



PASSED APPETIZERS, SELECT THREE

- Candied bacon strips with pecans, maple syrup and brown sugar served in a bamboo cone \$3.95
- Mini cast iron skillet of mac and cheese with poblano peppers \$4.75
- Anti pasta skewers with tomato, mozzarella, artichoke and grilled red peppers \$4.25
- Beef sliders with cheddar cheese and caramelized onion \$5.25
- Grilled flatbread pizza with tomato, mozzarella and fresh basil with garlic oil \$4.00
- Tomato and basil bruschetta served on a crostini \$3.95
- Candied Bacon BLT with homemade chipotle mayo, arugula, green tomato on flat bread \$4.75
- Pan-seared quesadillas with grilled peppers and pepper jack cheese \$4.75
- Chef Tabs ceviche served in a corn tortilla bowl \$5.00
- Grilled cheddar cheese sandwich quarters with a shot of tomato soup \$4.25
- Cherry tomato, fresh mozzarella and basil skewers served out of wheat grass \$4.75
- Sausage stuffed jumbo mushroom caps \$3.95
- Boursin goat cheese and fennel stuffed mushroom caps \$3.95
- Fresh fish & chips with homemade tartar sauce \$4.25
- Spanakopita with spinach and feta cheese \$3.95
- Pulled pork sliders with Hawaiian slaw \$5.25
- Mini smoked duck tostadas with roasted corn & cabbage 'pico' topped with salsa Verde \$4.75
- Fresh sliced red pears with pecans and gorgonzola crostini \$4.25

STATIONARY APPETIZERS, SELECT ONE

- Imported & Domestic cheese display with assorted sliced dry meats and sausages \$7.50
- Fresh seasonal selection of vegetables and dip \$5.00
- House-made chips with fresh pico de gallo \$3.75
- Spinach and artichoke dip with grilled flat bread \$3.75
- House-smoked salmon or trout with capers, red onions, radish sprouts, lemon, horseradish cream and parmesan crostini \$6.50
- Edamame 'hummus' dip with wonton chips \$4.25

**Appetizer pricing reflects cost per piece. To obtain your cost per person, select your 3 passed appetizers and 1 stationary appetizer from above, and add these four prices together. This is your cost per person.*

Please note that all menu pricing and menu items within this document is subject to change at any time, and is not guaranteed. Catering pricing is based on the current market rate for all beef, fish, pork, poultry, and produce, during the season of your wedding or event. If you have any questions, please email your Piney River Ranch representative.

ALL DINNER MENUS ARE BUFFET, AND ARE COMPRISED OF:

Two entrees

Two salads

One Vegetable

One Starch

Fresh locally baked dinner rolls

or

Green chili and cheddar cornbread with Colorado honey

***Dinner menu pricing is based on the two entrées selected. Add these two entrée prices together and you will find your cost per person for dinner. Salads, sides and bread on the following pages are inclusive.**

ENTREES (choose two)

Sriracha and BBQ glazed flank steak with roasted poblano and cilantro pesto \$27.00

Blackened salmon filets with three pepper relish \$27.00

Smoked pork loin with caramelized onions \$26.00

Grilled 6 oz. Colorado center cut top sirloin with smoked tomato butter \$28.00

Grilled vanilla-cured pork loin steaks with blueberry chili pesto \$26.00

Grilled wing bone chicken breast with sweet corn salsa \$26.00

Applewood smoked whole chicken tossed with BBQ sauce \$25.00

Colorado beef brisket with BBQ sauce \$26.00

House-fried chicken \$25.00

Pork ribs smoked with sweet and spicy BBQ sauce \$28.00

*Colorado beef prime rib served with horseradish & natural jus \$30.00

Skillet-seared pecan-crust red meat trout with a frangelico glaze \$26.00

Braised beef short ribs with tomatillo salsa \$27.00

Smoked white marble pork belly with 10th Mountain Whiskey glaze \$28.00

*chef fee will apply

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SALAD SELECTIONS (choose two)

Mixed field green salad with strawberries, feta, candied pecans with raspberry vinaigrette

Penne pasta salad with, roma tomatoes, kalamata olives, feta cheese and chopped bell peppers with balsamic and herb vinaigrette

Baby spinach salad with manchego cheese, almonds, dried cranberries, with mango lime vinaigrette

Green bean and almond salad with dill havarti cheese, roasted red and yellow peppers with zesty vinaigrette

Bibb lettuce salad with pears, toasted walnuts and goat cheese with balsamic vinaigrette

House-made potato salad with red potatoes, fresh peppers, and green onions

Organic beef steak tomato stack with fresh mozzarella, basil, & aged balsamic

Chopped kale salad with feta, pumpkin seeds, red peppers, figs, with orange chili vinaigrette

Quinoa salad with fresh Italian parsley, cucumber, tomato, kalamata olives, with herb dressing

Orzo and edamame salad with corn, black beans, cilantro, and red pepper vinaigrette

VEGETABLE AND STARCH (choose one each)

Grilled zucchini, squash, asparagus and peppers

Fresh steamed seasonal vegetables

Grilled asparagus with soy glaze and ginger

Roasted whole sweet corn on the cob with melted butter

Sautéed sugar snap peas and honey glazed carrots

Potatoes au gratin

Wild rice medley

White cheddar mashed potatoes

Chipotle mashed potatoes

Roasted garlic mashed potatoes

Oven roasted ranch potatoes

Tomato cous cous

NON-ALCOHOLIC BEVERAGE SERVICE A'LA CARTE

- Coffee and tea service \$ 3.25 per person
- Coffee, tea, cider and hot chocolate service \$ 3.50 per person
- Lemonade and iced tea; served in 5 gallon glass dispenser \$65.00 each
- Bottled water and canned soda \$3.00 each

MISCELLANEOUS DESSERTS - OPTIONAL

- Fresh baked fruit pies with whipped cream \$5.25 per person
- Chocolate pecan and caramel brownies \$5.75 per person
- Dutch oven peach and blueberry cobbler \$5.00 per person
- Fresh baked chocolate chip cookies and a variety of fresh baked dessert bars \$4.00 per person
- New York style cheese cake with fresh berries \$6.25 per person
- Assorted cream puffs, individual fruit tortes, mini éclairs, and double chocolate tortes \$10.75
- Assorted baked cupcakes \$5.75/cup

FIRE PIT & S'MORES - Must be sourced from PRR

- Includes full use of the fire pit during your event, firewood, and all of the s'mores fixins
- S'mores Package: Roasting sticks, marshmallows, chocolate, graham crackers \$3.50 per person
- S'mores Bar Upgrade: Reese's Peanut Butter Cups, Bacon, banana, Nutella, strawberries, crushed Oreo, and caramel chocolates 3.50 additional per person

ADDITIONAL CATERING COSTS

- Wait staff (\$25.00/per server/per hour)
- Catering Captain (\$28.00 per hour/est. 8 hours)
- Bartender (\$250.00/per bartender)
- Chef fee for prime rib \$300.00
- Individual plated salads \$450.00
- Cake cutting fee \$150.00 (Inclusive of dessert plates, forks, and dessert napkins for your event)
- Vendor meals are priced same as guest meals
- Children 2-12 eat off the buffet at 1/2 the cost of the adult meal price

***All wedding and event dinners are served buffet-style. Due to the logistics at the ranch, plated dinners are not offered, to ensure all food is served hot.**

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