

APPETIZER MENU

Served Buffet Style

(Prices are per guest)

- Smoked Buffalo Sausage \$3.00
- Peanut Butter and Mango Stuffed Jalapeno Escabeche \$3.00
- Hot Sausage and Bean Dip with Tortilla Chips \$3.50
- Rocky Mountain Oysters \$3.00
- Mexican Style Salsa Cruda with Tortilla Chips \$3.50
- Fresh Guacamole with Tortilla Chips \$4.00
- Vegetable Crudités Platter \$4.50
- Imported and Domestic Cheese Platter \$4.50
- Spicy Citrus Barbeque Lamb Riblets \$6.00
- Avocado and Rock Shrimp Ceviche with Tortilla Chips \$7.00

Chef Attended Appetizer Station

Authentic Oaxacan Taco Griddle *(Outdoor Reception Only)*

Nopal Cactus, Beef Steak, Chorizo and Manchego Cheese

Griddled to perfection

\$8 per guest, \$50 attendant fee *(50 Guest Minimum)*

Hors D'oeuvres

Served Butler Style

(Prices are per dozen, 3 dozen minimum each)

- Tomato Basil Bruschetta \$26
- Golden Apple and Corn Fritters with Lemon Aioli \$26
- Sun-dried Tomato and Goat Cheese Tartlet \$28
- Spinach, Pine Nut and Manchego Strudel \$28
- Shiitake Mushroom Cup with Shaved Manchego \$28
- Cognac Salmon Mousse on Cucumber Pinwheel \$28
- Port Braised Beef Cheek Hash on Garlic Rosemary Toast \$28
- *Spicy Miniature Buffalo Meatballs \$29
- Smoked Salmon on a Petite Potato Pancake \$29
- Coffee BBQ Duck Quesadillas \$29
- Petite Buffalo Gyro with Cucumber Tzatziki \$32
- Shrimp & Avocado Canapé on Blue Corn Chip \$32
- Braised Buffalo Tongue Crustini with Horseradish Aioli \$32
- Buffalo Sausage Wrapped Quail Egg with Raspberry Jalapeno Jam \$32
- Mexican Shrimp Cocktail Shooters \$32
- Oysters on the Half Shell with Citrus Gremolata \$34
- *Jumbo Shrimp with Cocktail Sauce \$34

**Buffet style service suggested*

Prices subject to change without notice

DESSERT MENU

Individually Plated Desserts

- Negrita Chocolate Mousse with Whipped Cream and Shortbread Cookie \$8
- Fort Cheesecake with Graham Cracker Crust and Huckleberry Preserves \$8
- Vera's Caramel Canola Blonde Brownie served with Vanilla Bean Ice Cream \$7
- Chocolate Chile Bourbon Cake \$7
- Rosemary Infused Panna Cotta with Wild Huckleberries \$7
- Seasonal Fruit Tart \$7

Family Style Dessert

Chef's Selection - a sampler of desserts served family style \$7

Dessert Buffets

Minimum 30 guests

Canyon Buffet \$10 per guest

Assortment of Cookies, Caramel Canola & Fudge Brownies, Fort Cheesecake, Coffee & Hot Tea

City Lights Buffet \$15 per guest

Negrita Chocolate Mousse, Fruit Trifle, Fort Cheesecake, Chocolate Tartlets, Seasonal Cobbler, Coffee & Hot Tea

Sundae Buffet \$9 per guest

Vanilla Ice Cream, Hot Fudge Sauce, Huckleberry Preserves, Chocolate Chips, Maraschino Cherries, Whipped Cream, Toasted Coconut, Chopped Nuts, Cookie Crumbs, Coffee & Hot Teas

Chocolate Fountain

Assortment of Fresh Fruit, Cookies, Marshmallows, Pretzels, and Graham Crackers

Serves 100, Prices Available Upon Request

Prices subject to change without notice