

WEDDINGS & SOCIAL EVENTS

Rocky Mountain

CATERING & EVENTS





WEDDINGS & SOCIAL EVENTS

Passed Hors d'oeuvres

- ✓ Candied Pepper Cracked Bacon | GS
- ✓ Queso Fundido Macaroni and Cheese
*Mexican Cheeses | Pickled Cactus | Chorizo
Served in petite bowls*
- ✓ Baby BLT's
*Applewood Smoked Bacon | Tomatoes
Garlic Chive Aioli | Served on fresh mini crostini*
- ✓ Insalata Caprese on Pipette | GS, VG
*Cherry Tomatoes | Pearl Mozzarella | Fresh Basil
Served with a drizzle of balsamic reduction*
- ✓ Crab and Avocado Phyllo Cup
Crab Salad with Avocado | Onions | Red Bell Pepper
- ✓ Thai Chicken Satay | GF, DF
Thai Marinated Chicken | Thai Peanut Sauce
- ✓ Mango Poke Wonton | VG, DF
Sesame Ahi Tuna Poke | Mango
- ✓ Brie, Apple and Arugula Quesadilla | VG
*Green Apple | Brie | Arugula | Tortilla Chip
Served with a drizzle of balsamic reduction*
- ✓ Stuffed Button Mushrooms | GS
Sausage or vegetarian
- ✓ Strawberry and Brie Bites | GS, VG
*Strawberry | Brie | Basil
Drizzled with a balsamic glaze*
- ✓ Brie with Raspberry Phyllo Cups | VG
Served warm
- ✓ Bacon Wrapped Stuffed Dates | GS
Bacon | Colorado Haystack Goat Cheese | Almonds
- ✓ Sun Dried Tomato Crostini | VG
*Sun-Dried Tomato | Colorado Haystack Goat Cheese
Roasted Tomato and Balsamic Reduction
Served on a crostini*
- ✓ Watermelon Sushi | GF, DF, V
*Compressed Watermelon | Sesame Slaw
Togarashi Sushi rice*
- ✓ Mini Butternut Squash Wellington | VG
*Butternut Squash | Shallots | Fresh Thyme
Mushrooms in a mini Bouche | Sherry Cream Sauce*



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Passed Hors d'oeuvres



- ✓ **Goat Cheese and Cherry Wonton | VG**

*Colorado Haystack Goat Cheese | Cherry Preserves
Wonton Crisp*

- ✓ **Jumbo Shrimp Cocktail | GS**

Served in a martini glass with cocktail sauce

- ✓ **Mini Crab Cakes with Citrus Remoulade**

- ✓ **New England Lobster Rolls**

*Lobster Salad | Celery | Lemon Aioli
Served on a mini roll*

- ✓ **Smoked Salmon on Potato Pancake**

Served with a citrus Creme Fraiche

- ✓ **Mini Chili Relleno Cups | VG**

Served with green chili and Manchego Cheese

- ✓ **Colorado Beef and Potato Gaufrette | GS**

*Caramelized Leeks | Colorado Beef
Creme Fraiche | Fresh Herbs*

- ✓ **Mini Beef Wellington**

*Mini Beef Tenderloins | Mushroom Duxelle
Herbs | Wrapped in Puff Pastry
Drizzled with a Bordelaise Sauce*

- ✓ **Checkerboard Trio of Cold Soups | GS, VG**

*Beet Puree | Melon Gazpacho
Roasted Yellow Bell Pepper Soup*

- ✓ **Petite Tenderloin Sliders**

*Beef Sliders | Boursin | Caramelized Onions
Served on a fresh slider bun*

- ✓ **Award Winning Luther Burger Skewers**

*Glazed Donut Holes | Angus Beef | Cracked Bacon
Cheddar | Garlic Aioli | Served on a skewer*

- ✓ **Mini Pineapple Pancake**

Garnished with brown sugar butter sauce

- ✓ **Canjun Andouille Stuffed Baby Potato | GS**

Served with cajun remoulade



WEDDINGS & SOCIAL EVENTS

Display Hors d'oeuvres



- ✓ Vegetable Crudite and Wisconsin Cheeses
GS, DF VG Options

*Dried Fruit | Grapes | Berries | Crackers
Garlic Chive Aioli Dip*

- ✓ Grande Antipasto Display | GS, DF Options

*Italian Meats | Cheeses | Marinated Mushrooms
Artichokes | Olives | Paired with Cypress salad
Served with rustic breads and assorted crackers*

- ✓ Mediterranean Station | GS, VG, DF Options

*Hummus | Quinoa Tabbouleh | Pickled Vegetables
Feta | Olives | Stuffed Grape Leaves*



- ✓ Pretzel Breads and Assorted Sausages
GS, VG, DF Options

Served with sharp white cheddar | ale fondue

- ✓ Spinach Artichoke Dip and Bruschetta | VG

*Tomato Basil Bruschetta | Spinach Artichoke Dip
Served with crostini*

- ✓ Salsa and Tortillas | VG, GS

*Black Bean and Corn Salsa | Pico de Gallo Salsa
Queso | Raglitas Tortilla Chips*

- ✓ Hummus Station | GS

*Edamame Hummus | Roasted Red Pepper Hummus
Served with pita and cucumber chips*

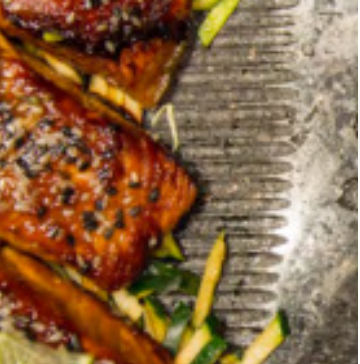




WEDDINGS & SOCIAL EVENTS

Spoons

- ✦ Madiera Braised Short Ribs with Parsnip Puree | GS
Braised Short Ribs | Sweet Parsnip Puree | Crispy Carrots
- ✦ Blackened Shrimp and Grits
Andouille Cheddar Grits | Cajun Seasoned Shrimp
- ✦ Steamed Lobster Wonton
Served with Porcini Beurre Blanc



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Demi Plates

✓ Shrimp & Grits

*Jumbo Shrimp | Organic Stone-Milled Grits | Shallots
Andouille Sausage | Garlic | Scallions
Topped with lobster sauce*

✓ Chimichurri Beef Tenders | GS

*Petite Beef Tenderloins | Chimichurri
Fresh Cucumber Salsa*

✓ Spicy Moroccan Chicken Legs | GS

*Grilled Chicken Legs | Cauliflower Rice
Served with Harissa and Aioli*

✓ Moroccan Chicken Roulade

*Grilled Chicken Stuffed with Onions | Almonds
Raisins | Celery | Topped with sweet chili orange
Veloute and served over lemon couscous*

✓ Korma Shrimp and Scallops

*Onions | Chilies | Coconut | Curry
Served over basmati rice*

✓ Piri-Piri Chicken | GS

*Garlic | Lemon | Parsley Cream Sauce
Mushrooms | Tomatoes | Peppers | Serrano Ham
Served over yellow rice*

✓ Adobo Grilled Salmon | GS

Olive Citrus Relish | Spanish Chili Oil

✓ Wild Mushroom Paella | GS

*Chorizo | Fresh Seafood | Saffron
Lemon Beurre Blanc*

✓ Butternut Squash Wellington | VG

Wrapped in Puffed Pastry | Lemon Beurre Blanc

✓ Balsamic Black Cherry Glazed Short Ribs | GS

*Short Rib Morsels | Balsamic Black Cherry
Reduction Glaze
Served over mashed parsnips*



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Vegetarian Entrees



✓ Vegetarian Ziti | VG

*Marinara Sauce | Ricotta Cheese | Roasted Vegetables
Mozzarella Cheese*

✓ Alfredo Florentine | VG

*Baked Ziti | Baby Spinach | Parmesan Cream Sauce
Mozzarella Cheese*

✓ Quinoa Stuffed Zucchini | GS, VG

Seasonal Vegetables | Cheeses

✓ Eggplant Roulade | VG

*Roasted Red Peppers | Mushrooms | Spinach
Ricotta | Asiago | Marinara Sauce*

✓ Butternut Squash Enchiladas | VG

*Shredded Lettuce | Diced Tomatoes
Chopped Green Onions | Sour Cream Drizzle
Served with house-made fire roasted salsa*

✓ Stuffed Portobello Mushroom | VG

*Spinach | Caramelized Onion | Feta Cheese
Sun-dried Tomatoes | Balsamic Reduction Drizzle*

✓ Mediterranean Bells | VG, V available

*Red Bell Peppers | Couscous | Tomatoes
Onions | Feta | Mint*

✓ Tofu Wellington | VG

*Grilled Tofu | Wild Mushroom Duxelle
Puffed Pastry*

✓ Butternut Squash Wellington | VG

*Shallots | Fresh Thyme
Mushrooms in a mini Bouche | Sherry Cream Sauce*

✓ Stuffed Poblano with Curried Carrot Sauce | GS, VE

*Roasted Sweet Potato | Corn | Black Beans
Tomatoes*



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Beef Entrees

- ✦ Sea Salt Telecherry Petite Beef Shoulder Loin | GS
- ✦ Herb Crusted Petite Beef Shoulder Loin | GS

Choose Your Sauce | GS

- *Red Wine Bordelaise*
- *Wild Mushroom and Shallot Demi-glacé*
- *Dried Cherry Demi-glacé*
- *Chimichurri Lemon Garlic Sauce | DF*
- *Cognac Cream Sauce*



WEDDINGS & SOCIAL EVENTS

Fork Tender Beef Entrees

- ✓ Sweet Sriracha Braised Brisket

Sriracha Onion Sauce

- ✓ Madeira Braised Short Ribs

Braised in Mirepoix and Madeira Wine

Served with a Citrus Gremolata

- ✓ Coffee Crusted Smoked Beef Brisket

Served with a Spiced Blueberry Compote

- ✓ Balsamic Black Cherry Short Ribs



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Chicken Entrees

- ✓ Lemon and Artichoke Chicken | GS

Lemon Beurre Blanc Sauce | Artichoke Hearts

- ✓ Chicken Caprese | GS

Mozzarella | Tomatoes | Basil in a Lemon Veloute Sauce | Balsamic Reduction

- ✓ Palisade Peach Chicken | GS, DF

Palisade Peaches available July 25 - September 10

Prepared with California Peaches May through July

- ✓ Apricot Stuffed Chicken | GS

Stuffed with Dried Apricots | Herbed Mascarpone | Mint Beurre Blanc Sauce

- ✓ Madeira Chicken | GS

Asparagus | Provolone Cheese | Mushroom Madeira Sauce

- ✓ Mediterranean Stuffed Chicken

Chicken Breast stuffed with Manchego | Spanish Italian Sausage | Brioche Bread Crumbs | Romesco Sauce

- ✓ Chicken Piccata | GS

Lemon Herb Butter | Crispy Capers | Sun-dried Tomatoes



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Pork Entrees

- ✓ Hawaiian Smoked Pork

Teriyaki Marinated and Smoked | Pineapple Salsa

- ✓ Granny Smith Braised Pork Loin

Served with Apple Vinegar Gastrique

- ✓ Pear and Goat Cheese Pork Tenderloin

Served with Spiced Blueberry Compote

- ✓ Porchetta

Pork Loin stuffed with Sage | Pine Nuts | Italian Sausage | Marsala Sauce

- ✓ Coffee Crusted Pork | GS

Ginger | Honey | Bourbon Cream Sauce



WEDDINGS & SOCIAL EVENTS

Seafood Entrees

✧ Mahi Mahi | GS

Sauces

— *Chimichurri*

— *Lemon Beurre Blanc*

✧ Grilled Salmon | GS

Topped with Sautéed Spinach | Bacon

Lemon Beurre Blanc Sauce

✧ Trout | GS

✧ House Cured and Smoked Pecan Wood Salmon | GS, DF

✧ Smoked Salmon with Lemon Tarragon Cream | GS

✧ Smoked Salmon with a Balsamic Reduction | GS, DF



WEDDINGS & SOCIAL EVENTS

Side Dishes



- ✦ Grilled Carrots and Sweet Corn with Basil Butter | GS
- ✦ Fontina, Gruyere and Onion Scalloped Potatoes | GS, VG
- ✦ Brussel Sprouts | GS
 - Bacon | Caramelized Onions*
- ✦ Roasted Cauliflower | GS, VG
 - Romesco & Almonds*
- ✦ Creamy Risotto | GS
 - Wild Mushroom or Pesto*
- ✦ Colorful Vegetable Medley | GS, DF, V
- ✦ Cold Sugar Snap Peas | V, GS, DF
 - Mint | Basil | Lemon*

- ✦ Haricot Vert with Roasted Tomatoes and Onions DF, V, GS
- ✦ Macaroni and Cheese
 - Topped with brown butter crust*
- ✦ Roasted Rosemary and Sea Salt New Potatoes | DF, GS, V
- ✦ Wild Rice Pilaf | GS
- ✦ Garlic Cheddar Mashed Potatoes | GS
- ✦ Herbed Goat Cheese Polenta | GS
 - With parmesan and sage*
- ✦ Asparagus | GS, DF, V



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Premium Side Dishes

- ✓ Asparagus and Carrot Bundles | GS, DF, V
Green Onion Tie
- ✓ Baby Vegetable Medley | GS, DF, V
Carrots | Baby Squash | Patty Pans
- ✓ Tri-Color Roasted Potatoes | GS, DF, V
Rosemary | Garlic
- ✓ Roasted Root Vegetables | GS, DF, V
Beets | Parsnips | Rutabagas | Carrots
- ✓ Tuscan Vegetable Stacks | GS, DF, V



WEDDINGS & SOCIAL EVENTS

Rocky Mountain's Famous Barbecue Buffet

1 APPETIZER STATION

- ✓ Vegetable Crudite and Wisconsin Cheese
Dried Fruits | Red Grapes | Berries | Assorted Crackers
Served with Garlic Chive Aioli Dip

2 SALAD | CHOOSE 1

- ✓ Classic Caesar Salad
Hearts of Romaine | Parmesan Reggiano | Garlic Croutons
- ✓ Rocky Mountain Garden Salad | GS
Spring Mix | Romaine | Carrot Ribbons | Zucchini
Yellow Squash | Grape Tomatoes
- ✓ Rocky Mountain Ranch House Salad | GS available
Romaine and Iceberg | Grape Tomatoes
Cucumbers | Red Onion | Croutons | Cheese

3 BREAD | CHOOSE 1

- ✓ Cornbread and Honey Butter
- ✓ Jalapeno Cornbread and Honey Butter
- ✓ Fresh Baked Rolls and Butter

4 SMOKED ENTREES | CHOOSE 3

- ✓ Beef Brisket | GS
- ✓ Smoked Chicken | GS
- ✓ Barbecue Chicken Breasts | GS
- ✓ Memphis Style Pulled Pork | GS
- ✓ Hot Link Smoked Sausage | GS
- ✓ St Louis Style Ribs | GS

5 BARBEQUE SAUCE | GS | CHOOSE 1

- ✓ Original BBQ Sauce
- ✓ Spicy BBQ Sauce

6 SIDES | CHOOSE 2

- ✓ Mustard Potato Salad | GS
- ✓ Sour Cream and Chive Potato Salad | GS
- ✓ Campfire Beans with Bacon and Onions
- ✓ Creamy Coleslaw | GS
- ✓ Grilled Seasonal Vegetables | GS
- ✓ Macaroni and Cheese with Brown Butter Crust
- ✓ French Green Beans | GS
- ✓ French Green Beans with Bacon, Onions and Tomatoes | GS



WEDDINGS & SOCIAL EVENTS

Italian Wedding Buffet

1 APPETIZER STATION | CHOOSE 1

- ✦ Bruschetta and Spinach Artichoke Dip

*Tomato Basil Bruschetta | Spinach Artichoke Dip
Served with Fresh Crostini*

- ✦ Vegetable Crudite and Wisconsin Cheese

*Dried Fruits | Red Grapes | Berries | Assorted Crackers
Served with Garlic Chive Ailoi Dip*

2 SALAD | CHOOSE 1

- ✦ Traditional Caesar Salad

Romaine | Parmesan Cheese | Croutons | Caesar Dressing

- ✦ Farmhouse Salad | GS

*Mixed Greens | Grape Tomatoes | Carrots | Cucumbers
Red Onion | Italian Dressing*

3 SIDES | CHOOSE 1

- ✦ French Green Beans with Roasted Tomatoes and Onions
- ✦ Grilled Vegetable Medley

4 PASTA | CHOOSE 1

- ✦ Vegetarian Ziti

Marinara Sauce | Ricotta | Roasted Vegetables | Mozzarella

- ✦ Alfredo Florentine

*Penna Pasta | Baby Spinach
Parmesan Cream Sauce | Mozzarella*

- ✦ Ziti with Italian Sausage

Italian Sausage | Marinara Sauce | Ricotta | Mozzarella

5 CHICKEN ENTREE | CHOOSE 1

- ✦ Chicken Piccata | GS

Lemon-herb Butter | Crispy Capers | Sun-dried Tomatoes

- ✦ Chicken Caprese | GS

- ✦ Fresh Mozzarella | Tomatoes | Basil | Balsamic Reduction
in a Lemon Veloute Sauce

- ✦ Lemon Artichoke Chicken | GS

- ✦ Lemon Buerre Blanc Sauce | Artichoke Hearts

- ✦ Chicken Saltimbocca | GS

- ✦ Prosciutto Ham | Spinach | Asiago Cheese Cream Sauce



WEDDINGS & SOCIAL EVENTS

Stations



✦ Mediterranean Station

House-made Hummus | Quinoa Tabbouleh | Fresh Pickled Vegetables | Marinated Feta and Olives | Stuffed Grape Leaves

✦ Martini Salad Station

— Cosmo Salad

Baby Spinach Tossed with a Cranberry Vodka Citrus Vinaigrette | Dried Cranberries and Mandarin Oranges | Toasted Almonds

— Sake Salad

Asian Greens tossed with Sake Honey Ginger Vinaigrette | Cherry Tomatoes | Cucumbers | Crispy Noodles

✦ Sushi Station

Poke Wontons | Flaming Hot Cheetos Roll | California Rolls with Pickled Ginger | Wasabi | GF Soy



✦ Big Mac Bao Bun Station

5-star Pork Belly | Sweet & Sour Asian Pickles | Wasabi | 1000 Island

✦ Asian Noodle

Lo Mein Noodle Boxes | Shrimp | Steak | Chicken | Cilantro | Carrots | Celery | Curry Lemongrass Sauce | Teriyaki Sauce

✦ Flatbread Pizza Station

Pick your traditional Marinara | Garlic Olive Oil | Roasted Red Pepper Pesto | Fresh Mozzarella | Arugula | Mushrooms | Roasted Tomatoes | Caramelized Onions | Roasted Red Peppers | Italian Sausage





WEDDINGS & SOCIAL EVENTS

Rocky Mountain Signature Breakfast Brunch Buffet

- ✓ Fresh Fruit Display
- ✓ Mini Blueberry Muffins
- ✓ Scrambled Eggs with Cheddar & Chives
- ✓ French Toast Bake
- ✓ Yogurt and Berries Waffle Cone
- ✓ Roasted Breakfast Potatoes
- ✓ Applewood Bacon | GS
- ✓ Sausage Links | GS



WEDDINGS & SOCIAL EVENTS

Rocky Mountain Brunch Omelette Station

Cooked to Order

DISPLAY (CHOOSE ONE)

- ✓ Fruit with Spiced Yogurt Display
- ✓ Fruit and Wisconsin Cheese Display

SALADS (CHOOSE ONE)

- ✓ Strawberry Feta Salad
- ✓ Mountain Blueberry Salad

SIDES

- ✓ Breakfast Potatoes
- ✓ Applewood Bacon
- ✓ Sausage Links



WEDDINGS & SOCIAL EVENTS

Rocky Mountain Brunch Buffet

DISPLAY (CHOOSE ONE)

- ✦ Fruit with Spiced Yogurt Display
- ✦ Fruit and Wisconsin Cheese Display
- ✦ Vegetable Crudite, Wisconsin Cheese and Fruit Display

SALAD (CHOOSE ONE)

- ✦ Strawberry Feta Salad
- ✦ Mountain Blueberry Salad
- ✦ Mandarin Spinach Salad

QUICHE (CHOOSE TWO)

- ✦ Sun Dried Tomato and Applewood Bacon
- ✦ Lorraine
- ✦ Gruyere and Mushroom
- ✦ Broccoli and Chicken

MEATS

- ✦ Beef Prime Rib
- ✦ Honey Glazed Ham

SIDES

- ✦ Asparagus Vegetable Medley
- ✦ Fresh baked Rolls and Butter



WEDDINGS & SOCIAL EVENTS

Late Night Snack

✓ Petite Breakfast Burritos | Choose One

Egg | Bacon | Cheese or Egg | Cheese | Green Chili

Served with our signature Fire Roasted Salsa

✓ Street Tacos

Pork Carnitas | Shredded Mandarin Teriyaki Chicken | Soft Corn and Flour Tortillas

Cilantro Lime Creme | Pineapple Salsa | Kimchee

✓ Build Your Own S'mores Station

Chocolate Bars | Marshmallows | Graham Crackers

✓ Southwestern Station

Fire Roasted Salsa | Queso Dip | Black Bean & Corn Salsa | Tortilla Chips

✓ Build Your Own Popcorn Station

M&M's | Mini Chocolate Chips | Mini Marshmallows | Gourmet Salts | Sugars | Bags | Popcorn Machine

✓ Salsas and Tortillas

Black Beans & Corn Salsa | Pico de Gallo | Queso | Tortilla Chips

✓ Cheesecake Station

Start with a slice of cheesecake and add your own toppings | Caramel | Mixed Berries | Chocolate Chips

M & M's | Sprinkles | Chocolate Syrup | Chopped Nuts | Oreos | Shredded Coconut | Whipped Cream

✓ Cotton Candy Station | GS, V, DF



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Desserts

Our Wedding Dessert Package comes with Brownie Bites and Cream Puffs dusted with Powdered Sugar, plus (3) additional desserts from below:



- ✓ Apple Strudel Bites with Creme Anglaise
- ✓ Cookie Jar with assorted fresh baked Cookies
- ✓ Mini White Chocolate Mousse
- ✓ Decadent Chocolate Dipped Strawberries
- ✓ Espresso Chocolate Truffles
- ✓ Mini Creme Brûlée
- ✓ Mini Cupcakes
- ✓ Chocolate Peanut Butter Mousse Cups
- ✓ Mini Chocolate Eclairs
- ✓ Mini Key Lime Tarts

- ✓ Mini Fruit Tarts
- ✓ Nutella Mousse in Chocolate Cups | GS
- ✓ Mini Strawberry Shortcakes
- ✓ Mini Pies

Apple | Pecan | Blueberry

- ✓ Mini Tiramisu
- ✓ Lemon Berry Tarts
- ✓ Mini Apple Crisp with Apple Garnish
- ✓ Lemon Berry Mousse
- ✓ Mini S'mores with Chocolate Sauce
Pipette | GS





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Dessert Stations

- ✦ **Flambéed Donut Station**

*Chocolate Sauce | Caramel Sauce
Vanilla Ice Cream*

- ✦ **Bananas Foster Station**

Vanilla Ice Cream

- ✦ **Cotton Candy Machine Station**

- ✦ **Crepe Station**

*Strawberries | Nutella
Whipped Cream | Chocolate Sauce
Caramel Sauce*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

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