

Menu Styles

COCKTAIL HOUR HORS D'OEUVRES

We require three or more hors d'oeuvres served during your cocktail hour.
Mix and match between Passed and Buffet Appetizers.

BRUNCH BUFFET

Our brunch buffet, available anytime.

BISTRO BUFFET

Our least expensive option. Themed buffets highlighting different cuisines.
Served as a buffet.

TRADITIONAL BUFFET

Design your meal. Select a salad, two entrees, one vegetable and one starch.
Served as a buffet with our signature breads.

FORMAL BUFFET

Design your meal with a pre-plated salad and signature breads. Select your salad, two entrees and three sides.

FAMILY STYLE

Allow your guests to be served their meal at the table in large serving dishes to pass around. Choose a salad, two entrees and two side dishes. Served with our signature breads.

PLATED DINNER

Design your served meal. Choose your salad, entrees and side dishes with our signature breads.

ADD-ON STATIONS

A fun addition to any menu style

Passed Hors D' Oeuvres

Items priced by the dozen. We require you to select three or more items.

P O U L T R Y

Chicken & Waffles - \$16

Boneless Wings - \$17

Sauces - Buffalo, BBQ,

Teriyaki, Cajun Rub,

Mango Habanero,

Jack & Lingonberry

Chicken Potstickers - \$18

Thai Chicken Satay w/ Peanut Sauce - \$18

Teriyaki Chicken Kebab - \$20

Snake Bite - \$21

Bacon Wrapped Dijon Chicken - \$21

P O R K

Italian Sausage & Pepper Crostinis - \$15

Pork Egg Rolls - \$15

Maple Pulled Pork Bite - \$16

Antipasto Skewers - \$16

Ham & Grilled Cheese - \$17

Mini Loaded Potato Skins (GF) - \$18

Bangers & Mash (GF) - \$18

Pastry Wrapped Gorgonzola

Stuffed Date (GF) - \$22

Deviled Eggs Topped with Bacon - \$21

B R U N C H

Eggnog French Toast - \$14

Sugar Pearl Waffle Berry Bite - \$15

Smoothie Shooters - \$16

Mixed Berry or Tropical Mango

Breakfast Potato Skins (GF) - \$17

Cinnamon Donut Holes w/ Caramel - \$17

Petite Quiches - \$18

Ham & Egg Cups - \$19

Mini Bagels w/ Lox - \$20

G A M E

Gyro Flatbread w/ Beef & Lamb - \$18

Wild Game Sausage (GF) - \$19

Buffalo, Elk or Wild Boar

Lamb Meatballs - \$19

S E A F O O D

Crab Cream Cheese Wontons - \$17

Smoked Salmon Latkes (GF) - \$20

Shrimp Ceviche Bite* - \$21

Crab Cakes - \$22

Bacon Wrapped Scallops (GF) - \$23

Ahi Tuna on Wasabi Croquette

w/ Ginger Coconut Cream - \$24

Firecracker Shrimp - \$24

Hawaiian Poke Wontons* - \$24

Coconut Shrimp - \$26

B E E F

Meatballs - \$14

Sauces - Swedish,

Raspberry Chipotle,

Stout BBQ,

Honey Buffalo,

Sriracha Teriyaki,

Cranberry Bourbon,

Chipotle Cream,

Mandarin Beef Wonton - \$18

Spicy Beef Empanada - \$19

Teriyaki Beef Spears (GF) - \$19

Beef Wellington Rounds - \$20

Passed Hors D' Oeuvres

Continued

Items priced by the dozen. We require you to select three or more items .

VEGETARIAN

Antipasto Skewers (GF) - \$14
Vegetarian Egg Rolls - \$14
Caprese Skewers (GF) - \$14
Crunchy Cheese Ravioli - \$14
Gnocchi Skewer w/
Tomato Basil - \$15
Roasted Beet & Goat
Cheese Bite - \$18
Southwest Stuffed
Potatoes (GF) - \$18

Spinach & Feta Tartlets - \$18
Tomato Soup w/ Grilled Cheese - \$18
Goat Cheese & Cranberry Bruschetta w/
Fig Balsamic Glaze \$19
Raspberry Almond Brie Cups - \$20
Asiago Risotto Croquettes w/
Tomato Compote - \$20
Minted Watermelon w/ Feta
& Balsamic Reduction (GF) - \$21

VEGAN

Chip and Guac Bite - \$14
Minted Watermelon w/
Pomegranate Molasses - \$14
Melon Gazpacho Spoon (GF) - \$14
Berry Shooter - \$15
Roasted Wild Mushroom Crostini - \$15
Curried Garbanzo Bean Naan Bite - \$16
Vegan Meatballs - \$19
Sauces - Raspberry,
Sriracha Teriyaki,
Cranberry Bourbon,
Honey Buffalo

Buffet Hors D' Oeuvres

Items priced per person. We require you to select three or more items .

ARTISAN CHEESE BOARD - \$7.50 PER PERSON

Bite sized pieces of artisan, local, and imported cheeses. Including Cheddar, Swiss, Pepperjack, Brie, Boursin, Goat Cheese Log, Smoked Gouda and Mozzarella. Accompanied by Candied Nuts, Assorted Berries, and Assorted Crackers.

(GF/VEG) - Crackers are not GF.

CHARCUTERIE STATION - \$12.00 PER PERSON

Our impressive Charcuterie boasts a variety of cured meats including Capicola, Soppressata, Pepperoni, Genoa Salami. Accompanied by a selection of cheeses including: Cheddar, Swiss, Pepperjack, Brie, Boursin, Goat Cheese Log, Smoked Gouda, and Mozzarella. This station includes Dijon Mustard, Raspberry Preserves, Pickled Vegetables, Berries, Candied Nuts, and an assortment of Gourmet Crackers, Lahvosh and Flatbread. (GF/Veg) Crackers & Flatbread are not GF.

DIPS AND SPREADS - \$6.00 PER PERSON

Hand crafted Dips & Spreads (choose 3)

Classic Bruschetta, Salsa Duo (red and green), Feisty Feta, Traditional Hummus, Ranch, French Onion, Olive Tapenade, Spinach & Artichoke, Goat Cheese Pesto, Spinach & Caramelized Shallot, Beer Cheese Fondue or Guacamole.

Crackers, Chips & Crudite (choose 2)

Pita Chips, Gourmet Crackers, Sliced Baguette, Entertainment Cracker Assortment, Assorted Veggies (GF), Mini Soft Pretzels, Tortilla Chips (GF).

Entrée Choices

Select two entrée options for Traditional, Formal, Family, and Plated styles.

B E E F

House - marinated

Black Angus Beef - (ALL GF)

Bistro Sirloin
Flank Steak
Tri Tip

B E E F S U A C E S

Pick One - (ALL GF)

Ancho Cream
Homemade Steak
Red Wine Demi
Chimichurri
Peppercorn & Brandy Cream
Bacon & Mushroom Compote
Mushroom Ragout
Au Jus
Creamy Horseradish

P O R K

(ALL GF)

Apricot & Horseradish BBQ
Peach & Bourbon Glaze
Apple Butter & Jack Daniels
House BBQ

V E G E T A R I A N

Portobello Ravioli
Butternut Squash Ravioli w/
Brown Butter
Vegetarian Lasagna
Baked Penne

V E G A N

Tomato Basil Gnocchi w/
Vegan Meatballs
Portobello w/ Wild Mushroom Stir Fry
Acorn Squash w/ Quinoa Pilaf
Stuffed Pepper w/ Coulis

S E A F O O D

Wild Sockeye Salmon
Mahi Mahi

S E A F O O D S A U C E S

Pick One - (ALL GF)

Lemon Butter
Tequila & Key Lime Glaze
Paprika & Garlic Butter
Herb Crusted w/ Tomato & Caper
Butter - (Not GF)
Miso Mirin Butter

C H I C K E N

Marsala
Tequila Lime
Red Pepper Cream
Saltimbocca
Apricot & Horseradish BBQ
Coconut Curry
Lemon w/ Oregano Jus
Coq Au Vin
Spinach & Fontina Cream
Tangerine Honey & Chipotle Glaze

M A R K E T P R I C E D

PRICE DETERMINED 30 DAYS

PRIOR TO YOUR EVENT

Prime Rib
Tenderloin
Barramundi
CO Trout
Halibut
Jumbo Shrimp

Sides

Select one salad, one vegetable and one starch to complete your meal.

S A L A D S

(ALL GF)

Apple and Kale Salad
Chopped Italian Salad
Fall Field Green Salad
Garden Salad
Roasted Beet & Goat Cheese Salad
Southwest Salad
Mixed Berry Salad
Caesar Salad- (Not GF)
Chopped Greek Salad
Spiced Pear Salad

D R E S S I N G S

(ALL GF)

Ranch
Blue Cheese
Balsamic Vinaigrette
Strawberry Champagne Vinaigrette
Poppy Seed Vinaigrette
Southwest Ranch
Greek Vinaigrette
Italian Vinaigrette
Ginger Pear Vinaigrette

S T A R C H

(ALL GF)

Loaded Mashed Potatoes
Roasted Garlic Mashed Potatoes
White Cheddar Mashed Potatoes
Truffle Mashed Potatoes
Rosemary Roasted Potatoes
Whipped Sweet Potatoes
Roasted Sweet Potatoes
Au Gratin Potatoes
Roasted w/ Sage and Prosciutto
Thyme Roasted Fingerlings

R I C E , G R A I N S A N D P A S T A S

(ALL GF)

Macaroni & Cheese (Not GF)
Wild Mushroom & Long Grain Rice
Rice Pilaf
Pecan Currant Wild Rice
Herbed Quinoa Pilaf

V E G E T A B L E S

(ALL GF)

String Bean & Carrot Sauté
Green Bean Almandine
Lemon Garlic Asparagus
Amaretto Tarragon Baby Carrots
Parmesan Roasted Cauliflower
Roasted Root Vegetables
Chilled Balsamic Asparagus
Broccoli, Carrots & Bell Peppers
The Pines Bistro Vegetables

Specialty Menu

WILD GAME - MARKET PRICE

PRICE DETERMINED 30 DAYS
PRIOR TO YOUR EVENT. (ALL GF)

Venison Osso Bucco w/ Peppered Date Demi
Elk Tenderloin w/ Blueberry Compote
Roasted Rack of Lamb w/ Mint Jelly Glaze
Bison Ribeye w/ Mole Sauce
Bison Short Ribs w/ Honey Ancho Glazed finished w/ a Coffee BBQ Sauce
Herb Rubbed Quail w/ Apricot Marmalade

CHEF FEATURES - MARKET PRICE

PRICE DETERMINED 30 DAYS
PRIOR TO YOUR EVENT. (ALL GF)

Beer-Brined Smoked Chicken Legs w/ Pomegranate Molasses
Breckenridge Bourbon & Maple Glazed Sockeye Salmon
Char-Grilled Red Bird Farms Turkey Leg w/ Sweet Corn Relish
Wagyu Beef Meatloaf w/ Mae Ploy Sriracha Glaze- (NOT GF)

Kids Menu

12 YEARS AND YOUNGER.

Entree - Choose 2:

Chicken Nuggets
Cheese or Pepperoni Pizza
Macaroni and Cheese
Breaded Cheese Raviolis

Sides - Choose 2:

French Fries (GF)
Apple Slices (GF)
Carrots & Ranch (GF)
Jell-O (GF)
Fresh Fruit Cup (GF)

Bistro Buffet

Choose one preset menu served buffet style

S O U T H E R N B B Q

Garden Salad
Corn Bread w/ Honey Butter
Baked Beans
Macaroni and Cheese
Fresh Fruit
BBQ Brisket

F A J I T A B U F F E T

(ALL GF)

Southwestern Salad
Spanish Rice
Black Beans
Tortilla Chips and Salsas
Fresh Fruit
Choice of: Chicken or Beef
Served with Cheese, Sour Cream,
Guacamole
Choice of: Flour Tortillas or Corn
Tostadas

A M E R I C A N B U F F E T

Garden Salad
Garlic Knot
French Style Green Beans
Roasted Sweet Potatoes
Fresh Fruit
Brown Sugar Ham

P A S T A B U F F E T

Chopped Italian Salad
Garlic Knot
Fresh Fruit
Sausage and Peppers
Pasta w/ Alfredo Sauce
Penne Pasta with Tomato Basil Sauce
Meatballs Marinara

M E D I T E R R A N E A N B U F F E T

Chopped Greek Salad
Garlic Knot
Mediterranean Roasted Vegetables
Mediterranean Orzo
Fresh Fruit
Lemon Chicken w/ Roasted Garlic
& Oregano Jus

H O M E S T Y L E B U F F E T

Caesar Salad
Garlic Knots
French Style Green Beans
Roasted Garlic Mashed Potatoes
Fresh Fruit
Red Wine Braised Short Ribs

No Substitutions Available

Add-On Stations

Add a station to any existing menu for an additional cost.

MASH IT UP - (GF)

\$12 Per Person

Top your mashed potatoes with bacon, sour cream, cheddar cheese, scallions, sun dried tomatoes, mushrooms and brown gravy

RETURN OF THE MAC

\$12 Per Person

Home-style Mac and Cheese with bacon, slow roasted tomatoes, green onion, diced chicken, hot sauces, herbed panko and diced bell peppers.

LOCO TACO - (GF)

\$14 Per Person

Ground Beef, Barbacoa, and Carnitas, with shredded Cheese, Cilantro, Diced Onions, Jalapenos, Tomatoes, Lettuce, Flour Tortillas (Not GF) or Corn Tortillas and assorted hot sauces.

CARVING - (GF)

\$14 Per Person

Choose 1 Entrée: Herbed Flank Steak, Smoked Turkey Breasts, Bistro Sirloin, Tri-Tip, Ham, Peach and Bourbon Glazed Pork Loin.

Market Priced Items:

- Prime Rib
- Rosemary Rubbed Tenderloin

Served with our signature selection of house baked breads and rolls.
(Not GF)

Brunch Buffet



SCRAMBLES & EGGS

(Choose One)

- Cheddar Scramble (GF)
- Denver Scramble -
Bell Peppers, Onions & Ham (GF)
- Rancheros Scramble -
Jalapeno, Onion, Tomato, Jack
Cheese (GF)
- Garden Vegetable Frittata (GF)
- Spinach & Vegetable Quiche

BREAKFAST MEATS

(Choose two)

- Applewood Smoked Bacon (GF)
- Maple Sausage Link (GF)
- Country Ham (GF)
- Chicken & Apple Sausage (GF)
- Spicy Chorizo (GF)
- Beyond Sausage (Vegan) - *Market Priced**

STARCH

(Choose Two)

- Breakfast Potatoes (GF)
- Biscuits & Gravy
- Cheesy Grits (GF)
- Assorted Pastries
- Croissants
- Sugar Pearl Waffles
- French Toast

OTHER ADDITIONS

(Choose One)

- Chilled Chicken Salad w/ Lettuce- (GF)
- Chilled Tuna Salad w/ Lettuce- (GF)
- Seasonal Fruit Platter- (GF)
- Caprese Salad- (GF)
- Chilled Pasta Salad
- Waldorf Salad- (GF)
- Cheese Blintz & Berry Compote
- Bagels and Cream Cheese -
Choice of: Plain, Blueberry, Cinnamon
Raisin or Everything Bagels.
Choice of: French Onion, Plain, Mixed
Berry, or Garden Cream Cheese.

MAKE YOUR OWN

(Add \$4 Per Person)

- Yogurt Parfait - Includes Granola,
Berries, Bananas, Chocolate Chips,
Coconut, Almond Slices, and Honey
(GF)
- French Toast - Includes Strawberries,
Whipped Cream, Blueberries, Whipped
Cinnamon Butter, Powdered Sugar, and
Maple Syrup
- Sugar Pearl Waffles - Includes Berries,
Nutella, Maple Syrup, Chocolate Chips,
Bananas, and Whipped Cream
- Chicken & Waffles - Includes Butter,
Syrup, and Country Style Gravy

** Market Pricing will be determined*

30 days prior to your event

Decadent Desserts

We will be happy to cut and serve your wedding cake at no charge. The Pines offers decadent desserts featuring a variety of alternative options if you wish.

THE PINES DESSERT BAR

An array of individual cakes which include Red Velvet, Key Lime and Tiramisu. Served with assorted Macarons, Petite Cheesecake Bites and Cream Puffs. - \$8.00 Per Person

COOKIES & BROWNIES

Includes an assortment of Double Chocolate and Blondie Brownies, as well as Chocolate Chip, Peanut Butter, and White Chocolate Macadamia cookies. \$4.00 Per Person

S'MORES BAR

Guests can roast their own marshmallows and combine them with creamy chocolate and crunchy graham crackers. - \$4.00 Per Person

GOURMET S'MORES BAR

Features an assortment of unique chocolate bars including the traditional Hershey's bar, Reese's Peanut Butter Cups, Cookies and Cream, and Nestle Crunch Bars. - \$6.00 Per person

ASSORTED CUPCAKE BAR

Features a variety of cupcakes including Vanilla, Chocolate, Jelly Roll, Peanut Butter, and Lemon Meringue. - \$5.00 Per Person

SUNDAE BAR

Choose 2 flavors of ice cream: Vanilla, Chocolate, Chocolate Chip, Strawberry, Mint Chocolate Chip, Cookies and Cream, or Cookie Dough. Toppings include Oreo Crumbles, M&M's, Strawberries, Chocolate Syrup, Caramel, Whipped Cream, and Sprinkles. -(GF) - \$6.00 Per Person

CHOCOLATE DIPPED STRAWBERRIES

These delicious, freshly dipped strawberries are an elegant addition to your cake. Two strawberries per person. - \$4.50 per person

Refreshing Beverages

G O U R M E T C O F F E E B A R

Upgrade your coffee bar with flavored syrups, chocolate shavings, whipped cream, white chocolate shavings, rock sugar, and sugar cubes.

\$2.50 Per Person

H O T B E V E R A G E B A R

Hot Chocolate, and Hot Apple Cider. Served with cream, sugar, flavored syrups, whipped cream, marshmallows, mint sticks, and cinnamon sticks.

\$2.50 Per Person

I N F U S E D W A T E R S T A T I O N

Unique Infused Water. Flavors include: Watermelon Mint, Cucumber Lime, Apple Cinnamon, or Rosemary Mint.

\$1.00 Per Person

I N F U S E D L E M O N A D E S T A T I O N

Unique infused lemonade. Flavors include: Jalapeno Cucumber, Strawberry, Ginger Peach, Strawberry Basil, Pineapple Coconut, Mango Raspberry, Strawberry Jalapeno, Blueberry, Watermelon, or Plain.

\$1.50 Per person

B L O O D Y M A R Y B A R

Include an array of toppings: Celery, Olives, Pepperoncini, Lime, Lemon, Worcestershire Sauce, Tabasco, Sriracha, and Bacon. Also includes Pepper, Celery Salt, and Garlic Powder. Don't forget to bring your Bloody Mary Mix and Vodka of choice!

\$4.00 Per Person

M I M O S A B A R

Champagne flutes rimmed with sugar. Includes a variety of juices: Orange, Pink Grapefruit, Mango, Pineapple, Blood Orange, and Cranberry-Pomegranate. Served with Fruit Garnish. Don't forget to bring your Champagne of choice!

\$2.00 Per Person

Late Night Bites

Try our late-night bites to satisfy those midnight munchies!
A minimum of one item must be purchased if you add a second additional hour.

L I G H T B I T E S

-\$2.00 per person per item

Popcorn (GF)*

Trail Mix*

The Pines Bar Mix*

Homemade Chips and French Onion Dip (GF)

Lightly Seasoned Tortilla Chips & Salsa (GF)*

C H E F D E L I G H T S

-\$3.00 per person per item

French Fries (GF)

Jalapeno Poppers

Cheese or Pepperoni Pizza

Mac 'N Cheese Bites with Southwestern Ranch

Pretzels with Beer Cheese

Fried Pickles with Jalapeno Ranch

Twinkies & Ho Hos

W I N G T O S S

-\$5.00 per person. Pick one sauce.

Boneless wings tossed in Buffalo, BBQ, Sriracha -Teriyaki, or Cranberry - Bourbon Sauce. Paired with Carrots and Celery Sticks, Ranch, and Blue Cheese Dressing.

** Can be ordered night of the event*