

# *Banquet & Catering Menu*



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SPRING CREEK RANCH



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*Prices subject to change. Prices do not include 20% service fee or 6% sales tax.*



# BREAKFAST

## Buffet

All breakfast buffets are served with Freshly Brewed Regular Coffee,  
selection of Tazo Hot Tea's,  
Cranberry, Apple and Orange Juices

All breakfast buffets are a minimum of 12 people. There will be a \$5.00 per person  
increase in price if below minimum. For groups with low attendance, selections may be served  
plated or family style at resorts direction.

### Continental

Display of Fresh Fruit & Seasonal Berries  
Baked Breakfast Pastries  
Assorted Cereal & Granola with 2% Milk  
**\$18 per person**

### Grand Continental

Display of Fresh Fruit & Seasonal Berries  
Baked Muffins  
Jumbo Cinnamon Rolls  
Steel Cut Oats with Raisins & Brown Sugar  
Smoked Idaho Trout with Mini Bagels, Capers,  
Tomatoes, & Boursin Cheese Spread  
Assorted Cereal & Granola with 2% Milk  
**\$24 per person**

### Lodge Breakfast

Display of Fresh Fruit & Seasonal Berries  
Baked Muffins  
Scrambled Eggs  
**Choose One:** Pancakes **OR** French Toast  
Apple Wood Smoked Bacon & Sausage Links  
Chefs Breakfast Potatoes  
**\$28 per person**

### Ranch Breakfast

Display of Fresh Fruit & Seasonal Berries  
Jumbo Cinnamon Rolls  
Buttermilk Biscuits with Sausage & Gravy  
Scrambled Eggs & Chives  
Apple Wood Smoked Bacon & Sausage Links  
Cheddar Cheese Grits  
Chefs Breakfast Potatoes  
**\$32 per person**

## Boxed

### Cold Boxed Breakfast

Bagel with Cream Cheese  
Fresh Baked Breakfast Pastry  
Whole Fresh Fruit  
Individual Yogurt  
Orange Juice **OR** Bottle of Water  
**\$16 per person**

### Hot Boxed Breakfast

Bacon, Egg, and Cheddar Cheese On A  
Croissant  
**OR**  
Ham, Egg, and Swiss Cheese On A Croissant  
Fresh Baked Breakfast Pastry  
Whole Fresh Fruit  
Orange Juice **OR** Bottle of Water  
**\$18 per person**

Prices subject to change. Prices do not include 20% service fee or 6% sales tax.



# BREAKFAST

## Enhancements

### ADD ONS

*Fresh Baked Muffins—\$ 24 per dozen*

*Assorted Breakfast Pastries—\$24 per dozen*

*Jumbo Cinnamon Rolls—\$ 32 per dozen*

*Bagels with Cream Cheese—\$6 per person*

*Steel Cut Oatmeal with Raisins & Brown Sugar—\$5 per person*

*Whole Fresh Fruit—\$32 per dozen*

*Fresh Fruit Display—\$10 per person*

*Individual Yogurts—\$4 per yogurt*

*Yogurt Parfaits—\$8 per person*

*Fresh Baked Quiche—\$26 per Quiche*

*Veggie Breakfast Burrito—\$10 per person*

*Meat Breakfast Burrito—\$11 per person*

*Croissant with Spinach, Eggs, & Asparagus—\$10 per person*

*Smoked Idaho Trout with Mini Bagels, Capers, & Tomatoes—\$135 per platter*

*Home-style Biscuits & Gravy—\$8 per person*

*SCR Eggs Benedict , Venison Medallions, Grilled to a perfect medium rare, served on a Bed of Fresh Baby Spinach*

*With an English Muffin and Topped with Hollandaise Sauce —\$18 per person*

*Prices subject to change. Prices do not include 20% service fee or 6% sales tax.*



# BEVERAGES & BREAKS

## BEVERAGES

### Coffee Service

Fresh Brewed Regular Coffee  
Half and Half, 2% Milk, Sugar and Substitutes  
**\$22 per airpot** (serves 12 cups)  
**\$45 per urn** (serves 30 cups)

**\*Decaffeinated Coffee Served Upon Request\***

### Tazo Hot Tea

Assortment of Tazo Hot Tea  
Half and Half, Sugar, and Honey  
**\$22 per airpot**  
**\$45 per urn**

### Hot Chocolate OR Hot Apple Cider

**\$22 per airpot**  
**\$45 per urn**

### Chilled Juices

Orange, Cranberry, Apple  
**\$15 per liter carafe**  
**\$60 per 5 liter dispenser**

### Cold Beverages

Regular and Diet Sodas—**\$2.50 per can**  
Fresh Brewed Iced Tea—**\$14 per liter carafe**  
Lemonade—**\$14 per liter carafe**  
Whole, Skim, or 2% Milk—**\$16 per liter carafe**  
Bottled Water—**\$2.50 per bottle**

## BREAKS

### Fiesta Break

Homemade Tortilla Chips  
SCR Home prepared Mild Salsa and Guacamole  
Layered Dip  
Bananas Xango  
Fresh Brewed Iced Tea and Lemonade  
Fresh Brewed Regular Coffee  
Assortment of Tazo Hot Tea  
**\$20 per person**

### Energy Break

Fresh Cut Crudités with Ranch Dressing  
Assorted Granola Bars  
Individual Yogurts  
Energy Drink (one per person)  
Fresh Brewed Regular Coffee  
Assortment of Tazo Hot Tea  
**\$22 per person**

### Fruit and Cheese

Assorted Domestic & Imported Cheeses  
Seasonal Fruit Platter and Dry Mixed Nuts  
Fresh Brewed Iced Tea and Lemonade  
Fresh Brewed Regular Coffee  
Assortment of Tazo Hot Tea  
**\$26 per person**

### Banquet Accompaniments

Fresh Baked Chocolate Chip Cookies—**\$24 per dozen**  
Assorted Breakfast Pastries—**\$24 per dozen**  
Selection of Coffee Cakes—**\$30 per dozen**  
Brownies—**\$28 per dozen**  
Lemon Bars—**\$26 per dozen**  
Whole Fresh Fruit—**\$28 per dozen**  
Selection of Granola Bars—**\$3 per bar**  
Selection of Energy Bars—**\$3 per bar**  
Assorted Deluxe Candy Bars—**\$3 per bar**  
Individual Trail Mix—**\$4 per bag**  
Corn Tortilla Chips, Salsa, Guacamole—  
**\$6 per person**  
Giant Soft Pretzel—**\$5 per person**

Prices subject to change. Prices do not include 20% service fee or 6% sales tax.



# LUNCH

## *On-The-Go*

*All boxed lunches are served with assorted chips, whole fruit, granola bar, chocolate chip cookie, and bottle of water.*

**\$22 per person**

### **Spring Creek Ranch Dagwood**

*Roast Beef, Ham, Turkey, Apple Wood Smoked  
Bacon, Cheddar,  
Swiss, Lettuce, Tomato, & Onion*

### **Ham**

*Country Cured Ham, Lettuce, & Tomato*

### **Roast Turkey**

*Turkey, Cheddar, Lettuce, & Tomato*

### **Vegetarian**

*Roasted Eggplant, Crimini Mushrooms, Roasted Summer  
Squash, Tomato & Lettuce with  
Hummus, wrapped in a Spinach Tortilla*

*All boxed lunches are a minimum of 12 people. There will be a \$5.00 per person increase in price if below minimum.*

*Prices subject to change. Prices do not include 20% service fee or 6% sales tax.*



# LUNCH

## Buffet

Lunch is served with Fresh Brewed Iced Tea and Lemonade.

All lunch buffets are a minimum of 12 people. There will be a \$5.00 per person increase in price if below minimum. For groups with low attendance, selections may be served plated or family style at resorts direction.

### **Soup and Salad**

Caesar Salad with Grilled Chicken

**OR**

Spring Mix Salad with Cucumbers,  
Tomatoes, Olives, Croutons, Cheeses, Red Peppers, and Assorted Dressings

Chef's Soup du Jour

Assorted Breads & Rolls

Chef's Choice of Assorted Desserts

**\$24 per person**

### **Soup and Sandwich**

Chef's Soup du Jour

Premade assorted Sandwiches **OR** a Spinach wrap with  
Sliced Cold Cuts and Cheeses

Tomatoes, Lettuce, Onions, and Pickles

Tomato and Basil Mozzarella Pasta Salad

Baby Bliss Potato Salad

Kettle Potato Chips

Mayonnaise & Dijon Mustard

Chef's Choice of Assorted Desserts

**\$28 per person**

### **Chili Bar and Salad**

Buffalo Chili Served with sides of Feathered Cheddar Cheese, Onions, & Sour Cream

House Prepared Corn Muffins & Tortilla Chips

Spring Mix Salad with Cucumbers, Tomatoes, Olives, Croutons, Cheese, Red Peppers

Balsamic Dressing

**\$24 per person**

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# LUNCH

## Buffet Continued

*Lunch is served with Fresh Brewed Iced Tea, and Lemonade.*

*All lunch buffets are a minimum of 12 people. There will be a \$3.00 per person increase in price if below minimum. For groups with low attendance, selections may be served plated or family style at resorts direction.*

### Taste of Italy

Pasta E Fagioli (Vegetable & pasta classic from Old Italy)  
Spinach & Arugula Salad with Shaved Parmigiano  
Reggiano, Roasted Garlic Chips  
White Balsamic Vinegar & Extra Virgin Olive Oil  
Chicken Carbonara (Breast of Bird, Mushrooms,  
Celery, Garlic, Gold & Red Peppers, Brandy)  
Penne with an Extra Virgin & Fresh Lemon  
Vinaigrette  
Sweet & Spicy Italian Sausage with  
Grilled Seasonal Vegetables  
Roasted Garlic Bread  
Cannoli with Candied Fruits & Sweet Mascarpone  
**\$40 per person**

### South of the Border

Cream of Golden Tortilla Soup with Cilantro and Crème  
Fraiche  
Home Prepared Tortilla Chips with Fresh Pico de Gallo &  
Our Home Prepared Guacamole  
Mexican Chopped Garden Salad  
Latin Spiced Marinated Beef Flank Steak  
Chicken Breast Fajitas  
Sautéed Onions, Bell Peppers, Jalapenos, & Cilantro  
House Prepared Fresh Tortillas  
Banana Xangos (Caramel cheesecake filling encased in a  
sugared tortilla, served with a Raspberry Sauce)  
**\$38 per person**

### Taste of the West

Acadian Seasonal Greens, Roasted Red Peppers,  
Heirloom Tomato, Daikon, Jicama, Apples  
Slow Barbecued Brisket of Black Angus Beef  
BBQ Seasoned Grilled Chicken Breast  
SCR Oven Baked Beans  
Watermelon Salad with Fresh Mint  
Fresh Buns, Butter Pickles  
Apple Pie  
**\$38 per person**

### Taste of Asia

Szechuan Style Ramen Noodle Salad  
Warm Edamame Beans In a Garlic Ginger Soy Glaze  
Cantonese Style Chicken & Vegetables  
Shrimp in a Longjing Tea with Asian Vegetables  
SCR Fried Rice  
Naan Bread  
Banana Xangos, Banana Cheesecake Encased in a  
Delicate pastry served warm with a Fresh Raspberry  
Sauce  
**\$40 per person**

*Prices subject to change. Prices do not include 20% service fee or 6% sales tax.*





# HORS D'OEUVRES

## Passed

### APPETIZERS

*In orders of 50 pieces*

#### **Maybe Passed or Served Stationed**

*Smoked Salmon with Accoutrements—\$250.00*

*Smoked Trout with Accoutrements—\$200.00*

*Marinated Asian Style Beef, Chicken, Shrimp, OR Vegetable Skewers—\$150.00*

*Southern Fried Chicken Brochettes with Dipping Sauces—\$175.00*

*Wild Game Crostini—\$175.00*

*Stuffed Artichoke Bottoms with Shrimp, Beef, Game, Chicken, OR Vegetable—MP*

*Asian & Traditional Shrimp Cocktail with Dipping Sauce—\$200.00*

*Individual Baby Back Ribs with BBQ, Thai, Asian. OR Latino Sauces—\$200.00*

*Mozzarella Heirloom Tomatoes & Basil Kebabs—\$150.00*

*Venison, Beef, Chicken, OR Seafood Satays—MP*

*Wild Game Meatballs—\$150.00*

#### **Bite Size Passed Appetizers**

*Assorted Bruschetta—\$150.00*

*Vegetable Zoodle Cakes—\$150.00*

*Prince Rupert Island Crab Cakes—\$250.00*

*Grilled Marinated Fresh Artichoke Heart Crostini—\$200.00*

*Curried Vegetable Bouchees (Individual Puff Pastry Cases)—\$200.00*

*Stuffed Mushroom Caps with Beef, Chicken, Seafood, OR Vegetable—\$200.00*

*Thai Beef Rolls with Spicy Peanut Sauce—\$200.00*

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# HORS D'OEUVRES

## Stationed

### **Vegetable Display**

*Fresh Cut Vegetable Crudités with Spinach Ranch Dip*

**\$12 per person**

### **Cheese and Fruit Display**

*Baked Brie and Berries en Croute with Assorted Crackers  
Assorted Domestic & Imported Cheeses with Fruit*

**\$18 per person**

### **Antipasto Display**

*Spiced Coppa, Prosciutto, Genoa Salami, Roasted Seasonal  
Vegetables, Ciliegini Mozzarella, Capers, Assorted Olives &  
Roasted Garlic, Grilled Focaccia Bread, Drizzled with Extra Virgin Olive Oil  
and Balsamic Vinegar*

**\$24 per person**

*Prices subject to change. Prices do not include 20% service fee or 6% sales tax.*



# DINNER

## Buffet

All dinner buffets are served with Fresh Brewed Iced Tea, and Lemonade.

All dinner buffets are a minimum of 15 people. There will be a \$5.00 per person increase in price if below minimum. For groups with low attendance, selections may be served plated or family style at resorts direction.

### **Teton Buffet**

Seasonal Fresh Fruit with a Minted Yogurt Dressing  
 Spinach & Arugula Salad Bar with Fresh Summer Berries, Toasted Pine Nuts, Parmigiano-Reggiano  
 White Balsamic Lemon Vinaigrette, Smoked Applewood Bacon & Red onion Vinaigrette  
 Assorted Dinner Rolls  
 Oven Fired Local Trout Fillets with Apricot Butter Sauce  
 Braised Spring Chicken Grand Mere (mushrooms, pearl onions, Champagne)  
 Carved Roasted Prime Rib of Black Angus Beef with a Jus-Lie & Yorkshire Pudding  
 Roasted Baby Bliss Potatoes  
 Chef's Selection of Fresh Seasonal Vegetables  
 Lemon Chiffon Cake with a Fresh Raspberry Sauce  
**\$75 per person**

### **Latin Enhanced Grill**

Seasonal Fresh Fruit Salad with a Minted Yogurt Dressing  
 Latino Quinoa Vegetable Salad with Chili Pumpkin Seeds  
 Quincosa Cuban Potato Salad  
 Peruvian Arroz con Pollo  
 Grilled, Marinated Skirt Steak with a Chimichurri Sauce  
 Camarones a la Diabla  
 Tossed Orzo with Black Beans & Peas  
 Papa a la Huancaína  
 Spicy Roasted Tomatoes & Peppers  
 Belizean Bread Pudding with a Coconut Ice Cream  
**\$70 per person**

### **Western BBQ**

Traditional Summer Greens Salad  
 Buttermilk Biscuits  
 Home Style Baby Bliss Potato Salad  
 SCR Baked Beans  
 Grilled White Corn with Latin Spices  
 Herb Roasted Farm House Chicken  
 Slow Roasted BBQ Beef Brisket  
 Jack Daniel's Baby Back Ribs  
 Warm Berry Cobbler with Vanilla Ice Cream  
**\$60 per person**

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# DINNER

## Buffet Continued

All dinner buffets are served with Fresh Brewed Iced Tea, and Lemonade.

All dinner buffets are a minimum of 15 people. There will be a \$5.00 per person increase in price if below minimum. For groups with low attendance, selections may be served plated or family style at resorts direction.

### **Ranch House BBQ**

Field Acadian Salad with Seasonal Vegetables  
 Ranch, Ginger, & Orange Soy Dressings  
 Buttermilk Biscuits  
 Idaho Baked Potato Bar  
 SCR Baked Beans  
 Summer Seasonal Vegetables  
 Crusted & Fire Grilled Salmon with a Citrus Infused Wine Sauce  
 BBQ Black Angus Beef Steak Wyoming Whiskey Glaze  
 Jack Baby Back Ribs  
 Double Dipped Chocolate Cake  
**\$65 per person**

### **Grand Buffet**

Acadian Summer Salad with Fresh Artichokes, Roasted Peppers & Seasonal Vegetables  
 BBQ Ranch, Fresh Herb Vinaigrette, & Gingered Orange Dressings  
 Champagne Fresh Melon Soup **OR**  
 Iced Gazpacho Soup  
 Artisan Bread Rolls & Honey Butter  
 Roasted Rack of Red Deer (Elk)  
 Carved Baron of Beef Tableside with Natural Jus-Lie  
 Braised Chicken Grand Mere  
 Roasted Garlic New Potatoes  
 Vegetable Wild Rice Pilaf  
 Grilled Seasonal Vegetables (Two)  
 Traditional Seasonal Cheesecake with Fresh Berries  
 Chocolate Dipped Strawberries, Fruit, and Domestic Cheese Display  
**\$85 per person**

Prices subject to change. Prices do not include 20% service fee or 6% sales tax.



# DINNER

## Buffet Continued

### PLATED DINNER ENTREES

*Served with stationed Ice Tea and Lemonade*

*All entrees are plated with seasonal vegetables and chef's choice of pommes de terre*

*May be served family style for additional dish charge*

**Menus may consist with up to 3 Entrée Selections.**

**All plated order counts must be submitted 10 days in advance.**

*All plated dinners are a **minimum of 15 people**. There will be a **\$7** per person increase in price if below minimum.*

**2 Courses—\$65 per plate / 3 Courses—\$70 per plate**

*To avoid pre-orders, serve a Duo plate with 2 proteins to a dish for **\$7** more per plate.*

#### **First Course Options:**

*Spring Mix Salad with Cucumbers, Tomatoes, Olives, Croutons, Cheeses, Red Peppers,  
& Balsamic Vinaigrette*

*Spinach Salad with Shaved Red Onion, Oranges, Sliced Almonds, & Citrus Vinaigrette*

*Classic Caesar with Romaine Hearts, Parmesan, Croutons, & House Made Dressing*

#### **Third Course Options:**

*New York Style Cheesecake*

*Double Chocolate Cake*

*Tiramisu*

*Prices subject to change. Prices do not include 20% service fee or 6% sales tax.*



# DINNER

## *Plated*

*All plated dinners are served with Fresh Brewed Iced Tea, and Lemonade.*

*All plated dinners are a minimum of 15 people. There will be a \$5.00 per person increase in price if below minimum.*

### **Second Course Options:**

#### **FISH**

#### **Grilled Alaskan Halibut**

*Deep sea caught Halibut, roasted to perfection, served with a Roasted Macadamia & Frangelico sauce*

#### **Shrimp & Scallop Vol au Vent**

*Fresh seafood cooked with shallots, garlic, mushrooms, brandy, & cream, served in a delicate puff pastry basket*

#### **Corn Crusted Local Trout**

*Fillets of trout dressed in a roasted corn breading, quickly sautéed & finished with a pineapple pico de gallo*

#### **Oven Fired Pacific Salmon**

*A delicious dish, seasoned with fresh herbs & spices, fired to a delicate finish & garnished with a spicy pepper marmalade*

*Prices subject to change. Prices do not include 20% service fee or 6% sales tax.*



# DINNER

## *Plated*

*All plated dinners are served with Fresh Brewed Iced Tea, and Lemonade.*

*All plated dinners are a minimum of 15 people. There will be a \$5.00 per person increase in price if below minimum.*

### **Second Course Options:**

#### **POULTRY**

##### **Breast of Wild Pheasant**

*Fresh pheasant breast braised with fresh apples, pears, cherries, & Grand Marnier*

##### **Coq au Vin**

*A casserole of chicken, bacon lardons, baby onions, mushrooms, tomato, seasonings, & red wine*

##### **Stuffed Quail**

*Semi boned quail stuffed with rabbit sausage and fresh hazelnuts, grilled and accompanied with a light white Balsamic glaze*

##### **Baked Chicken Angelo**

*Farm raised chicken garnished with fresh artichoke hearts, oregano, mushrooms, white wine, and fresh lemon juice*

##### **Supreme of Chicken de Mere**

*Organic raised chicken breast, stuffed with shrimp, scallops, and crab, rolled in panko and almonds, baked to a golden finish and accompanied by a lemon beurre blanc*

##### **Roasted Breast of Duck**

*Prepared with a Thyme infused Honey Balsamic Pan Sauce*

*Prices subject to change. Prices do not include 20% service fee or 6% sales tax.*



# DINNER

## Plated

*All plated dinners are served with Fresh Brewed Iced Tea, and Lemonade.*

*All plated dinners are a minimum of 15 people. There will be a \$5.00 per person increase in price if below minimum.*

### **Second Course Options: BEEF & GAME**

#### **Roasted Rack of New Zealand Elk**

*Marinated in fresh herbs and wine, roasted to a medium rare finish and served with a lingonberry Demi Glace*

#### **Medallions of Venison Marchand de Vin**

*Tender venison, sautéed with shallots, herbs and finished with a rich Pinot Noir sauce*

#### **Fire Grilled Beef Tenderloin (6oz) Forestiere**

*Wild Mushrooms sautéed with shallots and garlic, deglazed with red wine and Demi-Glace*

#### **Tournedo of Beef Chasseur**

*Two Medallions of Beef mounted on a crostini and finished with a sauce of onions, tomato concasse, Cremini mushrooms, and Brandy*

#### **Oven Fired Elk Chop**

*Marinated in herbs and seasonings, fired to a perfect finish*

#### **Wild Boar Chop**

*Grilled to a charred finish, served with a Chokecherry sauce*

#### **Carved Prime Rib of Black Angus Beef**

*Slow Roasted on a bed of root vegetables, served with a slightly thickened au jus*

### **VEGETABLE OPTION**

#### **Roasted Beet**

*A medley of fresh seasonal vegetables to include tomatoes, broccoli, cauliflower, squash, mushrooms, stuffed into a roasted golden beet*

#### **Bouquitiere**

*Fresh seasonal vegetables served with a Bernaise Sauce*

#### **Warm Quinoa Salad**

*To include seasonal vegetables, tri colored quinoa and couscous*

*Prices subject to change. Prices do not include 20% service fee or 6% sales tax.*





# AV EQUIPMENT

## Stand Alone

*Legal Pad & Pen—\$4 per person*

*SCR Pad & Pen—\$2 per person*

*Flip Chart Stand, Standard Pad & Markers—\$50 each per day*

*Flip Chart Standard Pads—\$25 each*

*Flip Chart 3M Post-It Pad—\$60 each*

*White Board—\$15 each per day*

*Display Easel—\$15 each per day*

*LCD Projector—\$250 each per day*

*Projector Screen—\$25 each per day*

*Polycom Phone—\$75 each per day*

*Podium—\$150 each per day*

*Pair of Pedestal Speakers—\$100 each per day*

*Wired Microphone, Stand, & Speakers—\$125 per day*

*Power Strip—\$10 each per day*

*Extension Cord—\$10 each per day*

*Executive Chair Setup—\$20 each per day*

*Color Copies—\$0.80 per page*

*B&W Copies—\$0.40 per page*

*Faxes—\$0.50 per page*

*Box Handling Fee—\$5 per package*

*Trunk Handling Fee—\$8 each*

*Ice Chest Rental—\$15 each per day*

*Propane “Mushroom” Heaters—\$100 each per day*

*Off-Site Setup Fee—Inquire Per Event*

*Prices subject to change. Prices do not include 20% service fee or 6% sales tax.*

