

Three Peaks Catering

Wedding Packages & Planning

Having been married in Jackson Hole myself, I wanted to create some unique offers that assist with the planning of your upcoming event. These packages are guidelines and merely give you the opportunity to get a glimpse into my specialties and suggestions. Pricing is roughly stated and adjustments can be made to fit your budget. Ingredients used in my preparations are organic, unique to the area and prepared deliver and served fresh. Menu options can be moved from a suggested event to another.

Three Peaks Provides:

- Chefs, \$400 per chef unless part of wedding package
- Bartenders, \$250 per bartender unless part of wedding package
- Servers, \$175 per server unless part of wedding package
- Beer, \$4 per bottle +
- Wine, \$18 per bottle +
- Spirits at \$50 per bottle +

Jackson Hole & Teton Valley, Idaho Event Checklist

- Before Rehearsal Family & Friend BBQ
- Rehearsal Dinner
- Wedding Reception
- Post Wedding Brunch

Before Rehearsal Family & Friend BBQ

Have an informal time for the entire wedding party to get together if you want to keep the rehearsal dinner a little more low key. Three Peaks deliver setup and assist with a nice BBQ with some local favorites.

Recommendations but not requirement:

- Less than 20: 1 chef
- 20-35 people: 1 chef, 1 bartender
- 36-60 people: 1 chef, 1 bartender, 1 server
- 61-100 people: 1 chef, 1 bartender, 2 servers

- Then add 1 server for every 30 additional guest or 1 bartender for every 50 additional. Groups larger than 150 may require an additional chef on site but based on menu.

Before Rehearsal Family & Friend BBQ or Rehearsal Dinner

Menu Options

Suggested Salads:

Quinoa & grilled summer squash

Feta cheese, cucumbers, cherry tomatoes and fresh basil

Wild Rice, spinach and avocado salad

Balsamic glaze, carrots, onions, celery and fresh herbs

Cobb Salad

Smoked turkey, bacon, hardboiled egg, tomatoes, red onion, fresh greens, balsamic mustard dressing

Lemon pepper arugula with blue cheese crumbles

Candied pecans, cranberries, raisins, roasted pine nuts

Suggested Proteins:

Grilled Line Caught Northwest Salmon

Huckleberry sage yogurt

Crispy Skin Idaho Rainbow Trout

3 herb butter

Huckleberry onion garlic marinated Buffalo Flank Steak

Sage veal glaze

Spicy sausage & spinach stuffed chicken breasts

Italian house made sausage with goat cheese

Grilled Ancho rubbed Pork Chops

Bacon veal glaze

Buffalo Burgers with all the fixings

Whole wheat, gluten free buns on side

Italian style Buffalo Bratwursts

Onion marmalade and stone ground mustard

Quinoa vegetable hash

Grilled squash

Sweet Potato Lasagna

Fresh herbs and mozzarella

Suggested Starches:

Lavender rubbed cheddar Twice Baked Potatoes

Hush puppies with chipotle sauce

Country red skin potato salad

Brown rice & grilled vegetable pilaf

Suggested Desserts:

Cake Pops (great for the attending kids, if applicable)

Red velvet, gluten free vanilla bean, German chocolate cake, mint chocolate, cookie dough, death by chocolate

Blonde Brownie Skillets

Brownies or Cookies (available in gluten free)

Ice cream sundae bar

Fresh fruit, berries & yogurt bar

Rehearsal Dinner

My restaurant space in Driggs Idaho is as unique as it gets. Small town Idaho is often forgot when discussing Jackson Hole. The building is circa 1940s with plenty of great wine, beer and artwork to be absorbed. There are transportation vendors that can assist.

www.threepeaksdinnertable.com

Recommendations but not requirement:

- Transportation would be \$40 per person round trip roughly
- \$2250 minimum for food & beverage @ Three Peaks Dinner Table for Fridays & Saturdays
- \$1875 minimum for food & beverage @ Three Peaks Dinner Table all other days
- Three Peaks Dinner Table is comfortable for up to 75 guests
- Highest required minimum listed, off peak timeframes may have flexibility
- Menus start around \$30 per person

We would offer custom three course meals using the finest local beef, fish, chicken, pork or garden ingredients.

Three Course Suggestions for Rehearsal Dinner

Salads or soup

Simple Spinach Salad

Cranberries, raisins, candied pecans, red onions and fresh cherry tomatoes with dressing choice

Lemon Pepper Arugula

Blue cheese crumbles, candied pecans, cucumbers, dates, apricots with dressing choice

Oven roasted Butternut & Ginger Bisque

Tomato Gazpacho Soup

Entrees

Peppercorn crusted lamb shank

Classic braising liquid with country whipped potatoes & asparagus

Tri Tip Local Beef Stroganoff
Classic wide egg noodle and sour cream red wine reduction
Sweet Potato Lasagna
Fresh herbs and mozzarella with grilled & roasted vegetables
Quinoa & Wild rice Hash
Cranberries, dates, apricots and fresh vegetables with white wine reduction

Desserts

Fresh berries over sabayon
Blonde Brownie Skillet with salted caramel ice cream
Andies candies cheesecake with rum sauce
Chocolate raspberry mousse tart with fresh raspberries

Three Peaks can cater rehearsal dinner parties off site at your private residence or home for menus starting at \$30 per person with \$2500 minimum in food & beverage.

Wedding Day Packages

Select from a number of fabulous locations in the Jackson Hole area or Teton Valley Idaho areas. Then consider Three Peaks menu and pricing suggestions.

Food Packages

- \$2500 minimum on packages.
- Pricing Includes: 2 course menu, (salad & entrée) , 2 hot apps, 2 cold apps, staff, food service equipment, service charge and applicable taxes.
- Service style can be buffet, food station, family style or plated
- Wedding Cake is \$7 per slice with cake sizes to fit the group size.
- Additional appetizers for \$3 per piece

Small bite appetizers – served during cocktail period

Spicy tuna tartare on wonton crisp, chicken Caesar wrap, vegetable spring roll, ginger beef satay skewer, lamb chop lollipop, bresola arugula wrap, buffalo carpaccio, elk tenderloin skewer, cauliflower cake, Brussel sprouts roll up, arugula wrapped asparagus, summer squash fritters, vegetable egg rolls, vegetable spring rolls, shrimp & cilantro rolls

“WHAT A GREAT VIEW” MENU

Smoked All Natural Beef Flank Steak
Cranberry demi glaze, rosemary au jus or creamy horseradish sauce
Spinach & kale stuffed Chicken wrapped in prosciutto
Dill mustard sauce

Freshly baked Ciabatta dinner rolls with herb whipped butter
Twice baked Idaho Spuds with huckleberry crème fraiche
Seasonal roasted vegetable tossed in fresh herbs
Fresh tossed field green salad
candied pecans, blue cheese crumbles, cherry tomatoes, cucumbers and 2 dressings

\$60 PER PERSON

ABOVE MOUNT MORAN MENU

Smoked All Natural "A" Grade Beef Prime Rib
Cranberry demi glaze, rosemary au jus or creamy horseradish sauce
Crispy Skin Idaho Rainbow Trout
Dill mustard sauce
Freshly baked Ciabatta dinner rolls with herb whipped butter
Twice baked Idaho Spuds with huckleberry crème fraiche
Seasonal roasted vegetable tossed in fresh herbs
Fresh tossed field green salad
candied pecans, blue cheese crumbles, cherry tomatoes, cucumbers and 2 dressings

\$75 PER PERSON

ALONG THE SNAKE RIVER MENU

Marinated Buffalo Flank Steak
Cranberry demi glaze
Blackened Idaho Rainbow Trout
Huckleberry sauce
Freshly baked Ciabatta dinner rolls with herb whipped butter
Wild Rice Pilaf with fresh herbs
Toasted almonds
Seasonal roasted vegetable tossed in fresh herbs
Fresh tossed field green salad
candied pecans, blue cheese crumbles, cherry tomatoes, cucumbers and 2 dressings

\$85 PER PERSON

IN THE SHADOW OF THE TETONS

Smoked All Natural Grass Fed Buffalo Prime
Cranberry demi glaze, rosemary au jus or creamy horseradish sauce
Lemon Dill Idaho Rainbow Trout
Huckleberry cream
Freshly baked Ciabatta dinner rolls with herb whipped butter
Wild Rice Pilaf
Toasted almonds & cranberries

Seasonal roasted vegetable tossed in fresh herbs
Fresh tossed field green salad
candied pecans, blue cheese crumbles, cherry tomatoes, cucumbers and 2 dressings

\$95 PER PERSON

TEEWINOT MENU

Local cheese, fruit and cracker display
Smoked All Natural Grass Fed Buffalo Prime
Cranberry demi glaze, rosemary au jus or creamy horseradish sauce
Lemon Dill Idaho Rainbow Trout
Huckleberry cream
Spinach & kale stuffed Chicken wrapped in prosciutto
Dill mustard sauce
Freshly baked Ciabatta dinner rolls with herb whipped butter
Wild Rice Pilaf
Toasted almonds & cranberries
Twice baked Idaho Spuds with huckleberry crème fraiche
Seasonal roasted vegetable tossed in fresh herbs
Fresh tossed field green salad
candied pecans, blue cheese crumbles, cherry tomatoes, cucumbers and 2 dressings

\$125 PER PERSON

TEEWINOT MENU

Local cheese, fruit and cracker display
Smoked All Natural Grass Fed Buffalo Prime
Cranberry demi glaze, rosemary au jus or creamy horseradish sauce
Lemon Dill Idaho Rainbow Trout
Huckleberry cream
Spinach & kale stuffed Chicken wrapped in prosciutto
Dill mustard sauce
Freshly baked Ciabatta dinner rolls with herb whipped butter
Wild Rice Pilaf
Toasted almonds & cranberries
Twice baked Idaho Spuds with huckleberry crème fraiche
Seasonal roasted vegetable tossed in fresh herbs
Fresh tossed field green salad
candied pecans, blue cheese crumbles, cherry tomatoes, cucumbers and 2 dressings

\$150 PER PERSON, INCLUDES 2 ADDITIONAL APPS

Dark chocolate fountain \$18 per person

Cupcake Tree \$4 per cake

Mashed Potato Martini Bar \$12 per person

Post Wedding Day Brunch

Fruit platter with champagne yogurt sauce

Muffins: green tea, lemon cranberry, apple strudel, fresh blueberry

Pecan cinnamon sticky buns

Omelet bar with all the fixings and chef attended