

APPETIZER OPTIONS



Cold Appetizers Serves 25

Deluxe Fruit Platter	
with Honey Yogurt	\$100
Domestic and International Cheese Platter	
with Red Grapes, Cracker and Baguette	\$125
Antipasto Platter	
Assorted Olives, Salami, House Cured Meats,	
House Made Pickles and Giardiniera,	\$125
Grilled Mushrooms and Pepperocini	
Vegetable Crudité	
Buttermilk Herb Dip	\$75
Grilled Vegetable Platter	
White Bean Hummus	\$75









Hot Appetizers Priced per Piece

Coconut Shrimp with Fruit Salsa	\$4
Minature Lump Crab Cakes	\$5
Vanilla Grilled Shrimp	\$3
Duck Confit with Chevre, Cherry Jam on Baguette	\$4
Southwest Chicken Skewers with Ancho Citrus Sauce	\$3
Beef Skewers with Chimichurri	\$4
Spiced Beef Samosas	\$4
Spiced Lamb in Phyllo Dough	\$4
Island Spiced Mango Chicken in Phyllo with Plantains	\$3
Garlic Rosemary Beef Meatballs	\$3
Phyllo Wrapped Brie with a sundried Cherry Marmalade	\$3
Carmelized Onion, Mushroom and Mozzarella Tartlets	\$3
Smoke Trout Crostini	\$4
Mini Beef Wellingtons	\$4
Twice Baked Baby Red Potatoes	\$3
Beef and Gorgonzola Cheese Puffs	\$4
Ham and Cheese Stuffed Zucchini Coins	\$3
Local Lamb Meatballs	\$4



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Deviled Egg Assortment	
Traditional, Bacon and Chive, and Southwest	\$3
Hummus and Tzatziki	
with Soft, Warm Pita	\$3
Sopresatta Salami and Mozzarella Cheese Bruschetta	\$3
Adult Candy	
Bacon Wrapped Dates Stuffed with Gorgonzola and Drizzled	
with Honey	\$5
Taste of Durango Winner!	
Shrimp Cocktail	
with Cocktail Sauce	\$5
Smoked Salmon Mousse	
on Cucumber Coins	\$4
Goat Cheese Costinin	
with Cherry Jam	\$3
Tomato, Basil and Mozarella Crostini	
with Aged Balsamic	\$3
Strawberry Stuffed with Brie	
with Aged Balsamic	\$4



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Buffet Dinners



Minimum of 35 People

Includes Garden Salad Bar, your choice of one Starch Side, Chef's Fresh Vegetables, Rolls and Butter, Assorted Desserts,

Coffee, Iced Tea and Water

Plus \$65 Carver fee

Smoked Prime Rib

With one additional Poultry, Fish or Vegetarian entrée from selection \$39 per person Plus \$65 Carver fee

Build Your Own Buffet

Choice of 2 of the following entrees

\$35

Choice of 3 of the following entrees

\$42

Entrees

Salmon with Beurre Blanc Sauce

Orange Roughy with Lemon Caper Butter Sauce

Crab Legs (\$4 pp additional)

Smoked Local Ham

Starch Sides

Baked Sweet Potatoes

Potatoes Gratin

Mashed Potatoes

Wild Rice Pilaf

Cous Cous with Caramelized Onions and Fresh Herbs

STRATER

CATERING & EVENTS

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Plated Dinner



Plated Dinners include the Mahogany Grille Seasonal Green Salad, Chef's choicev of Starch and Vegetables, Rolls and Butter, Chef's choice of Dessert with Cofffee, Iced Tea and Water

Fish and Seafood

Con and Conference	
Lemon Grilled Skuna Bay Salmon with Herb Beurre Blanc	\$45
Orange Roughy with Lemon Caper Butter Sauce	\$45
Shrimp Scampi Paultry	\$45
Chicken Breast with Lemon Garlic Rosemary Sauce	\$34
Chicken Marsala with Mushrooms	\$34
Chicken Saltimbocca with Ham, Sage and Aged White Cheddar	\$34
Southwest Chicken topped with Bacon, Green Chili and Peper jack Cheese	\$36
Pork Loin with Saurkraut and Apples Cider Braised Chop with Caramelized Onions Beef	\$45 \$45
Grilled New York Strip Steak with Red Wine Demi-glace	\$51
Steak Herbert peppered filet with Mango Chutney	\$53
Flank Steak with Chimichurri	\$45
Surf and Turf Gulf Shrimp and Filet	\$56
^O Vegetarian	

Vegetarian selections based on the current Mahogany Grille Menu

