

CHRISTMAS *Menu*



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

All leftover food is property of Spectra Venue Management

No outside food or beverage allowed in the building



DINNER

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Buffet

CREATE YOUR OWN CHOOSE 2 ENTRÉES - \$35.00 PER PERSON
CHOOSE 3 ENTRÉES - \$39.00 PER PERSON

SALADS/SIDES

- Spectra House Salad - Mixed Greens, Tomatoes, Cucumbers, Bermuda Onions, Made From Scratch Croutons Served with Balsamic Vinaigrette and Ranch Dressings
- Caesar Salad - Crisp Romaine Lettuce, Parmesan Cheese, Homemade Garlic-Herb Croutons, Creamy Caesar Dressing
- Spinach Salad - Fresh Seasonal Berries, Toasted Almond Slices, Red Onions, Baby Spinach, Raspberry Vinaigrette

ENTRÉES

- Tri Tip Santa Maria - Rubbed with Pepper, Onion Powder, Rosemary and Cayenne
- Balsamic Braised Chicken - Chicken Quarters Slow Cooked in Tomatoes, Balsamic, Rosemary, Thyme and Oregano

- Apple Walnut Stuffed Pork - Cider-Glazed Center Cut Pork Loin Filled with Apples, Walnuts, Sage and Cranberries
- Prime Rib – Spiked with Garlic and Seasoning. Served with Au Jus and Horseradish Cream
- Honey Roast Ham- with a Brown Sugar Maple Glaze
- Grilled Salmon - Citrus Salsa Verde
- Wild Mushroom Ravioli - Ravioli Filled with Wild Mushrooms in a Rich Porcini Cream Sauce

ACCOMPANIMENTS

- Traditional Sage Stuffing- Celery, Onions, and Dried Cranberries, and Diced Apples
- Candied Yams with a warm Caramel Sauce and Melted Marshmallows

DESSERTS (SELECT TWO)

- Carrot Cake
- Mini Chocolate Bundt Cakes
- Pumpkin Pie
- Fruit Cobbler with Ice Cream



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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
- Caesar Salad - Crisp Romaine Lettuce, Parmesan Cheese, Homemade Garlic-Herb Croutons, Creamy Caesar Dressing

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 *A Vegetarian Option Available Upon Request.

POULTRY

ROASTED TURKEY **\$25.00 PP**

Herb Roasted Turkey with a Sage Brown Butter

CHICKEN MARSALA **\$26.00 PP**

Breast of Chicken Sautéed with Wild Mushrooms, Pearl Onions, Marsala Wine Sauce

BEEF

GRILLED TRI-TIP **\$28.00 PP**

Marinated in Port Wine, Olive Oil and Lemon

PRIME RIB **\$32.00 PP**

12 oz. Roasted Prime Rib Spiked with Garlic and Seasoning

Roasted to Perfection and Served with Au Jus and Horseradish Cream

DESSERTS (SELECT TWO)

- Pumpkin Pie
- Carrot Cake
- Mini Chocolate Bundt Cakes
- Fruit Cobbler with Ice Cream

PORK

PORK TENDERLOIN **\$27.00 PP**

Wood-Fired, Apricot Demi Glaze

HONEY CURED HAM **\$26.00 PP**

With a Brown Sugar Maple Glaze

SEAFOOD

GRILLED SALMON **\$28.00 PP**

Citrus Salsa Verde

PAN SEARED TILAPIA **\$26.00 PP**

Lemon Caper Buerre Blanc



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RECEPTION

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Hors D'oeuvres

VEGETARIAN HORS D'OEUVRES

(50 PIECES PER ORDER)

MINI GRILLED CHEESE \$90.00

with Fig Jam, Arugula, Brie

TORCHED APPLE BRUSCHETTA \$68.00

with Fig, Brie, Balsamic Reduction

MARINATED ANTIPASTO SKEWERS \$90.00

Mozzarella Cheese, Grape Tomatoes, Kalamata Olives,
Artichoke Hearts, Basil, Herbs

BEEF & CHICKEN HORS D'OEUVRES

(50 PIECES PER ORDER)

CHIPS-N-DIPS \$5.00 PER PERSON

Spinach-Artichoke, Hot Buffalo Chicken and Caprese Dips.

Served with Sliced Baguette

Breads, Assorted Crackers, and Tortilla Chips

BBQ MEATBALLS \$68.00

Ground Beef and Pork Braised in a Jalapeno-Hickory BBQ Sauce



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RECEPTION

Party Starters

FRESH FRUIT DISPLAY (SERVES 50)**\$80.00**

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

MARKET CRUDITÉ DISPLAY (SERVES 50)**\$135.00**

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

INTERNATIONAL & DOMESTIC**CHEESE DISPLAY (SERVES 50)****\$200.00**

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

CHARCUTERIE PLATTER (SERVES 50)**\$275.00**

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



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BAR SERVICES

BAR

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) *Please ask our Spectra Sales Representative about our House and Premium Wine selections.	\$24.00 PER BOTTLE
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.

*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

BOTTLED BEER SELECTIONS

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.

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SPECTRA