

# *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 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.

<b>Option 1</b> <b>(<u>choice of two</u>)</b>	<b>Option 2</b> <b>(<u>choice of two</u>)</b>	<b>Option 3</b> <b>(<u>choice of two</u>)</b>	<b>Option 4</b> <b>(<u>choice of two</u>)</b>
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)

- |  |  |
|--|--|
| 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*

*If you would like to tempt your guests with something after the meal, 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