Summer 2013 Catering Menu

Lunch Menus

Served 10:00am – 3:00pm

Piney Burger Bar

$25.95 per person

8oz of All Natural Beef, Hand Packed, Grilled with Fresh Kaiser Rolls

Toppings Include: Sautéed Mushrooms, Onions, Bacon, Jalapeños, Guacamole, Salsa, BBQ Sauce, Swiss & Cheddar Cheeses

All Beef Hot Dogs Served with Buns

Platter of Lettuce, Tomato, Raw Red Onion and Pickles

Homemade Coleslaw with Sunflower Seeds

Red Bliss Potato Salad

Fresh-Cut Seasonal Fruit Salad

Fresh Baked Cookies and Lemon Bars

Add Grilled Teriyaki Chicken Breast $28.95 per person

Add Smoked Brats with Sauerkraut $29.95 per person

Rasta Ranch Menu

$29.00 per person

Pulled Pork Sandwiches with BBQ Sauce on Side

Jerk Chicken Sandwiches with Lettuce, Tomato and Condiments

Cabbage Salad with Carrots, Cucumber and Poppy Seed Dressing

Rasta Pasta Salad with Mixed Peppers and Parsley

Rice & Peas

Kettle Fired Chips

Fresh Fruit Salad

Cookies

Summer 2013 Catering Menu

High Noon
$36.00 per person

BBQ Beef Brisket with Sauce on Side

Grilled Salmon Fillets with Peach & Poblano Chutney

Mixed Green Salad with Strawberry, Feta and Candied Pecans
in a Raspberry Vinaigrette

Penne Pasta Salad with Roma Tomatoes, Kalamata Olives, Feta Cheese and Chopped
Mixed Bell Peppers with a Balsamic & Herb Vinaigrette

Garlic Mashed Potatoes

Sautéed Green Beans and Honey-Glazed Carrots

Silver Dollar Rolls

Chocolate Pecan Brownies

Vaquero Menu
$32.50 per person

Fresh Flame-Grilled All Natural Chicken Breast and Grilled Skirt Steak Fajitas
Complete with Caramelized Mixed Peppers and Sweet Onions, Sour Cream, Guacamole,
Hot Sauce and Soft Shell Tortillas

Jerk Seared Fish Tacos with Pico de Gallo, Cabbage and Chipotle Sauce
Served on Flour Tortilla

Mexican Cilantro Rice

Cowboy Beans

Papaya Coleslaw

Mixed Green Salad with Marinated Jicama, Mandarin Oranges, Shaved Cucumber
and Chipotle Vinaigrette

Cinnamon Sopapillas

Summer 2013 Catering Menu

Castle Peak Picnic
$42.50 per person

Grilled and Sliced Flank Steak

All Natural Chicken Breasts

Grilled BBQ-Rubbed Sides of Salmon

Silver Dollar Rolls for Sandwich Option

Homemade Coleslaw with Sunflower Seeds

Tomato, Cucumber, Red Onion and Feta Salad with Fresh Dill

Homemade Red Potato Salad

Corn Bread with Sweet Butter

Watermelon Slices

Palisades Peach Cobbler

Three Little Pigs
$38.95 per person

House-Smoked BBQ Baby Back Ribs with Smoky BBQ Sauce

Sliced Grilled Pork Tenderloin with Hoisin and Plum Glaze

Apple-Spiced Sausage with Peach & Pepper Chutney

Condiments to Include Sauerkraut and Stone Ground Mustard

Red Bliss Potato Salad

Fresh Steamed Baby Green Beans

Jalapeño Cheddar Cornbread with Colorado Honey

Double Chocolate Brownies

Summer 2013 Catering Menu

Dinner Buffet Menus

All Include:

Homemade Chips and Salsa

Sausage or Goat Cheese Stuffed Mushrooms

Fresh Baked Flat Bread Pizza

Cowboy I Do's

$39.00 per person

Grilled Natural Chicken Breast with Black Olive, Tomato and Onion

Flank Steak with Smoked Tomato Salsa and Chimichurri Pesto

Grilled Asparagus, Peppers and Roma Tomatoes

White Cheddar Mashed Potatoes

Cranberry, Spinach and Gorgonzola Salad with Pine Nuts and Balsamic Vinaigrette

Italian Tomato Napoleon Stack with Fresh Mozzarella, Basil and Aged Balsamic

Fresh Baked Dinner Rolls with Butter

Sub Flank Steak for Colorado Beef Prime Rib Served with Horseradish and Natural Jus $47.95 per person

Summer 2013 Catering Menu

The Sportsman
$46.50 per person

Grilled Wing Bone Chicken Breast over Chorizo Sausage
and Sage Cornbread Stuffing

Skillet–Seared Pecan–Crusted Trout with a Frangelico Glaze

Mixed Greens with Strawberries, Feta and Candied Pecans in a Raspberry Vinaigrette

Organic Beef Steak Tomatoes Sliced with Fresh Mozzarella, Roasted Yellow and Red
Peppers, Fresh Basil, Red Onions in Aged Balsamic

Steamed Baby Green Beans and Honey–Glazed Baby Carrots

Au Gratin Potatoes

Fresh Locally Baked Dinner Rolls

Double Chocolate Torte with Fresh Berries

Colorful Colorado Menu
$50.50 per person

Slow Roasted Colorado Prime Rib with Au Jus, Horseradish Cream
and Double Mustard

Skillet–Seared Pecan–Crusted Red Meat Trout with a Frangelico Glaze

Fresh Field Green Salad with Toasted Walnuts, Pears and Goat Cheese
with Herb Vinaigrette

Green Bean and Almond Salad with Dill Havarti Cheese, Red and Yellow Peppers
with a Zesty Vinaigrette

Sautéed Sugar Snap Peas and Honey–Glazed Carrots, Wild Rice Medley
with Dried Fruit

Fresh Locally Baked Dinner Rolls

Home Style Fresh Apple Strudel Puff Pastry with Vanilla Cream Sauce

Sub Colorado Beef Tenderloin with Portabella Mushroom and Fresh Sage Glaze
in Place of Prime Rib $65.50 per person

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Summer 2013 Catering Menu

Ranch Ribs/Brisket and Smoked Chicken

$39.00 per person

House-Smoked BBQ Baby Back Pork Ribs with Sweet and Spicy BBQ Sauce

Or

BBQ Beef Brisket with Sauce on Side

Smoked Quartered Chicken Tossed in Rich and Tangy BBQ Sauce

Mixed Greens with Strawberries, Feta and Candied Pecans in a Raspberry Vinaigrette

Green Bean and Almond Salad with Dill Havarti Cheese, Roasted Red and Yellow Peppers with a Zesty Vinaigrette

Cowboy Beans

Grilled Western Veggies with Asparagus, Roma Tomatoes and Seasonal Squashes

Green Chili and Cheddar Cornbread with Colorado Honey

Watermelon Slices

Double Chocolate Brownies

Summer 2013 Catering Menu

A la Carte Sides

Switch Them Out or Add a Couple to Your Menu

Side Salads

$5.50 per person

Mixed Greens with Strawberries, Feta and Candied Pecans with Raspberry Vinaigrette

Fresh Field Green Salad with Toasted Walnuts, Pears, Goat Cheese and Herb Vinaigrette

Bibb Lettuce with Pears, Toasted Walnuts and Goat Cheese in Balsamic Vinaigrette

Hearty Greek Salad with Red Onions, Feta and Dill Havarti Cheeses, Roma Tomatoes, Kalamata Olives and Roasted Bell Peppers with Balsamic Vinaigrette

Oriental Salad with Greens, Cabbage, Snap Peas, Mandarin Oranges and Carrots in a Soy Ginger Vinaigrette

Green Bean Almond Salad with Dill Havarti Cheese, Roasted Red and Yellow Peppers with a Zesty Vinaigrette

Tomato, Cucumber, Red Onion and Feta Salad with Fresh Dill

Jicama and Cabbage Slaw or Coleslaw with Sunflower Seeds

Penne Pasta Salad with Roma Tomatoes, Kalamata Olives, Feta Cheese and Chopped Mixed Bell Peppers with Balsamic and Herb Vinaigrette

Red Bliss Potato Salad

Roasted Corn and Black Bean Salad

Fresh Seasonal Fruit Salad

Summer 2013 Catering Menu

Soup Sides

$5.50 per person

Organic Tomato and Sweet Basil Bisque

Grilled Chicken and Tortilla Soup with Sour Cream, Guacamole and Tortilla Strips

Western Clam Chowder

Roasted Butternut Squash with Poblano Oil

Pasta Fagioli Soup

Traditional French Onion Soup

Summer 2013 Catering Menu

Veggie & Starch Sides

$6.50 per person

Grilled Seasonal Vegetables

Steamed Seasonal Veggies

Grilled Asparagus with Soy Glaze and Ginger

Fresh Steamed Baby Green Beans

Sautéed Sugar Snap Peas and Honey-Glazed Carrots

Gingered Carrots and Sesame Asparagus

Oriental Stir Fry

Roasted Whole Sweet Corn on the Cobb with Melted Butter

White Cheddar Mashed Potatoes

Chipotle Mashed Potatoes

Roasted Garlic Mashed Potatoes

Potatoes au Gratin

Oven Roasted Ranch Potatoes with Peppers and Onions

Wild Mushroom and Goat Cheese Seared Polenta Rounds

South of the Border Steamed Rice

Wild Rice Medley with Dried Fruit

Cowboy Beans

Kettle-Fired Potato Chips

Summer 2013 Catering Menu

A la Carte Entrées

Switch Them Out or Add a Couple to Your Menu

Sliced Grilled Fresh Chicken Breast with a Hoisin and Plum Glaze
$14.50 per person

Grilled Wing Bone Chicken Breast over Chorizo Sausage and Sage Cornbread Stuffing
$16.95 per person

Grilled Lamb Chop with Mint and Rosemary
$19.50 per person

BBQ Beef Brisket with Cilantro and Orange BBQ Sauce
$12.95 per person

Grilled Cowboy Ribeyes with Smoked Tomato Salsa
$16.95 per person

Colorado Beef Tenderloin with Portabella Mushroom and Fresh Sage Glaze
$24.50 per person

Colorado Elk Tenderloin Steaks
$33.50 per person

Skillet-Seared Pecan-Crusted Red Meat Trout with a Frangelico Glaze
$18.00 per person

Ahi Tuna Steaks Marinated in Cilantro and Lime
$23.50 per person

Grilled Chilean Sea Bass with Yakitori Barbecue Sauce
$25.75 per person

Summer 2013 Catering Menu

PINEY RIVER RANCH · AT PINEY LAKE ·

Just Appetizers

Add a Little More to Your Menu

Pan–Seared Lump Crab Cakes with Chipotle Aioli
$4.25 per piece

Barbecued Mixed Grill of Sausages with Peppers and Onions
$3.25 per piece

Grilled Chicken and Peanut Lettuce Wraps with Bibb Lettuce and Orange Chili Dipping Sauce
$3.95 per piece

Pan–Seared Coconut Shrimp with Orange Cilantro Marmalade
$5.95 per piece

Thai Chicken Satay with Spicy Peanut Sauce
$4.50 per piece

Colorado Beef Carpaccio with Lemon, Capers and Parmesan, Topped Off with Roasted Red Pepper Aioli and Served on Toast Rounds
$4.25 per piece

Marinated Ahi Tuna Served Sashimi Style with Plum Sauce and Japanese BBQ Sauce Served with Crispy Wontons, Pickled Ginger and Wasabi
$4.25 per piece

Boursin, Goat Cheese and Fennel Stuffed Mushroom Caps
$3.25 per piece

Flat Bread Pizza with Basil Oil, Gorgonzola, Tomato and Mushroom
$2.75 per piece

Sausage–Stuffed Jumbo Mushroom Caps with Pepper Aioli
$3.25 per piece

Smoked Salmon on Dill Onion Pancake with Horseradish Cream
$2.95 per piece

Summer 2013 Catering Menu

Desserts

Fresh Baked Fruit Pies with Whipped Cream
$5.25 per person

Caramel and Pecan Chocolate Torte with Fresh Berries
$5.50 per person

Dutch Oven Peach and Blueberry Cobbler
$4.25 per person

Fresh Baked Chocolate Chip Cookie and a Variety of Fresh Baked Dessert Bars
$3.25 per person

Petits Fours: Assorted Cream Puffs, Individual Fruit Tortes, Mini Éclairs and Mini Double Chocolate Tortes
$9.50 per person

Chocolate-Covered Strawberries
$4.95 per person

Tiramisu Squares with Shaved Chocolate and Espresso Bean Glaze
$6.75 per person

Chocolate Truffles, Bourbon Balls and Chocolate Strawberries
$6.75 per person

Summer 2013 Catering Menu

Accompaniments

Imported and Domestic Cheese Platters with Assorted Sliced Dry Meats and Sausages
$6.50 per person

Fresh Seasonal Selection of Vegetables and Dip
$4.50 per person

House-Smoked Salmon or Trout Sides with Capers, Red Onions, Radish Sprouts and Lemon with Horseradish Cream and Parmesan Crostini
$5.50 per person

Baked Brie En Croute with Strawberry and Apricot Glaze
Served with French Baguette Slices
$5.50 per person

Drink Service

Coffee and Tea Service
$2.00 per person

Coffee, Tea, Cider and Hot Chocolate Service
$3.50 per person

Lemonade or Iced Tea
5-Gallon Glass Container of Either
$65.00 each

Bottled Water/Sodas
$1.50 per bottle

Kids

Ages 12 and Under
$15.00 per child

All Include:
Chips and Carrot Sticks

Cheese Pizza

Dino Chicken Nuggets

Hot Dogs

Adult Menu Items Are Half Price for Children

Summer 2013 Catering Menu

Service Charges

Buffet-Style Menus Require One Server per 30 People

A 200-Person Wedding Requires Approximately Seven Servers
For Example, If Service Starts at 5pm, Servers Are Scheduled to 9pm
(Estimated Four Hours of Service Per Server)

$25 per Hour per Server

Bartender Charge: $250.00 for Five Hours of Service
Extra Hours Are Billed at $50.00 per Hour per Bartender

Parties of 20 or Less Pay $25.00 per Hour per Server

Parties of Just Appetizers Pay $25.00 per Hour per Server
Cake-Cutting Fee at $3.00 per Person

Fire Pit & S'mores Package at $1.50 per Person

Prices are Subject to Change without Notice Unless Under Contract