



PASSED APPETIZERS, SELECT THREE

- Andouille and apple skewers with cider glaze NF, GF, DF
- Steamed chicken wonton with cilantro & orange chili dipping sauce NF, GF
- Open faced gyro with lamb and beef, toasted naan, tzatziki, red onion, tomato NF
- Fried chicken and waffle skewer with maple syrup NF
- Bamboo cups of mac n cheese NF
- Spinach and feta spanakopita NF
- Avocado toast with corn, cilantro, pickled red onion and chipotle cream NF
- *American Kobe beef sliders with cheddar cheese and caramelized onion NF, GF
- Grilled cheese sandwich quarter, served on top of hot tomato soup shot NF
- Grilled flat bread pizza with tomato, mozzarella and basil with garlic oil NF
- Avocado mousse with smoked salmon in a Chinese soup spoon NF, GF
- Candied bacon BLT's with homemade mayo, arugula and green tomatoes on flat bread
- Fresh tomato and mozzarella skewers in wheat grass with fresh basil and balsamic NF, GF

STATIONARY APPETIZERS, SELECT ONE

- Spinach and artichoke dip with grilled flat bread NF
- Imported and domestic cheese platters with assorted sliced dry meats and sausages NF, GF
- Chefs pretzel stand with yellow cheddar cheese sauce and mustards NF
- Edamame 'hummus' dip with wonton chips NF, DF, GF
- Bamboo Cones of gourmet popcorn flavors NF, DF, GF
- Cowboy grazing platter of fresh meats, cheeses, fruits, nuts, dips, cheeses, veggies, crackers and bread sticks. Selections vary due to seasonal variety and local availability

LATE NIGHT APPETIZER SUGGESTIONS

- Bamboo cups of mac n cheese with gilled poblano peppers NF
- *American Kobe beef sliders with cheddar cheese and caramelized onion NF, GF
- Grilled cheese sandwich quarter, served on top of hot tomato soup shot NF
- Bamboo Cones of gourmet popcorn flavors NF, DF, GF

Appetizer pricing reflects cost per piece. To obtain your cost per person, select your 3 passed appetizers and 1 stationary appetizer from above and then add these four prices together. This will be your cost per person.

Late night appetizers are not included in your mandatory four appetizers

ALL DINNER MENUS ARE BUFFET, AND ARE COMPRISED OF:

Two entrees - Two salads - One Vegetable - One Starch

Fresh locally baked dinner rolls, breadsticks and Cornbread muffins

Dinner menu pricing is based on the two entrées selected. Add these two entrée prices together and you will find your cost per person for dinner. Salads, sides and bread on the following pages are inclusive

ENTREES - choose two

*BBQ glazed Sriracha flank steak with roasted poblano, cilantro pesto and house Pico de Gallo
Sautéed jumbo garlic shrimp with white wine, parmesan, Italian parsley, roasted tomato, tossed with peppered linguini

*Blackened Pacific salmon with honey Chimayo BBQ

*Grilled center cut Colorado beef tenderloin with fresh sautéed forest mushrooms and thyme

Wood oven smoked Colorado beef brisket with BBQ sauce

Grilled red meat trout with lemon dill butter

Grilled chicken parmesan with fresh tomato coulis, fresh basil and provolone

*Grilled 6oz. Colorado center cut top sirloin with smoked tomato butter

Grilled wing bone all natural chicken breast with sweet corn salsa

Piney Ranch signature dishes

*Sliced beef tenderloin with pepper crust and wild mushrooms paired with seared jumbo prawns in lime and smoked paprika

SALAD SELECTIONS - choose two

Mixed Field Green Salad with strawberries, feta and candied pecans served with a raspberry vinaigrette, GF

Cranberry and pear salad with baby spinach, goat cheese and Dijon orange vinaigrette GF, NF

Fresh cut watermelon and feta salad with arugula, blueberries and balsamic glaze GF

Summer asparagus salad with grape tomato, toasted cashews, shaved Manchego with citrus vinaigrette GF

Fresh Arugula Salad with candied walnuts, pomegranate, blue cheese, and crispy onions with balsamic GF, NF

Bibb lettuce with candied walnuts, fresh apples, Tillamook cheddar in a balsamic vinaigrette GF

Italian heirloom tomato napoleon stack with fresh mozzarella, fresh basil and aged balsamic GF, NF

Chopped kale 'Waldorf' salad with walnuts, almonds, raisins, apples and cheddar cheese with mandarin vinaigrette GF, NF

Cowboy salad with chopped romaine, cotija queso, black beans, avocado and chipotle vinaigrette GF, NF

Substitutions or additions may require an addition cost

VEGETABLE AND STARCH - choose one each

Grilled seasonal vegetables of zucchini, squash, asparagus and peppers DF, NF, GF

House baked potato with sour cream, butter and chives GF, NF

Oven roasted baby carrots with fresh thyme DF, GF, NF

Steamed yellow wax and green beans with almonds, blue cheese and lemon GF

White cheddar mashed potatoes NF, GF

Roasted garlic mashed potatoes NF, GF

Oven roasted sweet and red potatoes NF, DF, GF

White cheddar 'mac and cheese' NF

Cowboy 'street corn' with smoked paprika, lime, cilantro and
cotija queso cream NF, GF

Sautéed sugar snap peas and honey glazed carrots NF, DF, GF

Grilled Summer asparagus with tomato and goat cheese NF, GF

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 - Apple, Very Berry, Cherry, Peach with whipped cream

Dutch Oven Peach and Blueberry Cobbler

Fresh Baked Chocolate Chip Cookies and a variety of fresh baked dessert bars

Assorted baked cupcakes

Add fresh whip cream

FIRE PIT & S'MORES - Must be sourced from PRR

Includes full use of the fire pit during your event, firewood, and all 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