

CATERING MENU



DINE • DRINK • RELAX • GATHER • CELEBRATE • PLAY

SARATOGA
Hot Springs Resort

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WELCOME



WELCOME TO THE SARATOGA HOT SPRINGS RESORT

BEHIND EVERY SUCCESSFUL EVENT
IS A STELLAR CULINARY EXPERIENCE.

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

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

We can also create custom menus and meals based on dietary needs upon special request.

We look forward to hosting a memorable event for you and your guests

-Plated Meals-

20 Guest Minimum

50 Guest Maximum

Must be served indoors

Maximum three entress choices, served with two side dishes, one salad, and house made rolls.

-Dinner Buffets-

20 Guest Minimum

Dinner buffet meals include choice of one entress, one salad, two side dishes, and housemade rolls.



SNACKS



TRAIL MIX

Chex Mix, Cheddar Goldfish, Raisins, Chips
\$75 serves 25ppl

FRESH BAKED COOKIES

\$3/Person

ROASTED RED PEPPER HUMMUS

Served with celery, carrots and flat bread.
Small (25) \$75 • Medium (50) \$125
Large (100) \$200

CHOCOLATE AND/OR YOGURT COVERED PRETZELS

\$75 serves 25ppl

CRUDITE PLATTER

Small (25) \$45 • Medium (50) \$80
Large (100) \$150

SEASONAL FRUIT PLATTER

Small \$75 (25) • Medium \$150 (50)
Large (100) \$225



BREAKFAST



CONTINENTAL

Assorted toast, Oatmeal with all the fixins, cold cereal, mini muffins, bagels with cream cheese, fruit jams/jellies, yogurt, coffee, tea, whole fruit and fruit juices.
\$8.50/Person

SUNRISE BREAKFAST

Our full CONTINENTAL buffet plus cheesy scrambled eggs, biscuits and country gravy, hickory smoked bacon, sausage patties and breakfast potatoes.
\$18.00/Person

BREAKFAST BURRITOS

BUILD YOUR OWN BREAKFAST BURRITO BAR flour tortillas, scrambled eggs, sautéed onions and peppers, assortment of cheeses, house made salsa, green chili, choice of one meat (*diced bacon, sausage, ham*), and breakfast potatoes
\$14.00/Person

BREAKFAST ENHANCERS

(add any of the following to either our continental or sunrise breakfasts)

CHICKEN FRIED STEAK

Breaded chopped beef steak served with housemade country gravy
\$6.00/Person

ADD FRESH FRUIT

\$2.50/person

WYOMING FRENCH TOAST Battered Sourdough bread. Dusted with powdered with powdered sugar.
\$2.00/Person

BUTTERMILK FLAP JACKS

Housemade, served with warm Maple syrup.
\$2.00/Person



HORS D'OEUVRES



STUFFED MUSHROOMS

Three cheese – Cream Cheese, Sharp Cheddar and Mozzarella (50pc) \$70
Cream Cheese spinach and artichoke (50pc) \$75
Italian sausage and parmesan (50pc) \$100
Shrimp, crab and bacon (50pc) \$175

OKTOBERFEST

Soft pretzel wedges and sliced beer bratwurst simmered in your choice of SMB beer with choice of 2 sauces; spicy brown mustard, house made ketchup, Swiss cheese sauerkraut sauce.
(50pc) \$75

SEASONAL FRUIT DISPLAY

Assorted fresh fruit with honey yogurt dipping sauce
Small (25) \$60 • Medium (50) \$110
Large (100) \$175

PEEL & EAT SHRIMP

Season boiled jumbo shrimp served with lemon and traditional cocktail sauce.
(50pc) \$115 • (100pc) \$200

SPICY PRAWNS WITH ASIAN SLAW

Cajun seasoned Argentine red shrimp served with sesame ginger coleslaw.
(50pc) \$115 • (100pc) \$200

CHICKEN SATAY

Curry dusted and grilled chicken skewers drizzled with our Thai peanut sauce.
50pc \$95 • 100pc \$175

MEATBALLS

Meatballs simmered in your choice of sauce; Bourbon BBQ, Teriyaki, Marinara, or Swedish.
Small (25) \$75 • Medium (50) \$125
Large (100) \$195

CRAB AND ARTICHOKE DIP

Lump crab, artichoke hearts, peppers, onions in a mozzarella, parmesan and cream cheese base. Housemade tortilla chips.
Small (25) \$50 • Medium (50) \$100
Large (100) \$175

SMOKED CHEESE AND ANTIPASTO

Cherry and banana peppers, Genoa hard salami, Marinated Italian vegetables, kalamata and green olives, smoked cheeses, roasted garlic and crostini
Small (25) \$85 • Medium (50) \$145
Large (100) \$225

BRUSCHETTA

Traditional – roma tomato, onion, basil, fresh Mozzarella, roasted garlic on a crostini drizzled with balsamic glaze
50pc \$75 • 100pc \$125

GRILLED, CHILLED AND RAW VEGETABLE PLATTER

Assorted vegetables grilled in balsamic sauce grilled and then chilled.
Served with a variety of raw vegetables
Small (25) \$50 • Medium (50) \$90
Large (100) \$175

VEGGIE CRUDITE

Small (25) \$45 • Medium (50) \$80
Large (100) \$150

HUMMUS

Traditional or roasted red pepper hummus served with cucumber Kalamata olives, cherry tomatoes and warm pita spears
Small (25) \$75 • Medium (50) \$125
Large (100) \$195

BEEF BITES

Dusted with flour and fried golden brown. Served with horseradish dipping sauce.
(50) \$150 • (100) \$275

CHICKEN WINGS

Our crispy chicken wings served naked with ranch, blue cheese, carrots, celery and your Choice of Sauces – Buffalo, Orange Garlic BBQ, Asian Chili, Chipotle, Bourbon BBQ
Small (25) \$80 • Medium (50) \$150
Large (100) \$250



SALADS



HOUSE SALAD

Mixed spring greens with carrots, tomatoes, radish, orange sautéed onions and choice of dressings

SUMMER SALAD

Assorted spring greens, sliced mushrooms, red onions, raisins, walnuts, gorgonzola cheese, bacon bits tossed in our raspberry vinaigrette

SPINACH SALAD

Baby spinach, hard boiled egg, sliced mushrooms, red onions, fresh strawberries, feta cheese in choice of raspberry or watermelon vinaigrette

CAESAR SALAD

Crisp romaine tossed in our homemade parmesan Caesar dressing with herbed croutons, shaved parmesan and grilled lemons

SOUTHWESTERN SALAD

Romaine, black beans, fire roasted corn, tomato salsa, cheddar cheese and fried tortilla strips. Served with our salsa ranch on the side

ICEBERG WEDGE SALAD

Baby iceberg wedge with gorgonzola, heirloom tomatoes, candied walnuts, bacon bits and blue cheese dressing



SIDES



Garlic Mashed Potatoes

Baked Potato

Scalloped Potatoes

Roasted Rosemary Baby Red Potatoes

Mashed Sweet Potato

Wild Rice Pilaf

Saffron Basmati Rice

Black Bean, Sweet Pea, or Saffron Risotto

Baked Beans

Fire Roasted Corn

Grilled Asparagus

Sautéed Seasonal Vegetables

Southern Green Beans

Creamy Mac and Cheese

Glazed Carrots

Heirloom Carrots

Broccoli

Mashed Cauliflower

Pasta Alfredo



LUNCH BUFFETS



Minimum of 20 servings. Dinner sizes available for additional fee.

PULLED PORK BBQ

House smoked pork, pulled and simmered in BBQ. Served with potato buns, creamy coleslaw and baked beans.

\$15.00/person

LITTLE ITALY

Fettucinni and Penne pasta served with your choice of 2 sauces (Marinara, Bolognese, Creamy pesto, Parmesan Alfredo), garlic bread and house salad.

15.00/person

Add Grilled Chicken for \$4.00

PIZZA BUFFET

Choice of up to 3 toppings per pizza from the following; pepperoni, sausage, ground beef, smoked ham, grilled chicken, bacon, sautéed mushrooms, caramelized onion, black olives, red onion, artichoke hearts, pineapple, diced tomatoes and choice of tomato or creamy white sauce. Served with choice of salad.

\$16.00/person

SMOKED CHICKEN PICNIC

Quartered chicken smoked in house and finished on the grill, served with potato salad, baked beans, and cornbread.

\$17.00/person

FISHERMAN'S SELECT

Choice of 2: Grilled or Poached Salmon, Cured/Smoked Salmon or Trout. Served with bagels, toast points or lavash crackers with garlic and dill cream cheese spreads

\$19.00/person

POLYNESIAN BBQ

Marinated beef sirloin and chicken thighs grilled and basted in our house made teriyaki glaze. Served with macaroni salad, mixed greens, sticky rice and fresh pineapple salsa.

\$17.00/person

MEXICAN FIESTA

Ground beef or chicken meat with warm flour, Spanish rice, refried beans, fresh guacamole, sour cream, diced tomatoes, roasted salsa, shredded cheese blend, lettuce shred and housemade corn chips.

\$17.00/person

PARK PICNIC LUNCH

Grilled beer bratwurst or all Beef hot dog and hamburgers served with potato buns, lettuce, tomatoes, onions, cheddar, American and Swiss cheeses, Baked beans, Coleslaw and Lays potato chips.

\$15.00/person

STIR FRY NOODLES

Choice of 2: Sweet & Sour Chicken, Chicken/Vegetable Chow Mein or Beef & Broccoli. Served with Pork & Vegetables Egg Rolls,

\$17.00/person

THIS LITTLE PIGGY

Smoke House Ribs, and slow roasted until falling off the bone. Served with coleslaw, baked potato, and garlic bread.

\$20.00/person



DINNER BUFFETS



Minimum of 20 servings. Includes choice of 1 salad and 2 sides.

SLOW ROASTED CENTER CUT PORK LOIN

Dry rubbed and slow roasted. Served with choice of sauce – Mushroom Madeira, Grain mustard cream sauce, Red wine Demi Glace
\$24.00/person

CRUSTED PRIME RIB OF BEEF

Flash smoked and slow roasted. Served sliced or with a carving station
(Additional Fees Apply)
MKT Price

GRILLED MARINATED FLANK STEAK

Tender flank steak marinated and grilled to mid-rare. Basted on the grill to caramelize the edges and served sliced.
\$28.00/person

LEMON DILL BAKED SALMON

Atlantic salmon fillet baked in white wine with lemons and fresh dill.
MKT Price

SEAFOOD BOIL

Manila clams, PEI mussels, Crab claws, Shrimp, Andouille sausage, red potatoes and corn in a Cajun seasoned white wine and butter sauce. Served with drawn butter and garlic bread.
(This option includes salad, but DOES NOT include sides)
MKT Price

SMOKED BEEF BRISKET

Hardwood smoked in house and finished in the oven until it falls apart.
Served with variety of BBQ sauces.
\$24.00/person
– combine with either smoked pork or chicken \$29.00

SMOKED PORK BUTT

Slow smoked and finished in the oven pull apart pork served with variety of house made BBQ sauces
\$24.00/person

SMOKED CHICKEN QUARTERS

Dry rubbed and smoked in house and finished on the grill.
Served with variety of BBQ sauces
\$24.00/person
– combine with smoked pork \$24.00/person

MOMMAS POT ROAST

Roasted all day and served with the veggies its cooked in. Accompanied with a rich cooking liquid gravy
\$21.00/person

CHICKEN MARSALA

Chicken breasts dusted in flour and pan seared. Served in a thick blend of mushrooms, Marsala wine, chicken stock and fresh rosemary.
\$24.00/person

CHICKEN PICATTA

Chicken breasts dusted in flour and pan seared. Served in a thick rich blend of lemon, white wine, capers and chicken stock
\$24.00/person

CHICKEN CORDON BLEU

Housemade rolled chicken breast stuffed with ham and Swiss cheese, lightly breaded. Served with Hollandaise, Bearnaise or s specialty cheese sauce.
\$26.00/person



PLATED ENTRÉES



*20 Guest Minimum • 50 Guest Maximum • Must be served indoors.
Maximum three entress choices, served with two side dishes, one salad, and house made rolls.*

PRIME RIB OF BEEF

8oz cut of flash smoked and slow
roasted Prime Rib
MKT Price

SURF AND TURF

8oz top sirloin medallion grilled to order.
Served with a skewer of 4
Argentine Red shrimp
MKT Price

SEAFOOD SAFFRON RISOTTO

Jumbo prawns, lump crab, pacific cod in a
saffron risotto topped with heirloom tomatoes
MKT Price

SHRIMP SCAMPI WITH RAVIOLI

6 Argentine Red shrimp sautéed with white
wine, butter and capers. Served on a bed of
Chef's choice ravioli
\$28

GRILLED ATLANTIC SALMON

8oz Filet grilled and topped with citrus dill
Bearnaise or tomato basil aioli.
\$29

GRILLED BUFFALO RIBEYE

10oz Hand cut Buffalo Ribeye steak, drizzled
with a red wine deami glaze.
\$MKT

GRILLED BEEF TENDERLOIN

Thick cut beef tenderloin medallions with
braised wild mushrooms
MKT Price

BLACK AND BLUE NY STRIP

Blackened 10oz NY strip cooked to order and
topped with vodka Gorgonzola butter.
MKT Price

CHICKEN ALFREDO

Pan roasted chicken breast atop a bed of
fettuccine noodles smothered in a roasted
artichoke cream sauce
\$26

PORTOBELLO NAPOLEAN

Tower of Portobello mushroom, zucchini, and
Tofu. Marinated onion and balsamic glaze
\$25

RISOTTO PRIMAVERA

Asparagus, shallots, Portobello mushrooms,
roasted garlic, tossed in our sweet pea risotto
\$26

BABY BACK RIBS

Dry rubbed with spices, grilled and slow
roasted. Lightly glazed with our house made
Whiskey BBQ Sauce
Full Rack \$32



DESSERTS



Pricing per person

CARROT CAKE \$7

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

BLACK FOREST CHOCOLATE CAKE \$7

Chocolate cake layered with whipped cream and raspberries

FRESHLY BAKED COOKIE TRAY \$3

House-made and baked to order

DELECTABLE BROWNIE TRAY \$5

Double chocolate fudge brownies dusted with confectioners sugar

CHEFS CHOICE SPECIALTY PLATE \$9

An assortment of cookies, cakes, and brownies made fresh by our Pastry Chef

FLOURLESS CHOCOLATE CAKE \$7



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

Custom bar options including Snowy Mountain Brewery craft beers available

\$50

Each additional bartender \$40

CHAMPAGNE TOAST PACKAGE \$4

House champagne or Martinelli's served to each guest