

# *Private Event Menus 2019*



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# *Breakfast*

*All breakfasts are served with cranberry, apple, and orange juices.*

## ***Continental***

*Display of Fresh Fruit and Seasonal Berries*

*Baked Breakfast Pastries*

*Assorted Cereal with 2% Milk*

*Granola with Assorted Yogurt*

*Assorted Coffee Cakes*

## ***Grand Continental***

*Display of Fresh Fruit and Seasonal Berries*

*Baked Muffins*

*Steel Cut Oats with Raisins and Brown Sugar*

*Smoked Salmon with Bagels, Capers, Tomatoes, and Cream Cheese*

*Assorted Cereal with 2% Milk*

*Granola with Assorted Yogurt*

## ***On-the-Go***

*Breakfast Burrito with Sausage, Egg, Peppers, and Cheddar Cheese*

*Individual Yogurt*

*Whole Fresh Fruit*

*Orange Juice or Bottle of Water*







# *Breakfast*

*All breakfasts are served with cranberry, apple, and orange juices.*

## ***The Ranch Hand***

### ***Choose One***

*Scrambled Eggs with Chives*  
*Scrambled Eggs with Spinach and Asparagus*  
*Italian Vegetable Frittata with Peppers,  
Asparagus, and Spinach*

### ***Choose One***

*Freshly Baked Muffins*  
*Assorted Coffee Cakes*  
*Bagels and Cream Cheese*  
*Assorted Breakfast Pastries*

### ***Choose Two***

*Applewood Smoked Bacon*  
*Sausage Links*  
*Country Ham*  
*Smoked Salmon*

### ***Choose Two***

*French Toast*  
*Buttermilk Pancakes*  
*Chef's Breakfast Potatoes*  
*Minted Watermelon and Strawberry Salad*

# *Breakfast Enhancements*

*Add any of the following to any breakfast buffet.*

*Bagels with Cream Cheese*

*Steel Cut Oatmeal with Raisins and Brown Sugar*

*A Variety of Whole Fresh Fruit*

*Fresh Fruit Display*

*Individual Yogurts*

*Yogurt Parfaits*

*Veggie Breakfast Burritos*

*Meat Breakfast Burrito*

*Stuffed Cream Cheese Crepes with Fresh Fruit*

*Assorted Cereals with 2% Milk*


*Assorted Cereals with Almond Milk*

## **Omelet Station**

*Fresh Eggs or Egg Beaters, Choice of Diced Ham, Onions, Bacon, Scallions, Peppers, Spinach, Tomatoes, Mushrooms, Cheddar, and Swiss Cheese*

## **Buttermilk Pancake Station**

*Huckleberries, Chocolate Chips, Bananas, Fresh Maple Syrup, Strawberry Compote, Whipped Cream*

 **\$150 Chef's Fee Applies**



# *Beverages*

## ***Coffee & Tea Service***

*Fresh Brewed Regular Coffee*  
*Half and Half, 2% Milk,*  
*Sugar and Substitutes*  
*Assortment of Tazo Hot Tea*  
*Half and Half, Sugar, and Honey*  
*\*Decaffeinated Coffee Served*  
*Upon Request\**

## ***Hot Chocolate and Hot Apple Cider***

*Served with Marshmallows*

## ***Chilled Juices***

*Orange, Cranberry, Apple*

## ***House Infused Water***

### *Choice of:*

*Strawberry Mint*  
*Cucumber Lemon*  
*Rosemary Orange*

## ***Additional Cold Beverages***

### *Sodas*

*San Pellegrino*

*La Croix*

*Bottled Water*

*Assorted Gatorade*

*Red Bull*

*Fresh Brewed Iced Tea*

*Lemonade*

*Whole, Skim, or 2% Milk*

*Almond Milk*

*Local Microbrew Beers*

# *Breaks*

## ***Fruit and Cheese***

*Assorted Domestic and Imported Cheeses*

*Seasonal Fruit & Mixed Berries*

*Dry Mixed Nuts*

*Assorted Crackers*

## ***Fiesta Break***

*Tortilla Chips*

*Mild & Spicy Salsa*

*Guacamole*

*Queso Dip*

*Fried Banana Cheesecake*

## ***Power Up***

*Crudités with Ranch Dressing*

*Fresh Pita & Hummus*

*Build Your Own Trail Mix – Granola, Dried Fruit, Assorted*

*Chocolates, Mixed Nuts*

## ***Sweet Tooth***

*Chocolate Chip Cookies*

*Lemon Bars*

*House-made Double Chocolate Brownies*

*Carrot Cake*







# *Build a Custom Break*

*A \$3/person increase in price applies to groups under 15 people.*

*Berries and Fresh Whipped Cream*

*Assorted Whole Fresh Fruit*

*Tortilla Chips, Salsa, and Guacamole*

*Fresh Pita and Hummus*

*Bagels with Assorted Cream Cheeses*

*Marinated Chicken & Vegetable Skewers*

***Assorted Bruschetta** - Artichoke, Tomato & Roasted Garlic, Peach & Goat Cheese*

*Signature Fresh Baked Chocolate Chip Cookies*

*Selection of Coffee Cakes*

*Brownies*

*Lemon Bars*

*Individual Trail Mix*

*Individual House Spiced Almonds*

*Fruit and Yogurt Bars*

*Granola Bars*

*Assorted Candy Bars*





# Lunch

*All lunches served with lemonade and choice of brownies, lemon bars, or huckleberry bread pudding.*

## ***Soup and Salad***

***Choice of Caesar or Spring Mix Salad with Grilled Chicken***

***Chef's Soup du Jour\****

***Artisan Rolls***

*\*Substitute Bison Chili for an additional \$5/person*

## ***Soup and Sandwich***

***Assorted Sandwiches and Wraps***

***Chef's Soup du Jour\****

***Baby Bliss Potato Salad***

***Assorted Kettle Chips***

*\*Substitute Bison Chili for an additional \$5/person*

## ***On-the-Go***

***Choice of Sandwich***

***Cranberry Turkey Club, Southwestern Roast Beef, Smoked Ham & Chevre,***

***Pesto Vegetarian***

***Assorted Kettle Chips***

***Whole Fruit, Granola Bar, House-Made Brownie***

***Bottle of Water***

# Lunch

*All lunches served with lemonade and choice of brownies, lemon bars, or huckleberry bread pudding.*

*A \$5/person increase in price applies to groups under 15 people.*

## ***Taste of the West***

*Acadian Seasonal Greens*

*BBQ Ribs*

***Choice of Oven Fired Trout or Grilled Chicken***

*Breast*

*SCR Baked Beans*

*Minted Watermelon and Strawberry Salad*

*Artisan Rolls*

## ***South of the Border***

*Tortilla Soup*

*Tortilla Chips with Pico de Gallo & Guacamole*

*Mexican Chopped Garden Salad*

*Marinated Spicy Skirt Steak*

*Picante Marinated Chicken*

*Sautéed Onions, Peppers, & Jalapenos*

*Fresh Tortillas*

## ***Taste of Italy***

*Pasta e Faggioli Soup*

*Spinach & Arugula Salad with Shaved*

*Parmesan*

*Chicken Carbonari*

*Baked Manicotti*

*Sweet and Spicy Sausage Marinara*

*Oven Fired Seasonal Italian Vegetables*







# *Reception*

## ***Passed Appetizers***

*Per 50 Pieces*

### ***Wild Game Crostini***

*Venison, Elk, and Wild Boar*

### ***Fried Chicken Brochettes***

*Citrus Dipping Sauce*

### ***Wild Game Meatballs***

*House BBQ Sauce*

### ***Venison Satays***

*Cremini Mushrooms*

### ***Marinated Asian Beef, Chicken, Shrimp, or Vegetable Skewers***

*Selection of Sauces*

### ***Prosciutto Wrapped Asparagus***

*Shredded Parmesan*

### ***Mozzarella and Heirloom Tomato Kebabs***

*Fresh Basil*

### ***Assorted Bruschetta***

*Artichoke, Tomato & Roasted Garlic, Peach & Goat Cheese*

### ***Root Vegetable Cakes***

*Citrus Dipping Sauce*

### ***Prince Rupert Island Crab Cakes***

*Black Pepper Sauce*

### ***Stuffed Mushroom Caps***

*Seafood or Spinach Stuffed*

# Reception

## **Stationed Appetizers**

### **Artisanal Cheese and Fruit Display**

*Baked Brie and Berries en Croute*  
*Assortment of Imported and Domestic Cheeses*  
*Assorted Crackers*  
*Seasonal Fruit and Local Honey*

**\$19/person**

### **Artisanal Cheese and Antipasto**

*Spiced Copa, Prosciutto, Genoa Salami*  
*Assortment of Imported and Domestic Cheeses*  
*Roasted Seasonal Vegetables, Assorted Olives, Roasted Garlic*  
*Assorted Crackers*

**\$28/person**

### **Vegetable Crudités**

*Fresh Cut Seasonal Vegetables*  
*Creamy Spinach Dip*

**\$12/person**

### **Shrimp Cocktail**

*Traditional and Asian Style Chilled Shrimp*  
*Variety of Dipping Sauces*

**\$19/person**

### **Assorted Flat Breads**

*Garlic & Cheese*  
*Fig & Prosciutto*  
*Bison & Mushroom*  
*Chorizo & Goat Cheese*

**\$13/person**





# DINNER

*Buffet or Stationed*

## **Western BBQ**

*Field Green and Heirloom Tomato Salad  
Buttermilk Biscuits  
Picnic Potato Salad  
Signature Baked Beans  
Grilled Seasonal Vegetables  
Herb Marinated and Grilled Red Bird Chicken  
Baby Back Ribs with Bourbon BBQ Sauce  
Seasonal Fruit Cobbler with Vanilla Ice Cream*

**Buffet Style-\$73/person**

## **The Ranch House**

*Spinach and Fresh Berry Salad  
Blueberry Corn Bread  
Idaho Baked Potato Bar  
Sautéed Mushrooms  
Grilled Seasonal Vegetables  
Salmon with Champagne Citrus Beurre Blanc  
New York Strip Steak with Red Wine Glaze  
Triple Chocolate Cake*

**Buffet Style-\$76/person**

## **Latin Grill**

*Chilled Red Quinoa with Roasted Pepitas  
Tomato and Sweet Onion Salad  
Jalapeño Corn Muffins  
Green Chile Rice and Beans  
Roasted Bell Peppers and Tomatoes  
Grilled Skirt Steak with Chimichurri  
Chipotle Marinated and Grilled Red Bird Chicken  
Fried Banana Cheesecake*

**\$77/person**

## **Taste of Asia**

*Spiral Cut Root Vegetables with Sesame Dressing  
Wilted Kale and Edamame Bean Salad  
Shitake Mushroom Fried Rice  
Charred Broccoli  
Ginger Marinated Beef Skewers  
Stir Fried Chicken and Vegetables with Orange Zest  
Soy and Garlic Glazed Wild Boar  
Green Tea Panna Cotta*

**\$77/person**

## **Italiano**

*Mixed Greens with Black Olive Vinaigrette  
Caprese Salad with Balsamic Reduction  
Herbed Garlic Bread  
Pasta all'Amatriciana  
Sautéed Broccoli Rabe  
Chicken Parmigiana  
Rosemary Marinated Grilled Ribeye Steaks*

**Tiramisu  
\$82/person**

## **The Frenchette**


*Frisée and Wild Mushroom Salad  
Niçoise Olive Tapenade  
Artisan Rolls with Honey Butter  
Scalloped Potatoes with Tarragon  
Haricot Verts Almondine  
Coq Au Vin  
Oven Fired Salmon with Dijon Mustard Sauce  
Huckleberry Crème Brûlée*

**\$82/person**





### **Teton Peaks**

*Beet and Arugula Salad*  
*Artisan Rolls with Honey Butter*  
*Herb Roasted Baby Bliss Potatoes*  
*Brussel Sprouts with Bacon Lardons*  
*Three Cheese Cavatappi Gratin*  
*Oven Fired Trout with Chive and Tomato Oil*  
*Roasted Prime Rib of Beef with Horseradish Sauce*   
*Lemon Chiffon Cake with Raspberry Coulis*

**\$82/person**




 *Optional Carving Station for \$150 Chef's Fee*



### **Grand Buffet**

*Blue Cheese Wedge Salad with Bacon*  
*Charred Poblano and Corn Salad*  
*Artisan Rolls with Honey Butter*  
*Vegetable Wild Rice Pilaf*  
*Roasted Garlic New Potatoes*  
*Grilled Seasonal Vegetables*  
*Cornmeal Crusted Idaho Trout with Caper Aioli*  
*Prosciutto Wrapped Chicken Breast*  
*Sautéed Elk Medallions*  
*Cheesecake with Warm Berry Compote*

**\$96/person**

### **Vista Grill**

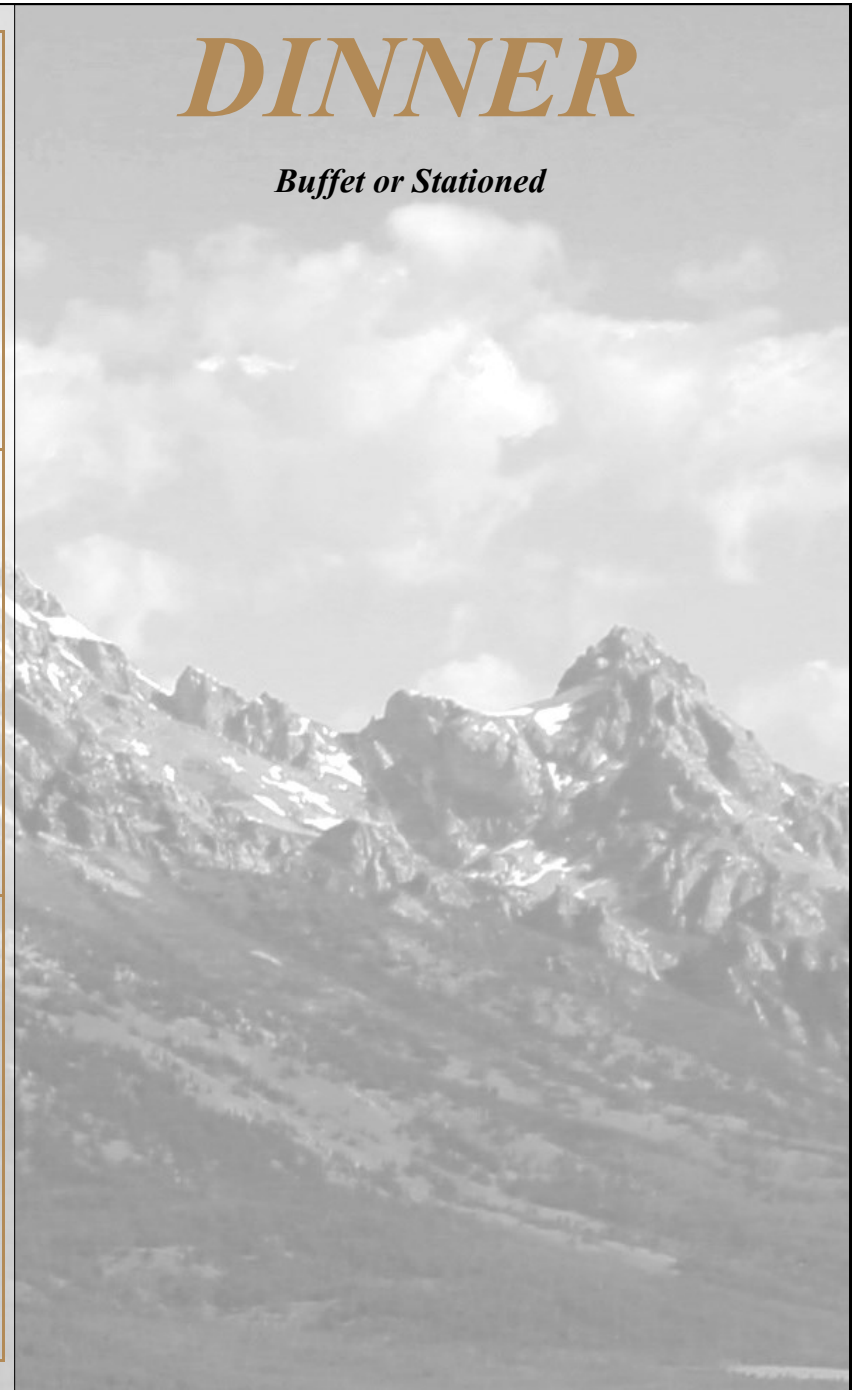
*Baby Greens with Warm Truffle Vinaigrette*  
*Mediterranean Olive and Pickled Vegetable Bar*  
*Assorted Seasonal Sushi and Chilled Seafood*  
*Sautéed Seasonal Greens with Chili Flakes*   
*Sautéed Lyonnaise Potatoes*   
*Sautéed Shrimp and Garlic*   
 *Grilled Durham Ranch Ribeye Steaks*  
 *Grilled Medallions of Wild Boar Tenderloin*  
*Assorted Cupcakes, Chocolate Truffles, Sorbet, Fresh Berries*

  *Price includes chef's fees for two grills and live action sauté station*

**\$109/person**

# **DINNER**

**Buffet or Stationed**





# DINNER

## *Family Style*

**\$75/person**

*All served with Assorted Bread and Honey Butter*

### **Choose One**

*Field Green and Heirloom Tomato Salad*

*Spinach and Fresh Berry Salad*

*Mixed Greens with Black Olive Vinaigrette*

### **Choose Two**

*Brussel Sprouts with Bacon Lardons*

*Sautéed Broccoli Rabe*

*Haricot Verts Almondine*

*Puréeed Yukon Gold Potatoes*

*Crispy New Potatoes*

*Wild Rice with Vegetables*

*Cavatappi Gratin*

### **Choose Two**

*Herb Marinated and Grilled Red Bird Chicken*

*Prosciutto Wrapped Chicken Breast*

*Grilled Skirt Steak with Chimichurri*

*Seared Zabuton Steak with Maître d Butter*

*Salmon with Champagne Citrus Beurre Blanc*

*Cornmeal Crusted Idaho Trout*

*Soy and Garlic Glazed Wild Boar*

### **Choose One (Stationed)**

*Triple Chocolate Cake*

*Cheesecake with Warm Berry Compote*

*Assorted Cupcakes*



# DINNER

## *Plated*

*All plated entrées served with sautéed seasonal vegetables and chef's choice potato or rice.*

*See Reception Appetizers for your Welcome Reception or Cocktail Hour, see pages 11 and 12.*

*Salad Course  
Up to Three Entrée Selections with Sides (Duo plates not included)  
Dessert*

### *Salads* Choose One

***Beet and Arugula Salad***  
*Cabin Vinaigrette*

***Baby Butter Lettuces***  
*Truffle Vinaigrette*

***Classic Caesar***  
*Housemade Dressing and Garlic Crouton*

***Crispy Wedge Salad with Bacon***  
*Creamy Blue Cheese*

### *Entrées* Choose up to Three

***Sautéed Elk Medallions***  
*Cocoa Cherry Pan Sauce*

***Oven Fired Idaho Trout***  
*Tomato Oil*

***Grilled Atlantic Salmon***  
*Pernod Sauce*

***Durham Ranch Ribeye***  
*Cognac Peppercorn Cream*

***Prosciutto Wrapped Chicken Breast***  
*Maple Mascarpone Cream*

***Wild Boar Medallions***  
*Apple Chutney*

***Citrus Risotto Cakes***  
*Lemon Thyme Sauce*

### *Desserts* Choose One

***Huckleberry Bread Pudding***  
*Crème Anglaise*

***New York Style Cheesecake***  
*Warm Berry Compote*

***Lemon Chiffon Cake***  
*Raspberry Coulis*

***Triple Chocolate Cake***  
*Dark Chocolate Ganache*





# DINNER

## *Plated*

*All plated entrées served with sautéed seasonal vegetables and chef's choice potato or rice.*

*See Reception Appetizers for your Welcome Reception or Cocktail Hour, see pages 11 and 12.*

*Salad Course  
Up to Three Duo Plate Selections with Sides  
Dessert*

### *Salads* Choose One

***Beet and Arugula Salad***  
*Cabin Vinaigrette*

***Baby Butter Lettuces***  
*Truffle Vinaigrette*

***Classic Caesar***  
*Housemade Dressing*

***Crispy Wedge Salad with Bacon***  
*Creamy Blue Cheese*

### *Entrées* Choose One

***Filet Mignon and Cold Water Lobster Tail***  
*Bernaise Sauce and Drawn Butter*

***Durham Ranch Ribeye and Bacon Wrapped Scallops***  
*Brandy Peppercorn Sauce*

***Grilled Elk Chops and Wisconsin Pheasant Breast***  
*Blue Cheese and Herb Butter*

***Braised Bison Short Ribs and Pan Seared Trout***  
*Celery Root Puree*

### *Desserts* Choose One

***Huckleberry Bread Pudding***  
*Crème Anglaise*

***New York Style Cheesecake***  
*Warm Berry Compote*

***Lemon Chiffon Cake***  
*Raspberry Coulis*

***Triple Chocolate Cake***  
*Dark Chocolate Ganache*

# SPIRITS, WINE, BEER

## Select From the Following Bar Levels

All Bars Include the Following Standard Bar Mixers: Coke, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water, Cranberry Juice, Orange Juice, House Sour Mix, Grenadine

	<u>South Teton</u>	<u>Middle Teton</u>	<u>Grand Teton</u>
<b>Vodka</b>	Svedka	Tito's	Grey Goose
<b>Gin</b>	New Amsterdam	Bombay Sapphire	Hendrick's
<b>Tequila</b>	Sauza 100 Anos	El Jimador	Patron Silver
<b>Rum</b>	Appleton Estate	Captain Morgan	Pyrat
<b>Bourbon</b>	Jim Beam	Bulleit	Woodford Reserve
<b>Scotch</b>	Dewar's	Johnnie Walker Red	Glenlivet

**+\$2 for Martinis, Margaritas, Old Fashioneds, and Manhattans**

## Customize Your Event with a Signature Cocktail

Huckleberry Cosmopolitan

Cucumber Gin Martini

Cowboy Coffeetini

Blackberry or Blood Orange Margarita

Spiced Orange Manhattan

Irish Coffee with Whiskey Whipped Cream

Boozy Peppermint Hot Cocoa





# SPIRITS, WINE, BEER

## **Whites**

### **Sparkling**

*Glass rentals required*

*Veuve Clicquot Brut (France)*

*J Cuvée 20, Russian River Valley (California)*

*Prosecco Ca'Vittoria (Italy)*

### **Chardonnay**

*Cakebread Cellars (California)*

*Jordan Russian River Valley (California)*

*Sonoma Cutrer (California)*

*Les Charmes (California)*

### **Sauvignon Blanc**

*Cakebread Cellars (California)*

*Silverado (California)*

*Groth (California)*

### **Pinot Grigio**

*Schreckbichl (Italy)*

### **Rosé**

*Fleur de Mer (France)*

## **Reds**

### **Cabernet Sauvignon**

*Silver Oak, Alexander Valley '14*

*Silverado (California)*

*Atlas Peak (California)*

*The Dreaming Tree (California)*

### **Zinfandel**

*Ivory & Burt (California)*

### **Merlot**

*Two Mountain (Washington) \$45/bottle*

### **Pinot Noir**

*Penner-Ash, Willamette Valley '15 \$72/bottle*

*J Vineyards 'Black Label', Sonoma, Monterey, Santa Barbara '15 \$46/bottle*

*Elk Cove (California) \$52/bottle*

*Mark West \$35/bottle*

### **Syrah/Shiraz**

*Francis Coppola (California) \$39/bottle*