

## WILD HORSE INN CATERING SERVICES



“Every detail, right down to the napkin rings, was in perfect taste. The staff was welcoming and attentive. And the food? Creative, fresh — absolutely delicious!”

— *Kathryn Harris, Grand Foundation Committee*

**THE WILD HORSE INN** offers full-service catering for your special event. From a casual family gathering to an elegant evening buffet, we'll work with you from concept to completion to make sure your event is professionally and tastefully presented. The flexibility and personal attention of the Wild Horse Inn staff will assure your event is everything you wish.

**WE LOVE FOOD**, and we love to share it. That's why we use fresh, lively ingredients, simple preparations and sauces, whole foods like fruits and cheeses, and garden-kissed herbs to create our catering menu. We've arranged our dishes so that you can craft your own menu from selected lists, choose a menu already designed for you – or use our choices to spark your imagination and we'll create a new menu to suit your style and budget.

## CREATE YOUR OWN

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*Mix and match to suit your style. Choose a salad, choose two entrees, then choose two sides to complete your creation (includes Bread and Butter, and Coffee Service).*

**First step:** Choose a fresh salad to start the meal (plated or buffet service)

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Classic Caesar Salad with shaved Parmesan  
Insalata Caprese with virgin olive oil and coarse salt  
Asian Spinach Salad with sesame dressing and citrus and candied almonds  
French Country Salad with balsamic vinaigrette and glazed pecans  
Field Greens tossed with walnuts and roasted pear dressing  
Spinach Salad with fresh strawberries

**Second step:** Select up to two entrées from List One or Two

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### Entrée List One - \$31 per person

Beef Tenderloin Medallions in Rosemary Sauce  
Sesame Crusted Salmon baked with Mango Salsa  
Pork Loin Provencal with Fig Sauce  
Roast Beef with Red Wine Sauce  
Black Pepper-Crusted Prime Rib with Horseradish Sauce  
Roasted Turkey Breast with Savory Apricot Sauce  
Almond-Crusted Pan-Seared Trout  
Miso and Ginger-Glazed Salmon



### Entrée List Two - \$29 per person

Lemon Chicken with Thyme and White wine Sauce  
Raspberry Chipotle Chicken  
Chicken Marsala with Mushrooms and Herbs  
Savory Blue Corn Crepes filled with Smoked and Ricotta Cheeses  
Three-Cheese Tortellini with Artichoke and Sun-dried Tomato Pesto  
Shrimp Scampi over Spinach Fettucine  
Pasta with Spicy "Putenesca" Sauce  
Selection of Quiches – Choose Up To Three:

- Maple Bacon, Brie and Apple
- Pear and Gorgonzola Cheese
- Garden Vegetable
- Wild Rice and Chicken
- Zucchini, Dill and Havarti Cheese

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**Third step:** Choose two side dishes to complete your plate. \*

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Roasted Asparagus (in season)  
Rosemary Potatoes with Coarse Salt  
Mashed Citrus Sweet Potatoes  
Santa Fe Salad with Marinated Black Beans and Corn  
Ginger Glazed Carrots and Snowpeas  
Tomatoes stuffed with Rice and Herbs  
Mashed Potatoes with Sour Cream and Chives  
Greek Pasta Salad with Feta Cheese and Kalamata Olives

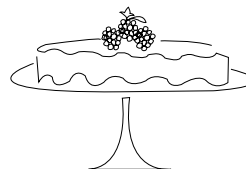
Sauteed Wild Mushrooms and Onions  
Sauteed Fresh Seasonal Vegetables  
Jasmine Rice Flavored with Hibiscus Tea  
Minted Wild Rice Salad with Pecans  
Orzo Pasta with Tomato and Basil  
Savory Couscous  
Focaccia Bread with Fresh Herbs and Olive Oil

\*Add a third side dish for \$2 per person

**Last step:** What's For Dessert?

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A nice touch for any event is a choice of desserts for your guests. Instead of a groom's cake, why not try Mocha Pannacotta instead? A Wild Horse Inn favorite is wedding cake and a plate of Wedding Cookies to complement – traditional and beautiful.



Platter of Wedding Cookies dusted with Confectioner's Sugar  
Platter of Chocolate Rum Crinkle Cookies  
Almond and Anise Biscotti  
Chocolate-Dipped Strawberries  
Cheesecake with Fresh Fruit  
Brandied Bread Pudding

Mocha Pannacotta  
Berry Shortcakes with Whipped Cream  
Homemade Apple Pie  
Strawberry-Rhubarb Pie (in season)  
Fresh Fruit Tart  
Whiskey-Pecan Tart  
Citrus Tart



**Wedding Cake Service, Dipped Strawberries and Cookie Platters: \$2.50 per person**  
**Add a dessert for \$5.00 per person**

## HAVING TROUBLE DECIDING?

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The Wild Horse Inn provides catering services on site with delicious, creative custom menus designed to fit your personal style and budget. Here are some of our favorites.

### COLORADO SUMMER

Seasonal Melon wrapped with Prosciutto  
Field Greens with Roasted Pear Dressing  
Brie Cheese baked in Puff Pastry  
Almond-Crusted Trout  
Roasted Asparagus  
Rosemary Potatoes with coarse salt  
Fresh Fruit Tart  
Cake Service

**cost per person — \$43.50**

### ALL DRESSED UP

Shrimp and Cucumber Canapes  
Smoked Salmon with Assorted Wholegrain Crackers  
Beef Tenderloin Medallions in Rosemary Sauce  
Mashed Citrus Sweet Potatoes  
Sauteed Wild Mushrooms and Onions  
Cheesecake with Fresh Berries

**cost per person — \$41.00**

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### SOMETHING DIFFERENT

Bruschetta – two choices  
Asian Spinach Salad with Sesame Dressing and Candied Almonds  
Sesame Crusted Salmon Baked with Mango Salsa  
Jasmine Rice Flavored with Hibiscus Tea  
Ginger Glazed Carrots and Snowpeas  
Berry Shortcakes with Whipped Cream

**cost per person — \$38.50**

### VEGETARIAN FLAIR

Fresh Vegetables to dip in Creamy Yogurt Sauce  
Stuffed Mushrooms with Walnuts and Spinach  
Spinach Salad with Strawberries (in season)  
Savory Blue Corn Crepes Filled with Smoked and Ricotta Cheeses  
Minted Wild Rice Salad with Pecans  
Cake Service

**cost per person — \$36.50**

## APPETIZERS: JUST A BITE TO EXCITE THE PALETTE

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*Appetizers create a bridge between your ceremony and reception, or offer a warm welcome for your guests.*

### **Buffet**

Spiced and Sweet Assorted Nuts and Dried Fruits  
Edamame with Coarse Salt  
Smoked Salmon with Assorted  
Whole Grain Crackers  
Fruit Bouquet  
Assortment of Cheeses  
Vegetables to Dip in Creamy Yogurt Sauce  
Brie Baked in Puff Pastry with Apricot Preserves

Cooked Shrimp and Lemony Cocktail Sauce,  
served on ice  
Black Bean, Goat Cheese and Cilantro Turrone  
with Corn Chips  
Charcuterie — An assortment of cured meats and sausages  
with a variety of mustards  
Classic Antipasti Platter

### **Passed or Buffet**

Green Chile Chicken Skewers  
Melon Wrapped with Ham  
Shrimp and Cucumber Canapes  
Skewered Garlic and Mint Meat Balls  
Vegetable Frittata Slices  
Roasted Red Pepper Hummus Triangles

**Bruschetta – choose two:** Pears and Proscuitto,  
Apple and Blue Cheese, Herbed Cheese and Tomatoes,  
Olive Tapenade, or Parmesan and Pesto

**Stuffed Mushrooms – choose two:**  
Sausage and Herbs, Ricotta and Spinach,  
Spicy Chicken, or Green Chiles and Cheddar

**Price Per Selection: \$2.50 per guest**



## WILD HORSE INN POLICIES AND SERVICES

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- Event planning services are included in your site fee. We can arrange flowers, officiants, musicians, special touches for your guests, or any other services you may need for your event.
- You will need to rent all service items, tents, tables, chairs and linens. Let us help you decide what items you will need and the proper quantities – we can arrange your rentals directly for you if you prefer. We require that you provide us with your credit card for rental fees and deposits.
- To properly staff your event we will add servers as appropriate after discussing staffing levels with you. Servers are billed separately at \$22 per hour. Chris and John's time is included in the site fee.
- The Wild Horse Inn does not sell alcoholic beverages. You may bring in your own wine and beer. We prefer that no hard alcohol is served. There is no cork fee. A server will be required to monitor the bar for you. We reserve the right to refuse alcohol to anyone appearing intoxicated.
- All prices subject to sales tax, and a 18% gratuity will be added to the food portion of your event.
- A deposit of 50% of the catering cost will be required no later than two weeks in advance of your event. A guaranteed number of guests will also be required two weeks in advance of your event.

## REFERENCES

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*Please don't hesitate to  
contact us if we can answer  
any questions for you.  
(970) 726-0456, or  
info@wildhorseinn.com*

*EACH YEAR, the Wild Horse Inn has the pleasure of hosting many different kinds of events, for many different kinds of people. It is our goal to offer each of them a unique, thoughtful and satisfying experience. We are proud to offer you the following list of references. Please feel free to contact anyone on the list if you'd like to learn about their experience at the Inn.*

**Greeley Sachs and Seth Levine**

Wedding and Reception  
970-948-5134

**Danielle Banfield**

Rehearsal dinner and wedding reception  
dani91879@hotmail.com

**Jason and Emily Cross**

Rehearsal Dinner  
970-726-5038

**Sacha Halenda**

Wedding and Reception  
720-971-7171

**Kyle Harris**

Zephyr Mountain Lodge Staff Holiday Party  
970-726-9790

**Kathryn Harris**

Grand Foundation Committee Thank You Party  
970-726-9790

WE LOOK FORWARD TO HOSTING YOUR EVENT AT THE WILD HORSE INN!

