

Catering an Allergy-Sensitive Wedding at Orton Ranch



No Nuts

Appetizers

Artisan Cheese and Meats, Market Display

Foi Epi, Heart of England, Morbier, Prosciutto, Soppressata, Olives and Fruit, Peasant Bread and Labrea Baguette

Colorado Bruschetta

Grilled French Bread Rubbed with Olive Oil, Salt and Pepper, Topped with a Fresh Palisade Peach Chutney and Colorado Goat Cheese

Elk Sausage Skewers

House Smoked Elk Sausage, Roasted Red Bell Peppers served with a Raspberry Mustard

Salad

Autumn Salad

Mixed Greens, Tomatoes, Apples, Figs with Champagne Vinaigrette

Entrée

Buffet

Loin of Beef – Carving Station

Locally Sourced Beef, Roasted and Grilled, served with a Homemade Horseradish Cream Sauce

Rocky Mountain Trout

Grilled Colorado Trout with a Fresh Palisade Peach Salsa

Sides

San Luis Valley Potatoes

Roasted Colorado Grown Potatoes with Olive Oil, Salt, Pepper and Fresh Herbs

Vegetables du Jour

Chef's Selection of Fresh Seasonal Vegetables

Vegetarian Option

Portabella Mushroom

Stuffed with Fresh Mozzarella and Pesto