CATERING MENU

PROPRIETOR
BILL HAMIL

CHEF
JOHN FARIS

IF YOU HAVE ANY QUESTIONS PLEASE CALL US!

Minimum Orders On Select Menu Items
APPETIZERS

Platters

HOT ROASTED SMOKED SALMON
Chilled, Sliced and served with Capers, Red Onions, Horseradish Sauce and Cocktail Rye

POACHED SALMON
North Atlantic Salmon served with Red Onions, Tomatoes, Capers and a Dill Cucumbers Sauce

NOVA STYLE SMOKED SALMON OR GRAVLOX CURED SALMON
Thinly Sliced Ducktrap Salmon served with Capers, Red Onions, Wildshire Mustard Sauce and Cocktail Rye

CALIFORNIA ROLLS
With Tuna, Crab and Vegetables served with Assorted Oriental Salads and Sauces
Perfect for 20 people or more 80 piece tray

PARTY SIZE DELI STYLE SUBMARINE SANDWICHES
Choice of Boars Head Meats and Cheeses, Condiments, Lettuce, Onions, and Tomatoes served on a French Roll and Cut in 3 Inch Slices with Frill Picks
20 pieces

SMOKED SAUSAGE
The Perfect Après Ski Platter contains Smoked Buffalo Sausage, Sliced Salami, Andouille Sausage and Smoked Cheeses, served with Sweet Peppers, Wildshire Mustard Sauce and Crackers
10 person minimum

ARTISAN CHEESES & MEATS - MARKET DISPLAY
Fol Epi, Heart of England, Morbier, Prosciutto, Sopressata, Olives & Fruit Peasant Bread, Michel’s French Bread and La Brea Olive Oil Rosemary Bread
10 person minimum

FRESH FRUIT AND CHEESE TRAYS
Chef’s Selection of Three Cheeses and Seasonal Fruits
10 person minimum

VEGETABLE CRUDITE
A Colorful Selection of Seasonal Vegetables served with a Ranch Dipping Sauce
10 person minimum
Add Hummus for additional price
APPETIZERS

Platters

CHILLED ROASTED TENDERLOIN OF BEEF
Sliced and Layered with Cucumbers and Tomatoes, Creamy Horseradish and Tarragon Dijonnaise served
Open Faced on French Baguette or Slider Buns

STUFFED CHICKEN PINWHEELS
Served Chilled and Sliced with Garlic Herb Cheese, Spinach, Roasted Bell Peppers served with Wildshire
Mustard Sauce

ANTIPASTO PLATTER
Prosciutto, Salami, Green Olives, Kalamata Olives, Artichokes and Pepperoncini

SPIRAL CUT HAM
Thick Cut Ham served with Slider Buns and Wildshire Mustard Sauce
Small up to 20 people  Large up to 40 people

SMOKED TURKEY PLATTER
Free Range, Brined and House Smoked Turkey, White and Dark Meat Sliced and Deboned with Wildshire
Mustard Sauce & Mini Slider Buns
Small up to 20 people  Large up to 40 people
APPETIZERS

Raw Bar

OYSTERS ON THE HALF SHELL
With Lemon, Mignonette, Cocktail and Horseradish Sauces. Call for Today’s Selection

ALASKAN KING CRAB LEGS
Split and Chilled with Cocktail Sauce and Lemon

STONE CRAB CLAWS
Deliciously Sweet, Cracked and Chilled, served with a Dijon Mustard Sauce

JONAH CRAB CLAWS
From the Cold Waters of the North Atlantic the Jonah Crab Claws have been Overlooked but are Similar to the Stone Crab in the Sweetness of the Meat. Served with a Dijon Mustard Sauce

COLOSSAL SHRIMP COCKTAIL
Our Largest Shrimp Peeled, Deveined and Cooked to Perfection and served with Cocktail Sauce and Lemon

JUMBO SHRIMP COCKTAIL
Tender Shrimp Peeled, Deveined and Cooked to Perfection and served with Cocktail Sauce and Lemon

TUNA POKE
Fresh Ahi Tuna, Scallion, Chili, Sea Salt, Soy Sauce, Ginger, Sesame Seeds served with an Avocado Mousse

ASSORTED SEAFOOD DISPLAY
Includes Jumbo Shrimp Cocktail, Crab Claws, Smoked Salmon, Smoked Trout, and is served with Cocktail Sauce, Horseradish Sauce, and Lemons
Add Clams or Oysters on the Half Shell for additional price

VIETNAMESE FRESH SHRIMP SPRING ROLLS
Shrimp, Thai Basil, Mint, Cilantro, Noodles and Lettuce Wrapped in Rice Paper and served with a Spicy Hoisin Peanut Sauce

CHILLED SEAFOOD PASTA
Shrimp, Scallops and Mussels Steamed in White Wine and Garlic served with Conchigli Pasta Shells, Red Onion, Bell Peppers, Vine Ripe Tomatoes and Tossed with an Oregano Honey Dressing

10 person minimum
APPETIZERS

Small Bites-Cold

CROSTINI WITH YOUR CHOICE OF TOPPING
• Basil Pesto and Goat Cheese
• Sundried Tomato Pesto and Goat Cheese
• Peach Chutney & Goat Cheese

FILO BASKETS
Filled with Garlic Cheese, Spinach and Mushroom served with a Roasted Bell Pepper Sauce

SMOKED TROUT BITES
House Smoked Trout Mousse, Baby Potatoes, and Green Onions

ASPARAGUS WITH GRAVLOX
Fresh Asparagus Wrapped with Thinly Sliced Cured Salmon with a Honey Dill Sauce

PROSCIUTTO WRAPPED MELON
Italian Dry Cured Ham Wrapped around Fresh Cantaloupe

FRUIT SKEWERS
Fresh Seasonal Fruits served on Skewers

ANTIPASTO SKEWERS
Pepperoni, Salami, Green Olives, Kalamata Olives and Artichokes

CAPRESES SKEWERS WITH BALSAMIC DRIZZLE
Cherry Tomatoes, Fresh Basil, Mozzarella Cheese and Balsamic Glaze

GREEK SALAD SKEWERS
Cucumber, Cherry Tomatoes and Kalamata Olives served with a Feta Cheese Dipping Sauce
APPETIZERS

Small Bites-Hot

CLAMS CASINO
Clams on the Half-Shell with Garlic Butter, Red Bell Pepper and Applewood Smoked Bacon
Minimum 2 dz

MARYLAND MINI CRAB CAKES
Sautéed and served Hot with Spicy Remoulade
Minimum 3 dz

SHRIMP LEJON
Succulent Shrimp Stuffed with Horseradish, Wrapped with Bacon and served with Spicy Remoulade
Minimum 2 dz

PEAR AND PROSCIUTTO PIZZA
Golden Pizza Crust Topped with Fresh Sliced Pears, Italian Prosciutto Ham, Gorgonzola and Mozzarella Cheeses

BAKED BRIE IN PUFF PASTRY
Baked Golden Brown and served Warm with Lingonberries, Apples, Grapes and French Bread
Half or Whole

MINI BEEF WELLINGTON
Tenderloin of Beef Pan seared and Wrapped in a Puff Pastry with Truffle Mousse Pate
Minimum 2 dz

HERB AND DIJON CRUSTED SPRING LAMB CHOPS
Served with a Roasted Garlic Cream Sauce
Minimum 16 ct

LARGE STUFFED MUSHROOMS
Baked with Either a Crab, Sausage or Artichoke Filling
Minimum 2 dz

TUNA BIKI BIKI
Yellow Fin Tuna Skewers Marinated and served with an Asian BBQ Sauce
Minimum 1 dz

THAI SATAY
Chicken, Beef or Pork Marinated and served with a Thai Peanut Sauce
Minimum 1 dz
APPETIZERS

Small Bites-Hot

GOAT CHEESE AND SWEET PEAR FILO PURSES
A Combination of Sweet and Savory with a Splash of Port Wine in a Purse Shaped Filo Wrap.

RASPBERRY BRIE ENCROUTE
Brie and Raspberry Wrapped in a Pastry Purse.

DUCK AND MANGO SPRING ROLLS
A mild Jamaican jerked seasoned Duck Breast. Glazed with a Mango Chutney and Cilantro in a Crisp Rice Paper

MEATBALLS
Petite Meatballs served with a choice of Swedish, Asian BBQ or Cowboy Ketchup

FONTINA RISOTTO BALLS
Creamy Fontina Cheese and Risotto served with a House Made Marinara

JALAPENO POPPERS
Halved and Stuffed with Cream Cheese and Topped with our House Smoked Bacon

ELK SAUSAGE SKEWERS
House Made Elk Sausage served with a Raspberry Mustard Sauce
Fresh From The Garden
All Salads will Feed 10 People

FRESH BABY SPINACH
With Raspberries, Sliced Red Onions, Toasted Macadamia Nuts in a Raspberry Vinaigrette

CAESAR SALAD
Crisp Romaine Lettuce, Croutons, Parmesan Cheese and the Chef’s Special Caesar Dressing

GARDEN SALAD
Vine-Ripe Tomatoes, Red Onions, Bell Peppers, Mandarin Oranges, served on a Bed of Mixed Baby Greens, with your Choice of Dressing (Homemade Ranch, Raspberry Vinaigrette, Champagne Vinaigrette, Lemon Garlic Vinaigrette and Balsamic Vinaigrette)

HEIRLOOM SALAD
Avocado, Orange, Almonds, Tomatoes, Field Greens, Red Onions and Lemon Vinaigrette

AUTUMN SALAD
Mixed Greens, Tomatoes, Spiced Pecans, Apples, Cranberries with Champagne Vinaigrette

FRESH FRUIT SALAD
A Blend of Fresh Seasonal Fruits

GREEK SALAD
Kalamata Olives, Pepperoncini, Feta Cheese, Ripe Tomatoes, Red Onions, Spinach, Crisp Romaine Lettuce Tossed in a Zesty, Oregano, Lemon and Garlic Vinaigrette

SNAP PEA SALAD
Sugar Snap Peas Tossed with Red Onions, Walnuts, Diced Tomatoes, Feta Cheese, Mixed Greens and Fresh Mint Vinaigrette

TOMATO AND MOZZARELLA SALAD
Fresh Buffalo Mozzarella Layered with Ripe Hothouse Tomatoes, Topped with Fresh Basil, Black Pepper, Balsamic Vinegar and Olive Oil

GARDEN PASTA SALAD
Chopped Tomatoes, Red and Green Peppers and Red Onions with Farfalle Pasta and Fresh Herb Vinaigrette

TORTELLINI SALAD
Genoa Salami, Kalamata Olives, Aged Provolone, Tomatoes, Capers, Celery, Onions and a Zesty Italian Vinaigrette

CHILLED SEAFOOD PASTA SALAD
Shrimp, Scallops and Mussels Steamed in White Wine and Garlic served with Tricolor Linguini, Red Onion, Bell Peppers, Vine Ripe Tomatoes and Tossed with an Oregano Honey Dressing

10 person minimum
**Pasta Factory**

**HOUSE LASAGNA**
Sweet and Spicy Italian Sausage in Delicious Marinara, Layered with Guido’s Pasta Factory Pasta, Ricotta, Mozzarella and Romano Cheeses
½ Pan Feeds 10 People
Full Pan Feeds 20 People

**VEGETARIAN LASAGNA**
Fresh Garden Vegetables in Delicious Marinara, Layered with Guido’s Pasta Factory Pasta, Ricotta, Mozzarella and Romano Cheeses
½ Pan Feeds 10 People
Full Pan Feeds 20 People

**SEAFOOD LASAGNA**
Fresh Seafood in a Béchamel Sauce, Layered with Guido’s Pasta Factory Pasta, Ricotta, Mozzarella and Romano Cheeses
½ Pan Feeds 10 People
Full Pan Feeds 20 People

**PEA & PANCETTA PASTA**
Bowtie Pasta with Pancetta and Peas served with a White Wine and Chicken Sauce
10 person minimum

**SHRIMP SCAMPI**
Sautéed in Butter, Garlic, White Wine and Tomatoes, Tossed with Angel Hair Pasta
10 person minimum

**Lobster Mac & Cheese**
House Made Fresh Pasta, Lobster, a Blend of Three Cheeses and Topped with Panko Crumbs
½ Pan Feeds 10 People
Full Pan Feeds 20 People

**BAKED PASTA DISHES**
- Plain Cheese Ravioli/Marinara sauce
- Black Bean Ravioli/Pesto and Diablo Sauce
- Squash Triangolis/Roasted Garlic Tomato Cream Sauce
- Cheese Tortellini /Pancetta, Fresh Sage Tomato Cream
  - ½ Pan Feeds 10 People
  - Full Pan Feeds 20 People
### Butcher Block

#### Beef

**NEW YORK STRIP STEAK**
- 12 ounce Cut of Prime served Medium Rare
- 10 person minimum

**PRIME RIB OF BEEF**
- 10 ounce Cut Slow Roasted Medium Rare
- 10 person minimum

**ROASTED TENDERLOIN**
- 8 ounce portions served Medium Rare
- 10 person minimum

#### Lamb

**COLORADO LAMB LEG ROAST**
- 10 ounce portions served Medium Rare

**COLORADO RACK OF LAMB**
- Served Medium Rare

**LOLLYPOP CHOPS**
- Served Medium Rare

#### Buffalo

**RIBEYE**
- 10 ounce Cut served Medium Rare

**TENDERLOIN**
- 8 ounce portions served Medium Rare

#### Elk

**RIBEYE**
- 10 ounce Cut served Medium Rare

**TENDERLOIN**
- 8 ounce portions served Medium Rare

#### Pork

**DOUBLE CUT CHOP**

**TENDERLOIN**

**BONE IN PORK LOIN**

#### Sauces

- Wild Mushroom Demi
- Caramelized Mushrooms and Onions
- Au Jus
- Horseradish Sauce
- Red Wine Demi
- Basil Pesto
- Cabernet Peppercorn Demi
- Chimichurri
- Dijon Cream
- Chutney

#### Sides

- Wild Rice Pilaf
- Garlic Mashed Potatoes
- Mac & Cheese
- French Green Beans
- Asparagus
- Pasta
- Roasted Root Vegetables
- Twice Baked Potato
- Artichoke Gratinata
- Vegetable Du Jour
- Vegetable Hash
- Scalloped Potatoes
**Fish**
- CHILEAN SEABASS
- ALASKAN HALIBUT
- NORTH ATLANTIC SALMON
- SWORDFISH
- PACIFIC SNAPPER
- GROPER
- COD
- RUBY RED TROUT

**Fish Favorites**
- **CHILEAN SEABASS**
  Marinated in Sweet Sake & Soy Broiled and served with an Asian BBQ Sauce
- **NORTH ATLANTIC SALMON**
  Grilled and served with a Fresh Fruit Salsa
- **BUTTER POACHED LOBSTER TAIL**
  Succulent Lobster Tail Slow Poached in a Butter Sauce

**Sides**
- Wild Rice Pilaf
- Garlic Mashed Potatoes
- Mac & Cheese
- French Green Beans
- Asparagus
- Pasta
- Roasted Root Vegetables
- Twice Baked Potato
- Artichoke Gratinata
- Vegetable Du Jour
- Vegetable Hash
- Scalloped Potatoes

**Shellfish**
- MUSSLES
- CLAMS
- OYSTERS
- SHRIMP
- ALASKAN KING CRAB
- LOBSTER

**Sauces**
- Fresh Fruit Salsa
- Margarita Beurre Blanc
- Caper Shallot
- Tomato Relish
- Asian BBQ
- Mushroom Tomato Garlic
- Avocado Orange
- Maître D’ Butter
Poultry

**FREE RANGE CHICKEN**
**DUCK**
**CORNISH GAME HENS**
**QUAIL**
**TURKEY**
**PHEASANT**

**Chicken Favorites**

**CHICKEN SAN MARCO**
Chicken Breast Stuffed with Garlic Herb Cheese, Spinach and Roasted Red Peppers served with a Shallot Cream Sauce

**CHICKEN PICCATA**
Oven Baked with Capers, White Wine and a Lemon Butter Sauce

**CHICKEN ADOBO**
Marinated in Soy Sauce, Vinegar, Black Pepper and Bay Leaves with a Fresh Tomato Relish

**CHICKEN PARMESAN**
Topped with Marinara Sauce, Mozzarella and Parmesan Cheeses

**Sides**

Wild Rice Pilaf
Garlic Mashed Potatoes
Mac & Cheese
French Green Beans
Asparagus
Pasta
Roasted Root Vegetables
Twice Baked Potato
Artichoke Gratinata
Vegetable Du Jour
Vegetable Hash
Scalloped Potatoes

**Sauces**

Fresh Fruit Salsa
Tomato Relish
Chimichurri Sauce
Garlic Wine Sauce
Peanut Sauce
Pesto Sauce
Lemon Butter Sauce
Shallot Cream Sauce
Orange Sauce
Something Sweet

Dessert - Bites

LEMON BAR BITES
Sweet and Tart Lemon Filling Wrapped in a Crumbly Cake Covering

MINI CHEESECAKE BITES
Rich Assorted Flavors include New York Style, Amaretto, Turtle, Gran Marnier and Chocolate Chip

CHOCOLATE DIPPED STRAWBERRIES
Juicy Ripe Strawberries Dipped in Bitter Sweet Chocolate, Colorful and Delicious

CHOCOLATE CARAMEL PRETZEL BROWNIES BITES
The Chef’s Special Recipe for a Home-Made Favorite

CHOCOLATE TRUFFLES
Chef’s Recipe for Rich Semi Sweet Bite Sized Chocolates

Dessert - Shared

FRESH FRUIT TART
Flaky Crust Topped with Rich Pastry Cream and Fresh Seasonal Fruits

NAPOLEON
Flaky Puff Pastry, with Fresh Strawberries & Fresh Whipped Cream & Strawberry Preserves

CHEESECAKES
Rich Assorted Flavors include New York Style, Amaretto, Turtle, Gran Marnier and Chocolate Chip

TIRAMISU
The Classic Italian Treat with Lady Fingers, Mascarpone Cheese, Kahlua and Espresso Coffee

CHOCOLATE CHIP COOKIES
A Classic Recipe for an Old Favorite, Straight from the Oven

FRUIT COBBLERS
Cherry, Apple, Peach, or Mixed Berry Flavors just like Grandma used to make
Add Vanilla Haggen Das Ice Cream for additional price
Deluxe BBQ Menu

Choose Two Meats, One Side Dish, Two Salads and Either Brownies, Cookies or Lemon Bars. Paper Goods, Slider Buns and our House Made BBQ Sauce Included

Meats
- Beef Brisket
- Beef Tri Tip
- BBQ Beef Top Round
- Smoked Chicken
- Smoked Pulled Turkey
- Smoked Pulled Pork
- Baby Back Ribs

Side Dishes
- Cowboy Beans
- Baked Potatoes
- Roasted Red Potatoes
- Rice Pilaf
- Corn on the Cob
- Vegetable Du Jour
- Macaroni & Cheese
- Mashed Potatoes
- Corn Bread

Salads
- Mandarin Cole Slaw
- Green Garden Salad
- Black Bean and Corn Salad
- Vegetable Pasta Salad
- Caesar Salad
- Country Potato Salad
- German Potato Salad
- Fruit Salad
Pig Roast Menu

Our Juicy Roasting Pigs are Slow Cooked in our Smoker until the Meat is so Tender it Nearly Falls of the Bone.

The Pig is Delivered Hot, Colorfully Displayed in our “Pig Pan” with Vegetable and Fruit Garnishes. Choice of Two Sides and Two Salads and Either Brownies, Cookies or Lemon Bars. Paper Goods, Slider Buns and our House Made BBQ Sauce Included.

Side Dishes
Cowboy Beans
Baked Potatoes
Roasted Red Potatoes
Rice Pilaf
Corn on the Cob
Vegetable Du Jour
Macaroni & Cheese
Mashed Potatoes
Corn Bread

Salads
Mandarin Cole Slaw
Green Garden Salad
Black Bean and Corn Salad
Vegetable Pasta Salad
Caesar Salad
Country Potato Salad
German Potato Salad
Fruit Salad