



THREE
PEAKS
CATERING

Sophisticated Comfort Food

Chef Steve Murphy

208 • 227 • 3729

www.threepcakscatering.com

Serving the Greater Yellowstone & Grand Teton Region

Wyoming • Idaho • Montana

Catering Menu by Three Peaks

From drop off food & beverage items to full service bar, staffed and plated events are available. Order minimums start at just \$100 and pickup is available. The Chef, Steve Murphy, is a Culinary Institute of America graduate and has been a resident of Teton Valley since 2010. The menus are meant to be guidelines for your own inspiration. There are plenty of ways to customize ingredients & events. The pricing might not fit your budget but Chef will work with you on this. Chef's specialty is game meats & gluten free dietary guidelines.

(pp refers to per person)

Appetizers

Select 4 for \$12 pp

Select 5 for \$15 pp

Select 6 for \$18 pp

Select 7 for \$21 pp

Select 8 for \$24 pp

Spicy Pork Sausage cheese phyllo
Grilled squash & chestnut herb wrap
Local bacon wrapped scallop - mint balsamic reduction
Wild mushroom, lavender cheese canapes
Wild mushroom, red pepper, cucumber canapes
Red pepper jelly, cheese phyllo
Lamb-lol-pops with mint sage yogurt
Local grilled cheese strips with tomato soup shot
Sage & grilled vegetables quesadillas with roasted garlic sauce
Braised BBQ Pork or Elk sliders
Buffalo prime rib arugula wraps with horseradish pepper sauce
Local bacon wrapped pineapple skewers
Smoked elk tenderloin mushroom kabobs
Braised lamb quesadillas with spicy sauce
Endive cheese canapes with roasted red peppers

Local Cheeses, Meats & Vegetables

\$18 per person or each display \$6 per person
Cheeses by Beehive Cheese Company, Utah

Big John Cajun Rubbed Cheddar, Apple Smoked Cheddar, Lavender Espresso Cheddar
Gourmet crackers, pretzel rods, house made herb crostinis
Garlic lemon hummus, olive tapenade spread

Meats by Jackson Hole Buffalo Meats & Chef Steve

Smoked Elk roast, Original Buffalo Salami - each regular & herb cheese filled
Horseradish cream sauce, veal herb demi-glace, oven roasted herb tomatoes, marinated mushrooms

Teton Valley's Garden with Dips & Spreads

Hydroponic seasonal slice vegetables x 6 each
French onion marsala dip, oven roasted garlic yogurt, dill cucumber dip, chipotle sour cream

Salads

Each \$10 unless combined with a coursed package

Idaho Smoked Rainbow Trout Salad

Goat cheese crumbles, apple slices, crispy onion strings, raisins, candied pecans, house greens, choice of dressing

Parmesan encrusted Chicken Caesar

Romaine, classic Caesar dressing, house made croutons, crispy parmesan cheese

Three Peaks Romaine Wedge

Blue cheese crumbles, crispy bacon, kalamata olives, crispy onion strings, tomatoes, house made buttermilk ranch

Three Peaks House Salad

Romaine, greens, tomatoes, red onions, house candied pecans, blue cheese crumbles, house made croutons

Warm Crispy Brussel Sprout & Bacon Salad

cranberries, raisins, candied pecans, crispy bacon, brown butter, balsamic sauce

Crispy Kale, Bacon & Three Onion

Crispy onion strings, browned garlic, red onions, crispy kale, bacon & winter greens

Super Spinach Salad

Fresh spinach, hardboiled egg, candied pecan, cranberries, tomato, red onion, blue cheese crumble, balsamic vinaigrette

Cobb Salad

Marinated artichokes, red onion, tomatoes, house greens, blue cheese crumbles, hardboiled egg, smoked turkey, bacon

House made dressings include: Goat cheese ranch, buttermilk ranch, honey Dijon balsamic vinaigrette, red wine vinaigrette, rice wine garlic vinaigrette

Soups

Each \$4 pp unless combined with a coursed package

Buffalo Barley & Wyoming Sage
Tomato Rosemary
Tomato Basil
Tomato Corn & Dill
Elk Chili
Roasted Butternut Ginger Bisque
Maine Lobster Bisque
Cream of Wild Mushroom
Brussel sprout & crispy kale

Starch & Vegetable Side Dishes

Included with a main dish or \$4 pp/ea

Parmesan Au Gratin Potatoes
Dill rosemary Potato Gnoochi
Lavender cheddar whipped potatoes
Lodge skillet fingerling potatoes with herbs & truffle oil
Wild Rice Wyoming Sage Pilaf with grilled red pepper
Summer cous cous with feta cheese, cherry tomatoes, cucumbers, dill & crunchy onion
Pesto orzo salad with shredded parmesan. Roasted garlic, asparagus tips, grilled corn
Grilled corn on the cob - garden herb butter
Grilled lemon herb asparagus w/wo hollandaise sauce
Oven roasted root vegetables with chopped garden herbs
Crispy Brussel sprouts with raisins, candied pecans & dried cranberries
Oven roasted broccoli with lemon/orange zest

Main Entrees

\$25 & up pp, seasonality & market pricing

Each entrée includes choice of two sides, house salad to start, house made ciabatta roll with garden butter

Herb & Mushroom Beef Meatloaf
Ketchup & bacon glaze

Crispy Skin Blackened Idaho Rainbow Trout

Lemon herb butter

10 oz Grilled Buffalo Ribeye
Veal herb sauce

Herb Braised Lamb Shank
Sour cream, red wine, veal herb jus

Spicy Sausage Risotto
White wine reduction

13 oz Pork Chop
Peppercorn encrusted ~ please allow for 20 minutes

Butternut Squash Risotto
White wine reduction

Mustard & sage rubbed Elk Chops
Veal herb jus

Bacon Wrapped Pork Porterhouse
Lemon herb butter

Organic Chicken Breast Piccata
Classic piccata sauce

12 oz Mesquite Smoked Grass Fed Ribeye
Lemon herb butter

BBQ Buffalo or Beef Brisket
Coleslaw, corn on the cob

Garlic pulled BBQ Pork on fresh house made ciabatta
Coleslaw, corn on the cob

Cherry Wood Smoked Beef Tri Tip & Mushroom Stroganoff
Classic red wine sour cream sauce, carrots, onions, wide egg noodles

Yankee Beef Pot Roast
Braising liquid, country herb whipped potatoes

Lamb Lasagna
Classic noodles, ricotta & mozzarella cheese
House made garlic bread

Parmesan Herb Crusted Chicken & Waffle
Bacon sausage gravy

Blue Cheese stuffed Buffalo or Beef Tenderloin

Loaded Penne Pasta & Cheese

Spicy pork sausage, mushrooms, red onions, house made cheese sauce

Desserts \$8

Idaho Whipped Cheesecake Flavor of Day - Creative Sauce
Apple Cinnamon Bread Pudding - Fresh Whipped Cream & Maple Glaze
Blonde Brownie Skillet - Salted Caramel Ice Cream
Fresh berries with sabayon champagne cream
Gluten Free Chocolate Cake - White Chocolate sour cream

Cooking Classes available for \$250
plus cost of food / supplies

Private Chef dinners available for
\$35 per person with 10-person
minimum

Call Chef Steve today to book
208.227.3729

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