

Prices Subject to Change

CATERING MENU



1030 Yampa Street

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Steamboat Springs, CO 80488

Phone: (970) 879-3504 ext. 3

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www.steamboatseafood.com

PROPRIETOR

BILL HAMIL

CHEF

PATRICK KEOGH

IF YOU HAVE ANY QUESTIONS, PLEASE CALL US!

****Minimum Order Requirements on Select Menu Items****

****GF- Gluten Free****

****DF- Dairy Free****

*****GFO- Items can be changed or eliminated to be Gluten Free*****

*****DFO- Items can be changed or eliminated to be Dairy Free*****



APPETIZER PLATTERS

HOUSE ROASTED SMOKED SALMON (GFO, DFO)

Chilled, Sliced, and Served with Capers, Red Onions, Horseradish Sauce, and Crackers
Feeds up to 15

HOUSE SMOKED SAUSAGE PLATTER (GFO)

The Perfect Après Ski Platter Contains Smoked Buffalo Sausage, Sliced Salami, Andouille Sausage and Smoked Cheeses, Served with Sweet Peppers, Wilshire Mustard Sauce, and Crackers
-10 Person Minimum

ARTISAN CHEESES + MEATS - CHARCUTERIE BOARD (GFO)

Chef's Selection of Three Imported Cheeses, Salami, Prosciutto, Soppressata, Fruit, and Olives Served with Crackers
10 Person Minimum

FRESH FRUIT + CHEESE (GF)

Chef's Selection of Three Cheeses and Seasonal Fruits
10 Person Minimum

VEGETABLE CRUDITE (GF, DFO)

A Colorful Selection of Seasonal Vegetables Served with Hummus and a Ranch Dipping Sauce
10 Person Minimum

DELI STYLE SUBMARINE SANDWICHES (DFO, GFO)

Pre-Made Sandwiches - Assorted Boars Head Meats and Cheeses, Condiments, Lettuce, Onions, and Tomatoes Served on a French Roll and Cut in 3 Inch Slices with Frill Picks
x20 3inch Pieces \$110.00

BAKED BRIE IN PUFF PASTRY

Baked Golden Brown and Served Warm with Lingonberries, Apples, Grapes, and French Bread
Half or Full Wheels Available



APPETIZER PLATTERS... CONTINUED

BUILD YOUR OWN SLIDERS

(10 Person Minimum)

ROASTED TENDERLOIN OF BEEF (GFO, DFO)

*Sliced and Layered with Cucumbers, Tomatoes, Creamy Horseradish, and Tarragon
Dijonnaise Served Chilled with Slider Buns*

HAND TORCHED HONEY GLAZED HAM (GFO, DFO)

Spiral Cut, De-boned Ham Served Chilled with Slider Buns, and Steamboat Mustard Sauce

SMOKED TURKEY PLATTER (GFO, DFO)

*Free Range, Brined, and House Smoked Turkey, White and Dark Meat Sliced and De-boned
Served Chilled with Steamboat Mustard Sauce and Slider Buns*



RAW BAR

OYSTERS ON THE HALF SHELL (GF,DFO)

*With Lemon, Mignonette, Cocktail Sauce, and Creamy Horseradish
- Call for Today's Selection*

2 Dozen Minimum

ALASKAN KING CRAB LEGS (GF,DF)

Split and Chilled with Cocktail Sauce and Lemon

2 Dozen Minimum

JUMBO SHRIMP COCKTAIL (GF, DF)

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

2 Dozen Minimum

TUNA POKE (DFO)

*Fresh Ahi Tuna, Scallion, Chili, Sea Salt, Soy Sauce, Ginger, and Sesame Seeds Served with an
Avocado Mousse and Wonton Crisps*

10 Person Minimum

ASSORTED SEAFOOD DISPLAY (GF, DFO)

*Includes Jumbo Shrimp Cocktail, Crab Claws, and Smoked Salmon, Served with
Cocktail Sauce, Horseradish Sauce, and Lemons*

10 Person Minimum

+ Oysters on the Half Shell for \$4.00/Unit

+ 5oz Lobster Split Tail \$24.00/unit



COLD APPETIZERS

GOAT CHEESE CROSTINI

Choice of: Basil Pesto, Sundried Tomato Pesto, or Peach Chutney

2 Dozen Minimum

FILO BASKETS

Filled with Garlic Cheese, and Spinach, Served with a Roasted Bell Pepper Garnish

2 Dozen Minimum

PROSCIUTTO WRAPPED MELON SKEWER (GF, DF)

Italian Dry Cured Ham wrapped around seasonal fresh melon

2 Dozen Minimum

CAPRESE SKEWERS + BALSAMIC DRIZZLE (GF)

Cherry Tomatoes, Fresh Basil, Mozzarella Cheese, and Balsamic Glaze

2 Dozen Minimum

BRUCHETTA (DF)

Grilled Crostini drizzled with Olive oil and topped with diced tomatoes, fresh basil, chopped roasted garlic cloves, and balsamic glaze

2 Dozen Minimum

CALIFORNIA ROLLS (GF, DF)

With Tuna, Crab, and Vegetables Served with Assorted Oriental Salads and Sauces

80 Piece Tray - 40 Piece Tray

ELK SAUSAGE SKEWERS (GF, DF)

House Made Smoked Elk Sausage Served with Peruvian Peppers & Raspberry Mustard Sauce

3 Dozen Minimum



HOT SMALL BITE APPETIZERS

MARYLAND MINI CRAB CAKES (DF)
Sautéed and Served Hot with Spicy Remoulade
3 Dozen Minimum

MINI BAKED BRIE IN FILO
Flaky Pastry and Baked Brie topped with Seasonal Preserves
2 Dozen Minimum

RISOTTO BALLS (GF)
Creamy Cheese and Risotto Served with a House Made Marinara
3 Dozen Minimum

MEATBALLS
Petite Meatballs Served with a Choice of: Asian BBQ, Swedish or Cowboy Ketchup
3 Dozen Minimum

MINI BEEF WELLINGTON
Tenderloin of Beef Pan Seared and Wrapped in a Puff Pastry with Truffle Mousse Pate
2 Dozen Minimum

JALAPENO POPPERS (GF)
Halved and Stuffed with Cream Cheese and Topped with Our House Smoked Bacon
3 Dozen Minimum



HOT APPETIZERS

SHRIMP LEJON (GF, DF)

Succulent Shrimp Stuffed with Horseradish, Wrapped with Bacon, and Served with Spicy Remoulade

2 Dozen Minimum

LARGE STUFFED MUSHROOMS (DFO)

Baked with Stuffing choice of: Spinach Artichoke, Crab, or Sausage

2 Dozen Minimum (>3dz can split)

SPRING LAMB LOLLIPOPS (GFO, DFO)

Choice of: Herb and Dijon Crusted with Red Wine Demi or Pistachio Crusted with Roasted Garlic Cream Sauce

2 Rack Minimum

(1 Rack - 8 Units)

SATAY (GF, DF)

Choice of: Marinated Chicken, Beef or Shrimp.

Served with Asian BBQ or Thai Peanut sauce on Side

2 Dozen Minimum

FLATBREAD

Toasted Flatbread with Sausage, Cheese, Fresh Mozzarella, and Tomatoes.

Other Flatbread Variations:

BBQ Pulled Pork: *BBQ Sauce, mozzarella, pulled pork, Red Onion, Jalapeno, and Cilantro*

Pear Prosciutto: *Olive Oil, Brie, Prosciutto, Pear, Arugula, Balsamic*

x4 Flatbread Minimum

(4 Slices per Flatbread)



FRESH FROM THE GARDEN

(10 person Minimum)

CAESAR SALAD (DFO, GFO)

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

GARDEN SALAD (GF, DF)

Vine-Ripened Tomatoes, Red Onions, Bell Peppers, Cucumbers and Carrots Served on a Bed of Mixed Baby Greens, with Your Choice of Dressings: Homemade Ranch, Raspberry Vinaigrette, Champagne Vinaigrette, Oregano Lemon Garlic Vinaigrette, or Balsamic Vinaigrette

GREEK SALAD (GF, DFO)

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

ASIAN CHOPPED SALAD (GF, DF)

Mixed Greens, Cabbage, Snap peas, Carrot, Red Pepper, Broccoli, with Sesame ginger dressing

MARINATED CUCUMBER VEGGIE SALAD (GF, DFO)

Cucumbers, Feta, Kalamata Olive, Chickpeas, Tomato, Onion with a Redwine Vinaigrette.

PASTA SALAD

Garden Pasta Salad- Tomatoes, Red and Green Peppers, and Red Onions with Farfalle Pasta and Fresh Herb Vinaigrette.

BLT Pasta Salad- Tomatoes, Onion, Bacon with Farfalle Pasta and Ranch

Italian Hogie Pasta Salad- Cured Italian Meats and Cheeses Cucumber, Olives, Pepperchinis, Tomato, Oregano Vinaigrette

FRUIT SALAD (GF, DF)

A refreshing display of Seasonal Fruits hand picked by our Chef. Served Chilled



GUIDO'S PASTA FACTORY

PEA + PANCETTA PASTA

Bowtie Pasta with Pancetta and Peas Served with a Beurre Blanc Sauce

10 Person Minimum

SHRIMP SCAMPI

Shrimp Sautéed in Butter, Garlic, White Wine, and Tomatoes, with Guidos Linguini Pasta

10 Person Minimum

LOBSTER MAC + CHEESE

House Made Fresh Pasta, Lobster, and a Blend of Three Cheeses

½ Pan Feeds 10 People - Full Pan Feeds 20 People

CHICKEN PARMESAN

Tender chicken breasts coated with Italian breadcrumbs and Parmesan cheese, baked with house made marinara sauce, Topped with Italian cheeses and served Guidos Linguini pasta.

10 Person Minimum

CHICKEN PICCATA

Tender, pan-seared chicken breast topped with a vibrant lemon-butter caper sauce, featuring bright citrus flavors and briny capers, served over Guidos Linguini pasta

10 Person Minimum



GUIDO'S PASTA FACTORY - LASAGNA

1/2 Pan Feeds 10 People - Full Pan Feeds 20 People

HOUSE SAUSAGE

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

VEGETARIAN

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

SEAFOOD

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



DINNER ENTREES

(10 Person Minimum)

BEEF

NEW YORK STRIP STEAK (GF, DF)

Cut of Prime served Medium Rare with Sauteed Mushrooms and Onions

PRIME RIB OF BEEF (GF, DFO)

Slow Roasted Medium Rare Served with Creamy Horseradish and Au Jus

ROASTED TENDERLOIN (GF, DF)

Served Medium Rare with a Mushroom Demi Glaze

COLORADO ROASTED LOIN (GF, DF)

Served Medium Rare with Chimichurri Sauce

BEEF TENDERLOIN

Seared beef tenderloin coated in mushroom duxelles, with Truffle pate Wrapped in puff pastry, baked until golden brown, Served with a Red Wine Demi-Glace.

CHICKEN + DUCK+ LAMB

CHICKEN SAN MARCO (GF)

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

CRANBERRY STUFFED CHICKEN (GF, DF)

Airline Chicken Breast stuffed with cranberries, pecans and a maple drizzle

CHICKEN ADOBO (GF, DF)

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

COLORADO RACK OF LAMB (GF, DF)

Served Medium Rare with a Chimichurri sauce

DUCK IN DEMI (GF)

6-7 oz Duck Breast served Medium Rare with a Cabernet Demi Glaze



DINNER ENTREES... Continued

(10 Person Minimum)

ELK + BISON

RIBEYE (GF, DFO)

Served Medium Rare served Au poivre style (pepper, bourbon, and creme)

TENDERLOIN (GF, DFO)

Served Medium Rare served Au poivre style (pepper, bourbon, and creme)

BISON SHORT RIB (GF, DFO)

Slow Braised, tender, fall of the bone Bison with a tomato red wine Demi-Glace

SEAFOOD

CHILEAN SEA BASS

Marinated in Sweet Sake, Mirin, and Miso, Broiled, and Served with Asian BBQ Sauce

ROCKY MOUNTAIN TROUT

Grilled served with Herbed Maître D' Butter

NORTH ATLANTIC SALMON

Grilled and Served with a Fresh Fruit Salsa

BUTTER POACHED LOBSTER TAIL

Succulent Lobster Tail Slow Poached in a Butter Sauce

LOBSTER POT PIE

Lobster, chefs seasonal assorted vegetables, and Cream Sauce in Home Made Pastry Shell.

10" Feeds 4-6 People \$100 each

+ADD \$1.75 per person for Bread-and-Butter Service



SIDE DISHES

Wild Rice Pilaf (GF, DF)
Mac + Cheese
French Green Beans (GF, DFO)
Roasted Root Vegetables (GF, DF)
Vegetable Du Jour (GF, DFO)
Scalloped Potatoes (GF)
Baked Potato Bar (GF, DFO)
Asparagus (GF, DF)
Garlic Mashed Potatoes (GF)
Pasta (DFO)
Twice Baked Potato (GF)
Cowboy Beans (GF, DF)
Corn on the Cob (GF, DF)

SIDE SALAD DISHES

Garden Salad (GF, DF)
Caesar Salad (GFO, DF)
Asian Chopped Salad (GF, DF)
Greek Salad (GF, DFO)
Marinated Cucumber Salad (GF, DFO)
Fruit Salad (GF, DF)
Pasta Salad
Potato Salad (GF, DF)
Coleslaw (GF, DF)
Black Bean and Corn Salad (GF, DF)

DRESSINGS

Caesar Dressing (GF, DF)
Ranch Dressing (GF)
Raspberry Vinaigrette (GF, DF)
Oregano Lemon Garlic Vinaigrette (GF, DF)
Sesame Ginger Vinaigrette (GF, DF)
Fresh Herb Vinaigrette (GF, DF)
Balsamic Vinaigrette (GF, DF)
Champagne Vinaigrette (GF, DF)
Redwine Vinaigrette (GF, DF)

SAUCES

Wild Mushroom Demi-Glace (GF)
Caramelized Mushrooms + Onions (GF, DFO)
Au Jus (GF, DF)
Horseradish Sauce (GF)
Red Wine Demi-Glace (GF)
Basil Pesto (GF, DFO)
Cabernet Peppercorn Demi-Glace (GF)
Chimichurri (GF, DF)
Dijon Cream (GF)
Fresh Fruit Salsa (GF, DF)
Beurre Blanc (GF)
Caper Shallot Cream (GF)
Asian BBQ (GF, DF)
Herbed Maître D' Butter (GF)
Drawn Butter (GF)
Au Poivre (GF)

+ ANY SAUCE FOR \$3.00/Person



SWEET INDULGENCES

CHEESECAKE

*Rich and Decadent 10inch (16 slices) NY Style
Cake*

TIRAMISU

*A Classic Italian Treat with Lady Fingers, Mascarpone Cheese, Kahlua, and Espresso Coffee
10 Person Minimum*

FRUIT COBBLER (DFO)

*Chef's homemade cobbler filled with either Peach, Mixed Berry or Apple. Topped with our
signature cobbler streusel.*

Half Pan (feeds 15-20)– Whole Pan (feeds 40)

Served with Whipped Cream + \$1.00ea

KEY LIME PIE

Sweet, tart, with a golden graham cracker crust, and real key lime juice topped with meringue.

1 Pie=14 Slices

CHOCOLATE MOUSSE (GF)

Served with Fresh Berries and Whipped Cream

10 Person minimum

CHOCOLATE CARAMEL BROWNIES

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

2 Dozen Minimum

LEMON BARS

Sweet and Tart Lemon Filling

2 Dozen Minimum



SWEET INDULGENCES...Continued

(2 dozen Minimum)

FRESH BAKED COOKIES (GFO)

Straight from the Oven Choices: Chocolate Chip, Peanut Butter, White Chocolate Hazelnut, Carmel Pecan, Oatmeal Raisin and Gluten Free Chocolate Chip

MINI CHEESECAKE BITES

Rich Assorted Flavors: Raspberry Macaron, Pecan, Chocolate, and Caramel Flan

MACARONS (GF)

A Sandwich Cookie filled with ganache, buttercream or jam. Mildly moist and easily melts in the mouth, colorful assortment of flavors provided.

MINI FRUIT TARTS

A buttery, flaky pastry crust topped with Chef's Selection of Vibrant and fresh seasonal fruits,

CHOCOLATE DIPPED STRAWBERRIES (GF)

Juicy Ripe Strawberries Dipped in Chocolate

ASSORTED DESSERT BITES

Make it a Platter and pick 3

4 dozen minimum

Macarons

Mini Fruit Tarts

Mini Brownie Bites

Cookies

Mini Lemon bar bites

Cheesecake Bites



DELUXE BBQ

*Choice of Two Meats, One Side Dish, Two Salads, and your choice of up to 3 Desserts:
Cookies, Brownie Bites, Lemon Bar Bites or mini-Cheesecakes.
Slider Buns and our House Made BBQ Sauce Included.*

MEATS

*Beef Brisket
Smoked Chicken
Smoked Pulled Pork
Baby Back Ribs*

SIDE DISHES

*Cowboy Beans
Roasted Red Potatoes
Rice Pilaf
Corn on the Cob
Vegetable Du Jour
Macaroni + Cheese
Mashed Potatoes
Cornbread*

SALADS

*Mandarin Cole Slaw
Green Garden Salad
Garden Pasta Salad
Black Bean and Corn Salad
Caesar Salad
Country Potato Salad
Fruit Salad*

\$40.00/Person – 75-100 people

\$42.00/Person – 50-74 people

\$44.00/Person - 50 or Less People

*+\$10.00/Person for each additional Meat
+\$5.00/Person for Each Additional Side or Salad
+\$3.00/Person for Additional Dessert Bites*



PIG ROAST

Our Juicy Roasting Pigs are Slow Cooked in Our Smoker Until the Meat is so Tender it Nearly Falls off the Bone. The Pig is Delivered Hot, Colorfully Displayed in our "Pig Pan" with Vegetable and Fruit Garnishes. Your Choice of Two Sides, Two Salads, and your choice of up to 3 Dessert Bites: Cookies, Brownie Bites, Lemon Bar Bites or mini-Cheesecakes. Slider Buns and our House Made BBQ Sauce Included.

SIDE DISHES

*Cowboy Beans
Roasted Red Potatoes
Rice Pilaf
Corn on the Cob
Vegetable Du Jour
Macaroni + Cheese
Cornbread*

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*

\$42.00/person - 75-100 People

\$45.00/Person - 50-74 People

\$50/Person - 50 or Less People

*+\$10.00/Person for each additional Meat
+\$5.00/Person for Each Additional Side or Salad
+\$3.00/Person for Additional Dessert Bites
+\$2.00/Person for Hawaiian Style Pineapple Salsa*

We recommend our Chef pull the pig for you (\$100 Service Charge)



SEAFOOD BOIL

*Served with Potato 's, Andouille, Corn Wheels, Onion and Drawn Butter
Choice of One Meat, Two Sides, and your choice of up to 3 Desserts Bites:
Cookies, Brownie Bites, Lemon Bar Bites or mini-Cheesecakes.*

MEATS

Jumbo Shrimp

\$35/person – 15 person min

Crawfish

\$40/person – 50 person min

Snow Crab

\$50/person – 15 person min

King Crab

\$Market Price – 15 person min

Lobster

\$Market Price – 15 person min

SIDES

Garden Salad

Caesar Salad

Corn Bread

Pasta Salad

Wild Rice Pilaf

Veggie De Jour

Mac-n-Cheese

Coleslaw

Potato Salad

+\$5.00/Person for Each Additional Side or Salad

+\$3.00/Person for Additional Dessert Bites

*Service Required for Seafood Boil- Inquire Within
Delivery/Pick up Not available for Seafood Boil*



2025 CATERING PRICES

8oz Portions

Salmon

Trout

Chicken Adobo

Stuffed Maple Chicken

Chicken San Marco

Roasted Beef Loin

8oz Portions

New York Strip

Prime Rib of Beef

Bison Short Rib

Duck

Lamb

8oz Portions

Beef Tenderloin

Sea bass

Filet

Elk

Bison

Beef Wellington

Dinner Options

Grill on Site - \$125.00 Grill Rental

Buffet – included with purchase

Family Style \$5.00/person – Includes Service ware

Plated Dinner - \$5/person