



SAMPLE CATERING MENUS

For Celebrations
of Life

PASSED APPETIZERS

Snake Bites

*(Bacon Wrapped Jalapeño Peppers
stuffed with Garlic Seasoned Cream
and Cheddar Cheeses)*

Master Class Pork Baby Back Ribs
(Grilled on Site)

Master Class Beef Ribs
(Grilled on Site)

Fig Jam, Caramelized Onion,
and Gorgonzola Crostini

Cream Cheese, Medjool Dates, and
Liquid Gold Jalapeño Candy Crostini

Cherry, Goat Cheese,
and Walnut Crostini

Burrata Bruschetta

LUNCH SALADS

Walnuts, Pumpkin Seeds,
Figs & Balsamic

Arugula with Shaved Parmesan
and Balsamic

Kale Crunch Salad
(Lacinato Kale, Carrot, Apple, Craisins,
Goat Cheese, Candied Pecans. Spiced
Apple Cider Vinaigrette)

Spinach/Arugula, Shaved Carrot, Feta,
Mango, Sliced Almonds, Craisin with
Balsamic

*Additions: Seared Alaska Birch Maple
Syrup Salmon, Marinated Grilled Steak,
Berbere Chicken*

DISPLAYED APPETIZERS

Fully Loaded Charcuterie
and Crudité Boards

Baby Spinach, Artichoke Hearts,
and Piquillo Pepper Dips

Dipping Vegetables

Gourmet Crackers

MINNIE'S PULLED PORK SANDWICH EXTRAVAGANZA

Flying W BBQ Sauce

Sweet and Spicy Pickle Chips

Jalapeño Slices

Horseradish Sauce

Flying W Coleslaw

Flying W Potato Salad

Falafel with Sauteed Vegetables
(Yellow and Green Squash, Cremini
Mushrooms,

*Additions: Seared Alaska Birch Maple
Syrup Salmon, Marinated Grilled Steak,
Berbere Chicken*



CHUCKWAGON LUNCH/DINNER

Arugula and Shaved Parmesan
with Balsamic Vinaigrette

Smoked Brisket

Berbere Chicken

Baked Potato with Cheddar
Cheese and Sour Cream

Flying W Trail Beans

Corn Elote

Dutch Oven Biscuits
with Butter and Honey

SNAKE RIVER COWBOY STEAK LUNCH/DINNER

Snake River Farm Bone-in Ribeye

Beurre Maître d'Hôtel

Bearnaise Sauce

Roasted Garlic Potato Puree

Shallot-Infused Jumbo Asparagus

Raisin Pecan Rolls

SALMON LUNCH/DINNER

Alaska Birch Maple Syrup
Verlasso Salmon

Beurre Maître d'Hôtel

Hasselback Potatoes
with Cheddar Cheese

Charred Broccolini
with Garlic and Walnuts

French Baguette with Irish Butter

CARVERY STATION A

Smoked Prime Rib of Beef

Natural Jus

Caramelized Onion
and Blue Cheese Compote

Hawaiian Butter Rolls

CARVERY STATION B

Swiss Raclette Wheel

Cabernet Bread Rustica

Baguette

Baby Yukon Potato

Zuarina Prosciutto di
Parma

Apple Slices

Cornichons



HOME-MADE PIE BAR

Cherry
Triple Berry
Banana Cream
Coconut Cream
Pecan
Chocolate Cream
Lemon Cream
Strawberry Rhubarb
Dutch Apple
Double Crust Apple

HOME-MADE CHEESCAKE BAR

Brulee Blueberry
Monster Plain
New York
Brownie
Citrus
Raspberry
Raspberry White Chocolate
Cheese Ricotta

ICE CREAM BAR

Vanilla Ice Cream
Chocolate Ice Cream
Coffee Ice Cream
Raspberry Sorbet
Mango Sorbet

ICE CREAM TOPPINGS

Hershey's Chocolate Syrup
Butterscotch Syrup
Chocolate Sprinkles
Rainbow Sprinkles
Chopped Peanuts
Whipped Cream
Maraschino Cherries
Fresh-Cut Strawberries
Coconut Shavings
Sliced Bananas

These sample menus are just the beginning—our culinary team will work with you to craft a menu that reflects your style, your love story, and your vision for the perfect day. From elegant plated dinners to decadent dessert spreads, every dish is thoughtfully prepared to delight your guests and create lasting memories. Contact us today to begin designing a wedding menu as unique and unforgettable as your celebration.

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