

CEDAR PLATED

Hors d Oeuvres

Displayed. Select Three. Six Per Person

Tomato Bruschetta with Basil and Roma Tomato

Smoked Chicken Quesadilla

Vegetable Spring Roll with Sweet Chili Dip

Chipotle Roasted Portobello Crostini

Lime Garlic Grilled Chicken Skewer with Cucumber Slaw

Salad

Mixed Greens and Romaine

Shaved Parmesan, Red Pepper and Pepitas

Balsamic Vinaigrette

Entrée

Select Two. One Per Person

Baked Tilapia with Lemon Chive Brown Butter

Olive Rubbed Chicken with Tomato Basil Relish

Tequila Grilled Flat Iron Steak with Roasted Pepper Jus

Herb Rubbed and Slow Roasted Prime Rib of Beef Au Jus (Additional \$2.00)

Rosemary Juniper Game Hen with Natural pan Jus

Pecan Crusted Red Trout with Lemon Slaw

Lemon Thyme Marinated Chicken with Pan Mushroom Sauce

Quinoa Stuffed Portobello with Tomato Coulis and Fried Leeks

Accompaniments

White Cheddar Whipped Potatoes

Grilled Vegetable Medley

Oven Baked Artisan Rolls with Chive Peppercorn and Sweet Butters

Dessert

Cheesecake with Cinnamon Sugar and Eggnog Sauce

35.00

Includes 1 Hour Open Well Bar Package

CEDAR BUFFET

Hors d Oeuvres

Displayed. Select Three. Six Per Person

Tomato Bruschetta with Basil and Roma Tomato

Smoked Chicken Quesadilla

Vegetable Spring Roll with Sweet Chili Dip

Chipotle Roasted Portobello Crostini

Lime Garlic Grilled Chicken Skewer with Cucumber Slaw

Salad

Mixed Greens and Romaine

Shaved Parmesan, Red Pepper and Pepitas

Creamy Ranch and Balsamic Vinaigrette

Entrée

Select Two

Lemon Thyme Marinated Chicken with Pan Mushroom Sauce

Tequila Grilled Flat Iron Steak with Roasted Corn Relish

Herb Rubbed and Slow Roasted Prime Rib of Beef Au Jus (Additional \$2.00)

Herb Balsamic Chicken with Olive Tapenade

Baked Tilapia with Lemon Chive Brown Butter

Penne Pasta with Grilled Chicken, Sun Dried Tomatoes, Spinach and Sherry

Cavatappi Carbonara with Sliced Ham, Peas and Rich Cream

Accompaniments

White Cheddar Whipped Potatoes with Red Wine Gravy

Grilled Vegetable Medley

Oven Baked Artisan Rolls and Sweet Butter

Dessert

Cinnamon Double Chocolate Cake with Eggnog sauce

35.00

Includes 1 Hour Open Well Bar Package

PINE PLATED

Hors d Oeuvres

Displayed. Select Three. Six Pieces Per Person

Chipotle Roasted Portabella Crostini

Tomato Bruschetta with Basil and Roma Tomato

Smoked Chicken Quesadilla

Lime Garlic Grilled Chicken Skewer with Cucumber Slaw

Vegetable Spring Roll with Sweet Chili Dip

Salad

Mixed Greens and Romaine

Shaved Parmesan, Red Pepper and Pepitas

Balsamic Vinaigrette

Entrée

Select Two. One Per Person

Baked Tilapia with Lemon Chive Brown Butter

Olive Rubbed Chicken with Tomato Basil Relish

Tequila Grilled Flat Iron Steak with Roasted Pepper Jus

Herb Rubbed and Slow Roasted Prime Rib of Beef Au Jus (Additional \$2.00)

Seared Pork Tenderloin Medallions with Sweet Potato Glaze and Scallion

Rosemary Juniper Game Hen with Natural Pan Jus

Pecan Crusted Red Trout with Lemon Slaw

Lemon Thyme Marinated Chicken with Pan Mushroom Sauce

Quinoa Stuffed Portobello with Tomato Coulis and Fried Leeks

Accompaniments

White Cheddar Whipped Potatoes

Grilled Vegetable Medley

Oven Baked Artisan Rolls with Chive Peppercorn and Sweet Butters

Dessert

Cheesecake with Cinnamon Sugar and Eggnog Sauce

40.00

Includes 1 Hour Open Well Bar Package

PINE BUFFET

Hors d Oeuvres

Displayed. Select Three. Six Per Person

Chipotle Roasted Portabella Grostini

Tomato Bruschetta with Basil and Roma Tomato

Smoked Chicken Quesadilla

Lime Garlic Grilled Chicken Skewer with Cucumber Slaw

Brie and Poached Pear

Salad

Select one

Mixed Greens and Romaine Shaved Parmesan, Red Pepper and Pepitas

Creamy Ranch and Balsamic Vinaigrette

Caesar with Chopped Fresh, Romaine, Parmesan and Classic Dressing

Entrée

Select Two

Lemon Thyme Marinated Chicken with Pan Mushroom Sauce

Tequila Grilled Flat Iron Steak with Roasted Corn Relish

Herb Rubbed and Slow Roasted Prime Rib of Beef Au Jus (Additional \$2.00)

Roasted Pork Loin with Spiced Rum and Apricot Cream

Baked Tilapia with Lemon Chive Brown Butter

Cavatappi Carbonara with Sliced Ham, Peas and rich cream

Rosemary Juniper Game Hen with Natural pan Jus

Accompaniments

White Cheddar whipped potatoes with Red Wine Gravy

Grilled Vegetable Medley

Oven Baked Artisan Rolls and Sweet Butter

Dessert

Cinnamon Double Chocolate Cake with Eggnog sauce

45.00

Includes 1 Hour Open Well Bar Package

FIR PLATED

Hors d'Oeuvres

Displayed. Select Three. Six Pieces Per Person

Chipotle Roasted Portabella Crostini

Tomato Bruschetta with Basil and Roma Tomato

Vegetable Spring Roll with Sweet Chili Dip

Smoked Chicken Quesadilla

Lime Garlic Grilled Chicken Skewer with Cucumber Slaw

Prosciutto Wrapped Shrimp with Fresh Basil

Salad

One Per Person

Mixed Greens and Romaine, Shaved Parmesan, Red Pepper and Pepitas, Balsamic Vinaigrette

Caesar with Chopped Fresh Romaine, Parmesan and Classic Dressing

Iceberg Lettuce with Rosemary Blue Cheese Dressing, Shaved Red Onion, Baby Tomatoes and Olives

Tomato and Roasted Shallot Bisque with Basil Oil

Entrée

Select Two. One Per Person

Oven Baked Atlantic Salmon with Citrus Glaze

Prosciutto wrapped Chicken with Fontina Cream

Herb Rubbed and Slow Roasted Prime Rib of Beef Au Jus

Seared Pork Tenderloin Medallions with Sweet Potato Glaze and Scallion

Tequila Grilled Flat Iron Steak with Roasted Pepper Jus

Pecan Crusted Red Trout with Lemon Slaw

Olive Rubbed Chicken with Warm Tomato Basil Relish

Quinoa Stuffed Portobello with Tomato Coulis and Fried Leeks

Accompaniments

White Cheddar Whipped Potatoes

Grilled Vegetable Medley

Oven Baked Artisan Rolls with Chive Peppercorn and Sweet Butters

Dessert

Chocolate Mousse Cake with Chambord Cream and Berries

50.00

Includes 1 Hour Open Well Bar Package

FIR BUFFET

Hors d Oeuvres

Displayed. Select Three. Six Per Person

Chipotle Roasted Portabella Grostini

Tomato Bruschetta with Basil and Roma Tomato

Smoked Chicken Quesadilla

Lime Garlic Grilled Chicken Skewer with Cucumber Slaw

Brie and Poached Pear

Salad

Select Two

Mixed Greens and Romaine

Shaved Parmesan, Red Pepper and Pepitas

Creamy Ranch and Balsamic Vinaigrette

Caesar with Chopped Fresh, Romaine, Parmesan and Classic Dressing

Winter Root Vegetable Salad with Maple and Tarragon

Entrée

Select Two

Oven Baked Atlantic Salmon with Citrus Glaze

Herb Rubbed and Slow Roasted Prime Rib of Beef Au Jus

Roasted Pork Loin with Spiced Rum and Apricot Cream

Rosemary Juniper Game Hen with Natural Pan Jus

Tequila Grilled Flat Iron Steak with Corn Relish

Penne Pasta Caprese with Fresh Mozzarella, Basil and Baby Tomatoes

Accompaniments

White Cheddar Whipped Potatoes with Red Wine Gravy

Grilled Vegetable Medley

Oven Baked Artisan Rolls with Chive Peppercorn and Sweet Butters

Dessert

White Chocolate Raspberry Cheesecake

55.00

Includes 1 Hour Open Well Bar Package



PONDEROSA PLATED

Hors d Oeuvres

Butler Passed. Select Four. Eight Pieces Per Person.

Chipotle Roasted Portabella Crostini
Coriander and Chili Seared Ahi with Lime Aioli
Herb Smoked Salmon Crostini
Prosciutto Wrapped Shrimp with Fresh Basil

Chicken Empanada with Lime Cilantro Cream
Imported and Domestic Cheese Presentation
with Dried fruit and Fresh herbs
Tomato Bruschetta with Basil and Roma Tomato

Salad

One Per Person

Romaine Heart with Sweet Cider Vinaigrette, Blue Cheese and Pinion Brittle
Mixed Greens and Romaine, Shaved Parmesan, Red Pepper and Pepitas, Balsamic Vinaigrette
Caesar with Chopped Fresh, Romaine, Parmesan and Classic Dressing
Iceberg Lettuce with Rosemary Blue Cheese Dressing, Shaved Red Onion, Baby Tomatoes and Olives
Caprese Cocktail Petite Fresh Mozzarella and Grape tomato Tossed with Garden Basil and Balsamic Syrup
Acorn Squash Vanilla Bisque

Entrée

Select Three. One Per Person

Crab Stuffed Jumbo Shrimp with Citrus Chardonnay Cream
Herb Rubbed and Slow Roasted Prime Rib of Beef Au Jus
Cast Iron Seared Filet Mignon with Sweet Chili Butter Glazed Shrimp
Seared Pork Tenderloin Medallions with Sweet Potato glaze and scallion
Porcini Dusted Salmon with Crawfish butter
Prosciutto Wrapped Chicken with Fontina Cream
Quinoa Stuffed Portobello with Tomato Coulis and Fried Leeks

Accompaniments

Herb Roasted Baby Gold Potatoes or Asiago Potato Gratin
Maple Scented Winter Root Vegetables
Oven Baked Artisan Rolls with Chive Peppercorn and Sweet Butters

Dessert

Dark Chocolate Dipped Poached Pear

75.00

Includes 1 Hour Open Well Bar Package

PONDEROSA BUFFET

Hors d Oeuvres

Butler Passed. Select Four. Eight Pieces Per Person

Imported and Domestic Cheese Presentation

with Dried Fruit and Fresh Herbs

Tomato Bruschetta with Basil and Roma Tomato

Chipotle Roasted Portobello Crostini

Thai Chicken Satay with Cucumber Peanut Relish

Brie and Poached Pear

Herb Smoked Salmon Crostini

Prosciutto Wrapped Shrimp with Fresh Basil

Salad

Select Three

Caesar with Chopped Fresh, Romaine,

Parmesan and Classic Dressing

Mixed Baby Greens with Pecan Brittle, Gorgonzola and

Orange Nutmeg Balsamic Dressing

Petite Fresh Mozzarella and Grape Tomato

Tossed with Garden Basil and Balsamic syrup

Roasted Winter Squash and Brandy Bisque

Winter Root Vegetable Salad with Maple and Tarragon

Entrée

Select Three

Prosciutto Wrapped Chicken with Fontina Cream

Herb Rubbed and Slow Roasted Prime Rib of Beef Au Jus

Colorado Lamb Roast with Blackberry and Sage

Mulled Cider cured Breast of Chicken

Almond Crusted Salmon with Pear Butter

Smoked Chili Rubbed Beef Strip loin

Burgundy and Spiced Orange Braised Duck

Penne Pasta Caprese with Fresh Mozzarella, Basil and baby tomatoes

Accompaniments

Asiago and Black Pepper Potato Gratin | Nutmeg Honey Glazed Carrots

Oven Baked Artisan Rolls with Chive Peppercorn and Sweet Butters

Dessert

Decadent Holiday Chocolate

Truffles | Cakes | Creamy Mousses

78.00

Includes 1 Hour Open Well Bar Package