



CATERING MENU

BREAKFAST BUFFET

ALL AMERICAN

\$22.00 PER GUEST

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE

Cheesy Scrambled Cage Free Eggs (V) (GF) (VG)

Hickory Smoked Bacon and Maple Sausage (GF)

Country Breakfast Potatoes (VG)

Buttermilk Pancakes with Syrup

**Can be substituted with Oatmeal Bar for \$2.50 upcharge/guest*

Seasonal Sliced Fruit (GF) (VG)

Assorted Juice and Hot Coffee Service

CONTINENTAL

\$19.00 PER GUEST

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE

Seasonal Sliced Breakfast Breads (V)

Croissants Served with Butter, Jam, and Sliced Cheese (V)

Seasonal Sliced Fruit (GF) (VG)

Yogurt and Flaxseed Granola (V) (GF)

Assorted Juice and Hot Coffee Service

GRAB & GO BREAKFAST

\$14.00 PER GUEST

VEGETARIAN OPTIONS AVAILABLE

Ham, Egg & Cheese Croissant (or)

Sausage, Potato & Egg Burrito

Vegetarian Burritos substitute available

Assorted Whole Fruit

Granola Bar (or) Danish Pastry

Juice & Water



(V) Vegetarian (GF) Gluten-Free (VG) Vegan (DF) Dairy Free

All catered events are subject to a 22% Management Charge and 6.7% Sales Tax



PLATED BREAKFAST

Plated Breakfast served with water and coffee, Seasonal Fruit & Croissants on Table
Add Coffee Service to any Plated Breakfast for an additional \$1.50 per guest

EGGS BENEDICT

\$22.00 PER GUEST

Poached Eggs
Canadian Bacon
English Muffin
Hollandaise
Served with Asparagus & Country Potatoes

COLORADO OMELETTE

\$20.00 PER GUEST

Cheddar
Ham
Sweet Peppers
Served with Asparagus & Country Potatoes

EGGLESS BENEDICT

\$19.00 PER GUEST

Mushroom
Spinach
English Muffin
Creamy Vegan Sauce
Served with Asparagus & Country Potatoes



A LA CARTE BREAKFAST

THE SCHMEAR \$4.00 PER GUEST

Assorted Bagels
 Cream Cheese Selection, Peanut Butter, Jelly, Butter
Lox Add On Option \$8.00 per guest
 Sliced Onions, Tomatoes, Capers, and Smoked Salmon

YOGURT BAR \$7.00 PER GUEST

Vanilla Greek Yogurt, Sliced Almonds,
 Mixed Berry Compote (No Added Sugar), Flax Granola

OATMEAL BAR \$5.00 PER GUEST

Old Fashioned Cooked Oats, Sliced Almonds,
 Mixed Berry Compote (No Added Sugar), Butter,
 Brown Sugar, Cinnamon Sugar,
 Seasonal Dried Fruit Assortment

BREAKFAST BURRITOS \$8.00 PER GUEST

Burrito with Scrambled Eggs, Potato, Sausage, Cheese,
 and Salsa Roja. Salsa and Sour Cream on the side

BREAKFAST CROISSANT \$8.00 PER GUEST

Choice of Bacon or Sausage Patty, Fried Egg,
 Cheddar Cheese

BANANAS FOSTER FRENCH TOAST PUDDING WITH SYRUP \$7.00 PER GUEST

AGED CHEDDAR AND SCALLION GRITS \$7.00 PER GUEST

Served with Crumbled Bacon

MINI PASTRY ASSORTMENT \$20.00 PER DOZEN

WHOLE FRUIT ASSORTMENT \$23.00 PER DOZEN

LOCAL DONUT ASSORTMENT \$50.00 PER DOZEN

Assorted Local Donuts from Cake, Glazed, Chocolate,
 Sprinkles, and Traditional served with Whipped Cream and
 Chocolate Sauce

GREEK YOGURTS \$40.00 PER DOZEN

BEVERAGE SERVICE

ASSORTED PEPSI CANNED SODAS \$2.00 EACH

AQUAFINA BOTTLED WATER \$2.00 EACH

ASSORTED BOTTLED JUICES \$3.00 EACH

COFFEE SERVICE \$12.00 PER GALLON

HOT TEA SERVICE \$15.00 PER GALLON

ICE WATER SERVICE \$5.00 PER GALLON

BULK JUICE SERVICE \$20.00 PER GALLON

Choice of Orange, Cranberry or Apple

WATER & INFUSED WATER SERVICE \$10.00 PER GALLON

ICED TEA OR LEMONADE SERVICE \$22.00 PER GALLON

ALL DAY BEVERAGE PACKAGE \$15.00 PER PERSON

Beverage service to include: Fresh Brewed Coffee, Decaf
 Coffee, Assorted Teas, Soft Drinks and Bottled Water (This
 package is for a maximum of 6 hours and remains in the
 same location all day).

BREAK SERVICE

25 guest minimum

SNACK HOUR **\$11.00** PER GUEST

An assortment of individually wrapped Candy and Chips, alongside Fresh Baked Cookies, Buttered Popcorn, and Assorted Sodas

LIGHT & HEALTHY **\$12.00** PER GUEST

Vegetable Crudité display with Hummus and Ranch, Granola Bars, and Rainbow Fruit Skewers. Served with Strawberry-Citrus and Cucumber-Mint Infused Water Service

CREATE YOUR OWN ENERGY MIX **\$15.00** PER GUEST

CHOOSE FIVE

An assortment of gourmet favorites allows your guest to customize a sweet or savory combination. Selection includes: Dried Apricot, Roasted Peanuts, Dried Pineapple, Chocolate Covered Cherries, Chocolate Chunks, Roasted Almonds, Banana Chips and Granola

A LA CARTE

CHIPS & HOUSE SALSA **\$5.00** PER GUEST  

FRESH POPPED POPCORN **\$2.00** PER GUEST  

KETTLE CHIPS AND FRENCH ONION DIP **\$5.00** PER GUEST 

VEGETABLE CRUDITÉ **\$3.00** PER GUEST  

Hummus and Ranch

SLICED FRESH FRUIT **\$4.50** PER GUEST  

CUBED CHEESES, GRAPES & CRACKER TRAY **\$5.00** PER GUEST 

ASSORTED FRESH BAKED COOKIES **\$9.00** | DOZEN 

SALTED CARAMEL PRETZEL BROWNIES **\$38.00** | DOZEN 

RICE CRISPY TREATS **\$25.00** | DOZEN



DELI LUNCH BUFFETS

THE CHEFS'S

\$22.00 PER GUEST

Assortment of Chef's Signature Half Sandwiches

**Can request for GF and/or Vegan selections*

Chef's Soup Du Jour **Can request for GF and/or Vegan selections*

Three Salads of Your Choice:

Cucumber-Onion Salad, Poppy Seed Coleslaw, Antipasti Pasta Salad, Potato Salad, Apple-Nut Salad, Fruit Salad, Vegan Garden Salad, Greek Garden Salad, Caesar Salad

Fresh Baked Assorted Cookies

Iced Tea and Water Service

METRO DELI

\$20.00 PER GUEST | **\$22.00** PER BOX LUNCH

Create your own healthy sandwich masterpiece with all-natural deli meats made with no artificial ingredients, phosphates, nitrates, gluten, or added sugar

Assorted All-Natural Deli Meats and Cheeses

Sprouted Multigrain and Sourdough Breads

Lettuce, Tomatoes, Pickles and Condiments

Poppy Seed Coleslaw

Fresh Kettle Potato Chips


Assorted Cookies

Iced Tea and Water Service

METRO DELI WRAPS BOX LUNCH

\$18.00 PER BOX LUNCH

Choice of Metro Deli Wraps on Whole Wheat Tortilla

Ham & Cheddar, Turkey & Swiss, Cucumber Hummus 

Served with Poppyseed Coleslaw, Bagged Chips, Cookie, Bottled Water

ENTRÉE SALAD BOX LUNCH

\$13.00 PER BOX LUNCH

Choice of up to 2 up to 50 guests or 3 for over 50 guest:

Chicken Caesar, Vegan Greek Salad, Chicken Fajita Salad

Served with Dressing, Dinner Roll, Butter, Oreo

Cookies, Bottled Water





SIMPLE BUFFETS

ITALIAN COMIDA

\$25.00 PER GUEST





Tossed Caesar Salad

**Can be served un-tossed to customize for Vegan or GF guests*



Cavatappi and Whole Wheat Penne

**Can sub one pasta selection for GF lentil pasta for \$1.50/guest*

TWO SAUCES OF YOUR CHOICE:

Marinara  , Beef Marinara , Lemon Alfredo, Puttanesca  or Cheddar Sauce

Sliced Grilled Chicken 

Steamed Green Beans  

Garlic Bread and Parmesan Cheese

Assorted Brownies

Iced Tea and Water Service

MEDITERRANEAN MIX

\$30.00 PER GUEST

Shawarma Style Marinated Chicken

Oven baked and topped with caramelized onions and feta cheese

Sliced Lamb and Beef Gyro Meat served with Grilled Pitas
Platters of Shredded Lettuce, Diced Tomato, Shaved Red Onions, Sliced Olives, and Tzatziki Sauce

Traditional Greek Salad-Tomatoes, Sliced onions, Marinated Olives, Sliced Beets, and Feta Cheese with Greek Dressing

Red Pepper Hummus   

Toasted Orzo with Grilled Lemon Sauce

with Fresh Parsley  

Baklava with Chopped Nuts and Spiced Honey

Iced Tea and Water Service


SMOKEHOUSE


\$23.00 PER GUEST

CHOOSE 2 ENTREES:

Sliced Beef Brisket 

Smoked Pulled Pork 

Smoked Shredded Chicken 

Smoked Sweet Red Pepper Black Beans 

SERVED WITH:

Vegetable Poppyseed Slaw  

Sweet Dinner Rolls

Hickory BBQ Sauce & Carolina Mustard

Sweet Potato Waffle Fries

Seasonal Cobbler

OFF THE GRILL

\$20.00 PER GUEST

CHOOSE 2 ENTREES:

Grilled Angus Beef Burgers

Black Bean Garden Burgers 

Beer Bratwurst

All- Beef Hot Dogs

Mesquite Grilled Chicken Breast

SERVED WITH:

Vegetable Poppyseed Slaw  

Potato Buns, Lettuce, Tomato, Pickles, Condiments

Sliced Cheese Assortment

Cajun Kettle Chips

Freshly Baked Cookies


Iced Tea and Water Service


TEX-MEX

\$18.00 PER GUEST

CHOOSE 2 TACO BAR SELECTIONS:

Chicken Fajitas 

Chorizo Beef 

Ancho Potato & Egg  

Smoked Sweet Red Pepper Beans Medley 

SERVED WITH:

Mexican Street Corn Salad 

Fiesta Rice

Flour Tortillas, Pico De Gallo, Shredded Lettuce, Cheese, Sour Cream

Add guacamole \$3.60/person

Freshly Baked Cookies

Iced Tea and Water Service

PLATED LUNCH

All Plated Lunches include Iced Tea and Water Service

AT THE RANCH

\$20.00 PER GUEST

Country Wedge Salad ^{GF}

Iceberg/Egg/Tomato/Bacon/Ranch

Panhandle Apricot Pork Loin ^{GF}

Served with Cheesy Spinach & Corn Stuffed Potato

Seasonal Fruit Pie

MEXICAN FIESTA

\$27.00 PER GUEST

Camarones & Crouton Salad ^{GF}

Cornbread Crouton, Mixed Greens, Shrimp & Clamato Dressing

Garlic Herb Marinated Flank Steak ^{GF}

Served with Corn, Bean, and Pepper Pilaf

Mango Cheesecake

ENTRÉE CHOP SALAD

2 COURSES: Your choice of Chop Salad served with Breadbasket & butter and Chef's Choice Seasonal Pies

TEXAS CHOP SALAD ^{GF}

\$23.00 PER GUEST

Mixed Greens, Blackened Chicken, Candied Bacon, Guacamole, Hominy, and Tomato. Jalapeno Cream and Cilantro Cumin Vinaigrette Dressings

LARK CHOP SALAD ^{GF}

\$27.00 PER GUEST

Mixed Greens, Avocado, Jicama, Herbed Chicken, Strawberries, Raspberries, Grapefruit & Orange slices, Dates, Pecans, Lime Vinaigrette e

EASTERN CHOP SALAD ^{GF}

\$27.00 PER GUEST

Mixed Greens, Tabbouleh, Roasted Lamb, Dried Apricot, Toasted Almonds, and Rosewater Carrots, Harissa Hummus and Lemon Vinaigrette



DINNER BUFFETS

Add-on more: \$5 extra entrée, \$3 extra salads & sides, \$2 dessert

CARVING STATIONS

\$50.00 per Chef Attendant Station

SLOW ROASTED PRIME RIB

\$350.00 EACH

Serves 30-40 guest
Au Jus and Creamy Horseradish Sauce

HERB CRUSTED PORK TENDERLOIN

\$150.00 EACH

Serves 20-24 guest
Caramelized Apple Chutney and Garlic Herb Pork Sauce

ROAST TURKEY BREAST

\$150.00 EACH

Serves 28-32 guest
Cranberry Orange Relish and Grey Poupon Bistro Sauce

AMERICAN BOUNTY

\$35.00 PER GUEST WITH 2 ENTRÉES
\$40.00 PER GUEST WITH 3 ENTRÉES

Garden Salad

Served with Croutons, Sunflower Seeds & Vinaigrette & Ranch Dressings

Yukon Gold Garlic Mashed Potatoes

Seasonal Vegetables

Country Style Cornbread

Served with Honey Butter

Entrée Selections

Carved Santa Maria Beef Loin

Tender Beef Loin finished with Basil Compound Butter

Raspberry-Thyme Chicken

Drizzled with Amaretto Veloute

Citrus Glaze Wild Salmon

Wild Rice Stuffed Portabella Mushroom

with Herb Vinaigrette  

Served with Roasted Butternut Squash and Tomato Relish

Cinnamon Spice Bread Pudding

Butterscotch Caramel Sauce

Water and Iced Tea Service

SOUTHWEST COMFORT

\$45.00 PER GUEST

Jicama, Corn and Cilantro Garden

Served with Ancho Ranch and Vinaigrette

Poblano Stuffed Achiotte Pork Loin *Spicy

Carne Asada with Peppers and Onions

Served with Flour Tortillas, Guacamole,

Salsa Roja, and Sour Cream

Green Chile Mac 'n Cheese *Spicy

Mayan Bean Medley

Black Beans, Lima Beans, Red Bell Peppers,

Sesame Seeds & Roasted Pepitas

Chocolate Mousse and Caramel Pecan Cheesecake

Lemonade and Water Service

DIY BBQ

\$25.00 PER GUEST

CHOOSE 1 SALAD:

Vegetable Poppseed Slaw

Pineapple-Bacon Slaw

Melon Trio Salad

Smoked Sausage Potato Salad

Mixed Greens Salad

Dill & Fresh Vegetable Pasta Salad

CHOOSE 2 ENTREES:

Hickory Beef Brisket

Apricot Glazed Pork Loin

Mesquite Chicken Legs

Cajun Citrus Catfish with Remoulade Sauce

Smoked Corn Stuffed Zucchini

Black Bean Relish Stuffed Smoked Red Peppers

CHOOSE 2 SIDES:

Brown Sugar Baked Beans

Borracho Beans

Homestyle Mac & Cheese

Watermelon Wedges

Kettle Potato Chips

Cornbread

Sweet Rolls & Butter

Mashed Sweet Potatoes

Garden Vegetable Succotash

Buttered Corn on the Cob

CHOOSE 1 DESSERT:

Cookies & Brownies

Pecan Pie

Flourless Chocolate Cake

Chef's Choice Cream Pies

Apple Pie

Seasonal Fruit Cobbler

Served with Lemonade & Water



DINNER BUFFETS

Add-on more: \$5 extra entrée, \$3 extra salads & sides, \$2 dessert

SPRING & SUMMER SEASONAL \$35.00 PER GUEST 2 ENTRÉES
AVAILABLE APRIL THROUGH SEPTEMBER \$38.00 PER GUEST 3 ENTRÉES

- Spring Greens, Mixed Berries, and Cashew Salad (GF) (VG)
- Fresh Vegetable and Dill Pasta Salad (V)
- Watermelon Slices (V) (GF)
- Grilled Corn on the Cob (V) (GF)
- Brown Sugar Biscuit

Served with butter

Entrée Selections

- Jalapeno Smoked Shrimp (GF) (DF)
- Served with Roasted Corn Relish
- Apricot Glazed Pork Loin (GF) (DF)
- Basil Horseradish Crusted Salmon (DF)
- Lemon-Oregano Fire Grilled Chicken (GF)

Fruit of the Forrest and Chefs Assorted Cream Pies
Iced Tea and Water Service

FALL & WINTER SEASONAL \$34.00 PER GUEST WITH 2 ENTRÉES
AVAILABLE OCTOBER THROUGH MARCH \$38.00 PER GUEST WITH 3 ENTRÉES

- Kale, Baby Chard & Roasted Winter Vegetable Salad (GF) (VG)
- Served with Blood Orange Vinaigrette & Caesar Dressings
- Roasted Brussel and Chevre Pasta (V)
- Sunset Winter Squash Medley (GF) (VG)
- Potatoes Au Gratin

Entrée Selections

- Lamb Gigot
- Lamb Braised with Garlic, Fennel and Root Vegetables
- Beef Bordelaise
- Slow Roasted Beef Chuck Smothered with Cremini and Red Wine Sauce
- Rosemary-Sage Roast Chicken Breast
- With Brown Butter & Roast Garlic
- Sweet Potato & Chickpea Coconut Curry (GF) (VG)
- Sweet Potatoes with Chickpeas, Coconut Milk, Moroccan Spices

Flourless Chocolate Cake & Cranberry Cheesecake
Plated with Balsamic Blood Orange Sauce
Iced Tea and Water Service

(V) Vegetarian (GF) Gluten-Free (VG) Vegan (DF) Dairy Free

All catered events are subject to a 22% Management Charge and 6.7% Sales Tax

PLATED DINNER

All Plated Meals in Courses: Salad and bread, followed by Entrée which includes chef's choice of sides, followed by a Dessert Selection. Iced Tea & Water Service included. Please inquire if you would like additional courses.

SALAD COURSE CHOOSE 1

THE RANCHER

Chopped Romaine and Iceberg, Cucumber, Red Onion Rings, Bacon Bits, Carrots, Sunflower Seeds and Cheddar Cheese, with preset Ranch Dressing and Red Wine Vinaigrette

LOVELAND SALAD

Candied Pecans, Blue Cheese, Dried Cranberries, Red Onion Julienne and Carrot Ribbons, with preset Balsamic Vinaigrette and Creamy Poppy Seed

ITALIAN CHOP

Chopped Romaine, Julienned Pepperoni, Parmesan Cheese, Pepperoncini, Onion and Kalamata Olives with preset Red Wine Vinaigrette & Caesar Dressings

SPRING SPINACH

Baby Spinach, Scallions, Seasonal Berries, Toasted Almonds with Red Wine Vinaigrette & Creamy Poppyseed on the Table

ENTREES CHOOSE SELECTIONS 50 person minimum for 2 Selections; 100 person minimum for 3 selections

GARBANZO THAI SPICY GREEN CURRY \$27.00 PER GUEST

CHICKEN FLORENTINE \$33.00 PER GUEST

Chicken Breast Stuffed with Italian Cheeses, Spinach, and Bacon. Finished with Lemon Alfredo Sauce, Fresh Parmesan, and Cracked Black Pepper

CAJUN CHICKEN ALFREDO \$32.00 PER GUEST

Cajun Seasoned Grilled Chicken Breast Finished with Spiced Alfredo Sauce

Upgrade to a mixed grill by adding a Grilled Shrimp Skewer \$6/person

SOUTHWEST CHICKEN \$33.00 PER GUEST

Tequila-Lime Marinated Chicken Breast Finished with Fresh Lime Juice and Charred Pico de Gallo

BOURSIN SPINACH STUFFED PORTOBELLO MUSHROOM \$30.00 PER GUEST

Served with Hollandaise Sauce and extra portion of Seasonal Vegetables

HAZEL DELL SIRLOIN \$56.00 PER GUEST

5oz beef Sirloin Cut, grilled Medium-Rare and finished with Mushroom Cream Sauce

PORK LOIN PARMESAN \$35.00 PER GUEST

Finished with Red Wine Marinara

ISLAND PORK CHOP \$35.00 PER GUEST

Coconut & Chile Marinated and Grilled Pork Chop topped with a Tropical Chutney

SANTA MARIA FLAT IRON STEAK \$-MARKET PRICE

TERIYAKI SALMON FILLET DF \$40.00 PER GUEST

Teriyaki Marinated Salmon with Sesame Seeds

GARLIC HERB FLAT IRON STEAK \$44.00 PER GUEST

6oz Flat Iron Steak rubbed with Garlic, Salt, and Pepper, Grilled to Medium-Rare and finished with Garlic-Herb Butter.

Upgrade to a mixed grill by adding a Shrimp Skewer \$4/person

CHIMICHURRI STEAK \$40.00 PER GUEST

Orange Marinated and Fire Grilled Flank Sliced Steak with Cilantro Argentinian Sauce

BRAISED CHICKEN LEG & THIGH WITH RED WINE (CHICKEN COQ A VIN) \$40.00 PER GUEST

MEDITERRANEAN SPICED GRILLED CAULIFLOWER STEAK \$28.00 PER GUEST

Roasted Mushrooms and Spinach with Wild Rice Pilaf drizzled with Olive Oil

BASIL HORSERADISH CRUSTED SALMON \$40.00 PER GUEST

COWBOY DINNERS

COWBOY BEEF AND WILD SALMON \$45.00 PER GUEST

Coffee-Ancho Sliced Beef Petite-tenderloin paired with a 3oz Orange Honey Wild Salmon fillet with Peppered Goat Cheese

BUTTERMILK FRIED CHICKEN & RIBS \$40.00 PER GUEST

Crispy Buttermilk Fried Chicken paired with Sweet & Spicy BBQ Ribs

BEEF TENDERLOIN STEAK & GARLIC SHRIMP \$45.00 PER GUEST

Served with Herb Compound Butter and Citrus Beurre Blanc Respectively

DESSERTS CHOOSE 1 (OR 2 WITH 50 GUEST MINIMUM)

CHOCOLATE PEANUT BUTTER CAKE

ITALIAN LEMON CREAM CAKE

NEW YORK CHEESECAKE

FLOURLESS CHOCOLATE CAKE 

CLASSIC CRÈME BRULEE

TIRAMISU

DULCE DE LECHE CHEESECAKE

FRUIT OF THE FORREST PIE

 Vegetarian  Gluten-Free  Vegan  Dairy Free

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PASSED OR DISPLAYED APPETIZERS

Price per unit of 50

TOMATO-BASIL BRUSCHETTA 	\$95
CAPRESE SALAD SKEWER  	\$105
ENCRUSTED GRAPES IN GOAT CHEESE   Red Grapes, Goat Cheese, Toasted Almonds	\$75
ISRAELI SALAD PHYLLO CUPS 	\$70
Vegan phyllo pastry filled with Israeli Tabbouleh Salad	
BERRY & FRESH MINT SKEWERS  	\$140
Blackberries & strawberries Drizzled with Balsamic Reduction	
SUMMER SKEWER  	\$115
SEASONAL with Melons, Basil & Balsamic	
CREAMED SPINACH & ARTICHOKE PHYLLO CUPS 	\$95
SHRIMP COCKTAIL	\$200
Served with Zesty Cocktail and Remoulade Sauce with Cut Lemons	
SMOKED SALMON LOX CROSTINI	\$180
Smoked Salmon with Cream cheese, Red Onion, & Capers	
COCONUT BUTTERFLIED SHRIMP	\$200
Butterflied Shrimp tossed Coconut Milk, Coconut and Panko Battered. Served with Mango Chile Sauce	
MARYLAND STYLE CRAB CAKE	\$180
With Lemon and Remoulade Sauce	
BLEU CHEESE AND SAUSAGE STUFFED BUTTON MUSHROOMS	\$100
COWBOY BEEF CROSTINI	\$180
Coffee and Ancho Seasoned beef with Goat Cheese Shmear and Pickled Red Onions on toasted Baguette	
ANTIPASTI SKEWER GF	\$165
Pepperoni, Tomato, Basil, Olive & Cheese	
PORK POTSTICKERS	\$85
APRICOT SRIRACHA CHICKEN SATAY 	\$100
AVOCADO DEVEILED EGG  	\$100
Deveiled Eggs mixed with avocado and topped with Cilantro	
TEMPURA BUFFALO CAULIFLOWER 	\$100
with Blue Cheese Bechamel and Crispy Onions with Fresh Herbs	
FRESH BAKED-FRENCH BRIE EN CROUTE	\$200
Brie wrapped in puff pastry and baked golden brown stuffed with fig jam with grilled baguettes	
RED WINE BRAISED SHORT RIB ARANCINI	\$160
with Boursin Cheese and Herbs Topped with Bacon Jam	
ROASTED CHICKEN AND RICE ARANCINI WITH GOAT CHEESE	\$160
Served with Red Pepper Honey Sauce	



CASUAL RECEPTION APPETIZERS

Price per unit of 50

MINI CUBANO SANDWICHES	\$250
Ham, Smoked Pork, Swiss, Mustard, Pickles	
CHICKEN WINGS	\$120
Choice of Buffalo, BBQ or Naked Wings. Served with Ranch, Bleu Cheese Dip, and Celery Sticks	
JALAPEÑO POPPERS	\$85
Served with Chipotle Ranch	
SOFT PRETZEL STICKS	\$130
Served with Beer Cheese Dip & IPA Mustard	
SWISS MUSHROOM BURGER SLIDERS	\$200
CHEDDAR BACON BURGER SLIDERS	\$200
HOT DOG SLIDER BAR	\$150
Mini Hot Dog and Buns. Served with all the Traditional Fixings	
CHICKEN TENDERS	\$100
Served with Ranch and BBQ Sauce	
SOUTHWEST CHICKEN QUESADILLA	\$110
Chicken, Bell Peppers, Onion, Tomato, Three Cheeses	
MARINARA (OR BBQ) MEATBALLS	\$85



SELF-SERVE STATIONS

50 guest minimum

BRUSCHETTA DISPLAY **\$4.00** PER GUEST

Toasted Bruschetta Breads served beside 5 Traditional Bruschetta Toppings: Classic Tomato-Basil Chutney, Lemon Zest Grilled Zucchini Relish, Roasted Garlic Prosciutto Chickpea Salad, Caper & Roasted Italian Pepper, & Olive Tapenade

SWEET SHOP DISPLAY **\$7.00** PER GUEST

Assortment of Bulk Candies including: Hot Tamales, M&Ms, Skittles, Twizzlers, Gummy Bears, Mike & Ike's, Sour Patch Kids, Kisses, Jolly Ranchers (or Choose your Favorites)

ANTIPASTI DISPLAY **\$9.00** PER GUEST

Assorted Italian Meats, Cheeses, Olives, Artichoke Hearts, Grilled Vegetables, and Roasted Garlic Oil Served with Sliced Breads, and Crackers

INTERNATIONAL & DOMESTIC

CHEESE DISPLAY **\$9.00** PER GUEST

Selections of Havarti, Gouda, Muenster, Wisconsin Cheddar, Brie, Chevre, Smoked Blue, & Manchego with Crostini, Crackers, Grapes & Strawberries

DESIGNER MAC 'N CHEESE STATION **\$15.00** PER GUEST

Spiral Macaroni Pasta with an Assortment of Toppings: Cheddar Sauce, Alfredo Sauce, Smoked BBQ Pork, Bacon Bits, Green Onions, Chili con Carne, Sour Cream, Parmesan, Colby Jack Cheese

VEGETABLE CRUDITÉ DISPLAY **\$3.00** PER GUEST

(NO GUEST COUNT MINIMUM)

Fresh and Grilled Seasonal Vegetables Served with Hummus and Ranch Dip

RAINBOW FRUIT DISPLAY **\$5.50** PER GUEST

Assortment of Berries, Melons and Pineapple with skewers, Lemon Whipped Cream & Chocolate Mousse for guests to make and dip their own fruit kabobs

SEASONAL SLICED FRUIT DISPLAY **\$4.50** PER GUEST

(NO GUEST COUNT MINIMUM)





CHEF ATTENDED ACTION STATIONS

50 guest Minimum unless otherwise specified; Action Station will be attended for a maximum two and a half hour serve time. \$65.00 per Chef Attendant Action Station

OMELETTE STATION

\$10.00 PER GUEST

25 guest Minimum

Made to Order with Whole Egg, Egg White, Ham, BBQ Chicken, 3 Cheeses Assortment of Vegetables


GOURMET GRILLED CHEESE

\$16.00 PER GUEST

Grilled Cheese Selections Fresh off the Panini Grill
Classic Ham, American Cheese and Tomato on Buttered Sourdough
Turkey & Gouda and Baby Greens with Citrus Aioli on Buttered Sprouted Bread
Cheddar, Bacon, and Rosemary Grilled Onions with Dijonnaise on Buttered Multigrain Bread

THE TAQUERIA

\$12.00 PER GUEST

Serving Fresh off the Grill Street Tacos Including:
CHOOSE 3: Garlic Shrimp, Yucatan Chicken, Shredded Beef, Ancho Black Beans 
Served with Corn and Flour Street Tortillas, Shredded Cabbage, Cucumber, Diced Onions, Pico de Gallo, Radishes, Lime, Cilantro, Queso Fresco
Salsa Arbol, Salsa Verde, Salsa Roja

ASIAN LETTUCE WRAPS

\$12.00 PER GUEST

Serving Fresh, Made to Order Lettuce Wraps:

CHOOSE 3: Garlic-Ginger Beef, Seasoned Seared Chicken Grilled and Marinated Tofu, Sliced Portabella Mushrooms, or Garlic Shrimp

Served with Water Chestnuts, Baby Corn, Fresh Chopped Scallions, Toasted Almonds, Carrots and Sweet Peppers


PAD THAI

\$12.00 PER GUEST

Guests Create a Custom Pad Thai Including:
Rice Noodles, Bean Sprouts, Julienned Carrots, Shrimp, Chicken, Fried Egg, Marinated Tofu, Classic Pad Thai Sweet Tamarind Sauce. Finishing options of Fish Sauce, Crushed Peanuts, Limes, Scallions, and Thai Chiles

THE ITALIAN TRATTORIA

\$12.00 PER GUEST

Custom Pasta Dish Prepared to Order Including:
Select Two Pastas, Three Sauces, and Two Meats
Whole Wheat Penne, Cavatappi, Lentil Pasta  or Fettuccine Marinara, Lemon Alfredo, Pesto Cream, Puttanesca,odka Sauce
Grilled Chicken, Italian Sausage, Meatballs
Includes Crushed Red Pepper Flakes, Capers, Fresh Herbs, Grated Parmesan Cheese

BEVERAGE SERVICE

Beverage Services include disposable Cups. Upgrade to Glassware for \$1/person charge.

ASSORTED PEPSI CANNED SODAS	\$2.00 EACH
AQUAFINA BOTTLED WATER	\$2.00 EACH
ASSORTED BOTTLED JUICES	\$3.00 EACH
COFFEE SERVICE	\$12.00 PER GALLON
HOT TEA SERVICE	\$12.00 PER GALLON
ICE WATER SERVICE	\$5.00 PER GALLON
INFUSED WATER SERVICE	\$10.00 PER GALLON
Strawberry Jalapeno; Cucumber Lemon Mint; Minted Watermelon	
BULK JUICE SERVICE	\$20.00 PER GALLON
Choice of Orange, Cranberry or Apple	
BULK ICED TEA OR LEMONADE SERVICE	\$20.00 PER GALLON
ALL DAY BEVERAGE PACKAGE	\$15.00 PER PERSON
Fresh Brewed Coffee, Decaf Coffee, Assorted Teas, Soft Drinks and Bottled Water (This package is for a maximum of 6 hours and remains in the same location all day).	

CASH BAR/HOSTED BAR

Please ask our Premium Services Manager about available bar options.

PREMIUM LIQUOR	\$10.00
WELL LIQUOR	\$8.00
HOUSE WINE BY THE GLASS	\$8.00
DOMESTIC CANNED BEER	\$8.00
PREMIUM CRAFT CANNED BEER	\$9.00
CANNED COCKTAILS	\$10.00
ASSORTED SOFT DRINKS/BOTTLED WATER	\$2.00

WINE SELECTION

HOUSE WINE BY THE BOTTLE	\$34.00 PER BOTTLE
14 Hands Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio	

DRAFT BEER SELECTION

DOMESTIC KEG	\$300.00
Budweiser or Bud Light	
CRAFT SPECIALTY KEG	\$400.00

IN HOUSE LIQUOR BRANDS

New Amsterdam Vodka, Flor de Caña Rum, Old Forrester Whiskey, Familia Camarena Tequila, New Amsterdam Gin, Seagram's 7

*Please ask our Premium Services Manager about Draft Beer Selections and Premium Liquor Brands.

Bartender fee of \$120 every four hours will be charged per bartender

 Vegetarian  Gluten-Free  Vegan  Dairy Free

All catered events are subject to a 22% Management Charge and 6.7% Sales Tax



FOOD & BEVERAGE SERVICE POLICIES

OUTSIDE FOOD AND BEVERAGES:

OVG Hospitality maintains the exclusive right to provide all food and beverage service. Any exceptions must be requested and obtained by prior written approval of the General Manager. Due to the length of time that the food will be held during your event, the OVG Hospitality team has concerns over the wholesomeness of these products when taken off-property for later consumption. It is therefore our strict policy that no leftovers may be taken off the premises at any time.

BEVERAGE SERVICE:

Oak View Group Hospitality offers a complete selection of beverages to compliment your function. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. In compliance with Colorado Liquor Enforcement Division, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage guests.

DIETARY CONSIDERATIONS:

Oak View Group Hospitality is happy to address special dietary requests for individual guests with advanced notice of 72 hours.

CHINA SERVICE:

China service is standard for all dinner buffets and plated dinners. Please ask our Premium Services Manager for any special requests with advanced notice of 72 hours.

LINENS:

Please ask our Premium Services Manager for information regarding linen for your event.

MENU SELECTIONS:

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus must be finalized two weeks prior to the event.

MANAGEMENT CHARGE & TAXES:

Please note that all catered events are subject to a 22% Management Charge and a 6.7% Sales Tax. This Management Charge is the sole property of the food & beverage company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a gratuity. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge for any wait staff employee, service employee, service bartender, or other employee. No party of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

GUARANTEES:

A final guarantee of attendance is required (7) working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Oak View Group Hospitality of the exact count of each item (7) working days prior to the event. Billing will be based on either your minimum guarantee (even if fewer guests are in attendance) or the actual guest count, whichever is greater.

All catered functions at The Larimer County Ranch will require a minimum of 25 guests. If your event does not meet this requirement, please consult with the Premium Services Manager.

BILLING:

A 50% deposit is due with the return of the signed agreement. All events require a pre-client information form with complete credit card information returned with the signed contract. All incidentals billed during the event are due at the conclusion of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

All billing should be addressed to Oak View Group Hospitality. Check or credit card payments are accepted forms of deposit and balance payments.

CANCELLATION:

In the event of a cancellation prior to two weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by e-mail or in writing to the Premium Services Manager. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected banquet event order(s) or signed agreement, whichever is greater.

CONTACT INFO:

Logan Ellis
Premium Services Manager
The Ranch & Budweiser Events Center
OVG Hospitality
M: 970.215.9159
Logan.Ellis@Oakviewgroup.com

Emily Meister
Assistant General Manager
The Ranch & Budweiser Events Center
OVG Hospitality
O: 970.619.4050 | M: 970.652.8105
Emily.Meister@Oakviewgroup.com