

Spring Creek Ranch's



Rising Sage Café
Catering Menu
Dinner

at the NATIONAL MUSEUM OF WILDLIFE ART
2820 Rungius Road, Jackson, Wyoming 83001
(307) 732-5433
(307) 732-2261 Fax

Exclusive Caterers of the National Museum of Wildlife Art

08/2008

Plated Dinners

All dinners are based on a minimum of three courses. We suggest that you make a list of the items that you are interested in and we will put together a per person price based on your custom menu.

Homemade Soups

All soups are served with a basket of warm, assorted breads and butter.

Carrot Ginger Bisque
Cream of Portabella Mushroom
Tomato Basil Bisque
Roasted Corn and Potato Chowder
Vegetable Minestrone with Penne Pasta

Fresh Salads

All salads are served with a basket of assorted warm breads and butter.

Mixed Field Greens with Citrus, Goat Cheese, and Caramelized Pecans with
Balsamic Vinaigrette Dressing

Romaine with Garlic Croutons and Fresh Parmesan tossed with Caesar Dressing

Spinach Leaves with Roma Tomato, Feta Cheese, Kalamata Olives, Cucumbers,
and Roasted Red Peppers with Balsamic Vinaigrette Dressing

Romaine with Mandarin Orange, Water Chestnuts, Julienne Carrots,
and Chow Mein Noodles tossed with an Oriental Sesame Dressing

Mixed Field Greens with Feta, Grapes, Berries, and Pecans with Raspberry Vinaigrette (Seasonal)

Chef's Specialty Salad

Layered Tomato, Buffalo Mozzarella, and Fresh Basil Salad with
Mixed Field Greens drizzled in Balsamic Vinaigrette

Entrées

*Entrees include soup or salad, Chef's choice of fresh seasonal vegetables,
choice of an accompaniment, and choice of dessert*

Poultry

Roast Chicken with Rosemary, Garlic, and Lemon

Jamaican Jerk Chicken Breast with Fresh Mango Salsa

Chicken Breast Roulade with Spinach and Goat Cheese with Tomato Coulis

Gruyere and Pancetta Grilled Chicken Breast

Pork

Hoisin Glazed Baby Back Ribs

Roast Pork Loin with Tarragon and Mustard Cream Sauce

Bourbon Glazed Pork Chops with Apple Compote

Pork Tenderloin Roulade with Caramelized Onions and Fruit topped with Demi-glace

Beef and Wild Game

Beef Tenderloin with Roquefort Butter

Prime Rib Au Jus with Horseradish

Herb Encrusted Rack of Lamb with Whole Grain Mustard Mint Sauce

Elk Tenderloin with Lingonberry Demi-glace

Buffalo Tenderloin with Portobello Mushroom Demi-glace

Seafood

Idaho Rainbow Trout with Lemon Dill Buerre Blanc

Salmon Oriental with Coconut, Cilantro, Green Onion and Honey

Halibut Filet with Balsamic Fruit Relish

Seared Ahi Tuna served over Wasabi Mashed Potatoes with Asian Vinaigrette

Duets

Elk Tenderloin with Lingonberry Demi-glace and Salmon Oriental

Filet of Beef Tenderloin and Wyoming Golden Trout with Lemon Dill Buerre Blanc

Buffalo Tenderloin with Portobello Mushroom Demi-glace and Garlic Jumbo Shrimp

Vegetarian Entrées

Grilled Portobello Mushroom with Mushroom Ragu and Polenta Triangles

Pasta Primavera with Fresh Vegetables in a Pesto Sauce

Stir Fry with Asian Vegetables, Tofu and Oriental Sesame Sauce

Three Layer Eggplant Parmesan

Accompaniments

*Please choose **ONE** of the following:*

Rosemary Roasted Red Potatoes

Potato Au Gratin

Sweet Potatoes in Artichoke Bottoms

Potatoes Stuffed with Leeks, Garlic, and Parmesan

Wild Rice Pilaf with Orzo

Chefs Specialty Accompaniment

Grilled Portobello Mushroom with Bateau of Herb Whipped Potatoes

Desserts

All desserts are accompanied by full coffee service, including Starbucks decaffeinated coffee and hot Tazo herbal teas.

Strawberry Shortcake

Chocolate Hazelnut Bread Pudding

Triple Berry Cobbler with Vanilla Ice Cream and Whipped Cream

Huckleberry Cobbler with Vanilla Ice Cream and Huckleberry Whipped Cream

Chocolate Lava Cake

Apple Pie a la mode

Chocolate Mousse served in a Chocolate Cup with Seasonal Berries

Vanilla Ice Cream served in Puff Pastry with
Fresh Whipped Cream and Seasonal Berries

Lemon Tart

Moo's Gourmet Blackberry Sorbet with Fresh Mint and Pirouette Cookie

Chefs Specialty Dessert

One of the desserts above may be presented on a plate stenciled with a small moose standing in a river of chocolate sauce.

Beverage and Bar Service

Prices charged based on consumption.

Regular and Decaffeinated Starbucks Coffee

Hot Water and Assortment of Herbal Tazo Tea Bags

Fresh Brewed Ice Tea and Country Time Lemonade

Orange, Apple, Cranberry Juice

Assorted Canned Soda

Bottled Spring Water

Calistoga Mineral Water

Sparkling Punch

Beer

Budweiser and Bud Light

Non-alcoholic

Snake River Pale Ale and Snake River Lager

Liquor

Well Brands

Absolute Vodka
Tanqueray Gin
Bacardi Silver Rum
Jim Beam Bourbon
Dewar's White Label Scotch
Jack Daniel's Black Label Whiskey

Call Brands

Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Maker's Mark Bourbon
Chivas Regal Scotch
Crown Royal Whiskey

Premium Brands

Grey Goose Vodka
Tanqueray 10 Gin
Knob Creek Bourbon
Glenfiddich Scotch

Cordials and additional selections for beer, wine, and liquor are available.

Cash bars require a \$150.00 per bar set up fee.

Wine

House Selections:

Smoking Loon California Chardonnay
Smoking Loon California Cabernet Sauvignon

Other Recommendations:

White Wines

Chardonnay:

Beringer Private Reserve
Cambria Katherine's Vineyard, Santa Maria Valley
De Loach, Russian River Valley
Dry Creek, Sonoma County
Estancia, Monterey
Fat Bastard
Ferrari-Carano, Alexander Valley
Jordan, Sonoma County
Kendall Jackson California Vintner's Reserve
Meridian Santa Barbara County Chardonnay
Peachy Canyon
R.H. Phillips Toasted Head
Raymond Reserve, Napa Valley
Robert Mondavi, Napa Valley
Simi, Sonoma County
Sonoma Cutrer
Sterling Vineyards

Sauvignon Blanc

Cakebread, Napa Valley
Chalk Hill, Sonoma County
Frog's Leap, Napa Valley
Groth, Napa Valley
Kenwood
Silverado

Pinot Gris

Elk Cove, Oregon
King's Estate, Oregon

Red

Merlot

Bogle

Canoe Ridge, Columbia Valley

Clos Du Bois, Sonoma County

Clos Du Val, Napa Valley

Cuvaison, Napa Valley

Gundlach Bundschu, Sonoma County

Kenwood Yulupa Merlot

Pine Ridge, Crimson Creek

Wild Horse Merlot

Windy Ridge Merlot

Cabernet Sauvignon

Alexander Valley Vineyards

Charles Krug, Napa Valley

Dry Creek Vineyards, Sonoma County

Dynamite, North Coast

Francis Coppola Claret, Napa Valley

Franciscan Oakville Estate, Napa Valley

Kenwood, Jack London, Sonoma Valley

Liberty School Cabernet Sauvignon

Meridian Cabernet Sauvignon

Robert Mondavi, Coastal

St Francis, Sonoma Valley

Pinot Noir

Acacia Carneros

Carneros Creek "Los Carneros"

Elk Cove, Willamette Valley

Henry Estate Barrel Select

Henry Estate Oregon Umpqua

King Estate, Oregon

La Crema, Sonoma Coast

Robert Mondavi, Private Selection

Robert Mondavi, Napa Valley

Champagne and Sparkling Wine

Domaine Chandon Brut
Freixenet Cordon Negro Brut
“J” Sparkling Wine
Korbel Brut
Perrier Jouet, Grand Brut
Piper Sonoma Brut
Roederer Estate Brut
Veuve Clicquot N.V. Brut

Rental of fluted champagne glasses are \$0.50 each.