

A FRESH TASTE OF THE OLD WEST

JEDEDIAH'S

Catering  *& Concessions*

JEDEDIAHS.COM

Contact

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**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

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 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
With Tomatoes, Capers and Red Onion +\$2
Assorted Toast Breads with Butter and Jam
Assorted Muffins with Whipped Butter

Sides: Choose 2

Fresh Sliced Fruit Tray
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

Autumn Harvest Salad with Maple Vinaigrette

With Squash, Farro, Goat Cheese, Walnuts, Pomegranate and Spinach

Tomato Cucumber and Avocado Salad

Choose Two: *Italian Sub, Shaved Ribeye, Turkey and Swiss on Foccaccia, 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: *Vegetarian Quinoa and Black Bean Chili or Beef Stew*

Assorted Fresh Baked Cookies

Taco Salad Bar

\$45 per Person

Mixed Greens with Cilantro Ranch and Oil/Vinaigar

Seasoned Ground Beef, Grilled Shrimp, Sliced Chicken Breast

Taco Shell Bowls, Black Olives, Diced Tomatoes, Black Beans, Shredded Cheddar,

Corn, Grilled Peppers and Onions

Mexican Corn Chowder

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 Crudité 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

Crudité 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
Bruschetta

Baked Apple and Cheddar

Pumpkin Hummus with Pomegranate and Arugula

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

Blackberry Baked Brie

\$13.50 per person

Served with Artisan Crackers

Maple Bacon Roasted Brussel Sprouts

\$11 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

Mini Stuffed Mushroom Pies \$7

Brisket or Pulled Pork Sliders \$8

Empanadas \$8

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

Bacon Wrapped Manchego Stuffed Dates \$5

Butternut Squash Potstickers \$6

Mini Beef Wellingtons \$8

Maple Smoked Cocktail Ribs \$6

Turkey and Cranberry Wontons \$6.50

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

Winter Greens with Cranberries and Crumbled Blue Cheese
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
Pumpkin Cheesecake

Western BBQ

\$55 per Person

Garden Salad with Assorted Dressings
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
White Cheddar and Bacon Creamy Mac and Cheese
Apple Pie

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
Apple Cranberry Crisp

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
Sourdough Bread Pudding

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

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

DIY Buffet Dinner

\$89 per Person

Soups and Salads: Choose 2

Green Apple Watercress Salad with Balsamic Vinaigrette

Mixed Greens with Assorted Dressings

Braised Beef Stew

Tomato Bisque

Lobster Bisque (Market Price)

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

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

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

Apple Crisp Cheesecake
Pecan Pie
Pumpkin Cheesecake
Salted Caramel Brownie
Chocolate Cream Pie
Cherry Cheese Cake
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