



The Crazy Horse

Private Party- Buffet Menu (Minimum 25 people)

All buffets are served with sourdough baguettes and accompanied by our Crazy Horse House Salad. Served with Ranch and Italian Dressing.

- Option A: \$29/person: Choice of 2 Entrees and 2 Accompaniments
- Option B: \$35/person: Choice of 3 Entrees and 3 Accompaniments
- Additional Accompaniment: \$4/person

Entrée Selections:

Pastas

- Pasta Primavera
- Chicken & Artichoke Fettuccine

Poultry

- Chicken Breast w/Lemon-Caper Cream Sauce
- Chicken Breast w/Sun-dried Tomato Basil Cream Sauce
- Chicken Breast w/Wild Mushroom Demi-Glace
- Bar-B-Que Chicken Breast

Fish

- Macadamia Nut Encrusted Halibut
- Tequila Atlantic Salmon
- Red Snapper w/Lemon Caper Sauce

Beef & Pork

- Bar-B-Que Pork Spare Ribs
- Beef Tenderloin Stroganoff with Pasta
- Meatloaf w/Gravy

Accompaniments:

- Honey Glazed Carrots
- Mixed Vegetable Medley
- Garlic Mashed Potatoes
- String Bean Casserole
- Roasted New Potatoes
- Au Gratin Potatoes
- Rice Pilaf
- Potato Salad
- Corn in Garlic, Butter & Herbs
- Corn on the Cob

Add-ons:

Carving Stations

- Honey Glazed Ham \$6/person
- Barron of Beef (minimum 75pp) \$6/person
- Roast Loin of Pork \$6/person
- Prime Rib \$6/person
- New York Strip \$8/person

(Additional \$75 Carving Station Fee)



Grazing Stations (Minimum 25 people)

Available for add-ons only to Holiday Meals

Vegetable, Fruit & Cheese Crudités

\$14/person

- Assorted crisp cut vegetables accompanied by spicy Southwestern Ranch and Herb Pesto Aioli sauces for dipping.
- Honeydew, Cantaloupe, Watermelon, Grapes, Berries & Tropical Fruit.
- Assorted foreign and domestic cheeses: Hunter, Swiss, Smoked Gouda, Camembert and Havarti served with assorted crackers.

Asian & Pacific Rim

\$21/person

- Honey Ginger Chicken Drumettes
- Marinated Grilled Vegetables in Soy, Lemon Grass, Garlic, Herbs & Rice Wine vinegar.
- Fried Wontons w/Mandarin Orange dipping sauce.
- Honey Bar-B-Que Pork Spare Ribs
- Vegetable filled Spring Rolls w/Honey Mustard and Sweet & Sour dipping sauce.
- Chicken Skewers with Spicy Asian Peanut Dipping Sauce

Southwest

\$21/person

- Bar-B-Que Ribs
- Caramelized vegetable and roasted corn barquettes with Five Onion and bacon warm relish sauce.
- Warm Spinach and Artichoke dip with grated Parmesan & assorted crackers.
- Popcorn Shrimp tossed in Louisiana hot sauce w/celery & carrots.
- Chicken skewers with our homemade chipolte bbq dipping sauce.

Mexi-Cal

\$21/person

- Five Layer Bean dip w/Guacamole, Sour Cream, Refried Pinto Beans & Tomato Salsa Fresca w/tri-colored Tortilla chips.
- Fiery Chicken Wings in Chile Hot Sauce.
- Carrot and celery sticks with Ranch dressing.
- Smoky Chipolte Pork Bar-B-Que Ribs.
- Spicy cheese and vegetable Tortilla wraps.
- Peel and eat Spiced Shrimp with Cocktail sauce. Add \$2/person.

Seafood Display

\$26/person

- Spiced peeled Gulf Shrimp, Fried Clam Strips, baked Stuffed Clams with butter and Chilled Mussels Diablo.
- Smoked Salmon and Cream Cheese dip with Water Crackers.

Upgraded Seafood Display

\$30/person

- Clams and Oysters served on the half shell.
- Rare Seared Ahi Tuna with Cucumber and red Onion salad.
- Baked stuffed New Zealand Green lip Mussels Parmesan.
- Jumbo Shrimp Cocktail.



Additions



Appetizers (In Addition To Lunch/Dinner Only): *Tray Pass or as a Buffet (2 to 3 pcs. Per person)*

- Texas Albondigas with Chipotle Sauce \$5.50/person
- Spicy Vegetable and Cheese Quesadillas \$5.50/person
- Spicy Chicken Wings with Ranch Dressing \$5.50/person
- Popcorn Shrimp in Louisiana Hot Sauce \$6.00/person
- Lamb Skewers with Yogurt Mint Sauce \$6.00/person
- Chicken Satay with Curry Peanut Sauce \$6.00/person
- Texas BBQ Bacon-Wrapped Shrimp \$6.50/person
- Rare Seared Peppered Ahi Tuna w/Ginger Aioli \$7.00/person
- Crab Fritters w/Chili Tartar Sauce \$7.00/person

Salads: *On Buffet, for Plated ad \$.50/person*

- Spinach Salad w/Dijon Vinaigrette \$4.50/person
- Caesar Salad w/Garlic Croutons \$4.50/person
- Curry Chicken Pasta Salad \$6.00/person
- Wild Field Greens w/Balsamic Vinaigrette \$5.00/person

Soups: *Plated*

- Cajun Black Bean Soup, Hearty Beef Vegetable Soup, Santa Fe Chicken Soup, or Sausage Pepper Pot Soup \$5.00/person

Desserts: *Buffet, for Plated ad \$.50/person*

- Cheesecake, Chocolate, & Carrot Cake Squares \$5.00/person
- Assorted Cookies and Brownies \$4.00/person
- Old-Fashioned Bread Pudding w/Whiskey Apple Sauce, Peach and Blueberry Cobbler, or Apple Cobbler \$6.75/person
- Old-Fashioned Homemade Cheesecake or Chocolate Cake \$7.50/person

Beverage Bar: \$2.50/person

- Unlimited refills of Coffee, Iced Tea and Soft Drinks



Bar Options



Drink Tickets

- Well Bar –All drafts, house wines, & well liquor \$6.75/ticket
Includes Highballs (i.e. rum & coke)
- Call Bar –All drafts & bottles, all wines, & premium liquor \$8.50/ticket
Includes 2 liquor Drinks (i.e. White Russian, Fuzzy Navel)
- Premium Bar – Drafts & bottles, wines, & super premium liquor \$9.25/ticket
Includes Martinis, Long Islands, etc.

Hosted Bar

- Bar tab is based on consumption. Bar may be hosted for the entire event or for a specified time period. Hosted bar may also be limited to a Well, Call, Premium bar, or to beer & wine only.

Cash & Carry

- All drinks are on a cash and carry basis where the guest pays for his/her own drinks.