

A FRESH TASTE OF THE OLD WEST

JEDEDIAH'S

Catering & Concessions

JEDEDIAHS.COM

Contact

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All menus are completely customizable. Please contact us with any questions or requests. Thank you!

Early Options

Breakfast Buffet

Entrees: Choose 2

Quiche Lorraine with bacon and gruyere

Spinach, Roasted Red Pepper, and Feta quiche

Southwestern Frittata with Hatch chilies, corn, and queso fresco

Mushroom and Spinach Strata with mornay sauce

Crème Brulé French Toast with raspberry coulis

Meats: Choose 2

Bison Sausage

Maple link Sausage

Applewood Smoked Bacon

Cold-smoked Salmon

Baked Goods: Choose 1

Jedediah's Original House Sourdough Biscuits with Olalieberry Jam

Assorted Bagels with Cream Cheese

Assorted Toast Breads with Butter and Jam

Assorted Muffins with Whipped Butter

Sides: Choose 2

Fresh Sliced Fruit Tray

Tomatoes, Capers and Red Onion

Slow Cooked Grits

Sliced Red Breakfast Potatoes with Onions and Peppers

Silver Dollar Pancakes, Buttermilk or Sourdough

Continental Breakfasts

Original Continental

Fresh Sliced Fruit Tray
Assorted Sweet Pastries and Muffins
Bagels and Cream Cheese

Jedediah's Continental

Sourdough Biscuits with Olalieberry Jam
Fresh Sliced Fruit Tray
Bagels and Cream Cheese
Assorted Sweet Pastries and Muffins
Granola Parfait Bar

Brunch

Granola Parfait Casserole
Assorted Bagels and Cream Cheese
Wyoming Raised Patty Sausage
Scrambled Eggs with Fresh Herbs
Cinnamon Raisin French Toast

Carving Station: Choose 1

Prime Rib with Au Jus and Horseradish
Cracked Pepper Rubbed NY Strip Loin
Roasted Tenderloin
Orange Ginger Glazed Pork Tenderloin
Smoked Turkey Breast with Cranberry Relish
Spiral Glazed Ham with Dijon Mustard Sauce
Sourdough Biscuits and Butter
Sweet Potato Chili
Sourdough Bread Pudding

Afternoon Tea

Table Service Only
Herbal Teas
Finger Sandwiches
Scones with Clotted Cream and Jam
Seasonal Pastries and Petit Fours

Break Time

Reenergize

Trail Mix
Assorted Granola Bars
Dried Fruit and Nuts
Wyoming Beef Jerky's

Western Fun

Huckleberry Candies
Assorted Wyoming Meats and Cheeses
Includes Buffalo and Elk Salami

Lunches

Soup and Sandwich Bar

\$45 Per Person

Autumn Greens with Assorted Dressings

Choose One: *Italian or Traditional Sandwich Bar*

Fresh Fruit Tray

Bread and Butter Pickles

Homemade Potato Chips

Choose One: *Old Fashioned Beef Stew, Roasted Tomato Bisque, Stuffed Pepper Soup, Broccoli, Cheese and Potato or Spanish Bean Stew*

Assorted Fresh Baked Cookies

Salad and Sandwich Bar

Autumn Greens with Assorted Dressings

Winter Farro Salad

Choose Two: *Italian Sub, Shaved Ribeye, Turkey Cranberry Club or Grilled Mediterranean Vegetable Wrap*

Fresh Fruit Tray

Bread and Butter Pickles

Homemade Potato Chips

Fresh Baked Sourdough Brownies

Smoked Brisket Chili in Sourdough Bread Bowls

Mixed Green with Assorted Dressings

Fresh Fruit Tray

Smoked Brisket Chili with Shredded Cheddar Cheese and Sliced Red Onion

Sourdough Bread Bowls

Assorted Fresh Baked Cookies

Western BBQ Buffet

Mixed Greens with Assorted Dressings

Choose 2: *Pulled Pork, Beef Brisket, Shredded BBQ Chicken*

Assorted Sandwich Rolls

Creamy Fennel and Apple Slaw

Bread and Butter Pickles

Assorted Fresh Baked Cookies

Carved Meats and Salad Bar

Roasted Root Vegetable Salad
Harvest Quinoa with Roasted Sweet Potato
Sourdough Biscuits and Butter
Carved NY Strip Steak and Sliced Grilled Chicken
Lemon Raspberry Bars

Chicken and Dumplings

Autumn Greens with Assorted Dressings
Herb Roasted Carrots
Chicken and Dumplings
Fresh Baked Brownies

Pasta and Garlic Bread

Berry, Gorgonzola, and Walnut salad
Vegetable Lasagna with Fresh Spinach Pasta and Homemade Ricotta
Potato Gnocchi and Pesto
Hasselback Chicken with Baby Heirloom Tomatoes and Fresh Mozzarella
Garlic Butter Brushed Sourdough Biscuits
Fresh Baked Brownies

Cold Appetizer Displays

Western Meat and Cheese Display

Local Cheeses, Buffalo and Elk Salami
With Dried Fruit, Nuts and Assorted Crackers

Seasonal Fresh Fruit

Grilled Vegetable Crudité Platter

With Hummus and a Creamy Goat Cheese Dip

Seafood Bar

Shrimp Cocktail, Crab Claws, Lobster Tail and Smoked Salmon
With Cocktail Sauce and Lemon Wedges

Crudité Platter

With Pita Chips, Hummus and Ranch Dressing

Artisan Cheese and Fruit Platter

International and Domestic Cheese, Sliced Seasonal Fruits with Gourmet Crackers

Charcuterie Board

International and Domestic Cheeses, Italian Meats, Fig Spread, Dried Fruits, Marcona Almonds, Assorted Grapes, Dark Chocolates, Mixed Olives,
Assorted Crackers and Crostini

Shrimp Cocktail

With Cocktail Sauce and Lemon Wedges

Homemade Potato Chips

With assorted dips

Cold Appetizers

Beef Tenderloin and Whipped Goat Cheese Crostini's

Grilled Tenderloin, Pesto Goat Cheese and Toasted French Bread

Burrata Crostini's

With Sweet Pea Pesto

Tuna Tartare Wontons

Japanese Horseradish Mayo, Flying Fish Roe

Hot Appetizer Platters

Spinach Artichoke Dip

Served with Tri Colored Tortilla Chips

Bacon Wrapped Buffalo Sausage

With Blue Cheese Fondue

Meatballs with Sliced French Bread

Choose one of the following:

Cranberry, Traditional Marinara,

Firecracker (Spicy Buffalo Sauce),

Teriyaki, Swedish

Blackberry Baked Brie

Served with Artisan Crackers

Maple Bacon Roasted Brussel Sprouts

Hot Appetizers

Crispy Brie and Honey Stuffed Mushrooms

Brisket Sliders

Empanadas

Choose 1-Sausage and Mushroom, Thanksgiving Leftover, Traditional Beef

Maple Walnut Sweet Potato Skins

French Onion and Gruyere Potato Skins

Fried Pumpkin Ravioli

Bacon Wrapped Manchego Stuffed Dates

Butternut Squash Potstickers

Buffet Dinners

Surf and Turf

Autumn Greens Salad with Pomegranate, Pistachio and Chevre
Dinner Rolls with Butter

Surf (choose one): *Mussels in Bacon Basil and Tomato Broth, Bay Scallop Parmesan and Asiago Gratinee or Coconut Shrimp*

Turf (choose one): *Herb crusted Beef or Bison Tenderloin, Beef Wellington or Elk Chops with Huckleberry Demi Glaze (+\$10 per person)*

Garlic Smashed Yukon Gold Potatoes
Grilled Asparagus
Chocolate Cream Pie

Western BBQ

Warm Cabbage Salad
Creamed Corn or Jalapeno Cornbread

Choose Two:

Grilled Pork Ribs

Beef Brisket

Shrimp and Grits

Pulled Pork

Burnt Ends

BBQ Chicken Quarters

Bacon and Brown Sugar Baked Beans
Cider Bacon Creamy Mac and Cheese
Apple Pie

Land and River

Greek Salad with Feta
Parker House Rolls
Seared Trout with Lemon Caper Sauce
Saffron Roasted Chicken
Mascarpone Polenta
Herbed Carrots
Apple Cranberry Crisp

Prime Rib Dinner

Mixed Greens with Assorted Dressings
Homemade Sourdough Biscuits and Butter
Carved Prime Rib with Au Jus and Horseradish Sauce
Garlic Mashed Potatoes
Green Beans with Sautéed Bacon and Onions
Sourdough Bread Pudding

Roasted Pork Tenderloin

Mixed Greens with Assorted Dressings
Homemade Sourdough Biscuits and Butter
Roasted Pork Tenderloin with Cherry Salsa
Stuffed Acorn Squash
Maple Roasted Heirloom Carrots
German Chocolate Cake Trifle

Baked Poblano Chicken Enchilada

Poblano Chicken Enchilada
With Salsa and Sour Cream
Spanish Rice
Mexican Street Corn Salad
Cinnamon Churros with Chili Chocolate Dip

Bison Pot Roast

Mixed Greens with Assorted Dressings
Skillet Dinner Rolls
Bison Pot Roast with Gravy
Garlic Mashed Potato
Grilled Carrots
Blackberry Crisp

Western Street Taco Bar

Mixed Greens with Assorted Dressings
Brisket, Pulled Pork, Chicken Asada and BBQ Shrimp Street Tacos
With Salsa, Sour Cream, Guacamole
Cowboy Baked Beans
Jalapeno Creamed Corn
Grilled Peach and Raspberry Cheesecake

DIY Buffet Dinner

Soups and Salads: Choose 2

Apple Pomegranate Harvest Salad with Balsamic Vinaigrette
Spinach, Apple and Gorgonzola Salad
Autumn Greens Salad with Pecans, Cranberries and Blue Cheese
Old Fashioned Beef Stew
Roasted Tomato Bisque
Stuffed Pepper Soup
Broccoli, Cheese and Potato
Spanish Bean Stew

Carving Station: Choose 1

Prime Rib with Au Jus and Horseradish
Cracked Pepper Rubbed NY Strip Loin
Roasted Tenderloin
Orange Ginger Glazed Pork Tenderloin
Garlic and Herb Turkey Roulade
Spiral Glazed Ham with Dijon Mustard Sauce

Entrees: Choose 1

Rosemary Roasted ½ Chicken
Vegetarian Lasagna
Pasta Primavera with Grilled Vegetables
Grilled Salmon with a Dill Sauce
Grilled Idaho Trout with Lemon Caper Sauce

Sides: Choose 2

Red Roasted Potatoes
Creamy Homemade Mac and Cheese with Vermont White Cheddar
Mashed Potatoes
Roasted Sweet Potatoes
Farro Pilaf
Roasted Root Vegetables
Bacon Seared Brussel Sprouts

Desserts: Choose 1

Chocolate Cream Pie
Fresh Baked Cookie and Brownie Platter
Grilled Peach and Raspberry Cheesecake

Mason Jar Desserts

Winter Berry Trifle
Grilled Peach and Raspberry Cheesecake
Salted Caramel Brownie
Chocolate Cream Pie
Cherry Cheese Cake
Smore's with Toasted Marshmallows

Grazing Tables

Featuring a 7' Rustic Wood Table

Minimum 25 People

Traditional Charcuterie

An Assortment of Cheeses, Meats, Breads, Fruits and Nuts

Brunch

Fruit, Pastries and Mini Sandwiches

Movie Nigh

Popcorn and Candy

Dessert

Cupcakes, Cookies, Candy and Brownies

Custom

You tell me your favorite foods, your party theme or wedding colors and I will come up with a custom grazing table menu for you! Pricing varies.

Prices listed do not include a taxable 18% service fee and 6% sales tax.