

Appetizer Menu

Fresh Fruit, Cheese & Cracker Platter \$3.95 pp

Imported Meat & Cheese Platter \$5.95 ea

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 & 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

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

PASTA, VEGETARIAN, & VEGAN

- Basil Pesto Pasta Penne
- Rainbow Tortellini
- Vegan Pesto Gnocchi

KIDS MENU

- Chicken Strips
- House-made Mac & Cheese
- Pasta

