

**BUFFALO BILL  
CENTER  
OF THE WEST**

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# *Custom Events* **MENU**



# EVENT MENU *Breakfast*

## Morning Options

### Build-Your-Own Breakfast Burritos.....

*Breakfast sausage crumbles and bacon crumbles, scrambled eggs, potatoes, shredded cheese, red and green salsas, sour cream, and warm tortillas; accompanied by a colorful fruit tray, freshly brewed coffee, hot tea, and ice water*

### Country Breakfast .....

*Scrambled eggs topped with cheddar cheese and served with warm buttermilk biscuits, butter and fruit spreads, sausage links, breakfast potatoes, a colorful fruit tray, freshly brewed coffee, hot tea, and ice water*  
(Substitute bacon +\$2)

### Breakfast Casserole .....

*Chef's breakfast casserole made with crispy hash browns, scrambled eggs, and cheddar cheese, served with warm buttermilk biscuits, butter and fruit spreads, sausage links, a colorful fruit tray, freshly brewed coffee, hot tea, and ice water*  
(Substitute bacon +\$2)

### Breakfast Quiche .....

*A warm, savory quiche baked in a buttery, flaky crust with a rich egg custard. Choose from:*

- Spinach, mushroom, onion, and feta
- Savory ham, bacon, and cheese

*Served with sausage links, breakfast potatoes, a colorful fruit tray, freshly brewed coffee, hot tea, and ice water.*  
(Substitute bacon +\$2)

### Breakfast Spread.....

*Assortment of baked breakfast treats served with a colorful fruit tray, freshly brewed coffee, hot tea, and ice water*

### Morning Break.....

*Assortment of baked breakfast treats served with freshly brewed coffee, hot tea, and ice water*

*Make your meal complete with tasty selections from our Beverage and Dessert Menu.*

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# EVENT MENU *A La Carte*

- Glazed Scones.....
- Assorted Pastries.....
- Warm Buttermilk Biscuits with Butter and Fruit Spreads .....
- Variety of Jumbo Muffins.....
- Mini Bagels with Cream Cheese.....
- Cinnamon Rolls with Cream Cheese Frosting .....
- Vanilla Yogurt with Crunchy Granola and Fresh Berries .....
- House Seasoned Roasted Breakfast Potatoes.....
- Crispy Smoked Bacon .....
- Sweet and Savory Maple Sausage Links .....
- Lox-Style Smoked Salmon Board with Mini Bagels.....
- Hard-Boiled Eggs with Salt and Cracked Pepper.....
- Individually Wrapped Mozzarella Cheese Sticks .....
- Freshly Baked Cookies .....
- Chip Variety – Individual Bags.....

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# EVENT MENU *Lunch*

## **Lighter Fare Lunch Options**

Served with your choice of freshly baked cookies or brownies

### **Build Your Own Sandwich Bar** .....

*A selection of deli meats, cheeses, sandwich rolls, fresh toppings, and condiments for guests to build their own sandwiches. Served with your choice of garden fresh pasta salad, potato salad, plus a mixed green salad with house dressings or a traditional Caesar salad.*

### **Western Cobb Salad** .....

*Mixed greens with sliced grilled chicken, bacon crumbles, blue cheese crumbles, shredded cheddar cheese, hardboiled eggs, fresh tomatoes, shredded carrots, sliced cucumbers, pepperoncini, dried cranberries, candied pecans, croutons, and house dressings; served with warm artisan rolls*

### **Artisan Sandwich Platter** .....

*Choose any two of our handcrafted sandwiches: caprese, turkey caprese, turkey & cheddar, roast beef & cheddar, ham & swiss, chicken Caesar wrap, or veggie. Accompanied by your choice of garden fresh pasta salad or potato salad, along with a mixed green salad with house dressings or a classic Caesar salad. Lettuce, tomato, onion, pickles, mayonnaise, and mustard provided on the side.*

### **Grilled Chicken & Berry Salad** .....

*Mixed greens with sliced grilled chicken, colorful berries and grapes, feta cheese, blue cheese crumbles, hard boiled eggs, red onions, candied pecans, and house dressings; served with warm artisan rolls*

### **Chicken Caesar Salad** .....

*Chopped artisan romaine with sliced grilled chicken, shaved parmesan, bacon crumbles, fresh tomatoes, and croutons accompanied by zesty Caesar dressing; served with warm artisan rolls*

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# EVENT MENU *Lunch*

## **Entrée Lunch Options**

Served with a mixed green garden salad and house dressings or a traditional Caesar salad, as well as your choice of freshly baked cookies, brownies, or lemon bars

### **Macaroni & Cheese Bar** .....

*Creamy, homemade macaroni and cheese with your choice of grilled chicken or BBQ pulled pork, plus a wide variety of toppings such as bacon crumbles, sautéed mushrooms, crunchy fried onions, broccoli, green onions, and chili crisp*

### **Pulled Pork Sandwich**.....

*Slow-roasted pulled pork in a traditional or golden Carolina BBQ sauce with brioche sandwich rolls, creamy coleslaw, pickled onions, homemade macaroni and cheese, and dill pickle spears*

### **Mediterranean Chicken** .....

*Seasoned chicken breasts grilled to perfection then topped with marinated, fire-roasted artichokes and tomatoes, accompanied by our garden-fresh pasta salad or potato salad; served with warm artisan rolls*

### **Taco Bar** .....

*Seasoned ground beef accompanied by warm queso, refried beans, warm tortillas, chips and salsa, and several traditional toppings*

Upgrade to shredded chicken or shredded beef, both served with sautéed peppers and onions +\$1.50

### **Afternoon Break** .....

*Assorted freshly baked cookies, individually wrapped string cheese, and your choice of a snack-sized veggie tray with house dip or a variety of individually bagged chips*

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# EVENT MENU *Hors d'oeuvres*

## Passed Options

**Shrimp Skewers**.....

*Jumbo shrimp marinated and grilled to perfection*

**BBQ Bison Meatball**.....

*A tender, oversized bison meatball finished with a glossy BBQ glaze*

**Chicken and Waffle Bite**.....

*Crispy breaded chicken bite on a golden mini waffle, finished with a drizzle of hot honey*

**Boneless Buffalo Cup**.....

*Crispy breaded chicken bites tossed in zesty buffalo sauce, finished with house made ranch, bacon and blue cheese crumbles*

**Brie Bites**.....

*Flaky phyllo cups filled with warm brie and honey along with your choice of crushed pistachios or bacon*

**Prosciutto- Wrapped Goat Cheese Dates**.....

*Sweet Medjool dates filled with creamy goat cheese, wrapped in delicate prosciutto, drizzled with warm honey, and finished with finely chopped pistachios for a perfect balance of sweet, salty, and savory*

**Charcuterie Cup**.....

*Individually crafted charcuterie selections featuring your choice of:*

- Savory Cup: Artisanal cured meats, fine cheeses, and a crisp cornichon
- Signature Cheese Cup: An elegant pairing of artisan cheese, roasted nuts, and colorful fruit

**Greek Veggie Wonton Bite**.....

*A crisp wonton cup layered with Kalamata olives, English cucumber, red onion, roasted tomatoes, and feta, topped with a bright Greek vinaigrette*

**Ceviché**.....

*A refreshing medley of citrus-marinated diced shrimp, fresh vegetables, and herbs*

**Chef's Gougère**.....

*A handmade savory cream puff with cream cheese and herb filling*

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# EVENT MENU *Hors d'oeuvres*

## Passed Options

**Savory Stuffed Mushroom**.....

*Cremini mushroom stuffed with a mild Cajun sausage and cream cheese or a delicate herb and cream cheese filling*

**Caprese Skewer** .....

*Cherry tomato and mozzarella pearl marinated in a basil infused oil and drizzled with a light balsamic glaze*

**French Onion Puff Pastry** .....

*A sprinkling of mozzarella cheese atop an onion and red wine reduction, rolled in a golden puff pastry*

**Bangers + Mash**.....

*Sliced smoked sausage topped with buttery mashed potatoes and chives.*

*(Substitute the smoked sausage with bison bratwurst +\$2)*

**Bruschetta Phyllo Bite** .....

*A crisp phyllo shell filled with garlic-roasted tomatoes, fragrant basil and oregano,*

*and a savory parmesan-romano blend*

**Sugar Cookie Cheesecake Bites**.....

*Rich cheesecake over a soft sugar cookie base, finished with Chef's berry compote*

**Dark Chocolate Mousse** .....

*Silky dark chocolate mousse served in a tasting spoon and finished with a dollop of fresh whipped cream*

**Egg Roll** .....

*Crispy pork or veggie egg roll with a mild Korean BBQ drizzle*

**Spinach Artichoke Wonton** .....

*Crispy wonton filled with a creamy spinach and artichoke mixture*

**Classic Deviled Egg** .....

*Smooth, tangy yolk mousse piped into tender egg whites and finished with a hint of paprika*

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# EVENT MENU *Hors d'oeuvres*

## Stationed Options

### **Chef's Deluxe Charcuterie Board** .....

*A generous assortment of premium meats and cheeses paired with fresh fruit, nuts, spreads, and crackers for the perfect grazing experience*

### **Smoked Salmon Board** .....

*Smoked salmon filet with a caper cream cheese spread, fresh lemon, salt and cracked pepper; served with your choice of sliced baguettes or mini bagels*

### **Shrimp Cocktail** .....

*Chilled jumbo shrimp served with zesty cocktail sauce and lemon slices*

### **Burger Sliders** .....

*Perfectly seasoned sliders topped with melted cheese and our signature Comeback sauce, served on soft brioche rolls*

### **Beef Tenderloin Sliders** .....

*Tender slices of beef tenderloin layered on buttery brioche buns and topped with a smooth, creamy horseradish sauce*

### **Cubano Sliders** .....

*Spiral cut smoked honey ham, Swiss cheese, dill pickle, and Dijon mustard layered on a sweet Hawaiian roll*

### **Chicken Parmesan Sliders**.....

*Crispy breaded chicken breast topped with marinara and a melted parmesan blend, served on a soft brioche bun*

### **Chicken & Waffle Sliders**.....

*Boneless, breaded chicken breast slider sandwiched between two waffle biscuits and drizzled with maple syrup*

### **Baked Brie Board** .....

*Warm brie wedges topped with chef curated flavor pairings, presented with an assortment of crackers*

### **Mediterranean Flavor Board** .....

*A vibrant assortment of warm pita, whipped feta, olive tapenade, fresh bruschetta, cornichons, cucumber tzatziki, and crisp cucumbers*

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# EVENT MENU *Hors d'oeuvres*

## Stationed Options

### Italian Caprese Board .....

*Slices of fresh tomatoes and mozzarella cheese, topped with basil pesto, salt and cracked pepper, and drizzled with a light balsamic glaze*

### Meatballs.....

*Beef meatballs smothered in your choice of sweet & tangy bbq, korean style sweet chili, or classic sweet & sour*

### Colorful Fresh Crudité .....

*Assorted fresh vegetables served with a house dipping sauce*

### Bavarian Pretzel Bites .....

*Soft, salted pretzel bites served with a warm craft beer cheese dip*

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# EVENT MENU *Dinner*

## Main Entrée

### Whole-Roasted Beef Tenderloin .....

*Melt-in-your-mouth beef tenderloin, seasoned and slow-roasted to perfection then sliced and served by a dedicated carver; complimented by a house-made creamy horseradish sauce.*

### Glazed Salmon .....

*An 8-ounce salmon fillet finished with a rich brown sugar–soy glaze infused with ginger and Dijon mustard, then baked until perfectly caramelized and flaky.*

### Chef's Mediterranean Chicken.....

*Perfectly grilled fork-tender chicken breasts topped with marinated, fire roasted artichokes and tomatoes.*

### Oven-Roasted Pork Loin.....

*Expertly seasoned and roasted pork loin sliced and served by a dedicated carver and complimented by Chef's creamy stone-ground mustard sauce.*

### Poached Jumbo Shrimp.....

*Perfectly poached jumbo shrimp in a delicate garlic butter sauce.*

## Salads

### Mixed Green Garden Salad .....

*Mixed garden greens loaded with fresh grape tomatoes, sliced cucumbers, and shredded carrots; served with house dressings.*

### Caesar Salad .....

*Chopped romaine tossed with shaved parmesan, creamy Caesar dressing, and herbed croutons*

### Spinach Salad .....

*Fresh spinach, sliced strawberries, candied pecans, feta cheese, and thinly sliced red onion; served with house dressings.*

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# EVENT MENU *Dinner*

## House Sides

- Parmesan & Garlic Butter Roasted Potatoes.....
- Buttery Mashed Red Skin Potatoes.....
- Loaded Mashed Potatoes.....
- Chef's Blend Macaroni & Cheese.....
- Fresh Garden Pasta Salad.....
- Quinoa Salad.....
- Creamy Parmesan Polenta.....
- Wild Rice with Sauteed Vegetables.....
- Roasted Broccolini.....
- Seasoned Green Beans with Bacon.....
- Glazed Carrots.....
- Roasted Baby Carrots.....
- Bacon Jalapeno Creamed Corn.....
- Chef's Seasonal Vegetable.....
- Warm Artisan Rolls and Butter.....

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# EVENT MENU *Desserts + Beverages*

## Desserts

Deluxe Cheesecake Variety .....

Flourless Chocolate Torte.....

*With whipped cream and fresh berries*

Summer berry Stack Cakes .....

Italian Lemon Cream Cake .....

*With Whipped Cream and Fresh Berries.*

Tiramisu .....

Assorted Decadent Dessert Bars .....

## Beverages

Orange Juice .....

Sodas (Canned Coke Products).....

Freshly Brewed Coffee .....

Hot Tea Variety .....

House-Made Lemonade .....

Freshly Brewed Iced Tea.....

Bottled Water.....

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# FREQUENTLY ASKED *Questions*

## **Why should I choose the Center of the West for my event?**

We are a completely unique, all-inclusive venue with several event spaces to choose from, professional-grade audio-visual equipment, and a full-service catering team ready to make your event unforgettable. We also offer our clients and their guests a one-of-a-kind experience with private access to any museum gallery of your choice. Ask us how you can add this opportunity to your event!

## **Is it permissible to bring flowers into the venue?**

Yes! The Center of the West welcomes flowers from any certified florist, including professional flower shops and grocery stores.

## **Do you accommodate dietary restrictions?**

We have many options on our menu that can ensure there is something for most people with dietary restrictions to enjoy, however cross contamination of allergens is possible as we are a multi-use kitchen.

## **Does the Center of the West allow my guests to take leftovers home?**

In compliance with the Wyoming Department of Agriculture Health and Food Safety Requirements, we are not able to relinquish leftover foods to our guests to be consumed outside of the care of our certified kitchen staff.

## **Can I bring my own food and beverages?**

Because we are a fully licensed food and beverage service provider with a trained kitchen and catering staff, we are unable to allow outside food and beverage on the premises.

## **Is there anything else I should know before booking?**

The Center of the West is full of priceless artifacts; while we happily allow flameless candles, we cannot allow any open flames, confetti, glitter, or balloons.

## **FOR MORE INFORMATION:**

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