



DELLA TERRA CATERING

Chef Matt Townley has created a menu that embodies Rocky Mountain living through ingredients and style. Whether it is a Della Terra wedding or a private event that we are hosting in-house, we are looking forward to providing a rustic elegant experience for all.

Dinner Offerings

BUFFET

70 dollars per person

Host selects 1 salad, 2 entrées, & 3 sides

All items served at the buffet

PLATED

80 dollars per person

Host chooses 1 salad, 2 entrées, & 2 sides

Guests pre-select entrée

FAMILY STYLE

90 per person

Host selects 1 salad, 2 entrées, & 3 sides

Guests served both entrées as a plated duo entrée

20% Service Charge & 8.7% Sales Tax is added on to the Food & Beverage Subtotal
catering@dellaterramountainchateau.com



PASSED APPETIZERS

30 minutes of service
18 dollars per person

One hour of service
32 dollars per person

Choice of four appetizers from the list below

HOT

Arancini

Smoked
Gouda
Sweet Thai
Chili

Truffle Mushroom Puff Pastry

Wild Mushrooms
White Truffle
Oil
Gruyere Cheese
Roasted Garlic -
Rosemary Crème

Buffalo Sliders

Caramelized
Onions
Gorgonzola
Fondue

Sous Vide Pork Belly

BBQ Spice
Yuzu - Honey

COLD

Bruschetta

Mozzarella
Balsamic
Glaze
Toasted
Crostoni

Beef Crostoni

Caramelized
Onion /
Horseradish
Aioli /
Melted
Gruyere

Smoked Salmon

Sliced
Cucumber /
Dill - Caper
Cream
Cheese

Tuna Tacos

Tuna Tartar
Citrus Oil
Spicy
Sesame
Aioli

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STATIONARY APPETIZERS

CRUDITE

Smoked Cheddar / Fontina / Grana Padano / Grilled Asparagus
/ Roasted Red Pepper / Haricot Verts / Orange Supremes /
Crimson Grapes / Ponzu / Black Pepper Lavash

50 guests - \$350

150 guests - \$1050

100 guests - \$700

200 guests - \$1400

CHARCUTERIE

Soppressata / Pepperoni / Prosciutto / Smoked Elk /
Castelvetrano Olives / Crimson Grapes / Strawberry Balsamic
Jam / Garlic - Truffle Toast Points

50 guests - \$500

150 guests - \$1500

100 guests - \$1000

200 guests - \$2000

CHEESE BOARD

Smoked Cheddar / Fontina / Grana Padano / Danish Blue /
Mozzarella - Heirloom Cherry Tomatoes / Basil Pesto /
Balsamic Glaze / Crimson Grapes / Strawberry Balsamic Glaze /
Black Pepper Lavash

50 guests - \$350

150 guests - \$1050

100 guests - \$700

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ENTRÉES

ROASTED PORK TENDERLOIN

BBQ Spice / Pear - Maple Glaze

NEW YORK STRIP

Select one sauce

Roasted Jalapeno - Gorgonzola Fondue
Cremini Mushroom - Green Peppercorn Gravy

NORWEGIAN SALMON FILET

Blackened / Garlic - Soy Glaze/
Sesame

PAN SEARED HALIBUT

Roasted Garlic - Chipotle Bourbon
Butter

PESTO PASTA (VEGAN)

Hot Grilled zucchini & Squash /
Julienned Red Onion / Cherry
Tomatoes / Garlic - Basil Pesto

ROASTED CHICKEN

Garlic & Herb Crusted / Shallot -
Dijon Cream

ELK FILET MEDALLIONS

Blueberry BBQ / Beurre Blanc / Served
with Garlic Whipped Potatoes

TRI TIP

Garlic - Soy / Togarashi
Sriracha Aioli / White Sesame

LAMB PORTERHOUSE

Roasted Garlic - Rosemary Oil

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)

Sage Cream

**Most dietary restrictions can be accommodated and most of our
items can be prepared Gluten Free**

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SALADS & SIDES

CAESAR

Fresh Romaine / Homemade Caesar Dressing /
Garlic Croutons / Roasted Cherry Tomatoes /
Grated Egg / Parmesan Cheese

SPRING

Julienned Carrots / Sliced Cucumber / Goat
Cheese / Heirloom Cherry Tomatoes / Honey
White Balsamic / Garlic Croutons

HOUSE

Chopped Iceberg / Cherry Tomatoes / Garlic
Crouton / Cheddar Cheese / Diced Egg / Sweet
Basil Dressing / Julienned Bacon

SPINACH

Spinach / Balsamic Vinaigrette / Julienned
Red Onion / Crushed Walnuts / Crumbled
Blue Cheese /
Chopped Bacon

BRAISED MUSHROOMS

Sherry / Chopped Garlic / Whole Butter

HARICOTS VERTS

Chopped Garlic / Olive Oil

ROASTED BUTTERNUT SQUASH

Tarragon - Brown Sugar Butter / Cayenne
Pepper

ROASTED CREAM CORN

Smoked - Peppered Bacon /
Parmesan Cheese

GRILLED ZUCCHINI & SQUASH

Sweet Onions / Sweet Peppers / Garlic
Basil Butter

CHARRED BRUSSEL SPROUTS

Bacon Lardons / Beurre Blanc / Fresh
Lemon Juice

GARLIC WHIPPED POTATOES

Truffle Oil / Fried Parsnips

MAC & CHEESE

Sauteed Jalapenos / Bacon Lardons

TWICE BAKED POTATO

Cheddar / Sour Cream / Green Onions

CREAMY - MUSHROOM WILD RICE

Sauteed Mushrooms / Garlic /
Parmesan Cheese

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