

Hogadon Basin Lodge Wedding Menu

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

DINNER BUFFET OPTIONS

All dinner buffet options include coffee, iced tea, fountain drinks and water service.

THE LAHAINA \$30.00 Per Person

Mixed Field Greens, Ginger-Soy Vinaigrette Grilled Mahi-Mahi, Mango Salsa
Chicken Breast, Teriyaki Glaze
Island Fried Rice, Green Onion, Pineapple
Stir Fried Vegetables, Peppers, Onions, Carrots

MEDITERRANEAN \$30.00 Per Person

Mixed Field Greens, Seasonal Citrus and Toasted Pecans with Balsamic Vinaigrette Herb Chicken Breast,
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

SOUTHWESTERN \$30.00 Per Person

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

BACKYARD BBQ \$25.00 Per Person

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
Baked Beans, Southern Style with Onions and Bacon Southern Style Buttered Corn Bread
Craft Beer Mac & Cheese, Creamy, Craft Beer Cheese Sauce, Topped with Parmesan Panko
Cornbread, with Jalapenos and Topped with Cheddar Cheese

CREATE YOUR OWN DINNER BUFFET

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

Single Entrée: \$25.00 per Person

Two Entrees: \$30.00 per Person

Three Entrees: \$35.00 per Person

SALADS/SIDES (select one)

- **Spectra House Salad:** Mixed Greens, Tomatoes, Cucumbers, Bermuda Onions, Made from Scratch Croutons Served with Balsamic Vinaigrette or Ranch Dressings
- **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

ACCOMPANIMENTS (select two)

- Mashed Potatoes, White Cheddar Cheese
- Herb Roasted Red Potatoes, Sea Salt, Rosemary, Olive Oil
- Wild Rice Pilaf - Fresh Herbs and Mushrooms
- Macaroni and Cheese - Craft Beer Cheese, Toasted Parmesan Panko Topping
- Green Beans - Lemon Zest and Sea Salt
- Fresh Seasonal Vegetable Medley - Chef's Seasonal Picks
- Broccoli - Roasted Garlic Butter
- Roasted Zucchini Wheels, Yellow Squash, Onions, and Bell Peppers - Garlic Herb Olive Oil
- Asparagus – Lemon Zest
- Roasted Root Vegetables - Balsamic Glaze

ENTRÉES

- **Tri Tip Santa Maria**
Dry Rubbed with Chef's Secret Blend of Blackening Seasoning
- **Slow Smoked Beef Brisket**
with tangy BBQ Sauces
- **BBQ Chicken Breast**
with Roasted Tomatoes, Balsamic, Rosemary, Thyme and Oregano
- **Slow Roasted Chicken Coq Au Vin**
with thyme, mushrooms, roasted Chicken Jus
- **Pork Loin**
Marinated in Grainy Mustard and Topped with a Peach Chutney
- **Herb Crusted Tilapia Beurre Blanc**
- **Grilled Salmon**
with Citrus Salsa Verde
- **Wild Mushroom Ravioli**
Ravioli Filled with Wild Mushrooms in a Rich Porcini Cream Sauce

PLATED DINNERS

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 per Person

SALADS

(select one)

- **Spectra House Salad**
Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions, House-Made Croutons, Balsamic Vinaigrette and Ranch 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

DINNER ENTRÉES

(select one)

CHICKEN \$28.00 per Person

- **Milano Chicken**
Breast of Chicken with Roma Tomatoes, Capers, Garlic, Balsamic Dijon Sauce
- **Chicken Florentine**
Filled with Spinach and Asiago Cheese, Topped with Red Pepper Coulis
- **Chicken Marsala**
Breast of Chicken Sautéed with Wild Mushrooms, Pearl Onions, Marsala Wine Sauce
- **Southwestern Stuffed Chicken**
Poblano Cornbread Dressing, Topped with Green Chili, Pico De Gallo

BEEF \$36.00 - \$38.00 per Person

- **Filet Mignon**
Grilled Medium Rare with Garlic Infused Demi-Glace
- **Grilled New York Steak**
Grilled Prime New York Steak with Green Peppercorn Sauce
- **Beef Bourguignon**
Tender Beef Sautéed with Pearl Onions, Mushrooms, and Burgundy Wine Sauce
- **Prime Rib \$38.00 per Person**
A 12 Oz. Roasted Prime Rib Spiked with Garlic and Seasoning Roasted to Perfection and Served with Au Jus and Horseradish Cream

PORK \$29.00 per Person

- **Pork Loin**
Roasted with Cherry Vinaigrette and topped with Arugula
- **Panko Crusted Pork Loin**
with Sweet Orange Chili Glaze

SEAFOOD \$31.00 per Person

- **Pan Roasted Salmon**
with Citrus Salsa Verde
- **Seared Mahi-Mahi**
with Pineapple Rum Salsa, Black Bean Coulis

VEGETARIAN \$25.00 per Person

- **Mushroom and Leeks Pad Thai**
Rice Noodles, Tofu, Peanuts and Cilantro Served with Lime Wedges
- **Roasted Peppers**
Stuffed with Goat Cheese
- **Roasted Cauliflower Steak**
with Roma Tomatoes, Capers, Garlic, Balsamic Dijon Sauce

THE RECEPTION

BEEF & CHICKEN HORS D'OEUVRES

(50 pieces per order)

- **Angus Beef Slider \$200.00**
100% Angus Beef with Gouda, Caramelized Onions, Arugula and Tomato Aioli on Slider Roll
- **Prosciutto Asparagus \$200.00**
Imported Italian Prosciutto Wrapped Around Crispy Asparagus Spears
- **Grilled Steak Brochette \$150.00**
Tender Beef with a Blue Cheese Stuffed Tomato and Scallion on a Skewer
- **BLT Crostini \$125.00**
Toasted French Baguette Topped with Arugula, Pancetta and Tomato Relish
- **Chicken Quesadilla \$125.00**
Chicken, Cheddar and Jack Cheese, Jalapenos, Tomatoes and Peppers with House Salsa
- **Seared Beef Crostini \$125.00**
Garnished with Caramelized Onions, Roasted Tomato, Horseradish Crema
- **Chicken Tenders \$105.00**
Lightly Breaded Petite Chicken Breast Strips with Honey Mustard, Ranch, and BBQ Dipping Sauce
- **Basil Pesto Cream Meatball \$100.00**
Ground Beef and Pork Braised in a Basil Pesto Cream Sauce
- **BBQ Meatballs \$100.00**
Ground Beef and Pork Braised in a Jalapeno-Hickory BBQ Sauce
- **Mini Carnita Tostado Cup \$100.00**
Corn Tortilla Fried and Topped with Pulled Pork, Lettuce, Pico De Gallo, Cheese and Avocado Crema
- **Pork Pot Stickers \$100.00**
Served with Ginger Soy Sauce

SEAFOOD HORS D'OEUVRES

(50 pieces per order)

- **Ahi Tuna Cucumber Cups \$175.00**
Fresh Ahi Tuna Tartar in a Cucumber Cup with a Spicy Chili Sauce and Chives
- **Bacon Wrapped Shrimp \$175.00**
Succulent Shrimp Wrapped in Applewood Smoked Bacon
- **Crab Cakes \$175.00**
Crabmeat, Lemon, Lime zest, Peppers, and Lightly Breaded with Remoulade
- **Salmon Cakes \$175.00**
Mini Salmon Cakes with Peppers, Celery, Onions, Lightly Breaded with Lemon Caper Aioli
- **Smoked Salmon Discs \$175.00**
Homemade Mini Dill Pancake with Salmon, Crème Fraiche, Capers, Dill
- **Roasted Tomato Gazpacho Shooters \$150.00**
with Fresh Avocado and Chili-Spiced Grilled Shrimp Garnish Tomato Dipping Sauce
- **Shrimp Skewer \$150.00**
Tequila – Lime Shrimp with Cilantro Pesto
- **Lobster Macaroni & Cheese Bites \$115.00**
Mac and Cheese and Lobster in a Bite Size Portion

VEGETARIAN HORS D'OEUVRES

(50 pieces per order)

- **Wild Mushroom Vol-Au-Vent \$150.00**
Sautéed Mushrooms, Shallots, Chives and Roquefort in a Delicate Pastry
- **Caprese Spoon \$125.00**
Diced Tomato, Fresh Mozzarella, Basil Chiffonade, and Olive Oil, Served on an Edible Spoon
- **Marinated Antipasto Skewers \$125.00**
Mozzarella Cheese, Grape Tomatoes, Kalamata Olives, Artichoke Hearts, Basil, and Herbs
- **Mini Grilled Cheese \$125.00**
Served with Fig Jam, Arugula, Brie
- **Parmesan Caesar Cup Bites \$125.00**
Caesar Salad in a Bite-Sized Parmesan Cheese Cup
- **Thai Spring Rolls \$125.00**
Fresh Vegetables Wrapped in Rice Paper and Served with Sweet Thai Chili Sauce
- **Torched Apple Bruschetta \$125.00**
with Fig, Brie, Balsamic Reduction
- **Vegetable Samosa \$125.00**
Vegetables and Potatoes in a Spicy Red Curry Sauce Folded into a Wonton Wrapper
- **Watermelon, Tomato, and Basil Skewer \$125.00**
Watermelon, Cherry Tomato, and Basil with Balsamic Glaze (Seasonal)
- **Goat Cheese and Raspberry Tartlet \$100.00**
Goat Cheese and Raspberry Preserves in a Mini Pastry Cup
- **Watermelon Cube with Feta Skewer \$100.00**
Diced Watermelon and Feta with Mint and Balsamic Reduction (Seasonal)
- **Wild Mushroom Crostini \$100.00**
with Fresh Herbs and Truffle Oil

PARTY STARTERS

- **CHARCUTERIE PLATTER (Serves 50) \$275.00**
Prosciutto, Italian Salami, Capicola, Pickled Accompaniments, Mixed Olives and Olive Oil Crostini, along with Rustic Bread Slices
- **INTERNATIONAL & DOMESTIC CHEESE DISPLAY (Serves 50) \$220.00**
Assortment of Cheese from Around the World, Dried Fruit, Nuts, Cracker Assortment and Sliced Baguette/Rustic Bread Slices
- **FRESH FRUIT DISPLAY (Serves 50) \$200.00**
Seasonal Sliced Fresh Fruits, Berries, Pineapple, Grapes and Melons, Served with Strawberry Orange Liqueur Dip
- **MARKET CRUDITÉ DISPLAY (Serves 50) \$150.00**
Baby Carrots, Cauliflower Buds, Broccoli Florets, Sugar Snap Peas, Julienne Bell Peppers, Asparagus, Grape Tomatoes and Sliced Cucumbers Served with Ranch Dipping Sauce
- **SPINACH AND ARTICHOKE DIP (Serves 50) \$125.00**
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
- **HONEY FIG BRIE (Serves 25) \$100.00**
One Kilo of Brie Wrapped with Puff Pastry and Finished with Honey, Walnuts and Dried Figs and Served with French Baguettes and Crackers
- **RASPBERRY BAKED BRIE (Serves 25) \$100.00**
One Kilo of Brie Wrapped with Puff Pastry and Finished with Toasted Almonds, Raspberry Preserves, Fresh Berries and Served with French Baguettes and Crackers

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

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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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.

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