

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 7% 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, \$10 per person supplement for less than minimum

Breakfast Buffet

\$55 per person

ENTREES: CHOOSE TWO

Herbed Scrambled Eggs

Sauteed Chard, Blistered Tomato and Asiago Frittata

Grand Marnier French Toast with Sweet Orange Coulis

Eggs in Purgatory with Crusty Bread

MEATS: CHOOSE TWO

Maple link Sausage

Applewood Smoked Bacon

Grilled Turkey Bacon

Bison Sausage Patties

SIDES: CHOOSE TWO

Fresh Sliced Fruit Tray

Yogurt Parfait Bar

Diced Red Breakfast Potatoes with Onions and Peppers

Pearl Sugar Waffles

BAKED GOODS: CHOOSE ONE

Assorted Bagels with Cream Cheese

Smoked salmon, capers, tomatoes and red onions (+8 per person)

Assorted Toast Breads with Butter and Jam

Assorted Muffins with Whipped Butter

Continental Breakfast

\$42 per Person

Fresh Sliced Fruit Tray

Bagels and Cream Cheese

Smoked salmon, capers, tomatoes and red onions (+8 per person)

Candied Bacon

Assorted Sweet Pastries and Muffins

Yogurt Parfait Bar

Brunch

\$59 per Person

Yogurt Parfait Bar

Assorted Bagels and Cream Cheese

Smoked salmon, capers, tomatoes and red onions (+8 per person)

Thick Cut Bacon

Scrambled Eggs with Fresh Herbs

Grand Marnier French Toast with Sweet

Orange Coulis

Salad Bar with Lemon Vinaigrette and

Creamy Ranch

Sweet Potato Salad

Sourdough Bread Pudding with Bourbon

Caramel

CARVING STATION: CHOOSE ONE

Prime Rib with Au Jus and Horseradish

Cracked Pepper-Rubbed NY Strip Loin

Roasted Rack of Lamb with Mint Pesto

Roasted Tenderloin

Orange Ginger Glazed Pork Tenderloin

Smoked Turkey Breast with Cranberry Relish

Bison or Beef Tenderloin

Spiral Glazed Ham with Dijon Mustard Sauce

Served with sourdough biscuits and butter

Lunches

Minimum 25 people, \$10 per person supplement for less than minimum

SALAD & SANDWICH BAR

\$49 Per Person

Mixed Greens with Toasted Brussel

Sprout Leaves, Dried Cranberries and

Parmesan

Assorted Deli Sandwiches or DIY

Sandwich Bar

Fresh Fruit Tray

Homemade Potato Chips

Fresh Baked Brownies

SOUP & SANDWICH BAR

\$49 Per Person

Autumn Greens Salad with Candied

Pecan and Cranberries

Choose 2: Roast Turkey/Cranberry/Brie,
Shaved Prime Rib/Cheddar, Lobster Roll,

Butternut Squash/Goat

Cheese/Spinach/Dried Cranberries OR

Carved Ham/Swiss

Fresh Fruit Tray

Homemade Potato Chips

Braised Beef and Barley Soup

Creamy Wild Mushroom Soup

Pecan Pie Bars

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TACO SALAD BAR

\$45 Per Person

Mixed Greens with Cilantro Ranch and Oil/Vinegar

Seasoned Ground Beef, Sliced Chicken Breast

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

\$49 Per Person

Roasted Root Vegetable Salad

Pulled Pork, Beef Brisket

Sourdough Sandwich Rolls

Potato Salad

Bread and Butter Pickles

Fresh Baked Cookies

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Appetizer Displays

Priced Per Person

SEASONAL FRESH FRUIT

\$16.50 per person

ROASTED BEEF AND FETA SKEWERS

\$10 per person

GRILLED VEGETABLE CRUDITÉ PLATTER

\$18 per person

With Hummus and a Creamy Goat Cheese Dip

GRILLED SHRIMP COCKTAIL

\$19 per person

Grilled Shrimp, Lemon, Roasted Tomato Sauce and Grilled Crostini

CRUDITÉ PLATTER

\$16.50 per person

With Pita Chips, Hummus, and Ranch Dressing

WINTER SPICE ROASTED NUTS

\$8 per person

Served Warm

CHARRED PROSCIUTTO WRAPPED BAKED BRIE WITH BALSAMIC GLAZE

\$12 per person

BAKED SOURDOUGH LOAF

WITH GARLIC AND HERB DIPPING OIL

\$10 per person

MAPLE GLAZED BRUSSEL SPOUTS WITH BACON

\$14 per person

Grazing Tables

\$35 per person, Minimum 50 People

Featuring a 7' Rustic Wood Table

TRADITIONAL CHARCUTERIE

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

BRUNCH

Fruit, Pastries and Mini Sandwiches

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.

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Cocktail Hour Appetizers

Passed or Stationed

Cold Appetizers

Priced per Piece, Minimum 25 Pieces

CROSTINI ON TOASTED SOURDOUGH BREAD

\$5 per piece

Tenderloin and Whipped Goat Cheese

Roasted Grape and Ricotta

Spicy Pear and Cheddar

Hot Honey and Whipped Feta

TUNA TARTAR WONTONS WITH WASABI

TOBIKO

\$7.50 per piece

SEARED AHI TUNA ON SESAME CRACKERS

\$7.50 per piece

CAPRESE SKEWERS

\$6 per piece

BOURSIN AND PISTACHIO STUFFED DATES

\$6 per piece

APPLE AND BRIE BITES

\$5.50 per piece

Wrapped in Puff Pastry

SWEET POTATO CROSTINI

\$5.50 per piece

With Whipped Feta and Pomegranate

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JEDEDIAH'S
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Hot Appetizers

Priced per Piece, Minimum 25 Pieces

MINI TOURTIERE HAND PIES

\$7 per piece

GRILLED SHRIMP SKEWERS

\$8 per piece

BRISKET OR PULLED PORK SLIDERS

\$9 per piece

LAMB LOLLIPOPS

\$9 per piece

Served with Mint Pesto

PROSCIUTTO WRAPPED DATES

\$5.50 per piece

Stuffed with Mascarpone and Toasted Walnuts

MAPLE SMOKED COCKTAIL RIBS

\$8 per piece

MINI BAKED POTATO

\$5 per piece

with sour cream and chives

GRILLED SKEWERS

\$10 per piece

Blackened Salmon, Buttery Lobster, Bourbon
Brown Sugar Glazed Tenderloin,
BBQ Chicken, Balsamic Vegetable, Maple
Glazed Bacon

MINI BEEF WELLINGTONS

\$9 per piece

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Buffet Dinners

Minimum 25 people, \$10 per person supplement for less than minimum
Served Family Style for +\$10 per person

PRIME RIB DINNER

\$67 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 with Bourbon
Caramel Sauce

WESTERN BBQ

\$59 Per Person

Garden Salad with Assorted Dressings
Cornbread
House Smoked Beef Brisket, Pulled Pork
and BBQ Chicken
Succotash with Bacon Lardon
White Cheddar and Bacon Creamy Mac
and Cheese
Apple Pie

MEAT: CHOOSE TWO

Grilled Pork Ribs
Beef Brisket
Pulled Pork
Baked BBQ Chicken

SURF AND TURF

\$79 Per Person

Autumn Greens with Pomegranate, Pistachio
and Pecorino
Dinner Rolls with Butter

SURF (CHOOSE ONE):

Grilled Salmon with Blood Orange Salsa,
Shrimp Skewers with Pineapple Glaze or
Lobster Tails with Drawn Butter (+\$10 per
person)

TURF (CHOOSE ONE):

Herb Crusted Beef Tenderloin, Bison Striploin
with Huckleberry Demi Glaze or Cider Glazed
Grilled Bone In Pork Chop

Garlic Smashed Yukon Gold Potatoes
Prosciutto Wrapped Asparagus
Raspberry Dark Chocolate Mousse

LAND AND RIVER

\$62 Per Person

Autumn Greens with Gorgonzola and
Candied Pecans
House-Baked Dinner Rolls
Blackened Idaho Trout with Cajun
Remoulade
Lemon Chicken Quarters with White Wine
Garlic Jus
Red Roasted Mashed Potato
Butter and Herb Roasted Heirloom Carrots
Poppy Seed Shortcake with Lemon Curd

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Diy Buffet Dinner

\$99 per Person

Served with Home Made Dinner Rolls and Whipped Butter

SOUPS AND SALADS: CHOOSE TWO

*Autumn Harvest Salad with Kale, Squash,
Dried Cranberries and Candied Pecan
Mixed Greens with Toasted Brussel Sprout
Leaves, Dried Cranberries and Parmesan
New England Clam Chowder
Homestyle Chicken Soup with Acini di Pepe*

ENTREES: CHOOSE TWO

*Rosemary Roasted ½ Chicken
Butternut Squash Ravioli with Brown
Butter, Sage and Toasted Walnuts
Linguini with Pesto and Grilled Vegetables
Grilled Salmon with a Fresh Mango Salsa
Blackened Idaho Trout*

DESSERT: CHOOSE ONE

*Pumpkin Cheesecake
Vegan Chocolate Mousse with Strawberries
and Whipped Topping
Sticky Toffee Pudding with Whipped
Cream
Raspberry Dark Chocolate Mousse*

CARVING STATION: CHOOSE ONE

*Prime Rib with Au Jus and Horseradish
Roasted Leg of Lamb with Mint Pesto
Orange Ginger Glazed Pork Tenderloin
Beef Wellington
Orange Ginger Glazed Pork Tenderloin
Roasted Turkey Breast with Cranberry Relish
Herb Crusted Beef or Bison Tenderloin
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
Honey Glazed Sweet Potatoes
Butter and Herb Roasted Heirloom Baby Carrots
Roasted Root Vegetables
Cornbread Stuffing with Sausage and Apple*

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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

Kids Menu

\$15 Per Person

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

Late Nigh Menu

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

CHICKEN WING BAR

\$18 per person

Hearty Chicken Wings
with BBQ, Sweet and Sour and a Homemade
Buffalo Sauce
Served with Ranch and Blue Cheese Dressing

MILK AND COOKIES

\$12 per person

Fresh Baked Cookies with a Glass of Milk

PIZZA STATION

\$20 Per Person

Pizza with Assorted Toppings
Made to Order

QUESADILLA STATION

\$20 Per Person

Flour Tortilla with Assorted Toppings,
Made to Order and Served with Salsa

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