



SPRING CREEK RANCH

## Breakfast

### Continental

Buffet \$22/person | Individually Bagged \$25/person  
Fresh Fruit – Assorted Fresh Pastries  
Choice of Cereal with 2% Milk, Granola with Greek Yogurt, **or**  
Old Fashioned Oatmeal

### Early Bird

Buffet \$25/person | Individually Bagged \$28/person  
Breakfast Burrito with Sausage, Egg, Potatoes, and Cheddar Cheese  
Individual Yogurt – Whole Fresh Fruit – Orange Juice or Bottled Water

### Ranch Hand

Buffet \$38/person | Individually Bagged \$42/person  
Choice of Scrambled Eggs, French Toast, Buttermilk Pancakes, **or** Italian Vegetable  
Frittata  
Choice of Baked Muffins, Bagels and Cream Cheese, **or** Assorted Breakfast Pastries  
Choice of two of Applewood Smoked Bacon, Sausage Links, Country Ham, Smoked  
Salmon  
Chef's Breakfast Potatoes – Seasonal Fresh Fruit and Berries – Orange Juice

### Additions to Breakfast Meals

Bagels with Cream Cheese – \$6/person  
Smoked Salmon Bagels, Capers, Tomatoes, and Cream Cheese – \$12/person  
Old Fashioned Oatmeal – \$5/person  
Fresh Fruit and Berries – \$5/person  
Housemade Granola with Yogurt and Honey – \$9/person  
Vegetable Breakfast Burrito – \$10/person  
Meat Breakfast Burrito – \$12/person  
Assorted Cereals with 2% Milk – \$5/person

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## AM Breaks

Assorted Whole Fruit – \$31/dozen

Assorted Fresh Baked Muffins – \$34/dozen

Granola Bars – \$3/bar

## PM Breaks

Tortilla Chips, Salsa, Guacamole – \$7/person

Fresh Pita Chips and Hummus – \$6/person

Housemade Trail Mix – \$4/bag

Signature Fresh Baked Chocolate Chip Cookies – \$39/dozen

Brownies – \$35/dozen

Lemon Bars – \$34/dozen

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## Lunch

### The Picnic

Buffet \$34/person | Individually Bagged \$38/person

Pick two: Sandwich, Salad, **or** Chef's Soup du Jour

Cranberry Turkey Club, Southwestern Roast Beef, **or** Mediterranean Vegetable Wrap

Caesar Salad, Spring Mix Salad, **or** add Chicken

Choice of Pasta Salad, Assorted Kettle Chips, Fresh Cornbread, **or** Parker House Rolls

Choice of Granola Bar, Housemade Brownies, **or** Lemon Bars

\*Substitute Bison Chili for an additional \$5/person

### Taste of the West

Buffet \$40/person | Individually Bagged \$44/person

Watermelon, Feta, Arugula Salad **or** Summer Greens Salad – BBQ Beef Brisket **or** Grilled

Chicken Breast – SCR Baked Beans – Cornbread – Lemonade

### Southwestern Cuisine

Buffet \$42/person | Individually Bagged \$46/person

Tortilla Chips with Pico de Gallo and Guacamole – Marinated Spicy Skirt Steak **or**

Picante Marinated Chicken – Choice of three toppings: Sautéed Onions, Sautéed

Peppers, Lettuce, Cheese, Black Beans, or Sour Cream – Flour **or** Corn Tortillas –

Soft Drink of Choice

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Reception *(Available as Passed)*

Tempera Baby Vegetable Skewers 4  
Ponzu – Scallion

Burrata Crostini 4  
Sweet Pea Pesto – Micro Basil

Caprese Skewer 4  
Aged Balsamic – Heirloom Tomato – Basil – Fresh  
Mozzarella

Fresh Thai Spring Rolls 5  
Crispy Vegetables – Rice Noodle – Ginger Po Piah Sauce

Bison Meatball 4  
Smoked Tomato Marinara

Venison Stuffed Mushroom 5  
Tomato Jam – Truffle Brie

Lamb Lollipops 6  
Mint Arugula Pesto

Idaho Bison Sliders 5  
Huckleberry – Gruyere – Arugula

Beef Tartar Crostini 4  
Garlic Aioli – Radish Sprout

Tenderloin Stuffed Mushroom 4  
Blue Cheese – Cabernet Reduction

Carter Country Beef Sliders 5  
Fried Mustard – Caramelized Onion – White American  
Cheese

Fried Chicken Slider 5  
Honey Sriracha Mayo – Quick Pickles

Sesame Chicken Skewers 4  
Bell Pepper – Onion

Gulf Shrimp Hush Puppies 4  
Remoulade – Scallion

Mini Fish Tacos 5  
Pumpkin Seed Slaw – Corn Tortilla – Fried Cod

Tempera Shrimp 5  
Honey Chili Aioli – Scallion

***\*25 Piece Minimum Per Item***

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## Stationed Appetizer

### Cheese & Fruit

\$15 Per Person

Domestic & Imported Cheese – Seasonal Fruit – Spiced Nuts – Assorted Crackers

### Cheese & Charcuterie

\$18 Per Person

Domestic & Imported Cheese and Meat – Marinated Vegetables & Olives – Seasonal Fruit – Spiced Nuts – Assorted Crackers

### Vegetable Crudites

\$12 Per Person

Cucumber – Bell Pepper – Cauliflower – Baby Carrots – Heirloom Tomatoes – Snap Peas – Beet Hummus – Green Goddess Yogurt

### Shrimp Cocktail

\$19 Per Person

Large Gulf Shrimp – House Made Cocktail Sauce

### Seafood Platter

\$30 Per Person

Raw Oysters on the Half Shell – Snow Crab Claws – Large Gulf Shrimp

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## First Course

Fresh Baked Bread Service 5

Assortment of Bread – Whipped Butter – Sea Salt

## Salad

Seasonal Vegetable Salad 10

Boston Lettuce – Baby Heirloom Tomato – Shaved Carrot – Radish – Cucumber – Lemon Thyme  
Vinaigrette

Green Goddess Caesar Salad 9

Romaine – Parmesan – Fresh Cracked Pepper – Green Goddess Caesar Dressing

Peach and Arugula Salad 10

Ricotta – Crispy Prosciutto – Citrus Vinaigrette

Asian Snap Pea Salad 10

Napa Cabbage – Pickled Scallion – Jicama – Miso Sesame Vinaigrette

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## Entrée

Filet of Beef 39

Baby Potato Hash – Broccoli with Garlic, Chili Flakes & Lemon – Smoked Tomato Jus

Elk Tenderloin 34

Corn and Mushroom Saute with Thyme – Parsnip Puree, Rioja Sauce

Bison Tenderloin 39

Honey Glazed Roasted Carrots – Roasted Garlic Potato Puree – Huckleberry Jus

Pan Seared Sea Scallops 34

Watercress – Turnips – Pistachio – Fennel Vinaigrette

Lemon and Asparagus Stuffed Idaho Trout 38

Potato Gratin – Tomato Vinaigrette – Preserved Lemon Sauce

Honey Chili Brined Pork Loin 28

Summer Corn Edamame Succotash – Duck Fat Potatoes

Pan Seared Red Bird Farms Chicken Breast 28

Roasted Baby Beets – Anson Mills Polenta with Parmesan – Sage Pan Jus

Bison Sausage Stuffed Poussin 29

Heirloom Tomato – Arugula – Lemon Thyme Vinaigrette

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Dessert

8\$

Flourless Chocolate Cake  
Raspberry Coulis – Whipped Cream

Colorado Peach Pie  
Whipped Cream

Huckleberry Bread Pudding  
Crème Anglaise

Seasonal Fruit Salad  
Seasonal Fruit and Berries – Whipped Cream

Seasonal Sorbet  
Chefs Choice

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## Beverages

### Coffee & Tea Service

\$95/Urn | \$45/Airpot

Fresh Brewed Regular Coffee and Decaf

Half and Half – 2 % Milk – Sugar and Substitutes

Assortment of Tazo Hot Tea

Half and Half – Sugar –Honey

### Hot Chocolate and Hot Apple Cider

\$4/person

Served with Marshmallows

### Chilled Juices

\$15/Liter Carafe

Served with Marshmallows

### House Infused Water Station

\$25/Station

Choice of Strawberry Mint, Cucumber Lemon,

Rosemary Orange

Unlimited Refills

### Almond Milk

\$16/liter carafe

### Whole, Skim, or 2% Milk

\$13/liter carafe

### Sodas / La Croix

\$3.50/can

### San Pellegrino

\$6/Bottle

### Bottled Water

\$4/Bottle

### Assorted Gatorade

\$4.50/Bottle

### Fresh Brewed Iced Tea

\$14/liter carafe

### Lemonade

\$14/liter carafe

### Local Microbrew Beers

\$7/can

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