

Buffets

Carved Entrees

*include dinner rolls with whipped butter and three side dishes (may include chef paired side(s) for one or more of the three if listed)
add a second or third carved or chafing dish entrée for an additional \$6 each added on to the higher priced entrée price*

| BACON WRAPPED TURKEY |

\$15.00*

whole roasted, de-boned bird cooked in twice smoked applewood bacon and served with cranberry sage sausage stuffing

| TRICOLORED PEPPERCORN CRUSTED PRIME RIB |

\$27.95*

10oz slow roasted stockyard's prime rib of beef accompanied by jack daniels horseradish and pan us jus

| GRILLED BEEF TENDERLOIN WITH MOUNTAIN MUSHROOMS |

\$26.95*

coal fired beef tenderloin, slow grilled and served with a button mushroom demi glace

| GRAND BARON OF BEEF |

\$19.95* (minimum 65 guests or top rounds will be used)

16 hour slow roasted shank of beef smothered in herb and sea salt accompanied by jack daniels horseradish and pan us jus

| JALEPEÑO AND APRICOT GLAZED PORK LOIN |

\$18.50

slow roasted pork loin in a juniper berry brine grilled to order, the perfect amount of sweet and spice

| OVEN ROASTED PIT HAM |

\$15.50

served with a with a maui onion pineapple glaze

Chef Expedition Style Prepared Live

served with the sides listed

| CUSTOMIZED PASTA BAR |

\$20.95

chef accompanied sauté stations with guests choice grilled chicken, shrimp, bacon, assorted sausage and roasted vegetables with marinara, alfredo, pink vodka and pesto sauce with varied al dente pastas, accompanied by rustic garlic bread and mixed greens with assorted dressing

| SOUTHERN SEAFOOD BOIL |

\$24.95 (minimum of 50 guests)

gulf coast shrimp, pacific dungeness crab and louisiana crawfish boiled with new potatoes, andouille sausage, sweet idaho corn, button mushrooms and artichoke leaves ~ bibs optional!

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Chafing Dish Entrees

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| GRILLED ALASKAN KING SALMON |

*\$17.95**

grilled alaskan king salmon topped with a lemon dill cream sauce

| LOUISIANA CHICKEN |

\$15.00

lightly breaded pan seared chicken breast with a Louisiana beurre blanc

| ASIAN STIRFRIED CHICKEN |

\$17.95

lightly breaded chicken breast stir fried with mango, tricolored peppers, onion and japanese chili peppers and soy sauce, accompanied by pork fried rice and wok seared vegetables

| ELK LASAGNA |

\$15.95

traditional three layer lasagna with idaho farm raised elk in a savory italian tomato sauce with mozzarella, ricotta and asiago cheeses, made with sweet basil, oregano and thyme

| BIG EASY CHICKEN AND PASTA |

\$16.95

lightly breaded panko crusted chicken breast with a spicy new orleans style cream sauce over bow tie pasta with bell peppers, mushrooms, scallions and garlic

Entrees Served on Natural Stone

served with the sides listed

| FLAT BREAD PIZZA |

\$15.00

assorted flat bread pizzas including four cheese, pepperoni, wild mushroom blue cheese arugula, roma tomato asparagus, sausage pepper onion and more, accompanied by mixed greens with assorted dressing

| SONORAN ENCHILADA AND QUESADILLA BAR |

\$16.50

grilled chicken, carne asada and pork carnitas quesadilla bar with fire roasted vegetables, cheddar, pepper jack and feta cheeses with sour cream and house-made salsa, accompanied by green chili chicken enchiladas and house fried corn chips

| NY DELI BOARD |

\$15.00

sliced genoa salami, honey cured ham, turkey, pepperoni, roast beef and roasted tomatoes, accompanied by various cheeses, pickled vegetables and pesto aioli, fresh basil, dijon mustard, mayonnaise and rustic ciabatta and deli wheat breads, accompanied by mediterranean pasta salad, potato salad and mixed greens with assorted dressing