

# Menu Styles

## COCKTAIL HOUR HORS D'OEUVRES

We require three or more hors d'oeuvres served during your cocktail hour.  
Mix and match between Passed and Buffet Appetizers.

## BRUNCH BUFFET

Our brunch buffet, available anytime.

## BISTRO BUFFET

Our least expensive option. Themed buffets highlighting different cuisines.  
Served as a buffet.

## TRADITIONAL BUFFET

Design your meal. Select a salad, two entrees, one vegetable and one starch.  
Served as a buffet with our signature breads.

## FORMAL BUFFET

Design your meal with a pre-plated salad and signature breads. Select your salad, two entrees and three sides.

## FAMILY STYLE

Allow 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. Served with our signature breads.

## PLATED DINNER

Design your served meal. Choose your salad, entrees and side dishes with our signature breads.

## ADD-ON STATIONS

A fun addition to any menu style

# Passed Hors D' Oeuvres

Items priced by the dozen. We require you to select three or more items .

## P O U L T R Y

- Chicken & Waffles - \$16  
Boneless Wings - \$17  
Sauces - Buffalo, BBQ,  
Teriyaki, Cajun Rub,  
Mango Habanero,  
Jack & Lingonberry  
Chicken Potstickers - \$18  
Thai Chicken Satay with  
Peanut Sauce (GF/DF) - \$18  
Teriyaki Chicken Kebab (GF/DF) - \$20  
Snake Bite - \$21  
Bacon Wrapped Dijon Chicken (GF/DF) - \$21

## P O R K

- Italian Sausage & Pepper Crostinis - \$15  
Pork Egg Rolls - \$15  
Maple Pulled Pork Bite (GF/DF) - \$16  
Antipasto Skewers (GF) - \$16  
Ham & Grilled Cheese - \$17  
Mini Loaded Potato Skins (GF) - \$18  
Bangers & Mash (GF) - \$18  
Prosciutto Wrapped Gorgonzola  
Stuffed Date (GF) - \$22  
Deviled Eggs Topped with Bacon (GF) - \$21

## B R U N C H

- Eggnog French Toast - \$14  
Sugar Pearl Waffle Berry Bite - \$15  
Smoothie Shooters - \$16  
Mixed Berry or Tropical Mango  
Breakfast Potato Skins (GF) - \$17  
Cinnamon Donut Holes w/ Caramel - \$17  
Petite Quiches - \$18  
Ham & Egg Cups - \$19  
Mini Bagels w/ Lox - \$20

## G A M E

- Gyro Flatbread w/ Beef & Lamb - \$18  
Wild Game Sausage (GF) - \$19  
Buffalo (GF/DF),  
Elk (GF)  
Wild Boar (GF/DF)  
Lamb Meatballs - \$19

## S E A F O O D

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

## B E E F

- Meatballs - \$14  
Sauces - Swedish,  
Raspberry Chipotle,  
Stout BBQ,  
Honey Buffalo,  
Sriracha Teriyaki,  
Cranberry Bourbon,  
Chipotle Cream,  
Mandarin Beef Wonton - \$18  
Spicy Beef Empanada - \$19  
Teriyaki Beef Spears (GF/DF) - \$19  
Beef Wellington Rounds - \$20

# Passed Hors D' Oeuvres

## Continued

Items priced by the dozen. We require you to select three or more items .

### V E G E T A R I A N

Antipasto Skewers (GF) - \$14  
Vegetarian Egg Rolls - \$14  
Caprese Skewers (GF) - \$14  
Crunchy Cheese Ravioli - \$14  
Gnocchi Skewer w/  
Mustard Cream- \$15  
Roasted Beet & Goat  
Cheese Bite - \$18  
Southwest Stuffed  
Potatoes (GF) - \$18

Spinach & Feta Tartlets - \$18  
Tomato Soup w/ Grilled Cheese - \$18  
Goat Cheese & Cranberry Bruschetta w/  
Fig Balsamic Glaze \$19  
Raspberry Almond Brie Cups - \$20  
Asiago Risotto Croquettes w/  
Tomato Compote - \$20  
Minted Watermelon w/ Feta  
& Balsamic Reduction (GF) - \$21

### V E G A N

Chip and Guac Bite (GF) - \$14  
Minted Watermelon w/  
Pomegranate Molasses (GF) - \$14  
Melon Gazpacho Spoon (GF) - \$14  
Berry Shooter (GF) - \$15  
Roasted Wild Mushroom Crostini (GF) - \$15  
Curried Garbanzo Bean Naan Bite - \$16  
Vegan Meatballs (GF)- \$19  
Sauces - Raspberry,  
Sriracha Teriyaki,  
Cranberry Bourbon,  
Honey Buffalo

# Buffet Hors D' Oeuvres

Items priced per person. We require you to select three or more items .

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## ARTISAN CHEESE BOARD - \$7.50 PER PERSON

Bite sized pieces of artisan, local, and imported cheeses. Including Cheddar, Swiss, Pepperjack, Brie, Boursin, Goat Cheese Log, Smoked Gouda and Mozzarella. Accompanied by Candied Nuts, Assorted Berries, and Assorted Crackers.

(GF/VEG) - Crackers are not GF.

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## CHARCUTERIE STATION - \$12.00 PER PERSON

Our impressive Charcuterie boasts a variety of cured meats including Capicola, Soppressata, Pepperoni, Genoa Salami. Accompanied by a selection of cheeses including: Cheddar, Swiss, Pepperjack, Brie, Boursin, Goat Cheese Log, Smoked Gouda, and Mozzarella. This station includes Dijon Mustard, Raspberry Preserves, Pickled Vegetables, Berries, Candied Nuts, and an assortment of Gourmet Crackers, Lahvosh and Flatbread. (GF/Veg) Crackers & Flatbread are not GF.

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## DIPS AND SPREADS - \$6.00 PER PERSON

### Hand crafted Dips & Spreads (choose 3)

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

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

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

# Entrée Choices

Select two entrée options for Traditional, Formal, Family, and Plated styles.

## B E E F

House - marinated

Black Angus Beef - (ALL GF)

Bistro Sirloin  
Flank Steak  
Tri Tip

## B E E F S A U C E S

Pick One - (ALL GF)

Ancho Cream  
Homemade Steak (DF)  
Red Wine Demi (DF)  
Chimichurri (DF)  
Peppercorn & Brandy Cream  
Bacon & Mushroom Compote  
Mushroom Ragout  
Au Jus (DF)  
Creamy Horseradish

## P O R K

(ALL GF)

Apricot & Horseradish BBQ (DF)  
Peach & Bourbon Glaze  
Apple Butter & Jack Daniels  
House BBQ (DF)

## V E G E T A R I A N

Portobello Ravioli  
Butternut Squash Ravioli w/  
Brown Butter  
Vegetarian Lasagna  
Baked Penne

## V E G A N

(ALL GF/DF)

Tomato Basil Gnocchi w/  
Vegan Meatballs  
Portobello w/ Wild Mushroom Stir Fry  
Acorn Squash w/ Quinoa Pilaf  
Stuffed Pepper w/ Coulis

## S E A F O O D

Wild Sockeye Salmon  
Mahi Mahi

## S E A F O O D S A U C E S

Pick One - (ALL GF)

Lemon Butter  
Tequila & Key Lime Glaze (DF)  
Paprika & Garlic Butter  
Tomato & Caper Butter  
Miso Mirin Butter

## C H I C K E N

(ALL GF)

Marsala  
Tequila Lime (DF)  
Red Pepper Cream  
Saltimbocca  
Apricot & Horseradish BBQ (DF)  
Coconut Curry  
Lemon w/ Oregano Jus  
Coq Au Vin  
Spinach & Fontina Cream  
Tangerine Honey  
& Chipotle Glaze (DF)

## M A R K E T P R I C E D

PRICE DETERMINED 30 DAYS

PRIOR TO YOUR EVENT

Prime Rib  
Tenderloin  
Barramundi  
CO Trout  
Halibut  
Jumbo Shrimp

# Sides

Select one salad, one vegetable and one starch to complete your meal.

## S A L A D S

(ALL GF)

Apple and Kale Salad  
Chopped Italian Salad  
Fall Field Green Salad  
Garden Salad  
Roasted Beet & Goat Cheese Salad  
Southwest Salad  
Mixed Berry Salad  
Caesar Salad- (Not GF)  
Chopped Greek Salad  
Spiced Pear Salad

## D R E S S I N G S

(ALL GF)

Ranch  
Blue Cheese  
Balsamic Vinaigrette (DF)  
Strawberry Champagne Vin. (DF)  
Poppy Seed Vinaigrette (DF)  
Southwest Ranch  
Greek Vinaigrette (DF)  
Italian Vinaigrette (DF)  
Ginger Pear Vinaigrette (DF)

## S T A R C H

(ALL GF)

Loaded Mashed Potatoes  
Roasted Garlic Mashed Potatoes  
White Cheddar Mashed Potatoes  
Truffle Mashed Potatoes  
Rosemary Roasted Potatoes (DF/V)  
Whipped Sweet Potatoes  
Roasted Sweet Potatoes (DF/V)  
Au Gratin Potatoes  
Roasted w/ Sage and Prosciutto (DF)  
Thyme Roasted Fingerlings (DF)

## R I C E , G R A I N S

## A N D P A S T A S

Macaroni & Cheese  
Wild Mushroom &  
Long Grain Rice (GF/DF/V)  
Rice Pilaf (GF/DF/V)  
Pecan Currant Wild Rice (GF/DF/V)  
Herbed Quinoa Pilaf (GF/DF/V)

## V E G E T A B L E S

(ALL GF. ALL CAN BE MADE DF)

String Bean & Carrot Sauté  
Green Bean Almandine  
Lemon Garlic Asparagus  
Amaretto Tarragon Baby Carrots  
Parmesan Roasted Cauliflower  
Roasted Root Vegetables  
Chilled Balsamic Asparagus  
Broccolini, Carrots & Bell Peppers  
The Pines Bistro Vegetables

# Specialty Menu

## WILD GAME - MARKET PRICE

PRICE DETERMINED 30 DAYS  
PRIOR TO YOUR EVENT. (ALL GF)

Venison Osso Bucco w/ Peppered Date Demi (DF)  
Elk Tenderloin w/ Blueberry Compote  
Roasted Rack of Lamb w/ Mint Jelly Glaze (DF)  
Bison Ribeye w/ Mole Sauce  
Bison Short Ribs w/ Honey Ancho Glazed finished w/ a Coffee BBQ Sauce  
Herb Rubbed Quail w/ Apricot Marmalade (DF)

## CHEF FEATURES - MARKET PRICE

PRICE DETERMINED 30 DAYS  
PRIOR TO YOUR EVENT. (ALL GF)

Beer-Brined Smoked Chicken Legs w/ Pomegranate Molasses (DF)  
Breckenridge Bourbon & Maple Glazed Sockeye Salmon  
Char-Grilled Red Bird Farms Turkey Leg w/ Sweet Corn Relish (DF)  
Wagyu Beef Meatloaf w/ Mae Ploy Sriracha Glaze- (NOT GF)

# Kids Menu

12 YEARS AND YOUNGER. \$14 Per Plate

### Entree - Choose 2:

Chicken Nuggets  
Cheese or Pepperoni Pizza  
Macaroni and Cheese  
Breaded Cheese Raviolis

### Sides - Choose 2:

French Fries (GF/DF)  
Apple Slices (GF/DF)  
Carrots & Ranch (GF)  
Jell-O (GF/DF)  
Fresh Fruit Cup (GF/DF)

# Bistro Buffet

Choose one preset menu served buffet style



## S O U T H E R N B B Q

Garden Salad  
Corn Bread w/ Honey Butter  
Baked Beans (GF/DF)  
Macaroni and Cheese  
Fresh Fruit (GF/DF)  
BBQ Brisket (GF/DF)

## F A J I T A B U F F E T

(ALL GF)

Southwestern Salad  
Spanish Rice (DF/V)  
Black Beans  
Tortilla Chips and Salsas  
Fresh Fruit  
*Choice of:* Chicken or Beef  
Served with Cheese, Sour Cream,  
Guacamole  
*Choice of:* Flour Tortillas (Not GF) or  
Corn Tostadas

## A M E R I C A N B U F F E T

Garden Salad  
Garlic Knot  
French Style Green Beans (GF/DF)  
Roasted Sweet Potatoes (GF/DF)  
Fresh Fruit  
Brown Sugar Ham (GF/DF)

## P A S T A B U F F E T

Chopped Italian Salad  
Garlic Knot  
Fresh Fruit  
Sausage and Peppers (GF/DF)  
Pasta w/ Alfredo Sauce  
Penne Pasta with Tomato Basil Sauce  
Meatballs Marinara

## M E D I T E R R A N E A N B U F F E T

Chopped Greek Salad  
Garlic Knot  
Mediterranean Roasted Vegetables  
(GF/DF)  
Mediterranean Orzo  
Fresh Fruit  
Lemon Chicken w/ Roasted Garlic  
& Oregano Jus (GF/DF)

## H O M E S T Y L E B U F F E T

Caesar Salad  
Garlic Knots  
French Style Green Beans (GF/DF)  
Roasted Garlic Mashed Potatoes (GF)  
Fresh Fruit  
Red Wine Braised Short Ribs (GF/DF)

*No Substitutions Available*



# Add-On Stations

Add a station to any existing menu for an additional cost.

## MASH IT UP - (GF)

\$12 Per Person

Top your mashed potatoes with bacon, sour cream, cheddar cheese, scallions, sun dried tomatoes, mushrooms and brown gravy

## RETURN OF THE MAC

\$12 Per Person

Home-style Mac and Cheese with bacon, slow roasted tomatoes, green onion, diced chicken, hot sauces, herbed panko and diced bell peppers.

## LOCO TACO - (GF)

\$14 Per Person

Ground Beef, Barbacoa, and Carnitas, with shredded Cheese, Cilantro, Diced Onions, Jalapenos, Tomatoes, Lettuce, Flour Tortillas (Not GF) or Corn Tortillas and assorted hot sauces. (DF with no cheese)

## CARVING - (GF/DF)

\$14 Per Person

Choose 1 Entrée: Herbed Flank Steak, Smoked Turkey Breasts, Bistro Sirloin, Tri-Tip, Ham, Peach and Bourbon Glazed Pork Loin.

### Market Priced Items:

- Prime Rib
- Rosemary Rubbed Tenderloin

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

# Brunch Buffet



## SCRAMBLES & EGGS

*(Choose One)*

- Cheddar Scramble (GF)
- Denver Scramble -  
Bell Peppers, Onions & Ham (GF)
- Rancheros Scramble -  
Jalapeno, Onion, Tomato, Jack  
Cheese (GF)
- Garden Vegetable Frittata (GF/DF)
- Spinach & Vegetable Quiche

## BREAKFAST MEATS

*(Choose two)*

- Applewood Smoked Bacon (GF/DF)
- Maple Sausage Link (GF/DF)
- Country Ham (GF/DF)
- Chicken & Apple Sausage (GF/DF)
- Spicy Chorizo (GF/DF)
- Beyond Sausage (Vegan) - *Market Priced\**

## STARCH

*(Choose Two)*

- Breakfast Potatoes (GF/DF)
- Biscuits & Gravy
- Cheesy Grits (GF)
- Assorted Pastries
- Croissants
- Sugar Pearl Waffles
- French Toast

## OTHER ADDITIONS

*(Choose One)*

- Chilled Chicken Salad w/ Lettuce- (GF)
- Chilled Tuna Salad w/ Lettuce- (GF)
- Seasonal Fruit Platter- (GF)
- Caprese Salad- (GF)
- Chilled Pasta Salad
- Waldorf Salad- (GF)
- Cheese Blintz & Berry Compote
- Bagels and Cream Cheese -  
*Choice of:* Plain, Blueberry, Cinnamon  
Raisin or Everything Bagels.  
*Choice of:* French Onion, Plain, Mixed  
Berry, or Garden Cream Cheese.

## MAKE YOUR OWN

*(Add \$4 Per Person)*

- Yogurt Parfait - Includes Granola,  
Berries, Bananas, Chocolate Chips,  
Coconut, Almond Slices, and Honey  
(GF)
- French Toast - Includes Strawberries,  
Whipped Cream, Blueberries, Whipped  
Cinnamon Butter, Powdered Sugar, and  
Maple Syrup
- Sugar Pearl Waffles - Includes Berries,  
Nutella, Maple Syrup, Chocolate Chips,  
Bananas, and Whipped Cream
- Chicken & Waffles - Includes Butter,  
Syrup, and Country Style Gravy

*\* Market Pricing will be determined*

*30 days prior to your event*

# Decadent Desserts

We will be happy to cut and serve your wedding cake at no charge. The Pines offers decadent desserts featuring a variety of alternative options if you wish.

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## THE PINES DESSERT BAR

An array of individual cakes which include Red Velvet, Key Lime and Tiramisu. Served with assorted Macarons, Petite Cheesecake Bites and Cream Puffs. - \$8.00 Per Person

## COOKIES & BROWNIES

Includes an assortment of Double Chocolate and Blondie Brownies, as well as Chocolate Chip, Peanut Butter, and White Chocolate Macadamia cookies. \$4.00 Per Person

## S'MORES BAR

Guests can roast their own marshmallows and combine them with creamy chocolate and crunchy graham crackers. - \$4.00 Per Person

## GOURMET S'MORES BAR

Features an assortment of unique chocolate bars including the traditional Hershey's bar, Reese's Peanut Butter Cups, Cookies and Cream, and Nestle Crunch Bars. - \$6.00 Per person

## ASSORTED CUPCAKE BAR

Features a variety of cupcakes including Vanilla, Chocolate, Jelly Roll, Peanut Butter, and Lemon Meringue. - \$5.00 Per Person

## SUNDAE BAR

Choose 2 flavors of ice cream: Vanilla, Chocolate, Chocolate Chip, Strawberry, Mint Chocolate Chip, Cookies and Cream, or Cookie Dough. Toppings include Oreo Crumbles, M&M's, Strawberries, Chocolate Syrup, Caramel, Whipped Cream, and Sprinkles. -(GF) - \$6.00 Per Person

## CHOCOLATE DIPPED STRAWBERRIES

These delicious, freshly dipped strawberries are an elegant addition to your cake. (GF/DF) Two strawberries per person. - \$4.50 per person

# Refreshing Beverages

## G O U R M E T C O F F E E B A R

Upgrade your coffee bar with flavored syrups, chocolate shavings, whipped cream, white chocolate shavings, rock sugar, and sugar cubes.

\$2.50 Per Person

## H O T B E V E R A G E B A R

Hot Chocolate, and Hot Apple Cider. Served with cream, sugar, flavored syrups, whipped cream, marshmallows, mint sticks, and cinnamon sticks.

\$2.50 Per Person

## I N F U S E D W A T E R S T A T I O N

Unique Infused Water. Flavors include: Watermelon Mint, Cucumber Lime, Apple Cinnamon, or Rosemary Mint.

\$1.00 Per Person

## I N F U S E D L E M O N A D E S T A T I O N

Unique infused lemonade. Flavors include: Jalapeno Cucumber, Strawberry, Ginger Peach, Strawberry Basil, Pineapple Coconut, Mango Raspberry, Strawberry Jalapeno, Blueberry, Watermelon, or Plain.

\$1.50 Per person

## B L O O D Y M A R Y B A R

Include an array of toppings: Celery, Olives, Pepperoncini, Lime, Lemon, Worcestershire Sauce, Tabasco, Sriracha, and Bacon. Also includes Pepper, Celery Salt, and Garlic Powder. Don't forget to bring your Bloody Mary Mix and Vodka of choice!

\$4.00 Per Person

## M I M O S A B A R

Champagne flutes rimmed with sugar. Includes a variety of juices: Orange, Pink Grapefruit, Mango, Pineapple, Blood Orange, and Cranberry-Pomegranate. Served with Fruit Garnish. Don't forget to bring your Champagne of choice!

\$2.00 Per Person

# Late Night Bites

Try our late-night bites to satisfy those midnight munchies!  
A minimum of one item must be purchased if you add a second additional hour.

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## L I G H T B I T E S

*-\$2.00 per person per item*

Popcorn (GF)\*

Trail Mix\*

The Pines Bar Mix\*

Homemade Chips and French Onion Dip (GF)

Lightly Seasoned Tortilla Chips & Salsa (GF)\*

## C H E F D E L I G H T S

*-\$3.00 per person per item*

French Fries (GF)

Jalapeno Poppers

Cheese or Pepperoni Pizza

Mac 'N Cheese Bites with Southwestern Ranch

Pretzels with Beer Cheese

Fried Pickles with Jalapeno Ranch

Twinkies & Ho Hos

## W I N G T O S S

*-\$5.00 per person. Pick one sauce (ALL GF).*

Boneless wings tossed in Buffalo, BBQ, Sriracha -Teriyaki, or Cranberry - Bourbon Sauce. Paired with Carrots and Celery Sticks, Ranch, and Blue Cheese Dressing.

*\* Can be ordered night of the event*