

CATERING PLATTERS

*for pick up to enhance your gatherings
minimum 25 guests*

Grilled Tenderloin of Beef

grilled with a Rocky Mountain spice rub, chilled and
sliced served with side of horseradish, horseradish aioli, grain mustard
petite dinner rolls
~ 320

Whole Smoked Salmon

seasoned and Inn smoked side of Faroe Islands salmon
served with chopped egg, diced red onion, capers, lemon, lemon zest aioli
assorted crackers and crostini
~ 125

Deli Platter

Assorted sliced meats, cheeses, lettuce, tomato, onion and pickles
with mayonnaise, assorted mustards, pasta salad and assorted rolls
~ 125

Crudité and Hummus Platter with Pickled Vegetables

assorted fresh vegetables with lemon pepper hummus,
Inn pickled vegetables, blue cheese and ranch
~ 60

Cheese and Fruit Display

a selection of popular gourmet cheeses accompanied by seasonal fruits
with crostini and crackers
~ 5 per person

Soup of The Day

With fresh Inn baked bread and butter
~ 60 gallon // shrimp and lobster bisque ~ 96

Taxes and 3% service charge are additional.

Drop off service available upon request, additional fee will apply.

Display to be served on upscale disposable platters, client is responsible for providing serving utensils.

