



Custom Catering

Entrees

(970) 309-1113

ROSEMARY LEMON THYME CHICKEN *	\$18.00
Baked half chicken rubbed with fresh herbs served with mashed potatoes, gravy and sweet squash	
GINGER BEEF STIR FRY *	\$22.00
Asian marinated beef with assorted fresh vegetables and cashews over wasabi rice	
BAKED BASIL SALMON *	\$24.00
Topped with oven roasted tomatoes and sweet charred red onion, served with nutmeg spiced sweet potatoes and garlic sautéed spinach	
GRILLED DOUBLE CUT PORK CHOPS *	\$22.00
Served with apple bread dumpling, gravy, broccoli and carrots	
CHICKEN PHYLLO	\$24.00
Chicken breast stuffed with sweet goat cheese, spinach and sun-dried cranberries, served with twice baked potato and vegetable medley	
HOLIDAY RIBEYE	\$28.00
Rosemary rubbed rib eye with horse radish cream, garlic mashers and fresh vegetables	
SAUTEED COLORADO RUBY RED TROUT	\$28.00
Trout topped with pine nuts and pancetta in a sweet basil butter with small penne garlic pasta and vegetable medley	
GRILLED LAMB TENDERLOIN	\$34.00
Topped with whole grain mustard cream sauce with garlic polenta and spinach stuffed zucchini	
SAUTEED SAGE CHICKEN	\$30.00
Chicken breast wrapped with sage and prosciutto over semolina gnocchi with creamed spinach	
GRILLED PORK TENDERLOIN	\$32.00
In a red wine horseradish sauce over mashed potatoes with fresh vegetables	
FILET MIGNON	\$38.00
Stuffed with oven roasted garlic and Maytag bleu cheese wrapped in crispy prosciutto served with truffle oil mashers and tempura vegetables	

*** Same-day orders accepted**