

CATERING MENU

BY THE PIECE

APPETIZERS

PRICE

SPINACH AND ARTICHOKE DIP

\$5.00

Our cream cheese-based spinach and artichoke dip, served with carrot, celery stick and crostini

SWEET CHILI SHRIMP ON GRILLED PINEAPPLE

\$7.00

One grilled shrimp tossed in sweet chili sauce atop a grilled pineapple

STREET CORN

\$6.00

A third of a piece of grilled corn tossed in elote or chimichuri sauce, topped with queso fresco, pico de gallo and green onion

AHI TUNA WONTON BITE

\$7.00

Citrus soy ahi tuna avocado wasabi mayo and tropical pico a top a crispy wonton chip

CAPRESE SKEWERS

\$4.00

Fresh mozzarella, basil, cherry tomatoes, drizzled with a balsamic reduction

CAPRESE CROSTINI

\$5.00

Fresh Mozzarella, basil, cherry tomatoes a top a toasted crostini with a balsamic reduction

BLACKENED CHICKEN CAESAR CROSTINI-

\$6.00

Toasted crostini topped with blackened chicken, romaine tossed in Our Caesar dressing and topped with Parmesan Cheese

CHEESESTEAK CROSTINI-

\$8.00

Shaved steak on a toasted crostini topped with house made queso and pico de gallo

BACON AND CHEDDAR STUFFED MUSHROOM-

\$6.00

Bacon and cheddar atop a roasted button mushroom

CAPRESE STUFFED MUSHROOM-

\$5.00

Cherry tomato, mozzarella, basil atop a roasted mushroom with Balsamic drizzle



UNBRIDLED
HOSPITALITY GROUP

CATERING MENU

BUFFET

APPETIZERS

PRICE

CHIMICHURRI STEAK BITES-

\$18/PERSON

Bite sized cubes of seared steak topped with our house-made chimichurri sauce tomatoes and red onions

WINGS-

\$8/PERSON

Deep fired wings tossed in a pick of our house-made sauces. Includes 3 wings

CHARCUTERIE-

\$18/PERSON

2 chef picked meats, 2 cheese, 2 fruit, 2 crackers, 1 bread, 2 pickled veggies, 2 fresh Veggie, bread and crackers

CRUDITÉ-

\$6/PERSON

6 fresh veggies with house-made ranch and blue cheese

FRUIT AND CHEESE-

\$6/PERSON

3 cheese and 3 fresh fruits and crackers

FRUIT-

\$5/PERSON

5 fresh fruit

TRIO OF FLAT BREADS-

\$9/PERSON

Margarita, Caprese, BBQ chicken, Sweet Chili Shrimp, Buffalo Chicken Flatbread (choose 3)

CATERING MENU

BUFFET OR PLATED

ENTRÉES

PRICE

CHICKEN CHIMICHURRI-

\$32/PERSON

Grilled chicken breast topped with our house chimichurri sauce

GARDEN CHICKEN-

\$32/PERSON

Roasted chicken with infused oils, garlic, shallots, herbs, cherry tomatoes with a green onion topping

TUSCAN CHICKEN-

\$32/PERSON

Roasted chicken thighs in a creamy white wine, spinach, sun-dried tomatoes and basil sauce

BOURBON SALMON-

\$38/PERSON

Four Roses bourbon glazed salmon

LEMON CAPER SALMON-

\$38/PERSON

Baked salmon topped with a lemon caper butter cream sauce

FIRECRACKER SALMON-

\$38/PERSON

Baked salmon topped with a sweet chili, soy sauce, honey and chili sauce with a mango salsa

GARLIC BUTTER RIBEYE STEAK-

\$42/PERSON

12oz ribeye steak covered in a garlic butter

RED WINE BRAISED BEEF-

\$42/PERSON

12oz braised and slow cooked beef chuck topped with a red wine braised carrot leek garlic sauce

PRIME RIB-

\$34/PERSON

10oz slow-cooked Prime Rib with our own house seasonings



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BUFFET OR PLATED

PASTA

CHICKEN ALFREDO-

Parmesan garlic cream sauce with Chef's choice of pasta and grilled chicken

MEAT SAUCE-

Tomato sauce, ground beef, garlic and parmesan cheese with Chef's choice of pasta

FREMONT VEGGIE-

Sautéed seasonal veggies, infused oils, red pepper flakes, garlic, chef's choice of pasta

CARBONARA-

Parmesan garlic sauce with bacon
Add chicken for + \$7

PRICE

\$21/PERSON

\$21/PERSON

\$16/PERSON

\$18/PERSON

SIDES

Simple Salad | Ceasar Salad | Roasted Potatoes |
Sauted Veggies | Asparagus | Cilantro Lime Rice |
Black Beans | Mashed Potatoes

\$6/PERSON



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BUFFET

BUFFET BARS

PRICE

TACO BAR-

\$20/PERSON

Choice of 2 (steak, chicken, fish, shrimp, black beans) Choice of corn or flour tortillas or lettuce cups. Served with shredded lettuce, cheddar cheese, diced tomatoes, sour cream and salsa

NACHO BAR-

\$18/PERSON

Choice of 2 (steak, chicken, fish, shrimp) Served with black beans, corn tortilla chips, house-made queso, shredded lettuce, pico de gallo and sour cream

MAC & CHEESE BAR-

\$16/PERSON

Mac & Cheese served with your choice of 6 toppings (see toppings)

SALAD BAR-

\$12/PERSON

Mixed greens, cheddar cheese, tomatoes, red onions, shredded carrots, cucumbers, croutons, choice of 2 dressings.

Add chicken +\$ steak +\$ shrimp +\$

BAKED POTATO BAR-

\$15/PERSON

Pipping hot baked potatoes with choice of 6 toppings (see toppings)

BUILD YOUR OWN BOWL STATION-

\$21/PERSON

Beef or chicken, cilantro lime rice, black beans, corn, guacamole, salsa, pico de gallo, shredded lettuce, shredded cheese and sour cream, corn tortilla chips

LUNCH BOARD-

\$25/person

Trio of sandwiches, two salads, seasonal fruit



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CATERING MENU

BUFFET EXTRAS

TOPPINGS: CHOOSE 6

Crumbled bacon
Caramelized onions
Jalapenos
Tomatoes
Scallions
Red onions
Sour Cream
Corn
Shredded carrots
Cheddar cheese
Butter
Pico de gallo
Queso
Sauteed mushrooms
Blue cheese crumbles
Grated Parmesan
Ranch dressing
Hot sauce
Chimichurri
BBQ sauce
Black beans
Chicken (+\$7)
Steak (+\$9)

CATERING MENU

BUFFET

DESSERTS

PRICE

CREAM PUFFS-

Pate A Choux filled with pastry cream and stripped with chocolate

\$4.50/PERSON

BANANA PUDDING-

Pastry cream with homemade vanilla cookies, slices bananas and Chantilly

\$6/PERSON

MALTED CHOCOLATE CHIP COOKIES-

A malted spin on a classic chocolate chip cookie

\$4/PERSON

BROWNIE BITES-

Decadent dark chocolate brownie squares

\$7/PERON

CHEESE CAKE CUPS-

Cracker crust, homemade strawberry compote, pastry cream, cream cheese Chantilly with sliced strawberry

\$8/PERSON



WHO WE ARE

Unbridled Hospitality Group is a dynamic, full-service hospitality company that encompasses two distinct restaurants, three vibrant bars, one coffee and gift shop, a historic boutique hotel, and more on the horizons. Seeking to serve Fremont County with the best in event services.

WHAT WE DO

Our services span distinctive places and venues, full-service event planning and production, catering that tells a story through taste, and an everything else category that's as imaginative as your vision. With unmatched human care, a dedication to genuine connection, and a passion for craft food and drink made with intention, we design experiences that elevate gatherings into cherished memories—whether for ten guests or ten thousand.



CONTACT US



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