PASSED APPETIZERS, SELECT THREE

Candied bacon strips with pecans, maple syrup and brown sugar served in a bamboo cone
Mini cast iron skillets 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-crusted 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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