



THREE  
PEAKS  
CATERING

*Sophisticated Comfort Food*

*Chef Steve Murphy*

208 • 227 • 3729

[www.threepcakscatering.com](http://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 \$14 pp

Select 5 for \$17 pp

Select 6 for \$20 pp

Select 7 for \$23 pp

Select 8 for \$26 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

\$24 per person or each display \$9 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 \$8 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 \$6 pp/ea

Parmesan Au Gratin Potatoes

Dill rosemary Potato Gnocchi

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

\$30 & 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 \$9

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 \$500  
plus cost of food / supplies**

Call Chef Steve - 208.227.3729

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