

Morgan Garrett - (970) 509-0830 - Event Coordinator
Shannon Defries - (303) 819-1017 - Sales Director



Wild Horse Catering Company offers Three Levels of service with gourmet food and professional staff. You've chosen a destination event in the majestic Rocky Mountains. Our **Double Black Diamond** menu provides your guests with the memorable experience you've planned. Our Event Coordinator will accompany you on this unique journey. Their attention to detail helps you create a fine dining atmosphere for your guests.
Your dream wedding will be an event of a lifetime.



The **Byers Peak** tier includes working with our dedicated Sales Director to ensure that your vision is our priority. Chef-inspired creations are served plated or buffet style. We will help design a menu suitable for any gathering to make your event special.



Our **River Run** tier can accommodate groups large and small. You make your selections designed to be delivered or picked up at our restaurant. Great for reunions, retreats, and casual get-togethers. It's a choice that allows you to enjoy your guests, and not spend your precious time cooking and cleaning up after everyone gathers for fun. Meals can be delivered to your location and service available for additional charge.

40 Co Rd 804 #130, Fraser, CO 80442
PO Box 1101, Fraser, CO 80442

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The Wild Horse Catering **Double Black Diamond** tier offers a beautifully designed menu expressive of the colorful Rocky Mountains. Start your cocktail hour with our distinctive Grazing Table & 2 server passed appetizers, be seated to a plated salad accompanied by warm bread, then indulge in your gourmet chef-plated entrées with inspired garnishes.

Professional, attentive staff arrive onsite early to arrange the catered affair.

\$95 Per Person

* Tax will vary based on the location of the event.

~ Stationed Grazing Table ~

House Smoked Salmon Filet & Rolled Goat Cheese Logs & Pastry Wrapped Baked Brie
Chef Selection of Artisanal Cheeses and Cured Meats & Veggie Crudite' with Dips
Seasoned Crostini / Cracker Assortment / Pickles and Olives

~ & Pick 2 Passed Appetizers ~

Vegan Cucumber Rounds with Hummus / Salmon & Caper Dill Crostini
Chicken Teryaki Skewers / Double Date & Spicy Capicola Skewers / Caprese Skewers

~ Choose Either Salad Served with a Bread Basket and Butter ~

Southwest Caesar with Romaine, Tomatoes, Tortilla Strips, Chipotle Caesar
Arugula, Goat Cheese, Apples, Toasted Pepitas, White Balsamic Vinaigrette

Choose 2 Entrees and 2 Sides

<i>Entrée Proteins</i>	<i>Side Starches</i>	<i>Side Vegetables</i>
10 oz cut Smoked Prime Rib	Rustic Mashed Potatoes	Sauteed Squash
Braised Short Ribs	Roasted Red Potatoes	Carrots and Cauliflower
Smoked Salmon Filet	Polenta with Tomatoes	*Grilled Asparagus
Roasted Chicken Breast	Wild Rice & Grains Pilaf	Thyme Green Beans
Vegan Tofu and Mushroom Pesto	Fettucini Florentine	*seasonally available

*you may choose two proteins and add the vegan tofu for up to 10 guests

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The **Byers Peak** tier offers beautifully catered meals using sustainable products sourced from the Rocky Mountain Region. Enjoy the stationed Grazing Table, be seated to a vibrant plated salad served with bread & butter, then indulge in your buffet selections of 2 entrées and 2 sides.

\$79 Per Person

* Tax will vary based on the location of the event.

~ Stationed Grazing Table ~

Charcuterie Platters & Smoked Salmon Filet & Pastry Wrapped Brie
Artisinal Cheese Platters with Goat Cheese Logs & Crudite with Dips
Crostinis and Crackers & Olives and Pickled Vegetables

~Chose Either of 2 Salads with Bread and Butter ~

Field Greens with Carrot, Cucumber, Cherry Tomato, White Balsamic Vinaigrette
Southwest Caesar with Romaine, Tomatoes, Tortilla Strips, Chipotle Caesar

~ Guests Choose Between 2 Entrée Selections ~

Chicken Saltimbocca
Smoked Pork
Salmon Filet
Braised Short Ribs
Smoked Brisket
Vegan Mushroom & Squash
Sliced Roast Beef

~Choice of 2 Sides ~

Fettucini Florentine
Country Style Mashed Potatoes
Rice and Grains Pilaf
&
Sauteed Seasonal Vegetables
Cauliflower & Carrots
Lemon Thyme Green Beans

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With the Wild Horse Catering **River Run** tier, your guests enjoy a beautiful, sustainably sourced meal made to be delivered or picked up from our restaurant.

*Tax and delivery fee will vary based on the location of the event.

\$350.00 Minimum

~ *Appetizer Crostini & Skewers* ~

\$5 2 Pieces Per Guest (20 Piece Minimum \$50)

Salmon & Caper Dill Crostini	Double Dates Skewers
Vegan Cucumber Rounds & Hummus	
Caprese Skewers	Teriyaki Chicken Skewer

~ *Salad Selections* ~

\$5 Per Guest (10 Piece Minimum)

Southwest Caesar with Romaine, Asiago, Tortilla Strips, Tomatoes, Chipotle Caesar
Field Greens with Cucumber, Carrot, Cherry Tomato, White Balsamic Vinaigrette

~ *Dinner Selections* ~

\$35 Per Guest for Pick Up | Onsite Service Additional

Hawaiian BBQ

Smoked Pulled Pork
Hawaiian Rolls
Pineapple Curry Rice
Summer Slaw
Potato Chips

Taco Bar

Barbacoa Beef Brisket
Ancho Chicken
Fajita Bell Peppers & Onions
Clantro Lime White Rice
Black & Pinto Beans
Taco Shells and Wraps
Corn Tortilla Chips
Spicy Guacamole
Hand Cut Salsa
Shredded Cheese and Lettuce

Italian Dinner

Antipasto Salad
Sausage Lasagne
Vegetarian Lasagne
Sauteed Vegetables
Garlic Bread

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