

A FRESH TASTE OF THE OLD WEST

JEDEDIAH'S

Catering & Concessions

Events & Banquets Menu

Contact

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Prices do not include a taxable 22% service fee or 6% sales tax

All menus are completely customizable. Please contact us with any questions or requests. Thank you!

A FRESH TASTE OF THE OLD WEST



Events & Banquets Menu

Early Options

Minimum 25 people, \$8 per person
supplement for less than minimum

Breakfast Buffet

\$45 per person

ENTREES: CHOOSE TWO

Wild mushroom and leek frittata with aged white cheddar
Italian frittata with sundried tomatoes, garlic, fresh oregano and Parmesan
Mushroom and Spinach Strata with mornay sauce
Crème Brulé French toast with huckleberry compote and maple syrup
Scrambled eggs with fresh herbs and cream cheese

MEATS: CHOOSE TWO

Bison Sausage Patties
Maple link Sausage
Applewood Smoked Bacon
Cold-smoked Salmon

SIDES: CHOOSE TWO

Fresh Sliced Fruit Tray
Tomatoes, Capers and Red Onion
Slow Cooked Grits
Sliced Red Breakfast Potatoes with Onions and Peppers
Silver Dollar Pancakes, Buttermilk or Sourdough

BAKED GOODS: CHOOSE ONE

Jedediah's Original House Sourdough Biscuits with Olallieberry Jam
Assorted Bagels with Cream Cheese
Assorted Toast Breads with Butter and Jam
Assorted Muffins with Whipped Butter

Continental Breakfasts

ORIGINAL CONTINENTAL

\$29 per Person

Fresh Sliced Fruit Tray
Assorted Sweet Pastries and Muffins
Bagels and Cream Cheese

JEDEDIAH'S CONTINENTAL

\$39 per Person

Sourdough Biscuits with Olallieberry Jam
Fresh Sliced Fruit Tray
Bagels and Cream Cheese
Assorted Sweet Pastries and Muffins
Granola Parfait Bar

Brunch

\$49 per Person

Granola Parfait Casserole
Assorted Bagels and Cream Cheese
Wyoming Raised Patty Sausage
Scrambled Eggs with Fresh Herbs
Cinnamon Raisin French Toast
Sourdough Biscuits and Butter
Sweet Potato Chili
Sourdough Bread Pudding

CARVING STATION: CHOOSE ONE

Prime Rib with Au Jus and Horseradish
Cracked Pepper Rubbed NY Strip Loin
Roasted Tenderloin
Orange Ginger Glazed Pork Tenderloin
Smoked Turkey Breast with Cranberry Relish
Spiral Glazed Ham with Dijon Mustard Sauce

Afternoon Tea

\$39 per Person

Table Service Only

Herbal Teas
Finger Sandwiches
Scones with Clotted Cream and Jam
Seasonal Pastries and Petit Fours

Break Time

Minimum 20 people, \$5 per person supplement for less than minimum

RE-ENERGIZE

\$25 per Person

Trail Mix
Assorted Granola Bars
Dried Fruit and Nuts
Wyoming Beef Jerky's

WESTERN FUN

\$25 per Person

Huckleberry Candies
Assorted Wyoming Meats and Cheeses
Includes Buffalo and Elk Salami

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JEDEDIAH'S
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Lunches

Minimum 25 people, \$8 per person supplement for less than minimum

SALAD & SANDWICH BAR

\$46 Per Person

Greek Salad with Baby Heirloom Tomatoes, Cucumber, Greek Olives, Feta, Red Pepper, and XVOO

Citrus Quinoa with Roasted Sweet Potato

Fresh Fruit Tray

Bread and Butter Pickles

Homemade Potato Chips

Fresh Baked Sourdough Brownies

SANDWICH: CHOOSE TWO

Italian Sub

Shaved Ribeye

Turkey Cranberry Club

Grilled Mediterranean Vegetable Wrap

SOUP & SANDWICH BAR

\$46 Per Person

Roasted Beet and Winter Greens Salad

Fresh Fruit Tray

Bread and Butter Pickles

Homemade Potato Chips

Assorted Fresh Baked Cookies

SANDWICH: CHOOSE ONE

Italian Sandwich Bar

Traditional Sandwich Bar

SIDE: CHOOSE ONE

Tomato Bisque

Braised Beef Stew

SMOKED BRISKET CHILI IN SOURDOUGH BREAD BOWLS

\$41 Per Person

Mixed Green with Assorted Dressings

Fresh Fruit Tray

Smoked Brisket Chili with Shredded Cheddar Cheese and Sliced

Red Onion

Sourdough Bread Bowls

Assorted Fresh Baked Cookies

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JEDEDIAH'S
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Lunches Continued

Minimum 25 people, \$8 per person supplement for less than minimum

WESTERN BBQ BUFFET

\$42 Per Person

Mixed Greens with Assorted Dressings

Assorted Sandwich Rolls

Potato Salad

Bread and Butter Pickles

Assorted Fresh Baked Cookies

MEAT: CHOOSE TWO

Pulled Pork

Beef Brisket

Shredded BBQ Chicken

CARVED MEATS AND SALAD BAR

\$42 Per Person

Roasted Root Vegetable Salad

Citrus Quinoa with Roasted Sweet Potato

Sourdough Biscuits and Butter

Carved NY Strip Steak and Sliced Grilled Chicken

Lemon Raspberry Bars

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Cold Appetizer Displays

Priced Per Person

WESTERN MEAT AND CHEESE DISPLAY

\$36 per Person

Local Cheeses, Buffalo and Elk Salami
With Dried Fruit, Nuts and Assorted Crackers

ARTISAN CHEESE AND FRUIT PLATTER

\$20 per person

International and Domestic Cheese, Sliced
Seasonal Fruits with Gourmet Crackers

SEASONAL FRESH FRUIT

\$16.50 per Person

GRILLED VEGETABLE CRUDITÉ PLATTER

\$16.50 per person

With Hummus and a Creamy Goat Cheese
Dip

CHARCUTERIE BOARD

\$31 Per Person

International and Domestic Cheeses, Italian
Meats, Fig Spread, Dried Fruits, Marcona
Almonds, Assorted Grapes, Dark Chocolates,
Mixed Olives,
Assorted Crackers, and Crostini

SEAFOOD BAR

Market Price

Shrimp Cocktail, Crab Claws, Lobster Tail, and
Smoked Salmon with Cocktail Sauce and
Lemon Wedges

SHRIMP COCKTAIL

\$20 per person

With Cocktail Sauce and Lemon Wedges

CRUDITÉ PLATTER

\$16.50 per person

With Pita Chips, Hummus, and Ranch
Dressing

HOMEMADE POTATO CHIPS

\$10 per person

With assorted dips

Cold Appetizers

Priced Per Piece

BEEF TENDERLOIN AND WHIPPED GOAT CHEESE CROSTINI

\$6

Grilled Tenderloin, Pesto Goat Cheese, and
Toasted French Bread

BURRATA CROSTINI'S

\$6

With Sweet Pea Pesto

CAPRESE SKEWERS

\$6

TUNA TARTARE WONTONS

\$6

Japanese Horseradish Mayo, Flying Fish Roe

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Hot Appetizer Platters

SPINACH ARTICHOKE DIP

\$14 per Person

Served with Tri-Colored Tortilla Chips

BACON WRAPPED BUFFALO SAUSAGE

\$25 Per Person

With Blue Cheese Fondue

BLACKBERRY BAKED BRIE

\$13.50 per person

Served with Artisan Crackers

COWBOY QUESO

\$13.50 per person

Served with Tri-Colored Tortilla Chips and Guacamole

MAPLE BACON ROASTED BRUSSEL SPROUTS

\$11 per person

Hot Appetizers

Priced per Piece, Minimum 25 Pieces

CRAB OR SAUSAGE STUFFED MUSHROOMS

\$4.50

BRISKET SLIDERS

\$8

EMPANADAS

\$8

Choose 1-Sausage and Mushroom,
Thanksgiving Leftover, Traditional Beef

HOMEMADE FRIED RICOTTA RAVIOLI WITH PESTO

\$3.75

BISON SAUSAGE PIGS IN A BLANKET

\$4.25

with mustard dipping sauce

MAPLE WALNUT SWEET POTATO SKINS

\$5

FRENCH ONION AND GRUYERE POTATO SKINS

\$5

FRIED PUMPKIN RAVIOLI

\$4.25

BACON WRAPPED MANCHEGO STUFFED DATES

\$5

BUTTERNUT SQUASH POTSTICKERS

\$6

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Buffet Dinners

Minimum 25 people, \$8 per person supplement for less than minimum

SURF AND TURF

\$69 Per Person

Winter Greens with Cranberries and
Crumbled Blue Cheese
Dinner Rolls with Butter
Garlic Smashed Yukon Gold Potatoes
Grilled Asparagus
Pumpkin Cheesecake

SURF: CHOOSE ONE

*Mussels in Bacon, Basil, and Tomato Broth
Shrimp and Bay Scallop Scampi
Shrimp and Summer Vegetables in Yellow
Curry Sauce*

TURF: CHOOSE ONE

*Herb crusted Beef or Bison Tenderloin,
Pork Chop with Apple Cider Bourbon Glaze or
Elk Chops with Huckleberry Demi Glaze
(+\$10 per person)*

WESTERN BBQ

\$53 Per Person

Creamed Corn or Jalapeno Cornbread
Bacon and Brown Sugar Baked Beans
Cider Bacon Creamy Mac and Cheese
Apple Pie

MEAT: CHOOSE TWO

*Grilled Pork Ribs
Beef Brisket
Shrimp and Grits
Pulled Pork
Burnt Ends
BBQ Chicken Quarters*

LAND AND RIVER

\$55 Per Person

Greek Salad with Feta
Parker House Rolls
Seared Trout with Lemon Caper Sauce
Saffron Roasted Chicken
Mascarpone Polenta
Butter and Herb Roasted Heirloom Carrots
Apple Cranberry Crisp

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Buffet Dinners Continued

Minimum 25 people, \$8 per person supplement for less than minimum

PRIME RIB DINNER

\$59 Per Person

Mixed Greens with Assorted Dressings
Homemade Sourdough Biscuits and Butter
Carved Prime Rib with Au Jus and
Horseradish Sauce
Baked Potato with Butter and Sour Cream
Grilled Vegetable and Corn Hash
Sourdough Bread Pudding

ROASTED PORK TENDERLOIN

\$55 Per Person

Mixed Greens with Assorted Dressings
Homemade Sourdough Biscuits and Butter
Roasted Pork Tenderloin with Cherry Salsa
Stuffed Acorn Squash
Maple Roasted Heirloom Carrots
German Chocolate Cake Trifle

BAKED POBLANO CHICKEN ENCHILADA

\$37 Per Person

Poblano Chicken Enchilada
With Salsa and Sour Cream
Spanish Rice
Mexican Street Corn Salad
Cinnamon Churros with Chili Chocolate Dip

BISON POT ROAST

\$55 Per Person

Mixed Greens with Assorted Dressings
Skillet Dinner Rolls
Bison Pot Roast with Gravy
Garlic Mashed Potato
Grilled Carrots
Blackberry Crisp

WESTERN STREET TACO BAR

\$49 Per Person

Mixed Greens with Assorted Dressings
Brisket, Pulled Pork, Chicken Asada and BBQ Shrimp Street Tacos
With Salsa, Sour Cream, Guacamole
Cowboy Baked Beans
Jalapeno Creamed Corn
Grilled Peach and Raspberry Cheesecake

Diy Buffet Dinner

\$89 per Person

SOUPS AND SALADS: CHOOSE TWO

Green Apple Watercress Salad with Balsamic Vinaigrette
Mixed Greens with Assorted Dressings
Braised Beef Stew
Tomato Bisque
Lobster Bisque (Market Price)

ENTREES: CHOOSE ONE

Rosemary Roasted ½ Chicken
Vegetarian Lasagna
Shrimp and Bay Scallop Scampi
Grilled Salmon with a Fresh Mango Salsa
Seared Trout with Lemon Caper Remoulade

DESSERT: CHOOSE ONE

Pumpkin or Pecan Pie
Fresh Baked Cookie and Brownie Platter
Vegan Chocolate Mousse with Strawberries and Whipped Topping
Pistachio Olive Oil Cake with Balsamic Strawberries and Whipped Cream

CARVING STATION: CHOOSE ONE

Prime Rib with Au Jus and Horseradish
Cracked Pepper Rubbed NY Strip Loin
Roasted Tenderloin
Orange Ginger Glazed Pork Tenderloin
Garlic and Herb Turkey Roulade
Spiral Glazed Ham with Dijon Mustard Sauce

SIDES: CHOOSE TWO

Red Roasted Potatoes
Creamy Homemade Mac and Cheese with Vermont White Cheddar
Oven Roasted Herbed New Potatoes
Roasted Sweet Potatoes
Butter and Herb Roasted Heirloom Baby Carrots
Roasted Summer Vegetables
Grilled Vegetable and Corn Hash

Kids Menu

\$15 Per Person

CHICKEN FINGERS AND FRIES

MAC AND CHEESE

CHEESEBURGER SLIDERS AND CHIPS

ADD A CUSTOM BIRTHDAY CAKE

Custom Pricing

Mason Jar Desserts

\$12 Each, Mix and Match

APPLE CRISP CHEESECAKE

PECAN PIE

PUMPKIN CHEESECAKE

SALTED CARAMEL BROWNIE

CHOCOLATE CREAM PIE

CHERRY CHEESE CAKE

SMORE'S WITH TOASTED MARSHMALLOWS

Dessert Boards

FRESH BAKED COOKIES AND CHOCOLATE BROWNIES

\$7 Per Person

S'MORE BOARD

\$15 Per Person

All the fixings for your most adventurous s'mores, Includes Indoor Flame

CAKES AND CUPCAKES

\$15 Per Person

Assorted Cupcakes and Petit Fours

Grazing Tables

\$33 per person

Featuring a 7' Rustic Wood Table

Minimum 25 People

TRADITIONAL CHARCUTERIE

An Assortment of Cheeses, Meats, Breads, Fruits, and Nuts

BRUNCH

Fruit, Pastries, and Mini Sandwiches

MOVIE NIGHT

Popcorn and Candy

DESSERT

Cupcakes, Cookies, Candy, and Brownies

Add S'Mores (+\$4 Per Person), Includes Indoor Flame