

Hot Appetizers

Citrus Chicken Skewers with Peanut Dipping Sauce	\$1.25
Tri-Tip Skewers with Cranberry Dijon Dipping Sauce	\$1.25
Taos Rolls with Guacamole Cream (2 pieces per order)	\$2.95
Guacamole & Brie Crostini with Chipotle Dipping Sauce	\$1.25
Papaya & Brie Quesadilla	\$1.00
Chicken & Potato Taquitos with Guacamole Cream	\$0.90
Caramelized Onion & Gorgonzola Pizzetta	\$0.95
Stuffed Mushroom Caps (2 per order)	\$1.10
Crab Stuffed Mushroom Caps (2 per order)	\$1.70
Albondigas Meatballs in Chipotle BBQ Sauce (2 per order)	\$1.15
Chicken & Apple Empenadas	\$1.25
Spinach & Artichoke Dip in Breadbowl with Tortilla Chips	\$2.50
Extra Spinach Dip (pint)	\$6.50

Premium Hot Appetizers

Achiote Shrimp Skewers with Salsa Verde (2 shrimp each)	\$1.75
Individual Chicken Cordon Bleu	\$2.50
Filet Escoffier with Gorgonzola Sauce	\$2.95
Bacon Wrapped Shrimp or Scallops with Spicy Pesto	\$2.50

**these are best cooked on site and require a chef to be staffed*

Cold Appetizers

Valencia Rolls with Citrus Cilantro Dipping Sauce	\$0.90
Marinated Eggplant wrapped Goat Cheese	\$0.90
Trio of Brushetta (one of each per order)	\$1.70
Shrimp & Scallop Ceviche in Tortilla Cups	\$1.95
Chips, Salsa Verde & Salsa Fresca (per person)	\$0.60
Guacamole (pint)	\$8.00
Our Famous Olive Tapenade (pint)	\$6.75
Assorted Gourmet Cheeses with Artisan Breads (per person)	\$2.75
Antipasto Display (per person)	\$5.75
<i>includes marinated vegetables, cold cuts, cheeses, artisan breads, and tomato caprese skewers</i>	
Seared Ahi with Wasabi on a Wonton Crisp	\$1.75
Prosciutto Wrapped Melon & Asparagus	\$1.30
<i>*minimum of 20 orders on most appetizers</i>	



Salads

Chipotle Coleslaw	\$25.50
Garden Salad on Romaine (choice of dressing)	\$22.50
Caesar Salad with Homemade Garlic Croutons	\$25.50
Baby Greens & Gorgonzola <i>with fresh tomatoes, walnuts, and balsamic vinaigrette</i>	\$25.50
Mixed Baby Greens <i>with pine nuts, julienne carrots & zucchini and balsamic dressing</i>	\$25.50
Cilantro Caesar Salad <i>pepitas, cotija cheese, tortilla strips & cilantro caesar dressing</i>	\$28.50
Southwest Chicken Salad <i>with corn, tomatoes, red onion, tortilla strips jack cheese, pepitas, cilantro and citrus cilantro dressing</i>	\$28.50
Italian Salad <i>with chicken, roasted red peppers & onions, fresh basil, tomatoes, artichoke hearts, gorgonzola cheese, and balsamic vinaigrette dressing</i>	\$28.50
Oriental Chicken Salad <i>mandarin oranges, wontons, rice noodles, almonds, and green onions in an oriental sesame dressing</i>	\$28.50
*salads feed 6-10	

Pastas

Checça Pasta <i>fresh basil, roma tomatoes, garlic, & olive oil</i>	\$40
Pasta Fresca <i>sundried tomatoes, fresh herbs & vegetables and pine nuts tossed with garlic, olive oil, & parmesan cheese</i>	\$45
Sausage & Peppers Pasta <i>with caramelized onions, marinara, and parmesan cheese</i>	\$46
Pasta Carbonara <i>chicken, bacon, peas, caramelized onions & fresh herbs in cream sauce</i>	\$48
Santa Fe Pasta <i>chicken, red & green peppers, corn, red onion, cilantro and gouda cheese in a spicy chipotle cream sauce</i>	\$48
Spicy Thai Pasta <i>chicken, carrots, red onion, almonds, bean sprouts and cilantro in a spicy peanut cream sauce</i>	\$48
Sundried Tomato Pesto Pasta <i>chicken, red onion, artichoke heart, pinenuts & parmesan in a sundried tomato pesto cream sauce</i>	\$48
Blackened Chicken Pasta <i>red & green peppers, red & green onions, carrots, spicy chicken and tomatoes in a cajun cream sauce</i>	\$48
*pastas are served on penne and feed 8-12	



Gourmet Pizzas

Mediterranean —artichoke hearts, spinach, goat cheese, tomato, onion
Four Cheese
Thai —chicken, spicy peanut sauce, onion, sprouts, almonds, cilantro
Fire Grilled Vegetable
Sundried Tomato Pesto —chicken, pinenuts, basil, garlic
Roma Tomato, Basil & Garlic
Leonardo —chicken, pepperoni, basil, tomato, chili flakes, marinara
Sausage & Pepperoni
BBQ —chicken, red onion, cilantro, ale molasses BBQ sauce

A great choice for passed appetizers!

all pizzas are cut into 12 slices and are \$10.25 each

Entrees

Oven Roasted Prime Rib*	\$7.95
Ale Marinated Tri-Tip	\$4.75
Herb Crusted Chicken Mattone	\$4.50
Citrus Chipotle Chicken	\$4.50
Country French Chicken	\$4.75
Chicken Dijon	\$4.75
Chicken Picatta	\$4.75
Salmon Picatta*	\$6.50
Grilled Salmon with Melon Salsa or Tomato Basil *	\$6.50
<i>*require a chef to be staffed</i>	

Side Dishes

Roasted Garlic Mashed Potatoes	\$2.50
Baby Red New Potatoes	\$2.50
Spicy Rice	\$2.50
Grilled Marinated Vegetables	\$2.50
Steamed Broccoli	\$2.50
Vegetable Medly (carrots, asparagus, pearl onions)	\$2.50
Rolls, Butter, Olive Tapenade	\$0.85
minimum of 10 orders	
<i>entrees & sides are priced per person</i>	



Corporate Luncheon

10-20 people: 1 salad & 2 sandwich selections

20-30 people: 2 salads & 3 sandwich selections

30+ people: 3 salads & 3-4 sandwich selections

Salad Selections

- Baby Greens & Gorgonzola
- Caesar Salad with Homemade Garlic Croutons
- Tossed Salad with choice of Dressing
- Southwest Chicken Salad with Citrus Cilantro
- Fresh Fruit Platter
- Mixed Greens with Pinenuts & Fresh Veggies
- Oriental Chicken Salad

Sandwich Choices

Roast Tri-Tip—with gorgonzola cheese, mixed baby greens, and tomato

Oven Roasted Turkey—with avocado, cheddar cheese, lettuce, and tomato

Black Forest Ham—with chipotle mayo, sonoma pepper jack cheese, lettuce & tomato

House-Made Tuna Salad—with green leaf lettuce and sliced tomato

Grilled Vegetable—with roasted garlic mayo

Tuscan Rolls—with garlic vinaigrette dipping sauce

Valencia Rolls—with citrus cilantro dipping sauce

Thai Chicken Wraps—with peanut dipping sauce

Artichoke, Sundried Tomato & Goat Cheese Frittata

Salad + 2 Sandwiches Pieces: \$8.75 per person

Salad + 3 Sandwiches Pieces: \$9.50 per person

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FOR OUR COMPLETE SELECTION OF
CONVENIENT CATERING PACKAGES

Taco Bar Package

Includes

- Grilled Tri-Tip or Marinated Grilled Chicken
- Jack Cheese
- Sour Cream, Lettuce, Tomatoes & Cilantro
- Salsa Verde & Pico de Gallo
- Spicy Rice, Black Beans & Flour Tortillas
*corn tortillas available upon request
- Fresh Tortilla Chips

*\$8.95 per person (approximately 2.5 tacos each)

Desserts



	¼ sheet	½ sheet	full
Lemon Bars	\$26	\$42	\$80
Chocolate Truffle Brownies	\$26	\$42	\$80
Raspberry Streusel Bars	\$26	\$42	\$80
Carrot Cake Squares	\$26	\$42	\$80
Chocolate Cake Squares	\$26	\$42	\$80
Cheesecake Squares	\$35	\$55	
Chocolate Pecan Squares	\$35	\$55	
¼ sheet: 35 pieces			
½ sheet: 70 pieces			
full sheet: 100 pieces			



Meghan's Famous Chocolate Layer Cake	\$36
Carrot Cake with Cream Cheese Frosting	\$36
Banana Cake with Cream Cheese Frosting	\$36
Whole Cheesecake (assorted flavors available)	\$41
Six Layer Coffee Toffee Torte	\$46
Heaven & Hell Cake	\$46
Assorted Pies	\$31
Assorted Tarts	\$26
Assorted Dessert Trays (per person; minimum 10)	\$2.75
Assorted Gourmet Cookies (sold by the dozen)	\$6.75
Gourmet Coffee Service (per person)	\$1.95

**Don't see what you had in mind? Our Event Coordinator is happy to work with you on creating a menu personalized for your event! Please let us know & we will come up with the perfect menu for your occasion!*

WOLF CREEK

Restaurant & Brewing Co.



Catering Menu



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www.wolfcreekbrewingco.com