salad with Candied Walnuts | Garden Salad |
| Artichoke Balsamic Field Green Salad | Roasted Beet and Goat Cheese Salad |
| Caesar Salad with a Parmesan Crisper | Spiced Pear Green Salad |
| Caprese Salad with Mozzarella | Traditional Iceberg Wedge Salad |
| Apple Kale Salad with Ginger Pear Vinaigrette | Spinach and Romaine Cranberry Pumpkin Seed Salad |
| Berry Almond Spinach Salad with Cranberry Cheddar Cheese and Strawberry Champagne Vinaigrette | Sesame Cashew Spinach Salad |

Side Dishes

(Choose Three – Served at the Buffet)

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| Whipped Sweet Potatoes | Rosemary Roasted Potato Wedges |
| Spanish Rice | Wild Mushroom Long Grain Rice |
| Rice Pilaf | Grilled Balsamic Vegetables |
| Pecan Currant Wild Rice | Amaretto Tarragon Carrots |
| Potatoes Au Gratin | Green Bean and Artichoke Sauté |
| Roasted Italian Herb Garden Vegetables | String Bean and Carrot Sauté |
| Lemon Garlic Asparagus | Roasted Potatoes with Sage and Crispy Prosciutto |
| Roasted Lemon Pepper Garden Vegetables | Home-style Macaroni and Cheese |
| Broccolini with Carrots and Bell Pepper | Thyme Roasted Fingerling Potatoes |
| Roasted Root Vegetables | Butternut Squash |
| Brussel Sprouts with Bacon, Cranberries and Pecans | Choice of Mashed Potato: Bleu Cheese, Garlic Parmesan, Bleu Cheese, White Cheddar or Sundried Tomato |
| Mushroom and Herb Polenta | |

Entrée Selections

(Choose Two – Served at the Buffet)

Chicken:

- Lemon Herb Chicken
- Chicken with Roasted Red Pepper Cream Sauce
- BBQ Chicken
- Chicken with Browned Butter Corn Sauce
- Fontina Spinach Chicken
- Chicken with Saltimbocca Sauce
- Yellow Coconut Curry Chicken
- Apricot Horseradish BBQ Chicken
- Chicken Marsala
- Chicken Parmesan
- Tequila Poblano Chicken
- Chicken with Tangerine Honey and Chipotle Glaze

Seafood:

- Grilled Barramundi with Lemon Butter
- Herb Seared Tilapia
- Pecan Crusted Rocky Mountain Trout
- Blackened Rocky Mountain Trout
- Ginger Glazed Mahi-Mahi
- Grilled Barramundi with Spicy Coconut Key Lime Sauce
- Grilled Salmon with Paprika and Garlic Butter
- Tortilla Crusted Tilapia
- Macadamia Encrusted Salmon
- Cilantro Lime Salmon
- Orange Ginger Salmon
- Tequila Key Lime Salmon
- Hoegaarten Beer Poached Salmon
- Jamaican Jerk Marinated Barramundi with Pineapple Mango Salsa
- Barramundi with Caramelized Leek Cream Sauce
- Herb Crusted Halibut with Citrus Tomatoes and Capers
- Shrimp Scampi

Beef:

- Steak Au Poivre
- Sliced Herbed Flank Steak
- Chipotle Lime Beef with Ancho Cream Sauce
- Marinated Flank Steak with House-Made Steak Sauce
- Tri-Tip with Red Wine Demi-Glace
- Grilled Flank Steak with Chimichurri Sauce
- Steak Diane
- Braised Short Ribs
- Flank Steak with Creamy Red Wine Horseradish Sauce
- Flank Steak with Bacon and Mushroom Compote
- Sesame Soy Steak
- Flank Steak with Wild Mushroom Ragout
- Prime Rib

Vegetarian:

- Eggplant Parmesan
- Vegetarian Lasagna
- Vegetable Pot Pie
- Baked Ziti
- Portobello Stuffed Ravioli with Sage Brown Butter Cream
- Butternut Squash Ravioli with Sage Brown Butter Cream
- Spicy Baked Polenta Cakes

Pork:

- Sliced Pork Loin with Cashew Apple Glaze
- Peach and Bourbon Glazed Pork Loin
- Herbed Pork Loin with Fruit Chutney
- Caraway Crusted Pork Loin

The Formal Buffet also includes a seasonal fruit dish on the buffet as well as house-baked breads, rolls and our signature pistachio bread.

Family Style

Salad Course Selections

(Choose one – served individually or family style)

Caesar Salad
Garden Salad
Roasted Beet and Goat Cheese Salad
Spiced Pear Green Salad
Chopped Italian Salad
Artichoke Balsamic Field Green Salad
Autumn Fruit Salad

Southwest Salad
Marinated Tomato and Basil Summer Salad
Apple Kale Salad with Ginger Pear Vinaigrette
Berry Almond Spinach Salad with Cranberry Cheddar Cheese and
Strawberry Champagne Vinaigrette
Spinach and Romaine Cranberry Pumpkin Seed Salad
Sesame Cashew Spinach Salad

Vegetables

(Choose One)

Lemon Garlic Asparagus
Broccolini with Carrots and Bell Peppers
Amaretto Carrots
Roasted Italian Herb Garden Vegetables
Green Bean Almandine
Green Bean and Carrot Sauté
Green Bean and Artichoke Sauté
Roasted Lemon Pepper Garden Vegetables
Grilled Balsamic Asparagus Served Chilled
Roasted Root Vegetables
Grilled Balsamic Vegetables
Brussel Sprouts with Bacon, Cranberries and Pecans

Starch

(Choose One)

Wild Mushroom Long Grain Rice
Rosemary Roasted Potatoes
Whipped Sweet Potatoes
Pecan Currant Wild Rice
Rice Pilaf
Potatoes Au Gratin
Roasted Sweet Potato Wedges
Choice of Mashed Potato: Garlic Parmesan, White Cheddar, Bleu Cheese
or Sundried Tomato
Loaded Mashed Potatoes
Mushroom and Herb Polenta
Roasted Potatoes with Sage and Crispy Prosciutto
Home-style Macaroni and Cheese
Thyme Roasted Fingerling Potatoes
Pecan Golden Raisin Quinoa in Herbed Broth

Entrees

(Choose Two)

Macadamia Encrusted Salmon
Tortilla Encrusted Tilapia with Mango Salsa
Cilantro Lime Salmon
Ginger Glazed Mahi-Mahi
Barramundi with Lemon Butter
Grilled Salmon with Paprika and Garlic Butter
Tequila Key Lime Salmon
Herb Seared Tilapia
Orange Ginger Salmon
Braised Short Ribs
Steak au Poivre with Brandy Cream Sauce
Grilled Flank Steak with Chimichurri Sauce
Marinated Flank Steak with Homemade Steak Sauce
Herbed Flank Steak
Chipotle Lime Beef with Ancho Cream Sauce
Steak Diane
Tri-tip with Red Wine Demi-Glace
Jamaican Jerk Barramundi with Pineapple Mango Salsa
Flank Steak with Creamy Red Wine Horseradish Sauce
Flank Steak with Bacon and Mushroom Compote
Sesame Soy Steak
Flank Steak with Wild Mushroom Ragout

Chicken Parmesan
Chicken with Roasted Red Pepper Cream Sauce
Chicken with Browned Butter Corn Sauce
Fontina Spinach Chicken
Chicken with Saltimbocca Sauce
Yellow Coconut Curry Chicken
Apricot Horseradish BBQ Chicken
Chicken Marsala
Tequila Poblano Chicken
Chicken with Tangerine Honey and Chipotle Glaze
Peach and Bourbon Glazed Pork Loin
Caramelized Pecan and Bourbon Pork Loin
Herbed Pork Loin with Fruit Chutney
Barramundi with Caramelized Leek Cream Sauce
Herb Crusted Halibut with Citrus Tomatoes and Capers
Butternut Squash Ravioli with Sage Brown Butter Cream
Pasta Montana – Chicken and Vegetables in a Rosemary Cream
Portobello Stuffed Ravioli with Sage Brown Butter Cream
Spicy Polenta Cakes
Eggplant Rollatini
Eggplant Parmesan

Seasonal fresh fruit and a selection of homemade breads will also be at the table for your guests.

Served Meal

Salad Selections

(Choose One)

- | | |
|---|--|
| Roasted Beet and Goat Cheese Salad | Garden Salad |
| Autumn Fruit Salad with Candied Walnuts | Spiced Pear Green Salad |
| Artichoke Balsamic Field Green Salad | Southwest Caesar Salad |
| Caesar Salad with a Parmesan Crisper | Traditional Iceberg Wedge Salad |
| Spinach Salad with Mandarin Orange Vinaigrette Dressing | Spinach and Romaine Cranberry Pumpkin Seed Salad |
| Apple Kale Salad with Ginger Pear Vinaigrette | Caprese Salad with Mozzarella |
| Sesame Cashew Spinach Salad | |
| Berry Almond Spinach Salad with Cranberry Cheddar Cheese and Strawberry Champagne Vinaigrette | |

Side Dishes

(Choose Two)

- | | |
|--|--|
| Wild Mushroom Long Grain Rice | Roasted Garlic Butter Asparagus |
| Whipped Potato Duchesse | Mashed Garlic Peruvian Purple Potatoes |
| Seared Parmesan Polenta Cakes | Brussel Sprouts with Bacon, Cranberries and Pecans |
| Pecan Currant Wild Rice | Amaretto Tarragon Carrots |
| Whipped Sweet Potatoes | Roasted Lemon Pepper Garden Vegetables |
| Lemon Pepper Asparagus | Roasted Italian Herb Garden Vegetables |
| Broccolini with Carrots and Bell Peppers | Rosemary Roasted Potato Wedges |
| Green Bean and Carrot Sauté | Green Bean Almandine |
| Green Bean and Artichoke Sauté | Roasted Potatoes with Sage and Crispy Prosciutto |
| Butternut Squash | Roasted Soy Sesame Asparagus |
| Thyme Roasted Fingerling Potatoes | Mushroom and Herb Polenta |
| Rice Pilaf | Choice of Mashed Potato: Garlic Parmesan, Basil Pesto, White Cheddar, Bleu Cheese or Sundried Tomato |
| Pecan Golden Raisin Quinoa in Herbed Broth | |

Entrée Selections

(Choose Two Plus a Vegetarian Option)

Beef:

- Spice Rubbed Sirloin Steak
- Grilled Flatiron Steak with Homemade Steak Sauce
 - Steak Au Poivre
 - Steak Diane
- Black Pepper Encrusted Sirloin with Bleu Cheese
 - Braised Short Ribs
- Sirloin with Caramelized Red Onion
- Tri-tip with Red Wine Demi-Glace
- Flank Steak with Wild Mushroom Ragout
- Flank Steak with Creamy Red Wine Horseradish Sauce
- Flank Steak with Bacon and Mushroom Compote
 - Sesame Soy Steak
 - Filet Mignon
- Filet Mignon with a Choke Cherry Gastrique
- Bacon Wrapped Filet Mignon

Chicken:

- Lemon Herb Chicken
- Chicken with Roasted Red Pepper Cream Sauce
- Chicken with Tangerine Honey and Chipotle Glaze
 - Chicken Marsala
 - Chicken Parmesan
- Tequila Poblano Chicken
- Chicken with Browned Butter Corn Sauce
- Fontina Spinach Chicken
- Chicken with Saltimbocca Sauce
- Yellow Coconut Curry Chicken
- Apricot Horseradish BBQ Chicken

Seafood:

- Tequila Key Lime Salmon
- Blackened Rocky Mountain Trout
- Barramundi with Caramelized Leek Cream Sauce
- Jamaican Jerk Barramundi with Pineapple Mango Salsa
- Grilled Salmon with Paprika and Garlic Butter
- Pecan Crusted Rocky Mountain Trout
- Ginger Glazed Mahi-Mahi
- Herb Seared Tilapia
- Tortilla Crusted Tilapia
- Macadamia Encrusted Salmon
- Shrimp with Garlic Butter
- Barramundi in Lemon Butter
- Cilantro Lime Salmon
- Grilled Barramundi with Spicy Coconut Key Lime Sauce
- Herb Crusted Halibut with Citrus Tomatoes and Capers
- Lobster Tail

Vegetarian:

- Grilled Vegetable Wellington
- Grilled Vegetable Napoleon
- Individual Vegetarian Lasagna
- Stuffed Portobello Mushrooms
- Eggplant Parmesan
- Individual Spicy Polenta Cakes
- Eggplant Rollatini

Seasonal fresh fruit and a selection of homemade breads will also be at the table for your guests.

Colorado Game Served Meal

Salad Selections

(Choose One)

- | | |
|--|---|
| Roasted Beet and Goat Cheese Salad | Garden Salad |
| Autumn Fruit Salad with Candied Walnuts | Spiced Pear Green Salad |
| Artichoke Balsamic Field Green Salad | Southwest Caesar Salad |
| Caesar Salad with a Parmesan Crisper | Traditional Iceberg Wedge Salad |
| Spinach Salad with Mandarin Orange Vinaigrette | Fresh Tomatoes Layered with Bleu Cheese and Bacon |
| Sesame Cashew Spinach Salad | Apple Kale Salad with Ginger Pear Vinaigrette |
| Spinach and Romaine Cranberry Pumpkin Seed Salad | Berry Almond Salad with Cranberry Cheddar Cheese and Strawberry Champagne Vinaigrette |

Side Dishes

(Choose Two)

- | | |
|--|--|
| Wild Mushroom Long Grain Rice | Roasted Garlic Butter Asparagus |
| Quinoa with Ranchero Cheese and Black Beans | Amaretto Tarragon Carrots |
| Seared Parmesan Polenta Cakes | Broccolini with Carrots and Bell Peppers |
| Pecan Currant Wild Rice | Roasted Italian Herb Garden Vegetables |
| Soft Polenta with Percornio and Mixed Peppers | Rosemary Roasted Potato Wedges |
| Brussel Sprouts with Maple Bacon, Cranberries and Pecans | Green Bean Almandine |
| Green Bean and Carrot Sauté | Chipotle Jicama Slaw |
| Cheesy Grits | Mushroom and Herb Polenta |
| Thyme Roasted Fingerling Potatoes | Pecan Golden Raisin Quinoa in Herbed Broth |
| Green Bean and Artichoke Sauté | Choice of Mashed Potato: Garlic Parmesan, Basil Pesto, White Cheddar, Sundried Tomato or Purple Peruvian |
| Rice Pilaf | |

Entrée Selections

Choose Two Meat Options and One Vegetarian Option
(You may also choose meat items from the Regular Served Meal Menu)

- | | |
|---|---|
| Venison Osso Bucco with Peppered Date Demi-Glace | Rosemary Infused Quail with Chorizo Hash |
| Frenched Rack of Venison with Blueberry Demi-Glace | Herb Rubbed Quail with Apricot Marmalade |
| Elk Tenderloin with a Huckleberry Demi-Glace | Tea-Infused Quail with Sage Butter |
| Frenched Rack of Elk with Fig Demi-Glace | Seared Pecan Duck Breast with Lingonberry Relish |
| Lamb Meatballs with Puttanesca Sauce | Coffee BBQ Duck Breast with Spicy Mango Salsa |
| Roast Rack of Lamb with Grain Mustard Butter | Pecan Crusted Rocky Mountain Trout |
| Herb Crusted Lamb Loin | Baked Rocky Mountain Trout Saratoga with Tomato, Parsley and Garlic |
| Herb Rubbed Lamb Chops with Mint Jelly | Blackened Rocky Mountain Trout |
| Ancho Bison Ribeye with Molé Sauce | Bison Steak with Mushrooms |
| Honey Ancho Glazed Bison Short Ribs with Coffee BBQ Sauce | |

Vegetarian:

- Grilled Vegetable Wellington
- Grilled Vegetable Napoleon
- Individual Vegetarian Lasagna
- Stuffed Portobello Mushrooms
- Spicy Polenta Lasagna

Seasonal fresh fruit and a selection of homemade breads will also be at the table for your guests.

Bountiful Brunch Buffet

Please choose one of the following five menus. You can substitute similar items between menus.

Wakey-Wakey Eggs and Bakey

Scrambled Eggs with Cheddar Cheese
Crispy Bacon
Seasonal Fruit Dish
Chicken Salad Croissant Sandwiches
Caprese Salad
Breakfast Breads
Breakfast Bread Pudding with a Choice of: Nutella and Bananas, Grand Marnier and Pecan, Berry Cream Cheese, or Apple Cinnamon

Pines Brunch

Huevos Rancheros
Sausage
Seasonal Fruit Dish
Chilled Sliced Chipotle Lime Beef Sandwiches
Breakfast Breads
Breakfast Bread Pudding with a Choice of: Nutella and Bananas, Grand Marnier and Pecan, Berry Cream Cheese, or Apple Cinnamon

Sunrise Brunch

Layered Breakfast Enchiladas with Green Chile
Sausage and Potato Hash
Seasonal Fruit Dish
Cheesy Grits
Chilled Pasta Salad
Bacon and Egg Salad Croissants
Breakfast Breads

Golden Brunch

Biscuits and Gravy
Scrambled Eggs
Crispy Bacon
Seasonal Fruit
Breakfast Breads
Yogurt Parfait
Ham and Swiss Croissant Sandwiches

Bonjour Brunch

Choice of: Prosciutto & Asparagus Quiche, Quiche Lorraine, Spinach Quiche
Cheese Quiche, Mexican Chorizo Quiche or Garden Veggie Quiche
Cinnamon Ham Slices
Breakfast Potatoes
Tuna Salad Croissant Sandwiches
Seasonal Fruit Dish
Breakfast Breads

Breakfast Bread Pudding with a Choice of: Nutella and Bananas, Grand Marnier and Pecan, Berry Cream Cheese, or Apple Cinnamon

Make Your Own Stations

Add one of these stations to your buffet

Biscuit Bar

Guests can top our homemade biscuits with their choice of toppings including: sausage gravy, whipped butter, honey butter, cinnamon butter, marmalade, apricot jam, raspberry jam, honey

French Toast Bar

Guests can make their own version of French Toast with toppings of maple syrup, strawberries, whipped cream, bananas, blueberries, whipped cinnamon butter, and powdered sugar

Breakfast Taco Bar

Guests can fill flour and corn tortillas with scrambled eggs, crumbled sausage, salsa rojo, salsa verde, black beans, diced potatoes, cheese, sour cream, chopped cilantro, diced tomatoes, diced green chiles, onions and hot sauce

Yogurt Parfait Bar

Guests can layer their own yogurt parfait with vanilla yogurt, granola, berries, pineapples, bananas, brown sugar, chocolate chip cookie crumbles, oreo crumbles, chocolate chips, crumbled pretzels, coconut shavings, almond slices and honey

Scrambled Egg Bar

Guests will love topping scrambled eggs with their choice of: bacon, bell peppers, onions, cheese, salsa, scallions, ham, mushrooms and hot sauce

Bagel Bar

Guests can top plain, cinnamon-raisin or blueberry bagels with cream cheese spreads including garden vegetable, cinnamon-walnut, smoked salmon or strawberry and top them with tomatoes, onions, capers, sliced strawberries, whipped butter, honey-cinnamon butter, peanut butter, orange marmalade, raspberry preserves and honey.

We will also provide the toasters.

Decadent Desserts

We will be happy to cut and serve your wedding cake at no charge. However, if you would like to tempt your guests with something in addition to your cake, we also offer some delicious dessert options.

Dessert Bar

Our delicious dessert bar includes an assortment of petite sweets such as brownies, cookies, éclairs, chocolate dipped strawberries and other seasonal delights for your guests to enjoy.

S'mores Bar

Enjoy this camping favorite inside! Guests can roast their own marshmallows and combine them with creamy chocolate and crunchy graham crackers to relive this childhood favorite

Upgrade the s'mores bar by adding an assortment of unique chocolate bars including the traditional Hershey's bar as well as Reese's Peanut Butter Cups, chocolate with toffee bits, cookies and cream and Nestle Crunch Bars

Milkshake Bar

You can choose either vanilla or chocolate homemade milkshakes for your guests to enjoy with their choice of toppings including: oreo crumbles, peanut butter cup crumbles, M&Ms, strawberries, chocolate syrup and sprinkles.

Sundae Bar

Choose 2 flavors of ice cream – vanilla, chocolate, chocolate chip, strawberry, mint chocolate chip, cookies and cream or cookie dough. Guest can enjoy their frozen treat with their choice of toppings including: oreo crumbles, M&Ms, strawberries, chocolate syrup, caramel, whip cream and sprinkles

Chocolate Dipped Strawberries

These delicious, freshly dipped strawberries are an elegant accompaniment to your cake.

Bar Squared

Guests can choose from a variety of dessert bars including: chocolate peanut butter, 7 layer, lemon crumb, strawberry stack, apple crumb, oreo brownie, chocolate chunk and toffee crunch blondie bars.

Strawberry Shortcake Bar

Your guests will love creating their own Strawberry Shortcake with traditional pound cake, homemade fresh strawberry sauce and our chef's delicious whipped cream! (Seasonal Item)

Cookies in a Cup

Homemade chocolate chip cookie dough is baked in a cup then served warm and topped with vanilla ice cream.

Cookies and Milk Bar

Your guests will be able to indulge their childhood sweet tooth with this old fashioned treat. We will provide a variety of cookies and bars as well as ice cold milk.

Caramel Apple Bar

Sliced Granny Smith Apples are available for your guests to dip in their choice of salted caramel or chocolate caramel and then cover with sprinkles, nuts, oreo crumbles, M&Ms or toffee

Pie Bar

Choose 3 of our pie flavors for your guests to enjoy: apple, lemon meringue, pecan, chocolate, key lime, cherry, peach or strawberry rhubarb.

Chocolate Fondue

Your guests can choose from strawberries, marshmallows, pineapples, bananas, pound cake, graham crackers, oreos and brownies and dip them into creamy milk chocolate or decadent dark chocolate.

Donut Hole Bar

Your guests will love choosing among a selection of donut holes including: cinnamon, chocolate glaze, bacon maple, sprinkles, oreo crusted and powdered sugar

Unique Beverages

Included in your non-alcoholic beverage fee is all your basic sodas and juices at the bar. However, if you would like to step it up and add some unique options for you guests, we have added some choices below.

Gourmet Coffee Bar

Let us upgrade your coffee bar with flavored syrups, milk chocolate shavings, whipped cream, white chocolate shavings, rock sugar, pirolouine cookies and sugar cubes.

Hot Beverage Bar

Your guests will be able to choose among regular coffee, decaf coffee, hot chocolate and hot apple cider. Served with cream, sugar, sugar substitute, flavored syrups, whipped cream, marshmallows, mint sticks and cinnamon sticks.

Infused Water Station

Choose from our delicious choices of unique infused waters. Options include: Cucumber Rosemary Fennel, Watermelon Mint, Cucumber Lime, Orange Blueberry, Apple Cinnamon, or Rosemary Mint.

Infused Lemonade Station

Let your guests try some of our delicious, refreshing infused lemonades. Choose from: Jalapeno Cucumber, Strawberry, Ginger Peach, Strawberry Basil, Pineapple Coconut, Mango Raspberry, Lavender, Blood Orange Pomegranate Blackberry, Strawberry Jalapeno, Blueberry or Plain.

Bloody Mary Bar

Guests will love making their bloody mary their own with an array of toppings including: celery, olives, pepperoncini, lime, lemon, Worcestershire sauce, Tabasco, Sriracha, bacon, and seasonings including: black pepper, celery salt, and garlic powder. Toothpicks will also be available for guests to spear their own toppings. We will provide the bloody mary mix at the bar to mix with your provided vodka.

Mimosa Bar

Guests can make a unique, one of a kind mimosa with this fun bar! Your provided champagne will be poured at the bar into champagne glasses rimmed with colored sugar. Guests can then choose among a variety of juices including: orange, pink grapefruit, mango, pineapple, blood orange and pomegranate. Then, they can top it from a selection of fruit including oranges, berry skewers, and pineapple spears.

Late Night Bites

If you are still craving something to tempt your guests, try our late night bites to satisfy those midnight munchies.

Light Bites

Popcorn

Trail Mix

Pretzels

M&M Combo

Homemade Chips and French Onion Dip

Fresh Tri-Colored Tortilla Chips and Salsa

Chef Delights

French Fries

Jalapeno Poppers

Mini Cheese or Pepperoni Pizza

Chicken Fingers

Mac 'N Cheese Bites with Southwestern Ranch

Artichoke Spinach Dip with Gourmet Crackers

Onion Rings

Fried Pickles with Jalapeno Ranch