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**APPETIZER OPTIONS**

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*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, Grilled Mushrooms and Pepperocini	\$125
Vegetable Crudit� Buttermilk Herb Dip	\$75
Grilled Vegetable Platter White Bean Hummus	\$75

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



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**APPETIZER OPTIONS**

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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 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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APPETIZER OPTIONS

*Cold Appetizers*

*Priced Per Piece*

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 Mozzarella Crostini with Aged Balsamic	\$3
Strawberry Stuffed with Brie with Aged Balsamic	\$4

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Buffet Dinners

# 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

Chicken Marsala Grilled with Mushroom Wine Sauce

Chicken Francaise Lightly Breaded with Lemon Butter Sauce

Flank Steak with Chimichurri

### Starch Sides

Choice of One

Baked Sweet Potatoes

Potatoes Gratin

Mashed Potatoes

Wild Rice Pilaf

Cous Cous with Caramelized Onions and Fresh Herbs

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Plated Dinner

## Plated Dinners

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

### Fish and Seafood

Lemon Grilled Skuna Bay Salmon with Herb Beurre Blanc	\$45
Orange Roughy with Lemon Caper Butter Sauce	\$45
Shrimp Scampi	\$45

### Poultry

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

Pork Loin with Saurkraut and Apples	\$45
Cider Braised Chop with Caramelized Onions	\$45

### Beef

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

### Vegetarian

Vegetarian selections based on the current Mahogany Grille Menu

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