



UNBRIDLED
HOSPITALITY GROUP

CATERING MENU



*ALL PRICES ARE PER PERSON, QUOTED ON A PER PERSON BASIS AND ARE SUBJECT TO 23% SERVICE & SETUP FEE PLUS APPLICABLE TAXES. SERVICE FEE IS NOT GRATUITY. A MINIMUM OF 10 PEOPLE AND 2 WEEK'S NOTICE IS REQUIRED.



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BREAKFAST

BREAKFAST - BUFFET STYLE

THE FRONTIER | \$35++

Scrambled eggs, your choice of 2 breakfast proteins, pancakes, sourdough toast, seasonal fruit, jam, honey, butter, and potato smashers

LIGHT TRAVELER | \$25++

Scrambled eggs, choice of 1 breakfast protein, homemade breads & pastries, seasonal fruit
+add potato smashers \$2

HUEVOS RANCHEROS BAR | \$21++

Scrambled eggs, crispy tortillas, potato smashers, green chili, pico de gallo, avocado

WAFFLE, PANCAKE & FRENCH TOAST BAR | \$25++

Assortment of waffles, pancakes, and french toast. Comes with maple syrup, butter, powdered sugar, seasonal berries, whip cream, jam, and chocolate chips

BREAKFAST BURRITO | \$21++

Scrambled eggs, choice of bacon, sausage, or ham, cheese, and potato smashers, in a flour tortilla. Served with housemade green chili.

CONTINENTAL BREAKFAST | \$25/PERSON++

Assorted seasonal fruit, cinnamon rolls, and coffee cake.

PARFAIT STATION: Berries, granola, vanilla yogurt, candied nuts
+Add protein for an extra charge

COFFEE STATION

BREAKFAST SANDWICHES

BISCUIT | \$10++

House made biscuit, sausage patty, white cheddar, and egg

SLAMMER | \$16++

Texas toast with scrambled eggs, bacon, white cheddar, and green chili

BAGEL | \$12++

Bagel, egg, white cheddar, and bacon

WAFFLE SAND | \$15++

Sugar crusted waffles, sausage patty, scrambled eggs, and maple syrup

RISE & GRIND BURGER | \$21++

Brioche bun, beef patty, smashed tots, bacon, over hard egg, white cheddar

BREAKFAST BREADS

PICK 3 | \$11++

- CINNAMON ROLLS
- BANANA BREAD
- COFFEE CAKE
- LEMON BREAD
- BLUEBERRY CAKE



SNACKS & BREAK STATIONS

BOARDS / PLATTERS

FRUIT BOARD - 5 assorted seasonal fruits

20 PEOPLE | \$45 30 PEOPLE | \$55 40 PEOPLE | \$65

FRUIT & CHEESE BOARD - 3 seasonal fruits, 2 assorted cheeses

20 PEOPLE | \$50 30 PEOPLE | \$60 40 PEOPLE | \$70
+\$5 for different fruit +\$6 for different cheeses

MEAT & CHEESE BOARD - 4 meats, 3 cheeses

20 PEOPLE | \$55 30 PEOPLE | \$65 40 PEOPLE | \$75
+\$7 for different meat +\$6 for different cheeses

CHARCUTERIE BOARDS - 2 meats, 2 cheeses, mixed nuts, olives, pickled veggies, 1 fruit, 1 veggie, crostini, ranch or blue cheese

20 PEOPLE | \$65 30 PEOPLE | \$75 40 PEOPLE | \$90
+\$4 additional fruit +\$6 add cheese +\$2 add nuts
+\$7 add meat +\$2 add crostini +\$3 hummus +\$1 add veggie

VEGGIE BOARD - Cucumber, broccoli, cherry tomatoes, celery, carrots, bell peppers. Served with blue cheese, ranch dressing.

20 PEOPLE | \$40 30 PEOPLE | \$50 40 PEOPLE | \$60
+\$4 for hummus

HUMMUS PLATTER - Hummus, olives, cucumber, mediterranean pico, cherry tomatoes, carrots, feta cheese, garlic, shallots, rosemary, pita, crostini, black berry, bell peppers, honey, roasted bell pepper

20 PEOPLE | \$40 30 PEOPLE | \$55 40 PEOPLE | \$70
+\$4 med olive oil dip +\$1 add avocado

BRUSCHETTA BOARD - Crostini, italian pico, garlic, roasted garlic spread, feta cheese, goat cheese, herb cream cheese, basil, frisée, strawberries, berries, honey, chimichurri butter, parmesan cheese, pesto, olive oil, red wine vinegar, honey, roasted red pepper, blue cheese crumbles, honey cream cheese, 2 meats

20 PEOPLE | \$40 30 PEOPLE | \$55 40 PEOPLE | \$70

DRINKS

JUICES | \$4

Orange juice, apple juice, milk, heavy cream, 1/2 & 1/2

BEVERAGE STATION

COFFEE (REG & DECAF), TEA, WATER | \$6

COFFEE (REG & DECAF), TEA, WATER, SODAS | \$8

COFFEE (REG & DECAF), TEA, WATER, ASSORTED JUICE, SODAS | \$9

INFUSED DRINKS | \$9

STRAWBERRY WATER:

Strawberry, sugar, and lime

STRAWBERRY PEACH BASIL SPRITZ:

Peach, strawberry, basil, with sparkling water

PINEAPPLE STRAWBERRY AGUA FRESCA:

Strawberry, pineapple, lime, and agave

CUCUMBER BLUEBERRY MINT:

Cucumber, blueberry, lemon, and mint

STRAWBERRY WATERMELON MINT:

Strawberry, watermelon, mint, and sprite

ORANGE BERRIES:

Strawberries, blueberry, blackberry, orange, and sprite

CUCUMBER:

Cucumber, basil, mint, and rosemary



SNACKS

CRUDITE CUPS | \$8

Hallowed cucumber, housemade hummus, carrots, celery, green onion, cherry tomato, and bell peppers

+\$1 add ranch +\$1 add feta

CUCUMBER ROLL | \$9

Hummus spread, carrots, shallots, bell pepper

WATERMELON BITES | \$9

Cubed watermelon, cucumber wrap, mint, blueberry, tequila vinaigrette drizzle

CAPRESE SKEWERS | \$9

Basil, cherry tomatoes, mozzarella, mint with balsamic glaze

ELOTE STREET CORN | \$11

Corn on cob coated in elote sauce and topped with pico de gallo, queso fresco, and cilantro

ELOTE STATION | \$18

ELOTE: Elote sauce, pico de gallo, queso fresco, cilantro

CHIMICHURRI: Chimichurri, pico de gallo, queso fresco

PESTO: Cherry tomatoes, pesto, parmesan cheese

GRILLED BROWN SUGAR PINEAPPLE RINGS | \$8

Fresh sliced pineapple, brown sugar, sugar on the raw, honey, coconut flakes

GRILLED FRUIT SKEWERS | \$10

Fresh pineapple, orange, watermelon with tequila vin drizzle, mint garnish

WATERMELON CAPRESE SKEWERS | \$12

Watermelon, pineapple, roma, cherry tomatoes, mozzarella cubes, mint, basil, honey drizzle, lemon/lime zest, candied nut dust

TROPICAL PICO BITES | \$10

Tropical pico, wonton cups, everything seasoning, and avocado with a honey drizzle

HOMEMADE MIXED NUTS | \$8 20Z

Roasted walnuts, almonds, pecans, pepitas, oil, steak seasoning, garlic, shallots, green onion

HOMEMADE CANDIED NUTS | \$8 20Z

Walnuts, almonds, pecan, dried cranberry, chocolate chips, honey, blueberry, granola

CHIP & DIP BAR | \$15

Tortilla chips, salsa, pico de gallo, queso cheese
+\$3 for guacamole

DIPS | \$4

Hummus, black bean puree, guacamole, chimichurri, pesto, chimichurri butter, pesto butter, whipped butter, ranch, blue cheese, mediterranean olive oil dip

AFTERNOON SNACKS | \$18

Coffee (decaf & reg), tea, water, assorted chips, cookies, snack bars



LUNCH

LUNCH BUFFETS

#1 DELI LUNCH BUFFET | \$28

Garden or Caesar salad, broccoli & cheddar soup, turkey pesto and roast beef sandwiches

#2 ITALIAN LUNCH BUFFET | \$32

Caesar salad, caprese pasta salad, minestrone soup, italian muffuletta

#3 MEDITERRANEAN LUNCH BUFFET | \$38

Citrus cranberry, Mediterranean pasta salad, horseradish steak sandwich and gyros.

Choose between hummus station or white bean soup

SALADS

GARDEN SALAD | \$10

Romaine, spring mix, cherry tomatoes, shredded carrots, shallots, cabbage, cucumber, croutons, ranch or balsamic vinaigrette

CAESAR SALAD | \$11

Romaine, parmesan cheese, cherry tomatoes, caesar dressing, and croutons

WEDGE | \$11

Iceberg lettuce, bacon, bleu crumbles, cherry tomatoes, shallots and bleu cheese dressing

CITRUS CRANBERRY SALAD | \$13

Arugula, frisée, orange, blueberry, dried cranberry, roasted pepitas, with honey vinaigrette

WINGS

TRADITIONAL OR BONELESS -

Comes with carrots, celery, ranch or bleu cheese, choice of sauce

25 WINGS | \$55

50 WINGS | \$100

75 WINGS | \$140

100 WINGS | \$190

PASTA SALADS

ITALIAN PASTA | \$17

Pasta, salami, cherry tomatoes, olives, celery, green onion, shallots, Italian vinaigrette

MEDITERRANEAN PASTA | \$14

Pasta, cucumber, tomato, garlic, shallots, dill, chimichurri, and feta

BUFFALO BLUE CHEESE | \$16

Pasta, ranch, bacon, shallots, pico de gallo, cherry tomatoes, bleu cheese crumbles, green onion, with a buffalo sauce drizzle

CAPRESE PASTA | \$14

Pasta, cherry tomatoes, roma tomatoes, mozzarella, tossed in pesto, basil, mint, and a balsamic reduction

MEXICAN STREET CORN PASTA | \$16

Pasta, roasted corn, pico, queso fresco, green onion, cilantro, avocado, with elote sauce

SOUPS

CHICKEN NOODLE | \$13

A classic homemade chicken noodle soup

POTATO CHOWDER | \$11

Creamy hearty potato chowder with bacon, fresh veggies, and sour cream

BROCCOLI CHEDDAR | \$11

Rich and cheesy soup made with broccoli and cheddar cheese

CHILI

RED BEAN CHILI | \$15

Chef's special red chili with ground beef and veggies. Served with tortilla strips and crema

VEGAN GREEN CHILI | \$11

A Colorado classic without the meat.



SANDWICHES

CLUB | \$19

Texas toast, ham, turkey, bacon, romaine, tomato, onion, and white cheddar cheese. Served with mayo and mustard

PESTO TURKEY | \$18

Hoagie roll, turkey, bacon, pesto, arugula, tomato, and swiss cheese

ITALIAN MUFFULETTA | \$20

Hoagie roll, pepperoni, salami, ham, provolone, mozzarella, roasted bell pepper, frisée, jalapeno, tomato, green olive, and garlic aioli

HORSERADISH STEAK | \$20

Creamy horseradish sauce, shaved prime rib, with oiled arugula tossed in steak seasoning, on a brioche bun

PRIME FRENCH DIP | \$21

Hoagie roll, shaved prime rib, white cheddar cheese, au jus
+\$2 *make it a Philly (grilled onion, mushroom & bell pepper mix)*

LOBSTER ROLL | \$24

Lobster meat, with garlic, shallots, green onion, pepper flakes, butter, cucumber, celery, onion, frisée, and lemon garlic aioli on a hoagie roll

ST CLOUD | \$18

Sourdough bread, ham, garlic/rosemary cream cheese, arugula, pesto, tomato, and spinach

BLACKBERRY GRILLED CHEESE | \$16

Blackberries, blackberry jam cream cheese, provolone, mozzarella, and sourdough bread

TRADITIONAL GRILLED CHEESE | \$14

A traditional grilled cheese on Texas toast, with american cheese

CAPRESE | \$16

Sourdough bread, arugula, mozzarella, basil, provolone, overnight tomato, roma tomato, with a balsamic reduction

PULLED PORK | \$19

Texas toast, pulled pork, and homemade BBQ sauce

SANDWICH COMBOS

Comes with choice of chips, fries, or tater tots, served with pickles, mayo/mustard/ketchup

#1. SANDWICH TRIO | \$25

Club, Pesto Turkey, & St Cloud

#2. SANDWICH TRIO | \$30

Italian Muffuletta, French Dip & Lobster Roll

#3. GRILLED CHEESE TRIO | \$20

Blackberry grilled cheese, traditional grilled cheese, and pesto caprese grilled cheese

WRAPS

BURGER WRAP | \$19

Beef, american cheese, lettuce, tomato, onion, pickles, burger sauce, and fries wrapped in a flour tortilla

CHICKEN CAESAR WRAP | \$18

Flour tortilla, blackened chicken, parmesan cheese, caesar dressing, cherry tomatoes, shallots, and romaine lettuce

MEDITERRANEAN STEAK WRAP | \$20

Shaved prime, chimichurri, med pico, romaine, feta, avocado ranch, avocado in a flour tortilla

BUFFALO CHICKEN WRAP | \$18

Buffalo chicken, bacon, bleu cheese crumbles, romaine, onion, tomato, and ranch dressing in a flour tortilla

TURKEY CAPRESE WRAP | \$17

Flour tortilla, turkey, mozzarella, cherry tomatoes, pesto, roma, shallots, romaine, and balsamic glaze

BLT WRAP | \$17

Bacon, lettuce, cherry tomato, roma, frisée, and avocado, ranch in a flour tortilla

ITALIAN SUB WRAP | \$19

Pepperoni, salami, and ham, with frisée, tomato, jalapeno, onion, provolone, swiss, and tequila vinaigrette in a flour tortilla

GARDEN WRAP | \$15

Flour tortilla, romaine, spinach, frisée, carrots, red onion, green onion, garlic, roma, cherry tomatoes, bell pepper, croutons, and balsamic vinegar

MAKE IT A COMBO

#1. \$25/PERSON

Burger Wrap, Chicken Caesar, BLT Wrap

#2. \$29/PERSON

Mediterranean Steak, Buffalo Chicken, Italian Sub
Comes with choice of side, chips, fries or tots and served with mayo/ketchup/mustard



DINNER

APPETIZERS

COWBOY STEAK TIPS | \$20

House-seasoned steak tips, served with charred green onion and melted cowboy butter

CHIMICHURRI STEAK BITES | \$20

Steak strips, chimichurri, pico de gallo, queso fresco

PHILLY CHEESE STEAK POT SKINS | \$15

Shaved prime rib, provolone, bacon, onions, bell peppers, pesto, and green onion. Served with crema

SAUTEED WHITE WINE CALAMARI | \$26

Calamari sauteed in butter, with chimichurri, garlic, shallots, basil, and cherry tomatoes

BLACKENED CALAMARI SKEWERS | \$24

Calamari skewers with blackened seasoning and green onion. Served with lemon wedge and garlic lemon aioli

CRAB CAKES | \$24

Our traditional crab cake served with lemon wedge, cocktail sauce, and remoulade sauce

CREAMY CRAB WONTON CUPS | \$19

Crab cream cheese mix topped with a slice of cucumber and celery

CRAB STUFFED MUSHROOMS | \$19

Cream crab mix stuffed in mushroom caps and topped with parsley and green onion. Served with our housemade remoulade sauce

GRILLED SHRIMP SKEWERS | \$19

6 grilled shrimp, choice of sauce: BBQ, pineapple habanero, scampi, chimichurri, pesto, buffalo, firecracker, tequila lime, or blackened seasoning

SHRIMP BITES | \$18

Cucumber topped with blackened shrimp, pico, guacamole, and tequila lime vinaigrette

TROPICAL SHRIMP SKEWERS | \$18

Shrimp skewers coated in firecracker sauce and topped with tropical pico de gallo

BACON WRAPPED SHRIMP | \$22

Blackened shrimp with BBQ sauce, bacon, grilled apple, and honey

STUFFED MUSHROOM CAPRESE | \$8

Mushroom caps stuffed with panko, mozzarella, parmesan, cherry tomatoes, basil, pesto, and topped with a balsamic reduction.

WHIPPED FETA DIP | \$8

Feta, honey cream cheese, chimichurri, olives, med pico, chickpeas, cherry tomatoes, served with pita bread and crostini

FRIED VEGGIES | \$17

Breaded and deep fried brussels, mushrooms, and asparagus. Served with ranch and garlic puree

SPINACH ARTICHOKE DIP | \$18

Creamy spinach dip, carrots, celery, served with pita bread and crostini

CAPRESE SKEWERS | \$14

Roma & cherry tomatoes, basil, mozzarella, mint, and pesto drizzled with balsamic glaze



ENTREES

BEEF

PRIME RIB | \$45

Slow cooked prime served with homemade au jus, and horseradish sauce

6OZ FILET MIGNON | \$45

Served with cowboy butter

10OZ NEW YORK STRIP | \$49

Served with cowboy butter

12OZ RIBEYE | \$59

Served with cowboy butter

BUFFALO RIBEYE | \$65

Bison ribeye cut served with homemade bourbon peppercorn sauce

RED WINE BRAISED BEEF | \$41

Slow cooked prime rib with a red wine reduction

CREAMY MUSHROOM FILET MIGNON | \$47

6 oz filet with a creamy garlic mushroom sauce and caramelized onions

STUFFED RIBEYE ROLL | \$43

Ribeye stuffed and rolled with feta cream cheese, bell peppers, sauteed spinach & arugula, oven roasted tomatoes, basil, garlic, shallots and steak seasoning

CHIMICHURRI STEAK PASTA | \$33

Sliced steak, chimichurri, cherry tomatoes, and spinach on angel hair pasta. Topped with queso fresco and lime wedge

BEEF LASAGNA | \$28

A rich and comforting classic, featuring layers of fresh pasta, hearty meat ragù, and a creamy mozzarella and ricotta cheese blend, all baked to golden perfection

PASTA

BLACKENED SHRIMP ALFREDO | \$27

Blackened shrimp with angel hair pasta and fresh made alfredo sauce

SEAFOOD SCAMPI ALFREDO PASTA | \$37

Lobster, shrimp, and calamari sauteed in blackened seasoning with angel hair pasta and alfredo sauce

LOBSTER & SHRIMP PASTA SALAD | \$28

Lobster and shrimp mixed with veggies, pasta, and a chimichurri aioli

RIGATONI & RED MEAT SAUCE | \$21

Classic red meat sauce with rigatoni pasta

CHICKEN

CHICKEN SKEWERS | \$18

Grilled chicken with choice of sauce:

Firecracker, Chimichurri, Pesto, BBQ, Pineapple Habanero, Buffalo, Tequila, Blackened

CHICKEN STRIPS | \$19

Hand breaded and fried to perfection. Served with choice of two dipping sauces

LEMONPEPPER POPCORN CHICKEN | \$18

Grilled chicken bites seasoned with lemon pepper.

BUFFALO CHICKEN MEATBALL | \$19

Buffalo flavored chicken meatball drizzled with Nashville hot sauce

MAPLE CHICKEN BITES | \$18

Chicken bites with bacon and a maple glaze

CHICKEN CORDON BLUE BITES | \$20

Our twist on a classic. Chicken breast stuffed with ham and cheese, and coated in a gorgonzola cream sauce

CHEESY JALAPENO RANCH CHICKEN POPPERS | \$18

Hand cut chicken stuffed with cheese and jalapenos and served with ranch dressing.

CREAMY GARLIC CHICKEN | \$28

Chicken breast in a creamy garlic sauce



SEAFOOD

BOURBON SALMON GLAZE | \$37

Pan seared salmon filet with bourbon maple glaze

BLACKENED SALMON | \$37

Blackened salmon filet served with lemon wedges

SCAMPI BUTTER SALMON | \$39

Salmon filet cooked in chimichurri butter, with garlic, shallots, rosemary, thyme and served with lemon wedges

PAN SEARED TROPICAL MAHI | \$36

Mahi filet seasoned to perfection and topped with tropical pico, cherry tomatoes, and avocado

LEMON GARLIC MAHI | \$36

Mahi, lemon, garlic, butter, rosemary, lime, capers, and cherry tomatoes

COCONUT CRUSTED MAHI | \$38

Mahi filet coated in a crispy panko coconut breading

TROUT FRY | \$32

Mountain trout in a classic panko breading

GRILLED TROUT | \$37

Mountain trout grilled to perfection and served with lemon wedges

VEGAN/VEGETARIAN

SOUTHWEST STUFFED PEPPER | \$24

Grilled whole pepper stuffed with rice, black beans, corn pico, and topped with tequila lime vinaigrette

GRILLED AVOCADO | \$24

Grilled avocado filled with southwest pico and arugula tossed in chimichurri. Topped with honey chipotle and crispy tortilla strips

STACKED NAPOLEON | \$28

Roasted bell pepper stacked with zucchini, yellow squash, red onion, roma tomato, tomato sauce, balsamic reduction, sauteed spinach, and portobello with a balsamic glaze

ROASTED BLACKENED CAULIFLOWER STEAK | \$28

A hearty cauliflower steak with blackened seasoning, hummus, chickpeas, mediterranean pico, chimichurri, and avocado salsa

GARDEN PASTA | \$26

Angel hair pasta with zucchini, squash, bell peppers, red onion, green onion, capers and a garlic rosemary sauce

STUFFED MUSHROOM | \$24

Portobello cap stuffed with sauteed mushroom mix, caramelized onion, garlic, cherry tomatoes, shallots, sauteed spinach and drizzled with a balsamic reduction

DINNER BUFFETS

BURGER BAR | \$21

Beef burger patty, lettuce, tomato, onion, pickles, and white cheddar. Served with kettle chips, potato salad, mustard, ketchup, and mayo

CHICKEN SANDWICH BAR | \$20

Chicken breast, lettuce, tomato, onion, pickles. Served with kettle chips, potato salad, ketchup, mayo, and mustard

NACHOS BAR | \$19

Tortilla chips, cheddar cheese, queso cheese, black beans, pico de gallo, sliced jalapenos, salsa, and sour cream

+ protein for charge

LOADED TOTS BAR | \$19

Deep fried tater tots, cheddar cheese, queso cheese, pico de gallo, bacon bits, sliced jalapenos, sour cream and ranch

BAKED POTATO BAR | \$15

Baked potato, cheddar cheese, queso cheese, bacon bits, butter, green onions and sour cream

TACO BAR | \$20

Flour & corn tortillas, choice of blackened chicken or steak, shredded lettuce, cheddar cheese, pico de gallo, sliced jalapenos, salsa, and sour cream

PASTA BAR | \$27

Chicken alfredo, and meat sauce with chefs choice of noodles. Served with garlic bread and house salad with ranch and balsamic dressing

**SIDES FOR ENTREES:**

- Dinner rolls \$2
- Grilled pineapple \$4
- Sweet slaw \$3
- Fries \$4
- Tater tots \$4
- Roasted potatoes \$4
- Mashed potatoes \$4
- Potato smashes \$4
- Marbled potatoes \$4
- Sweet potato \$5
- Asparagus \$5
- Brussel sprouts \$4
- Broccoli \$4
- Mushroom medley \$5
- Sautéed vegetables \$4
- Sautéed squash medley \$5
- Squash salad \$6

UPGRADED SIDES | \$8

- Maple bourbon baked beans
- Corn bread
- Hatch chili corn bread
- Chimichurri slaw
- Mac n cheese
- Tropical pico
- Tater kegs
- Onion rings
- Cranberry relish
- Pineapple cranberry relish
- Pasta salads
- see pasta salad menu

ADD-ONS**PRODUCE | \$3**

- Diced tomatoes
- Diced onion
- Green onion
- Rice
- Green chilis
- Shallots
- Frisee
- Shredded romaine
- Butter lettuce
- Arugula
- Spinach
- Jalapeno
- Bell pepper
- Mushroom
- Caramelized onions
- Pico
- Corn pico
- Southwest pico
- Succotash
- Cherry tomato
- Cucumber
- Carrots
- Olives
- Black beans
- Red beans
- Sautéed mushrooms
- Chickpeas
- Chow chow
- Avocado
- Guacamole
- Traditional salsa
- Grilled pineapple orange salsa
- Tropical pico
- Hot salsa
- Avocado salsa
- Hummus
- Corn
- Cabbage
- Slaw
- Corn elote

SAUCES | \$3

- Mayo
- Burger sauce
- Sriracha mayo
- Caesar
- BBQ
- Pineapple Habanero
- Honey chipotle
- Balsamic
- Tequila vin
- Balsamic reduction
- Blue cheese
- Ranch
- Chipotle ranch
- Avocado ranch
- Firecracker
- Crema
- Sour cream
- Nashville hot
- Buffalo
- Horseradish
- Elote
- Chimichurri
- Pesto
- Hatch chili
- Jam
- Chimichurri
- Pesto
- Cowboy butter
- Bourbon peppercorn
- Maple bourbon glaze
- Brown gravy
- Country gravy
- Au jus

CHEESES | \$3

- Cheddar
- White cheddar
- American
- Swiss
- Provolone
- Pepper jack
- Mozzarella
- Parmesan
- Feta
- Goat cheese
- Nacho cheese
- Queso fresco
- Blue cheese

PROTEINS

- Bacon \$3
- Chicken \$7
- Blackened chicken \$8
- Shrimp \$9
- Cubed steak \$9
- Mahi \$12
- Crab \$15
- Duck \$12
- Burger patty \$8
- Pulled pork \$6
- Green chili pork \$8
- Lobster \$15
- Shaved prime \$12