



Jackson Hole Catering Menu

2025-2026

Hors d'Oeuvres

MINI ELK WELLINGTON

Wild mushroom duxelles, flaky pastry, red wine demi-glace

SEARED SCALLOPS ON THE SHELL

Lemon tarragon essence, huckleberry gastrique

CARAMELIZED ONION & SMOKED BLUE CHEESE TARTLETS

Honey drizzle

MINI LOBSTER ROLLS

Tarragon lemon aioli, toasted brioche bun

CHARRED STEAK & LOBSTER BITES

Garlic butter finish

GRILLED ASPARAGUS CIGARILLOS

Wrapped in prosciutto & brie

HONEY GOAT CHEESE & PISTACHIO-FILLED DATES

Wrapped in prosciutto

SMOKED TROUT CROSTINI

Lemon-dill crème fraîche, caviar

MINIATURE WAGYU SLIDERS

Rosemary brioche, caramelized onions, creamy gorgonzola

HUCKLEBERRY-GLAZED VENISON SKEWERS

With juniper berry reduction

ROASTED FINGERLING POTATOES

Crème fraîche, chives, caviar

CRISPY BACON-WRAPPED PHEASANT BITES

Cherry port glaze

CITRUS MARINATED SHRIMP

Grilled with lime zest, orange, and fresh herbs, citrus salad.

WATERMELON & FETA BITES

With honey-lime drizzle and mint

HEIRLOOM TOMATO & BURRATA TOASTS

Basil, aged balsamic, sea salt

Salads

HUCKLEBERRY & BABY KALE SALAD

Candied pecans, goat cheese, citrus vinaigrette

SMOKED TROUT CAESAR

Grilled romaine, parmesan crisps, house-made dressing

ARUGULA & GRILLED PEACH SALAD

Toasted pine nuts, burrata, white balsamic glaze

HEIRLOOM TOMATO & BURRATA MOSAIC

A stunning arrangement of peak-season heirloom tomatoes, creamy burrata, micro basil, and crisp sea salt, finished with aged balsamic pearls, cold-pressed olive oil, and a delicate drizzle of mountain honey.

BRUSSELS SPROUT & APPLE SALAD

Candied walnuts, manchego cheese, honey mustard vinaigrette

MOUNTAIN BEET & WILD GREENS SALAD

Roasted golden & red beets, hazelnuts, citrus vinaigrette

FORAGED BERRY & WILD GREENS SALAD

Blackberry, blueberry, strawberry, toasted candied nuts, huckleberry vinaigrette

FIG & ENDIVE SALAD

Toasted pistachios, crumbled blue cheese, honey-balsamic dressing

HARVEST GRAIN & HERB SALAD

Farro, baby greens, roasted squash, dried cherries, cider vinaigrette

Accompaniments

CHARRED BRUSSELS SPROUTS & PANCETTA

Tossed in a balsamic glaze with crispy shallots

MAPLE-GLAZED BABY CARROTS

Slow-roasted with sea salt and thyme

FIRE-ROASTED SUMMER SQUASH MEDLEY

Zucchini, yellow squash, and delicata with rosemary butter

SAUTÉED GREEN BEANS & TOASTED HAZELNUTS

Finished with lemon zest and flaked sea salt

GRILLED BROCCOLINI WITH LEMON & GARLIC

Lightly charred and drizzled with olive oil

WHIPPED POTATOES

Creamy Yukon Gold potatoes with crème fraîche and chives

ROSEMARY & SEA SALT ROASTED FINGERLING POTATOES

Crispy on the outside, tender inside

WILD RICE & CARAMELIZED SHALLOTS

Tossed with dried cherries and fresh thyme

AGED CHEDDAR & SMOKED BACON SCALLOPED POTATOES

Baked to perfection with a crispy top

PARMESAN HERB POLENTA CAKES

Crisped golden and served with sage brown butter

Steak & Game

GRILLED FILET MIGNON

Finished with crispy onions and a peppercorn mustard sauce

GLAZED ELK TENDERLOIN

With a huckleberry reduction and wild mushroom demi-glaze (+\$25)

JUNIPER-CRUSTED BISON RIBEYE

Black currant port sauce, crispy leeks (+\$25)

SLOW-BRAISED SHORT RIBS

Caramelized cipollini onions and a Wyoming whiskey glaze with horseradish cream

CHERRY-SMOKED VENISON LOIN

Roasted with rosemary and a red wine reduction

Poultry

ROSEMARY GARLIC GRILLED CHICKEN

Finished with a lemon butter sauce

WILD MUSHROOM CHICKEN

Pan-seared and finished with a marsala wine sauce

BUTTERMILK-BRINED FRIED CHICKEN

Drizzled with Wyoming truffle honey

SMOKED APPLE CIDER CHICKEN BREAST

Served with roasted apples and sage-infused jus

HERB-ROASTED CHICKEN

With crispy skin and a roasted garlic thyme jus

CHARRED CITRUS & HERB CHICKEN

Marinated in orange, lemon, and rosemary, finished with a smoked honey glaze

Pork & Lamb

APPLEWOOD-SMOKED PORK TENDERLOIN

With blackberry jalapeño glaze

SLOW-ROASTED HERB-CRUSTED PORK LOIN

Finished with a cider reduction and caramelized onions

ROSEMARY & GARLIC-CRUSTED LAMB CHOPS

With a zinfandel rosemary reduction (+\$10)

SPICE-RUBBED BABY BACK RIBS

Slow-smoked and finished with a charred peach bourbon BBQ sauce

BRAISED LAMB SHANK

Slow-braised with Wyoming whiskey and wild thyme, served with a savory jus

Seafood

NORTHWEST CEDAR-PLANK SALMON

With smoked lemon, garlic butter, and fresh herbs

PAN-SEARED HALIBUT

Topped with crispy shallots and finished with a lemon caper butter sauce

GRILLED TROUT WITH HERB BUTTER

Served with charred lemon and fresh thyme

PAN-SEARED STEELHEAD TROUT

With a citrus fennel slaw and lemon-thyme vinaigrette

DUNGENESS CRAB CAKES

Served with a Meyer lemon aioli and micro greens

SEARED DIVER SCALLOPS

With a brown butter sage sauce and crispy pancetta

Vegetarian (Refined & Balanced)

SMOKED EGGPLANT & HEIRLOOM TOMATO LASAGNA

Layered with house-made basil cashew cream

PARMESAN-CRUSTED CAULIFLOWER STEAK

Served with a spiced romesco sauce and toasted almonds

STUFFED ACORN SQUASH

Filled with quinoa, dried cherries, pecans, and a maple-cider glaze

SWEET POTATO & SAGE GNOCCHI

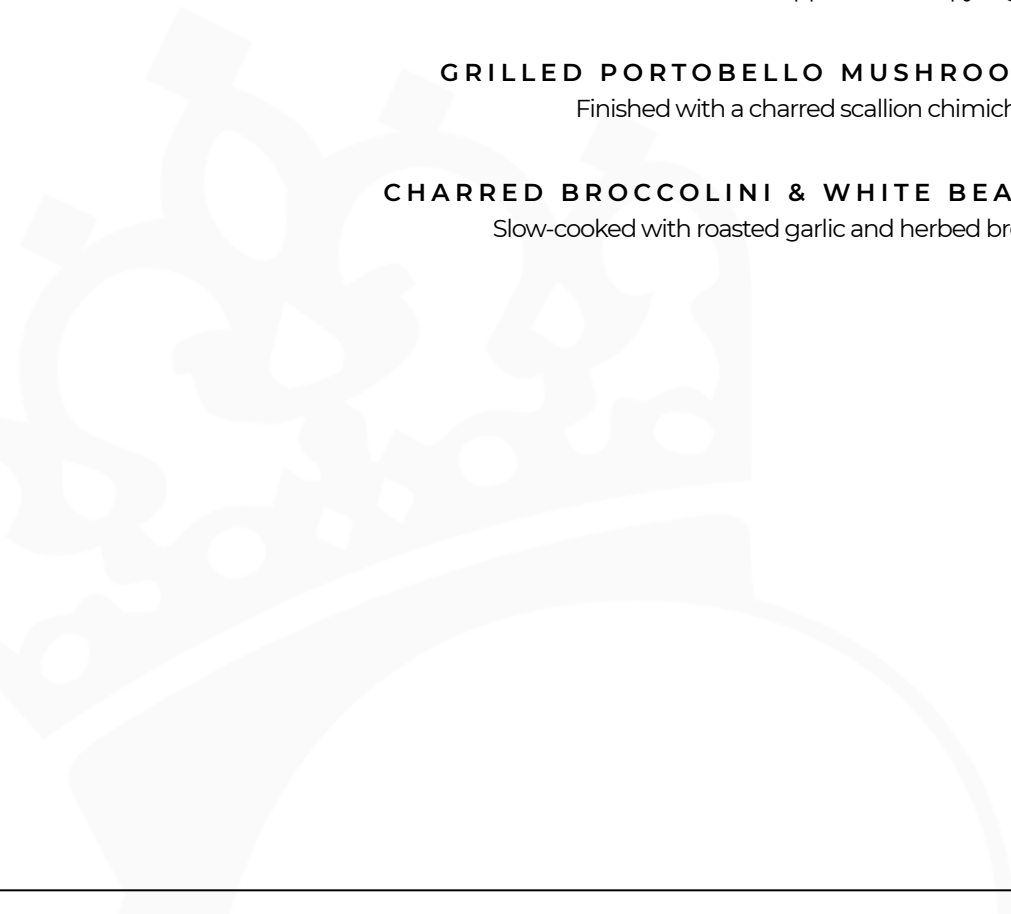
Tossed in a brown butter sauce and topped with crispy sage & toasted hazelnuts

GRILLED PORTOBELLO MUSHROOM "STEAK"

Finished with a charred scallion chimichurri

CHARRED BROCCOLINI & WHITE BEAN CASSOULET

Slow-cooked with roasted garlic and herbed breadcrumbs



Jackson Hole-Inspired Stations

THE GRAND TETON CARVING STATION

A selection of slow-roasted meats, hand-carved to order and served with artisanal sauces and fresh accompaniments.

Choice of Two:

Wyoming Whiskey-Glazed Prime Rib – With horseradish cream and au jus

Smoked Elk Tenderloin – Served with huckleberry demi-glace (+25)

Herb-Crusted Bison Striploin – Finished with a black currant reduction (+\$25)

Brown Sugar & Cider Glazed Pork Loin – With caramelized onions and grain mustard

THE WILD GAME SLIDER BAR

Mini gourmet sliders inspired by the flavors of Jackson Hole, served with rustic brioche buns and hand-cut kettle chips.

Choice of Three:

Buffalo & Smoked Cheddar – With caramelized onions and huckleberry aioli

Elk & Wild Mushroom – With rosemary aioli and crispy shallots

Smoked Duck & Fig Jam – With arugula and black pepper goat cheese

Peach Chipotle Pulled Pork – With jalapeño slaw and honey mustard

Grilled Portobello & Roasted Red Pepper – With herb goat cheese (Vegetarian)

THE COWBOY CAMPFIRE COOKOUT +25 PP

A rustic interactive grill station featuring classic Western-style cast iron cooking.

Choice of Three:

Cast Iron-Seared Trout – With lemon herb butter and charred lemon

Wyoming Whiskey-Glazed Chicken – With crispy sage and apple chutney

Spice-Rubbed Tomahawk Steaks – Carved to order and finished with smoked sea salt (+\$\$\$ market Price)

Grilled Bison Sausage – With caramelized onions and stone-ground mustard

Grilled Seasonal Vegetables – With charred scallion chimichurri

Jackson Hole-Inspired Stations

THE HOMESTEAD POTATO & FRY BAR

A nod to hearty, mountain-style comfort food, featuring an array of rustic potatoes with gourmet toppings.

Options Include:

Loaded Baked Idaho Potatoes – With Wyoming cheddar, sour cream, and smoked bacon

Sweet Potato Wedges – With maple butter and spiced pecans

Purple Peruvian Fingerlings – Tossed in rosemary and sea salt

Yukon Gold Whipped Potatoes – With chive butter and black pepper

THE JACKSON HOLE WILD BERRY & DESSERT STATION

A rustic yet refined dessert station featuring local berries, baked goods, and classic Western-inspired sweets.

Options Include:

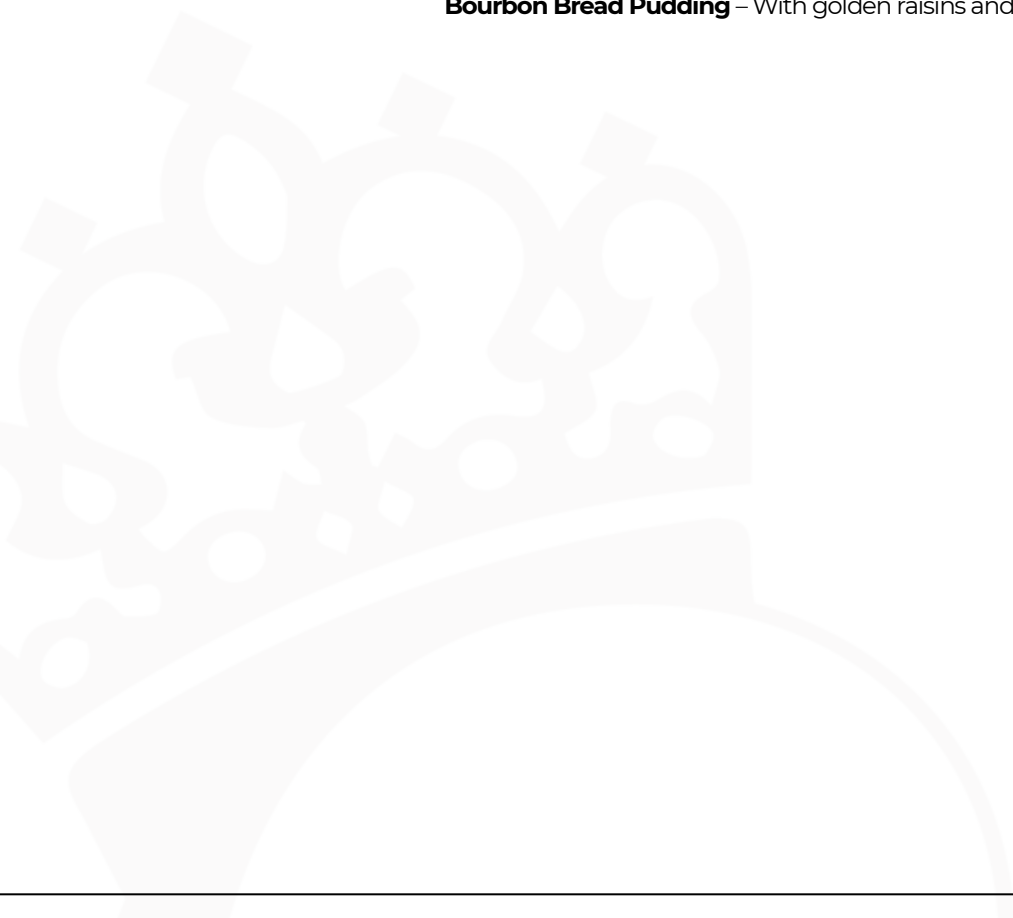
Huckleberry Hand Pies – With cinnamon sugar crust

Cast Iron Skillet Peach Crisp – Served warm with bourbon caramel

Mini Molten Chocolate Cakes – With smoked sea salt and vanilla bean whipped cream

Rustic Wild Berry Shortcakes – With honey-sweetened cream

Bourbon Bread Pudding – With golden raisins and vanilla anglaise



Mini Desserts

SALTED CARAMEL APPLE GALETTE

A rustic free-form tart with cinnamon-spiced apples and a drizzle of salted caramel.

RUSTIC WILD BERRY SHORTCAKES

Buttermilk biscuits layered with fresh wild berries and honey-sweetened whipped cream.

HUCKLEBERRY CHEESECAKE

Creamy cheesecake swirled with wild huckleberries on a graham cracker crust.

MINI MOLTEN S'MORES CHOCOLATE CAKES

Rich dark chocolate cakes with a gooey center, topped with toasted homemade marshmallow.

ROCKY MOUNTAIN CHOCOLATE TART

Dark chocolate ganache in a buttery tart shell, topped with almond brittle.

WYOMING WHISKEY CHOCOLATE MOUSSE

Decadent dark chocolate mousse infused with Wyoming whiskey, topped with espresso whipped cream.

Fruit-Infused Wedding Cakes

WILD HUCKLEBERRY & VANILLA BEAN

Light vanilla bean cake layered with wild huckleberry compote and huckleberry buttercream.

RUSTIC MOUNTAIN BERRY CAKE

Vanilla cake filled with fresh seasonal berries and whipped cream, finished with vanilla buttercream.

SALTED CARAMEL APPLE SPICE

Spiced apple cake with brown sugar cream cheese filling and a salted caramel drizzle, finished with regular buttercream.

WYOMING PEACH & BOURBON CAKE

Fresh peach cake soaked in bourbon syrup, filled with peach mousse, and finished with vanilla buttercream.

Chocolate & Decadent Flavors

WYOMING WHISKEY & DARK CHOCOLATE CAKE

Rich chocolate cake infused with Wyoming whiskey, filled with espresso buttercream and chocolate buttercream.

ROCKY MOUNTAIN S'MORES CAKE

Chocolate cake filled with rich chocolate ganache and toasted marshmallow filling, finished with smoked chocolate buttercream.

CHOCOLATE HUCKLEBERRY GANACHE CAKE

Dark chocolate cake layered with huckleberry buttercream and chocolate buttercream.

Honey & Classic Flavors

HONEY LAVENDER CAKE

Delicate honey cake infused with lavender, layered with honey buttercream.

VANILLA BOURBON BUTTER CAKE

Classic vanilla butter cake soaked in bourbon syrup and filled with bourbon mousse, finished with vanilla buttercream.

Chocolate & Decadent Flavors

LEMON ELDERFLOWER CAKE

Light lemon sponge with elderflower buttercream and a touch of lemon curd.

WYOMING WILDFLOWER HONEY CAKE

Moist vanilla cake infused with wildflower honey and finished with honey buttercream.

**PLEASE VISIT OUR OTHER
MENU FOR MORE OPTIONS!**

