

APPETIZER OPTIONS

Cold Appetizers

Serves 25

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

STRATER
CATERING & EVENTS

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970.375.7124

For all prices, please add 20% service charge and 7.9% tax

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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 Puff Pastry	\$4
Island Spiced Mango Chicken in Phyllo with Plantains	\$3
Garlic Rosemary Beef Meatballs	\$3
Brie Bites <i>Wrapped in puff pastry and a sundried Cherry Marmalade</i>	\$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 <i>Traditional, Bacon and Chive, and Southwest</i>	\$3
Hummus and Tzatziki <i>with Soft, Warm Pita</i>	\$3
Sopresatta Salami and Mozzarella Cheese Bruschetta	\$3
Adult Candy <i>Taste of Durango Winner!</i> <i>Bacon Wrapped Dates Stuffed with Gorgonzola and Drizzled with Honey</i>	\$5
Shrimp Cocktail <i>with Cocktail Sauce</i>	\$5
Smoked Salmon Mousse <i>on Cucumber Coins</i>	\$4
Goat Cheese Costini <i>with Cherry Jam</i>	\$3
Tomato, Basil and Mozzarella Crostini <i>with Aged Balsamic</i>	\$3
Strawberry Stuffed with Brie <i>with Aged Balsamic</i>	\$4

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BUFFET DINNERS

Buffet Dinner

Minimum of 35 People

Includes Garden Salad Bar, Mashed Potatoes and Seasonal Vegetables, Smoked Prime Rib and one other Entree, Rolls and Butter, Assorted Desserts, Coffee, Iced Tea and Water

\$59 per person Plus \$75 Carver fee

Smoked Prime Rib

Carved in room, served with Creamy Horseradish

Entrees

Choice of one

Filet of Salmon with Pomegranate Glaze

Herb Roasted Boneless Breast of Chicken
over smashed yukon gold potato with crab meat

Crab Legs with Drawn Butter

Maple Glazed Turkey Breast

Festive Holiday Dessert Buffet

Featuring all homemade selections including Maple Bourbon Pecan Pie, Chocolate Nutella Cake, Homemade Ginger Cake with Vanilla Bean Cream, Grapefruit Citrus Cheesecake

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PLATED DINNER

Plated Dinners

Up to 3 main courses can be chosen with all guests receiving the same salads, sides and desserts. Main course numbers must be guaranteed 5 working days before the party.

Entrees

Herb Roasted Boneless Breast of Chicken over smashed yukon gold potato with crab meat	\$45
Pan Seared Scottish Filet of Salmon with Pomegranate Glaze	\$47
NY Strip Steak with Red Chili Mole	\$53
Filet Black and Blue with Blue Cheese Crumbles meltd on top	\$55

Served With

Gruyere and Yukon Gold Potato Gratin
Brussel Sprouts with Brown Butter
House made yeast rolls with butter
Chef's choice of homemade plated holiday dessert
Coffee, Iced Tea, Water

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