

# *The Pines Catering*

## **Menu Styles**

### **Cocktail Hour Hors D'oeuvres**

We recommend hors d'oeuvres for your guests after your ceremony and before the meal. We offer an array of passed and displayed options to welcome guests during your cocktail hour.

### **Heavy Hors D'oeuvres**

If you are not interested in a traditional meal, and prefer the feel of a casual cocktail party, this may be the menu for you! Your coordinator will help you select a variety of passed and displayed hors d'oeuvres. Please keep in mind this menu is in place of a meal, not in addition to one. This lighter menu pairs nicely with late night snacks, and dessert options.

### **Bistro Buffet**

Themed menus highlighting different cuisines which offer variety and broad appeal, while providing a more economical option with no substitutions.

### **Traditional Buffet**

Our extensive culinary repertoire is at your fingertips as you design your meal. Choose a salad, two entrees, one vegetable, and one starch dish to headline your buffet, which also includes our signature selection of house-baked breads and rolls.

### **Formal Buffet**

The Formal Buffet greets your guests at their tables with a beautifully composed plated salad and our signature selection of house-baked breads and rolls. For your main course, choose two entrees and three side dishes to round out your menu.

### **Stations**

This exciting menu will offer your guests a chance to experience a variety of cuisines. This concept allows guests to visit each station at their leisure and offers unique presentation and flavors. Choose 1 salad and 2 Stations for a stand-alone meal or add on any station to your existing menu.

### **Family Style**

This popular 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 entrees, and two side dishes. Accompanied by our signature selection of house-baked breads and rolls.

### **Plated Dinner**

Our most elegant menu style, the served meal features individually plated cuisine. Choose your salad, entrees, and side dishes from our wide range of menu options. Accompanied by our signature selection of house-baked breads and rolls.

### **Brunch Buffet**

Our brunch menu pairs classic favorites with modern twists.

# Hors D'oeuvres

These hors d'oeuvres will be passed to your guests by our expert staff. Items are priced by the dozen. We recommend choosing 3 items; 3 pieces per person.

## Poultry

- Chicken & Waffles w/ Maple Syrup - \$14
- Chicken Potstickers - \$16
- Dijon Chicken Picks Wrapped in Bacon (GF) - \$15
- Snake Bite - \$19
- Chicken, Jalapeno Bacon & Cheddar in Phyllo Shell
- Wings:
- Wing Style- Boneless or Bone-in (GF), Cooking Style - Smoked (GF), Grilled (GF) or Fried (GF)
- Sauces – Buffalo, BBQ, Teriyaki, Mango Habanero, Jack & Lingonberry, Cajun Rub - \$15

## Beef

- Beef Negamaki Skewers (GF)- \$17
- Beef Wellington Rounds- \$18
- Spicy Beef Empanada- \$17
- Swedish, Raspberry Chipotle, Stout BBQ, Honey Buffalo, Sriracha Teriyaki, Cranberry Bourbon or Chipotle Cream Meatballs - \$12
- Teriyaki Beef Spears -(GF) \$17

## Pork

- Antipasto Skewers -(GF) \$12
- Bacon Bleu Cheese Stuffed Mushroom (GF)- \$15
- Bangers & Mash Bite (GF) - \$16
- Maple Pulled Pork Slider - \$14
- Mini Loaded Potato Skins (GF)- \$16
- Pork Egg Rolls - \$13
- Italian Sausage & Pepper Crostini - \$13
- Prosciutto Grilled Cheese Bites - \$18
- Prosciutto Wrapped Fig & Arugula (GF) - \$16
- Prosciutto Wrapped Gorgonzola Stuffed Dates (GF) - \$20
- Puff Pastry Wrapped Beer Brats - \$16

## Vegetarian

- Asiago Risotto Croquettes w/ Tomato Compote - \$18
- Caprese Skewers (GF) - \$12
- Crunchy Cheese Ravioli - \$12
- Gnocchi Skewer w/ Mustard Cream - \$15
- Goat Cheese and Cranberry Bruschetta w/ Fig Balsamic Glaze - \$17
- Goat Cheese Crostini w/ Beer Pickled Jalapenos & Mangos - \$15
- Melon Gazpacho Spoon (GF/V) - \$14
- Minted Watermelon with Feta & Balsamic Reduction (GF) - \$12
- Pesto Goat Cheese Canapés - \$17
- Poached Pear, Gorgonzola & Onion Canapé - \$14
- Raspberry Almond Brie Cups - \$18
- Roasted Beet & Goat Cheese Crostini - \$16
- Southwest Mini Stuffed Potatoes (GF) - \$16
- Spinach & Feta Tartlets - \$16
- Strawberry Goat Cheese Endive (GF) - \$14
- Stuffed Mushrooms Florentine (GF) - \$18
- Tomato Basil Soup w/ Grilled Cheese - \$14
- Vegetarian Egg Rolls - \$12

## Game

- Buffalo Sausage Picks (GF) - \$15
- Elk Sausage Bites w/ Blueberry Compote - \$17
- Lamb Meatballs w/ Tzatziki Sauce- \$17
- Pheasant Sausage Bite w/ Mustard (GF) - \$16
- Wild Boar Sausage Bites in BBQ Sauce (GF) - \$17
- Wild Game Sausage Canapé w/ Tart Cherry Compote - \$18

## Seafood

- Ahi Tuna on Wasabi Croquette with Ginger Coconut Cream- \$22
- Bacon Wrapped Scallop (GF) - \$21
- Coconut Shrimp - \$24
- Crab Cakes - \$20
- Crab Cream Cheese Wontons - \$15
- Crispy Thai Shrimp- \$22
- Hawaiian Poke Wontons - \$22
- Peapod Wrapped Shrimp (GF)- \$23
- Seafood Bar (GF)- Market Price\*
- Shrimp Ceviche Bite - \$19
- Shrimp Rumaki (GF) - \$20
- Smoked Salmon Latkes - \$18
- Smoked Salmon Mousse on Cucumber Round (GF) - \$15

## Brunch Style

- Brunch Crepe w/ Sausage & Fruit Compote - \$15
- Caramel Apple Bites (GF) - \$13
- Cinnamon Donut Holes w/ Caramel - \$15
- Eggnog French Toast Bites - \$12
- Mini Asparagus Quiches - \$16
- Mini Bagels w/ Lox - \$18
- Mini BLT Wedges - \$16
- Mini Breakfast Potato Skins (GF) - \$15
- Mini Ham & Egg Cups - \$17
- Smoothie Shooters (GF) - \$14
- Steak & Egg Bite - \$16

\*We recommend selecting one meat option, one vegetarian option and one you like a lot.

\*If you are selecting Heavy Hors D'oeuvres in replace of a meal you will be selecting 10 different appetizers.

# *Displayed Options*

## **Artisan Cheese Board\***

\$3.50 per person

Bite size pieces of imported cheeses, including gouda, Swiss, smoked cheddar, dilled harvarti, goat cheese logs and brie. Accompanied by candied nuts and assorted crackers. (GF/Veg)- crackers are not GF

## **Charcuterie Station**

\$7.00 per person

Our impressive Charcuterie boasts a variety of cured meats including Genoa Salami, Prosciutto, and Capicola along with house-pickled vegetables. The cured meats and pickles are accompanied by a selection of cheeses including: Sharp Cheddar, Gouda, Swiss, and Herb-Crusted Goat Cheese Logs and an assortment of gourmet crackers. Whole grain mustard and orange marmalade are served on the side.

(GF/Veg)- crackers are not GF

\*must accompany an additional hors d'oeuvres selection

## *Dips & Spreads*

\$4.00 per Person

### **Hand Crafted Dips & Spreads: (choose 3)**

Guacamole, Salsa Duo (red and green), Feisty Feta, Traditional Hummus, Ranch, French Onion,

Olive Tapenade, Classic Bruschetta, Spinach & Artichoke,

Goat Cheese Pesto, Spinach & Carmelized Shallot, Beer Cheese Fondue.

(GF/Veg) – All items are Gluten Free except the Beer Cheese Fondue

### **Crackers, Chips & Crudite (choose 2)**

Pita Chips, Gourmet Crackers, Sliced Baguette,

Entertainment Cracker Assortment, Assorted Veggies (GF), Bread Sticks,

Mini Soft Pretzels, Tri-Color Chips (GF).

# The Pines Menu

## Entrée Choices

Select two protein options from the list below for Traditional, Formal, Family Style or Plated menus styles.

### **House-Marinated Black Angus Beef** - (All GF)

Bistro Sirloin

Flank Steak

Prime Rib\*

Tenderloin\*

Tri Tip

### Beef Sauces (Pick One) (All GF)

Ancho Cream

Homemade Steak

Red Wine Demi

Chimichurri

Peppercorn Mélange

Brandy Cream

Bacon & Mushroom  
Compote

Mushroom Ragout

### **Herb Roasted Pork Loin** (All GF)

Apricot & Horseradish BBQ

Peach & Bourbon Glaze

Apple Butter & Jack  
Daniels Sauce

House BBQ

### **Seafood**

Mahi Mahi

Salmon

Barramundi\*

CO Trout

Tilapia

Halibut\*

### Seafood Sauces (Pick One) (All GF)

Lemon Butter

Tequila & Key Lime Glaze

Paprika & Garlic Butter

Jamaican Jerk w/ Tropical  
Salsa

Herb Crusted w/ Tomato &  
Caper Butter –(Not GF)

Miso Mirin Butter

Caramelized Leek Cream

\*Market Price

### **Citrus Brined All-Natural Chicken Breast** (All GF)

Marsala

Tequila Lime

Red Pepper Cream

Saltimbocca

Apricot & Horseradish BBQ

Coconut Curry

Lemon Pine Nut Crusted  
w/ Oregano Jus – (Not GF)

Coq Au Vin

Spinach & Fontina Cream

Tangerine Honey &  
Chipotle Glaze

### **Vegetarian (Vegan Options also available)**

Portobello Ravioli or  
Butternut Squash Ravioli  
w/ Sage Brown Butter  
Cream Sauce

Pesto Gnocchi w/  
Sundried Tomato & Olives

Vegetarian Lasagna

Baked Penne

Wild Mushroom Stir Fry

# Accompaniments

## **Salads** (All GF)

Apple & Kale Salad  
Chopped Italian  
Cranberry, Pumpkin Seed  
Field Greens, Blue  
Cheese & Walnut  
Garden Tossed  
Roasted Beet & Goat  
Cheese  
Southwest Salad  
Spiced Pear  
Spinach, Mix Berries,  
Almond  
Traditional Caesar (Not  
GF)

## **Dressings** (All GF)

Ranch  
Blue Cheese  
Balsamic Vinaigrette  
Strawberry Champagne  
Vinaigrette  
Poppyseed Vinaigrette  
Southwest Ranch  
Greek Vinaigrette  
Italian vinaigrette  
Ginger pear vinaigrette

## **Vegetables** (All GF)

String Bean & Carrot  
Sauté  
Green Bean Almandine  
Lemon Garlic Asparagus  
Amaretto Tarragon Baby  
Carrots  
Parmesan Roasted  
Cauliflower  
Roasted Root Vegetables  
Chilled Balsamic  
Asparagus  
Broccoli, Carrots & Bell  
Peppers  
The Pines Bistro  
Vegetables  
A mix of Squash, Zucchini,  
Red Onions, Bell Peppers  
*(Seasoning Options):*  
*Roasted Italian Herb,*  
*Grilled Balsamic, Roasted*  
*lemon pepper*

## **Starch** (All GF)

Potatoes  
Loaded Mashed  
Roasted Garlic Mashed  
White Cheddar Mashed  
Truffle Mashed  
Rosemary Roasted  
Whipped Sweet  
Roasted Sweet  
Au Gratin  
Roasted with Sage &  
Prosciutto  
Thyme Roasted Fingerling  
**Rice, Grains & Pastas** (All  
GF)  
Macaroni & Cheese (Not  
GF)  
Wild Mushroom Long  
Grain Rice  
Rice Pilaf  
Pecan Currant Wild Rice  
Herbed Quinoa Pilaf

# Specialty Menu

## **Wild Game (No Substitutions, and at Market Price. All GF) \***

Venison Osso Bucco w/ Peppered Date Demi

Elk Tenderloin w/ Blueberry Demi

Roast Rack of Lamb w/ Mint Jelly Glaze

Bison Ribeye w/ Mole Sauce

Honey- Ancho Glazed Bison Short Ribs w/ Elevation Coffee BBQ Sauce

Herb Rubbed Quail w/ Apricot Marmalade

## **Chef Features- Seasonal & Rotating Menu Items (No Substitutions, and at Market Price. All GF) \***

Beer-Brined Smoked Chicken Legs w/ Pomegranate Molasses

Breckenridge Bourbon & Maple Glazed Sockeye Salmon

Char-Grilled Red Bird Farms Turkey Leg w/ Sweet Corn Relish

Wagyu Beef Meatloaf w/ Mae Ploy Sriracha Glaze – (Not GF)

## **Kids Buffet Menu**

For Children 12 years of age and younger. Must order for a minimum of 10.

### **Entrees - Choose 2:**

Chicken Nuggets

Cheese or Pepperoni Pizza

Macaroni and Cheese

Breaded Cheese Raviolis

### **Sides - Choose 2:**

French Fries (GF)

Apple Slices (GF)

Carrots & Ranch (GF)

Jell-O (GF)

# *Bistro Buffets*

Choose one preset menu served Buffet Style.

## **Southern Buffet**

Fried Chicken  
Mashed Potatoes (GF)  
Traditional Brown Gravy  
Succotash (GF)  
Buttermilk Biscuits  
Garden Salad (GF)  
Seasonal Fruit (GF)

## **BBQ Buffet**

Beef Brisket (GF)  
Home-style Macaroni and Cheese  
Corn Bread  
Baked Beans (GF)  
Cole Slaw (GF)  
Seasonal Fruit (GF)

## **Mediterranean Buffet**

Lemon Crusted Chicken with Roasted  
Garlic and Oregano Jus  
Mediterranean Orzo  
Mediterranean Roasted Vegetables  
(GF)  
Chopped Greek Salad (GF)  
Garlic Flatbread  
Seasonal Fruit (GF)

## **Pasta Buffet**

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

## **Fajita Buffet** (all GF)

Choice of: Chicken or Beef Fajitas  
Served with Cheese, Sour Cream,  
Guacamole, and Salsa  
Flour or Corn Tortillas (Flour Tortillas not  
GF)  
Spanish Rice  
Black Beans  
Tri-Colored Chips and Salsas  
Southwestern Salad  
Seasonal Fruit

## **American Buffet**

Sliced Smoked Turkey Breast (GF)  
Garlic Parmesan Potatoes (GF) and  
Gravy  
Cranberry Tarragon Stuffing  
Green Bean Casserole  
Rolls & Biscuits  
Garden Salad (GF)  
Seasonal Fruit (GF)

No Substitutions Available

# Stations

Choose 2 stations & 1 salad from accompaniments to make your station experience into a meal.

Or add 1 station to any existing menu for an additional \$14 per person.

## Dim Sum Fun

Vegetable and Chicken Egg Rolls, Pot Stickers, Pork Bao Buns served with Sweet & Sour, Soy Ginger, and Spicy Mustard Sauces

## Mash it Up - (GF)

Top your Mashed Potatoes with Bacon, Sour Cream, Cheddar Cheese, Scallions, Sun Dried Tomato, Mushrooms and Brown Gravy

## Loco Taco (GF)

Carne Asada and Chicken Tinga with Shredded Cheese, Cilantro, Diced Onions, Jalapenos, Tomatoes, lettuce, Flour Tortillas (not gf) or Corn Tortillas and assorted Hot sauces

## Ciao Bella

Top penne pasta with Alfredo, or Marinara. Choose 4 toppings: parmesan cheese, chicken, bacon, tomatoes, olives, mushrooms, and basil.

## Return of the Mac

Home-style Mac and Cheese with Bacon, Slow Roasted Tomatoes, Green Onion, Diced Chicken, Hot Sauces, Herbed Panko and Diced Bell Peppers

## Super Sausage (GF)

Carved Local Italian Rope Sausage served with Charred Peppers & Onions, Spicy Mustard, Giardiniera, Fresh Rolls (Not GF), Shredded Mozzarella and Tomato Basil Sauce

## Wing Toss (GF)

Boneless (Not GF) or Bone-In wings tossed in Buffalo, BBQ, Sriracha Teriyaki, and Cranberry Bourbon Sauce. Paired with Carrot & Celery Sticks, Ranch & Blue Cheese Dressings, and Gorgonzola Crumbles

## Carving (GF)

Choose 1 Entrée: Herbed flank steak, Smoked turkey breast, Chipotle lime beef, Tri-tip, Peach & Bourbon glazed pork loin, Prime Rib (market price), Rosemary Rubbed Tenderloin (market price)

Served with our signature selection of house baked breads and rolls (Not GF).

# Brunch Buffet

Choose 5 total items to create your meal

## Scrambles and Eggs (Choose 1)

Cheddar Scramble (GF)

Denver Scramble- Bell Peppers, Onions & Ham (GF)

Rancheros Scramble- Jalapeno, Onion, Tomato, & Jack Cheese (GF)

Garden Vegetable Frittata (GF)

Spinach & Vegetable Quiche

Quiche Lorraine

## Breakfast Meats (up to 2 items)

Applewood Smoked Bacon (GF)

Maple Sausage Link (GF)

Country Ham (GF)

Chicken & Apple Sausage (GF)

Spicy Chorizo (GF)

Grilled Shrimp (add \$1.75 per person. (GF))

## Starch (up to 2 items)

Breakfast Potatoes (GF)

Biscuits & Gravy

Cheesy Grits (GF)

Assorted Pastries

Croissants

## Other Additions (Choose 1)

Chilled Salad: Choice of Chicken or Tuna Served with lettuce (GF)

Seasonal Fruit Platter (GF)

Caprese Salad (GF)

Chilled Pasta Salad

Waldorf Salad (GF)

Bagels and Cream Cheese- Choice of Regular, Blueberry, Cinnamon Raisin or Everything Bagels and French Onion, Regular, Mixed Berry or Garden Vegetable Cream Cheeses

Cheese Blintz

## Make Your Own (Add \$4 per person)

Yogurt Parfait – Toppings include granola, berries, bananas, chocolate chips, coconut, almond slices, and honey (GF)

French Toast – Toppings include strawberries, whipped cream, blueberries, whipped cinnamon butter, powdered sugar, and maple syrup

Sugar Pearl Waffles – Toppings include assorted berries, Nutella, maple syrup, chocolate chips, bananas and whipped cream

# *Decadent Desserts*

We will be happy to cut and serve your wedding cake at no charge. However, if you would like to offer your guests with something instead of wedding cake, we have a variety of delicious dessert options.

## **Mini Dessert Bar**

Your guests will select from an array of decadent sweets featured in this mini dessert collection. -\$4 per person

## **Cookies & Brownies**

Includes an assortment of double chocolate and blondie brownies and Chocolate Chip, Peanut Butter and White Chocolate Macadamia cookies. - \$3 per person

## **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 - \$3 per person  
For \$1 more you can 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 - \$4 per person

## **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. (GF)- \$4 per person

## **Sundae Bar**

Choose 2 flavors of ice cream – vanilla, chocolate, chocolate chip, strawberry, mint chocolate chip, cookies and cream or cookie dough. Guests can enjoy their frozen treat with their choice of toppings including: Oreo crumbles, M&Ms, strawberries, chocolate syrup, caramel, whipped cream and sprinkles (GF)  
\$4 per person

## **Chocolate Dipped Strawberries**

These delicious, freshly dipped strawberries are an elegant accompaniment to your cake. (GF) - \$2 per person

## **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.  
\$4 per person

## **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 (GF). - \$5 per person

## **Donut Hole Topping Bar**

Your guests will love topping their donut holes with macerated strawberries, whipped cream, chocolate sauce, caramel, and sprinkles - \$4 per person

# *Refreshing Beverages*

Included in your non-alcoholic beverage fee are all your basic sodas and juices at the bar. However, if you would like to step it up and add some unique options for your 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, and sugar cubes.

\$1.25 per person

## **Hot Beverage Bar**

In addition to your guests enjoying regular & decaf coffee, they will be able to choose hot chocolate and hot apple cider. Served with cream, sugar, sugar substitute, flavored syrups, whipped cream, marshmallows, mint sticks and cinnamon sticks.

\$2.50 per person

## **Infused Water Station**

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

\$1 per person per flavor

## **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, Strawberry Jalapeno, Blueberry, Watermelon or Plain.

\$1.50 per person per flavor

## **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.

\$4 per person

## **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 cranberry-pomegranate. Served with fruit garnish.

\$2 per person

# *Late Night Bites*

Try our late-night bites to satisfy those midnight munchies!  
Late Night Bites must be purchased if you add a second additional hour.

## **Light Bites**

Choice of 2 - \$3 per person

(Add \$1 per person per additional items)

Popcorn (GF)\*

Trail Mix\*

The Pines Signature Pub Mix\*

Homemade Chips and French Onion Dip (GF)

Lightly Seasoned Tortilla Chips and Salsa (GF)

## **Chef Delights**

1 Item - \$2 per person

2 Items - \$3.50 per person

(Each additional item \$1.50 per person)

French Fries (GF)

Jalapeno Poppers

Artisan Cheese or Pepperoni Pizza

Popcorn Chicken

Mac 'N Cheese Bites with Southwestern Ranch

Pretzels with Beer Cheese

Onion Rings

Fried Pickles with Jalapeno Ranch

\*Can be ordered night of the event