



CATERING Menu



BREAKFAST

BREAKFAST

Selections

RISE AND SHINE

Chilled Fruit Juices, Orange, Cranberry, Ruby Red Grapefruit
Seasonal Fresh Fruit
Danish, Muffins **OR** Scones, a Selection of Sweet and Savory
Coffee, Decaf, Hot Tea, Water Station

\$11.00 *Per Person*

CASPER MOUNTAIN CONTINENTAL

Hard Boiled Eggs
Seasonal Fresh Fruit
Fruited Scones, Sweet Butter

CHOOSE 1 OF THE FOLLOWING:

- Oatmeal Bar, Served with Brown Sugar, 2% Milk, Sliced Almonds, Golden Raisins, Mixed Berry Compote
- **OR** Yogurt Bar, with Variety of Yogurts, Granola, Honey, Fruit, Sliced Almonds

Coffee, Decaf, Hot Tea, Water Station

\$13.00 *Per Person*

RANCHER'S BREAKFAST

Chilled Fruit Juices: Orange, Cranberry,
Breakfast Meat: Applewood Smoked Bacon, Breakfast Sausage (Link or Patty)
Lightly Scrambled Fresh Eggs
Country Style Potatoes with Peppers and Onions
French Toast Bake with Maple Syrup and Berry Compote
Coffee, Decaf, Hot Tea, Water Station

\$17.00 *Per Person*

BEAR TRAP MEADOW BREAKFAST

Chilled Fruit Juices, Orange, Cranberry
Seasonal Fresh Fruit

CHOOSE A FRITTATA

- Italian with Mozzarella, Tomato, Basil
- Southwest, with Chorizo and Cheddar Cheeses
- Classic Hogadon, Ham, Bell Pepper, Onion and Cheddar Cheese

Potatoes, Country Style with Peppers and Onions
a Selection of Sweet and Savory Danish and Muffins,
Coffee, Decaf, Hot Tea, Water Station

\$15.00 *Per Person*

GRAB AND GO BREAKFAST

Choice of the Following Hot Breakfast Sandwiches to Include:
Ham, Egg and Cheese, on a Croissant
OR Breakfast Burrito, Eggs, Cheese, Potatoes, Green Chili, Flour Tortilla
Seasonal Whole Fruit
Granola Bar- Individual Wrapped Variety Granola Bars
Assorted Bottled Juice or Aquavista Water

\$13.00 *Per Person*

PLATED Breakfast

All Plated Breakfasts Include: a Basket of Fresh House Made Muffins OR Biscuits. Coffee, Decaf, Hot Tea Offerings, Orange Juice and Water

ALL AMERICAN

Scrambled Eggs with Cheddar Cheese, Crispy Bacon or Sausage, Country Style Potatoes

\$16.00 *Per Person*

CLASSIC EGGS BENEDICT

a Pair of Poached Eggs Presented Over Ham and Served Open Faced on Toasted English Muffins
Topped with Hollandaise Sauce with Country Style Potatoes

\$18.00 *Per Person*

THE WYOMING OMELET

Three Egg Omelet Filled with Cheddar Cheese and Smoked Jackalope Sausage
Topped with a Sauté of Bell Peppers and Onions
Served with Breakfast Potatoes

\$17.00 *Per Person*

A LA CARTE Breakfast

ASSORTED MUFFINS

a Selection of Sweet and Savory Muffins; Blueberry Crumble, Apple Cinnamon Pecan, Lemon Cranberry, Chocolate Chunk, Banana Bread

\$20.00 *Per Dozen*

ASSORTED DANISH INCLUDING BEAR CLAWS

\$24.00 *Dozen*

ASSORTED LARGE FRUITED SCONES

\$24.00 *Dozen*

HOUSE BAKED CINNAMON ROLLS

\$30.00 *Dozen*

ASSORTED BAGELS

\$26.00 *Dozen*

Served with Butter, Cream Cheese and Jam

GRANOLA BARS

\$36.00 *Dozen*

ENERGY BARS

\$36.00 *Dozen*

WHOLE FRESH FRUIT

\$24.00 *Dozen*

BREAKFAST BURRITOS

Egg, Cheese, Green Chili, Potatoes, Flour Tortilla

\$60.00 *Dozen*

BREAKFAST CROISSANT

Ham, Egg, Cheese

\$60.00 *Dozen*

BREAK Service

SWEET

Freshly Baked Cookies Chocolate Chip, Butter Toffee, Peanut Butter, Carnival M&M, Oatmeal Raisin	\$18.00 Per Dozen	Brownies and Blondies Triple Chocolate, Rock Slide, Blondie and Chocolate Fudge Brownie	\$26.00 Per Dozen
Bars Seven Layer, Raspberry Rhapsody, Lemon Squares, Mount Caramel	\$30.00 Per Dozen	Cereal Bar Treats Rice Crispy Treats, Plain and Chocolate Dipped	\$24.00 Per Dozen

SAVORY

Celery & Nut Logs Cuts of Celery Topped with Peanut Butter and Finished with Almonds	\$15.00 Per Bakers Dozen	Chips and Salsa Tri-Colored Tortilla Chips and Pico De Gallo Salsa	\$2.50 Person
Apple Quarters with Almond Butter	\$21.00 Per Dozen	Chips and Dip	\$3.00 Person
Soft Pretzels with Ipa Mustard	\$27.00 Per Dozen	Fresh Yukon Potato Chips & French Onion Dip	\$3.00 Person
Sweet, Spicy and Salty Snack Mix	\$16.00 Per Pound	Vegetable Crudit� with Ranch Dip	\$3.00 Person
Nutty Deluxe Mix	\$28.00 Per Pound	Sliced Seasonal Fruit Display	\$4.00 Person

BEVERAGES

Coffee, Decaffeinated Coffee	\$29.00 1.5 Gal	Pepsi Soft Drinks	\$2.00 Each Can
Hot Chocolate	\$24.00 Gal	Pepsi Soft Drinks 20oz Bottle	\$4.00 Each
Hot Water with 16 Assorted Gourmet Teas	\$22.00 Gal	Bottled Fruit Juice	\$3.25 Each
Freshly Brewed Iced Tea	\$22.00 Gal	Gatorade	\$3.00 Each
Lemonade / Strawberry Lemonade / Punch	\$22.00 Gal	All Day Beverage Package	\$17.00 Per Person
Orange Juice	\$22.00 Gal	Beverage Service to Include: Fresh Brewed Coffee, Decaf Coffee, Assorted Teas, Canned Soft Drinks and Bottled Water, Still and Sparkling (This Package Is For a Maximum of 8 Hours and Remains in The Same Location All Day)	
Cranberry Juice	\$20.00 Gal		
Aquavista Bottled Water	\$3.00 Each		
Sparkling Water	\$3.00 Each		

GRAB AND GO

Granola and Energy Bars	\$3.00 Each	Individual Bags of Trail Mix	\$2.50 Each
Seasonal Whole Fruit	\$2.00 Each	Individual Bags of Assorted Chips, Chex Mix, and Cracker Jacks, Smartfood Cheddar	
Individual Greek Yogurts	\$3.00 Each	White Popcorn, Tortilla Sweet Potato Chips	\$2.00 Each

INDIVIDUAL A LA CARTE

Assorted Fresh Fruit Pizzas with Sweetened Cream Cheese	\$24.00 Per Dozen	Individual Boxed Cereals with Whole, Skim & Soy Milks	\$3.00 Each
Freshly Baked Gourmet Cupcakes	\$30.00 Per Dozen	Assorted Popular Candy Bars	\$2.25 Each
Mozzarella String Cheese	\$1.00 Each	Sliced Tropical Fruits, Melons & Seasonal Berries	\$4.00 Per Person
Assorted Granola Bars & Energy Bars	\$3.00 Each		
Assorted Greek Yogurts	\$36.00 Per Dozen		

INDIVIDUAL ASSORTED SNACKS

Assorted Potato Chips, Chex Mix, Smartfood Cheddar White Popcorn, Cracker Jacks, Tortilla Sweet Potato Chips	\$2.00 Each	Biscotti White and Dark Chocolate Dipped	\$20.00 Per Dozen
Freshly Popped Popcorn (Minimum 25 Guests)	\$2.00 Per Person	Minted Fruit Skewers	\$3.00 Each
Fancy Mixed Nuts	\$28.00 Per Pound	Maple Vanilla Yogurt Dip	
Roasted Peanuts	\$2.00 Per Bag	Assorted Gourmet Ice Cream Bars	\$3.00 Each
Chocolate Dipped Strawberries	\$24.00 Per Dozen	Frozen Novelty and Frozen Fruit Bars	\$3.00 Each

THEMED Breaks

STEP BACK IN TIME

S'more's Tart, Rice Krispy Treats, Whoopie Pies, Peanut Butter and Jelly Sandwiches, Sliced Apple Wedges with Peanut Butter

\$9.50 *Per Person*

NOT YOUR ORDINARY DIP

Fresh Garden Crudité, Bruschetta: Tomato Basil, Garlic, Olive Oil, Toasted Baguette Slices, Hummus: Traditional Hummus with Feta and Herbs Drizzled with Olive Oil, Toasted Pita Triangles

\$7.00 *Per Person*

THE CANDY SHOPPE

All Your Childhood Favorites...
M&M's, Swedish Fish, Chocolate Kisses, Strawberry Twizzlers and Skittles, Whole Fresh Fruit

\$10.50 *Per Person*

IT'S CARNIVAL TIME

Individual Bags of Roasted Peanuts, Jumbo Pretzels with Stone Ground Mustard, Cracker Jacks, Nacho Chips with Cheese Dip and Jalapeno Slices, Cotton Candy

\$9.50 *Per Person*

IT'S HOW THE COOKIE CRUMBLES

Delicious Whole Berries with Crème Fraiche, Chocolate Chip, Rocky Road, Turtle Caramel, Chocolate Dipped Rice Krispy Treats, Milk

\$8.00 *Per Person*

CHOCOLATE JOY

Fresh Berries, Pineapple and Apple Wedges, Chocolate Sauce For Dipping Yogurt Dipped Pretzels, Double Fudge Brownie Pops

\$8.00 *Per Person*

TAKE ME OUT TO THE BALLGAME

Hamburger Sliders, Freshly Popped Popcorn, Individual Bags of Potato Chips, Pretzels and Chex Mix, M&M Plain Candies

\$9.50 *Per Person*

STRAWBERRY FIELDS

Strawberry Shortcake Shooters, White and Dark Chocolate Dipped Strawberries, Strawberry Blintzes with Sweet Farmer's Cheese, Strawberry Lemonade

\$8.00 *Per Person*





LUNCHEON

LUNCHEON

Buffets

THE TAQUERIA

\$17.00 *Per Person*

Jicama Salad (Seasonal) OR
Fiesta Black Beans, Red Pepper, Cumin and Diced Red Onions
Cilantro Lime Rice, Chips and Salsa

“STREET TACOS” - CHOICE OF 2

- Fish Tacos - Seared Tilapia, Napa Cabbage, Chipotle Cream, Diced Tomatoes, White Corn Tortillas, Lime Wedges
- Veggie Tacos - Roasted Tomatoes, Grilled Eggplant, White Cheddar, Fennel Slaw, White Corn Tortillas, and Flour Tortillas
- Carne Asada Tacos - Grilled Flank Steak Marinated in a Citrus Mojo, Topped with Monterrey Jack Cheese and Pico De Gallo, White Corn Tortillas, and Flour Tortillas
- Pork Carnitas - Mexican Slow Cooked Pulled Pork, Topped with Salsa, Avocado, Monterey Jack Cheese Blend, Sour Cream, Cilantro, White Corn Tortillas, and Flour Tortillas

Mexican Churros, Coffee, Iced Tea and Water Service

SMOKEHOUSE SAMPLER

\$20.00 *Per Person*

Loaded Potato Salad, Potatoes, Bacon, Scallions and Cheese, Ranch Baked Beans

CHOICE OF 2 “SMOKEHOUSE MEATS”

- Smoked Beef Brisket, Slow Cooked BBQ Pork, Smoked Sausage
- Fresh Bakery Buns, Sweet Potato Chips, Berry Cobbler
Coffee, Iced Tea and Water Service

TASTE OF ITALY

\$18.00 *Per Person*

Choice of Caesar Salad OR Chopped Italian Salad,
Caesar and Vinaigrette Dressings
Green Beans, Lemon Zest
Baked Penne Pasta, Pesto and Chicken
Stuffed Shells - Three Cheeses, Tomato Cream Sauce, Parmesan Cheese
Garlic Bread
Cannolis - Italian Cream, Chocolate Chips
Coffee, Iced Tea and Water Service

MEXICAN FIESTA

\$17.00 *Per Person*

Tri Color Vegetable Slaw, Lime Dressing
Fiesta Black Beans, Red Pepper, Cumin and Diced Red Onions
Chicken Fajitas, Sour Cream, Salsa, Guacamole, Shredded Cheese, Flour Tortillas
Cheese Enchiladas, Corn Tortillas, Cheddar Cheese, Zesty Enchilada Sauce
Chips and Salsa
Mexican Brownies, Decadent Chocolate with a Touch of Cayenne
Coffee, Iced Tea and Water Service

AT THE MARKET

\$17.00 *Per Person*

CHOOSE 2 SIDES

- Mediterranean Salad - Orzo, Fresh Vegetables, Basil, Mint, Citrus Vinaigrette
- Quinoa Salad - Peppers, Olives, Feta Cheese, Balsamic
- Mixed Greens Salad, Ranch and Vinaigrette Dressings
- Fruit Salad - Seasonal Fruits
- Yukon Gold Potato Chips
- Pasta Salad - Tomatoes, Cheese, Olives, Parsley, Olive Oil, Red Wine Vinegar
- Loaded Potato Salad - Potatoes, Bacon, Scallions and Cheese

Variety of Sandwiches Displayed on Trays and Cut in Half -

CHOOSE 4

- Grilled Chicken - Basil Pesto, Roasted Red Peppers, Lettuce, Tomato, Provolone Cheese on Ciabatta
- Smoked Breast of Turkey - Dill Havarti, Lettuce, Tomato, Chipotle Mayo, Whole Grain Bread
- Roast Beef and Cheddar - Lettuce, Red Onion Marmalade, Horseradish Mayo, Focaccia
- Black Forest Ham and Baby Swiss - Stone Ground Mustard, Lettuce, Tomato, Whole Grain Bread
- Veggie - Grilled Seasonal Vegetables, Boursin Cheese, Baby Greens, on Spinach Tortilla
- Chicken Salad - Diced Chicken Breast, Tarragon, Celery, Grapes, Walnuts, Lettuce, Tomato, Whole Grain Bread

Cookies and Dessert Bars

Coffee, Iced Tea and Water Service



LIGHT AND BRIGHT

\$17.00 *Per Person*

CHOOSE 2 SIDES

- Spectra House Salad - Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions and House-Made Croutons, House Vinaigrette, Ranch Dressing
- Spinach Salad - Apples, Goat Cheese, Candied Walnuts and Lemon-Honey Vinaigrette
- Mediterranean Salad - Orzo, Fresh Vegetables, Basil, Mint, Citrus Vinaigrette
- Baby Green Beans, Lemon Zest

Chicken Breast, Herb Seasoned, Grilled

Rustic Rolls and Butter

Pineapple Upside-Down Cake

Coffee, Iced Tea and Water Service

PACIFIC RIM

\$17.00 *Per Person*

CHOOSE 2 SIDES

- Mandarin Orange Salad
- Toasted Almonds and Ginger Soy Dressing
- Fried Rice, Egg and Edamame

Fried Chow Mein

Carrots, Broccoli, Scallions, Red Peppers Tossed with Lo-Mein Noodles in a Ginger-Teriyaki Sauce

Stir Fry - Chicken or Beef in a Soy, Garlic Sauce

Fortune Cookies

Choice of Dessert

Coffee, Iced Tea and Water Service

FRONT RANGE DELI

\$19.00 *Per Person*

CHOOSE 2 SIDES

- Mediterranean Salad - Orzo Salad with Fresh Vegetables, Basil, Mint, Citrus Vinaigrette
- Quinoa Salad - Peppers, Olives, Feta Cheese, Balsamic
- Mixed Greens Salad - Ranch and Balsamic Vinaigrette
- Fruit Salad, Seasonal Fruits
- Loaded Potato Salad - Potatoes, Bacon, Scallions and Cheese
- Yukon Gold Potato Chips
- Minestrone, Gazpacho, New England Clam Chowder,
- Potato, White Chicken Chili Or Tomato Basil Soup

Display of Deli Favorites to Include:

- Sliced Deli Meats
- Black Forest Ham, Smoked Turkey and Roast Beef
- Sliced Deli Cheese
- Cheddar, Baby Swiss and Provolone
- Sandwich Accompaniments
- Lettuce, Tomato, Red Onion, Pickles
- Grilled Seasonal Vegetables
- Boursin Cheese, Baby Greens Wrapped in a Spinach Tortilla

Cookies and Dessert Bars

Coffee, Iced Tea and Water Service

BURGER AND BRATS

\$18.00 *Per Person*

CHOOSE 1 SALAD

- Pasta Salad - Tomatoes, Feta Cheese, Olives, Parsley, Olive Oil, Red Wine Vinegar
- Loaded Potato Salad - Potatoes, Bacon, Scallions and Cheese

All Beef Hamburgers

Freshly Grilled, Lettuce, Tomato, Onion, Assorted Cheese

Bratwurst - Boiled in Beer and Finished on the Grill, with Grilled Onions and Peppers

Fresh Buns, Yukon Potato Chips

Cookies, Freshly Baked Assortment

Coffee, Iced Tea and Water Service

* Gluten Free Bread or Rolls May Be Added to Your

Buffet for an Additional Charge of \$2.00 Per Gluten Free Person

CREATE YOUR OWN

CHOOSE 3 SALADS/SIDES, 1 ENTRÉE, 1 DESSERT - \$20 PER PERSON

CHOOSE 3 SALADS/SIDES, 2 ENTRÉE, 1 DESSERT - \$23 PER PERSON

SALADS/SIDES

- Mixed Field Greens - Tomato, Cucumber, Julienne Carrots and House-Made Croutons, Ranch and Vinaigrette Dressings
- Pasta Salad - Tomatoes, Feta Cheese, Olives, Parsley, Olive Oil, Red Wine Vinegar
- Loaded Potato Salad - Potatoes, Bacon, Scallions and Cheese
- Fruit Salad, Seasonal Fruits
- Mediterranean Salad - Quinoa, Arugula, Garbanzo Beans, Roasted Red Bell Peppers, Kalamata Olives, Feta Cheese, Balsamic
- Herb Roasted Red Potatoes
- Sea Salt, Rosemary, Olive Oil
- Mashed Potatoes, Smoked Cheddar Cheese
- Macaroni and Cheese
- Local Craft Beer Cheese, Topped with Parmesan Breadcrumbs
- Greens Beans, Lemon Zest and Sea Salt
- Fiesta Black Beans, Red Pepper, Cumin and Diced Red Onions
- Broccoli, Steamed with Sea Salt and Red Pepper Flakes
- Buttered Corn

LUNCH ENTREES

- Chicken Breast, Grilled with Fresh Herbs
- Tilapia, Grilled with Mango Tomato Salsa
- Fried Chicken, Buttermilk and Spice Dredged
- Pulled Pork, House Smoked with Kc BBQ Sauce
- Baked Penne Pasta, Pesto and Chicken
- Baked Ziti, Mozzarella, Marinara, Basil
- Chicken Breast, Grilled, Teriyaki Glazed
- Smoked Ham, Citrus Glaze
- Sausage, House Smoked with Sauerkraut
- Chicken Quarters, Roasted with Herbs, Jus
- Pork Loin, Sliced, Dijon Crusted
- Chicken Parmesan, Breaded Chicken Breast, with Mozzarella, Marinara

LUNCH DESSERTS

- Vanilla and Mango Mousse Cake
- Pineapple Upside-Down Cake
- Red Velvet Cake
- Carrot Cake
- Lemon Cake
- Mini Chocolate Bundt Cakes
- Chocolate Cream Pie
- Apple Pie
- Key Lime Pie
- Assorted Cookies

Coffee, Iced Tea, Water Service

BOXED Lunches

THE LUNCH BOX

Choice of Wrap OR Sandwich

Kettle Chips and a Large Cookie

*Add a Bottled Water or Soda for an Additional \$2

\$13.95 *Per Person*

THE EXECUTIVE BOX LUNCH

Choice of Wrap OR Sandwich

Kettle Chips, Pickle, Chef's Choice of Side and a Large Cookie

*Add a Bottled Water or Soda for an Additional \$2

\$15.95 *Per Person*

WRAP CHOICES:

- Turkey - Smoked Turkey, Havarti Cheese, Spinach-Artichoke Spread, Tomato, Greens, Herb Wrap
- Southwest - Lime-Grilled Chicken Breast, Cheddar Cheese, Pico De Gallo, Lettuce, Chipotle Cream, Southwest Wrap
- Tuna Wrap - White Albacore, Tuna Salad, Greens, Cucumber, Tomatoes, Herb Wrap
- Chicken Caesar Wrap - Grilled Chicken Breast, Romaine Lettuce, Shaved Parmesan, Caesar Dressing, Herb Wrap
- Veggie Lovers Wrap - Grilled Asparagus, Bell Pepper, Mushroom, Pesto Aioli, Tomato, Havarti Cheese, Greens, Herb Wrap

SANDWICH CHOICES:

- Grilled Chicken - Basil Pesto, Roasted Red Peppers, Lettuce, Tomato, Provolone Cheese on Ciabatta
- Smoked Breast of Turkey - Dill Havarti, Lettuce, Tomato, Chipotle Mayo, Whole Grain
- Roast Beef and Cheddar - Lettuce, Red Onion Marmalade, Horseradish Mayo, Focaccia
- Black Forest Ham and Baby Swiss - Stone Ground Mustard, Lettuce, Tomato, Whole Grain
- Chicken Salad - Diced Chicken Breast, Tarragon, Celery, Grapes, Walnuts, Lettuce, Tomato, Whole Grain

SIDES

- Pasta Salad - Tomatoes, Cheese, Olives, Parsley, Olive Oil, Red Wine Vinegar
- Loaded Potato Salad - Potatoes, Bacon, Scallions and Cheese
- Mediterranean Salad - Orzo, Fresh Vegetables, Basil, Mint, Citrus Vinaigrette
- Fruit Salad, Seasonal Fruits

PLATED

Luncheon

SALADS (SELECT ONE)

- Traditional Caesar Salad- Crisp Romaine Lettuce, Parmesan cheese, homemade garlic-herb croutons, creamy Caesar dressing
- Spectra House Salad - Mixed greens, tomatoes, cucumbers, Bermuda onions, made from scratch croutons served with balsamic vinaigrette and Ranch dressings
- The Iceberg Wedge Salad - Fresh cut wedge of iceberg lettuce with bacon, tomato, and creamy blue cheese dressing

ENTRÉES

All Entrées include Chef Appointed Potato or Rice and Vegetable, Your Choice of Dessert, Bakery Rolls and Butter, Coffee, Decaf, Iced Tea and Ice Water

CHICKEN PICATTA

Lightly Breaded and Seared Breast of Chicken Finished with Lemon-Caper Sauce

\$18.00 PER PERSON

MEDITERRANEAN CHICKEN

Grilled Breast of Chicken, Artichoke Hearts, Sun-Dried Tomatoes and Italian Vegetables

\$18.00 PER PERSON

BEEF MEDALLIONS

Red Wine Demi-Glace, Roasted Garlic Mashed Potatoes

\$19.00 PER PERSON

WILD HONEY CITRUS SALMON

Wild Salmon Presented with a Honey Citrus Glaze

\$19.00 PER PERSON

PARMESAN HERB CRUSTED PORK CHOP

House Brined Center Cut Pork Loin Chop Encrusted in Fresh Herbs, Panko and Parmesean Cheese

\$18.00 PER PERSON

PENNE PASTA

Basil, Olive Oil, Asparagus, Spinach, Mushrooms and Julienne Red Peppers

\$16.00 PER PERSON

DESSERT SELECTIONS

- Carrot Cake
- Lemon Coconut Cake
- Assorted Petite Cheesecakes
- Chocolate Torte
- Seasonal Fruit Pies
- Assorted Cream Pies
- Fresh Strawberry Shortcake (Seasonal)



DINNER

DINNER

Buffets

THE LAHAINA

Mixed Field Greens, Ginger-Soy Vinaigrette
Grilled Mahi Mahi, Mango Salsa
Grilled Chicken, Teriyaki Glaze
Island Fried Rice, Green Onion, Pineapple
Stir Fried Vegetables, Peppers, Onions, Carrots
Choice of Dessert
Coffee, Iced Tea and Water Service

\$32.00 *Per Person*

Fortune Cookies
Choice of Dessert
Coffee, Iced Tea and Water Service

MEDITERRANEAN

Mixed Field Greens, Seasonal Citrus and
Toasted Pecans with Balsamic Vinaigrette
Grilled Herb Chicken, Sherry-Tarragon Aioli
Rosemary-Peppercorn, Flank Steak with Horseradish Cream
Couscous Salad, Dried Cherries, Tomatoes, Cucumbers, Lemon-Mint Dressing
Roasted Green Beans, Sea Salt, Lemon Juice, Garlic Olive Oil
Focaccia, Rosemary Butter
Choice of Dessert
Coffee, Iced Tea and Water Service

\$31.00 *Per Person*

SOUTHWESTERN

Romaine Salad, Shredded Jicama, Bell Pepper, Roasted Corn,
Cilantro Lime Vinaigrette
Roasted Garlic Mashed Potatoes, White Cheddar Cheese
Vegetable Sauté, Squash, Red Onion, Bell Pepper,
Zucchini, Oregano, Olive Oil
Chicken Breast, Poblano Cornbread Stuffed Topped with
Green Chili and Pico De Gallo
Adobe Rubbed Tri Tip Served with Cumin-Lime Aioli
Cornbread, Honey Butter
Choice of Dessert
Coffee, Iced Tea and Water Service

\$31.00 *Per Person*

THE BREWSTER

Mixed Field Greens, Chopped Kale with Toasted Almonds, Local Honey
Goat Cheese, Diced Strawberries with Balsamic Dressing
Brown Ale Chicken Served with Local Craft Beer Brown Ale Sauce
and Shitake Mushrooms.
Bacon Wrapped Meatloaf with a Tangy BBQ Glaze
Roasted Zucchini Ribbons, Olive Oil and Seasonings
White Cheddar Mashed Potatoes
Beer Bread, Honey Whipped Butter
Choice of Dessert
Coffee, Iced Tea and Water Service

\$30.00 *Per Person*

BACKYARD BBQ

Orzo Salad, Fresh Vegetables, Basil, Mint, Citrus Vinaigrette
Baby Red Potato Salad, Bacon, Bits of Hardboiled Egg and Red Onion,
Mustard and Red Wine Vinegar
BBQ Chicken Quarters, Tangy BBQ Basted
on Fresh Grill Chicken Quarters
Pork Ribs, Succulent, Smoky Pork Ribs are Tender
and Finger-Licking Good
Baked Beans, Southern Style with Onions and Bacon
Seasoned Buttered Corn
Craft Beer Mac & Cheese, Creamy, Craft Beer Cheese Sauce,
Topped with Parmesan Panko
Cornbread, with Jalapenos and Topped with Cheddar Cheese
Choice of Dessert
Coffee, Iced Tea, Water Service

\$26.00 *Per Person*

A NIGHT IN THE ORIENT

Mixed Greens, Sesame Vinaigrette
Glazed Sugar Snap Peas, Julienne Bell Peppers
Savory Rice
Vegetarian Spring Rolls
Marinated Chicken with Honey and Ginger
Szechuan Beef with Asian Stir Fry Vegetables of Baby Corn,
Water Chestnuts and Bean Sprouts

\$31.00 *Per Person*

CREATE YOUR OWN DINNER BUFFET

Includes: Coffee, Decaf Coffee, Iced Tea
and a Variety of Rustic Rolls and Butter

CREATE YOUR OWN CHOOSE 2 ENTRÉES - \$38.00 PER PERSON
CHOOSE 3 ENTRÉES - \$43.00 PER PERSON

SALADS/SIDES

- Spectra House Salad - Mixed Greens, Tomatoes, Cucumbers, Bermuda Onions, Made From Scratch Croutons Served with Balsamic Vinaigrette and Ranch Dressings
- Casper Mountain Salad - Mixed Field Greens, Strawberries, Toasted Almonds, Local Honey Goat Cheese, Champagne Vinaigrette
- Caesar Salad - Crisp Romaine Lettuce, Parmesan Cheese, Homemade Garlic-Herb Croutons, Creamy Caesar Dressing
- The Iceberg Wedge Salad - Fresh Cut Wedge of Iceberg Lettuce with Bacon, Tomato, and Creamy Blue Cheese Dressing
- Spinach Salad - Fresh Seasonal Berries, Toasted Almond Slices, Red Onions, Baby Spinach, Raspberry Vinaigrette
- Peach Salad - Baby Spinach, Peaches, Pecans, Poppy Seed Dressing (Seasonal)
- Kale Salad - Shredded Kale and Romaine Hearts, Orange and Grapefruit Segments, Bell Pepper Confetti, Grapefruit Vinaigrette (Seasonal)

ENTRÉES

- Tri Tip Santa Maria - Rubbed with Pepper, Onion Powder, Rosemary and Cayenne
- Braised Beef Short Ribs - Braised, Red Wine Reduction
- Coconut Crusted Breast of Chicken - Key Lime Buerre Blanc
- Balsamic Braised Chicken - Chicken Quarters Slow Cooked in Tomatoes, Balsamic, Rosemary, Thyme and Oregano
- Grilled Jerk Chicken - Spicy Jerk Chicken Breast Topped with a Mango Pineapple Salsa
- Apple Walnut Stuffed Pork - Cider-Glazed Center Cut Pork Loin Filled with Apples, Walnuts, Sage and Cranberries
- Pork Loin - Marinated in Grainy Mustard and Topped with a Peach Chutney
- Chipotle Coffee Rubbed Pork - Lean Pork Tenderloin with Smoky Spice Rub, Topped with Blackberry BBQ Sauce
- Coconut Crusted Tilapia - Lime Beurre Blanc
- Grilled Salmon - Citrus Salsa Verde
- Wild Mushroom Ravioli - Ravioli Filled with Wild Mushrooms in a Rich Porcini Cream Sauce

ACCOMPANIMENTS (SELECT THREE)

- Mashed Potatoes, Smoked Cheddar Cheese
- Loaded Potatoes Au Gratin - Heavy Cream, Gruyere, Caramelized Onions
- Roasted Sweet Baby Golden Potatoes, Fresh Thyme Butter
- Herb Roasted Red Potatoes, Sea Salt, Rosemary, Olive Oil
- Wild Rice and Quinoa Pilaf - Dried Fruit, Fresh Herbs and Walnuts
- Herbed Orzo, Fresh Herbs and Lemon
- Macaroni and Cheese - Craft Beer Cheese, Toasted Parmesan Panko Topping
- Baby Green Beans - Lemon Zest and Sea Salt
- Fresh Seasonal Vegetable Medley - Chef's Seasonal Picks
- Broccolini - Roasted Garlic Butter
- Roasted Zucchini Wheels, Yellow Squash, Onions, and Bell Peppers - Garlic Herb Olive Oil
- Asparagus - Pine Nuts, Sundried Tomato Butter
- Roasted Root Vegetables - Balsamic Glaze
- Sugar Snap Peas, Julienne Bell Peppers
- Roasted Root Vegetables - Balsamic Glaze

DESSERTS (SELECT TWO)

- Red Velvet Cake
- Carrot Cake
- Italian Lemon Cake
- Mini Chocolate Bundt Cakes
- Chocolate Cream Pie
- Apple Pie
- Key Lime Pie
- Fruit Cobbler with Ice Cream





PLATED

Dinner

SALADS (SELECT ONE)

- Spectra House Salad - Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions and House-Made Croutons, Balsamic Vinaigrette and Ranch Dressing
- Casper Mountain Salad - Mixed Field Greens, Chopped Kale, Toasted Almonds, Local Honey Goat
- Cheese and Diced Strawberries, Balsamic Dressing
- Caesar Salad - Crisp Romaine Lettuce, Parmesan Cheese, Homemade Garlic-Herb Croutons, Creamy Caesar Dressing
- Iceberg Wedge Salad - Wedge of Iceberg Lettuce, Bacon, Tomato, Creamy Blue Cheese Dressing
- Spinach Salad - Fresh Seasonal Berries, Toasted Almond Slices, Red Onions, Baby Spinach, Raspberry Vinaigrette
- Peach Salad - Baby Spinach, Palisade Peaches (Seasonal), Pecans, Poppy Seed Dressing (Seasonal)
- Kale Salad (Seasonal) - Fresh Kale, Romaine Hearts, Orange and Grapefruit Segments, Bell Pepper Confetti, Grapefruit Vinaigrette

DINNER ENTRÉES (SELECT ONE)

All Plated Dinners Served with Chef's Selection of Starch and Seasonal Vegetables Along with Coffee, Decaf Coffee, Iced Tea and a Variety of Rustic Rolls and Butter. *Gluten-Free Bread Or Rolls May Be Added to Your Buffet For An Additional Charge of \$2.00 Gluten-Free Per Person

CHICKEN

- CHAMBORD BONELESS CHICKEN BREAST** \$28.00 PP
Sautéed in Raspberry Liqueur, Mushrooms, Green Onions, Raspberries
- MILANO CHICKEN** \$27.00 PP
Breast of Chicken with Roma Tomatoes, Capers, Garlic, Balsamic Dijon Sauce
- CHICKEN FLORENTINE** \$27.00 PP
Filled with Spinach and Asiago Cheese, Topped with Red Pepper Coulis
- CHICKEN MARSALA** \$28.00 PP
Breast of Chicken Sautéed with Wild Mushrooms, Pearl Onions, Marsala Wine Sauce
- SOUTHWESTERN STUFFED CHICKEN** \$27.00 PP
Poblano Cornbread Dressing, Topped with Green Chili, Pico De Gallo

BEEF

- FLATIRON STEAK** \$31.00 PP
Herb and Peppercorn Crusted
- GRILLED TRI-TIP** \$31.00 PP
Marinated in Port Wine, Olive Oil and Lemon Juice
- FILET MIGNON** \$36.00 PP
Grilled Medium Rare, Garlic Infused Demi-Glace
- GRILLED NEW YORK STEAK** \$36.00 PP
Grilled Prime New York Steak, Green Peppercorn Sauce
- BEEF BOURGUIGNON** \$36.00 PP
Tender Beef Sautéed with Pearl Onions, Mushrooms, Burgundy Wine Sauce

- PRIME RIB** \$35.00 PP
a 12 oz. Roasted Prime Rib Spiked with Garlic and Seasoning. Roasted to Juicy Perfection and Served with Au Jus and Horseradish Cream

PORK

- PORK LOIN** \$29.00 PP
Roasted, with Cherry Vinaigrette, Topped with Arugula
- PORK TENDERLOIN** \$30.00 PP
Wood-Fired, Apricot Demi Glaze
- PANKO CRUSTED PORK LOIN** \$29.00 PP
Sweet Orange Chili Glaze

SEAFOOD

- GRILLED SALMON** \$31.00 PP
Citrus Salsa Verde
- PAN SEARED TILIPIA** \$28.00 PP
Lemon Caper Buerre Blanc
- GRILLED MAHI-MAHI** \$30.00 PP
Pineapple Rum Salsa, Black Bean Coulis

VEGETARIAN

- MUSHROOM AND LEEK TART** \$24.00 PP
- PAD THAI** \$24.00 PP
Rice Noodles, Tofu, Peanuts and Cilantro Served with Lime Wedges
- CORN CAKE STACKS** \$24.00 PP
Aged Cheddar and Arugula
- ROASTED PEPPERS** \$24.00 PP
Stuffed with Goat Cheese
- BROCCOLI QUINOA CASSEROLE** \$24.00 PP
- ROASTED CAULIFLOWER AND CHEDDAR SOUFFLÉ** \$21.00 PP
- ROASTED BUTTERNUT SQUASH (SEASONAL)** \$24.00 PP
Lentils, Cranberries, Spinach and Nutmeg
- GREEK QUINOA BOWL WITH GARBANZO BEANS** \$21.00 PP

DESSERTS (SELECT TWO)

- Pineapple Upside- Down Cake
- Red Velvet Cake
- Carrot Cake
- Lemon Cake
- Mini Chocolate Bundt Cakes
- Chocolate Cream Pie
- Apple Pie
- Key Lime Pie
- Fruit Cobbler with Ice Cream



RECEPTION

RECEPTION

Hors D'oeuvres

VEGETARIAN HORS D'OEUVRES

(50 PIECES PER ORDER)

MINI YUKON GOLD POTATO LATKES	\$75.00
Crispy Potato with Pear Coulis and Chive	
BELGIAN ENDIVE CANAPE	\$100.00
Creamy Hummus, Olive Tapenade, Toasted Pine Nuts, Fresh Herbs	
WATERMELON, TOMATO, BASIL SKEWER	\$100.00
Watermelon, Cherry Tomato, Basil with Balsamic Glaze -- Seasonal	
VEGETABLE SAMOSA	\$100.00
Vegetables and Potatoes in a Spicy Red Curry Sauce Folded Into a Won Ton Wrapper	
GOAT CHEESE CROSTINI	\$75.00
Haystack Peak Goat Cheese on Grilled Ciabatta with Cilantro Pesto and Tomato Chutney	
PARMESAN CAESAR CUP BITE	\$100.00
Caesar Salad in a Bite Sized Parmesan Cheese Cup	
WILD MUSHROOM CROSTINI	\$75.00
with Fresh Herbs and Truffle Oil	
GOAT CHEESE AND RASPBERRY TARTLET	\$75.00
Haystack Peak Goat Cheese and Raspberry Preserves in a Mini Pastry Cup	
WATERMELON CUBE WITH FETA SKEWER	\$75.00
Diced Watermelon and Feta with Mint and Balsamic Reduction-Seasonal	
THAI SPRING ROLLS	\$100.00
Fresh Vegetables Wrapped in Rice Paper and Served with Sweet Thai Chili Sauce	
VEGETARIAN QUESADILLAS	\$125.00
Served with Brie, Pineapple, and Caramelized Onions	
STUFFED CHERRY TOMATO	\$75.00
Edamame Avocado Hummus Stuffed Cherry Tomato	
MINI GRILLED CHEESE	\$100.00
with Fig Jam, Arugula, Brie	
CAPRESE SPOON	\$100.00
Diced Tomato, Fresh Mozzarella, Basil Chiffonade, Olive Oil, Served on An Edible Spoon	
CHILLED MELON SHOOTER	\$75.00
Pureed Cantaloupe with Mint and Raspberries Served in a Single Shooter Cup	
TORCHED APPLE BRUSCHETTA	\$75.00
with Fig, Brie, Balsamic Reduction	
WILD MUSHROOM VOL-AU-VENT	\$100.00
Sauteed Mushrooms, Shallots, Chives and Roquefort in a Delicate Pastry	
MARINATED ANTIPASTO SKEWERS	\$100.00
Mozzarella Cheese, Grape Tomatoes, Kalamata Olives, Artichoke Hearts, Basil, Herbs	
CRISPY BUTTERNUT SQUASH RAVIOLI	\$75.00
Ravioli Filled with Ricotta, Herbs, and Winter Squash, Sage-Brown Butter Sauce	

BEEF & CHICKEN HORS D'OEUVRES

(50 PIECES PER ORDER)

BLT CROSTINI	\$75.00
Toasted French Baguette Topped with Arugula, Pancetta and Tomato Relish	
BACON WRAPPED POTATO BARREL	\$75.00
Halved New Potato, Crème Fraiche and Chives, Wrapped in Bacon	
SAVORY CHICKEN SALAD SPOON	\$100.00
Tarragon Chicken Salad Served on An Edible Spoon	
BANANA CHIP WITH PINEAPPLE	
ALMOND CHICKEN SALAD	\$75.00
Asian Inspired Pineapple Almond Chicken Salad Served atop a Crisp Banana Chip	
GRILLED STEAK BROCHETTE	\$125.00
Tender Beef with a Blue Cheese Stuffed Tomato and Scallion on a Skewer	
MINI CARNITA TOSTADO CUP	\$75.00
Corn Tortilla Fried and Topped with Pulled Pork, Lettuce, Pico De Gallo, Cheese and Avocado Crema	
CHICKEN APPLE SAUSAGE BITE	\$100.00
Savory Chicken Apple Sausage Served on a Sweet Potato Chip, Cranberry Chutney	
ELK SAUSAGE BITE	\$100.00
Served on a Sea Salt Potato Chip with Blueberry Drizzle and Micro Greens	
MINI CUBAN SANDWICHES	\$150.00
Roasted Pork, Ham, Swiss Cheese, Mustard, Challah Roll	
ANGUS BEEF SLIDER	\$175.00
100% Angus Beef with Gouda, Caramelized Onions, Arugula and Tomato Aioli on Slider Roll	
CHIPS-N-DIPS	\$6.00 PER PERSON
Spinach-Artichoke, Hot Buffalo Chicken and Caprese Dips.	
Served with Sliced Baguette	
Breads, Assorted Crackers, and Tortilla Chips	
SEARED BEEF CROSTINI	\$100.00
Garnished with Caramelized Onions, Roasted Tomato, Horseradish Crema	
PROSCIUTTO ASPARAGUS	\$125.00
Imported Italian Prosciutto Wrapped Around Crispy Asparagus Spears	
JALAPENO & CHEDDAR PRETZEL	
WRAPPED BRAT BITES	\$125.00
Homemade and Served with Our Signature Ipa Mustard	
SMOKED CHICKEN QUESADILLA	\$100.00
Chicken, Cheddar and Jack Cheese, Jalapenos, Tomatoes and Peppers with House Salsa	
BASIL PESTO CREAM MEATBALL	\$75.00
Ground Beef and Pork Braised in a Basil Pesto Cream Sauce	
BBQ MEATBALLS	\$75.00
Ground Beef and Pork Braised in a Jalapeno-Hickory BBQ Sauce	
SINGAPORE BEEF SATAY	\$125.00
Beef Marinated with Cumin, Garlic, Ginger and Soy, Sesame Chili Dipping Sauce	
MOROCCAN CHICKEN SATAY	\$125.00
Chicken Tenderloin, Marinated in Moroccan Spices, Skewered, with Ginger Mango Chutney	

PORK POT STICKERS	\$75.00	SALMON CAKES	\$150.00
Served with Ginger Soy Sauce		Mini Salmon Cakes with Peppers, Celery, Onions, Lightly Breaded with Lemon Caper Aioli	
COCONUT CHICKEN SKEWERS	\$100.00	CRAB CAKES	\$150.00
Crispy Coconut Chicken Skewers Served in a Citrus Dipping Sauce		Crabmeat, Peppers, Celery and Spices Lightly Breaded with Remoulade	
CHICKEN TENDERS	\$80.00	SMOKED SALMON DISCS	\$150.00
Lightly Breaded Petite Chicken Breast Strips with Honey Mustard, Ranch, and BBQ Dipping Sauce		Homemade Mini Dill Pancake with Salmon, Crème Fraiche, Capers, Dill	
SEAFOOD HORS D'OEUVRES (50 PIECES PER ORDER)		MISO SALMON BROCHETTES	\$175.00
LOBSTER MACARONI & CHEESE BITES	\$125.00	Grilled Salmon, Marinated with Miso, Soy and Sesame Oil, Topped with Orange Zest and Chives	
Mac and Cheese and Lobster in a Bite Size Portion		AHI TUNA CUCUMBER CUPS	\$150.00
SHRIMP SKEWER	\$125.00	Fresh Ahi Tuna Tartar in a Cucumber Cup with a Spicy Chili Sauce and Chives	
Tequila - Lime Shrimp with Cilantro Pesto		MANGO CRAB CROSTINI	\$175.00
STUFFED BABY PORTOBELLO MUSHROOMS	\$150.00	Fresh Crab Meat with Spicy Mango Salsa Served an Crostini	
with Crab Meat, Cilantro and Serrano Cream Sauce		BACON WRAPPED SHRIMP	\$150.00
ROASTED TOMATO GAZPACHO SHOOTERS	\$125.00	Succulent Shrimp Wrapped in Applewood Smoked Bacon	
with Fresh Avocado and Chili-Spiced Grilled Shrimp Garnish			
GRILLED SHRIMP AND SAUSAGE SKEWER	\$125.00		
Grilled Shrimp and Andouille Sausage with Fiery Roasted Tomato Dipping Sauce			

RECEPTION

Party Starters

FRESH FRUIT DISPLAY (SERVES 50)	\$200.00	Baguettes and Crackers	
Seasonal Sliced Fresh Fruits, Berries, Pineapple, Grapes and Melons, Served with Strawberry Orange Liqueur Dip		HONEY FIG BRIE (SERVES 25)	\$100.00
MARKET CRUDITÉ DISPLAY (SERVES 50)	\$150.00	One Kilo of Brie Wrapped with Puff Pastry and Finished with Honey, Walnuts and Dried Figs and Served with French Baguettes and Crackers	
Baby Carrots, Cauliflower Buds, Broccoli Florets, Sugar Snap Peas, Julienne Bell Peppers, Asparagus, Grape Tomatoes and Sliced Cucumbers Served with Ranch Dipping Sauce		BUILD YOUR OWN CROSTINI DISPLAY	
INTERNATIONAL & DOMESTIC CHEESE DISPLAY (SERVES 50)	\$220.00	OLIVE TAPENADE (SERVES 50)	\$65.00
Assortment of Cheese From Around The World, Dried Fruit, Nuts, Cracker Assortment and Sliced Baguette/Rustic Bread Slices		Crumbled Feta and Fresh Herbs, Olive Oil and Garlic Toasted Baguette / Rustic Bread Slices	
SPINACH AND ARTICHOKE DIP (SERVES 50)	\$125.00	BRUSCHETTA (SERVES 50)	\$65.00
Spinach and Artichoke Hearts Blended with Cream Cheese, Herbs and Garlic and Served with Tri-Color Tortilla Chips, Sliced Baguette/Rustic Bread Slices, Celery and Carrots		Tomato Basil, Garlic, Olive Oil, Garlic Toasted Baguette/Rustic Bread Slices	
CAPRESE DIP (SERVES 50)	\$125.00	HUMMUS (SERVES 50)	\$65.00
Mozzarella and Cream Cheese Blended with Greek Yogurt, Grape Tomatoes, Basil, Garlic and Parmesan and Served with Toasted Pita Chips, Sliced Baguette/Rustic Bread Slices, Celery and Carrots		Traditional Hummus with Feta and Herbs Drizzled with Olive Oil, Garlic Toasted Baguette Slices	
CHARCUTERIE PLATTER (SERVES 50)	\$275.00	MUSHROOM MASCARPONE (SERVES 50)	\$70.00
To Include Prosciutto, Italian Salami, Capicola, Pickled Accompaniments, Mixed Olives and Olive Oil Crostini, Rustic Bread Slices		Mushrooms, Wine, Garlic and Mascarpone Served with Garlic Toasted Baguette	
RASPBERRY BAKED BRIE (SERVES 25)	\$100.00	DIPS AND CHIPS (MINIMUM 25 PERSONS)	
One Kilo of Brie Wrapped with Puff Pastry and Finished with Toasted Almonds, Raspberry Preserves, Fresh Berries and Served with French		GUACAMOLE & TORTILLA CHIPS	\$5.00 PER PERSON
		FRESH PICO DE GALLO & TORTILLA CHIPS	\$3.00 PER PERSON
		ISLAND CEVICHE	\$8.00 PER PERSON
		Shrimp, Citrus, Tropical Fruit, Serrano, Jalapeno, Tomato, Cilantro, Served with Tortilla Chips	
		ONION DIP	\$3.00 PER PERSON
		Caramelized Red Onions, Spices and Sour Cream, House Made Potato Chips	

THEMED

Reception Stations

Each Station Must Be Ordered For The Total Number of People in Attendance.
Minimum of 25 Guests For All Stations. \$50.00 Per Chef Attendant Action Station.
Multiple Stations Can Be Put Together When Creating Custom Buffets For Very Special Events!

CARVING BOARD (SELECT 2) \$13.00 *Per Person*

Beef Tri-Tip with Red Wine Demi- Glace, Horseradish Cream, Dijon Aioli
Garlic and Herb Roasted Turkey Breast with Basil Aioli, Cranberry Compote
Roast Pork Tenderloin with Brazilian Mustard Glaze
Served with Brioche Rolls and Salad

GOURMET GRILLED CHEESE GALORE (SELECT 3) \$10.00 *Per Person*

Tomato Bisque Shooters with The Choice of Three Sandwiches:
Apple, Bacon & Cheddar with Caramelized Onions on Sourdough
Brie & Raspberry Jam on Brioche
Classic Cheese, Cheddar and Fontina Cheeses on Sourdough
Caprese with Buffalo Mozzarella, Tomato and Basil on Sourdough
Gruyere & Caramelized Onions on Whole Grain
Grilled Ham & Swiss on Sourdough
Turkey and Provolone with Pesto on Sourdough

SLIDER BAR (SELECT 3) \$11.00 *Per Person*

Fresh Burger Sliders - Cheddar and Pepper Jack Cheeses, Caramelized Onions, Ketchup, Mustard, Sriracha Mayo, Pickle Slices, BBQ Sauce
Pulled Pork Sliders - Zesty Slaw and Kc Bbq Sauce
Buffalo Chicken Sliders - Blue Cheese, Red Hot Aioli, Celery Slaw
Mini Portobello - The Steak of Veggie Burgers. Served with Arugula, Tomato, Aged Provolone and Pesto Sauce
Maryland Lump Crab Cake Sliders - 2Oz Crab Cakes Made with Jumbo Lump Crab Meat with Spicy Cocktail Sauce and Remoulade
(Add \$2.00 Per Person)
Served with Petite Brioche Rolls and Wedge Fries,
Sprinkled with Sea Salt

PIZZA STATION (SELECT 2) \$10.50 *Per Person*

- Smoked Chicken, Caramelized Onions, Bacon, Tomato Bbq Sauce
- Four Cheese (Parmesan, Mozzarella, Fontina, Haystack Mountain Goat Cheese) Sundried Tomato Sauce
- Pear and Gorgonzola, Toasted Walnuts, Caramelized Onions, Honey Balsamic Glaze
- Caprese, Mozzarella, Roma Tomato, Fresh Basil, Balsamic Glaze, on Flatbread
- Artisan Pepperoni & Sausage, Red Sauce
- Portabella Mushroom Florentine with Tomatoes, Spinach, Mozzarella, Red Sauce

Served with Caesar OR Garden Salad

STIR FRY STATION \$10.00 *Per Person*

Chicken and Vegetable Stir Fry, Five Spice Marinated Chicken, Bell Peppers, Julienne Carrots, Onions, Water Chestnuts, Ginger Red Chili Sauce
Served with Fried Rice in Petite Chinese Takeout Containers, Fortune Cookies

FISH & CHIPS STATION \$11.00 *Per Person*

Flaky White Fish Deep-Fried in a Thin, Crispy Beer Batter Served in Newspaper Cones with Malt Vinegar, Ketchup and Wedge Fries

QUESADILLA STATION (SELECT 3) \$10.00 *Per Person*

Jamaican Jerk Chicken, Mango Salsa
Adobo Marinated Beef, Monterey Jack Cheese Blend, Guacamole, Pico De Gallo
Cilantro Lime Pork Carnitas, Shredded Jack Cheese, Mango Avocado Red Onion Salsa
BBQ Chicken, Red Onion, Mozzarella and Fontina Cheese, Bbq Sauce, Roasted Tomato Chili Salsa
Roasted Vegetable, Black Beans Cheddar/Jack Cheese Blend, Pico De Gallo
Served with Jicama Salad

STREET TACO STATION (SELECT 2) \$11.00 *Per Person*

Carne Asada - Grilled Flank Steak Marinated in a Citrus Mojo, Topped with Monterey Jack Cheese Blend and Pico De Gallo, White Corn Tortillas
Fish - Seared Tilapia, Napa Cabbage, Chipotle Cream, Diced Tomatoes, White Corn Tortillas, Lime Wedges
Pork Carnitas - Mexican Slow Cooked Pulled Pork, Topped with Salsa, Avocado, Monterey Jack Cheese Blend, Sour Cream, Cilantro, White Corn Tortillas
Short Rib Tacos - Braised Short Rib, Topped with a Cucumber Carrot Slaw, Corn Tortillas, Chips and Salsa

HORS D'OEUVRES

Parties

Minimum of 50 Guests.
\$50.00 Per Chef Attendant Action Station

MUDDY MOUNTAIN PARTY

\$28.00 *Per Person*

DISPLAYS

- Vegetable Crudit  - Blanched Baby Carrots, Cauliflower Buds, Broccoli Florets, Sugar Snap Peas, Medley of Julienne Bell Peppers, Asparagus, Grape Tomatoes and Sliced Cucumbers
- Dip Platter - Select One of The Following: Spinach & Artichoke Dip, Caprese Dip Or Con Queso Dip. Served with Crackers, Tortilla Chips and Sliced Baguettes
- Bruschetta Display - Grilled Baguette Slices Rubbed with Garlic, Sea Salt and Olive Oil and Accompanied with Tomato, Basil & Mozzarella Bruschetta, Artichoke, Olive and Tomato Bruschetta, Mushroom Marsarpone Bruschetta

COLD HORS D' OEUVRES (SELECT 2)

- Parmesan Caesar Cup Bite
- Banana Chip with Pineapple Almond Chicken Salad
- Savory Chicken Salad Spoon
- Marinated Antipasto Skewers
- Tequila- Lime Shrimp Skewer
- Rolled Grapes with Pistachio and Goat Cheese
- Chilled Melon Shooter
- Goat Cheese and Raspberry Tartlet
- Thai Almond Spring Rolls

HOT HORS D' OEUVRES (SELECT 2)

- Vegetable Samosa
- Mini Yukon Gold Potato Latkes
- Grilled Steak Brochette
- Pork Pot Stickers
- Basil Pesto Cream Meatball
- Mini Carnita Tostada Cup
- Mini Grilled Cheese
- Jalapeno & Cheddar Pretzel Wrapped Brat Bites
- Lobster Macaroni and Cheese Bites
- Wild Mushroom Vol-Au-Vent
- Torched Apple Bruschetta
- Mini Cuban Sandwiches
- Moroccan Chicken Satay

MIGHTY PLATTE PARTY

\$36.00 *Per Person*

DISPLAYS

- International and Domestic Cheese Platter - Assortment of Cheese From Around The World with Honey, Dried Fruit, Nuts, Cracker Assortment and Sliced Baguette
- Vegetable Crudit  - Blanched Baby Carrots, Cauliflower Buds, Broccoli Florets, Sugar Snap Peas, Medley of Julienne Bell Peppers, Asparagus, Grape Tomatoes and Sliced Cucumbers
- Dip Platter (Choose 1) - Spinach & Artichoke Dip, Caprese Dip Or Con Queso Dip Served with Crackers, Tortilla Chips and Sliced Baguettes

COLD HORS D' OEUVRES (SELECT 2)

- Watermelon Cube
- BLT Crostini
- Parmesan Caesar Salad Cup Bite
- Banana Chip with Pineapple Almond Chicken Salad
- Savory Chicken Salad Spoon
- Antipasto Skewers
- Tequila-Lime Shrimp Skewer
- Rolled Grapes
- Goat Cheese and Raspberry Tartlet
- Chilled Melon Shooter
- Thai Almond Spring Rolls

HOT HORS D' OEUVRES (SELECT 2)

- Vegetable Samosa
- Mini Yukon Gold Potato Latkes
- Grilled Steak Brochette
- Pork Pot Stickers
- Basil Pesto Cream Meatball
- Mini Carnita Tostada Cup
- Mini Grilled Cheese
- Jalapeno & Cheddar Pretzel Wrapped Brat Bites
- Lobster Macaroni and Cheese Bites
- Wild Mushroom Vol-Au-Vent
- Torched Apple Bruschetta
- Mini Cuban Sandwiches
- Moroccan Chicken Satay

BIG PARTY (SELECT 1 STATION)

\$36.00 *Per Person*

THE CARVERY STATION (SELECT 1 PROTEIN)

- Beef Tri Tip with Red Wine Demi- Glace, Horseradish Cream and Dijon Aioli
- Turkey Breast, Garlic Herb Roasted with Basil Aioli and Cranberry Compote
- Roast Pork Tenderloin with Brazilian Mustard Glaze

Served with Petite Brioche Rolls

OR

STIR FRY STATION

Chicken Stir Fry, Five Spice Marinated Chicken, Bell Peppers, Julienne Carrots, Onions, Water Chestnuts, Ginger Red Chili Sauce, Fried Rice with Petite Chinese Takeout Containers

OR

FISH AND CHIPS STATION

Flaky White Fish Deep-Fried in a Thin, Crispy Beer Batter Served in Newspaper Cones, Malt Vinegar, Tartar Sauce, Ketchup and Wedge Fries

DISPLAYS

- International and Domestic Cheese Platter - Assortment of Cheese From Around The World with Honey, Dried Fruit, Nuts, Cracker Assortment and Sliced Baguette
- Vegetable Crudité - Blanched Baby Carrots, Cauliflower Buds, Broccoli Florets, Sugar Snap Peas, Medley of Julienne Bell Peppers, Asparagus, Grape Tomatoes and Sliced Cucumbers
- Dip Platter (Choose 1) - Spinach & Artichoke Dip, Caprese Dip Or Con Queso Dip Served with Crackers, Tortilla Chips and Sliced Baguettes

COLD HORS D' OEUVRES (SELECT 2)

- Watermelon Cube
- BLT Crostini
- Parmesan Caesar Salad Cup Bite
- Banana Chip with Pineapple Almond Chicken Salad
- Savory Chicken Salad Spoon
- Antipasto Skewers
- Tequila-Lime Shrimp Skewer
- Rolled Grapes
- Goat Cheese and Raspberry Tartlet
- Chilled Melon Shooter
- Thai Almond Spring Rolls

HOT HORS D' OEUVRES (SELECT 2)

- Vegetable Samosa
- Mini Yukon Gold Potato Latkes
- Grilled Steak Brochette
- Pork Pot Stickers
- Basil Pesto Cream Meatball
- Mini Carnita Tostada Cup
- Mini Grilled Cheese
- Jalapeno & Cheddar Pretzel Wrapped Brat Bites
- Lobster Macaroni and Cheese Bites
- Wild Mushroom Vol-Au-Vent
- Torched Apple Bruschetta
- Mini Cuban Sandwiches
- Moroccan Chicken Satay

DESSERT Reception Stations

Minimum of 25 Guests For All Stations.
\$50.00 Per Chef Attendant Action Station

BANANAS FOSTER & CHERRIES JUBILEE

\$8.00 *Per Person*

Wow Your Guests with an Action Station of Made to Order Bananas Foster and Cherries Jubilee Flambé!
Served with Vanilla Ice Cream

SUNDAE BAR

\$6.00 *Per Person*

Vanilla, Strawberry, and Chocolate Ice Cream with traditional toppings: Caramel, chocolate and strawberry sauces, chopped nuts, crushed Oreos, maraschino cherries, M&M's, sprinkles, whipped cream.
Fresh fruit and berries Add \$1.00 per person

SWEET Finish

ASSORTED MINIATURE PASTRIES AND DESSERT SHOOTERS (3 DOZEN MINIMUM)

\$36.00 *Per Dozen*

Chef's Selection of Fresh Fruit Tarts, Key Lime Graham Tarts, S'mores Tart, Lemon and Blueberry Tarts, Strawberry Shortcake, Chocolate Espresso Mousse, Chocolate Dipped Strawberries, Strawberries and Cream, Tiramisu Cups, Truffles, Mini Cupcakes, Salted Caramel Brownies, Banana Cream Pie Shooters, Caramel Apple Pie, Cheesecake Shooters, and Raspberry Brownies

A close-up photograph of a bartender pouring a clear liquid from a metal shaker into a glass filled with ice and a lime slice. The scene is set on a dark wooden bar with various ingredients like lemons, limes, and mint leaves scattered around. The lighting is dramatic, highlighting the textures of the ice and the liquid.

BAR SERVICES

BAR Options

CASH BAR/HOSTED BAR

Bar pricing includes Wyoming Sales Tax

PREMIUM LIQUOR	\$8.00
WELL LIQUOR	\$7.00
PREMIUM WINE BY THE GLASS	\$8.00
HOUSE WINE BY THE GLASS	\$6.00
DOMESTIC/SPECIALTY BEERS	\$7.00/\$5.00
ASSORTED SOFT DRINKS/BOTTLED WATER	\$4.00/\$3.00
HOUSE WINE BY THE BOTTLE (4-5 servings per bottle)	\$24.00 PER BOTTLE
*Please ask our Spectra Sales Representative about our House and Premium Wine selections.	
DOMESTIC KEG	\$300.00
MICROBREW OR SPECIALTY KEG	\$400.00

CASH & HOST BAR PRICES

Please ask our Spectra sales representative about combining host/cash bar options.

CORKING FEE	\$15.00
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*A Bartender Fee of \$75 will be Charged Per Bartender for Each Bar. (One Bartender Per 100 Guests)
Fee May Be Waived Based on Sales.

WELL LIQUOR BRANDS

Bacardi Rum, Jack Daniels, Jose Cuervo, Tanqueray, Dewars, Tito's Vodka

*Please Ask our Spectra Sales Representative about Premium Liquor Brands

BOTTLED BEER SELECTIONS

16 Oz Dometic Aluminum Canned Beers:

Budweiser, Bud Light, Coors and Coors Light, Miller Lite, PBR, Blue Moon

SPECIALTY BEERS/ALTERNATIVES:

We Can Provide a Wide Variety of Specialty Beers Upon Request, Just Ask our Spectra Catering Sales Representative.

LINEN AVAILABLE TO BE ORDERED WHEN BOOKING YOUR EVENT. ADDITIONAL CHARGES MAY APPLY.



2500 HOGADON RD | CASPER, WY 82601
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CASPER
EVENTS CENTER

1 EVENTS DRIVE | CASPER, WYOMING 82602
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