

Appetizer Menu

Fresh Fruit, Cheese & Cracker Platter \$3.95 pp

Imported Meat & Cheese Platter \$5.95

Crab & Avocado Toast \$3.50 ea

Caprese Bites GF \$2.95 ea

Crab Stuffed Portabella Mushroom Caps \$3.95 ea

Vegetarian Stuffed Portabella Mushroom Caps \$3.50 ea

Sweet Corn Fritters \$2.95 ea



Cajun Elk Bites GF \$3.95 ea

House-made Hummus & Seasonal Vegetable Platter GF \$3.95 pp

Ahi Tuna Martini \$3.95 ea

Coconut Shrimp \$3.95 ea

Prosciutto Wrapped Asparagus GF \$3.95 ea

Bacon Wrapped Sea Scallops GF \$4.50 ea



Dinner Menu

Catering Package Includes 3 main entrée choices, side dishes of mashed potatoes, seasonal vegetables, mixed green salad, and fresh baked bread.
+ \$15pp PLATED

BEEF AND GAME

Filet Mignon + \$15pp GF
Colorado Elk Medallions + \$15pp GF
Bison Ribeye + \$15pp GF
Prime Rib Cabernet Au Jus GF
Braised Short Ribs GF
New York Strip GF

CHICKEN

Lemon Pepper Chicken GF
Chicken Florentine
Taharaa Chicken Parmesan
Chicken Cacciatore

SEAFOOD

Grilled Garlic Shrimp GF
Roasted Rosemary Salmon GF
Chesapeake Crab Cake + \$15pp

PASTA, VEGETARIAN, & VEGAN

Basil Pesto Pasta Penne
Rainbow Tortellini
Grilled Portabella Farro *Vegan

KIDS MENU

Chicken Strips

House-made Mac & Cheese

Pasta