

A FRESH TASTE OF THE OLD WEST

**JEDEDIAH'S**

*Catering & Concessions*

JEDEDIAHS.COM

**Contact**

**307-733-5671**

**eventcatering@jedediahs.com**

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

## **Early Options**

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

### **Breakfast Buffet**

*\$46 per person*

#### **Entrees: Choose 2**

Grilled Corn, Pepper and Chorizo Frittata

Summer Vegetable Frittata

Mushroom and Spinach Strata with mornay sauce

Mixed Berry Croissant Bake

#### **Meats: Choose 2**

Bison Sausage Patties

Maple link Sausage

Applewood Smoked Bacon

Cold-smoked Salmon

#### **Baked Goods: Choose 1**

Jedediah's Original House Sourdough Biscuits with Olalieberry Jam

Assorted Bagels with Cream Cheese

Assorted Toast Breads with Butter and Jam

Assorted Muffins with Whipped Butter

#### **Sides: Choose 2**

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

## **Continental Breakfasts**

### **Original Continental**

*\$29.50 per Person*

Fresh Sliced Fruit Tray

Assorted Sweet Pastries and Muffins

Bagels and Cream Cheese

### **Jedediah's Continental**

*\$39.50 per Person*

Sourdough Biscuits with Olalieberry Jam

Fresh Sliced Fruit Tray

Bagels and Cream Cheese

Assorted Sweet Pastries and Muffins

Granola Parfait Bar

## **Brunch**

*\$49.50 per person*

Granola Parfait Casserole  
Assorted Bagels and Cream Cheese  
Wyoming Raised Patty Sausage  
Scrambled Eggs with Fresh Herbs  
Cinnamon Raisin French Toast

### **Carving Station: Choose 1**

*Prime Rib with Au Jus and Horseradish*  
*Cracked Pepper Rubbed NY Strip Loin*  
*Roasted Rack of Lamb with Mint Jelly*  
*Roasted Tenderloin*  
*Orange Ginger Glazed Pork Tenderloin*  
*Smoked Turkey Breast with Cranberry Relish*  
*Bison or Beef Tenderloin*  
*Spiral Glazed Ham with Dijon Mustard Sauce*  
Sourdough Biscuits and Butter  
Sweet Potato Chili  
Sourdough Bread Pudding

## **Afternoon Tea**

*\$39.50 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

## **Reenergize**

*\$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*

## Lunches

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

### Salad and Sandwich Bar

*\$46 Per Person*

Greek Salad

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

**Choose Two:** *Italian Sub, Shaved Ribeye, Turkey and Swiss on Focaccia, Lobster Rolls  
or Grilled Mediterranean Vegetable Wrap*

Fresh Fruit Tray

Homemade Potato Chips

Fresh Baked Brownies

### Soup and Sandwich Bar

*\$46 Per Person*

Summer Greens Salad with Sliced Radish, Shaved Carrot and Cucumber

**Choose One:** *Italian or Traditional Sandwich Bar*

Fresh Fruit Tray

Homemade Potato Chips

**Choose One:** *Yellow Tomato Gazpacho or Chilled Watercress and Yogurt*

Assorted Fresh Baked Cookies

### Taco Salad Bar

*\$45 per Person*

Mixed Greens with Cilantro Ranch and Oil/Vinaigra

Seasoned Ground Beef, Grilled Shrimp, Sliced Chicken Breast

Taco Shell Bowls, Black Olives, Diced Tomatoes, Black Beans, Shredded Cheddar,  
Corn, Grilled Peppers and Onions

Tri Color Tortilla Chips, Salsa, Sour Cream and Guacamole

Assorted Fresh Baked Cookies

### Western BBQ Buffet

*\$44 per Person*

Mixed Greens with Assorted Dressings

Pulled Pork, Beef Brisket

Assorted Sandwich Rolls

Potato Salad

Bread and Butter Pickles

Fresh Baked Cookies

### Carved Meat Salad Bar (Served Cold)

*\$42 per person*

Grilled Summer Vegetable Salad

Citrus Quinoa with Roasted Sweet Potato

Sourdough Biscuits and Butter

Carved NY Strip Steak and Sliced Grilled Chicken

Citrus Fruit Salad

## **Appetizers**

*Passed +\$3 per person*

### **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

#### **Seasonal Fresh Fruit**

*\$16.50 per Person*

#### **Watermelon Board**

*\$8 per Person*

#### **Grilled Vegetable Crudit  Platter**

*\$16.50 per person*

*With Hummus and a Creamy Goat Cheese Dip*

#### **Grilled Shrimp Cocktail**

*\$15 per Person*

Grilled Shrimp, Lemon, Roasted Tomato Sauce and Grilled Crostini

#### **Crudit  Platter**

*\$16.50 per person*

With Pita Chips, Hummus and Ranch Dressing

#### **Artisan Cheese and Fruit Platter**

*\$20 per person*

International and Domestic Cheese, Sliced Seasonal Fruits with Gourmet Crackers

#### **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

#### **Herbed Olive Feta Cheese Ball**

*\$12 per person*

*Served with crackers and fresh vegetables*

#### **Homemade Potato Chips**

*\$10 per person*

*With assorted dips*

## **Cold Appetizers**

Priced per Piece Minimum 25 Pieces

**Crostini on Toasted Sourdough Bread \$6**

Beef Tenderloin and Whipped Goat Cheese

Egg Salad

Grilled Ratatouille

Spicy Strawberry and Creamy Cheddar

**Caprese Skewers \$6**

**Spicy Tuna Poke and Tobiko Wontons \$6**

**Seared Ahi Tuna on Sesame Crackers \$7**

## **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

**Raspberry Baked Brie**

*\$13.50 per person*

**Cowboy Queso**

*\$13.50 per person*

Served with Tri Colored Tortilla Chips and Guacamole

**Flatbread Pizza**

*\$13.50 per person*

Antipasto, Margarita, Blackberry Prociutto, Mushroom, Salami and Italian Sausage,  
Artichoke Ricotta and Lemon

## **Hot Appetizers**

Priced per Piece Minimum 25 Pieces

**Crab or Sausage Stuffed Mushrooms \$4.50**

**Brisket or Pulled Pork Sliders \$8**

**Empanadas \$8**

Choose 1-Spicy Chicken and Potato OR Black Bean, Corn and Queso Fresco

**Bison Sausage Pigs in a Blanket \$4.25**

*with mustard dipping sauce*

**Mini Beef Wellingtons \$8**

**Maple Smoked Cocktail Ribs \$6**

**Pulled Pork Napa Cabbage Wraps \$6**

**Grilled Skewers \$10**

Blackened Salmon, Buttery Lobster, Kentucky Bourbon Beef,

BBQ Chicken, Balsamic Vegetable

**Mini Lobster Rolls \$10**

## **Buffet Dinners**

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

***Served Family Style for +\$8 per person***

### **Surf and Turf**

*\$70 per Person*

Summer Greens with Pistachios, Strawberries and Chevre  
Dinner Rolls with Butter

**Surf (choose one):** *Mussels in Bacon Basil and Tomato Broth, Shrimp and Bay Scallop  
Scampi or Lobster Tails (+\$10 per person)*

**Turf (choose one):** *Herb crusted Beef or Bison Tenderloin,  
Grilled Boneless Pork Chop with Peach Marmalade Glaze or  
Elk Chops with Huckleberry Demi Glaze (+\$10 per person)*

Garlic Smashed Yukon Gold Potatoes  
Prociutto Wrapped Asparagus  
Raspberry Cheese Cake Jars

### **Western BBQ**

*\$55 per Person*

Summer Vegetable Chopped Salad  
Cornbread

**Choose Two:**

**Grilled Pork Ribs**

**Beef Brisket**

**Shrimp and Grits**

**Pulled Pork**

**Burnt Ends**

**Grilled BBQ Chicken**

Charred Corn on the Cob with Butter and Parmesan  
Cider Bacon Creamy Mac and Cheese  
Chocolate and Vanilla Cupcakes

### **Land and River**

*\$56 per person*

Panzanella Salad

Parker House Rolls

Grilled Salmon with Fresh Mango Salsa

Lemon Chicken Quarters with White Wine Garlic Jus

Mascarpone Polenta

Butter and Herb Roasted Heirloom Carrots

Peach and Cherry Shortcake

## **Beef Tenderloin Wellington**

*\$65 per person*

Arugula Salad with Sliced Fresh Figs and Chevre  
Beef Wellington (Bison +\$10)  
Grilled Rosemary Red Potatoes  
Butter and Herb Roasted Heirloom Carrots  
Roasted Summer Vegetables  
Dark Chocolate Mousse

## **Prime Rib Dinner**

*\$60 per person*

Mixed Greens with Assorted Dressings  
Homemade Sourdough Biscuits and Butter  
Carved Prime Rib with Au Jus and Horseradish Sauce  
Oven Roasted Herbed New Potatoes  
Baked Green Beans with Bacon and Onion  
Huckleberry Cheesecake

## **Roasted Pork Tenderloin**

*\$56 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**

*\$38 per person*

Poblano Chicken Enchilada  
With Salsa and Sour Cream  
Spanish Rice  
Black Bean and Corn Salad  
Cinnamon Churros with Chocolate Sauce and Fresh Strawberries

## **Classic Summer BBQ**

*\$54 per person*

Hamburgers and Cheeseburgers with Grilled Onions  
*\*Add Buffalo Burgers for \$6 per person*  
Hot Dogs with Sauerkraut, Relish, Ketchup and Mustard and Onions  
Old Fashioned Creamy Fruit Salad  
Smoked Potato Salad  
Charred Corn on the Cob  
Strawberry Lemon Cupcakes



## **DIY Buffet Dinner**

*\$89 per Person*

### **Soups and Salads: Choose 2**

Green Apple Watercress Salad with Balsamic Vinaigrette

Arugula Salad with Sliced Fresh Figs and Chevre

Watermelon Gazpacho

Chilled Watercress and Yogurt

### **Carving Station: Choose 1**

Prime Rib with Au Jus and Horseradish

Cracked Pepper Rubbed NY Strip Loin

Roasted Rack of Lamb with Mint Jelly

Roasted Tenderloin

Orange Ginger Glazed Pork Tenderloin

Smoked Turkey Breast with Cranberry Relish

Bison or Beef Tenderloin

Spiral Glazed Ham with Dijon Mustard Sauce

### **Entrees: Choose 1**

Rosemary Roasted ½ Chicken

Vegetarian Lasagna

Spicy Corn Pasta Carbonara

Grilled Salmon with a Fresh Mango Salsa

Seared Trout with Lemon Caper Remoulade

### **Sides: Choose 2**

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

### **Desserts: Choose 1**

Peach and Cherry Shortcake

Fresh Baked Cookie and Brownie Platter

Vegan Chocolate Mousse with Strawberries and Whipped Topping

Pistachio Olive Oil Cake with Balsamic Strawberries and Whipped Cream

Dark Chocolate Mousse

## **Kids Menu**

*\$15 Per Person*

Chicken Fingers and Fries  
Mac and Cheese  
Cheeseburger Sliders and Chips  
**Add a Custom Birthday Cake**

## **Mason Jar Desserts**

*\$12 Each, Mix and Match*

**Key Lime Pie**  
**Strawberry Shortcake with Lemon Curd**  
**Blueberry Lemon Cheesecake**  
**Salted Caramel Brownie**  
**Chocolate Cream Pie**  
**Smore's with Toasted Marshmallows**

## **Dessert First**

*\$20 per person*

**S'More Board**

*Includes Marshmallows, Roasting Sticks, Toppings and a Smokeless Flame*

**Homemade Whoopie Pies**

*Chocolate, Vanilla and Red Velvet*

**Shortcake Board**

*Includes Assorted Fruits, Whipped Cream, Pound Cake and Shortbread*

## **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*

**Custom**

*You tell me your favorite foods; your party theme or wedding colors and I will come up with a custom grazing table menu for you! Pricing varies.*

## **Late Night Menu**

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

### **Cold Fried Chicken and Sourdough Biscuits**

*\$12 per person*

### **Mini Cheeseburger Sliders with Fries**

*\$15 per person*

### **Chicken Wing Bar**

*\$15 per person*

Hearty Chicken Wings

with BBQ, Sweet and Sour and a Homemade Buffalo Sauce  
served with Ranch and Blue Cheese Dressing

### **Coffee and Doughnuts**

*\$8 per person*

Regular and Decaf Coffee  
Assorted Doughnuts

### **Milk and Cookies**

*\$6 per person*

Fresh Baked Cookies with a Glass of Milk

### **Flatbread Pizza**

*\$13.50 per person*

Antipasto, Margarita, Blackberry Prociutto, Mushroom, Salami and Italian Sausage,  
Artichoke Ricotta and Lemon

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