



PASSED APPETIZERS, SELECT THREE

Candied bacon strips with pecans, maple syrup and brown sugar served in a bamboo cone

Mini cast iron skillet of mac and cheese

Anti pasta skewers with tomato, mozzarella, artichoke and grilled red peppers

American kobe beef sliders with cheddar cheese and caramelized onion

Grilled flatbread pizza with tomato, mozzarella and fresh basil with garlic oil

Tomato and basil bruschetta served on a crostini

Candied Bacon BLT with homemade chipotle mayo, arugula, green tomato on flat bread

Pan seared quesadillas with grilled peppers and pepper jack cheese

Chef Tabs ceviche served in a corn tortilla bowl

Grilled cheddar cheese sandwich quarters with a shot of tomato soup

Cherry tomato, fresh mozzarella and basil skewers served out of wheat grass

Sausage stuffed jumbo mushroom caps

Boursin goat cheese and fennel stuffed mushroom caps

Fresh fish & chip appetizer with homemade tartar sauce

Spanakopita with spinach and feta cheese

Pan seared lump crab cakes with chipotle aioli

Fresh sliced red pears with pecans, and gorgonzola crostini

STATIONARY APPETIZERS, SELECT ONE

Imported & Domestic cheese display with assorted sliced dry meats and sausages

Fresh seasonal selection of vegetables and dip

Spinach and artichoke dip with grilled flat bread

House smoked salmon or trout sides with capers, red onions, radish sprouts, lemon, horseradish cream and parmesan crostini

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ALL DINNER MENUS ARE BUFFET, AND ARE COMPRISED OF:

Two entrees

Two salads

One Vegetable

One Starch

Fresh locally baked dinner rolls

or

Green chili and cheddar cornbread with Colorado honey

ENTREES (choose two)

Sriracha and BBQ glazed flank steak with roasted poblano and cilantro pesto

Blackened salmon with three pepper relish

House-smoked pork loin with caramelized onions

Grilled vanilla cured pork loin steaks with blueberry chili pesto

Grilled wing-bone chicken breast with corn salsa

Applewood smoked whole chicken tossed with BBQ sauce

Colorado beef brisket with BBQ sauce

House-fried chicken

BBQ pork ribs house-smoked with sweet and spicy BBQ sauce

Colorado beef prime rib served with horseradish & natural jus

Skillet-seared pecan-crust red meat trout with a frangelico glaze

Braised beef short ribs with tomatillo salsa

SALAD SELECTIONS (choose two)

Mixed field green salad with strawberries, feta, candied pecans with raspberry vinaigrette

Penne pasta salad with, roma tomatoes, kalamata olives, feta cheese and chopped bell peppers with balsamic and herb vinaigrette

Baby spinach salad with manchego cheese, almonds, dried cranberries, with mango lime vinaigrette

Green bean and almond salad with dill havarti cheese, roasted red and yellow peppers with zesty vinaigrette

Bibb lettuce salad with pears, toasted walnuts and goat cheese with balsamic vinaigrette

House-made potato salad with red potatoes, fresh peppers, and green onions

Organic beef steak tomato salad with fresh mozzarella, basil, aged balsamic and extra virgin olive oil

Chopped kale salad with feta, pumpkin seeds, red peppers, figs, with orange chili vinaigrette

Quinoa salad with fresh Italian parsley, cucumber, tomato, kalamata olives, with herb dressing

Orzo and edamame salad with corn, black beans, cilantro, and red pepper vinaigrette

Traditional Caesar salad

Fresh fruit salad in season

VEGETABLE AND STARCH (choose one each)

Grilled Seasonal Vegetables

Potatoes au gratin

Grilled asparagus with soy glaze and ginger

Roasted whole sweet corn on the cob with melted butter

White cheddar mashed Potatoes

Oven Roasted Ranch Potatoes

Fresh Steamed seasonal vegetables

Tomato cous cous

Sautéed sugar snap peas and honey glazed carrots

Wild rice medley

NON-ALCOHOLIC BEVERAGE SERVICE A'LA CARTE

Coffee and tea service

Coffee, tea, cider and hot chocolate service

Lemonade and iced tea; served in 5 gallon glass dispenser

Bottled water and canned soda

MISCELLANEOUS DESSERTS –OPTIONAL

Fresh baked fruit pies with whipped cream

Chocolate pecan and caramel brownies

Dutch oven peach and blueberry cobbler

Fresh baked chocolate chip cookies and a variety of fresh baked dessert bars

New York style cheese cake with fresh berries

Assorted cream puffs, individual fruit tortes, mini éclairs, and double chocolate tortes

Assorted baked cupcakes

FIRE PIT & S'MORES

Includes full use of the fire pit during your event, firewood, and all of the s'mores fixins

S'mores Package: Roasting sticks, marshmallows, chocolate, graham crackers

S'mores Bar Upgrade: Reese's Peanut Butter Cups, Bacon, banana, Nutella, strawberries, crushed Oreo, and caramel chocolates

ADDITIONAL CATERING COSTS

Chef fee for prime rib

Individual plated salads

Cake cutting fee \$150.00 (Inclusive of dessert plates, forks, and dessert napkins for your event)

Vendor meals are priced same as guest meals

Children 2-12 eat off the buffet at 1/2 the cost of the adult meal price

All wedding and event dinners are served buffet-style. Due to the logistics at the ranch, plated dinners are not offered, to ensure all food is served hot.

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