

Carbon County Catering

Italian Buffets

Chicken Parmesan: A breaded chicken breast smothered in marinara, mozzarella and parmesan cheeses; served with a Caesar salad, sautéed vegetables and pasta

Meat Lasagna: Layers of pasta, homemade meat sauce, ricotta, and mozzarella cheese; served with sautéed vegetables.

Vegetarian Lasagna: Layers of pasta, sautéed vegetables, homemade marinara, ricotta, mozzarella and parmesan cheese.

Pasta Alfredo: A traditional style Alfredo sauce tossed with long fusilli pasta; served with seasonal sautéed vegetable.

Spaghetti with Meat Sauce: Our sauce is a classic; served with sautéed vegetables, & garden salad.

Shrimp and Bowtie Pasta: Shrimp, asparagus and mushrooms tossed in a sun dried tomato chardonnay cream sauce.

BBQ Buffets

Pulled Pork: Slow roasted pork loin simmered in our own homemade B.B.Q. sauce; Served with homemade burger buns, cole slaw, calico beans and potato salad.

BBQ Chicken: Slow roasted chicken, hand shredded, then simmered in our own homemade B.B.Q. sauce; Served with homemade burger buns, cole slaw, calico beans and potato salad.

Grilled Chicken: A boneless 5-6 ounce chicken breast grilled to perfection; served with homemade potato salad, baked beans and crisp corn salad.

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Specialty Buffets

All specialty buffets include house or Caesar salad, sautéed vegetable, roasted red potatoes and fresh baked bread

Prime Rib: Hand carved **natural** Angus beef; slow roasted with garlic and herbs; served with our homemade au-jus and horseradish sauce.

Salmon: A fresh salmon filet poached in honey, lemon and dill.

Cowboy Coffee Tenderloin: Charbroiled, **natural** Angus beef rubbed with our **award winning** recipe of seasonings & crushed red pepper. Finished with a sweet spiced rum demi-glace.

Roasted Sirloin: Sliced **natural** Angus sirloin served with homemade au-jus and horseradish sauce.

Lamb Chops: Grilled chops encrusted with stone-ground mustard; served with a light sour cream and chive sauce.

Chicken Renee: Tender all natural chicken breast wrapped around fresh basil and ricotta cheese; baked with a mushroom marinara sauce.

Grilled Quail: Finished with a roasted raspberry chipotle glaze.

Mexican Buffets

All Mexican buffets include Spanish rice and your choice of refried or black beans

Tacos: Your choice of ground beef, shredded beef, or shredded chicken; includes lettuce, tomato, and cheddar cheese

Burrito Bar: Your choice of ground beef, shredded beef, or shredded chicken; includes lettuce, tomato, and cheddar cheese

Enchiladas: Your choice of ground beef or shredded chicken topped with traditional sauces.

Fajitas: Your choice of beef, chicken or shrimp; includes lettuce, tomato, cheddar cheese, sour cream and guacamole.

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Starters

Tomato & Basil Bruschetta: Marinated tomatoes with fresh basil served with homemade croutons.

Cucumber Cups: Twenty-five fresh cucumber slices filled with homemade roasted red pepper hummus.

Cheese Log: A medley of cheese rolled with chopped walnuts and fresh parsley; served with a variety of crackers.

Tuna and Ginger Wraps: Forty-five thinly sliced, seared Ahi tuna wrapped around pickled ginger; served with wasabi and soy sauce for dipping.

Smoked Salmon: A creamy mixture of smoked salmon, cream cheese, capers and red onion; served with assorted crackers and homemade bread.

Crab Cakes: Bite-sized crab cakes prepared to order; served with a traditional remoulade.

Shrimp Cocktail: Sixty jumbo Cajun boiled shrimp; served with lemon and homemade cocktail sauce.

Asian Marinated Chicken Skewers: Twenty-five chicken skewers marinated and grilled.

Cowboy Coffee New York Strip "Bites": Three pounds of our **award winning** steak served in bite size pieces.

Beef Wellington: Twenty-five mini pastries stuffed with beef tenderloin and foie gras.

Meatballs: Fifty homemade meatballs simmered in bourbon & green peppercorn demi-glace.

Chili Rellanos: Eighteen battered green chilies stuffed with Monterey jack cheese; topped with homemade chili verde sauce

Chips and Salsa: One gallon of our homemade salsa and fresh corn chips.

Chili Con Queso: White American cheese mixed with tomatoes, onions, cilantro, and spicy Serrano peppers; served with corn chips.

Guacamole: Homemade with our own blend of spices, veggies, and a touch of lime.

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Sides

Please ask for pricing based on quantity desired

Calico Beans: Baked beans with an attitude! Ground beef and a medley of beans simmered in our family's secret recipe.

Potato Salad: Homemade red potato salad with a hint of mustard.

Garden Salad: Chopped green leaf, cucumbers, tomatoes, carrots, and banana peppers.

Caesar Salad: Fresh tossed romaine, shredded parmesan cheese, croutons, and a traditional Caesar dressing.

Corn Salad: Fresh cut corn, bell peppers, onions and jalapenos in a tangy marinade.

Cole Slaw: Fresh chopped cabbage with a tangy dressing.

Spanish rice: White rice with traditional blend of tomatoes and spices.

Refried beans: Hand mashed vegetarian pinto beans simmered in traditional spices.

Black beans: Whole black beans simmered in green chilies and spices.

Rice Pilaf: A medley of white basmati, brown basmati, brown short grain and black Chinese rice.

Risotto: A cheesy blend of Fontana cheese, asparagus and Arborio rice.

Tortellini Salad: Two pounds of cheese filled, tri-colored tortellini tossed in balsamic vinaigrette with mixed bell peppers and tomatoes.

Fresh Fruit skewers: Variety of seasonal fruits

Bread: Fresh baked Chiabata, Italian, French or herbed; served with whipped butter.

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Desserts

Chocolate Torte: A homemade flourless torte made with a hint of Amaretto.

Crème Brule: Creamy vanilla bean Brule served in miniature.

Cheese Cake: A New York classic topped with a fresh raspberry coulis.

Peach cobbler: A southern tradition! Homemade; Served with fresh whipped cream

Cookies: Homemade white and dark chocolate chip cookies.

Lemon Bars: Tart homemade squares.

Chocolate Fountain: Red Lodges' own King Cupboard chocolate sauce and a variety of fresh seasonal fruits, cookies, marshmallows and pretzels.

Chocolate Covered Strawberries: Thirty hand-dipped semi-sweet chocolate strawberries.

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Non-alcoholic Beverage

Coffee: Locally roasted /3gal

Iced Tea: Fresh brewed. /3gal

Lemonade: Your choice of raspberry or tart lemon. /3gal

Fruit Punch: A tropical blend of juices. /1 gal

Canned Soda:

Bottled Water:

Bottled Soda: