



## *appetizers*

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### **cold appetizers**

priced per piece

**Canapé 2.75**

cherry tomatoes, arugula, bacon, basil aioli, parmesan puff toast

**Canapé 2.5**

seasonal berries, pumpkin seeds, goat cheese, grilled baguette, honey balsamic drizzle

**Canapé 2.75**

smoked trout, capers, raisins, chives, potato crisp

**Chicken Salad Spoon 2.5**

house chicken salad, toasted almonds

**Salmon Salad Cucumber 2.5**

roasted salmon salad, chives, lemon aioli, cucumber round

**Vegan Caprese Skewer 2.5**

fresh mozzarella, grape tomatoes, basil, pumpkin seed pesto

### **hot appetizers**

priced per piece

**Chicken & Pesto Skewer 2.75**

grilled chicken, potatoes, onions, pumpkin seed pesto

**Garlic Parsley Shrimp Kabob 4.5**

jumbo shrimp, green chili peppers

**Housemade Meatballs 2.75 (2 pieces per person)**

choice of rustic italian sauce or house barbecue sauce

**Mini Elk Phyllo 3.75**

berry balsamic drizzle, goat cheese

**Mini Grilled Chicken Quesadilla 2.5**

green chili peppers, cheddar, pico de gallo

**Smoked Salmon Cake 2.5**

potato crisp, chives, lemon vinaigrette

**Spinach & Quinoa Stuffed Mushroom 2.5**

tomato cream sauce, basil

**Vegan Mac & Cheese Mini Martini 2.75**

crispy bacon, parmesan bread crumbs, scallions

**Vegan Warm Brie Tartlet 2.5**

brie, seasonal jam, almonds, phyllo tart shell, honey drizzle

**dips and platters**

priced per person

**Brie Wrapped In Puff Pastry 4 <i>(30 person minimum)</i>**

choice of local raw honey & almonds or natural michigan maple syrup & walnuts

**Cheese Board 4.5**

gorgonzola, brie, cheddar, swiss, mozzarella, provolone, crackers, seasonal jam, dried fruits & nuts

**Garlic Parsley Jumbo Shrimp Cocktail 4.5 (per piece)**

ginger cocktail sauce, lemon wedges

**Gorgonzola Fondue 3.75**

assortment of breads

**Vegan Chips & Salsa 2.75**

pico de gallo, guacamole

**Vegan Farm Market Crudite 3**

seasonal assortment of vegetables, spinach dip

**Vegan Fruit Board 3.5**

cantaloupe, honeydew, watermelon, fresh berries, golden pineapple, dried fruits, almonds, raw honey

**Vegan Tomato Bruschetta 3**

grape tomatoes, fresh basil, gorgonzola, extra virgin olive oil, balsamic reduction, herbed crostini

**heavy apps and late night**

priced per piece

**Bar Snacks 1.5 per person**

kettle chips, cajun nut mix, mini pretzels

**Chef's Assortment Of Pizzas 13 per pizza**

**Mini Turkey Club Slider 3**

smoked turkey, swiss, applewood bacon, avocado, basil aioli

**Petite BLT 2.5**

applewood bacon, vine-ripe tomatoes, basil aioli, arugula, grilled sourdough

**Salmon Reuben Tartine 3**

mustard seed smoked salmon, apple slaw, house thousand island dressing, grilled rye

*buffet/family-style*

25 person minimum

option 1: one salad, two sides, one entrée, house rolls and butter - 28.75 buffet / 32.75 family-style

option 2: one salad, two sides, two entrées, house rolls and butter - 34.25 buffet / 38.25 family-style

option 3: two salads, three sides, two entrées, house rolls and butter - 39.95 buffet / 43.95 family-style

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**salads**

**House Caesar**

crisp romaine, shaved parmesan, house caesar dressing, croutons

**Valley House**

local greens, carrots, onions, cucumbers, tomatoes, grilled crostini, roasted garlic & herb vinaigrette

**Vegan Caprese**

vine-ripe tomatoes, mozzarella, basil, arugula, balsamic reduction, extra virgin olive oil

**Vegan House Dijon Citrus Slaw**

cabbage, red peppers, carrots, scallions

**Vegan Superfood Ancient Grains**

crispy kale, quinoa, almonds, dried cherries, apples, goat cheese, raw honey vinaigrette

**Vegan Superfood Centennial**

spinach, walnuts, apples, goat cheese, sticky chardonnay vinaigrette

**Vegan Superfood Sonoma**

local greens, strawberries, jicama, almonds, gorgonzola, poppyseed vinaigrette

**entrees**

**Grilled Chicken Alfredo**

crispy bacon, raw honey drizzle

**Braised Pork Shoulder**

house barbecue sauce

**Chicken Enchilada**

house ranchero sauce, chihuahua cheese

**Garlic & Herb Roasted Chicken**

**Garlic Parsley Cod Loin**

lemon vinaigrette

**House Meat Loaf**

house ketchup

**Pepita Pesto Chicken Breast**

roasted tomatoes, fennel, capers

**Pork Enchilada**

house ranchero sauce, chihuahua cheese

**Pumpkin Seed Pesto Salmon**

herb vinaigrette (superfood)

**Roasted Vegetable Enchilada**

cilantro, chihuahua cheese

**Vegan Four-Cheese Mac & Cheese**

parmesan bread crumbs

**Vegan Pesto Veggie Pasta add 1.5 per person for gluten-free pasta**

**Wild-Caught Salmon**

local berry balsamic reduction (superfood)

**carved**

**Aspen Ridge Natural Beef Tenderloin add 13.95 per person**

bordelaise, house steak sauce, horseradish sauce

**Aspen Ridge Natural Prime Rib add 7.95 per person**

bordelaise, horseradish sauce, house steak sauce

**Carved Old Beck Honeycomb Dijon Pork Loin**

cider pork demi, seasonal chutney

## sides

### *stations*

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## appetizer

### **Appetizer**

tomato bruschetta grape tomatoes, roasted mushrooms, fresh basil, gorgonzola, extra virgin olive oil, balsamic reduction, herbed crostini

## station 1

25-person minimum

### **Station 1 36.95 per person**

valley house salad (gf) local greens, carrots, onions, cucumbers, tomatoes, grilled crostini, roasted garlic & herb vinaigrette  
roasted seasonal vegetable (gf)  
vegan pesto veggie pasta (gf)

## station 2

25-person minimum

### **Station 2 36.95 per person**

vegan ancient grains salad (gf) crispy kale, quinoa, almonds, dried cherries, apples, goat cheese, raw honey vinaigrette  
mushroom & spinach quinoa (gf)  
garlic & herb roasted chicken (gf)

## station 3

### **Station 3 36.95 per person**

parsley herb baby carrots (gf)  
gorgonzola mashed potatoes (gf)  
carved old beck honeycomb dijon pork loin cider pork demi, seasonal chutney

### *butler service*

25 person minimum

includes house rolls and butter

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## plated salads

### **Sonoma 3.5**

local greens, strawberries, jicama, gorgonzola, poppyseed vinaigrette

### **Ancient Grains 3.5**

## Redstone Inn Catering Menu

crispy kale, quinoa, almonds, dried cherries, apples, goat cheese, raw honey vinaigrette (superfood)

### **Caprese 3.5**

vine-ripe tomatoes, mozzarella, basil, arugula, balsamic reduction, extra virgin olive oil

### **Centennial 2.5**

spinach, walnuts, apples, goat cheese, sticky chardonnay vinaigrette

### **House Caesar 2.5**

crisp romaine, shaved parmesan, house caesar dressing, grilled crostini

### **Valley House 2.5**

local greens, carrots, onions, cucumbers, tomatoes, grilled crostini, roasted garlic & herb vinaigrette

## combination plates

### **Petite Aspen Ridge Natural Filet & Wild Salmon 45**

filet (gf) - blue cheese butter  
salmon (gf) - berry balsamic reduction  
includes forest mushroom and spinach quinoa and seasonal vegetable

### **Petite Natural Flat Iron Steak & Grilled Chicken 28.95**

steak - house steak sauce  
chicken (gf) - lemon caper vinaigrette  
includes seasonal vegetable

## entrees

choice of one option; additional options will have a 3.5 per person charge added to each plate

### **Aspen Ridge Natural Filet Mignon 45.95**

6oz. filet, gorgonzola cheese butter, cheddar au gratin potatoes, seasonal vegetable

### **Aspen Ridge Natural Flat Iron Steak 32.45**

yukon mashed potatoes, grilled asparagus, house steak sauce

### **Grilled Bone In Kurobuto Pork Chop 23.95**

seasonal vegetable sauté, cheddar au gratin potatoes, maple cider gastrique

### **Herb Roasted Red Bird Airline Chicken 22.95**

yukon gold chive mashed potatoes, seasonal vegetable, chicken jus

### **Herb-Roasted Norwegian Salmon 26.95**

garlic herb vinaigrette, roasted yukon gold potatoes, baby carrots

### **Mountain Trout 24.5**

lemon caper vinaigrette, apple walnut salad, seasonal vegetable

### **Pumpkin Seed Pesto Salmon 28.95**

mushroom & spinach quinoa, berry balsamic reduction

### **Superior Farms Lamb Chop 45.95**

berry balsamic reduction, seasonal vegetable, cheddar au gratin potatoes

## vegetarian

### **Pesto Veggie Pasta 19.5 (add 1 for gf pasta)**

roasted wild mushrooms, artichokes, zucchini, pearl onions, peas, spinach, bell peppers, toasted almond pumpkin seed pesto

### **Quinoa & Vegetable Fried Rice 19.5**

wild mushrooms, vegetables, eggs, sweet chili sauce (available vegan)