Plum Creek Catering

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Plumcreekcatering.com

Summer Wedding Dinner Menu

Option #1: Passed Hors d’oeuvre:

Our Signature Bacon stuffed wrapped Date…..because it all starts with a Date

Stuffed Mushrooms

Tomato, Basil, & Fresh Mozzarella Bruschetta

Dinner:

Apple wood smoked Beef Brisket, Pulled Pork, or Grilled Chicken served with BBQ sauce, Horseradish sauce & cocktail rolls & butter

BBQ Beans or Cowboy Beans

All-American Potato Salad

Coleslaw

Fresh Fruit Skewers

One Meat $15.00 per person

Two Meats $16.50 per person

Three Meats $19.50 per person

Smoked BBQ Spareribs $3.00 per person

Option #2: Our Signature Bacon wrapped Date

Spanokopita

Spaghetti Carbonara Tartlets

Dinner:

Summer time Salad with fresh lettuces, tomato, cucumber, shaved zucchini, radishes, & sunflower seeds with Herb Vinaigrette & Ranch Dressing

Baked Chicken stuffed with 3 chesses served with Marinara sauce

Grilled Tri-tip Steaks carved & served with Horseradish sauce & Herb sauce

Mushroom Risotto

Duchesse Potatoes

Summer Vegetable Medley

Artisan Bread Basket with Herb butter

$27.00 per person

Option #3:

Passed Hors d’oeuvre: Our Signature Bacon wrapped Date

Tomato & Mozzarella Skewers

Potato Latkes with Sour Cream & chives

Dinner:

Fresh Greens with corn, avocado, radishes, Pepitas, Cheddar cheese, & olives with Cilantro Vinaigrette & Smoky Ranch Dressing

Grilled Salmon with Pineapple Mango Salsa

Grilled Chicken with Roasted Green Chiles, corn, & Queso Asadero with Smoked Tomatillo Salsa

Linguine with fresh basil, Parmesan cheese, & Pine nuts

Grilled New Potatoes with roasted red peppers & Balsamic Vinaigrette

Artisan Bread Basket with herb butter

$33.00 per person

Staff Charge is $20.00 per hour per staff 4% Tax