

Spring Creek Ranch's



**RISING  
SAGE  
CAFÉ**

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Rising Sage Café  
Catering Menu  
*Hors D'oeuvres*

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

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

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# Hors D'oeuvres Displays

## Fruit and Cheese

Domestic Cheeses including Sharp Cheddar, Dill Havarti, Baby Swiss and Boursin with Fresh Seasonal Fruit, Dried Apricots and Mixed Nuts served with Assorted Crackers and French Bread Rounds

Domestic and Imported Cheeses in addition to those listed above include Chevre, Smoked Gouda, St Andre, and Blue Cheese

Brie stuffed with Berries and/or Nuts wrapped in Puff Pastry served warm and garnished with Grapes, French Bread Rounds, and Crostini

## Vegetable Crudités

Fresh Seasonal Vegetables including Carrots, Celery Sticks, Red and Green Bell Peppers, Broccoli, Black Olives, Portobello Mushrooms, and Green Onions served with Buttermilk Ranch and Balsamic Vinaigrette Dips

## Antipasto

Marinated and Grilled Vegetables, Salami, Pepperoni, Provolone, Buffalo Mozzarella, Olives, Artichoke Hearts, and Hearts of Palm served with Bruschetta and Herbed Focaccia along with Hummus, Olive Tapenade, and Sun-dried Tomato Pesto

## Smoked Salmon

Norwegian Smoked Salmon Filet accompanied by Minced Red Onion, Hard Boiled Eggs, Capers, Lemon, and Dill Cream Cheese served with Assorted Breads and Crackers

### Cold Seafood

Jumbo Peeled Gulf Shrimp with Lemons and Horseradish Cocktail Sauce

Fresh Shucked Pacific Oysters with Tabasco Sauce, Horseradish Cocktail Sauce,  
Shallot Vinaigrette, and Lemons  
Market Price

Shrimp Salsa with Cilantro served with Red, Blue, and White Tortilla Chips

### Nori and Maki Sushi

Tuna, Shrimp, and/or Vegetable Sushi served with Wasabi, Soy Sauce, and Pickled Ginger  
Market Price

### Mexican

Seven Layer Dip, Guacamole, Fire Roasted Salsa, Black Bean and Corn Salsa, and Pico de Gallo  
served with Red, Blue and White Tortilla Chips

### Italian

Tomato, Buffalo Mozzarella, and Basil drizzled with Balsamic Vinaigrette

### Desserts

Assortment of Sweet Street Dessert Bars including Lemon, Seven Layer,  
Chocolate Raspberry, Oreo, and Cheesecake bars

Display of Melon, Strawberries, Star Fruit, Pineapple, and Mandarin Oranges along with Shortbread  
Cookies with Assorted Toppings including Chocolate Sauce, Yogurt Dip, Toasted Coconut, Graham  
Cracker Crumbs, Chopped Pecans, and Crushed Oreo Cookies

# **Hors D'oeuvres Stations**

*Each station requires an attendant for an additional fee of \$75.00.*

## **Pasta Station**

*Served with fresh and grilled vegetables, Parmesan cheese, rolls, and butter.*

Penne Pasta with Marinara

Mushroom-Stuffed Ravioli with Sautéed Mushrooms in Alfredo Cream Sauce

Pasta Primavera with Fresh Vegetables in Pesto Sauce

Seafood Scampi including Shrimp, Clams, and Mussels tossed in White Wine and Roasted Garlic

## **Carvery**

*Served with fresh sliced rolls.*

Oven-Roasted Turkey with Cranberry Chutney and Whole Grain and Dijon Mustards

Honey-Roasted Ham with Whole Grain and Dijon Mustards

Roast Beef Au Jus with Horseradish Cream Sauce and Whole Grain and Dijon Mustards

Beef Tenderloin Au Jus with Horseradish Cream Sauce, Whole Grain and Dijon Mustards

Pork Tenderloin with Chutney and Whole Grain and Dijon Mustards

Filet of Elk with Lingonberry Sauce

Buffalo Tenderloin with Whole Grain and Dijon Mustards

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## More Hors D'oeuvres Options

*We have not listed any prices for our hors d'oeuvres. We suggest that you make a list of the items that you are interested in and we will put together a per person price based on that list.*

### Hot Hors D'oeuvres

*Each of the following can be passed or displayed.*

Wild Game Wursts with Whole Grain and Dijon Mustards  
Crab-Stuffed Mushroom Caps  
Assorted Mini Quiche  
Chicken Satays with Thai Peanut Sauce  
Dates wrapped in Bacon  
Dungeness Lump Crab Cakes with Remoulade  
Spinach and Feta wrapped in Puff Pastry  
Mini Shrimp, Pork, and/or Vegetable Egg Rolls with Oriental Sauce  
Smoked Gouda Quesadilla with Caramelized Onions  
Grilled Baby Lamb Chops with Whole Grain Mustard Mint Sauce  
Buffalo Skewers with Thai Mustard  
Cheddar and Swiss Cheese Roulade in Puff Pastry  
Caramelized Onion and Goat Cheese Tartlet  
Asian Potstickers with Oriental Sesame and Soy Sauce  
Seared Polenta Triangle with Mushroom and Fontina  
Swedish or Citrus Glazed Meatballs  
Sun-Dried Tomato and Spinach Mini-Pita Pizzas

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## Cold Hors D'oeuvres

*Each of the following can be either passed or displayed.*

Smoked Salmon and Boursin Cheese Roulade on a Toasted Bread Round  
Parma Proscuitto-Wrapped Melon  
Shrimp Canapés with Cilantro Cream Cheese on a Toasted Bread Round  
Tuna Tartar served in a Won Ton Cup  
Curried Chicken Canape on a Toasted Bread Round  
Thai Smoked Duck Confeit in a Won Ton Cup  
Crab and Boursin stuffed Artichoke Bottom  
Seared Tuna with Wasabi Mayonnaise on Toasted Bread Round  
Sun-Dried Tomato Goat Cheese on Belgium Endive  
Herbed Goat Cheese ~Stuffed Figs  
Classic Deviled Eggs  
Parma Proscuitto-wrapped Asparagus  
Country Ham on Mini-Biscuits

## Assorted Bruschetta

Tomato, Garlic, Basil, and Parmesan Cheese  
Pesto and Roasted Red Pepper  
Roasted Eggplant and Olive Tapenade

# **The Mashed Potato Martini Bar!**

*Your guests will fill their own martini glass with  
homemade mashed Red-Bliss Potatoes.*

*Think of it as a mashed potato sundae with toppings that include:*

Chopped Honey-Baked Ham  
Apple Smoked Bacon  
Danish Bleu Cheese  
Shredded Sharp Cheddar Cheese  
Shredded Smoked Gouda Cheese  
Diced Green and Red Bell Peppers  
Sliced Scallions  
Shaved Roasted Garlic and Shallots  
Fire-Roasted Tomato Salsa  
Sour Cream  
Sautéed Mushrooms  
Sea Salt and Fresh-Ground Fiesta Peppercorns  
  
...and Whole Green Olives.

**In addition to the red bliss potatoes, you can add or substitute sweet potatoes  
Toppings include:**

Brown Sugar  
Crushed Graham Crackers  
Miniature Marshmallows  
Chopped Caramelized Pecans  
Dried Bourbon Apple Chunks

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