



Plated

hosts to choose offerings & submit guests' entrée selections in advance

Brunch

35.00 per person

Entrees

choose up to three

CREPES served with whipped cream & fresh berries

FRENCH TOAST thick cut french toast, maple syrup, house whipped butter

CHICKEN & WAFFLES crispy chicken, buttermilk waffle, spicy maple syrup drizzle

TORTILLA ESPANOLA Spanish omelet with potatoes & garlic aioli drizzle

EGGS BENEDICT poached eggs, house made english muffins, thick cut bacon, chipotle hollandaise sauce

BISCUITS & GRAVY house made biscuits smothered in sausage gravy

Accompaniments

choose two | served family style

FRESH FRUIT & YOGURT

MINI DOUGHNUTS chef's selection of fresh baked doughnut holes

SKILLET POTATOES sautéed potatoes, peppers & onions

BISON & SAVORY PORK SAUSAGES

Lunch

45.00 per person

Entrees

choose up to three

STRAWBERRY SPINACH SALAD baby spinach, strawberries, red onion, local goat cheese, candied pecans & poppy seed dressing | *choice of salmon or grilled chicken*

CAESAR SALAD house baked ciabatta croutons, shaved parmesan, Caesar dressing | *choice of salmon or grilled chicken*

GRILLED CHICKEN SANDWICH butcher's aioli, iceberg lettuce, house made pickles

BRISKET SANDWICH smoked daily and topped with Hatch chile cheese, raspberry-plum bbq, house made pickles, sliced red onions

COWBOY UP BURGER smoked white cheddar, lettuce, tomato, house made pickles, bbq bacon jam

ROASTED ACORN SQUASH trio of grains, parsnip purée, baby sweet broccoli, roasted acorn squash seeds, agave drizzle, queso fresco

Accompaniments

choose two | served family style

CILANTRO-PEANUT COLESLAW

ORIGINAL CACTUS FRIES our signature recipe with prickly pear dipping sauce

TRADITIONAL FRENCH FRIES

SWEET POTATO FRIES

Dessert

MINI DOUGHNUTS fresh baked glazed, churro & chocolate trio served warm

SIGNATURE CARROT CAKE classic house made carrot, pineapple & coconut recipe layered with rich cream cheese frosting & toasted pecans





Buffet

prepared ready to serve

Brunch 35.00 per person

SCRAMBLED EGGS

BUTTERMILK PANCAKES served with house whipped butter & maple syrup

BISON & SAVORY PORK SAUSAGES

SKILLET POTATOES sautéed Yukon gold potatoes, peppers & onions

FRESH FRUIT & YOGURT

On Display

intended as a stationary presentation for guests to enjoy at leisure

Brunch 25.00 per person

BURRITOS sautéed peppers & onions, potatoes, eggs, cheddar

EGG CUPS muffin sized egg bites with tomatoes, spinach & cheddar

FRESH FRUIT & YOGURT

BLUEBERRY-CORN MUFFINS

ASSORTED BAGELS with whipped butter & cream cheese

SKILLET POTATOES sautéed potatoes, peppers & onions

BISON & SAVORY PORK SAUSAGES

Lunch 35.00 per person

ROASTED VEGETABLE SANDWICH with goat cheese & pesto

GRILLED CHICKEN SANDWICH butcher's aioli, iceberg lettuce, house made pickles

TURKEY CUBANO with house made pickles & swiss cheese

BABY BACK RIBS SANDWICH with Hatch Chili Cheddar & a Honey Chili Glaze

STRAWBERRY SPINACH SALAD baby spinach, strawberries, red onions, local goat cheese, candied pecans, poppy seed dressing

CAESAR SALAD house baked ciabatta croutons, shaved parmesan, Caesar dressing

KETTLE CHIPS

CHOCOLATE CHIP COOKIES house made

Grazing Board

SERVES 20

BRUNCH breakfast meats | sweet cheeses | yogurt | granola | fruit | served with seasonal accompaniments & fresh baked pastries | \$225

