

BIT AND SPUR ASSOCIATES

CATERING MENU

\$38.00 per head

Chips, salsa and guacamole
Choice of 2 appetizers
Choice of 1 entrée and 1 salad
Served with beans and rice

Dessert available for \$5.00/head
Additional entrée choices are \$6.00 per head

Appetizers

Tri-tip Skewers with peanut lime sauce
Avocado, shiitake mushroom, roasted corn and goat cheese quesadillas
Steak quesadilla with roasted vegetables and cotija cheese
Stuffed Jalapenos
Shrimp Balls with tomatillo chutney
Smoked Chicken and roasted vegetable taquitos with chile ketchup
Brie, Walnut and Pesto Quesadilla with jalapeno jelly

Entrees

Ahi Tuna skewers, grilled with fruit salsa
Barbecued Ribs-slow braised pork baby back ribs with Caribbean barbecue sauce
Pollo Relleno – pesto and goat cheese stuffed chicken breast, grilled with chile honey glaze, served with pineapple salsa
Sweet Potato Tamales, with choice of sauteed mushrooms or pork carnitas, with roasted tomatillo salsa and cotija cheese
Deep dish enchiladas with shredded chicken, pork or beef
Chile-rubbed beef fillets with port wine demiglace and sautéed mushrooms

Salads

Pasta salad with grilled chicken, roasted vegetables and asiago cheese
Pesto salad with roasted vegetables
Field greens with candied pecans, gorgonzola cheese and dried fruit
Ceasar salad

Desserts

White chocolate cheesecake layered on a walnut lace cookie with blueberry sauce
Fruit crisp
Lime coconut tart with graham cracker crust, fresh strawberries and whipped cream
Chocolate truffle cake with strawberry puree
Chocolate Fudge Brownie with homemade Ice Cream

8.5% tax and 20% gratuity added to above price
Rental fees additional

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CATERING OPTIONS

\$25.00 per head

Deep Dish Enchiladas with shredded beef, pork or chicken

Sweet Potato Tamales, with pork carnitas, or sautéed mushrooms, roasted tomatillo salsa and cotija cheese
above both served with black beans, rice and green salad, chips and salsa

Smoked Chicken Penne with roasted red onions, asparagus, shiitake and crimini mushrooms and sundried tomato cream sauce

served with toasted garlic bread and green salad, chips and salsa

\$18.00 per head (add Guacamole for \$3.00 per head)

Taco Bar –estimate of 2 to 3 tacos per person

Pork carnitas, shredded chicken or beef (choice of two)

Soft flour tortillas and hard corn taco shells and tortilla chips

Grated cheese (jack and cheddar), cabbage, black beans, rice, salsa and green salad with cilantro vinaigrette

\$18.00 per head

Passed Appetizers (choice of 3)

Tri-tip Skewers with peanut lime sauce

Avocado, roasted corn and chevre quesadillas

Steak quesadilla with roasted vegetables and cotija cheese

Stuffed Jalapenos

Shrimp Balls with tomatillo chutney

Smoked Chicken and roasted vegetable taquitos with chile ketchup

Brie, Walnut and Pesto Quesadilla with jalapeno jelly

Dessert Options \$5.00 per head

Apple-bourbon crisp with homemade vanilla ice cream

Mixed berry crisp (raspberry, blueberry and blackberry)

Peach crisp or pie if in season, cherry, or strawberry-rhubarb

All with Homemade vanilla ice cream

Chocolate truffle cake with raspberry puree

White chocolate cheesecake, on a walnut crisp cookie with blueberry sauce

Lemon – lime tart on a graham cracker crust with toasted coconut and fresh whipped cream

Chocolate fudge brownie with hot fudge sauce and homemade peppermint ice-cream

Chocolate mousse with fresh raspberries and whipped cream

Dessert Options \$7.00 per head

Peanut butter chocolate pie (a peanut butter cream pie with chocolate gnosh on top on a graham cracker crust)

Sweet-potato and pecan pie with fresh whipped cream

Brownie crème brulee (a layered brulee with a chocolate fudge brownie beneath vanilla bean crème brulee)

Red velvet cake with marscapone frosting

Oreo ice-cream pie with hot fudge sauce

8.5% tax and 20% gratuity added to above price

Rental fees additional

