

Prices subject to Change



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CATERING MENU

*PROPRIETOR
BILL HAMIL*

*CHEF
JOHN FARIS*

IF YOU HAVE ANY QUESTIONS PLEASE CALL US!

Minimum Orders On Select Menu Items



APPETIZERS

Platters

HOT ROASTED SMOKED SALMON

Chilled, Sliced and served with Capers, Red Onions, Horseradish Sauce and Cocktail Rye

POACHED SALMON

North Atlantic Salmon served with Red Onions, Tomatoes, Capers and a Dill Cucumbers Sauce

NOVA STYLE SMOKED SALMON OR GRAVLOX CURED SALMON

Thinly Sliced Ducktrap Salmon served with Capers, Red Onions, Wildshire Mustard Sauce and Cocktail Rye

CALIFORNIA ROLLS

*With Tuna, Crab and Vegetables served with Assorted Oriental Salads and Sauces
Perfect for 20 people or more 80 piece tray*

PARTY SIZE DELI STYLE SUBMARINE SANDWICHES

*Choice of Boars Head Meats and Cheeses, Condiments, Lettuce, Onions, and Tomatoes served on a French Roll and Cut in 3 Inch Slices with Frill Picks
20 pieces*

SMOKED SAUSAGE

*The Perfect Après Ski Platter contains Smoked Buffalo Sausage, Sliced Salami, Andouille Sausage and Smoked Cheeses, served with Sweet Peppers, Wildshire Mustard Sauce and Crackers
10 person minimum*

ARTISAN CHEESES & MEATS - MARKET DISPLAY

*Fol Epi, Heart of England, Morbier, Prosciutto, Sopressata, Olives & Fruit
Peasant Bread, Michel's French Bread and La Brea Olive Oil Rosemary Bread
10 person minimum*

FRESH FRUIT AND CHEESE TRAYS

*Chef's Selection of Three Cheeses and Seasonal Fruits
10 person minimum*

VEGETABLE CRUDITE

*A Colorful Selection of Seasonal Vegetables served with a Ranch Dipping Sauce
10 person minimum
Add Hummus for additional price*



APPETIZERS

Platters

CHILLED ROASTED TENDERLOIN OF BEEF

Sliced and Layered with Cucumbers and Tomatoes, Creamy Horseradish and Tarragon Dijonnaise served Open Faced on French Baguette or Slider Buns

STUFFED CHICKEN PINWHEELS

Served Chilled and Sliced with Garlic Herb Cheese, Spinach, Roasted Bell Peppers served with Wildshire Mustard Sauce

ANTIPASTO PLATTER

Prosciutto, Salami, Green Olives, Kalamata Olives, Artichokes and Pepperoncini

SPIRAL CUT HAM

Thick Cut Ham served with Slider Buns and Wildshire Mustard Sauce
Small up to 20 people Large up to 40 people

SMOKED TURKEY PLATTER

Free Range, Brined and House Smoked Turkey, White and Dark Meat Sliced and Deboned with Wildshire Mustard Sauce & Mini Slider Buns
Small up to 20 people Large up to 40 people



APPETIZERS

Raw Bar

OYSTERS ON THE HALF SHELL

With Lemon, Mignonette, Cocktail and Horseradish Sauces. Call for Today's Selection

ALASKAN KING CRAB LEGS

Split and Chilled with Cocktail Sauce and Lemon

STONE CRAB CLAWS

Deliciously Sweet, Cracked and Chilled, served with a Dijon Mustard Sauce

JONAH CRAB CLAWS

From the Cold Waters of the North Atlantic the Jonah Crab Claws have been Overlooked but are Similar to the Stone Crab in the Sweetness of the Meat. Served with a Dijon Mustard Sauce

COLOSSAL SHRIMP COCKTAIL

Our Largest Shrimp Peeled, Deveined and Cooked to Perfection and served with Cocktail Sauce and Lemon

JUMBO SHRIMP COCKTAIL

Tender Shrimp Peeled, Deveined and Cooked to Perfection and served with Cocktail Sauce and Lemon

TUNA POKE

*Fresh Ahi Tuna, Scallion, Chili, Sea Salt, Soy Sauce, Ginger, Sesame Seeds served with an Avocado Mousse
10 person minimum*

ASSORTED SEAFOOD DISPLAY

*Includes Jumbo Shrimp Cocktail, Crab Claws, Smoked Salmon, Smoked Trout, and is served with
Cocktail Sauce, Horseradish Sauce, and Lemons
Add Clams or Oysters on the Half Shell for additional price*

VIETNAMESE FRESH SHRIMP SPRING ROLLS

*Shrimp, Thai Basil, Mint, Cilantro, Noodles and Lettuce Wrapped in Rice Paper and served with a Spicy Hoisin
Peanut Sauce
10 Rolls*

CHILLED SEAFOOD PASTA

*Shrimp, Scallops and Mussels Steamed in White Wine and Garlic served with Conchiglie Pasta Shells,
Red Onion, Bell Peppers, Vine Ripe Tomatoes and Tossed with an Oregano Honey Dressing
10 person minimum*



APPETIZERS

Small Bites-Cold

CROSTINI WITH YOUR CHOICE OF TOPPING

- *Basil Pesto and Goat Cheese*
- *Sundried Tomato Pesto and Goat Cheese*
- *Peach Chutney & Goat Cheese*

FILO BASKETS

Filled with Garlic Cheese, Spinach and Mushroom served with a Roasted Bell Pepper Sauce

SMOKED TROUT BITES

House Smoked Trout Mousse, Baby Potatoes, and Green Onions

ASPARAGUS WITH GRAVLOX

Fresh Asparagus Wrapped with Thinly Sliced Cured Salmon with a Honey Dill Sauce

PROSCIUTTO WRAPPED MELON

Italian Dry Cured Ham Wrapped around Fresh Cantaloupe

FRUIT SKEWERS

Fresh Seasonal Fruits served on Skewers

ANTIPASTO SKEWERS

Pepperoni, Salami, Green Olives, Kalamata Olives and Artichokes

CAPRESES SKEWERS WITH BALSAMIC DRIZZLE

Cherry Tomatoes, Fresh Basil, Mozzarella Cheese and Balsamic Glaze

GREEK SALAD SKEWERS

Cucumber, Cherry Tomatoes and Kalamata Olives served with a Feta Cheese Dipping Sauce



APPETIZERS

Small Bites-Hot

CLAMS CASINO

*Clams on the Half-Shell with Garlic Butter, Red Bell Pepper and Applewood Smoked Bacon
Minimum 2 dz*

MARYLAND MINI CRAB CAKES

*Sautéed and served Hot with Spicy Remoulade
Minimum 3 dz*

SHRIMP LEJON

*Succulent Shrimp Stuffed with Horseradish, Wrapped with Bacon and served with Spicy Remoulade
Minimum 2 dz*

PEAR AND PROSCIUTTO PIZZA

*Golden Pizza Crust Topped with Fresh Sliced Pears, Italian Prosciutto Ham,
Gorgonzola and Mozzarella Cheeses*

BAKED BRIE IN PUFF PASTRY

*Baked Golden Brown and served Warm with Lingonberries, Apples, Grapes and French Bread
Half or Whole*

MINI BEEF WELLINGTON

*Tenderloin of Beef Pan seared and Wrapped in a Puff Pastry with Truffle Mousse Pate
Minimum 2 dz*

HERB AND DIJON CRUSTED SPRING LAMB CHOPS

*Served with a Roasted Garlic Cream Sauce
Minimum 16 ct*

LARGE STUFFED MUSHROOMS

*Baked with Either a Crab, Sausage or Artichoke Filling
Minimum 2 dz*

TUNA BIKI BIKI

*Yellow Fin Tuna Skewers Marinated and served with an Asian BBQ Sauce
Minimum 1 dz*

THAI SATAY

*Chicken, Beef or Pork Marinated and served with a Thai Peanut Sauce
Minimum 1 dz*



APPETIZERS

Small Bites-Hot

GOAT CHEESE AND SWEET PEAR FILO PURSES

A Combination of Sweet and Savory with a Splash of Port Wine in a Purse Shaped Filo Wrap.

RASPBERRY BRIE ENCROUTE

Brie and Raspberry Wrapped in a Pastry Purse.

DUCK AND MANGO SPRING ROLLS

A mild Jamaican jerked seasoned Duck Breast. Glazed with a Mango Chutney and Cilantro in a Crisp Rice Paper

MEATBALLS

Petite Meatballs served with a choice of Swedish, Asian BBQ or Cowboy Ketchup

FONTINA RISOTTO BALLS

Creamy Fontina Cheese and Risotto served with a House Made Marinara

JALAPENO POPPERS

Halved and Stuffed with Cream Cheese and Topped with our House Smoked Bacon

ELK SAUSAGE SKEWERS

House Made Elk Sausage served with a Raspberry Mustard Sauce



Fresh From The Garden

All Salads will Feed 10 People

FRESH BABY SPINACH

With Raspberries, Sliced Red Onions, Toasted Macadamia Nuts in a Raspberry Vinaigrette

CAESAR SALAD

Crisp Romaine Lettuce, Croutons, Parmesan Cheese and the Chef's Special Caesar Dressing

GARDEN SALAD

Vine-Ripe Tomatoes, Red Onions, Bell Peppers, Mandarin Oranges, served on a Bed of Mixed Baby Greens, with your Choice of Dressing (Homemade Ranch, Raspberry Vinaigrette, Champagne Vinaigrette, Lemon Garlic Vinaigrette and Balsamic Vinaigrette)

HEIRLOOM SALAD

Avocado, Orange, Almonds, Tomatoes, Field Greens, Red Onions and Lemon Vinaigrette

AUTUMN SALAD

Mixed Greens, Tomatoes, Spiced Pecans, Apples, Cranberries with Champagne Vinaigrette

FRESH FRUIT SALAD

A Blend of Fresh Seasonal Fruits

GREEK SALAD

Kalamata Olives, Pepperoncini, Feta Cheese, Ripe Tomatoes, Red Onions, Spinach, Crisp Romaine Lettuce Tossed in a Zesty, Oregano, Lemon and Garlic Vinaigrette

SNAP PEA SALAD

Sugar Snap Peas Tossed with Red Onions, Walnuts, Diced Tomatoes, Feta Cheese, Mixed Greens and Fresh Mint Vinaigrette

TOMATO AND MOZZARELLA SALAD

Fresh Buffalo Mozzarella Layered with Ripe Hothouse Tomatoes, Topped with Fresh Basil, Black Pepper, Balsamic Vinegar and Olive Oil

GARDEN PASTA SALAD

Chopped Tomatoes, Red and Green Peppers and Red Onions with Farfalle Pasta and Fresh Herb Vinaigrette

TORTELLINI SALAD

Genoa Salami, Kalamata Olives, Aged Provolone, Tomatoes, Capers, Celery, Onions and a Zesty Italian Vinaigrette

CHILLED SEAFOOD PASTA SALAD

*Shrimp, Scallops and Mussels Steamed in White Wine and Garlic served with Tricolor Linguini, Red Onion, Bell Peppers, Vine Ripe Tomatoes and Tossed with an Oregano Honey Dressing
10 person minimum*



Pasta Factory

HOUSE LASAGNA

Sweet and Spicy Italian Sausage in Delicious Marinara, Layered with Guido's Pasta Factory Pasta, Ricotta, Mozzarella and Romano Cheeses

½ Pan Feeds 10 People

Full Pan Feeds 20 People

VEGETARIAN LASAGNA

Fresh Garden Vegetables in Delicious Marinara, Layered with Guido's Pasta Factory Pasta, Ricotta, Mozzarella and Romano Cheeses

½ Pan Feeds 10 People

Full Pan Feeds 20 People

SEAFOOD LASAGNA

Fresh Seafood in a Béchamel Sauce, Layered with Guido's Pasta Factory Pasta, Ricotta, Mozzarella and Romano Cheeses

½ Pan Feeds 10 People

Full Pan Feeds 20 People

PEA & PANCETTA PASTA

Bowtie Pasta with Pancetta and Peas served with a White Wine and Chicken Sauce
10 person minimum

SHRIMP SCAMPI

Sautéed in Butter, Garlic, White Wine and Tomatoes, Tossed with Angel Hair Pasta
10 person minimum

Lobster Mac & Cheese

House Made Fresh Pasta, Lobster, a Blend of Three Cheeses and Topped with Panko Crumbs
½ Pan Feeds 10 People
Full Pan Feeds 20 People

BAKED PASTA DISHES

- *Plain Cheese Ravioli/Marinara sauce*
- *Black Bean Ravioli/Pesto and Diablo Sauce*
- *Squash Triangolis/Roasted Garlic Tomato Cream Sauce*
- *Cheese Tortellini /Pancetta, Fresh Sage Tomato Cream*
 - *½ Pan Feeds 10 People*
 - *Full Pan Feeds 20 People*



Butcher Block

Beef

NEW YORK STRIP STEAK

12 ounce Cut of Prime served Medium Rare
10 person minimum

PRIME RIB OF BEEF

10 ounce Cut Slow Roasted Medium Rare
10 person minimum

ROASTED TENDERLOIN

8 ounce portions served Medium Rare
10 person minimum

Lamb

COLORADO LAMB LEG ROAST

10 ounce portions served Medium Rare

COLORADO RACK OF LAMB

Served Medium Rare

LOLLYPOP CHOPS

Served Medium Rare

Elk

RIBEYE

10 ounce Cut served Medium Rare

TENDERLOIN

8 ounce portions served Medium Rare

Buffalo

RIBEYE

10 ounce Cut served Medium Rare

TENDERLOIN

8 ounce portions served Medium Rare

Sides

Wild Rice Pilaf

Garlic Mashed Potatoes

Mac & Cheese

French Green Beans

Asparagus

Pasta

Roasted Root Vegetables

Twice Baked Potato

Artichoke Gratinata

Vegetable Du Jour

Vegetable Hash

Scalloped Potatoes

Pork

DOUBLE CUT CHOP

TENDERLOIN

BONE IN PORK LOIN

Sauces

Wild Mushroom Demi

Caramelized Mushrooms and Onions

Au Jus

Horseradish Sauce

Red Wine Demi

Basil Pesto

Cabernet Peppercorn Demi

Chimichurri

Dijon Cream

Chutney



Fresh Fish

Fish

CHILEAN SEABASS

ALASKAN HALIBUT

NORTH ATLANTIC SALMON

SWORDFISH

PACIFIC SNAPPER

GROUPER

COD

RUBY RED TROUT

Fish Favorites

CHILEAN SEABASS

Marinated in Sweet Sake & Soy Broiled and served with an Asian BBQ Sauce

NORTH ATLANTIC SALMON

Grilled and served with a Fresh Fruit Salsa

BUTTER POACHED LOBSTER TAIL

Succulent Lobster Tail Slow Poached in a Butter Sauce

Shellfish

MUSSELS

CLAMS

OYSTERS

SHRIMP

ALASKAN KING CRAB

LOBSTER

Sides

Wild Rice Pilaf

Garlic Mashed Potatoes

Mac & Cheese

French Green Beans

Asparagus

Pasta

Roasted Root Vegetables

Twice Baked Potato

Artichoke Gratinata

Vegetable Du Jour

Vegetable Hash

Scalloped Potatoes

Sauces

Fresh Fruit Salsa

Margarita Beurre Blanc

Caper Shallot

Tomato Relish

Asian BBQ

Mushroom Tomato Garlic

Avocado Orange

Maître D' Butter



Poultry

Poultry

FREE RANGE CHICKEN

DUCK

CORNISH GAME HENS

QUAIL

TURKEY

PHEASANT

Chicken Favorites

CHICKEN SAN MARCO

Chicken Breast Stuffed with Garlic Herb Cheese, Spinach and Roasted Red Peppers served with a Shallot Cream Sauce

CHICKEN PICCATA

Oven Baked with Capers, White Wine and a Lemon Butter Sauce

CHICKEN ADOBO

Marinated in Soy Sauce, Vinegar, Black Pepper and Bay Leaves with a Fresh Tomato Relish

CHICKEN PARMESEAN

Topped with Marinara Sauce, Mozzarella and Parmesan Cheeses

Sides

Wild Rice Pilaf

Garlic Mashed Potatoes

Mac & Cheese

French Green Beans

Asparagus

Pasta

Roasted Root Vegetables

Twice Baked Potato

Artichoke Gratinata

Vegetable Du Jour

Vegetable Hash

Scalloped Potatoes

Sauces

Fresh Fruit Salsa

Tomato Relish

Chimichurri Sauce

Garlic Wine Sauce

Peanut Sauce

Pesto Sauce

Lemon Butter Sauce

Shallot Cream Sauce

Orange Sauce



Something Sweet

Dessert - Bites

LEMON BAR BITES

Sweet and Tart Lemon Filling Wrapped in a Crumbly Cake Covering

MINI CHEESECAKE BITES

Rich Assorted Flavors include New York Style, Amaretto, Turtle, Gran Marnier and Chocolate Chip

CHOCOLATE DIPPED STRAWBERRIES

Juicy Ripe Strawberries Dipped in Bitter Sweet Chocolate, Colorful and Delicious

CHOCOLATE CARAMEL PRETZEL BROWNIES BITES

The Chef's Special Recipe for a Home-Made Favorite

CHOCOLATE TRUFFLES

Chef's Recipe for Rich Semi Sweet Bite Sized Chocolates

Dessert - Shared

FRESH FRUIT TART

Flaky Crust Topped with Rich Pastry Cream and Fresh Seasonal Fruits

NAPOLEON

Flaky Puff Pastry, with Fresh Strawberries & Fresh Whipped Cream & Strawberry Preserves

CHEESECAKES

Rich Assorted Flavors include New York Style, Amaretto, Turtle, Gran Marnier and Chocolate Chip

TIRAMISU

The Classic Italian Treat with Lady Fingers, Mascarpone Cheese, Kahlua and Espresso Coffee

CHOCOLATE CHIP COOKIES

A Classic Recipe for an Old Favorite, Straight from the Oven

FRUIT COBBLERS

*Cherry, Apple, Peach, or Mixed Berry Flavors just like Grandma used to make
Add Vanilla Haggen Das Ice Cream for additional price*



Deluxe BBQ Menu

*Choose Two Meats, One Side Dish, Two Salads and Either Brownies, Cookies or Lemon Bars.
Paper Goods, Slider Buns and our House Made BBQ Sauce Included*

Meats

Beef Brisket

Beef Tri Tip

BBQ Beef Top Round

Smoked Chicken

Smoked Pulled Turkey

Smoked Pulled Pork

Baby Back Ribs

Side Dishes

Cowboy Beans

Baked Potatoes

Roasted Red Potatoes

Rice Pilaf

Corn on the Cob

Vegetable Du Jour

Macaroni & Cheese

Mashed Potatoes

Corn Bread

Salads

Mandarin Cole Slaw

Green Garden Salad

Black Bean and Corn Salad

Vegetable Pasta Salad

Caesar Salad

Country Potato Salad

German Potato Salad

Fruit Salad



Pig Roast Menu

Our Juicy Roasting Pigs are Slow Cooked in our Smoker until the Meat is so Tender it Nearly Falls of the Bone.

The Pig is Delivered Hot, Colorfully Displayed in our "Pig Pan" with Vegetable and Fruit Garnishes. Choice of Two Sides and Two Salads and Either Brownies, Cookies or Lemon Bars. Paper Goods, Slider Buns and our House Made BBQ Sauce Included.

Side Dishes

Cowboy Beans

Baked Potatoes

Roasted Red Potatoes

Rice Pilaf

Corn on the Cob

Vegetable Du Jour

Macaroni & Cheese

Mashed Potatoes

Corn Bread

Salads

Mandarin Cole Slaw

Green Garden Salad

Black Bean and Corn Salad

Vegetable Pasta Salad

Caesar Salad

Country Potato Salad

German Potato Salad

Fruit Salad