



The Wild Horse Catering **Double Black Diamond** tier offers a beautifully designed menu expressive of the colorful Rocky Mountains. Start your cocktail hour with our distinctive Grazing Table & 2 server passed appetizers, be seated to a plated salad accompanied by warm bread, then indulge in your gourmet chef-plated entrées with inspired garnishes.

Professional, attentive staff arrive onsite early to arrange the catered affair.

**\$89 Per Person**

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

*~ Stationed Grazing Table ~*

House Smoked Salmon Filet & Rolled Goat Cheese Logs & Pastry Wrapped Baked Brie  
Chef Selection of Artisanal Cheeses and Cured Meats & Veggie Crudite' with Dips  
Seasoned Crostini / Cracker Assortment / Pickles and Olives

*~ & Pick 2 Passed Appetizers ~*

Vegan Cucumber Rounds with Hummus / Salmon & Caper Dill Crostini  
Chicken Teryaki Skewers / Double Date & Spicy Capicola Skewers / Caprese Skewers

*~ Choose One of Two Salads Served with a Bread Basket and Butter ~*

Southwest Caesar with Romaine, Tomatoes, Tortilla Strips, Chipotle Caesar  
Greens and Arugula, Apple, Cucumber, Toasted Pepitas, Pomegranate Vinaigrette

*Choose 2 Entrées, a Side Starch, and a Side Vegetable*

<i>Entrée Proteins</i>	<i>Side Starches</i>	<i>Side Vegetables</i>
10 oz cut Smoked Prime Rib	Rustic Mashed Potatoes	Roasted Squash
Braised Bison Short Ribs	Roasted Red Potatoes	Carrots and Cauliflower
Masa Crusted Chimichurri Trout	Polenta with Tomatoes	*Grilled Asparagus
Roasted Airline Chicken Breast	Wild Rice & Grains Pilaf	Thyme Green Beans
Vegan Tofu and Mushroom Pesto	Fettucini Florentine	*seasonally available

\*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*