

APPETIZERS

TIER I: \$2 PER PERSON, PER ITEM

Fresh Vegetable Crudites – Artistically arranged with herbed cream cheese.

Chips & Salsa - Homemade tortilla chips and fire-roasted salsa.

Spinach and Artichoke Dip - Served with parmesan flatbread and tortilla chips.

Cocktail Meatballs – Choose sweet BBQ or savory wild mushroom demi glace.

Wild Bill's Signature Buffalo Wings – Choice of wing sauce and one dipping sauce.

Hummus – Choice of traditional, basil pesto, or kalamata olive. Served with grilled pita bread, kalamata olives, and feta cheese.

Old West Haystack – Jumbo fried onions rings served with dijon aioli and roasted garlic ranch.

The Butcher Block – Finger sandwiches prepared with an assortment of meats and cheeses. Served with freshly baked rolls and choice of accompanying sauces.

TIER II: \$3 PER PERSON, PER ITEM

Hickory-Grilled Vegetable Display- Served warm or cold with herbed cream cheese

Burnt-End Appetizer – House-smoked and served with our signature Wild Bill's BBQ sauce

Domestic Cheese Display – An artistically arranged assortment of domestic cheeses.

Chicken Satay – Skewers of chicken breast grilled over an open fire and served with a spicy peanut sauce.

Assorted Hummus Trio – A selection of traditional, basil pesto, and kalamata olive flavored hummus served with toasted pita bread and crostinis.

Gourmet Meat and Cheese Display – A display of domestic cheeses and cured sliced meats, hand-selected by our chef for your event; accompanied by a variety of gherkins, olives, caper berries, whole grain mustard and toasted crostinis.

Mini Crab Cakes – Lump crabmeat and freshly baked brioche bread. Served with a spicy chipotle remoulade.

TIER III: \$4 PER PERSON, PER ITEM

Gourmet Cheese Display – An artistically arranged assortment of domestic and imported fine cheeses.

Smoked Salmon – Thinly sliced, served with dill cream cheese, chopped eggs, capers and red onions.

Jumbo Shrimp Cocktail – Very large shrimp perfectly cooked, peeled, and served chilled with cocktail sauce.

Crab Stuffed Artichoke Crowns – Stuffed with lump crab and served with a garlic aioli.

Rosemary Shrimp Skewers – Large shrimp grilled over an open fire on rosemary skewers. Served with a dijon aioli.

Roasted Vegetable Terrine – Served with homemade crackers and flatbread.

Mini Quiche – A homemade assortment of fontina cheese with roasted red pepper; gouda cheese with pit-smoked ham; caramelized onions and goat cheese; and white cheddar cheese with bacon and baby spinach.

SALADS

TIER I: \$3 PER PERSON, PER ITEM

House Salad – Mixed greens, grilled corn, and white cheddar cheese served with your choice of dressing.

Caesar Salad – Served with our signature Caesar dressing and parmesan cheese.

TIER II: \$3.75 PER PERSON, PER ITEM

Cranberry and Walnut Salad – Mixed field greens gently tossed in our house-made cranberry vinaigrette. Served with walnuts and Maytag bleu cheese.

Southwestern Chicken Salad – Mixed greens, country bacon, white cheddar, tomatoes, and grilled chicken tossed in our cowboy ranch dressing. Served with spicy pecans and Wild Bill's signature BBQ sauce.

The Cowboy "Wedge" - A wedge of crisp iceberg lettuce topped with onions, country bacon, fuji apples, golden raisins, Maytag bleu cheese, spicy pecans, and cowboy ranch dressing.

TIER III: \$4.50 PER PERSON, PER ITEM

Spinach Salad – Baby spinach mixed with feta cheese and toasted almonds. Tossed in sweet red chile vinaigrette.

Chopped Salad – Chopped mixed greens mixed with broccoli, cauliflower, tomatoes, Maytag bleu cheese, egg whites, and country bacon. Topped with fresh avocado and tossed in mustard vinaigrette.

SIDE DISHES

TIER I: \$2 PER PERSON, PER ITEM

Waffle Fries
White Cheddar Mashed Potatoes
Creamy Coleslaw
Steamed Broccoli
Homemade Kettle Chips

Rice Pilaf
White Rice
Baked Potato
Wild Bill's Signature Baked Beans
Fresh Green Beans with Caramelized Shallots

TIER II: \$3 PER PERSON, PER ITEM

Macaroni and Cheese
Grilled Asparagus
Chipotle Rice
Chipotle Corn
Roasted Vegetable Medley

Loaded Baked Potato
Whipped Cauliflower
Glazed Carrots
Herb-Roasted Yukon Potatoes
Cast-Iron Skillet Corn Bread

ENTRÉES

TIER I: \$12 PER PERSON

EACH ADDITIONAL ENTRÉE, ADD \$7 PER PERSON

Herb-Grilled Chicken Breast – Herb marinated and cooked over an open flame.

Broiled Tilapia – Seasoned and broiled until tender and juicy.

Seared Pork Loin – Pork medallions prepared with chef inspired herbs and spices.

Blackened Chicken Breast – Rubbed with Cajun seasonings and grilled to perfection.

Wood-Grilled Sirloin (6 oz) – Our signature Wild Bill's sirloin steak served with a wild mushroom demi glace.

Half Roasted Chicken – Chile BBQ glazed and roasted until tender and juicy.

Chuck Wagon Spaghetti & Meatballs - A heaping pile of spaghetti noodles topped with our rich and hearty red sauce and giant meatballs.

TIER II: \$14 PER PERSON

EACH ADDITIONAL ENTRÉE, ADD \$8 PER PERSON

Apple Wood Roasted Pork Tenderloin – Pork medallions prepared with chef inspired herbs and spices.

Mediterranean Style Shrimp Pasta – Tender sautéed shrimp with bell peppers, onions, capers, tomatoes and pine nuts. Tossed in a white wine beurre blanc and served over angel hair pasta.

Pan-Seared Salmon (5 oz) – Served with our traditional tomatillo cream sauce.

Chicken Piccata – Tender chicken breast served with a lemon-caper cream sauce.

Steak Diane – Black pepper encrusted beef medallions served with caramelized onions and a rich mushroom demi glace.

Roasted Kansas City Strip Loin (5oz) – A cut from our aged KC strip loin. Roasted to perfection and served with a flavorful jus.

Chicken Tequila Pasta – Fettuccini noodles mixed with fresh jalapenos, onions, tomatoes, cilantro and grilled chicken and tossed in a rich red pepper tequila cream sauce.

TIER III: \$16 PER PERSON

EACH ADDITIONAL ENTRÉE, ADD \$9 PER PERSON

Herb-Encrusted Sea Bass (6oz) – Served with a rich lemon buerre blanc.

Sesame Encrusted Ahi Tuna – Seared rare and served over seaweed salad with a wasabi cream sauce.

Almond Encrusted Chicken Breast – Tender chicken breast served with a fire-roasted tomato citrus ragu.

Roasted Tenderloin of Beef (5oz) – Our most tender cut! Beef tenderloin roasted to your liking with chef inspired herbs and spices.

Lobster Ravioli – Tender pasta stuffed with lobster and tossed in a rich vodka tomato cream sauce.

Cowboy Pork Chops (8 oz) – Slowly roasted bone-in pork chops basted with a bourbon mustard glaze and grilled to perfection.

A LA "BUTCHER" CARTE

ADD A CARVING STATION TO YOUR EVENT

The Butcher Block – One-handed sandwiches served on assorted freshly baked rolls with a variety of cheeses and meats carved just for you.....\$100.00 / 50 People

Roasted Rib of Beef – Our signature prime rib, carved to order and served with horseradish sauce and a flavorful au jus.....\$95.00 / 25 People

Roasted Tenderloin of Beef – Seasoned to your liking and roasted over a live hickory grill. Carved to order and served with horseradish sauce.....\$150.00 / 25 People

Roasted Tenderloin of Pork – Rubbed with your selection of herbs and spices and roasted over an open fire. Served with dijon mustard sauce.....\$50.00 / 25 People

Pit-Style Smoked Ham - House-smoked and carved to order. Served with dijon mustard sauce and our signature BBQ sauce.....\$50.00 /25 People

Garlic and Rosemary Roasted Turkey Breast - Slowly roasted in our brick oven to hold in the juices. Served with a natural jus pan gravy.....\$50.00 /25 People

DESSERTS

TIER I: \$1.50 / PERSON, PER ITEM

Gourmet Cookies
Homemade Brownies
Assorted Dessert Bars
Gourmet Ice Cream

TIER II: \$3 / PERSON, PER ITEM

Petite Chocolate Torte
Petite Crème Brulee
Petite Cheesecake
Hot Peach Cobbler
Hand-Made Gelato

TIER III: \$4 / PERSON, PER ITEM

Large Chocolate Torte
Large Crème Brulee
Chef's Cheesecake
Tiramisu
Bourbon Pecan Pie
Skillet Apple Cobbler

AND THE THEME IS ...

THEMED PACKAGES AVAILABLE FOR YOUR BUFFET

COWBOY BBQ \$26 / PER PERSON

Fall Off the Bone BBQ Pork Ribs
Apple Wood Smoked Pulled Pork
Apple Wood Smoked Brisket
Burnt Ends
Half Roasted Chicken

BBQ Baked Beans
White Cheddar Potato Gratin
Creamy Cole Slaw
Southwestern Chicken Salad
Skillet Corn Bread

ITALIAN \$22 / PER PERSON

Baked 5 Cheese Lasagna
Chicken Alfredo Pasta
Grilled Garlic Focaccia Bread

Roasted Vegetable Medley
Tomato and Caper Bruschetta
Caesar Salad

LATIN AMERICA \$22 / PER PERSON

Grilled Steak and Chicken Fajitas
Chicken Flautas
Picadillo Beef Soft Tacos

Queso Fundido Espinaca with Tortilla Chips
Flour and Corn Tortillas with all the fixings
Navajo Chicken Salad

CAJUN \$24 / PER PERSON

Shrimp Jambalaya
Crawfish Etoufee
Chicken Gumbo

Savory Crawfish Beignets
Spicy Red Beans and Rice
Mixed Green Salad with Mustard Vinaigrette

RISE AND SHINE

BREAKFAST BUFFET.....\$10.99/PERSON

Includes scrambled eggs, railroad French toast, home fried potatoes, grilled ham, crisp bacon, Southern style biscuits and gravy, and fresh fruit.

ALL AMERICAN BREAKFAST PLATE.....\$9.99 / PERSON

A large plate of scrambled eggs, home fried potatoes, your choice of ham or bacon, wheat or sourdough toast, and a glass of juice.

THE JUICE BAR.....\$2.99 / PERSON

An assortment of orange juice, apple juice, cranberry juice, and tomato juice served chilled in pitchers.

ASSORTED FRESHLY BAKED BAGELS.....\$12.99 / DOZEN

A fresh assortment of bagels split down the middle and accompanied with whipped cream cheese.

ASSORTED SCONES.....\$12.99 / DOZEN

Freshly baked scones accented with fresh fruit and baked with sugar.

SMOKED SALMON & BAGELS.....\$125.99 / PLATTER

A side of hickory smoked salmon accompanied with capers, chopped eggs, red onions, two dozen freshly baked bagels, fresh dill cream cheese, and whipped cream cheese.