



BREAKFAST

Continental Breakfast

/ \$5.70/per person

House-made fresh pastries, fresh seasonal fruit, and coffee bar.

Burrito Breakfast

/ \$17.75/per person

Assorted burritos, house-made fresh pastries, fresh seasonal fruit, and coffee bar.

Hot Breakfast

/\$15.99 / per person

Eggs, bacon or sausage, potatoes, house-made fresh pastries, fresh seasonal fruit, and coffee bar.

Prices are subject to market changes



BUFFETS

Cold Buffets

Build Your Own Salad – / \$17.49 / per person

Seasonal lettuce with all of the fixings, including: tomatoes, cucumbers, red onions, croutons, olives, mandarin oranges, bell peppers, shredded cheese, and grilled chicken. Caesar, ranch, and vinaigrette dressings on the side. Served with breadsticks. ***Desserts not included. Includes Water***

Build Your Own Sandwich – / \$17.49/per person

An assortment of ham, corned beef, and turkey/grilled chicken with assorted sliced cheeses, lettuce, tomato, sliced onion, pickles, and an assortment of bread with mustard and mayonnaise. Served with your choice of specialty salad: pasta salad or potato salad. ***Desserts not included. Includes Water***

ALL AMERICAN PICNIC

/\$18.99/per person

Quarter-pound hamburgers and hot dogs with all the fixings served with potato chips, baked beans, potato salad. ***Desserts not included. Includes water.***

All prices are subject to market changes



SIGNATURE BUFFET

All buffets served with a garden salad and dinner rolls.

Desserts not included. Comes with water.

Bravo Italiano Buffet /\$19.99/per person

Your choice of entrée served with a garlic toast or breadstick and chef's choice of vegetable.

Entrée –Manicotti, or Lasagna(Vegetarian option on request).

Fiesta Buffet /\$19.99 /per person

Your choice of entrée, served with refried beans, Spanish rice, flour or corn tortilla, condiment bar.

Entrée – Tacos (chicken, beef* or fish), or fajitas (chicken or beef*).

MEAT TRAYS

Serves 25 --/ \$60.00 / Serves 50 – / \$95.00 /

Meat & Cheese Platter

Turkey, ham, roast beef* with assorted cheese.

Sliders

Mini hamburger with cheese and bun with ketchup, mustard, & mayo on the side

All prices are subject to market changes



PLATTERS & CHIPS

Serves 25 --/\$57.99 / Serves 50 – / \$86.99 /

Seasonal Fresh Fruit with Fresh Yogurt Dipping Sauce

Garden Vegetable Platter with Ranch Dipping Sauce

Grilled Vegetable Platter with Red Pepper Aioli

Assorted Cheese and Crackers Platter

Served with assorted gourmet crackers.

Assorted Finger Sandwiches

Served on dollar buns with mayo and mustard on the side.

Hummus Platter

Choose from Roasted Garlic, Pesto or Sun-Dried Tomato Hummus. Served with garden vegetables.

7-Layer Taco Dip

Served with tri-color tortilla chips.

All prices are subject to market changes



HORS D'OEUVRES

Hot

Buffalo Chicken Drumsticks w/Ranch Dressing / \$16.49 /per Dz

Green Chile Chicken Bites / \$19.99/per Dz

Sausage-Stuffed Mushrooms / \$20.99 /per Dz

Lil Smokies / \$16.99 /per Dz

Crispy Vegetarian Spring Rolls w/Sweet and Sour Sauce / \$15.99/per Dz

Chicken Potstickers w/Homemade Sauce / \$15.99/per Dz

Mini Meatballs / \$15.99 / per Dz

Coconut Shrimp / \$18.99 /per Dz

Mini Crab Cakes / \$19.99 /per Dz

Shrimp Skewers / \$19.99 /per Dz

Bacon-Wrapped Shrimp / \$20.99 /per Dz

Cold

Veggie Kabobs / \$14.99 /per Dz

Bruschetta / \$19.99/per Dz

Caprese Skewers / \$18.99 /per Dz

Cucumber Cups / 19.99/per Dz

Cucumber slices, dill cream cheese, and salmon.

All prices are subject to market changes



ENTREES

All dinners served with garden salad, seasonal vegetables, dinner rolls and butter.

Pulled Pork / \$14.90 /per person

Pulled pork slow-cooked overnight with savory barbecue sauce and served with mashed potatoes & buns. *Desserts are separate. Comes with water only.*

Herb and Garlic Oven-Roasted Chicken Breast / \$14.99 /per person

8 oz chicken breast marinated in a fresh herb and garlic olive oil and baked to a golden brown. Served with wild rice. *Desserts are separate. Comes with water only.*

Chicken Marsala / \$14.99 /per person

8 oz seasoned and seared boneless chicken breast topped with a savory mushroom Marsala sauce and served over Fettuccine. *Desserts are separate. Comes with water only.*

Chicken Asiago /\$15.99 /per person

8 oz boneless chicken breast stuffed with parmesan cheese, sautéed in olive oil, and topped with an asiago cream sauce. Served with risotto. *Desserts are separate. Comes with water only.*

Braised Brisket / \$19.25 /per person

Brisket* slow cooked overnight and served with baked beans and oven roasted corn. *Desserts are separate. Comes with water only.*

Seared Stuffed Chicken Breast / \$17.25 /per person

8 oz chicken breast marinated in a fresh herb and garlic olive oil and stuffed with sundried tomatoes, spinach, cheese and baked to a golden brown and served with garlic mashed potato. *Desserts are separate. Comes with water only.*

Pork Tenderloin with Mango Salsa / \$16.45 /per person

Oven-roasted pork steak tenderloin topped with Mango salsa and served with sesame roasted asparagus and house-made garlic mashed potatoes. *Desserts are separate. Comes with water only.*

All prices are subject to market changes



French End Cut Bone in Pork Chop / \$19.25 /per person

10 oz pork chop marinated in fresh herbs and seared then topped with a savory fruit sauce and served with a side of au gratin potatoes. *Desserts are separate. Comes with water only.*

BBQ Ribs / \$19.99 /per person

Full rack slow-roasted pork ribs served with your choice of either corn-on-the-cob or baked beans and your choice of starch. *Desserts are separate. Comes with water only.*

Teriyaki Ribs / \$19.99 /per person

Full rack of pork ribs slow-roasted with homemade teriyaki sauce and served with your choice of either corn-on-the-cob or baked beans and your choice of starch. *Desserts are separate. Comes with water only.*

Grilled Salmon / \$19.99/per person

6 oz salmon filet seasoned with Dijon mustard and lemon and served with wild rice and asparagus. *Desserts are separate. Comes with water only.*

London Broil / \$20.99/ per person

Flank steak* marinated overnight and oven slow-roasted, served with a mushroom sauce and mashed potatoes. *Desserts are separate. Comes with water only.*

Carved Prime Rib / \$21.99 /per person

12 oz cut of slow-roasted prime rib*, served with your choice of either rosemary au Jus or horseradish sauce and your choice of starch. *Desserts are separate. Comes with water only.*

Filet Mignon / \$26.99 /per person

8 oz beef tenderloin* wrapped with bacon and grilled, served with a demi-glaze and a side of au gratin potatoes. *Desserts are separate. Comes with water only.*

Beef Wellington / \$32.99 /per person

Seared beef tenderloin* in prosciutto with flaky puff-pastry and served with a mushroom sauce. *Desserts are separate. Comes with water only.*

Stuffed Portobello Mushroom / \$16.99/per person

**Vegetarian/Vegan*

All prices are subject to market changes



Large Portobello Mushroom with various seasoned vegetables and rice/quinoa blend drizzled with a balsamic dressing. Can be made with or without cheese, please specify. ***Desserts are separate. Comes with water only.***

Brown Sugar Glazed Pit Ham / \$18.99 /per person

Brown Sugar glazed Pit ham oven roasted, served with Honey sauteed baby carrots and homemade mashed potatoes. ***Desserts are separate. Comes with water only.***

Oven Roasted Italian Seasoned Beef / \$19.99/per person

Garlic stuffed, Hand rubbed Beef seared and oven roasted served with Beef Au Jus, Roasted Red Potatoes and Fresh Seasonal Roasted Vegetables. ***Desserts are separate. Comes with water only.***

All prices are subject to market changes



Desserts

Assorted Fresh Baked Cookies / \$13.99/per Dz

Lemon Bars / \$19.99/per Dz

Brownies / \$19.99 /per Dz

Assorted Berry Cobbler with Vanilla Ice Cream/ \$6.99/each

Cheesecake / \$6.99/slice

Carrot Cake / \$6.99/slice

German Chocolate Cake \$6.99/slice

Lava Cake / \$6.99/each

Tiramisu / \$6.99/each

Red Velvet Cake / \$6.99/each

Crème Brûlée / \$6.99 /each

All prices are subject to market changes



Drinks

Hot

Coffee Bar / \$1.80/per person

Hot Tea / \$3.55/ per person

Cold

Lemonade / \$1 per person

Iced Tea / \$1 per person

Orange Juice / \$1.25 per person

Bottled Water or Soda / \$1.50 each

All prices are subject to market changes



SANDWICHES

Served with kettle chips, a pickle spear and fresh whole fruit

The Fremont Special / \$17.25 / per person

Roast beef*, local sauerkraut, swiss cheese, and thousand island dressing served on rye bread.

Portobello Sandwich / \$16.60 / per person

Sliced portobello mushrooms with melted pepper jack cheese, sautéed onion and red pepper, sprinkled with dried basil and served on a Kaiser roll.

The Grand Teton / \$18.99 / per person

Balsamic chicken, provolone cheese and pesto dressing served on house-made focaccia bread.

The Red Canyon / \$19.99 / per person

Grilled chicken, brie cheese and cranberry dressing served on house-made focaccia bread.

Philly Cheesesteak Sandwich / \$18.99 / per person

Thin sliced beef* sauteed with onion and bell peppers topped with mozzarella cheese served on a hoagie roll.

Cubano Sandwich / \$19.99 / per person

Pulled pork, ham, bacon, with Swiss cheese, pickles, and Dijon mustard served on a hoagie roll.

Chicken Salad Sandwich / \$16.55 / per person

Homemade chicken salad, Served on a square croissant with local fresh lettuce.

All prices are subject to market changes



Quick Service Drop off Trays

Catering trays served on disposable trays with black beverage napkins & 6 inch black foam plates

Cheese and Cracker trays /\$ 52.00 /serves 25ppl /\$82.00 /serves 50ppl

-served with an assortment of gourmet crackers-

Fruit tray with yogurt dip /\$26.36/serves 25ppl /\$52.72 /serves 50 ppl

-served with house made yogurt dip-

Garden Vegetable Platter with Ranch Sauce /\$36.00 /serves 25ppl /\$65.00 /serves 50 ppl

-served with house made ranch dressing-

Hummus Platter /\$49.00 /serves 25 ppl /\$64.00 /serves 50 ppl

-choose from Roasted Garlic, Pesto or Sun-Dried Tomato Hummus. Served with garden vegetables.

7-Layer Taco Dip /\$49.00 /serves 25 ppl /\$64.00 /serves 50 ppl

-served with tri-color tortilla chips.

Assorted Finger Sandwiches /\$45.00 /serves 25 ppl /\$60.00 /serves 50 ppl

-served on dollar buns with mayo and mustard on the side.

Brownie Tray /\$29.45 / serves 25 ppl /\$56.25 /serves 50 ppl

-gourmet chocolate fudge brownies.

Lemon Bar Tray /\$29.45 / serves 25ppl /\$56.25/serves 50ppl

-gourmet lemon bars.

Cookie tray /\$20.62 / serves 25 ppl /\$41.24 /serves 50 ppl

-choose from carnival, chocolate chip, sugar, peanut butter or assorted.

All prices are subject to market changes

Catering

