



SAMPLE CATERING MENUS

For Corporate Events
& Private Parties

PASSED APPETIZERS

Snake Bites

*(Bacon Wrapped Jalapeño Peppers
stuffed with Garlic Seasoned Cream
and Cheddar Cheeses)*

Master Class Pork Baby Back Ribs
(Grilled on Site)

Master Class Beef Ribs
(Grilled on Site)

Fig Jam, Caramelized Onion,
and Gorgonzola Crostini

Cream Cheese, Medjool Dates, and
Liquid Gold Jalapeño Candy Crostini

Cherry, Goat Cheese,
and Walnut Crostini

Burrata Bruschetta

CHUCKWAGON DINNER

Arugula and Shaved Parmesan
with Balsamic Vinaigrette

Smoked Brisket

Berberé Chicken

Baked Potato with Cheddar
Cheese and Sour Cream

Flying W Trail Beans

Corn Elote

Dutch Oven Biscuits
with Butter and Honey

DISPLAYED APPETIZERS

Fully Loaded Charcuterie
and Crudité Boards

Baby Spinach, Artichoke Hearts,
and Piquillo Pepper Dips

Dipping Vegetables

Gourmet Crackers

SNAKE RIVER COWBOY STEAK DINNER

Snake River Farm Bone-in Ribeye

Beurre Maître d'Hôtel

Bearnaise Sauce

Roasted Garlic Potato Puree

Shallot-Infused Jumbo Asparagus

Raisin Pecan Rolls

SALMON DINNER

Alaska Birch Maple Syrup
Verlasso Salmon

Beurre Maître d'Hôtel

Hasselback Potatoes
with Cheddar Cheese

Charred Broccolini
with Garlic and Walnuts

French Baguette with Irish Butter



CARVERY STATION A

Smoked Prime Rib of Beef

Natural Jus

Caramelized Onion
and Blue Cheese Compote

Hawaiian Butter Rolls

DESSERTS

Home-Made Pie Bar

Home-Made Cheesecake Bar

Ice Cream Bar

CARVERY STATION B

Swiss Raclette Wheel

Cabernet Bread Rustica

Baguette

Baby Yukon Potato

Zuarina Prosciutto di Parma

Apple Slices

Cornichons

These sample menus are just the beginning—our culinary team can craft a menu tailored specifically to your event, your guests, and your vision. From elegant plated dinners to hearty buffet spreads, we combine exceptional ingredients with expert preparation to create a dining experience that will delight every palate. Contact us today to start planning a menu as unique and memorable as your event.

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