
WEDDING RECEPTION PACKAGES

Sunset Wedding Reception Package

Appetizer Buffet

Select Three:

Smoked Buffalo Sausage
Peanut Butter and Mango Stuffed Jalapenos Escabeche
Hot Sausage and Bean Dip with Tortilla Chips
Rocky Mountain Oysters
Mexican Style Salsa Cruda with Tortilla Chips
Fresh Guacamole with Tortilla Chips
Vegetable Crudités Platter
Imported and Domestic Cheese Platter
Spicy Citrus Barbeque Lamb Riblets (add \$4 per guest)
Avocado and Rock Shrimp Ceviche with Tortilla Chips
(add \$4 per guest)

Salad

House Mixed Greens with Damiana Vinaigrette
Fresh Baked Fort Breads and Pumpkin Muffins

Entrees

Mixed Grill Includes Roasted Shallot Potatoes and Fresh Seasonal Vegetable

Select two:

(Select three for \$8 additional charge per guest)

Grilled Salmon Filet
Cumin and Coriander Marinated Vaquero Chicken
Herbed Shrimp Sauté
Traditional Pork Tamales
Teriyaki Marinated Quail
Oven-roasted Duck Breast with Huckleberry-Balsamic Reduction
Jack Daniels Glazed Buffalo Tenderloin Brochette (add \$8.50 per guest)
Grilled Elk Chop with Huckleberry Butter Sauce (add \$9.75 per guest)
Hickory Smoked Barbecue Buffalo Ribs (add \$6.50 per guest)
4 oz. Petit Beef Filet (add \$8.50 per guest)
4oz. Petit Buffalo Filet (add \$10.50 per guest)
5 oz. Butter Brushed Maine Lobster Tail (add \$15.50 per guest)

Four-Hour Premium Bar Package

Champagne Toast

Wedding Cake

Created especially for the Bride and Groom

Adults: \$89

Young Adults ages 13-20: \$55

Children ages 5-12: \$45

Children 4 and under: Complimentary

Prices subject to change without notice