

Spring Creek Ranch's



Rising Sage Café  
Catering Menu  
*Dinner*

at the NATIONAL MUSEUM OF WILDLIFE ART  
2820 Rungius Road, Jackson, Wyoming 83001  
(307) 732-5433  
(307) 732-2261 Fax

Exclusive Caterers of the National Museum of Wildlife Art

08/2009

# Plated Dinners

*All dinners are based on a minimum of three courses.*

## Homemade Soups

*All soups are served with a basket of warm, assorted breads and butter.*

Carrot Ginger Bisque  
Cream of Portabella Mushroom  
Tomato Basil Bisque  
Roasted Corn and Potato Chowder  
Vegetable Minestrone with Penne Pasta

## Fresh Salads

*All salads are served with a basket of assorted warm breads and butter.*

Mixed Field Greens with Citrus, Goat Cheese, and Caramelized Pecans with  
Balsamic Vinaigrette Dressing

Romaine with Garlic Croutons and Fresh Parmesan tossed with Caesar Dressing

Spinach Leaves with Roma Tomato, Feta Cheese, Kalamata Olives, Cucumbers,  
and Roasted Red Peppers with Balsamic Vinaigrette Dressing

Romaine with Mandarin Orange, Water Chestnuts, Julienne Carrots,  
and Chow Mein Noodles tossed with an Oriental Sesame Dressing

Mixed Field Greens with Feta, Grapes, Berries, and Pecans with Raspberry Vinaigrette (Seasonal)

## Chef's Specialty Salad

Layered Tomato, Buffalo Mozzarella, and Fresh Basil Salad with  
Mixed Field Greens drizzled in Balsamic Vinaigrette  
\$2.50 added to entrée price

*Prices do not reflect 20% service charge and 6% sales tax*

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# Entrées

*Entree prices include soup or salad, Chef's choice of fresh seasonal vegetables,  
choice of an accompaniment, and choice of dessert*

## Poultry

Roast Chicken with Rosemary, Garlic, and Lemon

Jamaican Jerk Chicken Breast with Fresh Mango Salsa

Chicken Breast Roulade with Spinach and Goat Cheese with Tomato Coulis

Gruyere and Pancetta Grilled Chicken Breast

## Pork

Hoisin Glazed Baby Back Ribs

Roast Pork Loin with Tarragon and Mustard Cream Sauce

Bourbon Glazed Pork Chops with Apple Compote

Pork Tenderloin Roulade with Caramelized Onions and Fruit topped with Demi-glace

## Beef and Wild Game

Beef Tenderloin with Roquefort Butter

Prime Rib Au Jus with Horseradish

Herb Encrusted Rack of Lamb with Whole Grain Mustard Mint Sauce

Elk Tenderloin with Lingonberry Demi-glace

Buffalo Tenderloin with Portobello Mushroom Demi-glace

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## Seafood

Idaho Rainbow Trout with Lemon Dill Buerre Blanc

Salmon Oriental with Coconut, Cilantro, Green Onion and Honey

Halibut Filet with Balsamic Fruit Relish

Seared Ahi Tuna served over Wasabi Mashed Potatoes with Asian Vinaigrette

## Duets

Elk Tenderloin with Lingonberry Demi-glace and Salmon Oriental

Filet of Beef Tenderloin and Wyoming Golden Trout with Lemon Dill Buerre Blanc

Buffalo Tenderloin with Portobello Mushroom Demi-glace and Garlic Jumbo Shrimp

## Vegetarian Entrées

Grilled Portobello Mushroom with Mushroom Ragu and Polenta Triangles

Pasta Primavera with Fresh Vegetables in a Pesto Sauce

Stir Fry with Asian Vegetables, Tofu and Oriental Sesame Sauce

Three Layer Eggplant Parmesan

## Accompaniments

Please choose ONE of the following:

Rosemary Roasted Red Potatoes

Potato Au Gratin

Sweet Potatoes in Artichoke Bottoms

Potatoes Stuffed with Leeks, Garlic, and Parmesan

Wild Rice Pilaf with Orzo

## Chefs Specialty Accompaniment

Grilled Portobello Mushroom with Bateau of Herb Whipped Potatoes

## Desserts

*All desserts are accompanied by full coffee service, including Starbucks decaffeinated coffee and hot Tazo herbal teas.*

Strawberry Shortcake

Chocolate Hazelnut Bread Pudding

Triple Berry Cobbler with Vanilla Ice Cream and Whipped Cream

Huckleberry Cobbler with Vanilla Ice Cream and Huckleberry Whipped Cream

Chocolate Lava Cake

Apple Pie a la mode

Chocolate Mousse served in a Chocolate Cup with Seasonal Berries

Vanilla Ice Cream served in Puff Pastry with  
Fresh Whipped Cream and Seasonal Berries

Lemon Tart

Moo's Gourmet Blackberry Sorbet with Fresh Mint and Pirouette Cookie

### Chefs Specialty Dessert

One of the desserts above may be presented on a plate stenciled with a small moose standing in a river of chocolate sauce.

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# Beverage and Bar Service

*Prices charged based on consumption.*

Regular and Decaffeinated Starbucks Coffee  
Hot Water and Assortment of Herbal Tazo Tea Bags  
Fresh Brewed Ice Tea and Country Time Lemonade  
Orange, Apple, Cranberry Juice  
Assorted Canned Soda  
Bottled Spring Water

Calistoga Mineral Water  
Sparkling Punch

## Beer

Budweiser and Bud Light  
Non-alcoholic  
Snake River Pale Ale and Snake River Lager

## Liquor

### Well Brands

Absolute Vodka  
Tanqueray Gin  
Bacardi Silver Rum  
Jim Beam Bourbon  
Dewar's White Label Scotch  
Jack Daniel's Black Label Whiskey

### Call Brands

Ketel One Vodka  
Bombay Sapphire Gin  
Mount Gay Rum  
Maker's Mark Bourbon  
Chivas Regal Scotch  
Crown Royal Whiskey

### Premium Brands

Grey Goose Vodka  
Tanqueray 10 Gin  
Knob Creek Bourbon  
Glenfiddich Scotch

Cordials and additional selections for beer, wine, and liquor are available.  
Cash bars require a \$150.00 per bar set up fee.

# Wine

## House Selections:

Smoking Loon California Chardonnay  
Smoking Loon California Cabernet Sauvignon

## *Other Recommendations:*

### White Wines

#### Chardonnay:

Beringer Private Reserve  
Cambria Katherine's Vineyard, Santa Maria Valley  
De Loach, Russian River Valley  
Dry Creek, Sonoma County  
Estancia, Monterey  
Fat Bastard  
Ferrari-Carano, Alexander Valley  
Jordan, Sonoma County  
Kendall Jackson California Vintner's Reserve  
Meridian Santa Barbara County Chardonnay  
Peachy Canyon  
R.H. Phillips Toasted Head  
Raymond Reserve, Napa Valley  
Robert Mondavi, Napa Valley  
Simi, Sonoma County  
Sonoma Cutrer  
Sterling Vineyards

#### Sauvignon Blanc

Cakebread, Napa Valley  
Chalk Hill, Sonoma County  
Frog's Leap, Napa Valley  
Groth, Napa Valley  
Kenwood  
Silverado

#### Pinot Gris

Elk Cove, Oregon  
King's Estate, Oregon

# Red

## Merlot

Bogle

Canoe Ridge, Columbia Valley

Clos Du Bois, Sonoma County

Clos Du Val, Napa Valley

Cuvaison, Napa Valley

Gundlach Bundschu, Sonoma County

Kenwood Yulupa Merlot

Pine Ridge, Crimson Creek

Wild Horse Merlot

Windy Ridge Merlot

## Cabernet Sauvignon

Alexander Valley Vineyards

Charles Krug, Napa Valley

Dry Creek Vineyards, Sonoma County

Dynamite, North Coast

Francis Coppola Claret, Napa Valley

Franciscan Oakville Estate, Napa Valley

Kenwood, Jack London, Sonoma Valley

Liberty School Cabernet Sauvignon

Meridian Cabernet Sauvignon

Robert Mondavi, Coastal

St Francis, Sonoma Valley

## Pinot Noir

Acacia Carneros

Carneros Creek "Los Carneros"

Elk Cove, Willamette Valley

Henry Estate Barrel Select

Henry Estate Oregon Umpqua

King Estate, Oregon

La Crema, Sonoma Coast

Robert Mondavi, Private Selection

Robert Mondavi, Napa Valley

## Champagne and Sparkling Wine

Domaine Chandon Brut  
Freixenet Cordon Negro Brut  
“J” Sparkling Wine  
Korbel Brut  
Perrier Jouet, Grand Brut  
Piper Sonoma Brut  
Roederer Estate Brut  
Veuve Clicquot N.V. Brut

**Rental of fluted champagne glasses are \$0.50 each.**

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