



**SARATOGA**  
resort & spa

*Where Rustic Elegance Meets the Great Outdoors*

CATERING MENU



# WELCOME TO THE SARATOGA RESORT AND SPA

BEHIND EVERY SUCCESSFUL EVENT  
IS A STELLAR CULINARY EXPERIENCE.

As you make arrangements with the Events Team at the Saratoga Resort and Spa, creating a menu will be a key part of the process. We have the expertise and the passion to lavish you with the finest food and services in a unique and western atmosphere.

From energizing breakfast meetings and casual buffets to formal multi-course wedding receptions, our Executive Chef, Michael Degenhart, has designed an enticing range of menus to ensure that groups of any size will enjoy their dining experiences here at the Saratoga Resort and Spa.

We look forward to hosting a memorable event for you and your guests and can also create special menus upon request to ensure the enjoyment of every guest.

# FEATURED MENUS

<i>Plated Breakfast</i>	<i>Buffet Breakfast</i>	<i>Snacks &amp; Breaks</i>
<i>Plated Lunch</i>	<i>Buffet Lunch</i>	<i>Hors D'oeuvre</i>
<i>Plated Dinner</i>	<i>Buffet Dinner</i>	<i>Buffet Carving Station</i>
	<i>Dessert</i>	

*Menus subject to change due to availability and pricing  
20% gratuity and 6% tax not included*



## PLATED BREAKFAST

### CLASSIC EGGS BENEDICT \$15

Canadian bacon, toasted muffin, poached eggs and Hollandaise served with brunch potatoes

### SHRIMP BENEDICT \$16

Toasted English muffin, poached eggs and Citrus Hollandaise, served with brunch potatoes

### COUNTRY BISCUITS & GRAVY \$11

Two home-style biscuits smothered in country sausage gravy

### BREAKFAST BURRITO \$15

A flour tortilla filled with potatoes, sausage, peppers, scrambled eggs and topped with Saratoga Resort and Spa's Award Winning Green Chili and cheddar jack cheeses

### ALL AMERICAN PLATE \$12

2 Eggs any style, choice of bacon or sausage, along with breakfast potatoes and toast

### SYLVIA'S BLUEBERRY PANCAKES \$13

A stack of buttermilk blueberry pancakes, blueberry syrup, almond-oat crunch, sweet whipped cream and ginger orange curd

### AMARETTO FRENCH TOAST \$12

Challah bread dipped in our special batter coated with crushed frosted flakes, lightly browned and served with warm maple syrup

*Pricing per person*

*Coffee, water, assorted juices and milk are included*

*Limit to choice of 3*





## BUFFET BREAKFAST

### CONTINENTAL \$8 PER/PERSON

Assorted toast and bagels, along with cream cheese, yogurt, fresh fruit and hot oatmeal

### SUNRISE \$13

Scrambled eggs with cheddar cheese, assorted breakfast meats, a variety of toast and bagels, along with cream cheese, breakfast potatoes, hot oatmeal, fresh fruit and yogurt

### WRANGLER \$15

Biscuits and gravy, scrambled eggs with cheddar cheese, breakfast potatoes, assorted meats, pancakes with warm maple syrup and fresh fruit

Add Award Winning Green Chili \$2 per person

*Minimum of 10 guests  
Coffee, water, assorted juices and milk are included*



## SNACKS & BREAKS

### TROPICAL BLEND SNACK MIX

A homemade mix of dried mango and pineapple, toasted shaved coconut, whole almonds and crunchy banana chips

Small 25 - \$38

Medium 50 - \$76

Large 75 - \$115

### MIXED COCKTAIL NUTS

Peanuts, cashews, Brazil nuts, hazelnuts and almonds, all salted and roasted

Small 25 - \$39

Medium 50 - \$78

Large 75 - \$117

### SPICY MIXED NUTS

Assorted nuts marinated in Saratoga White Beer, tossed with hot and savory spices before toasted to a crunchy deliciousness  
Serves 50 - \$96

### TRAIL MIX

Nuts, seeds, raisins and chocolate M&M's

Small 25 - \$31

Medium 50 - \$62

Large 75 - \$93

### HUMMUS DIP

Served with pita chips and carrot sticks

Small 25 - \$42

Medium 50 - \$84

Large 75 - \$126

### CRUNCHY SNACK MIX

Corn chips, peanuts, pretzels, toasted onion crackers, and goldfish crackers

Small 25 - \$28

Medium 50 - \$56

Large 74 - \$84

### BOWL OF ASSORTED CANDIES

Mini candy bars, hard candies, etc

Small 25 - \$36

Medium 50 - \$72

Large 75 - \$108

### YOGURT DIPPED PRETZELS

A sweet, salty and crunchy snack

Small 25 - \$32

Medium 50 - \$64

Large 75 - \$96



## PLATED LUNCH

### GRILLED REDBIRD CHICKEN & STRAWBERRY SALAD \$14

Herb grilled chicken breast, field greens, strawberries, cranberries, walnuts, goat cheese with a side of our house vinaigrette

### PAN ROASTED SALMON FILLET \$16

Finished with brown sugar, Wyoming whiskey and black pepper glaze, served with chefs choice fresh pasta salad

### ROASTED VEGETABLE WRAP \$13

Assorted seasonal vegetables roasted with fresh herbs and EVOO, served on warm spinach tortilla with romaine, grape tomato, Parmesan cheese and basil pesto mayo and served with chefs choice fresh pasta salad

### CHARBROILED ANGUS BEEF BURGER \$14

Medium charbroiled burger served on a brioche bun with lettuce, house-made sauce and your choice of American, Swiss or Cheddar cheese along with a side of Saratoga fries

Vegetarian Option: Black bean burger or grilled Portobello mushroom

### ORECCHIETTE PASTA WITH BUFFALO BOLOGNESE \$16

Local Durham Ranches Buffalo simmered in a classic Italian style sauce and tossed with orecchietta pasta, fresh herbs, and dusted with Parmesan cheese and served with side salad

*Pricing per person  
Coffee and water service included*





## BUFFET LUNCH

### SOUP, SALAD, AND SANDWICH BAR \$15

Build your own specialty sandwich with an assorted selection of artisan breads, quality cold cuts, cheeses and condiments and served with chef's choice soup and field green salad

### GRILLED REDBIRD CHICKEN AND HOUSE SMOKED BRATS \$16

Chicken grilled in our own Snowy Mountain Brewery Chocolate Meltdown Porter barbecue sauce and grilled housemade brats, served with ranch beans and fresh potato salad, assorted buns and condiments

### ITALIAN SAUSAGE AND GOAT CHEESE PENNE PASTA \$17

Pan roasted Italian sausage tossed with grape tomatoes, broccolini, balsamic caramelized onions, fresh oregano, and goat cheese, served with house salad and rolls with butter

### GRILLED CHOICE ANGUS BEEF BISTRO TENDER LEMON ROSEMARY CHICKEN SKEWERS \$22

USDA Choice beef shoulder tender-marinated in fresh herbs and grilled to medium rare served with a Portobello mushroom, roasted shallot and red wine demi-glace sauce and tender marinated chicken breast strips and served with house salad and rolls with butter

*Minimum of 10 guests  
Coffee and water service included*



# HORS D'OEUVRES

## STUFFED MUSHROOMS

Three Cheese - Smoked Gouda, Parmesan and Mozzarella topped with a balsamic syrup  
50 pieces - \$60

Smoked Chicken with roasted corn and Cheddar Jack cheese  
50 Pieces - \$75

Local Buffalo with roasted pobalano and Asadero cheese  
50 Pieces - \$94

Shrimp with lemon and basil cream cheese  
50 Pieces - \$112

## CHICKEN WINGS

50 pieces - \$75

Crispy fried wings tossed in the sauce of your choice. All served with traditional celery and carrot sticks as garnish and blue cheese or ranch dressing for dipping.

Please choose one sauce:

Lemon-Thyme  
savory-slightly sweet

Honey Sriracha  
sweeter-spicier medium heat

Chipotle Pepper  
medium heat

Habanero Pepper  
not insanely hot

Traditional Hot Sauce  
buffalo style

Chocolate Meltdown Porter BBQ  
sweet and savory homemade BBQ sauce

Wyoming Bourbon  
bacon and cheese sauce

## CHILLED SHRIMP COCKTAIL

Served with a Cognac-Horseradish cocktail sauce and fresh lemons  
50 Pieces - \$80

## BACON-WRAPPED SEA SCALLOPS

Lemon Tarragon Butter Sauce  
50 pieces \$180

## GARLIC CHEESE BREAD

Homemade marinara sauce for dipping.  
Gluten free bread available upon request  
50 pieces \$60

## DEVEILED EGGS

Classic Americana  
mayonnaise, Dijon mustard and paprika  
50 pieces \$55

Ranch  
Cheddar Jack cheese, salsa, mayonnaise,  
sour cream, and green onion  
50 pieces \$63.00

BBQ Bacon  
Barbecued bacon bits, green onions,  
and smoked paprika  
50 Pieces \$63

Truffled Classic Americana  
truffle oil and scallion  
50 pieces \$75

Smoked Trout  
with crispy capers  
50 pieces \$88

### BRUSCHETTA

50 Pieces - \$60

Fresh Roma tomato, basil, Mozzarella,  
roasted garlic on top of a toasted crustini

### SEARED NZ LAMB LOLLYPOP

50 pieces - \$200

Served with fresh mint Chimichurri sauce  
or basil pesto aioli

### TORTILLA CHIPS AND SALSA

Small \$44 / Medium \$88 / Large \$175

Crispy tri-color corn chips served warm  
with our house salsa

Add the following options :

Cowboy Caviar

blistered corn, black beans, cilantro,  
poblano pepper, lime juice, red onion  
Small \$13 / Medium \$25 / Large \$50

Warm Asadero cheese sauce

Small \$15 / Medium \$27 / Large \$52

### HOT SPINACH AND ARTICHOKE DIP

Small \$60/ Medium \$100/ Large \$195

Served with tri color corn chips and lightly  
toasted baguette

### BUFFALO SKEWERS

Serves 50 - \$162

Local Durham Ranches buffalo meat  
skewered with Portobello mushrooms and  
Sweet red peppers, served with chipotle aioli  
sauce

### POTTED CHEDDAR AND WIDOW MAKER ALE SPREAD

Small \$60 / Medium \$100 / Large \$195

Served with Lavosh crackers and assorted  
pickles

### SEASONAL FRUIT DISPLAY

Small \$45 / Medium \$89 / Large \$175

Assorted seasonal fresh fruit artfully  
displayed, served with honey-yogurt  
dipping sauce and vanilla orange whipped  
cream

### GRILLED, CHILLED AND RAW VEGETABLE PLATTER

Small \$60 / Medium \$118 / Large \$220

Assorted vegetables grilled in Balsamic  
sauce then chilled and arranged with a  
variety of raw vegetables

### IMPORTED AND DOMESTIC CHEESE DISPLAY

Small \$94 / Medium \$185 / Large \$350

Served with Lavosh crackers, cheese  
friendly fruit chutneys and assorted nuts

### SMOKED SCOTTISH SALMON

Small \$150 / Medium \$250 / Large \$350

Served with chopped egg, capers, red  
onion, herbed cream cheese and Lavosh  
crackers

*Small serves 25*

*Medium serves 50*

*Large serves 100*

# PLATED DINNER

## DURHAM RANCHES

### BUFFALO TENDERLOIN - MARKET PRICE

Pan roasted to medium rare-medium, served with a shallot, cracked black peppercorn and Wyoming Whiskey demi-glace sauce

## GRILLED CHOICE ANGUS BEEF

### NEW YORK STRIP LOIN \$38

10 ounce center cut steak grilled to medium rare and served with a mushroom, Cab-franc and thyme demi-glace sauce

## CHOICE ANGUS BEEF TENDERLOIN MARKET PRICE

Pan roasted to medium rare-medium, served with a shallot, cracked black peppercorn and Wyoming Whiskey demi-glace sauce

## BUFFALO SHORT RIBS \$37

Rubbed with Ancho , Chimayo chili's and coffee, then braised with cipollini onions and sweet carrots until fork tender

## REDBIRD CHICKEN BREAST \$24

Sautéed and served with a classic caper, white wine, lemon and fresh parsley sauce

## BONELESS WHITE

### PEKING DUCK BREAST \$30

Pan roasted with fresh rosemary and EVOO, served with a smoky mushroom, tomato and grilled onion salsa

## GRILLED VERLASSO

### SALMON FILLET \$28

Charbroiled and served with an artichoke, tomato, fresh basil and lemon relish

## CRAB STUFFED

### RAINBOW TROUT \$27

Topped with Creole mustard dill butter

## ROASTED PORTOBELLO MUSHROOM \$24

Served with roasted asparagus and finished with Balsamic syrup

Please choose two sides:

Roasted Red Potatoes

Russet Mashers

Wild Long Grain Rice Pilaf

Jasmine Rice

Three Cheese Soft Polenta

Sautéed Seasonal Vegetables

Roasted Asparagus

Sautéed Green Beans

*Minimum of 20 guests*

*Limit three Entrée selections per party*

*All plated dinners are served with field green salad, house-baked rolls with creamery butter and your choice of two sides. Coffee and water service included.*

# BUFFET DINNER

## THE COWBOY - \$19 PER/PERSON

House-smoked barbecue pork and chicken sandwiches rubbed with our Snowy Mountain Brewery Chocolate Meltdown Porter barbecue sauce

Ranch beans - a spicy campfire classic with bacon, pinto beans, sweet red peppers, jalapeño and mixed herbs

Corn on the cob

Freshly made potato salad

## THE VALLEY - \$38 PER/PERSON

Angus Beef Top Sirloin, sauteed and finished with a wild mushroom and Cabernet Sauvignon demi glace sauce

Redbird Chicken Breast, pan roasted and served with a classic lemon, caper and white wine sauce

Verlasso Salmon Fillet, charbroiled and topped with an artichoke, Roma tomato, fresh basil and lemon relish

Sauteed seasonal vegetables

Long grain wild rice pilaf

Field green salad with assorted homemade dressings

House-baked rolls with creamery butter

## THE PLATTE - \$49 PER PERSON

Buffalo Short Ribs, local Durham Ranches buffalo braised with red wine, sweet cipollini onions, carrots and fresh herbs

Crab Stuffed Rainbow Trout, blue crab meat stuffing with lemon, herbs and cream cheese, served with a Creole mustard and dill butter sauce

Parmesan and basil risotto

Seasonal vegetables

Field green salad with assorted dressings

## THE CATTLEMEN

\$42 PER/PERSON

Braised Beef Brisket, hardwood-smoked and served with Snowy Mountain Brewery Chocolate Meltdown Porter barbecue and home-made horsey sauces

Redbird Chicken Breast, pan roasted and served with a classic lemon, caper and white wine sauce

Rosemary and Mustard Roasted Pork Loin with grain mustard cream sauce

Buttery mashed russet potatoes

Ranch beans - a spicy campfire classic with bacon, pinto beans, sweet red peppers, jalapeño and mixed herbs

Western salad - a blend of Romaine and crunchy Iceberg lettuces topped with black beans, cheddar-Monterey jack cheeses, smoky bacon bits, red onion and corn

Homemade cornbread and creamery butter

## THE MOUNTAIN TOP

\$58 PER/PERSON

New Zealand Elk Loin pan roasted with a house made Saratoga rub and served with a sweet and savory blueberry-ginger, thyme brown butter sauce

South Texas Jumbo Quail, charbroiled and served with homemade sweet onion and Balsamic jam

Long grain wild rice pilaf

Sautéed seasonal vegetables

Field green salad with assorted dressings

House-baked rolls with creamery butter

*Minimum of 20 guests*

*Coffee and water service included with each buffet option*



## BUFFET DINNER CARVING STATION

Additional add-on to existing buffet; not a stand alone option.

### ROSEMARY AND GARLIC NY STRIPLOIN \$900

*Serves 100*

Field mushroom, Cab-franc and fresh thyme demi-glace sauce

### HERB ROASTED PORK LOIN \$300

*Serves 100*

Rubbed with Dijon mustard, fresh rosemary, thyme, oregano, and parsley,  
then roasted to tenderness.

Served with a natural pan au jus.

### HERB CRUSTED PRIME RIB \$850

*Serves 100*

Rubbed with fresh herbs and sea salt, roasted to medium rare.

Served with creamy horseradish sauce and au jus.

### COLORADO LEG OF LAMB \$675

*Serves 100*

Rubbed with fresh garlic, sea salt and mixed herbs.

Served with your choice of a mint chimichurri sauce or Cabernet Sauvignon  
Beurre Rouge.

### BONE IN BARON OF BEEF \$850

*Serves 120*

Slow roasted and served with creamy horseradish sauce, au jus and  
a mixed mushroom, tomato and sweet onion sauce

*Carving station fee is \$50.00 per carving attendant.*



## DESSERT

*Pricing per person*

### CARROT CAKE \$4

Fresh carrots, toasted walnuts and orange zest,  
filled and frosted with cream cheese buttercream

### BLACK FOREST CHOCOLATE CAKE \$6

Chocolate cake layered with whipped cream and raspberries

### FRESHLY BAKED COOKIE TRAY \$3

House-made and baked to order

### DELECTABLE BROWNIE TRAY \$4

Double chocolate fudge brownies dusted  
with confectioners sugar

### CHEFS CHOICE SPECIALTY PLATE \$8

An assortment of tarts, cookies, truffles and petit fours  
made fresh by our Pastry Chef

## BEVERAGES

*Pricing per person*

### TEA & JUICE \$3

Unsweetened, sweetened and assorted juices

### SODA \$3

Coke, Diet Coke, Dr. Pepper, Root Beer, Sprite, Mellow Yellow

### PORTABLE BAR SERVICE \$50

Custom bar options including Snowy Mountain Brewery craft beers available  
Each additional bartender \$40

### CHAMPAGNE TOAST PACKAGE \$4

House champagne or Martinelli's served to each guest



*Where Rustic Elegance Meets the Great Outdoors*



*Let us take care of the details so you and your  
guests can enjoy a special event that will be  
remembered forever.*

601 East Pic Pike Road • PO Box 869 • Saratoga, WY 82331  
800-594-0178 • 307-326-5261  
[www.saratogaresortandspa.com](http://www.saratogaresortandspa.com)



**SARATOGA**  
resort & spa

*Where Rustic Elegance Meets the Great Outdoors*

CATERING MENU