

Spring Creek Ranch's



Rising Sage Café
Catering Menu
Hors D'oeuvres

at the NATIONAL MUSEUM OF WILDLIFE ART

2820 Rungius Road, Jackson, Wyoming 83001

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Exclusive Caterers of the National Museum of Wildlife Art

Hors D'oeuvres Displays

We have not listed any prices for our hors d'oeuvres. 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.

Fruit and Cheese

Domestic Cheeses including Sharp Cheddar, Dill Havarti, Baby Swiss and Boursin with Fresh Seasonal Fruit, Dried Apricots and Mixed Nuts served with Assorted Crackers and French Bread Rounds

Domestic and Imported Cheeses in addition to those listed above include Chevre, Smoked Gouda, St Andre, and Blue Cheese

Brie stuffed with Berries and/or Nuts wrapped in Puff Pastry served warm and garnished with Grapes, French Bread Rounds, and Crostini

Vegetable Crudités

Fresh Seasonal Vegetables including Carrots, Celery Sticks, Red and Green Bell Peppers, Broccoli, Black Olives, Portobello Mushrooms, and Green Onions served with Buttermilk Ranch and Balsamic Vinaigrette Dips

Antipasto

Marinated and Grilled Vegetables, Salami, Pepperoni, Provolone, Buffalo Mozzarella, Olives, Artichoke Hearts, and Hearts of Palm served with Bruschetta and Herbed Focaccia along with Hummus, Olive Tapenade, and Sun-dried Tomato Pesto

Smoked Salmon

Norwegian Smoked Salmon Filet accompanied by Minced Red Onion, Hard Boiled Eggs, Capers, Lemon, and Dill Cream Cheese served with Assorted Breads and Crackers

Cold Seafood

Jumbo Peeled Gulf Shrimp with Lemons and Horseradish Cocktail Sauce

Fresh Shucked Pacific Oysters with Tabasco Sauce, Horseradish Cocktail Sauce, Shallot Vinaigrette, and Lemons

Shrimp Salsa with Cilantro served with Red, Blue, and White Tortilla Chips

Nori and Maki Sushi

Tuna, Shrimp, and/or Vegetable Sushi served with Wasabi, Soy Sauce, and Pickled Ginger

Mexican

Seven Layer Dip, Guacamole, Fire Roasted Salsa, Black Bean and Corn Salsa, and Pico de Gallo served with Red, Blue and White Tortilla Chips

Italian

Tomato, Buffalo Mozzarella, and Basil drizzled with Balsamic Vinaigrette

Desserts

Assortment of Sweet Street Dessert Bars including Lemon, Seven Layer, Chocolate Raspberry, Oreo, and Cheesecake bars

Display of Melon, Strawberries, Star Fruit, Pineapple, and Mandarin Oranges along with Shortbread Cookies with Assorted Toppings including Chocolate Sauce, Yogurt Dip, Toasted Coconut, Graham Cracker Crumbs, Chopped Pecans, and Crushed Oreo Cookies

Hors D'oeuvres Stations

Each station requires an attendant for an additional fee.

Pasta Station

Served with fresh and grilled vegetables, Parmesan cheese, rolls, and butter.

Penne Pasta with Marinara

Mushroom-Stuffed Ravioli with Sautéed Mushrooms in Alfredo Cream Sauce

Pasta Primavera with Fresh Vegetables in Pesto Sauce

Seafood Scampi including Shrimp, Clams, and Mussels tossed in White Wine and Roasted Garlic

Carvery

Served with fresh sliced rolls.

Oven-Roasted Turkey with Cranberry Chutney and Whole Grain and Dijon Mustards

Honey-Roasted Ham with Whole Grain and Dijon Mustards

Roast Beef Au Jus with Horseradish Cream Sauce and Whole Grain and Dijon Mustards

Beef Tenderloin Au Jus with Horseradish Cream Sauce, Whole Grain and Dijon Mustards

Pork Tenderloin with Chutney and Whole Grain and Dijon Mustards

Filet of Elk with Lingonberry Sauce

Buffalo Tenderloin with Whole Grain and Dijon Mustards

More Hors D'oeuvres Options

Hot Hors D'oeuvres

Each of the following can be passed or displayed.

Wild Game Wursts with Whole Grain and Dijon Mustards
Crab-Stuffed Mushroom Caps
Assorted Mini Quiche
Chicken Satays with Thai Peanut Sauce
Dates wrapped in Bacon
Dungeness Lump Crab Cakes with Remoulade
Spinach and Feta wrapped in Puff Pastry
Mini Shrimp, Pork, and/or Vegetable Egg Rolls with Oriental Sauce
Smoked Gouda Quesadilla with Caramelized Onions
Grilled Baby Lamb Chops with Whole Grain Mustard Mint Sauce
Buffalo Skewers with Thai Mustard
Cheddar and Swiss Cheese Roulade in Puff Pastry
Caramelized Onion and Goat Cheese Tartlet
Asian Potstickers with Oriental Sesame and Soy Sauce
Seared Polenta Triangle with Mushroom and Fontina
Swedish or Citrus Glazed Meatballs
Sun-Dried Tomato and Spinach Mini-Pita Pizzas

Cold Hors D'oeuvres

Each of the following can be either passed or displayed.

Smoked Salmon and Boursin Cheese Roulade on a Toasted Bread Round
Parma Proscuitto-Wrapped Melon
Shrimp Canapés with Cilantro Cream Cheese on a Toasted Bread Round
Tuna Tartar served in a Won Ton Cup
Curried Chicken Canape on a Toasted Bread Round
Thai Smoked Duck Confeit in a Won Ton Cup
Crab and Boursin stuffed Artichoke Bottom
Seared Tuna with Wasabi Mayonnaise on Toasted Bread Round
Sun-Dried Tomato Goat Cheese on Belgium Endive
Herbed Goat Cheese ~Stuffed Figs
Classic Deviled Eggs
Parma Proscuitto-wrapped Asparagus
Country Ham on Mini-Biscuits

Assorted Bruschetta

Tomato, Garlic, Basil, and Parmesan Cheese
Pesto and Roasted Red Pepper
Roasted Eggplant and Olive Tapenade

The Mashed Potato Martini Bar!

*Your guests will fill their own martini glass with
homemade mashed Red-Bliss Potatoes.*

Think of it as a mashed potato sundae with toppings that include:

Chopped Honey-Baked Ham
Apple Smoked Bacon
Danish Bleu Cheese
Shredded Sharp Cheddar Cheese
Shredded Smoked Gouda Cheese
Diced Green and Red Bell Peppers
Sliced Scallions
Shaved Roasted Garlic and Shallots
Fire-Roasted Tomato Salsa
Sour Cream
Sautéed Mushrooms
Sea Salt and Fresh-Ground Fiesta Peppercorns

...and Whole Green Olives.

**In addition to the red bliss potatoes, you can add or substitute sweet potatoes
Toppings include:**

Brown Sugar
Crushed Graham Crackers
Miniature Marshmallows
Chopped Caramelized Pecans
Dried Bourbon Apple Chunks