



Catering and Bar Menus for 2011/2012

Thank you for choosing Beaver Meadows Resort Ranch catering services for your special event. We provide you the most personal and professional coordinating and catering service around. Between the beautiful mountain backdrop and our delicious food, your event is sure to be a unique experience that will not soon be forgotten. We will be happy to customize menus. The following options are selections of some of our most popular items. We want to go beyond your expectations, so feel free to ask us to design a menu built around your wishes. All menu prices are per person.

Bon a petit!

Table of Contents

Page	
2.....	Hot Appetizers
3.....	Cold Appetizers
4.....	Mountain Mornings
5.....	Lunch Selections
6.....	Southwest Selections
7.....	Pasta & Pizza
8.....	Western BBQ
9 & 10.....	Dinner Buffets
11.....	Salad, Bread & Side Dish Selections
12.....	Non-Alcoholic Beverages

Hot Appetizer Selections

Wings & Drumettes

Buffalo, Sweet Thai, Honey Garlic or Honey BBQ Wings, served Choice of Two Dipping Sauces:
Buttermilk Ranch, Bleu Cheese, Honey Mustard
~ \$2.15 per 3 piece serving

Bruschetta

Goat & Arugula Cheese with Tomato & Chili Jam; Grilled Peppers & Prosciutto with Mushrooms & Slivers of Parmesan; Artichoke with Romano Cheese & Sweet Red Onion, Roasted Red Pepper & Garlic, or Green Olive & Goat Cheese
~ \$1.95 per 3 piece serving

Baked Brie

Topped with Raspberry, Strawberry or Apricot Preserves. Served with Stone Ground Crackers ~
\$2.15 per 3 piece serving

Butter Brushed Stuffed Mushrooms

Feta Cheese and Lump Crab Meat, Sausage and Smoked Mozzarella Cheese or Spinach-Parmesan Filled ~ \$2.15 per 2 piece serving

Crab Cakes

Lump Crab Meat Cakes with Remoulade Sauce - \$4.35 per piece

Thai Chicken Satay

Served with Spicy Peanut Butter Sauce ~ \$2.15 per 2 piece serving

Chili-Beef Skewers

Served with Roasted Red Pepper & Walnut Spread ~ \$3.85 per 1 piece serving

Peppered Tuna Skewers

Served with Wasabi Mayonnaise ~ \$4.35 per 1 piece serving

Spring Rolls

Shrimp, Vegetable, or Pork served with Sweet Thai Dipping Sauce
~ \$2.15 per 2 piece serving

Blanket Lollipops

Chicken or Sausage inside a Light Puffed Pastry. Served on a Skewer
~ \$3.25 per 3 piece serving

Three Cheese Champaign Fondue

Served with Assorted Bread Squares and Seasonal Fresh Vegetables
~ \$3.60 per 4 piece serving

Hot Crab Dip

Lump Crab mix with a variety of Cheeses with Sour Cream, Green Onions & Dill, served with Crostini
~ \$3.25 per 1 piece serving

Asian Style Pot Stickers

Chicken, Pork or Vegetable Won-Ton Pot Stickers served with Hoisin Dipping Sauce
Chicken/Pork ~ \$3.60 per 2 piece serving Vegetable ~ \$2.15 per 2 piece serving

Crab Rangoon

Won Ton Skins filled with Cream Cheese Crab Meat with a hint of Garlic
~ \$3.25 per 2 piece serving

Mini Tarts

Zucchini & Goat Cheese or Asparagus & Mushroom ~ \$3.00 per 2 piece serving

Hot Spinach Artichoke Dip

Served in a Bread Bowl with Seasonal Fresh Vegetables and Slices of Fresh Bread ~ \$2.15 per 3 piece serving

Carving Stations

Colorado Honey Glazed Ham, Rib Roast, or Pork Tenderloin, Served with Fresh Bread Rolls, & Accompanied by a Variety of Tempting Sauces and Spreads
~ \$5.75 per 2 piece serving

Mini Parmesan-Artichoke Stuffed Breaded Chicken ~ \$3.25 per 2 piece serving

Mini Chicken Cordon Bleu ~ \$3.00 per 2 piece serving

Mini Beef Wellington ~ \$4.95 per piece

Cold Appetizer Selections

Prices are for 2.5 Servings

Domestic Cheese Display

Monterey Jack, Cheddar, Swiss served with Assorted Crackers ~ \$3.00

Italian Cheese Board

Gorgonzola, Asiago, Pepapo, Italiaco, Provolone served with Crostini & Marble Rye ~ \$4.00

Market Fresh Fruit Display

A Combination of the Fresh Fruit Season ~ \$2.15

Tropical Fruit Display

Served with Lemon or Vanilla Bean Yogurt Dip ~ \$3.25

Chipotle Onion Dip

Served With Garlic Pita Chips ~ \$1.95

Stuffed Cherry Tomatoes

Stuffed with Marinated Feta - \$3.25

Garlic Lime Shrimp

Served with Cocktail Sauce ~ \$4.70

Garden Vegetable Display

Cherry Tomatoes, Celery, Broccoli, Mushrooms, Baby Carrots, Pepper Wedges, served with Buttermilk Ranch and Dill Dipping Sauces ~ \$2.50

Vegetable Kebobs

Served with Buttermilk Ranch Dressing ~ \$4.15

5-layer Texas Bean Dip

Served Corn Tortilla Chips ~ \$2.35

Spicy Tuna Spread

Served on Party Rye ~ \$2.75

Pinwheels

A Variety of Tortilla Spirals – Goat Cheese Spread, Sweet Red Peppers, Baby Spring Mix, Deli Meats, Cream Cheese and Green Onion Tortilla Spirals ~ \$3.25

Hummus Dip

Garbanzo Bean Dip Served with Crackers ~ \$1.95

Fresh Fruit & Berry Tartlets

Puff Pastry Shells with Lemon Custard filled with Fresh Berries & Fruit \$ ~ \$3.60

Canape

Flaked Trout or Salmon mixed with Cream Cheese, Dill and Lemon spread over Thinly Sliced Bread ~\$4.10

Antipasto Platter

Selection of Green, Black, Greek Olives, Roasted Red Pepper, Roasted Asparagus, Marinated Mushrooms, Prosciutto, Summer Sausage, Cheeses & Breads ~ \$6.25

Deli Meat Platter

Smoked Turkey, Deli Ham & Roast Beef Roll, Cheeses & Breads ~ \$4.65

Potato Chips with Sour Cream & Onion Dip ~ \$1.95

Pretzels, Traditional Chex Mix, or Spicy Party Mix ~ \$2.15

Chips & Salsa ~ \$1.65

White Chocolate Party Mix ~ \$2.15

Mountain Mornings

All Breakfast Services include Regular & Decaffeinated Coffee, Gourmet Hot Tea Selection, Ice Water & Orange Juice

All American Breakfast Buffet

Eggs Scrambled with Choice of Cream Cheese, Pepper Jack or Monetary/Jack Blend; Cottage Breakfast Potatoes; Peppered Bacon, Breakfast Ham or Jumbo Link Sausage ~ \$9.95

The Mountain Man

Grilled Buttermilk Biscuits and Rich Country Sausage Gravy, Cottage Breakfast Potatoes and Scrambled Eggs ~ \$9.25

Breakfast Burrito Buffet

Combo of Pre-Wrapped Breakfast Burritos:

Choose up to three: Egg, Potato, & Cheese; Egg, Bacon & Cheese; Egg, Sausage & Cheese; Green Chile, Potato & Cheese; Veggie & Cheese; Bean & Rice; Potato & Cheese ~ \$7.25

The Grand Griddle Stacks Buffet -

Silver Dollar Buttermilk Pancakes, Belgian Waffles, Egg Battered Texas Toast. Served with Sliced Strawberries, Blueberries, Peaches, Bananas, Peanut Butter, Vanilla Bean Yogurt, Whipped Cream, Almond Slices, Walnuts, Raisins & Cranberries ~ \$14.75

Frittata

A Whipped Egg Casserole made with your Choice of Meat, Vegetable & Cheese Fillings, served with Cottage Potatoes and Choice of Toast ~ \$10.75

Southwest Strata

Sausage, Fofina, Bell Pepper, Scallions and Whipped Eggs, Layered over French Bread and Baked until Puffed and Brown, served with Cottage Potatoes ~ \$12.65

Add

Seasonal Fresh Fruit Platter ~ \$2.50

Breakfast Ham, Bacon or Link Sausage ~ \$3.15.

Choice of Toast, served with Butter, Country Jam & Jelly Variety ~ \$1.40

Assorted muffins (blueberry, apple crumble, cranberry, poppy seed, bran) - \$2.15

Assorted Bagels with cream cheese - \$2.75

Fresh Baked Cinnamon Rolls with Cream Cheese Frosting - \$3.00

Assorted Yogurt - \$1.75

Granola & Cereal Selection - \$2.00

Breakfast Breads (Streusel, Eggnog, Pumpkin, Eggnog, Banana) - \$1.75

Luncheon Selections

All Luncheon Services include Iced Tea, Lemonade & Ice Water, and a Choice of Side.
 Additional Sides May be Added for ~ \$3.00 per person
 (Note The Soup and Salad Bar does not include side dishes)

Deli Sandwiches

Choice of Two:

Sliced Roast Beef, Deli Ham, Turkey Breast or Tuna Salad

Choice of Two:

Cheddar, Swiss, American or Monterey Jack

All Served on French Hoagie Rolls with Lettuce, Tomato, Red Onion, and Pickles;
 with Potato Chips and Choice of Salad.

Vegetarian Selection ~ Cucumber, Cream Cheese Spread, Sprouts, Avocado & Baby
 Greens, Red Onion & Tomato

Served on Multi Grain Wheat, Rye Bread or Sourdough- add \$0.95

Open Sandwiches

Thick Sliced Texas Toast topped with Garlic Mashed Potatoes, piled high with Thin
 Sliced Roast Turkey or Roast Beef and topped with Gravy ~ \$9.00

Mini Meatloaf

A Traditional Home Recipe, like Grandma used to make. A hearty portion served
 with Mashed Potatoes on the side ~ \$9.00

Chicken Caesar Salad

Crisp Romaine Lettuce, Lemon Pepper Grilled Chicken, Parmesan Cheese and Caesar
 Dressing and Homemade Croutons ~ \$9.50

Cobb Salad

Iceberg Lettuce, Breaded Chicken, Diced Tomatoes, Bacon Crumbles and Hard
 Boiled Eggs ~ \$ 9.00

Soup & Salad Bar

20 person minimum

All the Fresh Fixings to Make Your Own Salad with Your Choice of Our Homemade
 Soup Selection (Tomato Basil, Chicken & Wild Rice or Cream of Mushroom)

Mixed Baby Greens with Iceberg Lettuce, Tomatoes, Carrots, Red Onions, Spinach,
 Cottage Cheese, Sliced Mushrooms, Black Olives, Croutons, Hard Boiled Eggs,
 Cucumbers, Sunflower Seeds, Raisins, Peas,
 Shredded Cheese & Assorted Dressings ~ \$11.95

Add Grilled Cheese Sandwiches ~ \$2.75

Southwest Selection

Ask about combination Buffets.

Queso Dip

A Spicy Melted Cheese Dip served with Corn Tortilla Chips ~ \$3.55

Nacho Grande Bar

Seasoned Ground Beef, Refried or Black Beans with Cilantro and Lime, Shredded Cheese, Diced Tomatoes & Onions, Sliced Black Olives, Jalapenos, Shredded Lettuce, Sour Cream and Salsa ~ \$6.25

Burritos & Tacos Buffet

Warm Flour Tortillas, Corn Tortilla, Shells Seasoned Ground Beef and Refried or Black Beans, Smothered in our House Green Chili with Shredded Cheese with Lettuce, Diced Tomato and Onion, Served with Spanish Rice and Sour Cream and Salsa on the Side ~ \$11.95

Add Sliced Grilled Chicken ~ \$2.25

Add Sundried Tomato & Spinach Tortillas ~ \$1.40

All Southwest Entrée Selections are served with Your Choice of Refried Beans or Black Beans with Lime & Cilantro and Mexican Rice.

Tostadas

Corn Tortilla Shells, Choice of Refried or Black Beans, Guacamole, Jalapenos, Shredded Lettuce, Pico de Gallo ~ \$8.75

Add Seasoned Ground Beef ~ \$1.75

Enchiladas

Cheese & Onion with Spicy Ranch Red Sauce, Shredded Chicken or Spinach with Creamy White Sauce ~ \$9.75

Fish Tacos Rollups

Fried Cod rolled up in a Flour Tortilla with Cabbage in our Special Sauce with Tomato, Onions & Salsa, served with Choice of Potato ~ \$9.50

Steak & Potato or Fajita Chicken Rollups

Juicy Southwest Seasoned Steak or Chicken and Potatoes rolled up in a Flour Tortilla with Spicy Red Ranch Sauce or Our House Green Chili, Lettuce, Tomato and Shredded Cheese, served with your choice of Salad ~ \$12.95

Fajitas:

Southwestern Seasoned Steak & Chicken ~ \$20.75

Cilantro Lime Shrimp - \$22.95

Vegetarian Grilled Vegetables - \$18.75

All Served with Sautéed Red Onion, Green Peppers, Spanish Rice, Black or Refried Beans, Shredded Cheese, Diced Tomatoes, Sour Cream, Salsa & Warm Flour Tortillas.

Pasta & Pizza Selections

All Services include Iced Tea, Lemonade & Ice Water, Your Choice of one Salad & Garlic Buttered French Bread. Ask about Buffet Combinations.

Baked Lasagna

Layered Lasagna with Ricotta & Mozzarella Cheese and your Choice of Seasoned Ground Beef with a Savory Tomato Basil Sauce or Spinach, Mushroom, Onion and Zucchini with a Creamy White Sauce ~ \$13.95

Vegetarian Sauces ~

Primavera Parmesan ~\$10.75

Three Cheese Alfredo ~ \$10.95

Sautéed Zucchini, Tomatoes and Minced Garlic in a Tomato Basil Sauce ~ \$11.50

Tomato-Basil Cream Sauce ~ \$10.75

Roasted Red Pepper & Mushroom ~ \$11.25

Traditional Marinara ~ \$10.75

Portabella Mushroom with Parsley Pesto & Balsamic Vinegar ~ \$12.50

Meat Sauces ~

Chicken in Brandied Cream ~ \$13.25

Stroganoff ~ Beef, Chicken or Mushroom ~ \$14.95

Traditional Spaghetti Sauce ~ \$11.95

Lemon Herb Chicken Served with Alfredo Sauce ~\$13.75

Italian Sausage with Basil, Garlic, & Tomato Sauce ~ \$14.50

Italian Meatball Marinara ~ \$14.50

Seafood

Ask about Seasonal Market Specials

Grilled Shrimp and Vegetables with Basil-Garlic Butter ~ \$17.25

Shrimp Scampi ~ \$17.55

Pasta Choices

A pasta selection is included with your menu, additional selections are \$1.95 per serving.

Angel Hair, Fettuccini, Linguini, Spaghetti, Penne, Rotini, Tri-Color Rotini, Bow Tie, and Rigatoni (Whole grain options are available)

Pasta Upgrades

Tri-Color Cheese or Mushroom Stuffed Tortellini, Mushroom Ravioli or Cheese Ravioli ~ \$2.15

Brick Oven Pizza

16" Cheese Pizza ~ \$15.95

Meat & Cheese Toppings ~ \$2.25 each

Italian Sausage, Pepperoni, Bacon, Canadian Bacon, Chicken, Steak, Mozzarella, Feta, Cheddar-Jack

Other Toppings ~ \$1.75 each

Black Olives, Green Peppers, Onions, Tomatoes, Mushrooms, Pineapple, Jalapenos

Ask About Our Selection of Specialty Pizzas

Western BBQ Cooking

All BBQ Menus are served with Regular & Decaf Coffee, Iced Water, Gourmet Hot Tea Selection, & Lemonade. All come with Two Side Selections & One Bread Selection. Ask about Buffet Combinations.

Slow Oven Roasted BBQ Chicken Quarters ~ \$ 10.95

Beef Burgers ~ \$10.95

Buffalo Burgers ~ \$12.95

Garden Burgers ~ \$10.95

Black Bean Burgers ~ \$10.95

Chicken Breasts ~ \$13.95

Beer Brats ~ \$9.85

Chicken Brats ~ \$10.95

Oven Roasted Beef Brisket ~ \$11.95

Pulled Pork ~ \$ 11.75

Beef Spare Ribs ~ \$15.50

Baby Back Beef Ribs ~ \$16.95

Cilantro, Garlic, Lime Shrimp Skewers ~\$19.95

Charbroiled Steak Selection ~ Custom Quote

BBQ Side Selections

Chopped Salad

Fruit Salad

Melon Platter

Country Cole Slaw

Broccoli Slaw

German Potato Salad

Deviled Potato Salad

Bulgur Wheat Salad

Western Baked Beans

Maple Baked Beans

Vegetarian Beans

Corn on the Cob

Kernel Corn,

Green Beans with

Bacon & Onions

Pea & Cheddar Salad

Rice Pilaf

Potato Chips

Assorted Dinner Rolls

French bread

Whole Wheat French

Corn bread

Corn bread with

Jalapenos

Additional Side Dishes are \$2.25 per serving

Sauce Selection

North Carolina Traditional

A perfect blend of both sweet, tart and spicy without the tomato

West Coast

A Tomato based BBQ with hints of honey, orange, garlic and soy

Pop Pops Farm Juice

A marinade of sorts (douse it yourself): red peppers and a blend of marinated, finely diced apples & apple cider; perfect for pulled pork

Louisiana Special

This spicy thick sauce has a little of everything: bacon, onions, chili sauce, pecans and Tabasco to name a few

Beaver Meadow Blend

Sweet yet tangy blend of Thai brown sugar peppers with a hint of tomato, sweet and tangy Thai with Honey

Dinner Buffets

All dinner selections are priced for buffet-style at the Big Bear Pavilion with service on elegant disposable wear. Pricing and service options apply to other on site or drop-off venues. Our catering and event staff can present these details for your review. Service options upgrades are also available at the Big Bear Pavilion for parties who prefer china, flatware and glassware. We will be happy to quote and customize a menu especially for your party.

Each menu price includes one salad selection, two side dish selections and your choice of dinner rolls or French bread. For an additional entrée choice, forty percent of the lower priced menu selection will be added to the higher priced menu selection. Additional side dishes may be added, please see the side dish selection section.

Poultry Selections

Roasted Chicken with Fresh Summer Garden Herbs ~ Tender Chicken Breast rubbed with a medley of Fresh Parsley, Thyme, Tarragon, Chervil & Chives ~ \$12.95

Chicken Dijonnaise ~ Sautéed Chicken Breasts topped with Creamy Dijonaise, Parmesan Cheese and Bread Crumbs, broiled until golden brown ~ \$13.95

Apple-Cranberry Chicken Marsala ~ a blend of Fresh Sliced Granny Smith Apples, Dried Cranberries and Marsala Wine over Sautéed Chicken Breast ~ \$14.50

Herbed Balsamic Chicken with Mushrooms ~ Grilled Chicken Breast brushed with Balsamic Vinegar and Oil, sprinkled with Blue Cheese Crumbs~ \$14.50

Bacon Basil Wrapped Chicken ~ Marinated Chicken Breast, Rolled with Fresh Basil Leaves, wrapped with Thick Sliced Bacon \$15.75

Chicken Oscar ~ Chicken Breast sautéed to a golden brown and topped with Lump Crab, Parmesan Cheese and Herb Bread Crumbs drizzled with béarnaise sauce ~ \$16.50

Hazelnut-Crusted Chicken with Raspberry Sauce ~ Juicy chicken with a Crunchy Nut Coating and a sauce that is both fruity and savory ~ \$16.95

Pork Selections

Honey Baked or Clove Studded Ham ~Tender & juicy honey baked spiral sliced ham or smoked ham studded with cloves and presented with pineapple slices~ \$12.95

Roasted Stuffed Pork Loin with Sage & Onion or Apple-Almond Stuffing Topped with Bramley Applesauce, Cranberry-Orange or Cranberry-Ginger Sauce ~ \$14.95

Glazed Pork Loin with Cilantro & Garlic ~ A Roasted Loin accompanied by the sweet-tart flavors of Apricot Preserves, Lemon, Garlic and Cilantro~\$14.95.

Pork Medallions with Mustard Chive Sauce ~ Tender Medallions browned in Butter, White Wine & Garlic, topped with Creamy Dijon Mustard, topped with Chives ~ \$16.50

Pork Chops with Mango Pineapple Sauce~Grilled Pork Chops topped with caramelized Onions and Mango-Pineapple Puree with hints of Clove & Sweet Brown Sugar ~ \$15.75

Pork Chops with Sautéed Apples ~ Seared pork chops with applejack brandy & wine cream sauce topped with sautéed golden delicious apples ~ \$16.95

Roasted Pork with Port Jus & Chipotle Glazed Apples ~Rubbed with Brown Sugar & Spices Mixture, basted in Broth, drizzled with Port Sauce, accompanied by Chipotle-glazed Apples ~ \$17.25

Beef Selections

Roast Beef ~ Eye of Round Roast, seared and sprinkled with an herb mixture of Thyme and Basil, served with Dijon Caper Sauce ~ \$14.95

Bacon & Spinach Stuffed Flank Steak ~ Peppered Bacon, Fresh Spinach and Parmesan Cheese wrapped inside a tender Flank Steak and broiled to your liking ~\$15.90

London Broil ~ A flavorful main course, marinated overnight and broiled to your specifications, served with Soy Citrus Mayonnaise ~ \$16.75

Herb & Garlic Crusted Beef Tenderloin with Red & Yellow Pepper Relish ~A centerpiece dish that really lives up to its name ~\$18.50

Beef Medallions in Red Wine Sauce ~ Tenderloin Medallions sautéed in Butter with Garlic, Shallots and Thyme, served in a Red Wine Sauce ~\$18.50

Roasted Prime Rib ~ Prepared to your taste, herb-roasted, Garlic and Horse radish encrusted or Molasses marinated, served with au jus and Horseradish cream sauce or Yorkshire pudding ~ \$19.95

Beef Bourguignon ~ a French Stew, this staple of French bourgeois cuisine includes Aged Beef, Burgundy, Bacon, Brandy, Roasted Garlic, Baby Vegetables and Wild Mushrooms ~ \$21.95

Fish & Seafood Selections

Ask about Seasonal Market Specials

Pecan Crusted Trout ~ a Trout Filet encrusted with a blend of Breadcrumbs and Crushed Pecans, a Colorado Favorite ~ \$15.95

Herb Rubbed Salmon with Mango Salsa ~ a Salmon Filet lightly coated with herb and baked until flaky, topped with a Citrus Mango salsa ~ \$16.75

Lemon Pepper Salmon ~ a Baked Salmon Filet with hints of Dill, Lemon, Pepper and C Capers ~ \$16.25

Shrimp with Basil Garlic Butter ~ Jumbo Shrimp sautéed in Butter with Garlic and Basil, simple and sensational ~ \$17.95

Seared Scallops with Tarragon Butter ~ This classic French Butter Sauce uses the scallop juices to add to the complexity ~ \$19.50

Scallops Wrapped in Kataifi ~ Large Sea Scallops wrapped in Kataifi Filo pastry, cut in half and drizzled with a Shallot, White Wine Butter Sauce ~ \$20.95

Vegetarian Selections

Parmesan Eggplant ~ Gratin of Eggplant and Tomato with Caraway Seed & Parsley accents, scattered with Breads Crumbs&Parmesan crisply baked to perfection~ \$13.75

Wild Rice & Mushroom Stuffed Peppers ~ Tri-color Sweet Peppers, filled to the brim with Wild Rice, Sundried Tomatoes, Mushrooms and Roasted Red Peppers & topped with Shredded Mozzarella ~ \$12.50

Portabella Mushroom Stuffed with Spinach & Goat Cheese ~Packed with Veggies and two kinds of Cheese ,this dish is hearty and surprisingly luxurious ~ \$14.75

Stuffed Butternut Squash with Roasted Autumn Vegetables ~A butternut boat filled with an array of autumn Veggies and Sweet Potatoes laced with Brown Sugar and herbed Bread Crumbs ~ \$15.50

Side Selections

Salads

Garden Salad
Spinach Salad
Mandarin Orange Salad with Almonds
Spicy Tomato, Cucumber, Pepper, Mint & Parsley Salad
California Salad
BLT Salad
Tri-Color Pasta Salad
Mixed Baby Greens with Strawberries
Bulgur Wheat Salad with Cucumber & Tomatoes
Macaroni Salad
Waldorf Salad
Cucumber Salad

Starch

Cous Cous
Jasmine Rice
Wild Rice Pilaf
Spanish Rice
Garlic Mashed Potatoes
Dill Potatoes
New Red Potatoes
Baked Potatoes
Scalloped Potatoes
Tri-Color Rotini
Angel Hair Pasta
Macaroni & Cheese
Sautéed Button Mushrooms

Vegetables

Country Potato Salad
Confetti Corn
Autumn Sautee Vegetables
Peas with Pearl Onions
Green Bean Casserole
Vegetables Normandy
Green Beans Almandine
California Blend Vegetables
Asparagus with Herbed Butter
Steamed Broccoli with Cheese

Non-Alcoholic Beverages

Assorted soda pop - \$1.60
 (Coke, Diet Coke, Sprite, Mellow Yellow, Mr. Pibb, Barq's Root Beer)
 Bottle Water - \$1.00

Beverages

Priced per 25 people

Decaffeinated Coffee - \$ 21.00
 Gourmet Hot Tea Selection or Iced Tea - \$ 19.25
 Hot Chocolate - \$23.00
 Hot Cider - \$26.00
 Lemonade - \$19.25
 Regular Coffee - \$21.00

Priced per serving

Apple, Cranberry, & Orange Juices - \$2.50
 V8 & Tomato Juice - \$2.50

Catering Information

Confirmation Deadlines...

Final menu and beverage service selection deadline is 30 days prior to the event. Final guest count deadline is two weeks prior to the event. Additions to your guest count may be made less than two weeks prior to your event; however, subtractions to your final guest count may not be made less than two weeks prior to your event.

Style of Service...

A variety of options are offered through Beaver Meadows Resort Ranch or in coordination with other off-site event rental services. Beaver Meadows Resort Ranch catering prices are based on a buffet style service on elegant disposable dinnerware. Upgrades to a plated service are available. Please consult your event package for precise service pricing and other service details.

Tax, Gratuity, and Market Increase...

A 3.7% sales tax on food and rental items and a 20% service charge on food and bar services related to the event will be added to the final bill. All prices are subject to change due to market fluctuations.