



R THE RANCH
Proudly owned by Larimer County



CATERING MENU

BREAKFAST

25 GUEST MINIMUM

BUILD YOUR OWN BREAKFAST

includes orange juice, water, & coffee service

\$26.00 PER GUEST

CHOOSE TWO

FRESH FRUIT MEDLEY GF VD DF

WHOLE FRUIT

ASSORTED MUFFINS CN

CINNAMON ROLL CN

MINI PASTRY ASSORTMENT CN

YOGURT BAR CN

vanilla yogurt served with sliced almonds, mixed berries, and granola

BREAKFAST SANDWICHES

CHOOSE UP TO TWO

CRISPY MAPLE CHICKEN BISCUIT

SMOKED HAM, EGG, & SWISS CHEESE ENGLISH MUFFIN

SAUSAGE, CHEESE, & EGG CROISSANT

EGG WHITE, SPINACH, & TOMATO JAM BAGEL V

SAUSAGE BREAKFAST BURRITO

scrambled eggs, potato, sausage, cheese & salsa roja, served with sour cream & hot sauce

*gluten-free sandwich option available for an additional 2.50 each.

ALL AMERICAN BUFFET

vegetarian & gluten free options available

\$27.00 PER GUEST

SCRAMBLED CAGE FREE EGGS GF V DF

HICKORY SMOKED BACON GF DF & **PORK SAUSAGE LINK** GF DF

COUNTRY BREAKFAST POTATOES V

BUTTERMILK PANCAKES WITH BUTTER & SYRUP V

SEASONAL SLICED FRESH FRUIT GF VG DF

ORANGE JUICE & HOT COFFEE SERVICE

KETCHUP & HOT SAUCE

MADE-TO-ORDER EGGS

includes chef attendant

\$15.00 PER GUEST

eggs any style, egg whites, cage-free eggs, omelet, cheddar jack, cured ham, smokey bacon, spinach, roasted mushrooms, onions, tomatoes, bell peppers, salsa roja, hot sauce



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts



BREAKFAST ON THE GO

25 GUEST MINIMUM

BREAKFAST BOX 1 \$20.00 EACH

SEASONAL MUFFIN (V) (CN)

FRESH SEASONAL FRUIT CUP (GF) (VG) (DF)

CHOBANI YOGURT (GF) (V)

INDIVIDUAL BOTTLE OF FRUIT JUICE

BREAKFAST BOX 2 \$22.00 EACH

BAGEL WITH CREAM CHEESE (V)

WHOLE FRUIT (GF) (VG) (DF)

HARD BOILED EGG (GF) (V) (DF)

CHOBANI YOGURT (GF) (V)

INDIVIDUAL BOTTLE OF FRUIT JUICE

BREAKFAST SAMMIES \$9.00 EACH

CHOOSE UP TO TWO

CRISPY CHICKEN BISCUIT

SMOKED HAM, EGG, & SWISS CHEESE
ENGLISH MUFFIN

SAUSAGE, CHEESE, & EGG CROISSANT

EGG WHITE, SPINACH, & TOMATO JAM
BAGEL (V)

*gluten-free sandwich option available
for an additional 2.50 each.



GF Gluten-Free V Vegetarian VG Vegan DF Dairy Free NF Nut-Free CN Contains Nuts



A LA CARTE BREAKFAST

25 GUEST MINIMUM OR BY THE DOZEN

THE SCHMEAR V

assorted local bagels with cream cheese, peanut butter, jelly, butter

\$6.00 PER GUEST

YOGURT BAR GF V CN

vanilla yogurt served with sliced almonds, mixed berries & granola

\$7.50 PER GUEST

SAUSAGE BREAKFAST

BURRITOS

\$9.00 PER GUEST

scrambled eggs, potato, sausage, cheese & salsa roja, served with sour cream & hot sauce

VEGETARIAN BREAKFAST

BURRITOS V

\$9.00 PER GUEST

scrambled eggs, potato, cheese & salsa roja, served with sour cream & hot sauce

BUTTERMILK BISCUITS & SAUSAGE GRAVY

\$4.00 PER GUEST

HOT OATMEAL BAR GF V CN

with brown sugar, whipped butter, raisins, mixed berries, coconut flakes

\$8.00 PER GUEST

SEASONAL FRUIT DISPLAY GF VG DF

\$5.00 PER GUEST

MINI PASTRY ASSORTMENT V CN

\$22.00 PER DOZEN

FRESH BAKED CINNAMON ROLLS V

\$32.00 PER DOZEN

FRESH BAKED CINNAMON SUGAR DONUTS V

\$22.00 PER DOZEN

WHOLE FRUIT GF VG DF

\$30.00 PER DOZEN



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts



GOURMET SANDWICHES & SALADS

PRICED PER GUEST

BUFFET OFFERINGS

\$28.00 PER GUEST

METRO DELI

create your own sandwich masterpiece with all natural deli meats & cheeses

ASSORTED DELI MEATS

turkey, ham, & roast beef

SLICED CHEESE ASSORTMENT

SPROUTED MULTIGRAIN & SOURDOUGH BREADS

TOPPINGS & CONDIMENTS

lettuce, tomato, onions, pickles, & condiments

FARMER SALADS

CHOOSE ONE

add chicken to any salad for \$3.00

BISTRO SALAD GF

spring greens, salami, tomato, fresh mozzarella, garbanzo beans, pepperoncini served with croutons, vinaigrette & ranch dressing

GRILLED VEGETABLE PASTA SALAD VG DF

cavatappi pasta, grilled vegetables, & tomatoes, tossed with champagne vinaigrette

DELUXE GARDEN SALAD GF V

baby greens, tomato, cucumber, red onions, bleu cheese crumbles, & hard-boiled eggs served with croutons, vinaigrette, & ranch dressing

SIDES

CHOOSE TWO

APPLES & ORANGES

ASSORTED POTATO CHIPS

POPPYSEED COLESLAW

GRANOLA BARS CN

KETTLE CHIPS

SUN CHIPS

DESSERTS

CHOOSE ONE

CHOCOLATE FUDGE BROWNIES CN

ASSORTED COOKIES CN

INDIVIDUAL YOGURTS

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BOX LUNCHES

25 GUEST MINIMUM

METRO DELI BOX LUNCHES \$24.00 PER GUEST

CHOOSE UP TO THREE OPTIONS

Each box will include a sandwich, chips, deli style salad, dessert & canned water

ROAST TURKEY ON SPROUTED MULTIGRAIN

brie, baby spinach, caramelized onions, strawberry preserves

HERB-ROASTED CHICKEN CIABATTA

roasted tomatoes, wilted baby spinach, sliced provolone, herb aioli

ROAST BEEF SIRLOIN ON FOCACCIA

onion jam, arugula, tomato, boursin cream cheese

CHICKEN SALAD WRAP

mayonnaise, dried cranberries, almonds, lettuce, tomato

SMOKED HAM & SWISS ON PRETZEL BREAD

lettuce, tomato, dijonnaise

GRILLED VEGAN WRAP VG DF

grilled vegetables, tomato, lettuce, cucumber, hummus

ENTRÉE SALAD BOX LUNCHES

CHOOSE UP TO TWO OPTIONS

served with dressing, dinner roll, butter & oreo cookies

VEGAN GREEK SALAD GF VG DF

mixed greens, red onion, tomato, kalamata olives, chickpeas, pepperoncini & vinaigrette

CHICKEN CAESAR SALAD \$16.00 PER GUEST

crisp romaine, grilled chicken, shaved parmesan, garlic croutons & creamy caesar dressing

CHICKEN FAJITA SALAD GF \$17.00 PER GUEST

mixed greens, ancho grilled chicken, red onion, bell peppers, cheddar jack cheese, fried tortilla strips, & chipotle ranch dressing

*gluten-free sandwich available for an additional \$2.50 each

GF Gluten-Free

V Vegetarian

VG Vegan

DF Dairy Free

NF Nut-Free

CN Contains Nuts

CHEF'S DELI MARKET BUFFET

25 GUEST MINIMUM

SOUP, SALAD, & SANDWICH

\$25.00 PER GUEST

our deli market station is composed of the freshest ingredients.
served with freshly baked assorted cookies, iced tea, & water service.

SOUP CHOOSE ONE

add an additional soup for \$2.50 per guest

LOADED POTATO

loaded with buttery Yukon gold potatoes and finished with smoked bacon, cheddar cheese, sour cream, scallions

CORN CHOWDER

smoky combination of sweet corn, hearty potatoes and bacon with celery, red pepper, onions

TOMATO FLORENTINE

tomatoes, pasta, spinach and parmesan cheese in a tomato-beef broth, italian herbs, touch of garlic

CHICKEN NOODLE

classic, slow cooked chicken and tender egg noodles in seasoned chicken broth with carrots, celery, parsley

GARDEN VEGETABLE

seasonal vegetables in a delicate vegetable broth

ASSORTMENT OF CHEF'S SIGNATURE HALF SANDWICHES CHOOSE UP TO THREE

*gluten-free sandwiches available for an additional \$2.50 each

ROAST TURKEY ON SPROUTED MULTIGRAIN

brie, baby spinach, caramelized onion, strawberry preserves

CHICKEN SALAD WRAP

mayonnaise, dried cranberries, almonds, lettuce, tomato

SMOKED HAM AND SWISS ON SOURDOUGH

lettuce, tomato, dijonnaise

GRILLED VEGAN WRAP

grilled vegetables, tomato, lettuce, cucumber, hummus

SALADS CHOOSE TWO

CAESAR SALAD

crisp romaine, shaved parmesan, creamy caesar dressing, garlic croutons on the side

BABY RED POTATO SALAD

applewood bacon, scallions

CREAMY SOUTHERN POPPYSEED

COLESLAW

cabbage, carrots, poppy seeds

BIBB SALAD

bibb lettuce, roasted pears, walnuts, goat cheese, red onions served with champagne vinaigrette & ranch dressing

SOUTHERN BERRY SALAD

baby greens, strawberries, blueberries, blackberries, spiced pecans, & blue cheese served with balsamic vinaigrette & ranch dressing

SPINACH APPLE SALAD

walnuts, goat cheese, red onions served with champagne vinaigrette & ranch dressing

VEGETABLE PASTA SALAD

cavatappi pasta, grilled vegetables & tomatoes, tossed with champagne vinaigrette

 Gluten-Free  Vegetarian  Vegan  Dairy Free  Nut-Free  Contains Nuts

SIMPLE BUFFETS

25 GUEST MINIMUM

TEX MEX \$20.00 PER GUEST

TACO BAR SELECTIONS

CHOICE OF TWO

CHICKEN FAJITAS GF DF

CHORIZO BEEF GF DF

ANCHO POTATO & EGG V

SMOKED SWEET RED PEPPER
BEANS MEDLEY GF VG DF

SERVED WITH

MEXICAN STREET CORN SALAD GF V

FIESTA RICE GF V

ASSORTED ITEMS & TOPPINGS

flour & corn tortillas, pico de gallo, lettuce, cheese, sour cream, guacamole

FRESHLY BAKED COOKIES CN

ICED TEA & WATER SERVICE

OFF THE GRILL \$22.00 PER GUEST

ENTREES CHOICE OF TWO

GRILLED ANGUS BEEF BURGER GF DF

BLACK BEAN GARDEN BURGERS VG DF

BEER BRATWURST DF

ALL-BEEF HOT DOGS GF DF

MESQUITE GRILLED CHICKEN BREAST GF DF

SERVED WITH

VEGETABLE POPPYSEED SLAW GF V DF

ASSORTED ITEMS & TOPPINGS

brioche buns, lettuce, tomato, onions, pickles, condiments

SLICED CHEESE ASSORTMENT

CAJUN KETTLE CHIPS V DF

FRESHLY BAKED COOKIES CN

ICED TEA AND WATER SERVICE



SOUTHERN COMFORT \$24.00 PER GUEST

GARDEN SALAD

served with croutons, sunflower seeds, ranch, dressing & balsamic vinaigrette

SOUTHERN FRIED CHICKEN

BBQ PULLED PORK WITH BBQ SAUCE GF DF

HOMEMADE MACARONI & CHEESE V

FRESH STEAMED GREEN BEANS GF V DF

DIXIE STYLE COLE SLAW GF V DF

BISCUITS WITH BUTTER

CHOCOLATE CREAM PIE

ICED TEA & WATER SERVICE

GF Gluten-Free V Vegetarian VG Vegan DF Dairy Free NF Nut-Free CN Contains Nuts



25 GUEST MINIMUM

ITALIAN COMIDA **\$33.00** PER GUEST

TOSSSED CAESAR SALAD

crisp romaine, shaved parmesan, garlic croutons, served with creamy caesar dressing

* salad can be served un-tossed upon request to accommodate vegan and gluten free guests

WHOLE WHEAT PENNE & CAVATAPPI

* gluten-free pasta available upon request for an additional \$1.50 per guest

PASTA TOPPINGS CHOICE OF TWO

MARINARA GF VG DF

LEMON ALFREDO V

PUTTANESCA GF DF

BOLOGNAISE DF

CHEDDAR SAUCE V

SERVED WITH

SLICED GRILLED CHICKEN GF DF

SEASONAL VEGETABLES GF V

with fresh herbs vinaigrette

PARMESAN CHEESE

GARLIC BREAD

ASSORTED BROWNIES CN

ICED TEA & WATER SERVICE

BUILD YOUR OWN ASIAN BOWL **\$30.00** PER GUEST

served with vegetable spring rolls & dessert

PROTEIN CHOOSE TWO

TAMARI MARINATED CHICKEN THIGHS GF DF

GINGER BEEF GF DF

CRISPY TOFU GF DF

GARLIC SHRIMP GF DF

BASE CHOOSE TWO

WHITE RICE GF V

BROWN RICE GF V

RICE NOODLE GF VG DF

UDON NOODLE VG DF

VEGGIES CHOOSE TWO

BROCCOLI GF VG DF

SUGAR SNAP PEAS GF VG DF

JULIENNE PEPPERS & ONIONS GF VG DF

SAUTEED MUSHROOMS GF V

SERVED WITH

TOPPINGS INCLUDED

sesame seeds, chili pepper flakes, green onions, matchstick carrots, toasted almonds, sweet red peppers

SAUCES INCLUDED

tamari (gluten free soy sauce), sweet chili, & teriyaki glaze

COCONUT LIME DELIGHT

mini key lime pie with coconut lime sauce

ICED TEA & WATER SERVICE



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts

DINNER BUFFETS

all dinner buffets include water & iced tea

25 GUEST MINIMUM

AMERICAN BOUNTY

SALADS & SIDES

GARDEN SALAD

croutons, sunflower seeds, balsamic vinaigrette & ranch dressing

YUKON GOLD GARLIC MASHED POTATOES GF V

SEASONAL VEGETABLES GF V

COUNTRY STYLE CORNBREAD V honey butter

2 ENTREES **\$37.00** PER GUEST

3 ENTREES **\$42.00** PER GUEST

ENTRÉE SELECTIONS

CARVED SANTA MARIA BEEF LOIN GF

petite beef tender finished with basil-compound butter

CHICKEN BRUSCHETTA

topped fresh mozzarella, pico de gallo, pesto cream sauce

CITRUS GLAZED WILD SALMON GF DF

WILD RICE STUFFED PORTABELLA MUSHROOM GF VG DF herb vinaigrette

DESSERT

CINNAMON SPICE BREAD PUDDING

butterscotch caramel sauce

MEXICAN FIESTA

\$33.00 PER GUEST

SOUTHWEST SALAD GF V

fresh chopped romaine, iceberg & baby spinach, roasted corn, black beans, cherry tomatoes, roasted peppers, cheddar jack cheese, & tortilla strips served with ranch dressing & cilantro lime vinaigrette

SOUTHWESTERN VEGETABLE

MEDLEY GF V DF

sautéed zucchini, yellow squash, roasted peppers, corn, and charred red onions with fresh cilantro

MEXICAN RICE PILAF GF V

CHEESE ENCHILADAS GF V

roasted onion, red enchilada sauce, cheddar jack cheese

ANCHO LIME MARINATED

GRILLED CHICKEN FAJITAS GF DF

flour and corn tortillas

TOPPINGS INCLUDED

salsa roja, sour cream, shredded cheddar cheese, and sliced jalapenos

BAVARIAN CREAM FILLED CHURROS

ITALIAN

\$32.00 PER GUEST

CHOPPED ROMAINE & BABY

SPINACH SALAD GF V

cherry tomatoes, kalamata olives, crispy capers, red onions & shaved parmesan cheese, served with creamy caesar & champagne vinaigrette

MARINATED CUCUMBER SALAD GF VG DF

garbanzo beans, red onions, baby arugula & cherry tomatoes tossed in balsamic vinaigrette

ROSEMARY BRAISED

CHICKEN BREAST GF DF

green olives & sundried tomatoes

CAVATAPPI V

roasted zucchini, red onions, yellow squash & roasted red peppers tossed in roasted garlic white wine sauce

FRESHLY BAKED GARLIC BREAD

ROASTED CAULIFLOWER & AGAVE BABY CARROTS GF VG DF

CHOCOLATE CHIP CANNOLIS CN

GF Gluten-Free

V Vegetarian

VG Vegan

DF Dairy Free

NF Nut-Free

CN Contains Nuts



25 GUEST MINIMUM

DIY BBQ

\$37.00 PER GUEST

SALADS CHOICE OF ONE

VEGETABLE POPPYSEED SLAW GF V DF

PINEAPPLE-BACON SLAW GF DF

SMOKED SAUSAGE POTATO SALAD GF

MIXED GREENS SALAD V

croutons, ranch dressing & vinaigrette

DILL AND FRESH VEGETABLE PASTA SALAD V

ENTREES CHOICE OF TWO

HICKORY BEEF BRISKET GF DF

APRICOT GLAZED PORK LOIN GF DF

MESQUITE CHICKEN LEGS GF DF

SMOKED CORN & CHEESE STUFFED ZUCCHINI GF V

SMOKED RED PEPPERS STUFF WITH BLACK BEAN RELISH GF VG DF

SIDES CHOICE OF TWO

BORRACHO BEANS DF

HOMESTYLE MAC AND CHEESE V

WATERMELON WEDGES GF VG DF

KETTLE POTATO CHIPS V DF

CORBREAD WITH BUTTER V

SWEET ROLLS WITH BUTTER V

MASHED ROSEMARY SWEET POTATOES GF VG DF

GARDEN VEGETABLE SUCCOTASH GF V DF

BUTTERED CORN ON THE COB GF V

DESSERTS CHOICE OF ONE

COOKIES & BROWNIES CN

PECAN PIE CN

FLOURLESS CHOCOLATE CAKE GF

CHEF'S CHOICE CREAM PIES CN

APPLE PIE CN

SEASONAL FRUIT COBBLER CN



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts



PLATED DINNER SELECTIONS

all plated dinners are accompanied with a choice of salad and dessert
chef's selection of fresh seasonal vegetable, starch, rolls & butter and water service

25 GUEST MINIMUM

SALAD COURSE CHOICE OF ONE

ROMAINE SALAD GF DF CN

romaine with shredded parmesan, garlic croutons, & cherry tomatoes. served with balsamic vinaigrette & creamy lemon dressing

SPRING MIX SALAD GF V

spring mix with caramelized onions, marinated artichoke hearts, cherry tomatoes, & sunflower kernels. served with herb vinaigrette & bleu cheese dressing

CANDIED PECANS SALAD GF VG DF CN

mesclun greens, dried apples, candied pecans, & dried cranberries. served with citrus vinaigrette & ranch dressing

SPINACH SALAD

spinach salad with cherry tomatoes, sliced baby portobello mushrooms, & garlic croutons, served with apple-bacon dijon vinaigrette & ranch dressing

WEDGE SALAD GF V

iceberg wedge, cherry tomatoes, red onion, & bleu cheese crumbles. served with bleu cheese & balsamic vinaigrette

STRAWBERRY SPINACH SALAD GF VG DF

spinach, endive, & strawberries, served with raspberry vinaigrette

PLATED DUAL ENTREES

PAN SEARED CHICKEN BREAST GF DF & GRILLED PESTO SHRIMP GF CN

\$42.00 PER GUEST

PETITE SIRLOIN STEAK GF DF & GARLIC HERB SHRIMP GF DF

\$44.00 PER GUEST

GRILLED PETITE FILET GF DF & HERB CRUSTED SALMON DF

\$48.00 PER GUEST



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ENTREES CHOICE OF TWO MAINS

CHICKEN

STUFFED CHICKEN BREAST	\$36.00 PER GUEST
roasted chicken breast stuffed with smoked ham & provolone, served with smoked onion cream	
HERB CRUSTED CHICKEN BREAST	\$35.00 PER GUEST
boursin cheese & sweet balsamic reduction	
CHICKEN DE PROVENCE	\$40.00 PER GUEST
roasted chicken breast with french herbs, served with lemon lavender alfredo sauce	

PORK

PARMESAN CRUSTED PORK LOIN	\$35.00 PER GUEST
red wine marinara sauce	
TROPICAL GRILLED PORK CHOP GF DF	\$35.00 PER GUEST
fruit & herb chutney	

BEEF

GRILLED SIRLOIN	\$40.00 PER GUEST
merlot demi-glace, boursin cheese	
CAJUN RIBEYE STEAK GF	\$45.00 PER GUEST
herb compound butter	
CHIMICHURRI FLANK STEAK GF DF	\$48.00 PER GUEST
citrus-marinated with cilantro-garlic sauce	

SEAFOOD

HERB CRUSTED SALMON DF	\$37.00 PER GUEST
roasted corn pico	
TERIYAKI SALMON FILET GF	\$40.00 PER GUEST
teriyaki-marinated salmon with sesame seeds	
RAINBOW TROUT FILLET GF	\$40.00 PER GUEST
butterflied trout finished with lemon tarragon bearnaise	

VEGETARIAN

CAJUN PASTA PRIMAVERA V	\$28.00 PER GUEST
fettuccine with garden vegetables in a creamy cajun vodka sauce	
POTATO AND WILD MUSHROOM GALETTE VG DF	\$28.00 PER GUEST
white truffle oil and seasonal vegetables	
TOMATO BRUSCHETTA PORTABELLA CAP GF V	\$30.00 PER GUEST
roasted portabella mushroom caps filled with bruschetta, topped with mozzarella cheese and drizzled with balsamic reduction	

PLATED DESERT SELECTIONS CHOICE OF ONE

CHOCOLATE PEANUT BUTTER CAKE CN
with mixed berry drizzle
ITALIAN LEMON CREAM CAKE
NEW YORK CHEESECAKE
FLOURLESS CHOCOLATE CAKE GF

CLASSIC CRÈME BRULEE GF NF
TIRAMISU
DULCE DE LECHE CHEESECAKE
FRUIT FORREST PIE V DF NF



A LA CARTE BREAK

25 GUEST MINIMUM OR BY THE DOZEN

MORE CHEESE PLEASE V **\$14.00** PER GUEST
local & imported cheese display including cubed cheddar, swiss, colby jack, and sliced provolone cheeses, dried fruits, crackers

SNACK HOUR V **\$14.00** PER GUEST
assorted individually wrapped candy, chips, fresh baked cookies, buttered popcorn, assorted sodas

THE WHOLE ORCHARD GF VG DF **\$30.00** PER DOZEN
assorted fresh fruit including apples, sunkist oranges, seasonal fruit

CHIPS & HOUSE SALSA GF VG DF **\$6.00** PER GUEST

FRESH POPPED POPCORN GF VG DF **\$5.00** PER GUEST

KETTLE CHIPS & RANCH ONION DIP V **\$6.00** PER GUEST

VEGETABLE CRUDITE V **\$6.50** PER GUEST
hummus, ranch dip

SLICED FRESH FRUIT GF V **\$6.50** PER GUEST
agave yogurt dip

ASSORTED COOKIES CN **\$15.00** PER DOZEN

TOFFEE BLONDIE CN **\$45.00** PER DOZEN
butterscotch brownie with chocolate chunks, butter toffee

GF Gluten-Free **V** Vegetarian **VG** Vegan **DF** Dairy Free **NF** Nut-Free **CN** Contains Nuts

DESSERT

CREATE YOUR OWN DESSERT DISPLAY

PRICED PER DOZEN

FLOURLESS CHOCOLATE TORTE GF **\$88.00** PER DOZEN

FRESH BAKED ASSORTED COOKIES CN **\$15.00** PER DOZEN

CHOCOLATE DIPPED STRAWBERRIES GF **\$40.00** PER DOZEN

CINNAMON SUGAR DONUTS **\$22.00** PER DOZEN
coffee caramel sauce

ASSORTED CHEESECAKES **\$50.00** PER DOZEN
new york, raspberry swirl, chocolate layer, chocolate chip

ASSORTED BUFFET CAKES CN **\$50.00** PER DOZEN
carrot, chocolate, apple spice, lemon poppyseed

BLONDIES & BROWNIES CN **\$44.00** PER DOZEN

FRUIT FOREST PIE VG DF **\$60.00** PER DOZEN

CRÈME BRULEE GF **\$60.00** PER DOZEN



GF Gluten-Free **V** Vegetarian **VG** Vegan **DF** Dairy Free **NF** Nut-Free **CN** Contains Nuts

ACTION STATIONS

includes 2 chef attendants

MINIMUM GUARANTEE OF 50 GUESTS

ITALIAN TRATTORIA \$20.00 PER GUEST

SELECT TWO

CHEESE TORTELLINI V

spinach & mushroom cream sauce

BUCATINI NF

tomato sauce, parmesan, applewood bacon, & fresh basil

CLASSIC BOLOGNESE NF

bolognese over rigatoni pasta with parmesan, chili flakes, & fresh herbs

CHICKEN FETTUCCINIE ALFREDO

peas, broccoli, & parmesan

PASTA PRIMAVERA V

linguini with seasonal vegetables, mushrooms, fresh herbs, & crème fraiche

SLICED GARLIC BREAD

*gluten-free pasta available upon request \$2.50 per person

THE TAQUERIA \$19.00 PER GUEST

TWO PER GUEST

FRESH OFF THE GRILL STREET TACOS

CHOOSE THREE

GARLIC SHRIMP GF DF

YUCATAN CHICKEN GF DF

SHREDDED BEEF DF

ANCHO BLACK BEANS GF VG DF

SERVED WITH

corn and flour street tortilla, shredded cabbage, diced cucumbers, diced onions, pico de gallo, radishes, lime, cilantro, queso fresco, salsa arbol, salsa verde, salsa roja

ASIAN LETTUCE WRAPS \$20.00 PER GUEST

SELECT THREE

GARLIC GINGER BEEF DF

SEASONED SEARED CHICKEN DF

CRISPY TOFU V DF

SLICED PORTABELLA MUSHROOMS GF VG DF

GARLIC SHRIMP GF DF

SERVED WITH

water chestnuts, baby corn, fresh chopped scallions, toasted almonds, julienne carrots, & sweet peppers



Gluten-Free



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Vegan



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CARVING STATION

carver fee additional \$100

25 GUEST MINIMUM

ROAST BEEF TENDERLOIN GF DF

beef tenderloin pan-seared and then slowly roasted served with rosemary demi-glace

\$38.00 PER GUEST (6 OZ)

SLOW ROASTED PRIME RIB GF DF

served with horseradish cream and rosemary-infused au jus

\$36.00 PER GUEST (6 OZ)

HERB ROASTED BEEF ROUND DF

served with horseradish cream and garlic herb demi-glace

\$36.00 PER GUEST (6OZ)

BONELESS PIT HAM GF DF

brown sugar glaze and pineapple chutney

\$14.00 PER GUEST (6OZ)

OVEN ROASTED TURKEY BREAST

served with orange cranberry chutney and turkey gravy

\$10.00 PER GUEST (6OZ)



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Vegetarian



Vegan



Dairy Free



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DISPLAYED APPETIZERS



PRICED PER UNIT OF 50

CHICKEN

SOUTHWEST CHICKEN QUESADILLAS with avocado crema	\$150.00
CHICKEN TENDERS with ranch, bbq sauce PIECE COUNT VARIES DEPENDING ON SIZE AVERAGE 40-50/PC PER ORDER	\$155.00
CHICKEN SALAD CROSTINI with kiwi-jalapeno salsa	\$130.00
SMOKED CHICKEN WINGS choice of buffalo, bbq, or naked wings with ranch, bleu cheese dip, celery, carrot sticks	\$180.00
SOUTHWEST CHICKEN EGG ROLLS with chipotle ranch	\$200.00
DUCK BACON & SWEET CORN WONTONS sweet chili sauce	\$210.00

PORK

STUFFED MUSHROOMS bleu cheese and fennel sausage	\$158.00
ANTIPASTI SKEWERS <small>(GF)</small> pepperoni, cheese, tomato, basil, & olive oil	\$175.00
MINI CUBANO SANDWICHES ham, smoked pork, swiss, mustard, & pickles	\$250.00
PULLED PORK SLIDERS <small>(DF)</small> served with sweet bbq sauce & crispy fried onions	\$250.00

SEAFOOD

COCONUT SHRIMP <small>(GF) (CN)</small> sweet chili sauce	\$150.00
CHILI-GARLIC SHRIMP SATAY <small>(GF) (DF)</small> basil-mint sauce	\$155.00
MARYLAND STYLE CRAB CAKE <small>(CN)</small> lemon and remoulade sauce	\$210.00
SMOKED SALMON LOX CROSTINI \$200.00 smoked salmon, cream cheese, red onions, & capers	

BEEF

MARINARA OR BBQ MEATBALLS	\$185.00
COWBOY BEEF CROSTINI coffee-encrusted beef, goat cheese, pickled red onions	\$175.00
CHEDDAR BACON BURGER SLIDERS	\$270.00

VEGETARIAN

ISRAELI SALAD CUPS <small>(V) (DF)</small> phyllo pastry filled with israeli tabbouleh salad	\$75.00
JALAPENO POPPERS <small>(V)</small> with buttermilk ranch	\$100.00
ITALIAN ARANCINI <small>(V)</small> breaded rice balls filled with tomatoes, peas, mushrooms & mozzarella cheese, served with marinara sauce	\$85.00
CREAMED SPINACH AND ARTICHOKE WONTON CUPS <small>(V)</small>	\$130.00
CAPRESE SALAD SKEWER <small>(GF) (V)</small>	\$115.00
CHARRED POBLANO AND CORN TOSTADA <small>(GF) (V)</small> with red pepper aioli	\$105.00
SOFT PRETZEL STICKS <small>(V)</small> with beer cheese dip	\$165.00
SPANAKOPITA <small>(V)</small> spinach & feta cheese filled filo dough tzatziki sauce	\$250.00
VEGETABLE SPRING ROLLS <small>(V) (DF)</small> sweet chili sauce	\$160.00
TOMATO BASIL BRUSCHETTA <small>(V)</small>	\$130.00

(GF) Gluten-Free **(V)** Vegetarian **(VG)** Vegan **(DF)** Dairy Free **(NF)** Nut-Free **(CN)** Contains Nuts

BEVERAGES

BULK BEVERAGE SERVICE

all packages include disposable cups.
upgrade to glassware for \$1.00 per guest

ICE WATER	\$5.00 PER GALLON
ICED TEA OR LEMONADE	\$22.00 PER GALLON
choose from sweet or unsweetened tea	
COFFEE SERVICE	\$25.00 PER GALLON
freshly brewed decaf and caffeinated coffee with cream and assorted sweeteners on the side	
HOT TEA	\$20.00 PER GALLON
hot water with herbal tea bags & assorted sweeteners on the side	
HOT CHOCOLATE	\$25.00 PER GALLON
ALL DAY HOT BEVERAGE PACKAGE	\$16.00 PER GUEST
freshly brewed decaf & caffeinated coffee, hot water, & assorted teas with cream & assorted sweeteners on the side <i>this package is for a maximum of 6 hours and remains in the same location all day</i>	
ALL DAY BEVERAGE PACKAGE	\$17.50 PER GUEST
freshly brewed coffee, decaf coffee, assorted teas, soft drinks, bottled water <i>this package is for a maximum of 6 hours and remains in the same location all day.</i>	

BEVERAGES A LA CARTE

BOTTLED WATER	\$5.50 EACH
16oz aquafina aluminum water bottles	
ASSORTED SOFT DRINKS	\$4.50 EACH
pepsi, diet pepsi, dr. pepper, starry	
ASSORTED BOTTLED JUICES	\$4.00 EACH

BAR OPTIONS

please ask our ovg sales representative about host/cash
bar options available for your event.

CASH BAR/HOSTED BAR

PREMIUM LIQUOR	\$12.00 EACH
WELL LIQUOR	\$10.00 EACH
WINE BY THE GLASS	\$12.00 EACH
CANNED WINE	\$14.00 EACH
DOMESTIC CANNED BEER	\$8.00 EACH
PREMIUM CANNED BEER	\$9.00 EACH
ASSORTED SOFT DRINKS	\$4.50 EACH
AQUAFINA BOTTLED WATER	\$5.50 EACH
ASSORTED BOTTLED JUICE	\$4.00 EACH

WINE SELECTION

ask us about our selection

DRAFT BEER SELECTION

DOMESTIC KEG	\$400.00
coors banquet, coors light	
SPECIALTY KEG	\$500.00
voodoo ranger, guinness	

*please ask our ovg hospitality premium services manager
about premium liquor brands

bartender fee of \$140 will be charged per bartender every four
(4) hours



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts

FOOD & BEVERAGE SERVICE POLICY

OUTSIDE FOOD & BEVERAGE

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 premise at any time.

BEVERAGE SERVICE

OVG Hospitality offers a complete selection of beverages to complement 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 the Colorado Liquor Enforcement Division, OVG reserves the right to ask patrons for proper identification for alcoholic beverage service and OVG holds the right to refuse alcohol service to intoxicated or underage 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 for notifying OVG Hospitality of the exact count of each item (7) working days prior to the event. The 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 RANCH will require a minimum purchase of \$500. If your event does not meet this requirement, please consult with the Premium Service 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 on the day 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.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your needs. The menu must be finalized two weeks prior to the event. Menu modifications within one week of the event resulting in lower quantities or removal of menu items will result in 100% of the original charges.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests with advanced notice of 72 hours or more.

CHINA SERVICE

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

LINENS

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

CANCELLATION

In the event of a cancellation prior to (2) weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by email 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.

MANAGEMENT CHARGE & TAXES

Please note that all catered events are subject to a 22.5% Management Charge and 6.95% 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 bartender, or other employee. No part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guest.

CONTACT INFORMATION

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