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Breakfast

All breakfasts are served with cranberry, apple, and orange juices.

**Continental**
- Display of Fresh Fruit and Seasonal Berries
- Baked Breakfast Pastries
- Assorted Cereal with 2% Milk
- Granola with Assorted Yogurt
- Assorted Coffee Cakes

**Grand Continental**
- Display of Fresh Fruit and Seasonal Berries
- Baked Muffins
- Steel Cut Oats with Raisins and Brown Sugar
- Smoked Salmon with Bagels, Capers, Tomatoes, and Cream Cheese
- Assorted Cereal with 2% Milk
- Granola with Assorted Yogurt

**On-the-Go**
- Breakfast Burrito with Sausage, Egg, Peppers, and Cheddar Cheese
- Individual Yogurt
- Whole Fresh Fruit
- Orange Juice or Bottle of Water

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Breakfast

All breakfasts are served with cranberry, apple, and orange juices.

The Ranch Hand

Choose One
- Scrambled Eggs with Chives
- Scrambled Eggs with Spinach and Asparagus
- Italian Vegetable Frittata with Peppers, Asparagus, and Spinach

Choose One
- Freshly Baked Muffins
- Assorted Coffee Cakes
- Bagels and Cream Cheese
- Assorted Breakfast Pastries

Choose Two
- Applewood Smoked Bacon
- Sausage Links
- Country Ham
- Smoked Salmon

Choose Two
- French Toast
- Buttermilk Pancakes
- Chef’s Breakfast Potatoes
- Minted Watermelon and Strawberry Salad

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**Breakfast Enhancements**

*Add any of the following to any breakfast buffet.*

- Bagels with Cream Cheese
- Steel Cut Oatmeal with Raisins and Brown Sugar
- A Variety of Whole Fresh Fruit
- Fresh Fruit Display
- Individual Yogurts
- Yogurt Parfaits
- Veggie Breakfast Burritos
- Meat Breakfast Burrito
- Stuffed Cream Cheese Crepes with Fresh Fruit
- Assorted Cereals with 2% Milk
- Assorted Cereals with Almond Milk
- **Omelet Station** 🥚
  - Fresh Eggs or Egg Beaters, Choice of Diced Ham, Onions, Bacon, Scallions, Peppers, Spinach, Tomatoes, Mushrooms, Cheddar, and Swiss Cheese
- **Buttermilk Pancake Station** 🥞
  - Huckleberries, Chocolate Chips, Bananas, Fresh Maple Syrup, Strawberry Compote, Whipped Cream

*$150 Chef’s Fee Applies*
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**Beverages**

**Coffee & Tea Service**
- Fresh Brewed Regular Coffee
- Half and Half, 2% Milk, Sugar and Substitutes
- Assortment of Tazo Hot Tea
- Half and Half, Sugar, and Honey
  *Decaffeinated Coffee Served Upon Request*

**Additional Cold Beverages**
- Sodas
- San Pellegrino
- La Croix
- Bottled Water
- Assorted Gatorade
- Red Bull

**Hot Chocolate and Hot Apple Cider**
- Served with Marshmallows

**Chilled Juices**
- Orange, Cranberry, Apple

**House Infused Water**
- Choice of:
  - Strawberry Mint
  - Cucumber Lemon
  - Rosemary Orange
- Whole, Skim, or 2% Milk
- Almond Milk
- Local Microbrew Beers
### Breaks

#### Fruit and Cheese
- Assorted Domestic and Imported Cheeses
- Seasonal Fruit & Mixed Berries
- Dry Mixed Nuts
- Assorted Crackers

#### Fiesta Break
- Tortilla Chips
- Mild & Spicy Salsa
- Guacamole
- Queso Dip
- Fried Banana Cheesecake

#### Power Up
- Crudités with Ranch Dressing
- Fresh Pita & Hummus
- Build Your Own Trail Mix – Granola, Dried Fruit, Assorted Chocolates, Mixed Nuts

#### Sweet Tooth
- Chocolate Chip Cookies
- Lemon Bars
- House-made Double Chocolate Brownies
- Carrot Cake

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Build a Custom Break

A $3/person increase in price applies to groups under 15 people.

Berries and Fresh Whipped Cream
Assorted Whole Fresh Fruit
Tortilla Chips, Salsa, and Guacamole
Fresh Pita and Hummus
Bagels with Assorted Cream Cheeses
Marinated Chicken & Vegetable Skewers

Assorted Bruschetta - Artichoke, Tomato & Roasted Garlic, Peach & Goat Cheese

Signature Fresh Baked Chocolate Chip Cookies
Selection of Coffee Cakes
Brownies
Lemon Bars

Individual Trail Mix
Individual House Spiced Almonds
Fruit and Yogurt Bars
Granola Bars
Assorted Candy Bars
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---

**Lunch**

All lunches served with lemonade and choice of brownies, lemon bars, or huckleberry bread pudding.

---

**Soup and Salad**

*Choice of Caesar or Spring Mix Salad with Grilled Chicken*

- Chef’s Soup du Jour*
- Artisan Rolls
  
  *Substitute Bison Chili for an additional $5/person

---

**Soup and Sandwich**

*Assorted Sandwiches and Wraps*

- Chef’s Soup du Jour*
- Baby Bliss Potato Salad
- Assorted Kettle Chips
  
  *Substitute Bison Chili for an additional $5/person

---

**On-the-Go**

*Choice of Sandwich*

- Cranberry Turkey Club, Southwestern Roast Beef, Smoked Ham & Chevre, Pesto Vegetarian
- Assorted Kettle Chips
- Whole Fruit, Granola Bar, House-Made Brownie
- Bottle of Water

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**Lunch**

All lunches served with lemonade and choice of brownies, lemon bars, or huckleberry bread pudding.

A $5/person increase in price applies to groups under 15 people.

<table>
<thead>
<tr>
<th>Taste of the West</th>
<th>South of the Border</th>
<th>Taste of Italy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acadian Seasonal Greens</td>
<td>Tortilla Soup</td>
<td>Pasta e Faggioli Soup</td>
</tr>
<tr>
<td>BBQ Ribs</td>
<td>Tortilla Chips with Pico de Gallo &amp; Guacamole</td>
<td>Spinach &amp; Arugula Salad with Shaved Parmesan</td>
</tr>
<tr>
<td><strong>Choice</strong> of Oven Fired Trout or Grilled Chicken Breast</td>
<td>Mexican Chopped Garden Salad</td>
<td>Chicken Carbonari</td>
</tr>
<tr>
<td>SCR Baked Beans</td>
<td>Marinated Spicy Skirt Steak</td>
<td>Baked Manicotti</td>
</tr>
<tr>
<td>Minted Watermelon and Strawberry Salad</td>
<td>Picante Marinated Chicken</td>
<td>Sweet and Spicy Sausage Marinara</td>
</tr>
<tr>
<td>Artisan Rolls</td>
<td>Sautéed Onions, Peppers, &amp; Jalapenos</td>
<td>Oven Fired Seasonal Italian Vegetables</td>
</tr>
</tbody>
</table>

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Reception

Passed Appetizers
Per 50 Pieces

**Wild Game Crostini**
Venison, Elk, and Wild Boar

**Fried Chicken Brochettes**
Citrus Dipping Sauce

**Wild Game Meatballs**
House BBQ Sauce

**Venison Satays**
Cremini Mushrooms

*Marinated Asian Beef, Chicken, Shrimp, or Vegetable Skewers*
Selection of Sauces

**Prosciutto Wrapped Asparagus**
Shredded Parmesan

**Mozzarella and Heirloom Tomato Kebabs**
Fresh Basil

**Assorted Bruschetta**
Artichoke, Tomato & Roasted Garlic, Peach & Goat Cheese

**Root Vegetable Cakes**
Citrus Dipping Sauce

**Prince Rupert Island Crab Cakes**
Black Pepper Sauce

**Stuffed Mushroom Caps**
Seafood or Spinach Stuffed

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Reception

Stationed Appetizers

Artisanal Cheese and Fruit Display
Baked Brie and Berries en Croute
Assortment of Imported and Domestic Cheeses
Assorted Crackers
Seasonal Fruit and Local Honey
$19/person

Artisanal Cheese and Antipasto
Spiced Copa, Prosciutto, Genoa Salami
Assortment of Imported and Domestic Cheeses
Roasted Seasonal Vegetables, Assorted Olives, Roasted Garlic
Assorted Crackers
$28/person

Vegetable Crudités
Fresh Cut Seasonal Vegetables
Creamy Spinach Dip
$12/person

Shrimp Cocktail
Traditional and Asian Style Chilled Shrimp
Variety of Dipping Sauces
$19/person

Assorted Flat Breads
Garlic & Cheese
Fig & Prosciutto
Bison & Mushroom
Chorizo & Goat Cheese
$13/person
DINNER

Buffet or Stationed

Western BBQ
Field Green and Heirloom Tomato Salad
Buttermilk Biscuits
Picnic Potato Salad
Signature Baked Beans
Grilled Seasonal Vegetables
Herb Marinated and Grilled Red Bird Chicken
Baby Back Ribs with Bourbon BBQ Sauce
Seasonal Fruit Cobbler with Vanilla Ice Cream
**Buffet Style-$73/person**

The Ranch House
Spinach and Fresh Berry Salad
Blueberry Corn Bread
Idaho Baked Potato Bar
Sautééed Mushrooms
Grilled Seasonal Vegetables
Salmon with Champagne Citrus Beurre Blanc
New York Strip Steak with Red Wine Glaze
Triple Chocolate Cake
**Buffet Style-$76/person**

Latin Grill
Chilled Red Quinoa with Roasted Pepitas
Tomato and Sweet Onion Salad
Jalapeño Corn Muffins
Green Chile Rice and Beans
Roasted Bell Peppers and Tomatoes
Grilled Skirt Steak with Chimichurri
Chipotle Marinated and Grilled Red Bird Chicken
Fried Banana Cheesecake
**$77/person**

Taste of Asia
Spiral Cut Root Vegetables with Sesame Dressing
Wilted Kale and Edamame Bean Salad
Shiitake Mushroom Fried Rice
Charred Broccoli
Ginger Marinated Beef Skewers
Stir Fried Chicken and Vegetables with Orange Zest
Soy and Garlic Glazed Wild Boar
Green Tea Panna Cotta
**$77/person**

Italiano
Mixed Greens with Black Olive Vinaigrette
Caprese Salad with Balsamic Reduction
Herbed Garlic Bread
Pasta all’Amatriciana
Sautééd Broccoli Rabe
Chicken Parmigiana
Rosemary Marinated Grilled Ribeye Steaks
Tiramisu
**$82/person**

The Frenchette
Frisée and Wild Mushroom Salad
Niçoise Olive Tapenade
Artisan Rolls with Honey Butter
Scalloped Potatoes with Tarragon
Haricots Verts Almondine
Coq Au Vin
Oven Fired Salmon with Dijon Mustard Sauce
Huckleberry Crème Brûlée
**$82/person**

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**Teton Peaks**
Beet and Arugula Salad  
Artisan Rolls with Honey Butter  
Herb Roasted Baby Bliss Potatoes  
Brussel Sprouts with Bacon Lardons  
Three Cheese Cavatappi Gratin  
Oven Fired Trout with Chive and Tomato Oil  
Roasted Prime Rib of Beef with Horseradish Sauce  
Lemon Chiffon Cake with Raspberry Coulis  
**$82/person**

Optional Carving Station for $150 Chef’s Fee

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**Grand Buffet**
Blue Cheese Wedge Salad with Bacon  
Charred Poblano and Corn Salad  
Artisan Rolls with Honey Butter  
Vegetable Wild Rice Pilaf  
Roasted Garlic New Potatoes  
Grilled Seasonal Vegetables  
Cornmeal Crusted Idaho Trout with Caper Aioli  
Prosciutto Wrapped Chicken Breast  
Sautéed Elk Medallions  
Cheesecake with Warm Berry Compote  
**$96/person**

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**Vista Grill**
Baby Greens with Warm Truffle Vinaigrette  
Mediterranean Olive and Pickled Vegetable Bar  
Assorted Seasonal Sushi and Chilled Seafood  
Sautéed Seasonal Greens with Chili Flakes  
Sautéed Lyonnaise Potatoes  
Sautéed Shrimp and Garlic  
Grilled Durham Ranch Ribeye Steaks  
Grilled Medallions of Wild Boar Tenderloin  
Assorted Cupcakes, Chocolate Truffles, Sorbet, Fresh Berries  
**Price includes** chef’s fees for two grills and live action sauté station  
**$109/person**

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**DINNER**

**Plated**

All plated entrées served with sautéed seasonal vegetables and chef’s choice potato or rice.

See Reception Appetizers for your Welcome Reception or Cocktail Hour, see pages 11 and 12.

<table>
<thead>
<tr>
<th>Salad Course</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to Three Entrée Selections with Sides (Duo plates not included)</td>
</tr>
<tr>
<td>Dessert</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Salads</th>
<th>Choose One</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beet and Arugula Salad</td>
<td>Cabin Vinaigrette</td>
</tr>
<tr>
<td>Baby Butter Lettuces</td>
<td>Truffle Vinaigrette</td>
</tr>
<tr>
<td>Classic Caesar</td>
<td>Housemade Dressing and Garlic Crouton</td>
</tr>
<tr>
<td>Crispy Wedge Salad with Bacon</td>
<td>Creamy Blue Cheese</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entrées</th>
<th>Choose up to Three</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sautéed Elk Medallions</td>
<td>Cocoa Cherry Pan Sauce</td>
</tr>
<tr>
<td>Oven Fired Idaho Trout</td>
<td>Tomato Oil</td>
</tr>
<tr>
<td>Grilled Atlantic Salmon</td>
<td>Pernod Sauce</td>
</tr>
<tr>
<td>Durham Ranch Ribeye</td>
<td>Cognac Peppercorn Cream</td>
</tr>
<tr>
<td>Prosciutto Wrapped Chicken Breast</td>
<td>Maple Mascarpone Cream</td>
</tr>
<tr>
<td>Wild Boar Medallions</td>
<td>Apple Chutney</td>
</tr>
<tr>
<td>Citrus Risotto Cakes</td>
<td>Lemon Thyme Sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Desserts</th>
<th>Choose One</th>
</tr>
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<tbody>
<tr>
<td>Huckleberry Bread Pudding</td>
<td>Crème Anglaise</td>
</tr>
<tr>
<td>New York Style Cheesecake</td>
<td>Warm Berry Compote</td>
</tr>
<tr>
<td>Lemon Chiffon Cake</td>
<td>Raspberry Coulis</td>
</tr>
<tr>
<td>Triple Chocolate Cake</td>
<td>Dark Chocolate Ganache</td>
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</tbody>
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**DINNER**

**Plated**

All plated entrées served with sautéed seasonal vegetables and chef’s choice potato or rice.

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<th><strong>Entrées</strong></th>
<th><strong>Desserts</strong></th>
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<tbody>
<tr>
<td>Choose One</td>
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<td>Choose One</td>
</tr>
<tr>
<td><strong>Beet and Arugula Salad</strong></td>
<td><strong>Filet Mignon and Cold Water Lobster Tail</strong></td>
<td><strong>Huckleberry Bread Pudding</strong></td>
</tr>
<tr>
<td>Cabin Vinaigrette</td>
<td>Bernaise Sauce and Drawn Butter</td>
<td>Crème Anglaise</td>
</tr>
<tr>
<td><strong>Baby Butter Lettuces</strong></td>
<td><strong>Durham Ranch Ribeye and Bacon Wrapped Scallops</strong></td>
<td><strong>New York Style Cheesecake</strong></td>
</tr>
<tr>
<td>Truffle Vinaigrette</td>
<td>Brandy Peppercorn Sauce</td>
<td>Warm Berry Compote</td>
</tr>
<tr>
<td><strong>Classic Caesar</strong></td>
<td><strong>Grilled Elk Chops and Wisconsin Pheasant Breast</strong></td>
<td><strong>Lemon Chiffon Cake</strong></td>
</tr>
<tr>
<td>Housemade Dressing</td>
<td>Blue Cheese and Herb Butter</td>
<td>Raspberry Coulis</td>
</tr>
<tr>
<td><strong>Crispy Wedge Salad with Bacon</strong></td>
<td><strong>Braised Bison Short Ribs and Pan Seared Trout</strong></td>
<td><strong>Triple Chocolate Cake</strong></td>
</tr>
<tr>
<td>Creamy Blue Cheese</td>
<td>Celery Root Puree</td>
<td>Dark Chocolate Ganache</td>
</tr>
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**SPIRITS, WINE, BEER**

Select From the Following Bar Levels

All Bars Include the Following Standard Bar Mixers: Coke, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water, Cranberry Juice, Orange Juice, House Sour Mix, Grenadine

<table>
<thead>
<tr>
<th>South Teton</th>
<th>Middle Teton</th>
<th>Grand Teton</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vodka</strong></td>
<td>Svedka</td>
<td>Tito’s</td>
</tr>
<tr>
<td><strong>Gin</strong></td>
<td>New Amsterdam</td>
<td>Bombay Sapphire</td>
</tr>
<tr>
<td><strong>Tequila</strong></td>
<td>Sauza 100 Anos</td>
<td>El Jimador</td>
</tr>
<tr>
<td><strong>Rum</strong></td>
<td>Appleton Estate</td>
<td>Captain Morgan</td>
</tr>
<tr>
<td><strong>Bourbon</strong></td>
<td>Jim Beam</td>
<td>Bulleit</td>
</tr>
<tr>
<td><strong>Scotch</strong></td>
<td>Dewar’s</td>
<td>Johnnie Walker Red</td>
</tr>
</tbody>
</table>

+$2 for Martinis, Margaritas, Old Fashioneds, and Manhattans

**Customize Your Event with a Signature Cocktail**

- Huckleberry Cosmopolitan
- Cucumber Gin Martini
- Cowboy Coffeetini
- Blackberry or Blood Orange Margarita
- Spiced Orange Manhattan
- Irish Coffee with Whiskey Whipped Cream
- Boozy Peppermint Hot Cocoa
## SPIRITS, WINE, BEER

### Whites

**Sparkling**
- Glass rentals required
- Veuve Clicquot Brut (France)
- J Cuvée 20, Russian River Valley (California)
- Prosecco Ca’Vittoria (Italy)

**Chardonnay**
- Cakebread Cellars (California)
- Jordan Russian River Valley (California)
- Sonoma Cutrer (California)
- Les Charmes (California)

**Sauvignon Blanc**
- Cakebread Cellars (California)
- Silverado (California)
- Groth (California)

**Pinot Grigio**
- Schreckbichl (Italy)

**Rosé**
- Fleur de Mer (France)

### Reds

**Cabernet Sauvignon**
- Silver Oak, Alexander Valley '14
- Silverado (California)
- Atlas Peak (California)
- The Dreaming Tree (California)

**Zinfandel**
- Ivory & Burt (California)

**Merlot**
- Two Mountain (Washington) $45/bottle

**Pinot Noir**
- Penner-Ash, Willamette Valley '15 $72/bottle
- J Vineyards 'Black Label’, Sonoma, Monterey, Santa Barbara ’15 $46/bottle
- Elk Cove (California) $52/bottle
- Mark West $35/bottle

**Syrah/Shiraz**
- Francis Coppola (California) $39/bottle

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