

The Pines Catering

Menu Styles

Cocktail Hour Hors D'oeuvres

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

Bistro Buffet

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

Traditional Buffet

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

Formal Buffet

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

Family Style

This popular and fun menu style allows your guests to be served their meal at the table in large serving dishes to pass around. Choose a salad, two entrees, and two side dishes. Accompanied by our signature selection of house-baked breads and rolls.

Plated Dinner

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

Brunch Buffet

Our brunch menu pairs classic favorites with modern twists.

Add-on Stations

Choose from our list of stations to add variety to your existing menu.

Hors D'oeuvres

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

Poultry

Chicken & Waffles w/ Maple Syrup - \$16
Boneless Wings - \$17
Sauces – Buffalo, BBQ, Teriyaki, Mango Habanero, Jack & Lingonberry, Cajun Rub
Chicken Potstickers - \$18
Snake Bite - \$21
Chicken, Jalapeno Bacon & Cheddar in Phyllo Shell

Pork

Italian Sausage & Pepper - \$15
Pork Egg Rolls - \$15
Maple Pulled Pork Bite- \$16
Ham & Grilled Cheese Bites - \$17
Mini Loaded Potato Skins (GF)- \$18
Bangers & Mash Bite (GF) - \$18
Puff Pastry Wrapped Beer Brats - \$18
Prosciutto Wrapped Gorgonzola Stuffed Dates (GF) - \$22

Vegan

Chip & Guac Bite - \$14
Tzatziki Cucumber Round - \$14
Minted Watermelon Spoon w/ Pomegranate Molasses - \$14
Melon Gazpacho Spoon (GF/V) - \$14
Gnocchi Skewer w/ Mustard Cream - \$15
Berry Shooter - \$15
Vegan Meatballs - \$19
Choice of: Raspberry, Sriracha Teriyaki, Cranberry Bourbon, or Honey Buffalo

Beef

Meatballs - \$14
Choice of: Swedish, Raspberry Chipotle, Stout BBQ, Honey Buffalo, Sriracha Teriyaki, Cranberry Bourbon or Chipotle Cream
Spicy Beef Empanada- \$19
Teriyaki Beef Spears -(GF) \$19
Beef Wellington Rounds- \$20

Game

Wild Game Sausage Picks –
Choose: Buffalo, Elk, or Wild Boar (GF) - \$19
Lamb Meatballs w/ Arrabbiatta Sauce- \$19

Seafood

Crab Cream Cheese Wontons* - \$17
Smoked Salmon Latkes (GF) - \$20
Shrimp Ceviche Bite* - \$21
Crab Cakes - \$22
Bacon Wrapped Scallop (GF) - \$23
Ahi Tuna on Wasabi Croquette with Ginger Coconut Cream- \$24
Firecracker Shrimp - \$24
Hawaiian Poke Wontons* - \$24
Coconut Shrimp - \$26

Vegetarian

Antipasto Skewers -(GF) \$14
Vegetarian Egg Rolls - \$14
Caprese Skewers (GF) - \$14
Crunchy Cheese Ravioli - \$14
Minted Watermelon with Feta & Balsamic Reduction (GF) - \$14
Gnocchi Skewer w/ Mustard Cream - \$15
Roasted Beet & Goat Cheese Crostini - \$18
Southwest Mini Stuffed Potatoes (GF) - \$18
Spinach & Feta Tartlets - \$18
Tomato Basil Soup w/ Grilled Cheese - \$18
Goat Cheese and Cranberry Bruschetta w/ Fig Balsamic Glaze - \$19
Raspberry Almond Brie Cups - \$20
Asiago Risotto Croquettes w/ Tomato Compote - \$20

Brunch Style

Eggnog French Toast Bites - \$14
Smoothie Shooters (GF) - \$16
Choice of: Mixed berry or Tropical Mango
Breakfast Potato Skins (GF) - \$17
Cinnamon Donut Holes w/ Caramel - \$17
Petite Asparagus Quiches - \$18
Ham & Egg Cups - \$19
Mini Bagels w/ Lox - \$20

*Can be prepared GF

Displayed Options

Artisan Cheese Board

\$7.50 per person

Bite sized pieces of artisan, local, and imported cheeses. Served with seasoned goat cheese logs and brie. Accompanied by candied nuts and assorted crackers.

(GF/Veg)- crackers are not GF

Charcuterie Station

\$12.00 per person

Our impressive Charcuterie boasts a variety of cured meats including Genoa Salami, Prosciutto, and Capicola along with house-pickled vegetables. Accompanied by a selection of cheeses including: Sharp Cheddar, Gouda, Swiss, Brie, seasoned goat cheese logs and an assortment of gourmet crackers.

(GF/Veg)- crackers are not GF

Dim Sum Fun

\$8 per person

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

Dips & Spreads

\$6.00 per Person

Hand Crafted Dips & Spreads: (choose 3)

Classic Bruschetta, Salsa Duo (red and green), Feisty Feta, Traditional Hummus, Ranch, French Onion, Olive Tapenade, Spinach & Artichoke, Goat Cheese Pesto, Spinach & Caramelized Shallot, Beer Cheese Fondue, or Guacamole.

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

Crackers, Chips & Crudité (choose 2)

Pita Chips, Gourmet Crackers, Sliced Baguette, Entertainment Cracker Assortment, Assorted Veggies (GF), Mini Soft Pretzels, Tri-Color Chips (GF).

The Pines Menu

Entrée Choices

Select two entree options from the list below for Traditional, Formal, Family Style or Plated menu styles. *Market Pricing is determined 30 days prior to your event.*

House-Marinated Black Angus Beef - (All GF)

Bistro Sirloin

Flank Steak

Tri Tip

Beef Sauces (Pick One) (All GF)

Ancho Cream

Homemade Steak

Red Wine Demi

Chimichurri

Peppercorn M^elange
Brandy Cream

Bacon & Mushroom
Compote

Mushroom Ragout

Au Jus

Creamy Horseradish

Herb Roasted Pork Loin (All GF)

Apricot & Horseradish BBQ

Peach & Bourbon Glaze

Apple Butter & Jack
Daniels Sauce

House BBQ

Market Priced Entrees

Prime Rib

Tenderloin

Barramundi

CO Trout

Halibut

Jumbo Shrimp

Seafood

Salmon

Mahi Mahi

Seafood Sauces (Pick One) (All GF)

Lemon Butter

Tequila & Key Lime Glaze

Paprika & Garlic Butter

Jamaican Jerk w/ Tropical
Salsa

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

Miso Mirin Butter

Caramelized Leek Cream

Citrus Brined All-Natural Chicken Breast (All GF)

Marsala

Tequila Lime

Red Pepper Cream

Saltimbocca

Apricot & Horseradish BBQ

Coconut Curry

Lemon w/ Oregano Jus –

Coq Au Vin

Spinach & Fontina Cream

Tangerine Honey &
Chipotle Glaze

Vegetarian

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

Vegetarian Lasagna

Baked Penne

Vegan

Pesto Gnocchi w/
Sundried Tomato & Olives

Wild Mushroom Stir Fry

Acorn Squash w/ Quinoa

Accompaniments

Salads (All GF)

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

Dressings (All GF)

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

Vegetables (All GF)

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

Starch (All GF)

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

Specialty Menu

Wild Game (No Substitutions, and at Market Price. Market Pricing is determined 30 days prior to your event. All GF) *

Venison Osso Bucco w/ Peppered Date Demi

Elk Tenderloin w/ Blueberry Demi

Roast Rack of Lamb w/ Mint Jelly Glaze

Bison Ribeye w/ Mole Sauce

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

Herb Rubbed Quail w/ Apricot Marmalade

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

Beer-Brined Smoked Chicken Legs w/ Pomegranate Molasses

Breckenridge Bourbon & Maple Glazed Sockeye Salmon

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

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

Kids Menu - \$14 each

For Children 12 years of age and younger.

Entrees - Choose 2:

Chicken Nuggets

Cheese or Pepperoni Pizza

Macaroni and Cheese

Breaded Cheese Raviolis

Sides - Choose 2:

French Fries (GF)

Apple Slices (GF)

Carrots & Ranch (GF)

Jell-O (GF)

Bistro Buffets

Choose one preset menu served Buffet Style.

Southern Buffet

Fried Chicken
Mashed Potatoes (GF)
Traditional Brown Gravy
Country Style Green Beans (GF)
Buttermilk Biscuits
Garden Salad (GF)
Seasonal Fruit (GF)

BBQ Buffet

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

Mediterranean Buffet

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

Pasta Buffet

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

Fajita Buffet (all GF)

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

Asian Buffet

Orange Chicken
Fried Rice
Stir Fried Vegetables
Vegetarian Spring Rolls
Crunchy Asian Slaw
Seasonal Fruit (GF)

No Substitutions Available

Add-On Stations

Add a station to any existing menu for an additional \$14 per person.

Mash it Up - (GF)

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

Loco Taco (GF)

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

Return of the Mac

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

Carving (GF)

Choose 1 Entrée: Herbed flank steak, Smoked turkey breast, Bistro Sirloin, Tri-tip, Ham, Peach & Bourbon glazed pork loin.

Market Priced Items:

(Pricing determined 30 days prior to your event date)

- Prime Rib
- Rosemary Rubbed Tenderloin

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

Brunch Buffet

Choose 5 total items to create your meal.

Scrambles and Eggs (Choose 1)

Cheddar Scramble (GF)

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

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

Garden Vegetable Frittata (GF)

Spinach & Vegetable Quiche

Breakfast Meats (up to 2 items)

Applewood Smoked Bacon (GF)

Maple Sausage Link (GF)

Country Ham (GF)

Chicken & Apple Sausage (GF)

Spicy Chorizo (GF)

Beyond Sausage (Vegan) – **Market Priced***

Starch (up to 2 items)

Breakfast Potatoes (GF)

Biscuits & Gravy

Cheesy Grits (GF)

Assorted Pastries

Croissants

Other Additions (Choose 1)

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

Seasonal Fruit Platter (GF)

Caprese Salad (GF)

Chilled Pasta Salad

Waldorf Salad (GF)

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

Cheese Blintz with Sausage & Berry Compote

Make Your Own (Add \$4 per person)

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

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

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

Chicken & Waffles – Toppings include butter, syrup, and country style gravy

*Market Pricing will be determined 1 month prior to the event date

Decadent Desserts

We will be happy to cut and serve your wedding cake at no charge. If you would prefer to offer your guests something instead of wedding cake, consider one of our delicious dessert options.

The Pines Dessert Bar

An array of individual cakes which include Red Velvet, Key lime, and Tiramisu. Served with assorted macarons, petite eclairs, and cream puffs.

\$8 per person

Cookies & Brownies

Includes an assortment of Double Chocolate and Blondie Brownies, and Chocolate Chip, Peanut Butter and White Chocolate Macadamia cookies.

\$4 per person

S'mores Bar

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

\$4 per person

Gourmet S'mores Bar

Features 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

\$6 per person

Assorted Cupcake Bar

Features a variety of cupcakes including Vanilla, Chocolate, Jelly Roll, Peanut Butter and Lemon Meringue

\$5 per person

Sundae Bar

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

\$6 per person

Chocolate Dipped Strawberries

These delicious, freshly dipped strawberries are an elegant accompaniment to your cake or other dessert selection. (GF)

\$3 per person

Pie Bar

Choose 2 of our pie flavors for your guests to enjoy: Apple, Lemon Meringue, Pecan, Chocolate, Key Lime, Cherry, Peach or Strawberry Rhubarb (flavor availability may be subject to change).

\$6 per person

Add whipped topping and vanilla ice cream

\$2 per person

Retro Lunchbox Dessert Bar

This unique dessert bar showcases all of the old-school favorites including Twinkies, Ho Ho's, Apple Pies, Zebra Cakes, and Sno Balls.

\$6 per person

Refreshing Beverages

Included in your non-alcoholic beverage fee are the basic sodas and juices at the bar. If you prefer to step it up and add some unique beverage options for your guests, consider one of the refreshing options below.

Gourmet Coffee Bar

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

\$2.50 per person

Hot Beverage Bar

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

\$2.50 per person

Infused Water Station

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

\$1 per person per flavor

Infused Lemonade Station

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

\$1.50 per person per flavor

Bloody Mary Bar

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

\$4 per person

Mimosa Bar

Guests can make a unique, one-of-a-kind mimosa with this fun bar! Your provided champagne will be poured at the bar into champagne glasses rimmed with colored sugar. Guests can then choose among a variety of juices including orange, pink grapefruit, mango, pineapple, blood orange and cranberry-pomegranate. Served with fruit garnish.

\$2 per person

Late Night Bites

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

Light Bites - \$2 each

Popcorn (GF)*

Trail Mix*

The Pines Signature Pub Mix*

Homemade Chips and French Onion Dip (GF)

Lightly Seasoned Tortilla Chips and Salsa (GF)

Chef Delights - \$3 each

French Fries (GF)

Jalapeno Poppers

Artisan Cheese or Pepperoni Pizza

Mac 'N Cheese Bites with Southwestern Ranch

Pretzels with Beer Cheese

Fried Pickles with Jalapeno Ranch

Wing Toss - \$5 per person

Boneless wings tossed in Buffalo, BBQ, Sriracha Teriyaki, and Cranberry Bourbon Sauce. Paired with Carrot & Celery Sticks, Ranch & Blue Cheese Dressings.

*Can be ordered night of the event