



Holiday Inn®

AN IHG® HOTEL

Riverton Convention Center

CATERING MENU

RIVERTON • WYOMING

BREAKFAST BUFFET SELECTIONS

(Minimum 25 Person)

All breakfast buffets include:

Orange Juice

Coffee
Regular & Decaf

Hot Tea

Please notify us of any dietary restrictions.

All pricing is subject to 5% tax and 18% service fee.

Prices and availability subject to change 30 days prior to event.
Price list effective 11/2025

(307) 856. 2624 Ext 501
hirsales@blairhotels.com

Wild West Breakfast Buffet \$20.95/person

- Traditional Scrambled Eggs
- Western-Style Scrambled Egg
diced ham, onion, peppers and cheese
- Biscuits and Gravy
- Bacon and Sausage
- Country Fried Potatoes
- Fresh Cut Fruit Bowl

American Breakfast Buffet \$19.95/person

- Traditional Scrambled Eggs
- Bacon and Sausage
- Country Fried Potatoes
- Golden French Toast Stix
with warm syrup and whipped butter
- Assorted Breakfast Pastries
- Fresh Cut Fruit Bowl

Build-Your-Own Breakfast Burrito Bar \$17.95/person

- Flour Tortillas
- Scrambled Eggs
- Sautéed Peppers, Onions, Sausage, and Potatoes
- Cheese and Salsa

Economy Breakfast Buffet \$15.95/person

- Fruit with Seasonal Berries
- Scrambled Eggs
- Link Sausage
- Breakfast Potatoes
- French Toast Sticks



BREAKFAST PLATED

(Minimum 25 Person)

***Please choose from one
of the selections.***

***All plated breakfast
selections include:***

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Executive Steak & Eggs

\$22.95/person

5oz Sirloin steak cooked medium with two scrambled eggs,
country fried potatoes, and fresh baked biscuits.

Eggs Benedict

\$13.95/person

Toasted English muffin, Canadian bacon, two poached eggs, and
hollandaise sauce. Served with country fried potatoes.

Breakfast Burrito

\$12.95/person

Scrambled eggs, onions, peppers, bacon, potatoes and cheese.
Wrapped in a large flour tortilla. Served with salsa and sour cream.

American Breakfast

\$12.95/person

Scrambled eggs, country fried potatoes, bacon, and fresh baked biscuits.



COFFEE BREAK

Beverages

- Coffee Regular/Decaf (approx 20 cups) **\$60**
- Iced Tea (60oz pitcher) **\$10**
- Lemonade (60oz pitcher) **\$10**
- Fruit Juices (60oz pitcher) **\$12**
Apple • Cranberry • Orange • Grapefruit • Tomato
- Soft Drinks (12oz can) **\$3**
Coke Products®
- Fruit Punch (3 gallons) **\$45**
Sugar-Free Available

Bakery & Snack Items

- Cinnamon Rolls (by the dozen) **\$36**
- Assorted Gourmet Pastries (by the dozen) **\$36**
- Assorted Gourmet Muffins (by the dozen) **\$36**
- Fresh Baked Cookies (by the dozen) **\$24**
- Brownies (by the dozen) **\$24**
- Assortment of Candy Bars (each) **\$2.50**
- Tortilla Chips with Salsa & Nacho Cheese (per person) **\$4**
- Tortilla Chips with Salsa (per person) **\$3**
- Potato Chips with Onion Dip (per person) **\$3.50**
- Pretzels (per person) **\$3**
- Popcorn (per person) **\$2**
- Whole Fruit (per person) **\$2**
Variety of bananas, apples, and oranges

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LUNCH BUFFET SELECTIONS

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Mexican Fiesta

\$22.95/person

- Seasoned Strips of Beef & Chicken with Sautéed Peppers and Onions
- Seasoned Ground Beef Taco Filling
- Hard & Soft Taco Shells
- Shredded Lettuce, Diced Onions & Tomatoes
- Shredded Cheddar Cheese
- Salsa & Sour Cream
- Spanish Rice & Refried Beans
- Churros for Dessert

Fajita Bar

\$20.95/person

- Seasoned Strips of Beef & Chicken with Sautéed Peppers and Onions
- Flour Tortillas
- Shredded Cheddar Cheese
- Tomatoes & Guacamole
- Salsa & Sour Cream
- Churros for Dessert

Taco Bar

\$18.95/person

- Seasoned Ground Beef Taco Filling
- Hard & Soft Taco Shells
- Shredded Lettuce, Diced Onions and Tomatoes
- Shredded Cheddar Cheese
- Spanish Rice & Refried Beans
- Churros for Dessert

» Continued on next page

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Build-Your-Own Burger Bar

\$21.95/person

Add sautéed mushrooms or onions \$2

- Grilled 1/4 lb Hamburger Pattie
- Lettuce, Sliced Tomatoes & Onions
- American, Swiss & Pepperjack Cheeses
- Chef's Choice Potato

Pasta & Salad Bar

\$20.95/person

- Garden Salad with Assorted Topping and Dressing
- Meat Marinara Sauce
- Alfredo Sauce
- Chef's Choice Pasta
- Toasted Parmesan Garlic Bread

Soup & Sandwich Board

\$18.95/person

- Soup of the Day
- Pasta Salad & Cole Slaw
- Assorted Cold Cuts of Sliced Ham & Turkey
- Sliced Cheese
- Lettuce, Tomato, Onion & Pickles
- Assorted Breads
- Mustard & Mayonnaise

Baked Potato & Salad Bar

\$18.95/person

Add soup for only \$3 more

- Garden Salad with Assorted Toppings & Dressing
- Fresh Baked Potatoes
- Cheese Sauce & Steamed Broccoli
- Seasoned Ground Beef Taco Meat
- Whipped Butter, Sour Cream & Shredded Cheese
- Crumbled Bacon & Diced Green Onions



LUNCH

HOT LUNCH BUFFET

(Minimum 25 Person)

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Coffee
Regular & Decaf
Hot Tea

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QT's Hot Lunch Buffet \$23.95/person

Buffet includes the following items:

Client's Choice of One (1) Entrée

Warm Rolls & Butter

Chef's Choice Vegetable, Potato & Dessert

Entrée Selections (choose one)

- Beef Burgundy with Noodles
- Roasted Beef with Wild Mushroom Demi-Glace
- Beef Stroganoff with Noodles
- Herb Roasted Pork Loin
- Beef Tips with Peppers & Onions
- Grilled Lemon Pepper Chicken Breast (choose a sauce)
- Seasoned Grilled Chicken Breast
- Chicken Divan over Biscuit

Add a Garden Salad \$4/person

Add Extra Entrée Item \$6/person



LUNCH PLATED

All plated lunches include:

Iced Tea
Coffee
Regular & Decaf
Hot Tea

***Plated lunches are served
between 11am – 1pm***

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Please choose one of the following selections:

Chicken Caesar Salad

\$21.95/person

Crisp romaine served with shredded Parmesan cheese, home style croutons and creamy dressing.

Classic French Dip

\$18.95/person

Slow roasted beef piled high on a French loaf. Served with Au Jus beef broth for dipping. Chef's choice of side item.

Open-Faced Hot Knife & Fork Sandwich

\$18.45/person

Your choice of one of the following: roast beef, sliced turkey, or chopped steak smothered in gravy. Served open faced with mashed potatoes.

Turkey Club Croissant (Cold)

\$17.95/person

Flaky croissant with smoked turkey, crispy bacon, Swiss cheese, lettuce and tomato. Garnished with mayonnaise and pickle on the side.
Chef's choice of side item.

Wyoming Melt

\$17.45/person

A char-grilled 100% chopped beef steak served open face on garlic toast. Topped with cheddar cheese and smothered with sautéed peppers, onions and mushrooms. Chef's choice of side item.

Chicken Parmesan Sandwich

\$17.45/person

Breaded chicken, marinara sauce, provolone cheese, open faced on toasted garlic bread. Chef's choice of side items.

Add a Garden Salad \$3/person



DINNER BUFFET SELECTIONS

(Minimum 25 Person)

All dinner buffets include:

Garden Salad
Warm Rolls & Butter
Chef's Choice Potato,
Vegetable, and Dessert
+
Iced Tea
Coffee
Regular & Decaf
Hot Tea

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Yellowstone Dinner Buffet

\$36.95/person

Includes clients choice of three (3) entrées

Buffalo Bill's Dinner Buffet

\$33.95/person

Includes clients choice of two (2) entrées

Entrée Selections

- Roasted Beef & Wild Mushroom Demi-Glace
- Herb Roasted Pork Loin
- Roast Turkey and Gravy
- Sirloin Beef Tips with Peppers & Onions
- Baked Lemon Herb Chicken
- Broiled Chicken Breast with Choice of Sauce
- Chicken Marsala
- Salmon Crevette

» **Add Chef Carved Proteins** (see next page)



DINNER BUFFET SELECTIONS

(Minimum 25 Person)

All dinner buffets include:

Garden Salad
Warm Rolls & Butter
Chef's Choice Potato,
Vegetable, and Dessert
+
Iced Tea
Coffee
Regular & Decaf
Hot Tea

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Chef Carved Proteins

Peppercorn Rubbed Roasted Whole Beef Tenderloin

\$600 serves 15 or \$40/person

Natural Jus, Horseradish Black Pepper Cream (milk), and Sweet Butter Rolls (milk and wheat)

Roasted New York Strip

\$485 serves 30 or \$16/person

Natural Jus, House Made Steak Sauce & Pretzel Buns (milk and wheat)

Mustard & Herb Rubbed Corner Post Ranch Berkshire Pork Loin

\$460 serves 30 or \$13/person

Sauce Charcuterie, Dijonnaise (milk and wheat), and Pretzel Buns (milk and wheat)

Wood Smoked Heritage Turkey Breast

\$300 serves 20 or \$15/person

Cranberry Orange Relish, Bourbon Pork Jus, and Sweet Butter Rolls (milk and wheat)

Bourbon Glazed Whole Ham

\$400 serves 40 or \$10/person

Caramelized Pineapple Relish, Bourbon Pork Jus, and Sweet Butter Rolls (milk and wheat)

Roasted Prime Rib of Beef

\$525 serves 30 or \$18/person

Natural Jus, Horseradish Black Pepper Cream (milk), and Sweet Butter Rolls (milk and wheat)

Herb Roasted Steamship of Beef

\$1,000 serves 70 or \$14/person (3-week Advance Order)

Chimichurri Sauce, Green Peppercorn Demi Sauce, Chutney Sauce, and Honey Wheat Rolls (milk and wheat)



DINNER THEMED BUFFET SELECTIONS

(Minimum 25 Person)

All dinner buffets include:

Iced Tea

Coffee
Regular & Decaf

Hot Tea

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Italian Buffet

\$31.95/person

Clients Choice of Two (2) Entrées

- Garden Salad with Assorted Toppings & Dressings
- Chef's Choice of Vegetable
- Italian Garlic Bread
- Biscotti for Dessert

Entrée Selections

- Meat Lasagna
- Spaghetti with Meatballs
- Penne with Either Meat Marinara or Alfredo Sauce
- Italian Sausage, Peppers, Onion & Pasta
- Chicken Parmesan with Pasta
- Chicken Marsala with Pasta
- Chicken & Broccoli Alfredo
- Vegetable Lasagna
- Pasta Primavera

Cowboy BBQ Buffet

\$29.95/person

Clients Choice of Two (2) Entrées

- Smoked Pulled Pork
- Smoked Beef Brisket
- Baked BBQ Chicken

Accompanied by

- Cole Slaw, Potato Salad
- Ranch Style Beans
- Cowboy Corn
- Corn Muffins
- Hot Apple Cobbler for Dessert

Mexican Fiesta Buffet

\$28.95/person

- Seasoned Strips of Beef and Chicken with Sautéed Peppers and Onions
- Ground Beef Taco Filling
- Hard and Soft Taco Shells
- Beef and Bean Burritos
- Shredded Lettuce, Diced Onions and Tomatoes
- Cheddar Cheese
- Salsa, Guacamole, and Sour Cream
- Spanish Rice and Refried Beans
- Churros for Dessert



DINNER PLATED

All plated dinners include:

Chef's Choice of
preset Salad/Dressings,
Dinner Rolls and Dessert

+

Iced Tea
Coffee
Regular & Decaf
Hot Tea

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Please choose one of the following selections:

12oz Prime Rib

\$48/person

Served with Chef's choice starch and vegetable

Chicken Chasseur

\$36/person

Served with red skin mashed potatoes and choice of vegetables

Salmon Crevette over Rice Pilaf

\$38/person

Served with choice of vegetables

Petite Filet Mushroom Risotto Cake

\$52/person

Served with choice of vegetables

» **Vegan/Vegetarian Options:**

Roasted Cauliflower Steak (vegetarian, tree nuts)

\$25/person

Chimichurri, Toasted Almonds, Quinoa, Heirloom Cherry Tomatoes, Grilled Scallions, Roasted Garlic, and Grilled Lemon

Ratatouille Stuffed Tomato (vegan)

\$25/person

Roasted Zucchini, Squash, Eggplant, Tomatoes, Onions, Garlic, and Basil
Ratatouille Patty Pan & Sunburst Squash with Roasted Tomato Sauce

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BUFFET

ENHANCEMENTS

*Add a Private Bar to Your
Event for Only \$150
Ask for details!*

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Chef Carving Stations

Served with warm rolls and butter

Top Round of Beef (9lbs)

\$190 serves approximately 25 ppl

Smoked Pit Ham (14lbs)

\$225 serves approximately 40 ppl

Boneless Roasted Turkey Breast (10lbs)

\$185 serves approximately 25 ppl



HORS D'OEUVRES

***Add a Private Bar to Your
Event for Only \$150***

Ask for details!

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Cold Hors D'oeuvres

- Fruit Skewers — \$140 (50 Count)
- Ham & Cheese Pinwheels — \$20 (1 Dozen)
- Deviled Eggs — \$20 (1 Dozen)
- Roasted Tomato Bruschetta — \$8/person (10 Minimum)
- Goat Cheese Mousse Lollipops in Walnuts & Bacon — \$10/person (10 Minimum)
- Belgian Endive with Goat Cheese Mousse — \$10/person (10 Minimum)
- Gravlax Bites on Tomatoes & Cucumbers — \$12/person (10 Minimum)

Hot Hors D'oeuvres

- Cocktail Chicken Wings — \$105 (50 Count)
Choose your sauce: Buffalo, Teriyaki, Garlic Parmesan, or BBQ
- Mini Smokies in BBQ Sauce — \$90 (50 Count)
- Crab Rangoon — \$80 (50 Count)
- Egg Rolls, Fried Wontons, or Pot Stickers — \$140 (50 Count)
- Teriyaki Chicken Skewers — \$50 (1 Dozen)
- Cocktail Meatballs — \$60 (50 Count)
Choose one style: Swedish, BBQ, Teriyaki, or Sweet & Sour
- Beef Wellington Bites — \$48 (1 Dozen)
- Pigs in a Blanket — \$110 (50 Count)
- Madeline Pesto & Parmesan Bites — \$125 (50 Count)

Trays & Displays

- Assorted Cheese & Crackers — \$8/person
- Seasonal Sliced Fresh Fruit — \$8/person
- Vegetable Crudit  with Dip — \$6/person
- Spinach Artichoke Dip with Pita Bread — \$8/person (10 Minimum)
- Tortilla Chips & Salsa — \$3/person
- Tortilla Chips with Salsa & Nacho Cheese — \$6/person
- House Made Kettle Chips & Onion Dip — \$5/person
- Iced Cocktail Shrimp: Cocktail Banquet Style — \$150 (50 Count)
- Mushroom & Boursin Bruschetta — \$32 (1 Dozen)
- Blackened Shrimp with Gazpacho Shooters — \$36 (1 Dozen)



ADD ONS

ACTION STATIONS

SPECIALTY DISPLAYS

Omelet Station

\$9/person (Requires Attendant + \$55)

BYO omelets with veggies, meats, and cheeses

Pasta Station

\$9/person (Requires Attendant + \$55)

BYO 2 meats, veggies, cheeses, pastas, and sauces

Flambe Stations

\$10/person (Requires Two Attendants + \$55)

Huckleberry or Banana Foster

Arellano Chocolate Fondue

\$12/person (25 Person Minimum | Requires Attendant + \$55)

Rice Krispie's, Fresh Fruits, Marshmallows, Pretzel Bites, Wafers, and Cascading Chocolate Fountain

Decadent Old-Fashioned Hot Chocolate Station

\$10/person (25 Person Minimum)

Peppermint Sticks, Marshmallows, Brownie Bites, Toffee Bits, Biscotti, Cinnamon Sticks, Graham Crackers, Sprinkles, Wafers, Praline Cookies

House's Ice Cream Parlor

\$9/person (25 Person Minimum | Attendant Upon Request + \$55)

Vanilla Bean and Chocolate Ice Cream, Assorted Toppings, Waffle Bowls

Outdoor S'mores Station

\$10/person (Fire Pits and Attendant + \$85)

Create your own S'mores in the courtyard with milk chocolate and dark chocolate bars, marshmallows and fluff, graham crackers, and cinnamon cookies. Includes One Urn of Coffee or Hot Chocolate per 25 People.

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