



PARKWAY PLAZA
— CASPER —
RESORT • SPA • CONVENTION CENTER

CATERING MENU





CONTINENTAL BREAKS

Minimum of 10 guests required

WAKE UP CALL

Orange, Cranberry and Apple
Selection of Two: Freshly Baked Muffins,
Assorted Danish, or Fresh Fruit & Melons
Freshly Brewed Regular, Decaffeinated
Coffee and Assorted Hot Teas
\$12.00 Per Person

EXECUTIVE CONTINENTAL

Orange, Cranberry and Apple
Selection of Two: Freshly Baked Muffins,
Assorted Danish, Bagels & Cream
Cheese, Oatmeal with Brown Sugar or
Fresh Fruit & Melons
Freshly Brewed Regular, Decaffeinated
Coffee and Assorted Hot Teas
\$16.00 Per Person

YOGURT BAR

Greek Yogurt, Granola, Fresh Berries, Fresh
Fruit, Fresh Bran Muffins and Breakfast Breads,
Coffee & Assorted Juices
\$13.00 Per Person



PLATED BREAKFASTS

Minimum of 25 guests required

FARMER'S BREAKFAST

Western Scrambled Eggs, choice of Sausage Links, Ham, or Bacon & Skillet Potatoes
Freshly Brewed Regular, Decaffeinated Coffee and Assorted Hot Teas
\$12.50 Per Person

RISE & SHINE

Glass of Fresh Orange Juice
Fluffy Scrambled Eggs with Cheese Crispy Bacon, Juicy Sausage Links
Golden Hash Browns and Freshly Baked Muffins and Bagels with Cream Cheese
Freshly Brewed Regular, Decaffeinated Coffee and Assorted Hot Teas
\$16.00 Per Person

BON APPETITE

Glass of Fresh Orange Juice
Three Texas-sized French Toast
Dipped in Crushed Corn Flakes or
Three Fluffy Buttermilk Pancakes, with Butter and Syrup
Crispy Bacon and Juicy Sausage Links
Freshly Brewed Regular, Decaffeinated Coffee and Assorted Hot Teas
\$16.00 Per Person

ALL AMERICAN BREAKFAST

Farm Fresh Scrambled Eggs
Hickory Smoked Bacon
Or Sausage Potatoes
Or Grits
\$13.00 Per Person

BREAKFAST CROISSANT EGG SANDWICH

Fluffy Scrambled Eggs in Flaky Croissant or English Muffin, Cream Cheese Sauce, choice of one Breakfast Meat & Skillet Potatoes
Freshly Brewed Regular, Decaffeinated Coffee and Assorted Hot Teas
\$10.50 Per Person

STEAK & EGGS

Minimum of 10 guests required
Glass of Fresh Orange Juice, 7 oz.
NY Steak
Fluffy Scrambled Eggs, Golden Hash Browns, Selection of Freshly Baked Muffins and Assorted Danishes
Freshly Brewed Regular, Decaffeinated Coffee and Assorted Hot Teas
\$19.00 Per Person

EGGS BENEDICT

Minimum of 20 guests required
Glass of Fresh Orange Juice
Two Poached Eggs with Canadian Bacon, Open Faced on a Toasted English Muffin, Topped with Hollandaise Sauce
Served with Golden Hash Browns
Freshly Brewed Regular, Decaffeinated Coffee and Assorted Hot Teas
\$16.00 Per Person



BREAKFAST BUFFETS

Minimum of 25 guests required

Breakfast Buffets include the choice of O'Brien Potatoes or Hash Browns. Assorted Breakfast Breads, Pastries, Jellies, Preserves, Butter, Fresh Fruit & Melons. Drink options include Cranberry Juice, Orange Juice, Coffee and Tea

BUILD YOUR OWN

\$15.00 Per Person

Choose Two:

Fluffy Scrambled Eggs

Mexican Eggs

Western Eggs

Choose One:

Bacon

Sausage links

Sliced ham

Choose One Upgrade:

(\$2.00 Per Person)

French Toast

Biscuits with Country Gravy

Pancakes

SKILLET BREAKFAST BUFFET

\$14.50 Per Person

Fluffy Scrambled Eggs

Biscuits and Country Gravy

Chicken Fried Steak Pieces

Sautéed Mushrooms, Diced Onions & Peppers

Shredded Cheese, Salsa, Condiments

Or

Western Scrambled Eggs

Tortillas

Green or Red Chili

Tomatoes, Olives & Sour Cream

Chunked Ham, Crisp Bacon &

Link Sausage

EXECUTIVE BREAKFAST

100% Fruit Juices: Orange, Cranberry and Apple, Freshly Baked Muffins,

Breakfast Pastries, Croissants with

Butter and Preserves, Assorted

Yogurts,

Dried Fruits and Assorted Cold Cereals

Seasonal Sliced Fruit and Berries

Fluffy Scrambled Eggs, Crispy Bacon,

Juicy Sausage Links, Golden Hash

Browns or Country Style Breakfast

Potatoes, French Toast with Butter

and Syrup

Freshly Brewed Regular, Decaffeinated

Coffee and Assorted Hot Teas

\$25.00 Per Person



ALL DAY BREAKS

HEALTHY CHOICES

Fresh Fruit & Melons, Granola Bars
\$9.50 Per Person

SNACKS

Candy
Hershey's, Butterfinger, Reese's,
M&M's, Skittles
\$3.00 Per Person

Small Bags of Peanuts
\$1.25 Per Person

Boxes of Cracker Jacks
\$1.75 Per Person

Deluxe Mixed Nuts
\$5.00 Per Person

Granola Bars
\$1.50 Per Person

Assorted Potato Chips
\$2.25 Per Bag

Assorted Individual Yogurt Cups
\$2.00 Per Person

| | | |
|-----------------------------|-----------|----------|
| Assorted Lemon & Fruit Tray | | |
| Small | 25 People | \$60.00 |
| Medium | 50 People | \$115.00 |
| Large | 75 People | \$170.00 |

MEDITERRANEAN ESCAPE

Warm Artichoke and Spinach Dip, Pita Chips,
Bruschetta, Antipasto Platter, Fruit Infused
Water & Assorted Sodas
\$15.00 Per Person

FRESH FROM THE KITCHEN

Fresh Danish
\$20.00 Per Dozen

Selection of Fresh Muffins
\$22.00 Per Dozen

Fresh Bagels & Cream Cheese
\$22.00 Per Dozen

Fresh Croissants
\$24.00 Per Dozen

Delicious Fudge Brownies
\$16.00 Per Dozen

Freshly Baked Cupcakes
\$25.00 Per Dozen

Freshly Baked Cookies
\$16.00 Per Dozen

Beverages:
Assorted Sodas
\$3.00 Each

Bottled Water
\$3.00

Gatorade
\$3.00 Each

Vitamin Water
\$3.00



SPECIALTY DISPLAYS

Minimum of 10 guests required

Fire Roasted Vegetable Display,
Balsamic Glaze and Fresh Basil
\$8.00 Per Person

Antipasto Platter
Dried & Cured Meats, Olives,
Vegetables and Cheese
\$11.00 Per Person

Imported Artisan Cheeses, Fruit Jam,
Grapes and Rustic Breads
\$12.00 Per Person

Fresh Seasonal Sliced Fruit Display
\$8.00 Per Person

Assorted Imported & Domestic
Cheese, Assorted Breads and
Cracker Display
\$9.00 Per Person

Warm Artichoke and Spinach Dip,
French Bread, Pita Chips
\$7.00 Per Person

Warm Artichoke and Spinach Dip,
French Bread, Pita Chips
\$7.00 Per Person

Hickory Smoked Salmon with
Blue Cheese Mousse served on
Vegetable cracker
\$21.00 Per Dozen

Shrimp Ceviche with avocado
Pico de Gallo in a Lemon Lime
Juice served in a Cucumber Cup
\$18.00 Per Dozen



SALADS

Salads include Coffee & Tea

CHICKEN CAESAR

Seasoned Grilled Chicken Breast served over Seasonal Greens with Caesar Dressing, Cracker Basket or Rolls with Butter
\$13.00 Per Person

COBB SALAD

Salad Greens, Blue Cheese Crumbles, Egg, Tomato, Ham, Turkey & Sliced Avocado, Tossed in choice of Dressing
\$15.00 Per Person

SANDWICHES

Sandwiches Includes Coffee & Tea

CROISSANT CLUB

Ham, Turkey, Lettuce & Two Cheeses Piled High on a Flaky Croissant, Garnish & Side Salad
\$13.00 Per Person

FRENCH DIP

50 Person maximum
Tender Roast Beef on a Hoagie Roll with Au Jus, Garnish & Side Salad or Chef's potatoes
\$13.00 Per Person

Make it a Philly Sandwich by adding Caramelized Onions and Peppers
\$14.00 Per Person

CLASSIC CHEESEBURGER

Local, Weinrich's Fresh 6oz Burger Patty, Flame Broiled, Topped with Lettuce, Pickle, Onion, and Swiss & American Cheeses, Garden Salad, and a choice of Fries or Kettle Chips
\$12.00 Per Person

CHEF'S SALAD

Julienne of Meats & Cheeses Served over Seasonal Greens with Assorted Dressings, Cracker Basket or Rolls with Butter
\$14.00 Per Person

CHICKEN WRAPPER

50 Person maximum
Grilled Chicken Breast with Herb Mayo, Lettuce, Tomato, Onion & Cheese on a Flavorful Flour Tortilla, or Pita Bread Garnish & Side Salad
\$12.50 Per Person

BOX LUNCHES

Croissant Club Sandwich, Chips, Fruit Cup, Vegetables, Cookies, Beverage
\$12.00 Per Person

8OZ SEASONED STEAK SANDWICH

Served on Hoagie Bun, Garden Salad, Kettle Chips
\$15.50 Per Person

ENHANCEMENTS

Vegetable, New England Clam Chowder or Tomato Soup
\$4.00 Per Person



PLATED LUNCHEON ENTREES

All Luncheon Entrees include Tossed Soup or Salad with Assorted Dressings and Seasonal Vegetable

SOUPS (SELECT ONE)

Chicken Noodle Soup
New England Clam Chowder
Tomato Basil
French Onion
Broccoli and Cheddar

SALADS (SELECT ONE)

House Salad
Traditional Caesar Salad

TERIYAKI GRILLED CHICKEN BREAST

A Boneless Chicken Breast Marinated in Teriyaki Sauce, Charcoal Grilled with Pineapple Ring
\$15.00 Per Person

CHICKEN MARSALA

Boneless Chicken Breast served over Fettuccine Noodles Topped with Marsala Sauce & Mozzarella Cheese
\$14.00 Per Person

BBQ CHICKEN BREAST

Baked Chicken Breast with a Tangy Barbeque Sauce, Served with Red Mashed Potatoes or Rice Pilaf
Fresh Rolls and Butter
\$17.00 Per Person

ROAST PORK LOIN

Oven Roasted Pork Loin served with Rich Gravy
\$15.00 Per Person

HOT ROAST BEEF

Sliced Roast Beef served open face over Fresh Bread with Gravy
\$13.00 Per Person

CHICKEN ALFREDO

Grilled Chicken Strips on Bed of Fettuccini Pasta Tossed with Alfredo Sauce, Topped with Parmesan Cheese
Garlic Bread
\$19.00 Per Person

OPEN FACED STEAK SANDWICH

Tender juicy Strip Steak Charbroiled to Perfection served open face with Au Jus
\$17.00 Per Person
Add Sautéed Mushrooms & Onions \$.75

PRIME RIB SANDWICH

Fresh 6 oz. cut of Prime Rib served open face with Au Jus
\$21.00 Per Person

PETIT FILET MIGNON

6 oz. of our Center Cut Filet grilled to Perfection, Seasoned and Crowned with a Mushroom Cabernet Sauce, Served with Chef's own Mashed Potatoes or Rice Pilaf
Fresh Rolls and Butter
\$23.00 Per Person

BROWN SUGAR BOURBON SALMON

6 oz. Salmon Fillet seared to a Golden Brown Drizzled with a Sweet Brown Sugar Bourbon Sauce. Served over a Bed of Rice.
\$19.00 Per Person

SHRIMP SCAMPI

Jumbo Shrimp Sautéed in a White Wine Garlic Butter with a dash of Lemon Zest served over a Fettuccine
\$18.00 Per Person



LUNCHEON BUFFETS

Minimum of 25 guests required

LUNCHEON BUFFET I

Two Salads, Two Entrees, one Vegetable,
One Potato
\$18.00 Per Person

LUNCHEON BUFFET II

Three Salads, Three Entrees, One
Vegetable, One Potato
\$20.00 Per Person

Each additional Starch and/or Vegetable
\$4.00 Per Person

ENTREES:

Salisbury Steak Southern Fried Chicken
Roast Turkey with Apricot Glaze
Lemon Pepper Cod Filets
Baked Country Ham
Roast Baron of Beef
Herb Baked Chicken
Roast Pork Loin
Vegetarian Lasagna

VEGETABLES:

Peas with Onions
Corn O' Brien
Green Beans
Glazed Carrots
Broccoli Normandy
Vegetable Medley

SALADS:

Country Potato Salad
Macaroni Salad
Creamy Coleslaw
Whipped Jell-O
Cucumber Salad
Three Bean Salad Pasta Salad
Ambrosia Salad
Beet & Onion Salad

POTATOES:

Oven Brownd Potatoes
Whipped Potatoes with Gravy
Scalloped Potatoes
Parsley Buttered Potatoes
Au Gratin Potatoes
Rice Pilaf

EXTRA SPECIAL DESSERTS:

Strawberry Shortcake
Ice Cream or Sherbet
Specialty Layer Cakes
Gourmet Cheesecake
Add \$4.00 Per Person



THEME BUFFETS

Minimum of 25 guests required

DELI BUFFET

25 Person minimum
Assorted Breads and Rolls, Assorted Sandwich Meats & Cheeses, Sliced Tomatoes, Lettuce, Onions, Condiments, Potato Salad, Coleslaw & Chips with Dip
\$17.00 Per Person

BALLPARK BUFFET

Hamburgers, Hot Dogs, Sliced Tomatoes, Lettuce, Onions, Cheeses, Buns, Condiments, Assorted Pizzas, French Fries, Chips with Dips, Cookies, Brownies & Assorted Sodas
\$17.00 Per Person

MEXICAN BUFFET

Cheese or Beef Enchiladas, Burritos, Hard & Soft Taco Shells, Taco Meat, Cheese, Refried Beans, Red & Green Chili, Condiments, Spanish Rice, Sopapillas, Churros & Sugar Cookies
\$17.00 Per Person
Add Fajitas, Steak or Chicken
\$5.00 Per Person

FAJITA BUFFET

Choice or Combination of Beef or Chicken Fajitas Smothered in Sliced Bell Peppers and Caramelized Onions. Flour Tortillas, Pico de Gallo, Diced Tomatoes, Guacamole and Sour Cream, Jack and Cheddar Cheese, Black or Refried Beans and Spanish Rice
\$22.00 Per Person

ITALIAN BUFFET

Lasagna, Penne Noodles, Linguini Noodles, Alfredo Sauce, Marinara Sauce, Meatballs, Italian Sausage, Caesar Salad, Antipasto Salad, Garlic Bread & Italian Blend Vegetables
\$17.00 Per Person

SURF & TURF BUFFET

Carved Roast Baron of Beef, Breaded Shrimp, Seafood Creole, Lemon Peppered Cod, (2) Starches, (2) Vegetables, Assorted Salads, Rolls with Butter, Tartar Sauce, Drawn Butter & Cocktail Sauce
(Upgrade to Carved Prime Rib for \$4.75 Per Person Per Person)
\$26.00 Per Person

WESTERN BUFFET

BBQ Pulled Pork, Southern Fried Chicken, Baked Beans, Corn on the Cob, Oven Roasted Potatoes, Whipped Potatoes with Gravy, Coleslaw, Potato Salad & Rolls with Butter
\$20.00 Per Person

ENHANCEMENTS

Tortilla Soup
\$4.00 Per Person
House of Classic Caesar Salad
\$4.00 Per Person
Strawberry Shortcake
\$4.00 Per Person
Specialty Layer Cakes
\$4.00 Per Person
Gourmet Cheesecake
\$4.00 Per Person



PLATED DINNER ENTREES

Dinner entrees include Tossed Salad with Assorted Dressings, Rolls with Butter, Chef's Potato or Rice and Chef's Vegetable. Upgrade to Baked Potato with Sour Cream and Butter, add \$3.00 Per Person.

HOUSE CUT PRIME RIB

Fresh Oven Roasted Prime Rib served with Au Jus or Demi Glaze
10 oz. \$28.00 Per Person
12 oz. \$30.00 Per Person

FILET MIGNON

The King of Steaks, Bacon Wrapped Filet Seasoned and Charbroiled to perfection
6 oz. \$28.00 Per Person
8 oz. \$30.00 Per Person

NEW YORK SIRLOIN STRIP

A choice Cut of Loin Charcoal Grilled
10 oz. \$27.00 Per Person
12 oz. \$29.00 Per Person

*Add Fantail Shrimp or Shrimp Skewer
\$6.00 Per Person

CHARCOAL GRILLED HALIBUT

Fresh Halibut Grilled to Perfection served with Tartar Sauce
\$25.00 Per Person

FANTAIL GULF

Jumbo Fried Fantail Shrimp
\$27.00 Per Person

BROWN SUGAR GRILLED SALMON

Tender Grilled Salmon Filet Glazed with Brown Sugar and cooked to perfection
\$26.00 Per Person

TERIYAKI GRILLED CHICKEN BREAST

A Boneless Chicken Breast Marinated in Teriyaki Sauce, Charcoal Grilled with Pineapple Ring
\$17.00 Per Person

CHICKEN & MUSHROOM

Chicken Breast Seasoned with Fresh Rosemary, Marsala Cream Sauce, Caramelized Onions and Sautéed Mushrooms
\$24.00 Per Person

STUFFED ASIAGO CHICKEN

Boneless Chicken Breast stuffed with Asiago Cheese, served over Fettuccini Noodles topped with Marsala Sauce
\$19.00 Per Person

ROAST PORK LOIN

Oven Roasted Pork Loin served with rich Gravy
\$20.00 Per Person

VEGETARIAN

CHEESE TORTELLINI

Served with Mixed Grilled Vegetables and our house Alfredo or Marinara Sauce
\$17.00 Per Person

DIJON SALMON

Salmon Encrusted with Dijon Bread Crumbs over Baby Potatoes, Sautéed Onions, Bacon and Spinach in a Sherry-Honey Buerre Blanc
\$29.00 Per Person



DINNER BUFFETS

Minimum of 50 guests required

Dinner Buffets include Tossed Salad with Assorted Dressings, Vegetable & Relish Tray and Rolls with Butter, Assorted Desserts, Coffee & Tea

DINNER BUFFET I

Two Side Salads, One Carved Meat, One Entree, Two Vegetables, Two Starches
\$24.00 Per Person

DINNER BUFFET II

Three Salads, One Carved Meat, Two Entrees, Two Vegetables, Two Starches
\$28.00 Per Person

Each additional Starch and/or Vegetable
\$4.00 Per Person

CARVED ENHANCEMENTS:

Roast Baron of Beef
Smoked Ham
Roast Pork Loin
Prime Rib of Beef*
*Add \$5.00 Per Person

SIDE SALADS

Country Potato Salad
Macaroni Salad
Creamy Coleslaw
Whipped Jell-O
Cucumber Salad
Three Bean Salad
Pasta Salad
Ambrosia Salad
Beet & Onion Salad

Add \$4.00 Per Person

ENTREES:

Salisbury Steak
Southern Fried Chicken
Roast Turkey & Apricot Glaze
Lemon Pepper Cod Filets
Beef Stroganoff
Herb Baked Chicken
Pasta Primavera
Vegetarian Lasagna

VEGETABLES:

Peas with Onions
Corn O' Brien
Green Beans
Glazed Carrots
Broccoli Normandy
Italian Blend Vegetables
Vegetable Medley

POTATOES:

Baked Potatoes
Whipped Potatoes with Gravy
Scalloped Potatoes
Parsley Buttered
Au Gratin Potatoes
Rice Pilaf
Roasted Red Potatoes

Tortilla Soup
\$4.00 Per Person
House of Classic Caesar Salad
\$4.00 Per Person
Strawberry Shortcake
\$4.00 Per Person
Specialty Layer Cakes
\$4.00 Per Person
Gourmet Cheesecake
\$4.00 Per Person



CATERING MENU

HORS D'OEUVRES

HOT HORS D'OEUVRES

BBQ LITTLE SMOKIES

\$120.00 Per 100 Pieces

GOLDEN FRIED SHRIMP

Market Price

CHICKEN DRUMMETTES

\$125.00 Per 100 Pieces

BACON WRAPPED SCALLOPS

\$165.00 Per 100 Pieces

CRAB STUFFED MUSHROOM CAPS

\$135.00 Per 100 Pieces

SWEDISH/ BBQ OR THAI MEATBALLS

\$125.00 Per 100 Pieces

MINIATURE EGG ROLLS

\$135.00 Per 100 Pieces

BUFFALO/GARLIC/TERIYAKI CHICKEN WINGS

\$125.00 Per 100 Pieces

MINIATURE QUICHE

\$165.00 Per 100 Pieces

CHICKEN FINGERS (BUFFALO/BBQ/RANCH/NACHO CHEESE SAUCE)

\$125.00 Per 100 Pieces

MOZZARELLA FRIED CHEESE

\$115.00 Per 100 Pieces

SOUTHWEST SPRING ROLLS

\$135.00 Per 100 Pieces

CHILLED HORS D'OEUVRES

COCKTAIL SANDWICHES

(Ham Salad, Egg Salad, Tuna Salad)

\$25.00 Per Dozen

DEVILED EGGS

\$11.50 Per Dozen

STUFFED ROLLED HAM

\$10.50 Per Dozen

SALAMI CORNETS

\$11.50 Per Dozen

STUFFED CELERY

\$10.50 Per Dozen

Price per dozen; Minimum order three dozen

SNACKS

CORN & POTATO CHIPS WITH TWO DIPPING SAUCES

\$10.00 Per Person

SALTED PEANUTS

\$13.50 Per Pound

MIXED NUTS

\$17.00 Per Pound

PRETZELS

\$13.00 Per Pound

NACHO OR POTATO BAR

\$10.00 Per Person

BUILD YOUR OWN SUNDAE BAR

\$10.00 Per Person

07.07.2017



CATERING MENU

TRAYS, MIRRORS & PLATTERS

ASSORTED FRESH VEGETABLE & RELISH MIRROR WITH DIP

| | | |
|--------|-----------|----------|
| Small | 25 people | \$75.00 |
| Medium | 50 people | \$150.00 |
| Large | 75 people | \$225.00 |

ASSORTED FRESH FRUIT & CHEESE MIRROR WITH CRACKERS

| | | |
|--------|-----------|----------|
| Small | 25 people | \$105.00 |
| Medium | 50 people | \$185.00 |
| Large | 75 people | \$265.00 |

ASSORTED MEAT & CHEESE MIRROR WITH CRACKERS OR ROLLS

| | | |
|--------|-----------|----------|
| Small | 25 people | \$105.00 |
| Medium | 50 people | \$175.00 |
| Large | 75 people | \$250.00 |

ASSORTED FRESH CHEESE & CRACKER TRAY

| | | |
|--------|-----------|----------|
| Small | 25 people | \$95.00 |
| Medium | 50 people | \$150.00 |
| Large | 75 people | \$200.00 |

SPECIAL SELECTIONS

CARVED ROAST BARON OF BEEF

Rolls & Condiments (Per 50)
\$425.00

CARVED GLAZED HAM

Rolls & Condiments (Per 50)
\$150.00

CARVED TURKEY BREAST

Rolls & Condiments (Per 50)
\$175.00

PYRAMID OF SHRIMP

On Ice, Cocktail Sauce & Lemon (Per 50)
Market Price

CLAMS CASINO OR OYSTERS ROCKEFELLER

Minimum of 50 pieces
Market Price



DESSERT SELECTIONS

TORTE

Choice of Chocolate, Strawberry or
Black Forest
\$6.00 Per Person

PETIT FOUR STATION

Assortment of Bite-size Desserts to
Include Tartlets, Truffles & éclairs
\$6.00 Per Person

HOME STYLE PIE

Choice of Apple, Cherry or Pecan
\$5.00 Per Person

UPSIDE DOWN CHEESECAKE

Topped with Choice of Strawberry,
Raspberry, Caramel or Fudge Sauce
\$6.00 Per Person

CHOCOLATE DIPPED

STRAWBERRIES

Dozen Fresh Strawberries Dipped
In Dark Chocolate
\$28.00 Per Dozen

FRESH BAKED COOKIES

Dozen of Chef's Assortment Cookies
\$34.00 Per Dozen

CAKE

Choice of Devil Food Chocolate Cake:
Chocolate Cake with Milk Chocolate
Frosting
Or Carrot Cake with Cream Cheese
Frosting
\$6.00 Per Person

ICE CREAM SUNDAE BAR

Minimum of 20 guests required
Chocolate, French Vanilla
Cookies and Cream Ice Cream
Toppings to Include:
Sprinkles
Peanuts
M&M's
Chocolate Chips
Sliced Bananas
Cherries
Strawberry Topping
Chocolate and Caramel Sauces
Whipped Cream
Waffle Bowls
\$15.00 Per Person

SWEET TABLE

Minimum of 30 guests required
Cappuccino Cheesecake
Raspberry and Apple Tart
Apple and Cranberry Strudel
White Chocolate Mouse Cake
Seasonal Fruit Display
Chocolate Covered Strawberries
Chocolate Covered Cookies
\$20.00 Per Person

BARS

Dozen Assortment to Include: Lemon,
Raspberry, Pecan, Turtle or Apple
\$22.00 Per Dozen

BROWNIES

Dozen Fudge Walnut Brownies
\$34.00 Per Dozen



CATERING MENU

BEVERAGES

100% FRUIT JUICES

Orange
\$40.00 Per Gallon

Apple
\$40.00 Per Gallon

Cranberry
\$40.00 Per Gallon

COFFEE & TEA

Freshly Brewed Regular, Decaffeinated
Coffee and Assorted Teas
\$30.00 Per Gallon

HOT CHOCOLATE

Regular and Sugar Free Hot Chocolate
\$3.50 Each

SOFT DRINKS

Pepsi, Diet Pepsi, 7 Up, Squirt, Root Beer,
Diet Dr. Pepper, Dr. Pepper
\$3.00 Each

ICED TEA, LEMONADE OR FRUIT PUNCH

\$32.00 Per Gallon

BOTTLED WATER

\$3.00 Each

SPARKLING MINERAL WATER

\$4.00 Each

RED BULL OR GATORADE

\$4.50 Each

CARAFE OF 2%, SKIM OR CHOCOLATE MILK

\$13.00 Per Carafe



PACKAGE BAR

A \$50.00 charge per bartender is applied to all bar service. Each additional hour is \$30.00 per hour.

PACKAGE BAR

Mixed Drinks, House Wines, Assorted Soft Drinks, Bottled Waters, Juice, Imported, Domestic and Non Alcoholic Beers

1st Hour - House Brands
\$12.00 Per Person

Additional Hours - House Brands
\$5.00 Per Person

We proudly serve Barefoot Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel Wines and Korbel Sparkling Wine as our House Brands.

CALL BRANDS

Smirnoff Vodka
Jim Beam Whiskey
Bombay Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Dewars Scotch
Canadian Club
Seagram's 7

1st Hour - Call Brands
\$14.00 Per Person

Additional Hours - Call Brands
\$6.00 Per Person

We proudly serve Chateau Ste. Michelle Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel Wines and Chateau Ste. Michelle Sparkling Wine as our Call Brands.

PREMIUM BRANDS

Kettle One Vodka
Bombay Gin
Jack Daniels Whiskey
Captain Morgan Rum
Patron Tequila
Chivas
Crown Royal
Tanqueray Gin

1st Hour - Premium Brands
\$18.00 Per Person

Additional Hours - Premium Brands
\$9.00 Per Person

We proudly serve Robert Mondavi Private Selection Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel Wines and Domaine Chandon Sparkling Wine. An additional wine list is available to further enhance your event.

In accordance with the liquor laws governing Wyoming and the City of Casper.
A guest must be 21 years or older to consume alcoholic beverages.



HOST BAR – INDIVIDUAL BEVERAGES (PER DRINK)

Domestic Bottled Beers
\$4.00 Each

Premium Domestic Bottled Beer
\$5.00 Each

Imported Bottle Beers
\$5.00 Each

House Well Brand Cocktails
\$6.00 Per Glass

Call Brand Cocktails
\$7.00 Per Glass

Premium Brand Cocktails
\$8.00 Per Glass

Cordial Brand Cocktails
\$10.00 Per Glass

House Wines
\$6.00 Per Glass

Sodas (Pepsi Products)
\$3.00 Per Glass

PRICES BY THE DRINK

House Wines
\$25.00 Per Carafe

Champagne Punch
\$75.00 Per Gallon

Non-Alcoholic Fruit Punch
\$23.00 Per Gallon

BEER, WINE AND SOFT DRINK BAR PACKAGE

Domestic and Non-Alcoholic Beers, House Wines, Assorted Soft Drinks and Bottled Water

1st Hour - Call Brands
\$12.00 Per Glass

Additional Hours - Call Brands
\$4.00 Each

PRICES BY THE BOTTLE

Call Brands
\$100.00 Per Bottle

Premium Brands
\$125.00 Per Bottle

Domestic Champagne
\$30.00 Per Bottle

BEER PACKAGE

Half Barrels (Roughly 140 Servings)

Domestic Brands
\$200.00 Per Barrel

Domestic Premium & Import Brands
\$250.00 Per Barrel

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A guest must be 21 years or older to consume alcoholic beverages.



CATERING MENU

WHITE WINE

SPARKLING / CHAMPAGNE

Domaine Chandon Brut - California
\$32.00 Per Bottle

Korbel Brut - California
\$27.00 Per Bottle

Moet & Chandon Imperial - French
\$60.00 Per Bottle

CHARDONNAY

Acacia - California
\$30.00 Per Bottle

Dark Horse - California
\$19.00 Per Bottle

Chateau Ste. Michelle - California
\$26.00 Per Bottle

Robert Mondavi Private Selection
\$34.00 Per Bottle

Clous De Bois - California
\$40.00 Per Bottle

La Crema Sonoma Coast - California
\$40.00 Per Bottle

PINOT GRIGIO

Clos Du Bois - California
\$22.00 Per Bottle

Chateau Ste. Michelle - California
\$34.00 Per Bottle

RIESLING

Chateau Ste. Michelle - California
\$21.00 Per Bottle

Kendal Jackson Vintage Reserve - California
\$31.00 Per Bottle

SAUVIGNON BLANC

Frog's Leap Napa - California
\$23.00 Per Bottle

Chateau Ste. Michelle - California
\$35.00 Per Bottle

Groth - California
\$39.00 Per Bottle

Clos Du Bois - California
\$61.00 Per Bottle

WHITE ZINFANDEL

Sutter Home - California
\$19.00 Per Bottle

Barefoot - California
\$26.00 Per Bottle

Beringer Classic - California
\$38.00 Per Bottle

In accordance with the liquor laws governing Wyoming and the City of Casper.
A guest must be 21 years or older to consume alcoholic beverages.

07.07.2017



CATERING MENU

RED WINE

CABERNET SAUVIGNON

Raymond Reserve - California
\$31.00 Per Bottle

Louis M Martini Reserve - California
\$59.00 Per Bottle

Chateau Ste. Michelle - California
\$35.00 Per Bottle

J Lohr Estates Paso Robles - California
\$26.00 Per Bottle

Clos Du Bois - California
\$38.00 Per Bottle

Robert Mondavi Private Selection-
California
\$42.00 Per Bottle

Fetzer - California
\$22.00 Per Bottle

Francis Coppola Claret - California
\$56.00 Per Bottle

Stag's Leap Artemis - California
\$73.00 Per Bottle

ZINFANDEL

Ravenswood Old Vine - California
\$35.00 Per Bottle

Francis Coppola Diamond Collection -
California
\$45.00 Per Bottle

Bogle Old Vine - California
\$57.00 Per Bottle

PINOT NOIR

Acacia Carneros - California
\$25.00 Per Bottle

Estancia - California
\$30.00 Per Bottle

La Creama - California
\$35.00 Per Bottle

Robert Mondavi Private Selection - California
\$47.00 Per Bottle

MERLOT

Chateau Ste. Michelle - California
\$36.00 Per Bottle

Clos Du Bois - California
\$35.00 Per Bottle

Stag's Leap - California
\$62.00 Per Bottle

Franciscan - California
\$62.00 Per Bottle

Estancia Central Coast - California
\$62.00 Per Bottle

Fetzer - California
\$21.00 Per Bottle

Francis Coppola Diamond Collection -
California
\$62.00 Per Bottle

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