

# WILD HORSE

*Catering Company*



The **Byers Peak** tier offers beautifully catered meals using sustainable products sourced from the Rocky Mountain Region. Enjoy the stationed Grazing Table, be seated to a vibrant plated salad served with bread & butter, then indulge in your plated selections of 2 entrées and side dishes.

**\$59 Per Person Plated \$69 Buffet 2 Protein Options**

\* Tax will vary based on the location of the event.

### *~ Stationed Grazing Table ~*

Charcuterie Platters & Smoked Salmon Filet & Pastry Wrapped Brie  
Artisinal Cheese Platters with Goat Cheese Logs & Crudite with Dips  
Crostinis and Crackers & Olives and Pickled Vegetables

### *~ Chose one of two Salads with Bread Baskets ~*

Field Greens with Carrot, Cucumber, Cherry Tomato, White Balsamic Vinaigrette  
Southwest Caesar with Romaine, Tomatoes, Tortilla Strips, Chipotle Caesar  
Placed on Tables Just Before Guests are Seated

### *~ Choose Between 2 Entrée Selections ~*

House Smoked Black Angus Brisket  
Pork Loin with Sherry Mushroom Demi  
Smoked Salmon Filet  
Braised Short Ribs  
Chicken Saltimbocca  
Vegan Tofu, Mushroom & Squash

### *~ Choice of 2 Sides ~*

Fettucini Florentine  
Country Style Mashed Potatoes  
Rice and Grains Pilaf  
Sauteed Seasonal Vegetables  
Cauliflower & Carrots  
Lemon Thyme Green Beans

\*you may choose two proteins and add the vegan tofu for up to 10 guests

*A dessert table with assorted sweets and fruit is available for \$10 per person*