



*1030 Yampa Street  
P.O. Box 880580  
Steamboat Springs, CO 80488  
Phone: (970) 879-3504  
Fax: (970) 879-4617  
[www.steamboatseafood.com](http://www.steamboatseafood.com)*

## *CATERING MENU*

*PROPRIETOR  
BILL HAMIL*

*CHEF  
JOHN FARIS*

*IF YOU HAVE ANY QUESTIONS, PLEASE CALL US!*

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



## **APPETIZER PLATTERS**

### **HOUSE 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 Cucumber Sauce*

### **CALIFORNIA ROLLS**

*With Tuna, Crab, and Vegetables Served with Assorted Oriental Salads and Sauces  
Perfect for 20 People or More*

### **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*

### **SAUSAGE + CHEESE**

*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**

*Chef's Selection of Three Imported Cheeses, Salami, Prosciutto, Soppressata, Fruit, and  
Olives Served with Artisan Breads*

*10 Person Minimum*



**FRESH FRUIT + CHEESE**

*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 an Additional Cost*

**CHILLED ROASTED TENDERLOIN OF BEEF**

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

**HAND TORCHED HONEY GLAZED HAM**

*Spiral Cut, De-boned Ham Served with Slider Buns, and Wilshire Mustard Sauce  
Small up to 20 People or Large up to 40 People*

**SMOKED TURKEY PLATTER**

*Free Range, Brined, and House Smoked Turkey, White and Dark Meat Sliced and De-boned  
Served with Wilshire Mustard Sauce and Slider Buns  
Small up to 20 People or Large up to 40 People*



## **APPETIZERS – RAW BAR**

### **OYSTERS ON THE HALF SHELL**

*With Lemon, Choice of Mignonette, Cocktail, and Horseradish Sauces - Call for Today's Selection*

*2 Dozen Minimum*

### **ALASKAN KING CRAB LEGS**

*Split and Chilled with Cocktail Sauce and Lemon*

*2 Dozen Minimum*

### **JUMBO SHRIMP COCKTAIL**

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

*2 Dozen Minimum*

### **TUNA POKE**

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

*10 Person Minimum*

### **ASSORTED SEAFOOD DISPLAY**

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

*10 Person Minimum*

*Add Clams or Oysters on the Half Shell for an Additional Cost*



## **APPETIZERS – SMALL BITES (COLD)**

### **CROSTINI**

*Choice of Goat Cheese with Basil Pesto, Sundried Tomato Pesto, or Peach Chutney*  
*2 Dozen Minimum*

### **FILO BASKETS**

*Filled with Garlic Cheese, Spinach, and Mushroom, Served with a Roasted Bell Pepper Sauce*  
*2 Dozen Minimum*

### **FRUIT SKEWERS**

*Fresh Seasonal Fruits Served on Skewers*  
*2 Dozen Minimum*

### **CAPRESE SKEWERS + BALSAMIC DRIZZLE**

*Cherry Tomatoes, Fresh Basil, Mozzarella Cheese, and Balsamic Glaze*  
*2 Dozen Minimum*



## **APPETIZERS – SMALL BITES (HOT)**

### **MARYLAND MINI CRAB CAKES**

*Sautéed and Served Hot with Spicy Remoulade*

*3 Dozen Minimum*

### **SHRIMP LEJON**

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

*2 Dozen Minimum*

### **PEAR + 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 Wheel or Full Wheel*

### **MINI BEEF WELLINGTON**

*Tenderloin of Beef Pan Seared and Wrapped in a Puff Pastry with Truffle Mousse Pate*

*2 Dozen Minimum*

### **HERB AND DIJON CRUSTED SPRING LAMB CHOPS**

*Served with a Roasted Garlic Cream Sauce*

*16 Unit Minimum*

### **LARGE STUFFED MUSHROOMS**

*Baked with Either a Crab or Sausage Filling*

*2 Dozen Minimum*



**THAI SATAY**

*Chicken Marinated and Served with a Thai Peanut Sauce*

*2 Dozen Minimum*

**MEATBALLS**

*Petite Meatballs Served with a Choice of Swedish, Asian BBQ, or Cowboy Ketchup*

*3 Dozen Minimum*

**FONTINA RISOTTO BALLS**

*Creamy Fontina Cheese and Risotto Served with a House Made Marinara*

*3 Dozen Minimum*

**JALAPENO POPPERS**

*Halved and Stuffed with Cream Cheese and Topped with Our House Smoked Bacon*

*3 Dozen Minimum*

**ELK SAUSAGE SKEWERS**

*House Made Elk Sausage Served with a Raspberry Mustard Sauce*

*3 Dozen Minimum*



## **FRESH FROM THE GARDEN**

### **CAESAR SALAD**

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

*10 Person Minimum*

### **GARDEN SALAD**

*Vine-Ripened Tomatoes, Red Onions, Bell Peppers, and Mandarin Oranges Served on a Bed of Mixed Baby Greens, with Your Choice of Dressings (Homemade Ranch, Raspberry Vinaigrette, Champagne Vinaigrette, Lemon Garlic Vinaigrette, or Balsamic Vinaigrette)*

*10 Person Minimum*

### **GREEK SALAD**

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

*10 Person Minimum*

### **GARDEN PASTA SALAD**

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

*10 Person Minimum*

### **CHILLED SEAFOOD PASTA SALAD**

*Shrimp, Scallops, and Mussels Steamed in White Wine and Garlic Served with Tricolor Linguini, Red Onion, Bell Peppers, Vine Ripened Tomatoes, and Tossed with an Oregano Honey Dressing*

*10 Person Minimum*





## **PASTA**

### **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**

*Shrimp Sautéed in Butter, Garlic, White Wine, and Tomatoes, Tossed with Angel Hair Pasta*

*10 Person Minimum*

### **LOBSTER MAC + CHEESE**

*House Made Fresh Pasta, Lobster, and a Blend of Three Cheeses Topped with Panko Crumbs*

*½ Pan Feeds 10 People*

*Full Pan Feeds 20 People*



## **STEAK, CHOPS + ROASTS**

### **BEEF**

**NEW YORK STRIP STEAK**  
*Cut of Prime served Medium Rare*

**PRIME RIB OF BEEF**  
*Slow Roasted Medium Rare*

**ROASTED TENDERLOIN**  
*Served Medium Rare*

### **ELK + BISON**

**RIBEYE**  
*Served Medium Rare*

**TENDERLOIN**  
*Served Medium Rare*

### **SIDE DISHES**

*Wild Rice Pilaf*

*Mac + Cheese*

*French Green Beans*

*Roasted Root Vegetables*

*Vegetable Du Jour*

*Scalloped Potatoes*

### **LAMB**

**COLORADO RACK OF LAMB**  
*Served Medium Rare*

**LOLLYPOP CHOPS**  
*Served Medium Rare*

### **CHICKEN**

**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 PARMESAN**  
*Topped with Marinara Sauce, Mozzarella, and Parmesan Cheeses*

### **SAUCES**

*Wild Mushroom Demi-Glace*  
*Caramelized Mushrooms and Onions*  
*Au Jus*

*Horseradish Sauce*  
*Red Wine Demi-Glace*

*Basil Pesto*  
*Cabernet Peppercorn Demi-Glace*  
*Chimichurri*  
*Dijon Cream*



## **FISH FAVORITES**

### **CHILEAN SEA BASS**

*Marinated in Sweet Sake + Soy, Broiled, and Served with an Asian BBQ Sauce*  
*10 Person Minimum*

### **NORTH ATLANTIC SALMON**

*Grilled and Served with a Fresh Fruit Salsa*  
*10 Person Minimum*

### **BUTTER POACHED LOBSTER TAIL**

*Succulent Lobster Tail Slow Poached in a Butter Sauce*  
*10 Person Minimum*

## **SAUCES**

*Fresh Fruit Salsa*  
*Beurre Blanc*  
*Caper Shallot Cream*  
*Asian BBQ*  
*Herbed Maître D' Butter*  
*Drawn Butter*



## **SOMETHING SWEET**

### **LEMON BAR BITES**

*Sweet and Tart Lemon Filling Wrapped in a Crumbly Cake Covering*

*2 Dozen Minimum*

### **MINI CHEESECAKE BITES**

*Rich Assorted Flavors Including New York Style, Caramel Chocolate Chip, and Strawberry Swirl*

*2 Dozen Minimum*

### **CHOCOLATE CHIP COOKIES**

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

*2 Dozen Minimum*

### **CHOCOLATE CARAMEL BROWNIE BITES**

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

*2 Dozen Minimum*

### **CHOCOLATE DIPPED STRAWBERRIES**

*Juicy Ripe Strawberries Dipped in Bittersweet Chocolate*

*2 Dozen Minimum*

### **TIRAMISU**

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

*10 Person Minimum*



## **DELUXE BBQ**

*Choice of Two Meats, One Side Dish, Two Salads, and Either Brownie Bites, Chocolate Chip Cookies, or Lemon Bar Bites. 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  
Cornbread*

### **SALADS**

*Mandarin Cole Slaw  
Green Garden Salad  
Vegetable Pasta Salad  
Caesar Salad  
Country Potato Salad  
Fruit Salad*



## **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 Either Brownie Bites, Chocolate Chip Cookies, or Lemon Bar Bites. 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*