

PLATED DINNERS

SALADS

(CHOOSE 1)

WEDGE SALAD

Tomato, Bacon Bits, Shaved Red Onion, Housemade Croutons with Buttermilk Dressing.

CAPRESE SALAD

Tomato & Mozzarella Slices topped with Fresh Basil and Sweet Balsamic Reduction.

ROASTED PEAR SALAD

Toasted Pumpkin Seeds, Artichoke Hearts, Blue Cheese Crumbs with Honey Mustard.

MIXED GREEN HARVEST SALAD

Avocado, Pickled Red Onions, Toasted Pine Nuts with Tarragon Vinegar.

SIDES

(CHOOSE 2)

MIXED GRILLED VEGETABLES

RED POTATO SKIN MASHED POTATOES

HOMEMADE RATATOUILLE

TUSCAN POLENTA

PESTO PASTA OR MAC & CHEESE

ENTREES

(CHOOSE 2)

DUCK BREAST

SEARED TUNA

AGAVE-BOURBON GLAZED PORK CHOPS
VENISON FILET WITH HERBED BUTTER
GARLIC &THYME CRUSTED PRIME RIB
LEMON SAGE CHICKEN BREAST
SURF 'N' TURF (Gulf Shrimp & Flat Iron Steak)
BISON MEATLOAF
BRAISED SHORT RIBS

SHRIMP & CAPELLINI SCAMPI



LAWN MENU

LAWN APPETIZERS

TUNA TARTARE WONTONS | HOUSEMADE MEATBALLS WITH THAI CHILI SAUCE | BRUSCHETTA
MINI CRAB CAKES | STUFFED MUSHROOMS | CAPRESE SKEWERS | CHEVRE WALNUT CRUSTINI
CHEESE STATION

SALADS

(CHOOSE 2)

MIXED GREEN

Tomato Wedges, Shaved Carrots, Cucumbers, Roasted Garlic Vinaigrette

ASIAN MIXED GREENS

Sliced Mandarin OrangeS, Toasted Almonds,
Shaved Red Onions, Sesame & Ponzu Dressing
SPINACH

Pickled Red Onions, Goat Cheese Crumbles, Bacon Bits, Red Wine Vinaigrette

CLASSIC CAESAR

Romaine, Fresh Croutons, Parmesan with House-Made Caesar Dressing.

BBQ BUFFET

(CHOOSE 2)

BABY BACK RIBS with Housemade Sauce
BBQ MARINATED CHICKEN BREASTS
SLOW-COOKED BRISKET
GRILLED BLACKENED SEA BASS

PLATED DINNERS

(CHOOSE 2)

ROSEMARY VENISON FILET

DUCK BREAST

SEARED TUNA

BLACKENED CAJUN CHICKEN BREAST

AGAVE-BOURBONE GLAVED PORK CHOPS

SIDES

(CHOOSE 2)

SAUTEED MIXED VEGETABLES
BRUSSEL SPROUTS with Bacon
HARICOTS VERTS
MASHED POTATOES
Sour Cream & Chive
MASHED SWEET POTATOES
Garlic & Thyme
CORN SALAD
PASTA SALAD
COLE SLAW Southern Style

THAI BUFFET

(CHOOSE 2)

VEGETABLE CURRY
CHICKEN COCONUT & PEANUT CURRY
BEEF & BROCCOLI STIR FRY
WOK SHRIMP STIR FRY

LAWN GRILL STATION

BACON-WRAPPED PRAWN SKEWERS
HAWAIIAN GRILLED CHICKEN SKEWERS
SOY & GINGER MAHI MAHI
NEW YORK STRIP
VENISON
RUNA STEAKS
BISON FILET
SALMON



DINNER BUFFET OPTIONS

SALADS

(CHOOSE 1)

HARVEST SALAD

Sliced Avocado, Pickled Red Onions, Toasted Pine Nuts, Tarragon Vin

ASIAN MIXED GREENS

Sliced Mandarin OrangeS, Toasted Almonds, Shaved Red Onions, Sesame & Ponzu Dressing

SPINACH

Pickled Red Onions, Goat Cheese Crumbles, Bacon Bits, Red Wine Vinaigrette

CLASSIC CAESAR

Romaine, Fresh Croutons, Parmesan with House-Made Caesar Dressing.

COLORADO BUFFET

(CHOOSE 2)

ROSEMARY VENISON FILETS LEMON PEPPER TROUT FILETS PARMESAN CRUSTED LAMB CHOPS WILD MUSHROOM CACCIATORE

HOME COMFORT BUFFET SEA FARE BUFFET

(CHOOSE 2)

BISON MEATLOAF BRAISED SHORT RIBS BOURBON MARINATED PORK CHOPS

SIDES

(CHOOSE 2)

SAUTEED MIXED VEGETABLES BRUSSEL SPROUTS GREEN BEANS

MASHED POTATOES

Sour Cream & Chive

MASHED SWEET POTATOES

Garlic & Thyme

PARMESAN POLENTA

FUSILLI PASTA

Tossed in Herbs de Provence RICE PILAF

THAI BUFFET

(CHOOSE 2)

VEGETABLE CURRY CHICKEN COCONUT & PEANUT CURRY BEEF & BROCCOLI STIR FRY WOK SHRIMP STIR FRY

(CHOOSE 2)

CRAB LEGS

GRILLED ALASKAN SALMON SEARED TUNA FILETS CRAB-STUFFED SOLE/COD

CARVING STATION

GARLIC & THYME CRUSTED PRIME RIB | VENISON TENDERLOIN | SMOKED TURKEY BREAST AGAVE-BOURBON GLAZED PORK LOIN | RACK OF LAMB



BREAKFAST & BRUNCH OPTIONS

FULL PACK BRUNCH

WAFFLES

PASTRIES & BAGELS
INDIVIDUAL ASSORTED YOGURTS

SPINACH QUICHE

SLICED FRUIT PLATTER

BACON OR SAUSAGE LINKS (Choose 1)

COUNTRY POTATOES

MOUNTAIN MAN

SCRAMBLED EGGS

BACON OR SAUSAGE LINKS (Choose 1)

COUNTRY POTATOES

BAGELS OR TOAST (CHOOSE 1)

PRAIRIE PRIDE

GRANOLA

BERRY & GRAPE PLATTER

INDIVIDUAL ASSORTED YOGURTS

OPTION TO ADD BAGELS & LOX

SNACKS & BREAKS

GARDETTO'S MIX

BROWNIES (Price by the Dozen)

ASSORTED COOKIES (Price by the Dozen)

WHOLE FRUITS (Choice of any or all)

Bananas | Apples | Oranges | Grapes

CRUDITE PLATTER

Asparagus | Tomato Wedges | Grilled Yellow Squash & Zucchini | Hummus



SMALL BITES

*PRICE PER PIECE

TUNA TARTARE WONTONS BRUSCETTA

CHEVRE & WALNUT CRUSTINIS

CAPRESE SKEWERS

CHICKEN SATAY with Peanut Dipping Sauce HOMEMADE MEATBALLS with Thai Chili Sauce STUFFED MUSHROOMS

with Spinach, Bacon, Goat Cheese OR Roasted Pepper, Feta, Herb Bread Crumbs

SNACKS

GARDETTO'S MIX BROWNIES COOKIES PRETZELS & DIPS

WHOLE FRUIT

Bananas | Apples | Oranges CRUDITE PLATTER

Asparagus | Tomato Wedges | Grilled Yellow Squash & Zucchini | Hummus

DESSERTS

CHOICE OF LARGE OR INDIVIDUAL. YOU MAY ALSO USE YOUR OWN.

> MOUSSE CAKE TUXEDO CHEESE CAKE RED VELVET CAKE SEASONAL OPTIONS AVAILABLE



LUNCH MENU OPTIONS

BBQ BUFFET

(CHOOSE 2)

BRISKET
PULLED PORK
SLICED MARINATED CHICKEN BREAST
SMOKED TURKEY BREASAT

ITALIAN BUFFET

(CHOOSE 2)

CHICKEN FLORENTINE WITH FETTUCCINI
GRILLED PORTABELLAS WITH CAPELLINI
CHEESE TORTELLINI WITH MARINARA
SHRIMP SCAMPI IN TOMATO & WHITE WINE SAUCE

SIDES (CHOOSE 2)

GERMAN POTATO SALAD | PASTA SALAD | CORN SALAD | SOUR CREAM & CHIVE MASHED POTATOES | SOUTHERN-STYLE COLSESLAW | GRILLED MIXED VEGETABLES

SALADS (CHOOSE 1)

GRILLED SHRIMP SALAD

Grilled Shrimp, Romaine, Tomatoes, Green Onions, Cilantro with Ginger-Lime Vinaigrette.

CAPRESE MIXED GREENS

Baby Mozzarella, Tomatoes, Basil with Balsamic Vinaigrette.

ROASTED PEAR SALAD

Toasted Pumpkin Seeds, Artichoke Hearts, Blue Cheese Crumbs with Honey Mustard.

CLASSIC CAESAR

Romaine, Fresh Croutons, Parmesan with House-Made Caesar Dressing.

TACO BAR

(CHOOSE 2)

MAHI | CARNE ASADA | PULLED CHICKEN | PORK CARNITAS

WITH OAXACAN RICE & BEANS, VEGETABLE A LA MEXICANA, GUACAMOLE, SOUR CREAM, SALSA

SANDWICH BAR

CHOOSE A MIX OF:

SLICED SMOKE TURKEY BREAST with Pepper Jack Cheese
SLICED ROAST BEEF with Cheddar

SLICED MARINATED PORTABELLA with Fresh Mozzarella

Includes: Housemade Mayonnaise, Dijon Mustard, Horseradish Sauce, Kosher Dill Pickles Sides (Choose 2): Potato Chips, Southern Style Coleslaw, Pasta Salad, Sour Cream & Chived Potato Salad, Mixed Green Salad