

# *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.

### *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.

### *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 and rolls.

### *Craft Beer Menu*

We work with local breweries to come up with the perfect beer lover's menu. Choose hors d'oeuvres, and a buffet, all flavored with local beer. Pair these delicious delectables with beer at the bar.

### *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>Category 1</b> <b>(choice of two)</b>	<b>Category 2</b> <b>(choice of two)</b>	<b>Category 3</b> <b>(choice of two)</b>	<b>Category 4</b> <b>(choice of two)</b>
Artichoke Spinach Dip with Gourmet Crackers	Chicken Taquitos with Salsa and Ancho Ranch	Buffalo Sausage Picks in Western BBQ Sauce	Grilled Garden Antipasto
Hummus Trio with Pita Chips Beet, Sweet Potato, Avocado	Bruschetta Bar Classic Tomato, Goat Cheese Pesto, Edamame Relish, and Artichoke with Mixed Olives	Mini Loaded Potato Skins	International Cheese Board
Salsa Trio with Tri-Color Chips Black Bean, Corn and Mango Salsas	Queso Dip with Tri-Color Chips	Beer Cheese Fondue Served with Soft Pretzel Sticks and Celery	Mini Quiche Bar Asparagus, Ham, Green Chile and Cheese
Swedish, Mango Habanero, Honey Buffalo, Sriracha Teriyaki, Cranberry Bourbon, Chipolte Cream Meatballs	Pork or Vegetarian Egg Rolls	Buffalo Chicken Eggrolls with Bleu Cheese Sauce	Bacon Bar Regular, Maple, and Jalapeno
Fried Pickles with Jalapeno Ranch	Jalapeno Poppers with Raspberry Sauce	Buffalo Shrimp	Fried Calamari
French Fry Bar Regular and Sweet Potato with Ketchup, Sriracha Ketchup, Southern Ketchup, Ranch, Green Goddess Tri-Mustard and Seasonings	Crunchy Cheese Ravioli	Crab Salad Boats	Baked Brie with Lingonberry Jam
Chicken Paté with Seasonal Geleé and Toast Points	Asian Shrimp Purses	Chicken Potstickers	Mini Monte Cristo Puffs
Chicken Caesar Salad Canapés	Mini Artisan Pizza Choice of: Cheese or Pepperoni	Crab Cream Cheese Wontons with Asian BBQ Sauce	Fried Oysters
Boneless Chicken Wings Choice of 1: Classic Buffalo, Pineapple Teriyaki, Smoky Jerk BBQ, Thai Peanut	Mac N' Cheese Bites with Southwest Ranch	Rillettes Duo Braised, shredded and seasoned meat served with cocktail toast Choice of 2: pork belly, salmon, trout, lamb, chicken	Oyster Cakes with Lemon Turmeric Aioli
Fried Cheese Curds	Snake Bite Chicken, Jalapeno Bacon and Cheddar in a phyllo shell	Mini Artisan 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	Bacon, Bleu Cheese and Fig Tart
	Mini Soft Pretzels Served with Spicy Cheese and Gourmet Mustard	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	
	Peaches and Cream Oatmeal Shooters		
	Pumpkin Pancake Mini Stack		
	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).

## Poultry

Boneless Wings (Choose 1) – Classic Buffalo,  
Pineapple Teriyaki, Smoky Jerk BBQ, Thai  
Peanut  
Chicken Rillette  
Chicken & Waffles with Maple Syrup  
Buffalo Chicken Picks  
Dijon Chicken Picks Wrapped in Bacon  
Chicken Potstickers  
Snake Bite  
Chicken, Jalapeno Bacon and Cheddar  
in Phyllo Shell

## Beef

Swedish, Mango Habanero, Honey Buffalo,  
Sriracha Teriyaki, Cranberry Bourbon or  
Chipotle Cream Meatballs  
Beef Negamaki Skewers  
Teriyaki Beef Spears  
Beef Wellington Rounds  
Beef Carpaccio

## Pork

Antipasto Skewers  
Pork Egg Rolls  
Italian Sausage and Pepper Crostini  
Pork Belly Rillette  
Maple Pulled Pork Slider  
Trio of Grilled Cheese Bites  
Gumbo Spoon  
Bacon Bleu Cheese Stuffed Mushroom  
Pork Belly Slider with Sriracha Aioli  
Pork Loin and Apricot Chutney Canapé  
Mini Loaded Potato Skins  
Puff Pastry Wrapped Beer Brats  
Prosciutto Wrapped Fig and Arugula  
Bangers and Mash Bite  
Prosciutto Grilled Cheese Bites  
Prosciutto Wrapped Gorgonzola Stuffed  
Dates

## Vegetarian

Vegetarian Egg Rolls  
Caprese Skewers  
Minted Watermelon with Feta and Balsamic  
Reduction  
Crunchy Cheese Ravioli  
Soup Shooter (Choose 1) - Tomato Basil,  
Butternut Squash, Brandied Mushroom, Potato  
Leek, or Watermelon Gazpacho  
Melon Gazpacho Spoon  
Fried Deviled Eggs  
Wild Mushroom Cream Cheese Wontons  
Poached Pear, Gorgonzola & Onion Canapé  
Tomato Basil Soup with Grilled Cheese  
Strawberry Goat Cheese Endive  
Gnocchi Skewer with Mustard Cream  
Trio of Grilled Cheese Bites  
Portabella Stuffed Ravioli  
Crispy Artichoke Hearts  
Spinach and Feta Tartlets  
Roasted Beet and Goat Cheese Crostini  
Southwest Mini Stuffed Potatoes  
Whipped Brie and Cranberry Chutney Cups  
Pesto Goat Cheese Canapés  
Goat Cheese and Cranberry Bruschetta with  
Fig Balsamic Glaze  
Wild Mushroom Tartlets  
Raspberry Almond Brie Cups  
Asiago Risotto Croquettes with Tomato  
Compote  
Risotto Cakes with Mushroom Ragout  
Stuffed Mushrooms Florentine

## Game

Lamb Rillette  
Buffalo Sausage Picks  
Pheasant Sausage Bite with Mustard  
Elk Sausage Bites with Blueberry Compote  
Wild Boar Sausage Bites in BBQ Sauce  
Lamb Meatballs with Tzatziki Sauce  
Wild Game Sausage Canapé with Tart Cherry  
Compote

## Seafood

Asian Shrimp Purses  
Salmon Rillette  
Trout Rillette  
Crab Cream Cheese Wontons  
Smoked Salmon Mousse on Cucumber Round  
Niscoise Salad on Potato Round  
Smoked Salmon Latkes  
Shrimp Ceviche Bite  
Pesto Crab Mushroom Caps  
Shrimp Rumaki  
Crab Cakes  
Scallop Rumaki  
Hawaiian Poke Wontons  
Crispy Thai Shrimp  
Tuna Tartare  
Ahi Tuna on Wasabi Croquette with Ginger  
Coconut Cream  
Vietnamese Marinated Shrimp  
Peapod Wrapped Shrimp  
Coconut Shrimp

## Brunch Style

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

# *Unique Hors D'oeuvres Options*

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

## *Charcuterie Station*

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.

### Upgrade

All the above listed Charcuterie, plus Cured Italian Speck and Pancetta, and Marbled Red Wine Cheddar and Sage Marbled Cheddar.

### The Best

All the above listed Charcuterie, plus your choice of Rillettes and a wheel of Brie Cheese.

## *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

## *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 disks along with shrimp served with cocktail sauce, cocktail sauce verde and lemons

# Bistro Buffets

Choose one style

## Southern Buffet

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

## Pasta Buffet

Fettucine 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

## Fajita Buffet

Choice of: Chicken or Beef Fajitas  
Spanish Rice  
Black Beans  
Tri-Colored Chips and Salsas  
Southwestern 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  
Garlic Parmesan Potatoes and Gravy  
Cranberry Tarragon Stuffing  
Green Bean Casserole  
Rolls & Biscuits  
Garden Salad  
Seasonal Fruit

## BBQ Buffet

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

## Mediterranean Buffet

Lemon Crusted Chicken with Roasted Garlic  
and Oregano Jus  
Mediterranean Orzo  
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                                       | Portabella Stuffed Ravioli                                       | Grilled Cheese Bites   |
| Buffalo Chicken Picks                                | Smoothie Shooters  | Gnocchi Skewers with Mustard Cream                             |
| Vegetarian Egg Rolls                                 | Buffalo Sausage Picks  | Melon Gazpacho Spoon   |
| Chicken Potstickers                                  | Fried Deviled Eggs   | Gumbo Spoon  |
| Chicken & Waffles with Maple Syrup                   | Hash Browns with Tomato Jam                                      | Prosciutto Wrapped Fig and Arugula                             |
| Pesto Goat Cheese Canapés                            | Truffled Fries   | Asian Shrimp Purses  |
| Mango Habanero Meatballs                             | Crispy Artichoke Hearts  | Mac n' Cheese Bites  |
| Swedish Meatballs                                    | Fried Pickles with Ranch Sauce                                   | Beet and Goat Cheese Crostini                                  |
| Honey Buffalo Meatballs                              | Mini Loaded Potato Skins   | Wild Mushroom Wontons  |
| Sriracha Teriyaki Meatballs                          | Spanikopita  | Fruit Skewers  |
| Chipotle Cream Meatballs                             | Caprese Skewers  | Spinach and Feta Tartlets                                      |
| Cranberry Bourbon Meatballs                          | Beef Wellington Rounds   | Stuffed Mushrooms Florentine                                   |
| Crunchy Cheese Ravioli                               | Grilled Cheese Bites   | Prosciutto Wrapped Melon Spears                                |
| Herbed Goat Cheese New Potato Round                  | Prosciutto Grilled Cheese Bites                                  | Mini Asparagus Quiches   |
| Bacon Bleu Cheese Stuffed Mushroom                   | Eggnog French Toast Bites  | Mini Breakfast Potato Skins                                    |
| Poached Pear, Gorgonzola and Pickled<br>Onion Canapé | Tapas Skewer with Marinated Feta, Olives<br>and Piquillo Peppers | Fried Green Tomato with Bacon and Corn<br>Goat Cheese Mousse   |
| Sausage Grit Cakes with Shrimp Topper                | Waffle Sweet Potato Fry and Maple Pulled<br>Pork Slider          | Minted Watermelon with Feta and Balsamic<br>Reduction          |
| Antipasto Skewer                                     | Italian Sausage and Pepper Crostini                              | Thai Beef Salad in Cucumber Boat                               |
| Dijon Chicken Wrapped in Bacon                       | Bangers and Mash Bite  | Vietnamese Summer Rolls with Pineapple<br>Sweet and Sour Sauce |
| Smoked Salmon Mousse on Cucumber                     | Steak and Egg Bite   |  |
| Ham and Apple Chantilly Crostini                     |  |  |

## Buffet Hors D'oeuvres

Served for 2 Hours

Choose 6

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|--|--|---|
| Vegetarian Egg Rolls   | Chicken Potstickers  | Asian Shrimp Purses   |
| Mango Habanero Meatballs   | Buffalo Sausage Picks  | Spicy Pork Egg Rolls  |
| Honey Buffalo Meatballs  | Mini Loaded Potato Skins   | Crunchy Cheese Ravioli  |
| Chicken Pate with Seasonal Gelée and Toast<br>Points   | Queso Dip with Tri-Color<br>Chips  | Artichoke Spinach Dip and<br>Gourmet Crackers   |
| Sriracha Teriyaki Meatballs  | Rillettes Duo  | Snake Bite - Chicken, jalapeno bacon and cheddar<br>in a phyllo shell   |
| Cranberry Bourbon Meatballs  | Braised shredded meat served with cocktail<br>toast. Choice of 2: pork belly, salmon, trout,<br>lamb, chicken  | Boneless Wings  |
| Baked Brie with Lingonberry  | Swedish Meatballs  | Choose 1 - Classic Buffalo, Pineapple Teriyaki,<br>Smoky Jerk, Thai Peanut  |
| International Cheese Board   | Buffalo Shrimp   | Seasonal Fresh Fruit Platter  |
| Mini Asparagus and Cheese Quiches  | Hummus Trio with Pita Chips  | Chipotle Cream Meatballs  |
| Chicken Taquitos with Salsa and Ancho Ranch  | Beet, Sweet Potato, Avocado  | Beer Cheese Fondue  |
| Mini Soft Pretzels with Spicy Cheese and<br>Gourmet Mustard Jam  | Mini Pot Pie Trio  | Served with Soft Pretzel Sticks and Celery  |
| Salsa Trio with Tri-Color Chips  | Vegetable, Chicken and Beef  | Trio of Dips with Veggies, Pita Crisps and<br>Sliced Baguettes  |
| Black Bean, Corn and Mango   | Mini Pizza   | Choice of 3 Dips: Ranch, Chimichurri Cream Cheese,<br>Moroccan Carrot & Feta, White Bean with Pancetta<br>& Rosemary, Spinach & Caramelized Shallots,<br>Edamame Tapenade, Arugula Green Goddess,<br>Roasted Red Pepper Ricotta, Horseradish Cheddar<br>White Bean, Spicy Feta, Sundried Tomato Pesto |
| French Fry Bar   | Choose 1: Cheese, Pepperoni, Buffalo<br>Chicken, Margarita, BBQ Chicken & Onion,<br>Wild Mushroom & Fontina with Sage, Pesto<br>with Artichokes & Sundried Tomatoes, White<br>with Prosciutto, Fig & Arugula |   |
| Regular and Sweet Potato with Ketchup, Sriracha<br>Ketchup, Southern Ketchup, Green Goddess, Ranch,<br>Gourmet Mustard and Seasoning |  |   |

# 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  
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 (add \$2 per person)

Chicken Marsala  
Tequila Poblano Chicken  
Chicken with Roasted Red Pepper Cream Sauce  
Chicken with Tangerine Honey and Chipotle Glaze  
Lemongrass Chicken  
Coq Au Vin  
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  
Eggplant Parmesan  
Vegetarian Lasagna  
Portobello Stuffed Ravioli with Sage Brown Butter Cream  
Pesto Gnocchi with Olives and Sundried Tomatoes  
Butternut Squash Ravioli with Sage Brown Butter Cream  
Baked Ziti

## Vegetables

### Please Choose One

String Bean and Carrot Sauté  
Lemon Garlic Asparagus  
Roasted Root Vegetables  
Butternut Squash  
Corn and Roasted Red Pepper  
Amaretto Tarragon Rainbow 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

## Starch

### Please Choose One

Loaded Mashed Potatoes  
Wild Mushroom Long Grain Rice  
Rice Pilaf  
Spanish Rice  
Pecan Currant Wild Rice  
Rosemary Roasted Potatoes  
Sweet Potato Wedges  
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 or Truffled 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  
Fruited Field Greens with Pomegranate Poppyseed Dressing  
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  
Grilled Watermelon Salad

**The buffet also includes a seasonal fruit dish and house-baked breads and rolls.**

**Upgrade and add our signature pistachio bread**

# Craft Beer Menu

## Passed Hors D'oeuvres

### Please choose 3

IPA Ceviche on Wonton Crisps  
Goat Cheese Crostini with Beer Pickled Jalapenos &  
Mangos  
Stout BBQ Meatballs  
Tommyknocker Sausage in a Pretzel Blanket

## Buffet Hors D'oeuvres

### Choice of 2

IPA Jalapeno Hummus with Pita Crisps  
Pretzel Crusted Cheese Curd with Beer Bacon Jam  
Porter Black Bean Dip with Tortilla Triangles  
Fontina, Blonde Ale & Jalapeno Dip with Artisan Crackers

OR

## *Salad*

Heirloom Tomato & Beer Cheese Green Salad  
*Spring Mix and Frisee with Heirloom Tomatoes, Radish Coins, Tricolor Cauliflower, and garnished with Shoestring Potato Chips. Served with Bacon Vinaigrette.*

## *Entrees*

### Please Choose 2

Beer-Brined & Smoked Chicken Legs with Pomegranate Molasses  
Coq au Ale  
Whiskey Maple Glazed Salmon  
Porter Glazed Salmon with Mandarin Relish  
Grilled Beer-Brined Flank with Sage Chimichurri  
Stout Brined Short Ribs  
Beer BBQ Pulled Pork  
Pork Tenderloin with Apple Butter Jack Sauce

## *Starch*

### Please Choose 1

Asparagus & Tomato Orzo with Saffron Saison Fontina Cream  
Craft Ale Risotto  
IPA & Basil Mashed Potatoes  
Sriracha Beer Mac & Cheese

## *Vegetables*

### Please Choose 1

Beer-Braised Root Vegetable Medley  
Tennessee Butternut Squash  
Blistered Brussels Sprouts with Pear & Hibiscus Vinaigrette  
Beer Braised Garden Greens

## *Bread*

### Please Choose 1

Guinness & Molasses Bread  
Whole Wheat Beer Bread

## *Add Late Night Pizza*

Artisan Pizzas with Rosemary Beer Pizza Crust. Choose from All Veggies, All Cheese, or All Meat



# Walk Around Feast

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

Please note, you must be serving a minimum of 75 people for this menu

## 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  
 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 (add \$2.50 per person)  
 Rosemary Rubbed Tenderloin (add \$2.50 per person)

### Other Entrée Option – Choose One

Chicken Marsala  
 Lemon Herb Chicken  
 Lemongrass Chicken  
 Coq Au Vin  
 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, pesto, sour cream, 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, and shredded cheese	<u>Pasta Bar</u> Top penne pasta with marinara or alfredo and add in your choice of toppings: parmesan cheese, chicken, bacon, tomatoes, olives, mushrooms, 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, and olives	<u>Risotto Bar</u> Guests can top their own creamy risotto with their choice of: mushrooms, chicken, peas, parmesan cheese, pesto, scallions or sundried tomatoes.	<u>Lettuce Wraps</u> Combine Thai chicken and mandarin beef into crisp lettuce with a choice of toppings: cilantro, 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 (add \$1 per person)   | 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<br>Strawberry Champagne Vinaigrette | Sesame Cashew Spinach Salad                      |
| Fruited Field Green Salad  | Grilled Watermelon 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 Rainbow 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<br>Cheese, White Cheddar, Truffled or Sundried Tomato |
| Sweet Potato Wedges                                |   |

## Entrée Selections

(Choose Two – Served at the Buffet)

### Chicken:

- Lemon Herb Chicken
- Chicken with Roasted Red Pepper Cream Sauce
- BBQ Chicken
- Lemongrass Chicken
- Coq Au Vin
- 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
- 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 (add \$2 per person)
- 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
- Flank Steak with Wild Mushroom Ragout
- Prime Rib (add \$2.50 per person)

### 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
- Saffron Risotto with Butternut Squash and Spinach
- Vegetarian Potato and Lentil Moussaka (Can be made Vegan)

### Pork:

- Sliced Pork Loin with Cashew Apple Glaze
- Peach and Bourbon Glazed Pork Loin
- Herbed Pork Loin with Fruit Chutney
- Carroway 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  
Grilled Watermelon 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  
Fruited Field Green Salad

### Vegetables

(Choose One)

Lemon Garlic Asparagus  
Broccolini with Carrots and Bell Peppers  
Amaretto Rainbow 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  
Truffled or Sundried Tomato  
Loaded Mashed Potatoes  
Sweet Potato Wedges  
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  
Flank Steak with Wild Mushroom Ragout

Chicken Parmesan  
Chicken with Roasted Red Pepper Cream Sauce  
Lemongrass Chicken  
Coq Au Vin  
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 (add \$2 pp)  
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  
Vegetarian Potato and Lentil Moussaka (can be vegan)  
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  
Autumn Fruit Salad with Candied Walnuts  
Artichoke Balsamic Field Green Salad  
Caesar Salad with a Parmesan Crisper  
Spinach Salad with Mandarin Orange Vinaigrette Dressing  
Apple Kale Salad with Ginger Pear Vinaigrette  
Sesame Cashew Spinach Salad  
Berry Almond Spinach Salad with Cranberry Cheddar Cheese and  
Strawberry Champagne Vinaigrette

Garden Salad  
Spiced Pear Green Salad  
Southwest Caesar Salad  
Traditional Iceberg Wedge Salad  
Spinach and Romaine Cranberry Pumpkin Seed Salad  
Caprese Salad with Mozzarella  
(add \$1 per person)  
Fruited Field Greens Salad  
Grilled Watermelon Salad

## Side Dishes

(Choose Two)

Wild Mushroom Long Grain Rice  
Whipped Potato Duchesse  
Seared Parmesan Polenta Cakes  
Pecan Currant Wild Rice  
Whipped Sweet Potatoes  
Lemon Pepper Asparagus  
Broccolini with Carrots and Bell Peppers  
Green Bean and Carrot Sauté  
Green Bean and Artichoke Sauté  
Butternut Squash  
Thyme Roasted Fingerling Potatoes  
Rice Pilaf  
Pecan Golden Raisin Quinoa in Herbed Broth

Roasted Garlic Butter Asparagus  
Mashed Garlic Peruvian Purple Potatoes  
Brussel Sprouts with Bacon, Cranberries and Pecans  
Amaretto Tarragon Rainbow Carrots  
Roasted Lemon Pepper Garden Vegetables  
Roasted Italian Herb Garden Vegetables  
Rosemary Roasted Potato Wedges  
Green Bean Almandine  
Roasted Potatoes with Sage and Crispy Prosciutto  
Roasted Soy Sesame Asparagus  
Mushroom and Herb Polenta  
Choice of Mashed Potato: Garlic Parmesan, Basil Pesto, White Cheddar,  
Bleu Cheese, Truffled or Sundried Tomato

## 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  
Filet Mignon (add \$4 per person)  
Filet Mignon with a Choke Cherry Gastrique (add \$4)  
Bacon Wrapped Filet Mignon (add \$4 per person)

### 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  
Lemongrass Chicken  
Coq Au Vin  
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 (add \$2 per  
person)  
Lobster Tail (add \$4 per person per tail)

### Vegetarian:

Grilled Vegetable Wellington  
Grilled Vegetable Napoleon  
Individual Vegetarian Lasagna  
Stuffed Portobello Mushrooms  
Eggplant Parmesan  
Red Bean Meatballs, Marinara and Zucchini Noodles (Vegan)  
Quinoa Stuffed Squash (Can be Vegan)  
Eggplant Rollatini

**A selection of homemade breads will be at the table for your guests. Seasonal fresh fruit will be available with dessert.**

# 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 Rainbow Carrots  |
| Sweet Potato Wedges                                      | Broccolini with Carrots and Bell Peppers   |
| Pecan Currant Wild Rice                                  | Roasted Italian Herb Garden Vegetables   |
| Brussel Sprouts with Maple Bacon, Cranberries and Pecans | Rosemary Roasted Potato Wedges   |
| Green Bean and Carrot Sauté                              | Green Bean Almandine   |
| Thyme Roasted Fingerling Potatoes                        | Chipotle Jicama Slaw   |
| Green Bean and Artichoke Sauté                           | Choice of Mashed Potato: Garlic Parmesan, Basil Pesto, White Cheddar, Sundried Tomato, Truffled or Purple Peruvian |
| Rice Pilaf   |  |
| Pecan Golden Raisin Quinoa in Herbed Broth               |  |

## 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  |
| 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                  | Confitted Duck Breast with Lingonberry Relish                       |
| Lamb Meatballs with Mint Yogurt                           | Coffee BBQ Duck   |
| 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                    | Bison Steak with Mushrooms  |
| Ancho Bison Ribeye with Molé Sauce                        |   |
| Honey Ancho Glazed Bison Short Ribs with Coffee BBQ Sauce |   |

### **Vegetarian:**

- Grilled Vegetable Wellington
- Grilled Vegetable Napoleon
- Individual Vegetarian Lasagna
- Stuffed Portobello Mushrooms
- Red Bean Meatballs, Marinara and Zucchini Noodles (Vegan)
- Quinoa Stuffed Squash (Can be Vegan)

**A selection of homemade breads will be at the table for your guests. Seasonal fresh fruit will be available with dessert.**

# 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  
Garden Vegetable Frittata  
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 mini 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, cheese, sour cream, cilantro, diced tomatoes, onions and hot sauce

### Yogurt Parfait Bar

Guests can layer their own yogurt parfait with vanilla yogurt, granola, berries, bananas, oreo crumbles, chocolate chips, 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, peanut butter, orange marmalade, raspberry preserves and honey. We will also provide the toasters.

# *Decadent Desserts*

*Tempt your guests with 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

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

## **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. (Seasonal Item)

## **Cheesecake Bar**

Guests can top our creamy cheesecake slices with their choice of toppings, including strawberry sauce, blueberry sauce, chocolate sauce, dulce de leche, peanut butter sauce and whipped cream.

## **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, Oreos 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

# *Refreshing 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 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, 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, Watermelon 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 cranberry-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\*

The Pines Signature Pub Mix\*

Dorito Mix\*

Homemade Chips and French Onion Dip

Fresh Tri-Colored Tortilla Chips and Salsa

## *Chef Delights*

French Fries

Jalapeno Poppers

Artisan 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

\*Can be ordered the night/day of the event