

Best Barbecue or Picnic Menu

The West Greet East Barbecue Buffet



AUGUST 21, 2015

SYNOPSIS

What do you get when you cross a casual western barbecue with a client of unprecedented sophistication? You get a showcase BBQ event to launch a wedding celebration weekend. An event that wines, dines, tantalizes...both young and old and leaves the bride and her parents beaming. This was both a welcome showcase and a rehearsal dinner to build excitement for the 3-day destination wedding to come.

DESCRIPTION

The bride's parents requested a classic barbecue menu that would excite people about western cuisine, and put everyone at ease. (None of the 130 guests had ever been west of the Mississippi, so this would be their first taste of authentic western barbecue). However, in the same breath they also said, "...but the food has to be much more than a standard barbecue! And, since many of

bride's and groom's family members have never met, please create ways for everyone to get to know each other!" We immediately booked a picturesque Olympic venue that would guarantee breathtaking mountain views, and set the scene for a "once-in-a-lifetime" getting to know you BBQ.

The menu got even more interesting when the bride, who is Chinese, called us to say, "It happens that my father's 60th birthday is the same day as the rehearsal BBQ dinner, and I'd like you to surprise him with something Chinese on the menu, and present a birthday cake after dinner!" We researched Chinese birthday traditions and discovered that on a man's birthday it is good fortune to serve long noodles, to symbolize long life. We decided to add an Asian take-out box of Lo Mein noodles to our barbecue buffet.

THE GUESTS ARRIVE

Guests arrived via tour busses, and were greeted by our cowboy-styled waiters with mini cucumber, lime and basil Margaritas and mini chili lime chicken tacos. Guests made their way to the patio nestled in the mountainside where they took in the breathtaking view of the venue's ski-jump runs, pool, and the valley below.

COCKTAIL AND SOCIAL HOUR ON THE PATIO

The patio was set with bistro tables draped with floor length ecru tablecloths with red striped toppers. Tables were decorated with brightly colored gerbera daisies and lilies accented with deer antlers.

Food service on the patio included

3 separate experiences:

- I -- To facilitate mingling and put guests at ease, we served passed hors d'oeuvres of:
 - Rattlesnake sausage with raspberry chutney on white corn chip
 - Chipotle-crusting shrimp with cilantro aioli and lime wedge
 - Roasted corn cake with fresh mango salsa
 - Baked beans in bacon cups with sour cream and pepper duxelle
 - Chicken in mini waffle cones with maple syrup





2 -- To help guests get to know one another, we offered a cheese and chocolate tasting station next to a High West whisky-tasting station. Guests loved talking about their favorite chocolates and cheeses, so, as we'd planned, conversations started with ease. The offerings on this station were premier artisan samples of single source chocolate bars, and exotic chocolate truffles together with an array of local artisan cheeses. Tabletop signage offered tasting suggestions... "this pairs well with...", and, at this station the owner spoke with guests about the flavor curve of nuanced light to more complex exotic flavors. We offered fresh apples as a palate cleanser.

3 -- To entertain, inform and create a memorable experience, our final action station featured fresh mozzarella pulling, and a bounty of local heirloom tomatoes, fresh basil and charcuterie. Local Creminelli Salumi was a highlight in addition to the mozzarella pulling. You wouldn't think authentic Italian salumi is local in the U.S. mountain west, but we are lucky to have a fourth generation salumi artisan in our state.

During the cocktail hour guests enjoyed our signature cocktail, local beers, and selected wines, and were able to view the large mesquite hardwood grills where our chefs grilled to perfection the flank steak and red trout.

THE WEST GREET'S EAST BARBECUE BUFFET

A ways up the hill a large tent housed the barbecue buffet. Our concept for the dining tent was to balance our gourmet barbecue offerings with rustic chic décor. Sunflowers and wild flowers were arranged with bison and antelope skulls to create a western-chic atmosphere. The buffet was set on large farmhouse plank tables. The buffet menu featured flank steak with a delectable chimichurri sauce, perfectly grilled local red trout dressed with sweet tomato jam, and of course classic pulled pork with our sweet molasses sauce. At most barbecues, side dishes take a back seat, but not at ours! We offered a salad of mixed greens with grilled peaches, local goat cheese, toasted local

pistachios with local honey vinaigrette; homemade coleslaw with apple cider/sour cream dressing; fresh corn on the cob with chipotle lime butter and parmesan roasted garlic butter; homemade mac-n-cheese with toasted Panko crumbs; and homemade rustic breads, rolls, and corn muffins served with honey butter. Gluten free bread was served upon request. And, of course, the surprise element on the buffet was Lo Mein noodles served in red take-out boxes with micro bottles of soy sauce and Siracha. Papa was very happy with that!



DESSERT

Just when guests thought they couldn't eat another bite our dessert station opened with an amazing selection of unique fun-filled desserts. Cotton candy lollipops, mini s'mores, salted chocolate dipped watermelon wedges, key lime tarts, mini fudge cakes, and, Dutch ovens offering up fresh peach cobbler served with fresh whipped cream (from a local dairy of course!).

Guests partied, laughed and danced into the evening. They loved the western line dancing... we brought in a "caller" to teach everyone the steps.

AND FINALLY THE BIRTHDAY CAKE

The finale was the fireworks, and the presentation of bride's father's birthday cake. He beamed as guests applauded and cheered for their enjoyment of an incredible barbecue event with magical experiences of food, new friends and family.

The wedding weekend had begun!

Challenges met

The venue sits on a mountainside, so just getting our big catering trucks to the back of the venue was a challenge. At this venue there is no staging kitchen, so we set up a kitchen tent in the flattest place we could find. We brought in sinks, hand-washing stations, prep tables, coolers, and ice. Being August, it was very hot during the day, so having enough cold storage to preserve ingredients was critical, as was having propane tower heaters to keep guests comfortable in the evening when mountain breezes picked up and temperatures dropped.

The front of the venue, where the buses arrived, is quite a walk from our staging kitchen, as was the viewing patio. Using one staging area for 3 areas of service was a logistical challenge throughout the event. We solved it by allowing extra time for set up and bringing a few more staff to speed up the process in each area.



Best Barbecue or Picnic Menu

The West Greet East Barbecue Buffet

Menu -Arrival Service

Waiters dressed in Western attire greet guests with tray-passed Margaritas and tacos as they arrive on their buses



Mini Cucumber, Lime, and Basil Margarita



Southwestern Chili Lime Chicken Tacos

Best Barbecue or Picnic Menu

The West Greet's East Barbecue Buffet

Menu - Social Hour on the Patio

Passed Hors d'oeuvres



Rattle Snake Sausage with
Raspberry Chutney
on Corn Chip



Chipotle-crusted Shrimp
with Cilantro Aioli &
Lime Wedge



Roasted Corn Cake with
Fresh Mango Salsa



Baked Beans
in Bacon Cups with Sour
Cream and Pepper Duxelle



Chicken and maple syrup
in mini waffle cone



Best Barbecue or Picnic Menu

The West Greet East Barbecue Buffet

Menu - Social Hour on the Patio

Cheese and Chocolate Station (located next to High West Whisky Tasting Bar)



Local Amano Chocolate and Chocolate Truffles—single source selections describing flavors and pairings

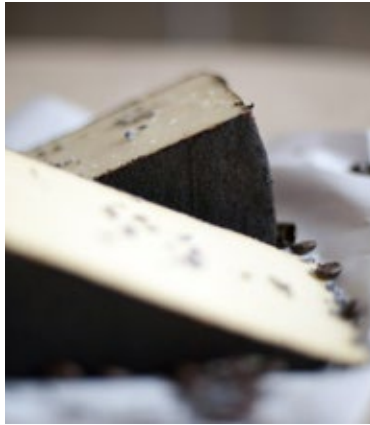
Local Beehive and Deer Valley cheese selections (white cheddar, brie, triple cream and truffled cheeses with descriptions of flavors and pairings)

Best Barbecue or Picnic Menu

The West Greet's East Barbecue Buffet

The Cheeses

at the Cheese and Chocolate Station



GOLD CREEK FARM
ROSEMARY-MINT CHEDDAR

BARELY BUZZED
(espresso rubbed cheddar)



SEA-HIVE
(with a honey and sea-salt rub),



TRIPLE TRUFFLE
Triple-cream Camembert-style Brie
infused with fine black truffles,



MOON SHADOW
Ash-ripened goat cheese with a
bloomy white rind and firm texture
(100% local goat's milk),



BLUE BELLE
made from fresh raw cow's milk and
aged over 60 days – a true artisan
blue



MEADOWLARK
a double cream, soft ripened cows
milk cheese encased in a velvety
white rind



Best Barbecue or Picnic Menu

The West Greet East Barbecue Buffet

Menu - Social Hour on the Patio

High West Whisky Tasting Bar and Signature Cocktail



Local High West Whisky selections with descriptions of flavors and pairings



Signature Cocktail: Lavender-infused Lemonade with Gingered Dried Lemon Wheel and High West Whiskey



Gingered Dried Lemon Wheel

Best Barbecue or Picnic Menu

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Menu - Social Hour on the Patio

Fresh Mozzarella Pulling Action Station



Local Creminelli Salumi charcuterie and condiments



Our third action station featured fresh mozzarella pulling, and a bounty of local heirloom tomatoes, fresh basil and charcuterie. Local Creminelli Salumi was a highlight in addition to the mozzarella pulling. You wouldn't think authentic Italian salumi is local in the U.S. mountain west, but we are lucky to have a fourth generation salumi artisan in our state.

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Menu - Custom Barbecue Buffet



Mesquite-Grilled Cumin-crusted Flank Steak with Chimmichuri Sauce



Western BBQ Pulled Pork



Mesquite Grilled Red Trout with Sweet Tomato Jam

Best Barbecue or Picnic Menu

The West Greet's East Barbecue Buffet

Menu - Custom Barbecue Buffet



Mixed Greens with grilled Local peaches, local goat cheese, toasted Local pistachios, and "Slide Ridge" Honey Vinaigrette

Homemade Coleslaw with Apple Cider / Sour Cream Dressing

Fresh Local Corn on the Cob on a Stick with Chipotle Lime Butter and Parmesan Roasted Garlic Butter



Homemade Mac and Cheese with Toasted Panko Crumbs

Homemade Rustic Breads, Rolls, and Corn Bread Muffins with Honey Butter

Chicken Lo Mein Noodles in Red Asian Boxes with Bottles of Soy Sauce and Siracha

Best Barbecue or Picnic Menu

The West Greet's East Barbecue Buffet

Menu - Dessert Station



Homemade Peach Cobbler in Dutch Ovens with whipped cream



Cotton Candy lollipops



Mini Black Satin fudge cake fork bites



Mini S'Mores



Key Lime Tarts



Salted Chocolate-dipped Watermelon wedges

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Finale



The finale was the aerial ski show, fireworks, and the presentation of bride's father's birthday cake. He beamed as guests applauded him, and their enjoyment of an incredible barbecue event and their magical experiences of food, new friends and family.

The wedding weekend had begun!

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The West Greets East Barbecue Buffet

Menu

Arrival Service

Waiters dressed in Western attire greet guests with tray-passed Margaritas and tacos as they arrive on their buses

- Mini Cucumber, Lime, and Basil Margarita
- Southwestern Chili Lime Chicken Tacos

Social Hour on the Patio

Passed Hors d'oeuvres

- Rattle Snake Sausage with Raspberry Chutney on Corn Chip
- Chipotle-crusting Shrimp with Cilantro Aioli & Lime Wedge
- Roasted Corn Cake with Fresh Mango Salsa
- Baked Beans in Bacon Cups with Sour Cream and Pepper Duxelle
- Chicken and maple syrup in mini waffle cone

Cheese and Chocolate Station (located next to High West Whisky Tasting Bar)

- Local Amano Chocolate and Chocolate Truffles—single source selections describing flavors and pairings
- Local Beehive and Deer Valley cheese selections (white cheddar, brie, triple cream and truffled cheeses with descriptions of flavors and pairings)

Fresh Mozzarella Pulling Action Station

Local Creminelli Salumi charcuterie and condiments

Custom Barbecue Buffet

- Mesquite-Grilled Cumin-crusting Flank Steak with Chimmichuri Sauce
- Western BBQ Pulled Pork
- Mesquite Grilled Red Trout with Sweet Tomato Jam
- Mixed Greens with grilled Local peaches, local goat cheese, toasted local pistachios, and "Slide Ridge" Honey Vinaigrette
- Homemade Coleslaw with Apple Cider / Sour Cream Dressing
- Fresh Local Corn on the Cob on a Stick with Chipotle Lime Butter and Parmesan Roasted Garlic Butter
- Homemade Mac and Cheese with Toasted Panko Crumbs
- Homemade Rustic Breads, Rolls, and Corn Bread Muffins with Honey Butter
- Chicken Lo Mein Noodles in Red Asian Boxes with Bottles of Soy Sauce and Siracha

Dessert Station

- Homemade Peach Cobbler in Dutch Ovens with whipped cream
- Cotton Candy lollipops
- Mini Black Satin fudge cake fork bites
- Mini S'Mores
- Key Lime Tarts
- Salted Chocolate-dipped
- Watermelon wedges

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Best Barbecue or Picnic Menu

Grilled Trout with Sweet Tomato Chili Jam

SERVES 20

INGREDIENTS FOR THE TROUT

10 Trout fillets
¼ cup Olive oil
2 TBSP Dried dill
3 each Garlic cloves, minced
1 tsp Red pepper flakes
salt & pepper to taste

METHOD

1. Cut the trout in half on a bias.
2. Mix the oil, dill, garlic, red pepper flakes, salt & pepper.
3. Marinate the trout overnight.
4. Grill trout on site.



INGREDIENTS FOR THE TOMATO-CHILI JAM

1 1/4 lb Ripe Tomatoes, chopped
2 Red Chillies, deseeded and chopped
4 Garlic Cloves
1 inch piece Fresh Ginger Root, grated
1 Tbsp Thai Fish Sauce
1 1/4 Cup Soft Brown Sugar
½ Cup Red-Wine Vinegar
2 Tbsp Lime Juice
2 oz. Raisins

METHOD

1. Place all ingredients in a heavy saucepan and slowly bring to a boil, stirring.
2. Simmer gently for about 45 minutes, or until the liquid in the jam becomes syrup like and coats the spoon.
3. Cool (The Jam should thicken more when cooled)

Best Barbecue or Picnic Menu

Chipotle-crusted Shrimp with Cilantro Aioli and Lime Wedge

SERVES 20

INGREDIENTS FOR SHRIMP

20 21-25 count shrimp
1 TBSP dried oregano
½ TBSP dried thyme
1 tsp lemon pepper seasoning
¼-½ tsp chipotle powder
½ tsp black pepper
2-3 TBSP olive oil

METHOD

1. Thaw shrimp and remove tails.
2. Combine the remaining ingredients and toss with shrimp.
3. Grill the shrimp on site at the event.
4. Send 1/8 lime per person, cut into wedges.



INGREDIENTS FOR CILANTRO AIOLI

1 cup mayonnaise
¼ cup cilantro, chopped
lime juice to taste
salt & pepper to taste

METHOD

1. Combine mayo and cilantro.
2. Add a splash of lime juice and salt & pepper.
3. Adjust seasoning to taste.

On Site: Grill shrimp, top with cilantro aioli. Serve with a lime wedge on the side.

Best Barbecue or Picnic Menu

Mesquite Cumin Flank Steak

SERVES 20 (4-5 OZ SERVING SIZE)

INGREDIENTS FOR STEAK

6.5 lbs. Flank steak, cleaned
½ cup Brown sugar
3 TBSP Cumin
2 TSBP Chili Powder
1 TBSP Garlic powder
1 TBSP Onion powder
1-2 TBSP Kosher Salt



METHOD

1. Mix dry ingredients together.
2. Rub a light coating on the flank steak
3. Grill on site.

INGREDIENTS FOR CHIMICHURRI

4 Cups Stemmed fresh parsley leaves
10 TBSP Olive oil
6 TBSP Lemon Juice
3 TBSP Garlic
2 each Medium shallots, chopped
¼ Cup Sherry wine vinegar (or Red wine vinegar)
2 tsp Red pepper flakes
1 tsp Salt, Seasoning
1 tsp Freshly ground black pepper

METHOD

1. *Mis en Place* all ingredients
2. Blend chimichurri in food processor or blender on the day of the event.