



CATERING Menu



BREAKFAST

BREAKFAST

Selections

RISE AND SHINE

\$11.00 *Per Person*

Chilled Fruit Juices, Orange, Cranberry, Ruby Red Grapefruit
Seasonal Fresh Fruit
Danish, Muffins **OR** Scones, a Selection of Sweet and Savory
Coffee, Decaf, Hot Tea, Water Station

CASPER MOUNTAIN CONTINENTAL

\$13.00 *Per Person*

Hard Boiled Eggs
Seasonal Fresh Fruit
Fruited Scones, Sweet Butter

CHOOSE 1 OF THE FOLLOWING:

- Oatmeal Bar, Served with Brown Sugar, 2% Milk, Sliced Almonds, Golden Raisins, Mixed Berry Compote
- **OR** Yogurt Bar, with Variety of Yogurts, Granola, Honey, Fruit, Sliced Almonds

Coffee, Decaf, Hot Tea, Water Station

RANCHER'S BREAKFAST

\$17.00 *Per Person*

Chilled Fruit Juices: Orange, Cranberry,
Breakfast Meat: Applewood Smoked Bacon, Breakfast Sausage (Link or Patty)
Lightly Scrambled Fresh Eggs
Country Style Potatoes with Peppers and Onions
French Toast Bake with Maple Syrup and Berry Compote
Coffee, Decaf, Hot Tea, Water Station

BEAR TRAP MEADOW BREAKFAST

\$15.00 *Per Person*

Chilled Fruit Juices, Orange, Cranberry
Seasonal Fresh Fruit

CHOOSE A FRITTATA

- Italian with Mozzarella, Tomato, Basil
- Southwest, with Chorizo and Cheddar Cheeses
- Classic Hogadon, Ham, Bell Pepper, Onion and Cheddar Cheese

Potatoes, Country Style with Peppers and Onions
a Selection of Sweet and Savory Danish and Muffins,
Coffee, Decaf, Hot Tea, Water Station

GRAB AND GO BREAKFAST

\$13.00 *Per Person*

Choice of the Following Hot Breakfast Sandwiches to Include:
Ham, Egg and Cheese, on a Croissant
OR Breakfast Burrito, Eggs, Cheese, Potatoes, Green Chili, Flour Tortilla
Seasonal Whole Fruit
Granola Bar- Individual Wrapped Variety Granola Bars
Assorted Bottled Juice or Aquavista Water

PLATED Breakfast

All Plated Breakfasts Include: a Basket of Fresh House Made Muffins OR Biscuits. Coffee, Decaf, Hot Tea Offerings, Orange Juice and Water

ALL AMERICAN

Scrambled Eggs with Cheddar Cheese, Crispy Bacon or Sausage, Country Style Potatoes

\$16.00 *Per Person*

CLASSIC EGGS BENEDICT

a Pair of Poached Eggs Presented Over Ham and Served Open Faced on Toasted English Muffins
Topped with Hollandaise Sauce with Country Style Potatoes

\$18.00 *Per Person*

THE WYOMING OMELET

Three Egg Omelet Filled with Cheddar Cheese and Smoked Jackalope Sausage
Topped with a Sauté of Bell Peppers and Onions
Served with Breakfast Potatoes

\$17.00 *Per Person*

A LA CARTE Breakfast

ASSORTED MUFFINS

a Selection of Sweet and Savory Muffins; Blueberry Crumble, Apple Cinnamon Pecan, Lemon Cranberry, Chocolate Chunk, Banana Bread

\$20.00 *Per Dozen*

ASSORTED DANISH INCLUDING BEAR CLAWS

\$24.00 *Dozen*

ASSORTED LARGE FRUITED SCONES

\$24.00 *Dozen*

HOUSE BAKED CINNAMON ROLLS

\$30.00 *Dozen*

ASSORTED BAGELS

\$26.00 *Dozen*

Served with Butter, Cream Cheese and Jam

GRANOLA BARS

\$36.00 *Dozen*

ENERGY BARS

\$36.00 *Dozen*

WHOLE FRESH FRUIT

\$24.00 *Dozen*

BREAKFAST BURRITOS

Egg, Cheese, Green Chili, Potatoes, Flour Tortilla

\$60.00 *Dozen*

BREAKFAST CROISSANT

Ham, Egg, Cheese

\$60.00 *Dozen*

5% Wyoming Sales Tax and a 20% management fee to be added to all catering orders

BREAK Service

SWEET

Freshly Baked Cookies

Chocolate Chip, Butter Toffee, Peanut Butter,
Carnival M&M, Oatmeal Raisin

\$18.00 Per Dozen

Bars

Seven Layer, Raspberry Rhapsody, Lemon Squares, Mount Caramel

\$30.00 Per Dozen

Brownies and Blondies

Triple Chocolate, Rock Slide, Blondie and
Chocolate Fudge Brownie

\$26.00 Per Dozen

Cereal Bar Treats

Rice Crispy Treats, Plain and Chocolate Dipped

\$24.00 Per Dozen

SAVORY

Celery & Nut Logs

Cuts of Celery Topped with Peanut Butter and Finished with Almonds

\$15.00 Per Bakers Dozen

Apple Quarters with Almond Butter

\$21.00 Per Dozen

Soft Pretzels with Ipa Mustard

\$27.00 Per Dozen

Sweet, Spicy and Salty Snack Mix

\$16.00 Per Pound

Nutty Deluxe Mix

\$28.00 Per Pound

Chips and Salsa

Tri-Colored Tortilla Chips and Pico De Gallo Salsa

\$2.50 Person

Chips and Dip

\$3.00 Person

Fresh Yukon Potato Chips & French Onion Dip

\$3.00 Person

Vegetable Crudit  with Ranch Dip

\$3.00 Person

Sliced Seasonal Fruit Display

\$4.00 Person

BEVERAGES

Coffee, Decaffeinated Coffee

\$29.00 1.5 Gal

Hot Chocolate

\$24.00 Gal

Hot Water with 16 Assorted Gourmet Teas

\$22.00 Gal

Freshly Brewed Iced Tea

\$22.00 Gal

Lemonade / Strawberry Lemonade / Punch

\$22.00 Gal

Orange Juice

\$22.00 Gal

Cranberry Juice

\$20.00 Gal

Aquavista Bottled Water

\$3.00 Each

Sparkling Water

\$3.00 Each

Pepsi Soft Drinks

\$2.00 Each Can

Pepsi Soft Drinks 20oz Bottle

\$4.00 Each

Bottled Fruit Juice

\$3.25 Each

Gatorade

\$3.00 Each

All Day Beverage Package

\$17.00 Per Person

Beverage Service to Include: Fresh Brewed Coffee, Decaf Coffee, Assorted Teas, Canned
Soft Drinks and Bottled Water, Still and Sparkling (This Package Is For a Maximum of 8
Hours and Remains in The Same Location All Day)

GRAB AND GO

Granola and Energy Bars

\$3.00 Each

Seasonal Whole Fruit

\$2.00 Each

Individual Greek Yogurts

\$3.00 Each

Individual Bags of Trail Mix

\$2.50 Each

Individual Bags of Assorted Chips, Chex Mix, and Cracker Jacks, Smartfood Cheddar

White Popcorn, Tortilla Sweet Potato Chips

\$2.00 Each

INDIVIDUAL A LA CARTE

Assorted Fresh Fruit Pizzas

with Sweetened Cream Cheese

\$24.00 Per Dozen

Freshly Baked Gourmet Cupcakes

\$30.00 Per Dozen

Mozzarella String Cheese

\$1.00 Each

Assorted Granola Bars & Energy Bars

\$3.00 Each

Assorted Greek Yogurts

\$36.00 Per Dozen

Individual Boxed Cereals with Whole, Skim & Soy Milks

\$3.00 Each

Assorted Popular Candy Bars

\$2.25 Each

Sliced Tropical Fruits, Melons & Seasonal Berries

\$4.00 Per Person

INDIVIDUAL ASSORTED SNACKS

Assorted Potato Chips, Chex Mix, Smartfood Cheddar White

Popcorn, Cracker Jacks, Tortilla Sweet Potato Chips

\$2.00 Each

Freshly Popped Popcorn (Minimum 25 Guests)

\$2.00 Per Person

Fancy Mixed Nuts

\$28.00 Per Pound

Roasted Peanuts

\$2.00 Per Bag

Chocolate Dipped Strawberries

\$24.00 Per Dozen

Biscotti

\$20.00 Per Dozen

White and Dark Chocolate Dipped

Minted Fruit Skewers

\$3.00 Each

Maple Vanilla Yogurt Dip

Assorted Gourmet Ice Cream Bars

\$3.00 Each

Frozen Novelty and Frozen Fruit Bars

\$3.00 Each

5% Wyoming Sales Tax and a 20% management fee to be added to all catering orders

THEMED Breaks

STEP BACK IN TIME

S'more's Tart, Rice Krispy Treats, Whoopie Pies, Peanut Butter and Jelly Sandwiches, Sliced Apple Wedges with Peanut Butter

\$9.50 *Per Person*

NOT YOUR ORDINARY DIP

Fresh Garden Crudit , Bruschetta: Tomato Basil, Garlic, Olive Oil, Toasted Baguette Slices, Hummus: Traditional Hummus with Feta and Herbs Drizzled with Olive Oil, Toasted Pita Triangles

\$7.00 *Per Person*

THE CANDY SHOPPE

All Your Childhood Favorites...
M&M's, Swedish Fish, Chocolate Kisses, Strawberry Twizzlers and Skittles,
Whole Fresh Fruit

\$10.50 *Per Person*

IT'S CARNIVAL TIME

Individual Bags of Roasted Peanuts, Jumbo Pretzels with
Stone Ground Mustard, Cracker Jacks, Nacho Chips with Cheese Dip and
Jalapeno Slices, Cotton Candy

\$9.50 *Per Person*

IT'S HOW THE COOKIE CRUMBLES

Delicious Whole Berries with Cr me Fraiche, Chocolate Chip, Rocky Road,
Turtle Caramel, Chocolate Dipped Rice Krispy Treats, Milk

\$8.00 *Per Person*

CHOCOLATE JOY

Fresh Berries, Pineapple and Apple Wedges, Chocolate Sauce For Dipping
Yogurt Dipped Pretzels, Double Fudge Brownie Pops

\$8.00 *Per Person*

TAKE ME OUT TO THE BALLGAME

Hamburger Sliders, Freshly Popped Popcorn, Individual Bags of Potato Chips,
Pretzels and Chex Mix, M&M Plain Candies

\$9.50 *Per Person*

STRAWBERRY FIELDS

Strawberry Shortcake Shooters, White and Dark Chocolate Dipped Strawberries,
Strawberry Blintzes with Sweet Farmer's Cheese, Strawberry Lemonade

\$8.00 *Per Person*





LUNCHEON

LUNCHEON

Buffets

THE TAQUERIA

\$17.00 *Per Person*

Jicama Salad (Seasonal) OR
Fiesta Black Beans, Red Pepper, Cumin and Diced Red Onions
Cilantro Lime Rice, Chips and Salsa

“STREET TACOS” - CHOICE OF 2

- Fish Tacos - Seared Tilapia, Napa Cabbage, Chipotle Cream, Diced Tomatoes, White Corn Tortillas, Lime Wedges
- Veggie Tacos - Roasted Tomatoes, Grilled Eggplant, White Cheddar, Fennel Slaw, White Corn Tortillas, and Flour Tortillas
- Carne Asada Tacos - Grilled Flank Steak Marinated in a Citrus Mojo, Topped with Monterrey Jack Cheese and Pico De Gallo, White Corn Tortillas, and Flour Tortillas
- Pork Carnitas - Mexican Slow Cooked Pulled Pork, Topped with Salsa, Avocado, Monterey Jack Cheese Blend, Sour Cream, Cilantro, White Corn Tortillas, and Flour Tortillas

Mexican Churros, Coffee, Iced Tea and Water Service

SMOKEHOUSE SAMPLER

\$20.00 *Per Person*

Loaded Potato Salad, Potatoes, Bacon, Scallions and Cheese, Ranch
Baked Beans

CHOICE OF 2 “SMOKEHOUSE MEATS”

- Smoked Beef Brisket, Slow Cooked BBQ Pork, Smoked Sausage
- Fresh Bakery Buns, Sweet Potato Chips, Berry Cobbler
Coffee, Iced Tea and Water Service

TASTE OF ITALY

\$18.00 *Per Person*

Choice of Caesar Salad OR Chopped Italian Salad,
Caesar and Vinaigrette Dressings
Green Beans, Lemon Zest
Baked Penne Pasta, Pesto and Chicken
Stuffed Shells - Three Cheeses, Tomato Cream Sauce, Parmesan Cheese
Garlic Bread
Cannolis - Italian Cream, Chocolate Chips
Coffee, Iced Tea and Water Service

MEXICAN FIESTA

\$17.00 *Per Person*

Tri Color Vegetable Slaw, Lime Dressing
Fiesta Black Beans, Red Pepper, Cumin and Diced Red Onions
Chicken Fajitas, Sour Cream, Salsa, Guacamole, Shredded Cheese, Flour Tortillas
Cheese Enchiladas, Corn Tortillas, Cheddar Cheese, Zesty Enchilada Sauce
Chips and Salsa
Mexican Brownies, Decadent Chocolate with a Touch of Cayenne
Coffee, Iced Tea and Water Service

AT THE MARKET

\$17.00 *Per Person*

CHOOSE 2 SIDES

- Mediterranean Salad - Orzo, Fresh Vegetables, Basil, Mint, Citrus Vinaigrette
- Quinoa Salad - Peppers, Olives, Feta Cheese, Balsamic
- Mixed Greens Salad, Ranch and Vinaigrette Dressings
- Fruit Salad - Seasonal Fruits
- Yukon Gold Potato Chips
- Pasta Salad - Tomatoes, Cheese, Olives, Parsley, Olive Oil, Red Wine Vinegar
- Loaded Potato Salad - Potatoes, Bacon, Scallions and Cheese

Variety of Sandwiches Displayed on Trays and Cut in Half -

CHOOSE 4

- Grilled Chicken - Basil Pesto, Roasted Red Peppers, Lettuce, Tomato, Provolone Cheese on Ciabatta
- Smoked Breast of Turkey - Dill Havarti, Lettuce, Tomato, Chipotle Mayo, Whole Grain Bread
- Roast Beef and Cheddar - Lettuce, Red Onion Marmalade, Horseradish Mayo, Focaccia
- Black Forest Ham and Baby Swiss - Stone Ground Mustard, Lettuce, Tomato, Whole Grain Bread
- Veggie - Grilled Seasonal Vegetables, Boursin Cheese, Baby Greens, on Spinach Tortilla
- Chicken Salad - Diced Chicken Breast, Tarragon, Celery, Grapes, Walnuts, Lettuce, Tomato, Whole Grain Bread

Cookies and Dessert Bars

Coffee, Iced Tea and Water Service



LIGHT AND BRIGHT

\$17.00 *Per Person*

CHOOSE 2 SIDES

- Spectra House Salad - Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions and House-Made Croutons, House Vinaigrette, Ranch Dressing
- Spinach Salad - Apples, Goat Cheese, Candied Walnuts and Lemon-Honey Vinaigrette
- Mediterranean Salad - Orzo, Fresh Vegetables, Basil, Mint, Citrus Vinaigrette
- Baby Green Beans, Lemon Zest

Chicken Breast, Herb Seasoned, Grilled

Rustic Rolls and Butter

Pineapple Upside-Down Cake

Coffee, Iced Tea and Water Service

PACIFIC RIM

\$17.00 *Per Person*

CHOOSE 2 SIDES

- Mandarin Orange Salad
- Toasted Almonds and Ginger Soy Dressing
- Fried Rice, Egg and Edamame

Fried Chow Mein

Carrots, Broccoli, Scallions, Red Peppers Tossed with Lo-Mein Noodles in a Ginger-Teriyaki Sauce

Stir Fry - Chicken or Beef in a Soy, Garlic Sauce

Fortune Cookies

Choice of Dessert

Coffee, Iced Tea and Water Service

FRONT RANGE DELI

\$19.00 *Per Person*

CHOOSE 2 SIDES

- Mediterranean Salad - Orzo Salad with Fresh Vegetables, Basil, Mint, Citrus Vinaigrette
- Quinoa Salad - Peppers, Olives, Feta Cheese, Balsamic
- Mixed Greens Salad - Ranch and Balsamic Vinaigrette
- Fruit Salad, Seasonal Fruits
- Loaded Potato Salad - Potatoes, Bacon, Scallions and Cheese
- Yukon Gold Potato Chips
- Minestrone, Gazpacho, New England Clam Chowder,
- Potato, White Chicken Chili Or Tomato Basil Soup

Display of Deli Favorites to Include:

- Sliced Deli Meats
- Black Forest Ham, Smoked Turkey and Roast Beef
- Sliced Deli Cheese
- Cheddar, Baby Swiss and Provolone
- Sandwich Accompaniments
- Lettuce, Tomato, Red Onion, Pickles
- Grilled Seasonal Vegetables
- Boursin Cheese, Baby Greens Wrapped in a Spinach Tortilla

Cookies and Dessert Bars

Coffee, Iced Tea and Water Service

BURGER AND BRATS

\$18.00 *Per Person*

CHOOSE 1 SALAD

- Pasta Salad - Tomatoes, Feta Cheese, Olives, Parsley, Olive Oil, Red Wine Vinegar
- Loaded Potato Salad - Potatoes, Bacon, Scallions and Cheese

All Beef Hamburgers

Freshly Grilled, Lettuce, Tomato, Onion, Assorted Cheese

Bratwurst - Boiled in Beer and Finished on the Grill, with Grilled Onions and Peppers

Fresh Buns, Yukon Potato Chips

Cookies, Freshly Baked Assortment

Coffee, Iced Tea and Water Service

* Gluten Free Bread or Rolls May Be Added to Your

Buffet for an Additional Charge of \$2.00 Per Gluten Free Person

LUNCH DESSERTS

- Vanilla and Mango Mousse Cake
- Pineapple Upside-Down Cake
- Red Velvet Cake
- Carrot Cake
- Lemon Cake
- Mini Chocolate Bundt Cakes
- Chocolate Cream Pie
- Apple Pie
- Key Lime Pie
- Assorted Cookies

Coffee, Iced Tea, Water Service

CREATE YOUR OWN

CHOOSE 3 SALADS/SIDES, 1 ENTRÉE, 1 DESSERT - \$20 PER PERSON

CHOOSE 3 SALADS/SIDES, 2 ENTRÉE, 1 DESSERT - \$23 PER PERSON

SALADS/SIDES

- Mixed Field Greens - Tomato, Cucumber, Julienne Carrots and House-Made Croutons, Ranch and Vinaigrette Dressings
- Pasta Salad - Tomatoes, Feta Cheese, Olives, Parsley, Olive Oil, Red Wine Vinegar
- Loaded Potato Salad - Potatoes, Bacon, Scallions and Cheese
- Fruit Salad, Seasonal Fruits
- Mediterranean Salad - Quinoa, Arugula, Garbanzo Beans, Roasted Red Bell Peppers, Kalamata Olives, Feta Cheese, Balsamic
- Herb Roasted Red Potatoes
- Sea Salt, Rosemary, Olive Oil
- Mashed Potatoes, Smoked Cheddar Cheese
- Macaroni and Cheese
- Local Craft Beer Cheese, Topped with Parmesan Breadcrumbs
- Greens Beans, Lemon Zest and Sea Salt
- Fiesta Black Beans, Red Pepper, Cumin and Diced Red Onions
- Broccoli, Steamed with Sea Salt and Red Pepper Flakes
- Buttered Corn

LUNCH ENTREES

- Chicken Breast, Grilled with Fresh Herbs
- Tilapia, Grilled with Mango Tomato Salsa
- Fried Chicken, Buttermilk and Spice Dredged
- Pulled Pork, House Smoked with Kc BBQ Sauce
- Baked Penne Pasta, Pesto and Chicken
- Baked Ziti, Mozzarella, Marinara, Basil
- Chicken Breast, Grilled, Teriyaki Glazed
- Smoked Ham, Citrus Glaze
- Sausage, House Smoked with Sauerkraut
- Chicken Quarters, Roasted with Herbs, Jus
- Pork Loin, Sliced, Dijon Crusted
- Chicken Parmesan, Breaded Chicken Breast, with Mozzarella, Marinara

BOXED Lunches

THE LUNCH BOX

Choice of Wrap OR Sandwich

Kettle Chips and a Large Cookie

*Add a Bottled Water or Soda for an Additional \$2

\$13.95 *Per Person*

THE EXECUTIVE BOX LUNCH

Choice of Wrap OR Sandwich

Kettle Chips, Pickle, Chef's Choice of Side and a Large Cookie

*Add a Bottled Water or Soda for an Additional \$2

\$15.95 *Per Person*

WRAP CHOICES:

- Turkey - Smoked Turkey, Havarti Cheese, Spinach-Artichoke Spread, Tomato, Greens, Herb Wrap
- Southwest - Lime-Grilled Chicken Breast, Cheddar Cheese, Pico De Gallo, Lettuce, Chipotle Cream, Southwest Wrap
- Tuna Wrap - White Albacore, Tuna Salad, Greens, Cucumber, Tomatoes, Herb Wrap
- Chicken Caesar Wrap - Grilled Chicken Breast, Romaine Lettuce, Shaved Parmesan, Caesar Dressing, Herb Wrap
- Veggie Lovers Wrap - Grilled Asparagus, Bell Pepper, Mushroom, Pesto Aioli, Tomato, Havarti Cheese, Greens, Herb Wrap

SANDWICH CHOICES:

- Grilled Chicken - Basil Pesto, Roasted Red Peppers, Lettuce, Tomato, Provolone Cheese on Ciabatta
- Smoked Breast of Turkey - Dill Havarti, Lettuce, Tomato, Chipotle Mayo, Whole Grain
- Roast Beef and Cheddar - Lettuce, Red Onion Marmalade, Horseradish Mayo, Focaccia
- Black Forest Ham and Baby Swiss - Stone Ground Mustard, Lettuce, Tomato, Whole Grain
- Chicken Salad - Diced Chicken Breast, Tarragon, Celery, Grapes, Walnuts, Lettuce, Tomato, Whole Grain

SIDES

- Pasta Salad - Tomatoes, Cheese, Olives, Parsley, Olive Oil, Red Wine Vinegar
- Loaded Potato Salad - Potatoes, Bacon, Scallions and Cheese
- Mediterranean Salad - Orzo, Fresh Vegetables, Basil, Mint, Citrus Vinaigrette
- Fruit Salad, Seasonal Fruits

PLATED

Luncheon

SALADS (SELECT ONE)

- Traditional Caesar Salad- Crisp Romaine Lettuce, Parmesan cheese, homemade garlic-herb croutons, creamy Caesar dressing
- Spectra House Salad - Mixed greens, tomatoes, cucumbers, Bermuda onions, made from scratch croutons served with balsamic vinaigrette and Ranch dressings
- The Iceberg Wedge Salad - Fresh cut wedge of iceberg lettuce with bacon, tomato, and creamy blue cheese dressing

ENTRÉES

All Entrées include Chef Appointed Potato or Rice and Vegetable, Your Choice of Dessert, Bakery Rolls and Butter, Coffee, Decaf, Iced Tea and Ice Water

CHICKEN PICATTA

Lightly Breaded and Seared Breast of Chicken Finished with Lemon-Caper Sauce

\$18.00 PER PERSON

MEDITERRANEAN CHICKEN

Grilled Breast of Chicken, Artichoke Hearts, Sun-Dried Tomatoes and Italian Vegetables

\$18.00 PER PERSON

BEEF MEDALLIONS

Red Wine Demi-Glace, Roasted Garlic Mashed Potatoes

\$19.00 PER PERSON

WILD HONEY CITRUS SALMON

Wild Salmon Presented with a Honey Citrus Glaze

\$19.00 PER PERSON

PARMESAN HERB CRUSTED PORK CHOP

House Brined Center Cut Pork Loin Chop Encrusted in Fresh Herbs, Panko and Parmesean Cheese

\$18.00 PER PERSON

PENNE PASTA

Basil, Olive Oil, Asparagus, Spinach, Mushrooms and Julienne Red Peppers

\$16.00 PER PERSON

DESSERT SELECTIONS

- Carrot Cake
- Lemon Coconut Cake
- Assorted Petite Cheesecakes
- Chocolate Torte
- Seasonal Fruit Pies
- Assorted Cream Pies
- Fresh Strawberry Shortcake (Seasonal)



DINNER

DINNER

Buffets

THE LAHAINA

Mixed Field Greens, Ginger-Soy Vinaigrette
Grilled Mahi Mahi, Mango Salsa
Grilled Chicken, Teriyaki Glaze
Island Fried Rice, Green Onion, Pineapple
Stir Fried Vegetables, Peppers, Onions, Carrots
Choice of Dessert
Coffee, Iced Tea and Water Service

\$32.00 *Per Person*

Fortune Cookies
Choice of Dessert
Coffee, Iced Tea and Water Service

MEDITERRANEAN

Mixed Field Greens, Seasonal Citrus and
Toasted Pecans with Balsamic Vinaigrette
Grilled Herb Chicken, Sherry -Tarragon Aioli
Rosemary-Peppercorn, Flank Steak with Horseradish Cream
Couscous Salad, Dried Cherries, Tomatoes, Cucumbers, Lemon-Mint Dressing
Roasted Green Beans, Sea Salt, Lemon Juice, Garlic Olive Oil
Focaccia, Rosemary Butter
Choice of Dessert
Coffee, Iced Tea and Water Service

\$31.00 *Per Person*

SOUTHWESTERN

Romaine Salad, Shredded Jicama, Bell Pepper, Roasted Corn,
Cilantro Lime Vinaigrette
Roasted Garlic Mashed Potatoes, White Cheddar Cheese
Vegetable Sauté, Squash, Red Onion, Bell Pepper,
Zucchini, Oregano, Olive Oil
Chicken Breast, Poblano Cornbread Stuffed Topped with
Green Chili and Pico De Gallo
Adobe Rubbed Tri Tip Served with Cumin-Lime Aioli
Cornbread, Honey Butter
Choice of Dessert
Coffee, Iced Tea and Water Service

\$31.00 *Per Person*

THE BREWSTER

Mixed Field Greens, Chopped Kale with Toasted Almonds, Local Honey
Goat Cheese, Diced Strawberries with Balsamic Dressing
Brown Ale Chicken Served with Local Craft Beer Brown Ale Sauce
and Shitake Mushrooms.
Bacon Wrapped Meatloaf with a Tangy BBQ Glaze
Roasted Zucchini Ribbons, Olive Oil and Seasonings
White Cheddar Mashed Potatoes
Beer Bread, Honey Whipped Butter
Choice of Dessert
Coffee, Iced Tea and Water Service

\$30.00 *Per Person*

BACKYARD BBQ

Orzo Salad, Fresh Vegetables, Basil, Mint, Citrus Vinaigrette
Baby Red Potato Salad, Bacon, Bits of Hardboiled Egg and Red Onion,
Mustard and Red Wine Vinegar
BBQ Chicken Quarters, Tangy BBQ Basted
on Fresh Grill Chicken Quarters
Pork Ribs, Succulent, Smoky Pork Ribs are Tender
and Finger-Licking Good
Baked Beans, Southern Style with Onions and Bacon
Seasoned Buttered Corn
Craft Beer Mac & Cheese, Creamy, Craft Beer Cheese Sauce,
Topped with Parmesan Panko
Cornbread, with Jalapenos and Topped with Cheddar Cheese
Choice of Dessert
Coffee, Iced Tea, Water Service

\$26.00 *Per Person*

A NIGHT IN THE ORIENT

Mixed Greens, Sesame Vinaigrette
Glazed Sugar Snap Peas, Julienne Bell Peppers
Savory Rice
Vegetarian Spring Rolls
Marinated Chicken with Honey and Ginger
Szechuan Beef with Asian Stir Fry Vegetables of Baby Corn,
Water Chestnuts and Bean Sprouts

\$31.00 *Per Person*

CREATE YOUR OWN DINNER BUFFET

Includes: Coffee, Decaf Coffee, Iced Tea and a Variety of Rustic Rolls and Butter

CREATE YOUR OWN CHOOSE 2 ENTRÉES - \$38.00 PER PERSON
CHOOSE 3 ENTRÉES - \$43.00 PER PERSON

SALADS/SIDES

- Spectra House Salad - Mixed Greens, Tomatoes, Cucumbers, Bermuda Onions, Made From Scratch Croutons Served with Balsamic Vinaigrette and Ranch Dressings
- Casper Mountain Salad - Mixed Field Greens, Strawberries, Toasted Almonds, Local Honey Goat Cheese, Champagne Vinaigrette
- Caesar Salad - Crisp Romaine Lettuce, Parmesan Cheese, Homemade
- Garlic-Herb Croutons, Creamy Caesar Dressing
- The Iceberg Wedge Salad - Fresh Cut Wedge of Iceberg Lettuce with Bacon, Tomato, and Creamy Blue Cheese Dressing
- Spinach Salad - Fresh Seasonal Berries, Toasted Almond Slices, Red Onions, Baby Spinach, Raspberry Vinaigrette
- Peach Salad - Baby Spinach, Peaches, Pecans, Poppy Seed Dressing (Seasonal)
- Kale Salad - Shredded Kale and Romaine Hearts, Orange and Grapefruit Segments, Bell Pepper Confetti, Grapefruit Vinaigrette (Seasonal)

ENTRÉES

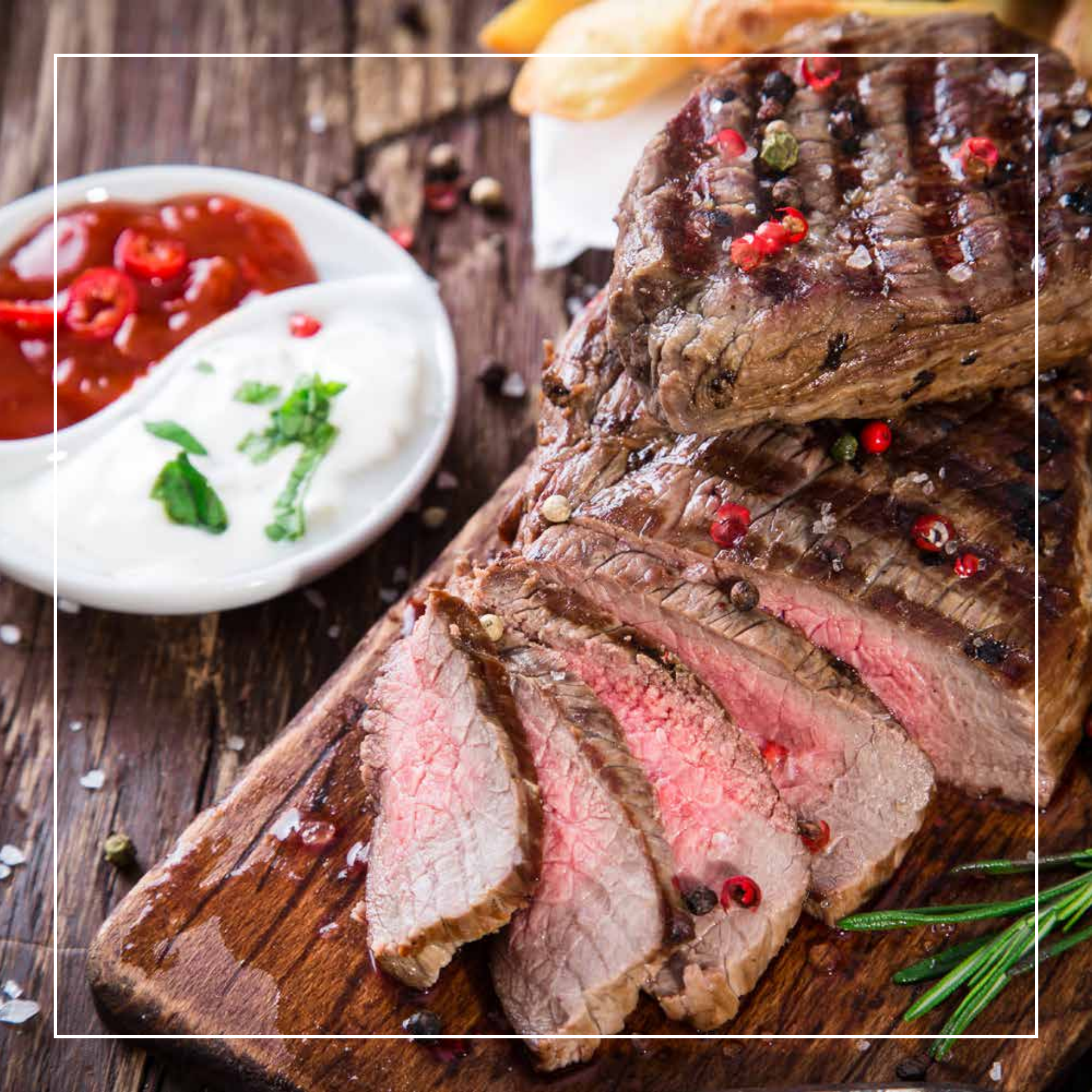
- Tri Tip Santa Maria - Rubbed with Pepper, Onion Powder, Rosemary and Cayenne
- Braised Beef Short Ribs - Braised, Red Wine Reduction
- Coconut Crusted Breast of Chicken - Key Lime Buerre Blanc
- Balsamic Braised Chicken - Chicken Quarters Slow Cooked in Tomatoes, Balsamic, Rosemary, Thyme and Oregano
- Grilled Jerk Chicken - Spicy Jerk Chicken Breast Topped with a Mango Pineapple Salsa
- Apple Walnut Stuffed Pork - Cider-Glazed Center Cut Pork Loin Filled with Apples, Walnuts, Sage and Cranberries
- Pork Loin - Marinated in Grainy Mustard and Topped with a Peach Chutney
- Chipotle Coffee Rubbed Pork - Lean Pork Tenderloin with Smoky Spice Rub, Topped with Blackberry BBQ Sauce
- Coconut Crusted Tilapia - Lime Beurre Blanc
- Grilled Salmon - Citrus Salsa Verde
- Wild Mushroom Ravioli - Ravioli Filled with Wild Mushrooms in a Rich Porcini Cream Sauce

ACCOMPANIMENTS (SELECT THREE)

- Mashed Potatoes, Smoked Cheddar Cheese
- Loaded Potatoes Au Gratin - Heavy Cream, Gruyere, Caramelized Onions
- Roasted Sweet Baby Golden Potatoes, Fresh Thyme Butter
- Herb Roasted Red Potatoes, Sea Salt, Rosemary, Olive Oil
- Wild Rice and Quinoa Pilaf - Dried Fruit, Fresh Herbs and Walnuts
- Herbed Orzo, Fresh Herbs and Lemon
- Macaroni and Cheese - Craft Beer Cheese, Toasted Parmesan Panko Topping
- Baby Green Beans - Lemon Zest and Sea Salt
- Fresh Seasonal Vegetable Medley - Chef's Seasonal Picks
- Broccolini - Roasted Garlic Butter
- Roasted Zucchini Wheels, Yellow Squash, Onions, and Bell Peppers - Garlic Herb Olive Oil
- Asparagus - Pine Nuts, Sundried Tomato Butter
- Roasted Root Vegetables - Balsamic Glaze
- Sugar Snap Peas, Julienne Bell Peppers
- Roasted Root Vegetables - Balsamic Glaze

DESSERTS (SELECT TWO)

- Red Velvet Cake
- Carrot Cake
- Italian Lemon Cake
- Mini Chocolate Bundt Cakes
- Chocolate Cream Pie
- Apple Pie
- Key Lime Pie
- Fruit Cobbler with Ice Cream





PLATED

Dinner

SALADS (SELECT ONE)

- Spectra House Salad - Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions and House-Made Croutons, Balsamic Vinaigrette and Ranch Dressing
- Casper Mountain Salad - Mixed Field Greens, Chopped Kale, Toasted Almonds, Local Honey Goat
- Cheese and Diced Strawberries, Balsamic Dressing
- Caesar Salad - Crisp Romaine Lettuce, Parmesan Cheese, Homemade Garlic-Herb Croutons, Creamy Caesar Dressing
- Iceberg Wedge Salad - Wedge of Iceberg Lettuce, Bacon, Tomato, Creamy Blue Cheese Dressing
- Spinach Salad - Fresh Seasonal Berries, Toasted Almond Slices, Red Onions, Baby Spinach, Raspberry Vinaigrette
- Peach Salad - Baby Spinach, Palisade Peaches (Seasonal), Pecans, Poppy Seed Dressing (Seasonal)
- Kale Salad (Seasonal) - Fresh Kale, Romaine Hearts, Orange and Grapefruit Segments, Bell Pepper Confetti, Grapefruit Vinaigrette

DINNER ENTRÉES (SELECT ONE)

All Plated Dinners Served with Chef's Selection of Starch and Seasonal Vegetables Along with Coffee, Decaf Coffee, Iced Tea and a Variety of Rustic Rolls and Butter.

*Gluten-Free Bread Or Rolls May Be Added to Your Buffet For An Additional Charge of \$2.00 Gluten-Free Per Person

CHICKEN

- CHAMBORD BONELESS CHICKEN BREAST** \$28.00 PP
Sautéed in Raspberry Liqueur, Mushrooms, Green Onions, Raspberries
- MILANO CHICKEN** \$27.00 PP
Breast of Chicken with Roma Tomatoes, Capers, Garlic, Balsamic Dijon Sauce
- CHICKEN FLORENTINE** \$27.00 PP
Filled with Spinach and Asiago Cheese, Topped with Red Pepper Coulis
- CHICKEN MARSALA** \$28.00 PP
Breast of Chicken Sautéed with Wild Mushrooms, Pearl Onions, Marsala Wine Sauce
- SOUTHWESTERN STUFFED CHICKEN** \$27.00 PP
Poblano Cornbread Dressing, Topped with Green Chili, Pico De Gallo

BEEF

- FLATIRON STEAK** \$31.00 PP
Herb and Peppercorn Crusted
- GRILLED TRI-TIP** \$31.00 PP
Marinated in Port Wine, Olive Oil and Lemon Juice
- FILET MIGNON** \$36.00 PP
Grilled Medium Rare, Garlic Infused Demi-Glace
- GRILLED NEW YORK STEAK** \$36.00 PP
Grilled Prime New York Steak, Green Peppercorn Sauce
- BEEF BOURGUIGNON** \$36.00 PP
Tender Beef Sautéed with Pearl Onions, Mushrooms, Burgundy Wine Sauce
- PRIME RIB** \$35.00 PP
a 12 oz. Roasted Prime Rib Spiked with Garlic and Seasoning.
Roasted to Perfection and Served with Au Jus and Horseradish Cream

PORK

- PORK LOIN** \$29.00 PP
Roasted, with Cherry Vinaigrette, Topped with Arugula
- PORK TENDERLOIN** \$30.00 PP
Wood-Fired, Apricot Demi Glaze
- PANKO CRUSTED PORK LOIN** \$29.00 PP
Sweet Orange Chili Glaze

SEAFOOD

- GRILLED SALMON** \$31.00 PP
Citrus Salsa Verde
- PAN SEARED TILAPIA** \$28.00 PP
Lemon Caper Buerre Blanc
- GRILLED MAHI-MAHI** \$30.00 PP
Pineapple Rum Salsa, Black Bean Coulis

VEGETARIAN

- MUSHROOM AND LEEK TART** \$24.00 PP
- PAD THAI** \$24.00 PP
Rice Noodles, Tofu, Peanuts and Cilantro
Served with Lime Wedges
- CORN CAKE STACKS** \$24.00 PP
Aged Cheddar and Arugula
- ROASTED PEPPERS** \$24.00 PP
Stuffed with Goat Cheese
- BROCCOLI QUINOA CASSEROLE** \$24.00 PP
- ROASTED CAULIFLOWER AND CHEDDAR SOUFFLÉ** \$21.00 PP
- ROASTED BUTTERNUT SQUASH (SEASONAL)** \$24.00 PP
Lentils, Cranberries, Spinach and Nutmeg
- GREEK QUINOA BOWL WITH GARBANZO BEANS** \$21.00 PP

DESSERTS (SELECT TWO)

- Pineapple Upside-Down Cake
- Red Velvet Cake
- Carrot Cake
- Lemon Cake
- Mini Chocolate Bundt Cakes
- Chocolate Cream Pie
- Apple Pie
- Key Lime Pie
- Fruit Cobbler with Ice Cream



RECEPTION

RECEPTION

Hors D'oeuvres

VEGETARIAN HORS D'OEUVRES

(50 PIECES PER ORDER)

MINI YUKON GOLD POTATO LATKES	\$75.00
Crispy Potato with Pear Coulis and Chive	
BELGIAN ENDIVE CANAPE	\$100.00
Creamy Hummus, Olive Tapenade, Toasted Pine Nuts, Fresh Herbs	
WATERMELON, TOMATO, BASIL SKEWER	\$100.00
Watermelon, Cherry Tomato, Basil with Balsamic Glaze (Seasonal)	
VEGETABLE SAMOSA	\$100.00
Vegetables and Potatoes in a Spicy Red Curry Sauce Folded Into a Wonton Wrapper	
GOAT CHEESE CROSTINI	\$75.00
Haystack Peak Goat Cheese on Grilled Ciabatta with Cilantro Pesto and Tomato Chutney	
PARMESAN CAESAR CUP BITE	\$100.00
Caesar Salad in a Bite Sized Parmesan Cheese Cup	
WILD MUSHROOM CROSTINI	\$75.00
with Fresh Herbs and Truffle Oil	
GOAT CHEESE AND RASPBERRY TARTLET	\$75.00
Haystack Peak Goat Cheese and Raspberry Preserves in a Mini Pastry Cup	
WATERMELON CUBE WITH FETA SKEWER	\$75.00
Diced Watermelon and Feta with Mint and Balsamic Reduction (Seasonal)	
THAI SPRING ROLLS	\$100.00
Fresh Vegetables Wrapped in Rice Paper and Served with Sweet Thai Chili Sauce	
VEGETARIAN QUESADILLAS	\$125.00
Served with Brie, Pineapple, and Caramelized Onions	
STUFFED CHERRY TOMATO	\$75.00
Edamame Avocado Hummus Stuffed Cherry Tomato	
MINI GRILLED CHEESE	\$100.00
with Fig Jam, Arugula, Brie	
CAPRESE SPOON	\$100.00
Diced Tomato, Fresh Mozzarella, Basil Chiffonade, Olive Oil, Served on An Edible Spoon	
CHILLED MELON SHOOTER	\$75.00
Pureed Cantaloupe with Mint and Raspberries Served in a Single Shooter Cup	
TORCHED APPLE BRUSCHETTA	\$75.00
with Fig, Brie, Balsamic Reduction	
WILD MUSHROOM VOL-AU-VENT	\$100.00
Sauteed Mushrooms, Shallots, Chives and Roquefort in a Delicate Pastry	
MARINATED ANTIPASTO SKEWERS	\$100.00
Mozzarella Cheese, Grape Tomatoes, Kalamata Olives, Artichoke Hearts, Basil, Herbs	
CRISPY BUTTERNUT SQUASH RAVIOLI	\$75.00
Ravioli Filled with Ricotta, Herbs, and Winter Squash, Sage-Brown Butter Sauce	

BEEF & CHICKEN HORS D'OEUVRES

(50 PIECES PER ORDER)

BLT CROSTINI	\$75.00
Toasted French Baguette Topped with Arugula, Pancetta and Tomato Relish	
BACON WRAPPED POTATO BARREL	\$75.00
Halved New Potato, Crème Fraiche and Chives, Wrapped in Bacon	
SAVORY CHICKEN SALAD SPOON	\$100.00
Tarragon Chicken Salad Served on An Edible Spoon	
BANANA CHIP WITH PINEAPPLE	
ALMOND CHICKEN SALAD	\$75.00
Asian Inspired Pineapple Almond Chicken Salad Served atop a Crisp Banana Chip	
GRILLED STEAK BROCHETTE	\$125.00
Tender Beef with a Blue Cheese Stuffed Tomato and Scallion on a Skewer	
MINI CARNITA TOSTADO CUP	\$75.00
Corn Tortilla Fried and Topped with Pulled Pork, Lettuce, Pico De Gallo, Cheese and Avocado Crema	
CHICKEN APPLE SAUSAGE BITE	\$100.00
Savory Chicken Apple Sausage Served on a Sweet Potato Chip, Cranberry Chutney	
ELK SAUSAGE BITE	\$100.00
Served on a Sea Salt Potato Chip with Blueberry Drizzle and Micro Greens	
MINI CUBAN SANDWICHES	\$150.00
Roasted Pork, Ham, Swiss Cheese, Mustard, Challah Roll	
ANGUS BEEF SLIDER	\$175.00
100% Angus Beef with Gouda, Caramelized Onions, Arugula and Tomato Aioli on Slider Roll	
CHIPS-N-DIPS	\$6.00 PER PERSON
Spinach-Artichoke, Hot Buffalo Chicken and Caprese Dips. Served with Sliced Baguette	
Breads, Assorted Crackers, and Tortilla Chips	
SEARED BEEF CROSTINI	\$100.00
Garnished with Caramelized Onions, Roasted Tomato, Horseradish Crema	
PROSCIUTTO ASPARAGUS	\$125.00
Imported Italian Prosciutto Wrapped Around Crispy Asparagus Spears	
SMOKED CHICKEN QUESADILLA	\$100.00
Chicken, Cheddar and Jack Cheese, Jalapenos, Tomatoes and Peppers with House Salsa	
BASIL PESTO CREAM MEATBALL	\$75.00
Ground Beef and Pork Braised in a Basil Pesto Cream Sauce	
BBQ MEATBALLS	\$75.00
Ground Beef and Pork Braised in a Jalapeno-Hickory BBQ Sauce	
SINGAPORE BEEF SATAY	\$125.00
Beef Marinated with Cumin, Garlic, Ginger and Soy, Sesame Chili Dipping Sauce	
MOROCCAN CHICKEN SATAY	\$125.00
Chicken Tenderloin, Marinated in Moroccan Spices, Skewered, with Ginger Mango Chutney	
PORK POT STICKERS	\$75.00
Served with Ginger Soy Sauce	
COCONUT CHICKEN SKEWERS	\$100.00

Crispy Coconut Chicken Skewers Served in a Citrus Dipping Sauce
CHICKEN TENDERS
Lightly Breaded Petite Chicken Breast Strips with Honey Mustard,
Ranch, and BBQ Dipping Sauce

SEAFOOD HORS D'OEUVRES (50 PIECES PER ORDER)

LOBSTER MACARONI & CHEESE BITES
Mac and Cheese and Lobster in a Bite Size Portion

SHRIMP SKEWER
Tequila - Lime Shrimp with Cilantro Pesto

STUFFED BABY PORTOBELLO MUSHROOMS
with Crab Meat, Cilantro and Serrano Cream Sauce

ROASTED TOMATO GAZPACHO SHOOTERS
with Fresh Avocado and Chili-Spiced Grilled Shrimp Garnish

GRILLED SHRIMP AND SAUSAGE SKEWER
Grilled Shrimp and Andouille Sausage with Fiery Roasted
Tomato Dipping Sauce

SALMON CAKES
Mini Salmon Cakes with Peppers, Celery, Onions,
Lightly Breaded with Lemon Caper Aioli

\$80.00

\$125.00

\$125.00

\$150.00

\$125.00

\$125.00

\$150.00

CRAB CAKES

Crabmeat, Peppers, Celery and Spices Lightly Breaded
with Remoulade

SMOKED SALMON DISCS

Homemade Mini Dill Pancake with Salmon, Crème Fraiche,
Capers, Dill

MISO SALMON BROCHETTES

Grilled Salmon, Marinated with Miso, Soy and Sesame Oil,
Topped with Orange Zest and Chives

AHI TUNA CUCUMBER CUPS

Fresh Ahi Tuna Tartar in a Cucumber Cup with a Spicy Chili
Sauce and Chives

MANGO CRAB CROSTINI

Fresh Crab Meat with Spicy Mango Salsa Served an Crostini

BACON WRAPPED SHRIMP

Succulent Shrimp Wrapped in Applewood Smoked Bacon

\$150.00

\$150.00

\$175.00

\$150.00

\$175.00

\$150.00

RECEPTION

Party Starters

FRESH FRUIT DISPLAY (SERVES 50)

Seasonal Sliced Fresh Fruits, Berries, Pineapple, Grapes and Melons, Served
with Strawberry Orange Liqueur Dip

\$200.00

MARKET CRUDITÉ DISPLAY (SERVES 50)

Baby Carrots, Cauliflower Buds, Broccoli Florets, Sugar Snap Peas, Julienne
Bell Peppers, Asparagus, Grape Tomatoes and Sliced Cucumbers Served with
Ranch Dipping Sauce

\$150.00

INTERNATIONAL & DOMESTIC CHEESE DISPLAY (SERVES 50)

Assortment of Cheese From Around The World, Dried Fruit, Nuts, Cracker
Assortment and Sliced Baguette/Rustic Bread Slices

\$220.00

SPINACH AND ARTICHOKE DIP (SERVES 50)

Spinach and Artichoke Hearts Blended with Cream Cheese, Herbs and Garlic
and Served with Tri-Color Tortilla Chips, Sliced Baguette/Rustic Bread Slices,
Celery and Carrots

\$125.00

CAPRESE DIP (SERVES 50)

Mozzarella and Cream Cheese Blended with Greek Yogurt, Grape Tomatoes,
Basil, Garlic and Parmesan and Served with Toasted Pita Chips, Sliced
Baguette/Rustic Bread Slices, Celery and Carrots

\$125.00

CHARCUTERIE PLATTER (SERVES 50)

To Include Prosciutto, Italian Salami, Capicola, Pickled Accompaniments,
Mixed Olives and Olive Oil Crostini, Rustic Bread Slices

\$275.00

RASPBERRY BAKED BRIE (SERVES 25)

One Kilo of Brie Wrapped with Puff Pastry and Finished with Toasted
Almonds, Raspberry Preserves, Fresh Berries and Served with French

\$100.00

Baguettes and Crackers

HONEY FIG BRIE (SERVES 25)

One Kilo of Brie Wrapped with Puff Pastry and Finished with Honey,
Walnuts and Dried Figs and Served with French Baguettes and Crackers

\$100.00

BUILD YOUR OWN CROSTINI DISPLAY

OLIVE TAPENADE (SERVES 50)

Crumbled Feta and Fresh Herbs, Olive Oil and Garlic Toasted Baguette /
Rustic Bread Slices

\$65.00

BRUSCHETTA (SERVES 50)

Tomato Basil, Garlic, Olive Oil, Garlic Toasted Baguette/Rustic Bread Slices

\$65.00

HUMMUS (SERVES 50)

Traditional Hummus with Feta and Herbs Drizzled with Olive Oil, Garlic
Toasted Baguette Slices

\$65.00

MUSHROOM MASCARPONE (SERVES 50)

Mushrooms, Wine, Garlic and Mascarpone Served with Garlic Toasted
Baguette

\$70.00

DIPS AND CHIPS (MINIMUM 25 PERSONS)

GUACAMOLE & TORTILLA CHIPS

\$5.00 PER PERSON

FRESH PICO DE GALLO & TORTILLA CHIPS

\$3.00 PER PERSON

ISLAND CEVICHE

\$8.00 PER PERSON

Shrimp, Citrus, Tropical Fruit, Serrano, Jalapeno, Tomato, Cilantro,
Served with Tortilla Chips

ONION DIP

\$3.00 PER PERSON

Caramelized Red Onions, Spices and Sour Cream, House Made Potato Chips

THEMED Reception Stations

Each Station Must Be Ordered For The Total Number Of People In Attendance.
Minimum Of 25 Guests For All Stations. \$50.00 Per Chef Attendant Action Station.
Multiple Stations Can Be Put Together When Creating Custom Buffets For Very Special Events!
A Minimum Of Two Stations Need To Be Ordered For A Lunch Event And Three For A Dinner Event.
These Do Not Include Beverages. Sides Can Be Added For A Small Fee.

CARVING BOARD (SELECT 2) **\$13.00** *Per Person*

Beef Tri-Tip with Red Wine Demi- Glace, Horseradish Cream, Dijon Aioli
Garlic and Herb Roasted Turkey Breast with Basil Aioli, Cranberry Compote
Roast Pork Tenderloin with Brazilian Mustard Glaze
Served with Brioche Rolls and Salad

GOURMET GRILLED CHEESE GALORE (SELECT 3) **\$10.00** *Per Person*

Tomato Bisque Shooters with The Choice of Three Sandwiches:
Apple, Bacon & Cheddar with Caramelized Onions on Sourdough
Brie & Raspberry Jam on Brioche
Classic Cheese, Cheddar and Fontina Cheeses on Sourdough
Caprese with Buffalo Mozzarella, Tomato and Basil on Sourdough
Gruyere & Caramelized Onions on Whole Grain
Grilled Ham & Swiss on Sourdough
Turkey and Provolone with Pesto on Sourdough

SLIDER BAR (SELECT 3) **\$11.00** *Per Person*

Fresh Burger Sliders - Cheddar and Pepper Jack Cheeses, Caramelized Onions, Ketchup, Mustard, Sriracha Mayo, Pickle Slices, BBQ Sauce
Pulled Pork Sliders - Zesty Slaw and Kc Bbq Sauce
Buffalo Chicken Sliders - Blue Cheese, Red Hot Aioli, Celery Slaw
Mini Portobello - The Steak of Veggie Burgers. Served with Arugula, Tomato, Aged Provolone and Pesto Sauce
Maryland Lump Crab Cake Sliders - 2Oz Crab Cakes Made with Jumbo Lump Crab Meat with Spicy Cocktail Sauce and Remoulade
(Add \$2.00 Per Person)
Served with Petite Brioche Rolls and Wedge Fries,
Sprinkled with Sea Salt

PIZZA STATION (SELECT 2) **\$10.50** *Per Person*

Smoked Chicken, Caramelized Onions, Bacon, Tomato Bbq Sauce
Four Cheese (Parmesan, Mozzarella, Fontina, Haystack Mountain Goat Cheese) Sundried Tomato Sauce
Pear and Gorgonzola, Toasted Walnuts, Caramelized Onions, Honey Balsamic Glaze
Caprese, Mozzarella, Roma Tomato, Fresh Basil, Balsamic Glaze, on Flatbread
Artisan Pepperoni & Sausage, Red Sauce
Portabella Mushroom Florentine with Tomatoes, Spinach, Mozzarella, Red Sauce
Served with Caesar OR Garden Salad

STIR FRY STATION **\$10.00** *Per Person*

Chicken and Vegetable Stir Fry, Five Spice Marinated Chicken, Bell Peppers, Julienne Carrots, Onions, Water Chestnuts, Ginger Red Chili Sauce
Served with Fried Rice in Petite Chinese Takeout Containers, Fortune Cookies

FISH & CHIPS STATION **\$11.00** *Per Person*

Flaky White Fish Deep-Fried in a Thin, Crispy Beer Batter Served in Newspaper Cones with Malt Vinegar, Ketchup and Wedge Fries

QUESADILLA STATION (SELECT 3) **\$10.00** *Per Person*

Jamaican Jerk Chicken, Mango Salsa
Adobo Marinated Beef, Monterey Jack Cheese Blend, Guacamole, Pico De Gallo
Cilantro Lime Pork Carnitas, Shredded Jack Cheese, Mango Avocado Red Onion Salsa
BBQ Chicken, Red Onion, Mozzarella and Fontina Cheese, Bbq Sauce,
Roasted Tomato Chili Salsa
Roasted Vegetable, Black Beans Cheddar/Jack Cheese Blend, Pico De Gallo
Served with Jicama Salad

STREET TACO STATION (SELECT 2) **\$11.00** *Per Person*

Carne Asada - Grilled Flank Steak Marinated in a Citrus Mojo, Topped with Monterey Jack Cheese Blend and Pico De Gallo, White Corn Tortillas
Fish - Seared Tilapia, Napa Cabbage, Chipotle Cream, Diced Tomatoes, White Corn Tortillas, Lime Wedges
Pork Carnitas - Mexican Slow Cooked Pulled Pork, Topped with Salsa, Avocado, Monterey Jack Cheese Blend, Sour Cream, Cilantro, White Corn Tortillas
Short Rib Tacos - Braised Short Rib, Topped with a Cucumber Carrot Slaw, Corn Tortillas, Chips and Salsa

HORS D'OEUVRES

Parties

Minimum of 50 Guests.
\$50.00 Per Chef Attendant Action Station

MUDDY MOUNTAIN PARTY

\$28.00 *Per Person*

DISPLAYS

- Vegetable Crudit  - Blanched Baby Carrots, Cauliflower Buds, Broccoli Florets, Sugar Snap Peas, Medley of Julienne Bell Peppers, Asparagus, Grape Tomatoes and Sliced Cucumbers
- Dip Platter - Select One of The Following: Spinach & Artichoke Dip, Caprese Dip Or Con Queso Dip. Served with Crackers, Tortilla Chips and Sliced Baguettes
- Bruschetta Display - Grilled Baguette Slices Rubbed with Garlic, Sea Salt and Olive Oil and Accompanied with Tomato, Basil & Mozzarella Bruschetta, Artichoke, Olive and Tomato Bruschetta, Mushroom Marsarpone Bruschetta

COLD HORS D' OEUVRES (SELECT 2)

- Parmesan Caesar Cup Bite
- Banana Chip with Pineapple Almond Chicken Salad
- Savory Chicken Salad Spoon
- Marinated Antipasto Skewers
- Tequila- Lime Shrimp Skewer
- Rolled Grapes with Pistachio and Goat Cheese
- Chilled Melon Shooter
- Goat Cheese and Raspberry Tartlet
- Thai Almond Spring Rolls

HOT HORS D' OEUVRES (SELECT 2)

- Vegetable Samosa
- Mini Yukon Gold Potato Latkes
- Grilled Steak Brochette
- Pork Pot Stickers
- Basil Pesto Cream Meatball
- Mini Carnita Tostada Cup
- Mini Grilled Cheese
- Jalapeno & Cheddar Pretzel Wrapped Brat Bites
- Lobster Macaroni and Cheese Bites
- Wild Mushroom Vol-Au-Vent
- Torched Apple Bruschetta
- Mini Cuban Sandwiches
- Moroccan Chicken Satay

MIGHTY PLATTE PARTY

\$36.00 *Per Person*

DISPLAYS

- International and Domestic Cheese Platter - Assortment of Cheese From Around The World with Honey, Dried Fruit, Nuts, Cracker Assortment and Sliced Baguette
- Vegetable Crudit  - Blanched Baby Carrots, Cauliflower Buds, Broccoli Florets, Sugar Snap Peas, Medley of Julienne Bell Peppers, Asparagus, Grape Tomatoes and Sliced Cucumbers
- Dip Platter (Choose 1) - Spinach & Artichoke Dip, Caprese Dip Or Con Queso Dip Served with Crackers, Tortilla Chips and Sliced Baguettes

COLD HORS D' OEUVRES (SELECT 2)

- Watermelon Cube
- BLT Crostini
- Parmesan Caesar Salad Cup Bite
- Banana Chip with Pineapple Almond Chicken Salad
- Savory Chicken Salad Spoon
- Antipasto Skewers
- Tequila-Lime Shrimp Skewer
- Rolled Grapes
- Goat Cheese and Raspberry Tartlet
- Chilled Melon Shooter
- Thai Almond Spring Rolls

HOT HORS D' OEUVRES (SELECT 2)

- Vegetable Samosa
- Mini Yukon Gold Potato Latkes
- Grilled Steak Brochette
- Pork Pot Stickers
- Basil Pesto Cream Meatball
- Mini Carnita Tostada Cup
- Mini Grilled Cheese
- Jalapeno & Cheddar Pretzel Wrapped Brat Bites
- Lobster Macaroni and Cheese Bites
- Wild Mushroom Vol-Au-Vent
- Torched Apple Bruschetta
- Mini Cuban Sandwiches
- Moroccan Chicken Satay

BIG PARTY (SELECT 1 STATION)

\$36.00 *Per Person*

THE CARVERY STATION (SELECT 1 PROTEIN)

- Beef Tri Tip with Red Wine Demi- Glace, Horseradish Cream and Dijon Aioli
- Turkey Breast, Garlic Herb Roasted with Basil Aioli and Cranberry Compote
- Roast Pork Tenderloin with Brazilian Mustard Glaze

Served with Petite Brioche Rolls

OR

STIR FRY STATION

Chicken Stir Fry, Five Spice Marinated Chicken, Bell Peppers, Julienne Carrots, Onions, Water Chestnuts, Ginger Red Chili Sauce, Fried Rice with Petite Chinese Takeout Containers

OR

FISH AND CHIPS STATION

Flaky White Fish Deep-Fried in a Thin, Crispy Beer Batter Served in Newspaper Cones, Malt Vinegar, Tartar Sauce, Ketchup and Wedge Fries

DISPLAYS

- International and Domestic Cheese Platter - Assortment of Cheese From Around The World with Honey, Dried Fruit, Nuts, Cracker Assortment and Sliced Baguette
- Vegetable Crudité - Blanched Baby Carrots, Cauliflower Buds, Broccoli Florets, Sugar Snap Peas, Medley of Julienne Bell Peppers, Asparagus, Grape Tomatoes and Sliced Cucumbers
- Dip Platter (Choose 1) - Spinach & Artichoke Dip, Caprese Dip Or Con Queso Dip Served with Crackers, Tortilla Chips and Sliced Baguettes

COLD HORS D' OEUVRES (SELECT 2)

- Watermelon Cube
- BLT Crostini
- Parmesan Caesar Salad Cup Bite
- Banana Chip with Pineapple Almond Chicken Salad
- Savory Chicken Salad Spoon
- Antipasto Skewers
- Tequila-Lime Shrimp Skewer
- Rolled Grapes
- Goat Cheese and Raspberry Tartlet
- Chilled Melon Shooter
- Thai Almond Spring Rolls

HOT HORS D' OEUVRES (SELECT 2)

- Vegetable Samosa
- Mini Yukon Gold Potato Latkes
- Grilled Steak Brochette
- Pork Pot Stickers
- Basil Pesto Cream Meatball
- Mini Carnita Tostada Cup
- Mini Grilled Cheese
- Jalapeno & Cheddar Pretzel Wrapped Brat Bites
- Lobster Macaroni and Cheese Bites
- Wild Mushroom Vol-Au-Vent
- Torched Apple Bruschetta
- Mini Cuban Sandwiches
- Moroccan Chicken Satay

DESSERT Reception Stations

Minimum of 25 Guests For All Stations.
\$50.00 Per Chef Attendant Action Station

BANANAS FOSTER & CHERRIES JUBILEE

\$8.00 *Per Person*

Wow Your Guests with an Action Station of Made to Order Bananas Foster and Cherries Jubilee Flambé! Served with Vanilla Ice Cream

SUNDAE BAR

\$6.00 *Per Person*

Vanilla, Strawberry, and Chocolate Ice Cream with traditional toppings: Caramel, chocolate and strawberry sauces, chopped nuts, crushed Oreos, maraschino cherries, M&M's, sprinkles, whipped cream. Fresh fruit and berries Add \$1.00 per person

SWEET Finish

ASSORTED MINIATURE PASTRIES AND DESSERT SHOOTERS (3 DOZEN MINIMUM)

\$36.00 *Per Dozen*

Chef's Selection of Fresh Fruit Tarts, Key Lime Graham Tarts, S'mores Tart, Lemon and Blueberry Tarts, Strawberry Shortcake, Chocolate Espresso Mousse, Chocolate Dipped Strawberries, Strawberries and Cream, Tiramisu Cups, Truffles, Mini Cupcakes, Salted Caramel Brownies, Banana Cream Pie Shooters, Caramel Apple Pie, Cheesecake Shooters, and Raspberry Brownies



BAR SERVICES

BAR Options

CASH BAR/HOSTED BAR

Bar pricing includes Wyoming Sales Tax

PREMIUM LIQUOR	\$8.00
WELL LIQUOR	\$7.00
PREMIUM WINE BY THE GLASS	\$8.00
HOUSE WINE BY THE GLASS	\$6.00
DOMESTIC/SPECIALTY BEERS	\$7.00/\$5.00
ASSORTED SOFT DRINKS/BOTTLED WATER	\$4.00/\$3.00
HOUSE WINE BY THE BOTTLE (4-5 servings per bottle)	\$24.00 PER BOTTLE
*Please ask our Spectra Sales Representative about our House and Premium Wine selections.	
DOMESTIC KEG	\$300.00
MICROBREW OR SPECIALTY KEG	\$500.00

CASH & HOST BAR PRICES

Please ask our Spectra sales representative about combining host/cash bar options.

CORKING FEE	\$15.00
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*A Bartender Fee of \$75 will be Charged Per Bartender for Each Bar. (One Bartender Per 100 Guests)
Fee May Be Waived Based on Sales.

WELL LIQUOR BRANDS

Bacardi Rum, Jack Daniels, Jose Cuervo, Tanqueray, Dewars, Tito's Vodka

*Please Ask our Spectra Sales Representative about Premium Liquor Brands

BOTTLED BEER SELECTIONS

16 Oz Dometic Aluminum Canned Beers:

Budweiser, Bud Light, Coors and Coors Light, Miller Lite, PBR, Blue Moon

SPECIALTY BEERS/ALTERNATIVES:

We Can Provide a Wide Variety of Specialty Beers Upon Request, Just Ask our Spectra Catering Sales Representative.

LINEN AVAILABLE TO BE ORDERED WHEN BOOKING YOUR EVENT. ADDITIONAL CHARGES MAY APPLY.

5% Wyoming Sales Tax and a 20% management fee to be added to all catering orders



2500 HOGADON RD | CASPER, WY 82601
307.235.8499 | HOGADON.NET



CASPER
EVENTS CENTER

1 EVENTS DRIVE | CASPER, WYOMING 82602
307.577.3030 | CASPEREVENTSCENTER.COM



SPECTRA