

## Stone Creek Catering : Wild Game Barbeque

Based on a 50 Guest Minimum : Buffet Service Only



### *Hors D'oeuvres* (Select two)

Deep Fried Pickles Served in a Paper Cone with a Horseradish Ranch Dipping Sauce  
Artichoke and Spinach Dip with Artisan Bread  
Tomato and Fresh Mozzarella Platter  
Stuffed Mushrooms with Chorizo, Goat Cheese and Cilantro

### *Entrees* (Select two)

Ruby Red Rocky Mountain Trout Brushed with Dijon Mustard and Molasses & Rolled in Pecan Crumbs  
Grilled Jalapeno Rabbit and Rattlesnake Sausages or Elk & Apricot Sausages  
10 oz Lean Bison Burgers  
Grilled BBQ Free Range Chicken  
Grilled Free Range Chicken Marinated in Orange Juice with Chili Peppers and a Hint of Ginger  
Marinated & Grilled Portobello Burgers in Olive Oil and Herbs

### *Compliments* (Select three)

Fresh Fruit and Mountain Berries  
Couscous with Grilled Vegetables, Feta Cheese, and Fresh Mint all in a Lemon Herb Vinaigrette  
Red Grapes and Brie Cheese Tossed with Mixed Greens, Candied Walnuts & Honey Dijon Vinaigrette  
Western Black Bean and Corn with Fresh Cilantro Dressing  
Classic Garden Salad with Fresh Dill and Scallions  
Corn on the Cob  
Fried Green Tomatoes  
Deep Fried Corn Fritters  
Sugar Snap and Snow Peas  
Marinated Seasonal Grilled Vegetable Platter  
Mountain Baked Beans  
Oven Baked Potatoes with Butter and Sour Cream

### *Desserts* (Select one)

Frothy Root Beer Floats  
Gourmet Build Your Own S'Mores

### *Beverages* (Select one)

Sassafras Tea  
Ice Cold Lemonade  
Hot Gourmet Coffee (Add Bailey's - additional \$)  
Assorted Sodas and Bottled Water

\$38/guest

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\*\* SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE \*\*  
Final count must be given to us 10 days prior to your event. If you have fewer guests attend than your final count, you will be billed according to your final count.  
If more guests attend, those will be added to your total number of guests.

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