

# Best Catered Wedding

## Romantic Ranch Rendezvous





## SYNOPSIS

Set against the stunning Jackson Hole, Wyoming, ranch backdrop, this wedding seamlessly blended rustic charm with modern elegance. The bride's love for horses and roots in New Jersey, combined with the mountain influences, shaped the day's unique concept. Guests enjoyed playful, interactive food stations, including a Roving Oyster Service and Cacio e Pepe Cheese Wheel, paired with fine regional cuisine. From a custom espresso bar in a covered wagon to ice cream from the couple's college town, every detail reflected their personal story. Despite logistical challenges, meticulous planning ensured a flawless celebration, making this wedding a truly unforgettable experience.



# CONCEPT

Set on a horse ranch in Jackson Hole, Wyoming, this wedding blended rustic charm with modern elegance. The bride, a horse trainer, drew inspiration from her New Jersey roots, Rocky Mountain lifestyle, and the stunning summit backdrop. The ceremony featured open pastures, while the reception transformed the ranch's barn into a sophisticated space with cascading greenery and soft lighting. The day perfectly reflected the couple's unique story and style.





# MENU DESIGN

The menu was a perfect blend of elegance, fun, and personality – just like the couple! With playful interactive stations like Roving Oyster Service and Cacio e Pepe Cheese Wheel, guests were treated to an unforgettable, entertaining dining experience. The menu beautifully combined the flavors of the mountains with the New Jersey-inspired vibes the bride and groom love, all set against the breathtaking backdrop of Jackson Hole, WY. Think Green Chile Braised Short Ribs and Bison Braciola meeting elegant bites featuring Wagyu Beef Carpaccio and Truffle Infused Lobster Corn Dogs – a delicious fusion of regional charm and fine dining magic. From hors d'oeuvres to a stunning seated dinner and fun dessert stations, the menu was designed to keep the party vibe going all night long. And of course, late-night goodies including Mini New York Pizzas were the perfect way to wind down after an incredible celebration. This menu wasn't just dinner – it was an experience that matched the joy, romance, and adventure of the wedding itself.







## VISION

The overall vision for the wedding was to create a celebration that felt timeless, personal, and connected to the couple's story – blending New Jersey charm, western influences; and the breathtaking backdrop of Jackson Hole, WY. To enhance this vision, our team designed a thoughtfully curated menu that told their story through flavor and experience. We incorporated interactive stations including Smoke and Mirrors and a Live Prosciutto Carving Antipasti Station to create fun, memorable moments for guests. The menu featured playful, yet elegant options inspired by both regional favorites and elevated cuisine, like Smoked Brisket Polenta Bites and Jalapeño Cheddar Elk Sliders. For dessert, fun, approachable options like Mini Peach Tartlets, Salted Caramel Tartlets, and even brought in their favorite ice cream from their college town kept the celebration cozy and special for everyone. Every choice, from appetizers to desserts, was designed to evoke joy, spark connection, and make this wedding a one-of-a-kind dining journey.





## CHALLENGES

One of the biggest challenges was navigating the distance between our location to Jackson Hole, and New Jersey while coordinating a seamless wedding experience. The couple lived in Grand Junction, CO, the family in New Jersey, and with most meetings happening via Zoom, ensuring everyone was on the same page took extra attention and clear communication. Additionally, traveling to Jackson Hole for the wedding brought logistical planning challenges, from managing timelines to setting up the event in a remote mountain setting. To overcome these hurdles, we prioritized consistent communication with the couple and their families, staying flexible, and leaning into creative solutions. Virtual meetings allowed us to align on vision and details while being mindful of everyone's schedules. When we arrived in Jackson Hole, meticulous planning, teamwork, and local partnerships ensured every detail came together effortlessly, resulting in a truly magical day.





# UNIQUENESS

The wedding was truly unique, blending personal touches, regional influences, and the breathtaking beauty of Jackson Hole. One of the most memorable elements was the custom espresso bar we set up inside a covered wagon – a special request from the father of the groom. We were able to fabricate and design the perfect wagon to bring his vision to life, creating a charming and unique experience for guests. The espresso bar became a fun, interactive feature that tied in both personality and functionality to the celebration. In addition to that, we flew in five gallons of ice cream from Penn State Creamery, a sweet nod to the couple's college days, making for an extra special, sentimental treat. From creative food stations to the rustic horse barn reception, every detail came together effortlessly to create a warm, personalized, and unforgettable celebration for the couple and their guests.





## VENDORS

Love this Day Events | Planning Company

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Event Rents | Glassware, Table and Decor Rentals

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XOWYO and Co. Event Rentals | Flatware, China and Glassware Rentals

Cara Rank | [Cara@xowyo.com](mailto:Cara@xowyo.com) | 307.413.6230

# PRODUCTION DOCUMENTS - MENU

**SPECIAL EVENT ORDER**  
 9/20/2024  
 Event #: E36053  
 Event Type: Wedding/Rehearsal Event  
 Revisions:  
 Sub-Event #: 540200

Guest Count:  
 111

Event Timeline		Event Venue:	
EM/EC in Kitch:	10:00 am	Event Start:	3:30 pm
EM/EC Out Kitch:	10:00 am	Entree Service:	7:00 pm
EM/EC on Site:	11:30 am	Event End:	10:00 pm
Staff on Site:	12:00 pm	Depart Site:	12:00 am
		Staff out Shop:	1:00 am

Notes:	Food & Equipment Items	Unit	Qty	Cost	Item ID
	Revisions: 9/11 added our tables in mini desserts are now a station not passed, pass some if ppl not finding table 9/6 meal preferences inputted 9/3 lowered cocktail hour adjusted pre project / bar manager added 2nd drivers removed pizza equipment etc. 8/30 adjusted staffing				rev001
	Elegant Wedding Reception	per person	111		sh027
	Allergies/Dietary Notations: mom (debbie) is gluten free 1 dairy free	each	111		sh003
	WATER STATION / chilled cucumber water and lemon water; italian water jar presentation with real rented glassware	per guest	1		sh043
	ICE WATER / gf, df, v, vg	gallon	7		bv039
	whole cucumbers / gf, df, v, vg	each	3		fv120
	whole lemons / gf, df, v, vg	each	3		fv121
	ITALIAN WATER JARS / perfect for specialty beverages and flavored waters, acrylic jars, decorative spout	each	2		rent07
	ICE FOR BEVERAGES / gf, df, v, vg	lb	55.5		bv038
	Passed Hors D'Oeuvres	per guest	111		sh034
	ADOB0 SHORT RIB MINI TACO / sweet tomatillo relish, crispy blue corn tortilla shell, lime wedge / gf, df	each	56		hh208
	JUST BACON / butcher cut pecanwood smoked bacon strip, herbs, honey cure / gf, df	each	50		hh220
	SMOKED BRISKET POLENTA / shredded smoked beef brisket, tangy mustard bbq sauce, green onion / Tasting Note: polenta instead of cornbread cup	each	50		hh198
	JALAPENO CHEDDAR ELK MINI SLIDER / jalapeno elk patty, cheddar cheese slice, caramelized onion, cranberry mustard aioli	each	50		Ho123022
	Chef's Note: want a patty instead of sausage, used pricing on elk patty slider with original ingredients for jalapeno cheddar slider branding iron for buns	each	1		sh014
	SWINE ON A TINE / crispy pork belly, ginger jalapeno compressed watermelon, togarashi, tangerine gastrique / gf	each	50		hh271
	GREEN CHILE CHICKEN SAUSAGE STUFFED MUSHROOM / avocado crema, micro cilantro / gf	each	50		3wed006
	SEARED WAGYU BEEF CARPACCIO ROLL / seared wagu beef, arugula, shaved parmesan, horseradish, capers / gf	each	56		Alle028
	Tasting Note: remove aioli, add horseradish and capers	per quantity	1		th002
	TRUFFLE INFUSED LOBSTER CORN DOG / mini lobster tails, truffle infused cornmeal batter, saffron aioli /	each	56		Alle027
	Oyster Service / wandering action station, chef to shuck oysters for guests and enhance with squeeze bottle of oyster favorites	per guest	111		

CONDIMENTS TO INCLUDE / tabasco sauce, cucumber & black pepper mignonette, fresh chimichurri sauce	each	111			
PREMIUM OYSTER ON THE HALF SHELL / cucumber & black pepper mignonette, tabasco, lemon / gf, df *pricing subject to change based on market price of Cape May and Blue Point oysters	each	200			modifier
tabasco bottle / gf, df, v, vg	bottle	1			sg008
chimichurri sauce / gf, df, v, vg	quart	1			sg016
SQUEEZE BOTTLES / oyster shucking		3			rentmod
OYSTER SHUCKING BELT	each	1			rent102
Buffet Hors D'Oeuvres	per guest	1			sh011
Smoke & Mirrors / chef attended composed small plates infused with smoke under large cloches, choose two	per guest	111			2023displ ay029
HATCH GREEN CHILI BRAISED SHORT RIB / grilled red onion, roasted cauliflower mash, cilantro greens / gf	small plate	67			aa076
CORN PANNA COTTA / grilled sweet corn panna cotta, jalapeno corn bread, marinated mushroom & shaved red onion relish, grilled tomato basil coulis / v	small plate	50			aa040
WHITE CERAMIC LID	each	120			rent72
CONTOUR SALAD FORK	each	111			rent65
Italian Antipasto / chef carved prosciutto, genoa salami, capicola, burrata, pecorino toscano, provolone picante, marinated artichokes, balsamic grilled vegetables, cannellini bean salad, olive, focaccia, grissini / Prosciutto (Whole Leg For Carving) / gf, df	per guest	67			3wed014
WHITE PRIMA PLATE / 9in	each	1			pr027
Seafood Display / cocktail shrimp, cracked snow crab claw, charred lemons, cocktail sauce, green cocktail sauce cucumber, tequila cured salmon ceviche/ df, gf, shell	per guest	111			rent37 pig036
TEQUILA CURED SALMON CEVICHE / pineapple, jalapeno, onion, cilantro, lime / gf, df	quart	6			sc013
SHOT GLASSES	each	56			rent12
jonah crab claws / gf, df, shell	each	111			pr016
poached cocktail shrimp / gf, df, shell	each	222			pr023
cherry stone clams / gf, df, shell	each	100			pr028
green cocktail sauce / gf, df, v, vg	quart	1.75			sg010
cocktail sauce / gf, df, v, vg	quart	2			sg022
charred lemon / gf, df, v, vg	each	12			fv079
CONTOUR SALAD FORK	each	117			rent65
WHITE PORCELAIN REC PLATE / 8.5in	each	111			rent81
Seated Dinner Allergies: Bison: 1 DF, 1 GF, 1 GF/Nuts, 1 NO Nuts Fish: 2 GF	per guest	111			sh038
Salad Course	per guest	111			sh037
GRILLED PALISADE PEACH SALAD / baby mixed greens, roasted corn, chevre cheese, sugared pecan, dijon vinaigrette / gf, v, nuts	quart	34			sl084
ASSORTED BREAD BASKET / sea salt herb focaccia, bistro roll, buttermilk cheddar biscuit, sourdough roll, herb sea salt butter / v *need butter knives rented	pieces	134			br001
Chef's Note: Salad: 2 no nuts, 1 no cheese Bread: removed corn muffin, add sour dough roll	each	1			sh014
GLUTEN FREE DINNER ROLL / gf, v	pieces	5			br063
fresh herb sea salt butter / gf, v	gm each	15			co039
WHITE PRIMA PLATE / 9in	each	117			rent36
FAMILY STYLE HAMMERED SERVING TONG / bread	each	20			fam007
FAMILY STYLE SPIRAL BOWL / 11.5" / bread	each	20			fam001
Pasta Course	per person	111			sh035
CACIO E PEPE / served tableside out of a pecorino cheese wheel by our chefs *gluten free pasta available as needed		1			modifier
Tasting Note: 4 gluten free pastas 1 df pasta with regular pasta	per quantity	1			th002
BUCCATINI PASTA /	quart	28			2023displ ay006
garlic alfredo / v	quart	4			sg033
WHITE PRIMA PLATE / 9in	each	117			rent36
Dont forget cheese wheels! and pepper for grinders		1			modifier
GLUTEN FREE SPAGHETTI	quart	1			modifier

# PRODUCTION DOCUMENTS - MENU

VEGAN BUTTER	quart	0.5	modifier
VEGAN CHEESE	quart	0.5	modifier
Entree Course	per person	111	sh026
Choice Of Entree / guests will rsvp for their selection	per person	111	sh016
75 bison -1 df - give asparagus + fingerling	each	90	modifier
36 fish - 2 gf - no potato crisps	each	90	lache024
BISON BRACIOLE / herb bread crumb & pecorino stuffed flank steak, san marzano tomato sauce, roasted corn + goat cheese polenta, arugula / gf	per guest	90	f4077
BISON BRACIOLE / herb bread crumb & pecorino stuffed flank steak, san marzano tomato sauce, roasted corn + goat cheese polenta, arugula / gf	quart	10	esp15
arugula greens / gf, df, v, vg	lb	32	rs010
BISON BRACIOLE / herb bread crumb & pecorino stuffed bison flank steak / gf	quart	24	modifier
CREAMY ROASTED CORN POLENTA / green chili, parmesan cheese / gf, v	each	40	Alle031
PECAN SMOKED SNAKE RIVER FARMS STURGEON / forest mushroom cream, roasted garlic mashed potatoes, grilled asparagus, potato crisps /	bundle	9	vfl27
PECAN SMOKED SNAKE RIVER FARMS STURGEON / forest mushroom cream, potato crisps /	quart	9	rs031
GRILLED ASPARAGUS / olive oil, cracked black pepper, kosher salt / gf, df, vg	each	2	13wed039
ROASTED GARLIC MASHED POTATOES / gf, v	each	2	rent35
NONE ORDERED:	each	117	rent65
GRILLED TRUMPET MUSHROOM / zucchini + corn succotash, vegan red pepper remoulade, micro corn shoots / gf, df, vg	each	117	sh022
WHITE PRIMA DINNER PLATE / 10in	per guest	111	rent66
Station Desserts	each	56	eqp029
SALTED CARAMEL TARTLETS / graham cracker tart, salted caramel, chocolate ganache, maldon salt / v	each	56	de214
TIRAMISU SHOOTERS / mascarpone cream, lady finger, espresso, brandy / v	per guest	56	sh031
MINI PEACH TART / sweet tart shell, ginger peach compote, crumb topping, vanilla bean whipped cream, fresh mint / v	per guest	55.5	sh014
MINIATURE FRUIT TARTS / creamy custard, fresh seasonal fruit / v	2" ea	56	sh014
DARK CHOCOLATE TRUFFLE / dark chocolate ganache, dark chocolate coating / gf, df, v, vg	each	56	1mar017
CUTTING CAKE (BY CLIENT AT SITE)	each	111	bv009
2 tiered cake on cocktail table, to cut cake and place on dessert table	each	111	sh006
WHITE PRIMA PLATE / 6in	each	167	tw001
CONTOUR SALAD FORK	each	167	modifier
ROVING MINI TIRAMISU CANNOLIS / v	each	56	eqp029
mini chocolate chips / gf, v	quart	1	de214
Chef's Note: cannolis to be filled live as they pass	each	1	sh031
empty shells to be on cigarette girl passing tray and saute to carry piping bag and squeeze into cannoli and dip into mini chocolate chips	per guest	1	sh014
Ice Cream Station	per guest	1	1mar017
dont forget 5 gallons of ice cream from Penn State Creamery!	each	117	bv009
CONTOUR TEASPOON	each	117	sh006
GATHER GRILL /	each	1	tw001
Included with rental: (2) bags of coal, (2) fireproof aprons, (2) fireproof pairs of gloves, protective eyewear, coal shovel and grill cleaner, new and old coal containers	each	111	modifier
GOURMET S'MORES / cinnamon & honey graham crackers, white chocolate peppermint bark, assorted ghirardelli chocolate squares, toasted marshmallows / v	each	111	eqp029
To-Go Late Night Snacks / server hands out pizza & bottled water as guests depart	per quantity	111	de214
Chef's Note: 4" personal pizzas for guests to grab on way out	each	1	sh031
MINI "NEW YORK" PIZZA / margarita pizza	each	111	sh014
CUSTOM LABELED BOTTLED WATER / gf, df, v, vg	12oz	125	1mar017
Beverage Service	per guest	111	bv009
Table Water Service	per person	111	sh006
ESPRESSO BAR	1		tw001
BEVERAGES: Decaf and Regular Coffee, Latte, Americano, Espresso			modifier
ADD ON'S: crushed chocolate espresso beans, flavored syrups, cinnamon shaker, cocoa powder			
cocoa powder shakers / gf, df, v, vg	each	1	bc003
cinnamon powder shakers / gf, df, v, vg	each	1	bc002
torani flavored syrups / gf, df, v, vg	750ml	2	bc013
chopped chocolate espresso beans / gf, df, v, vg	quart	1	bc018
ESPRESSO MACHINE	each	2	rent100
FRESH BREWED COFFEE & DECAF COFFEE / cream, sugar, sweetener / gf, df, v, vg	per guest	84	bv062
STATIONED FRESH BREWED COFFEE & DECAF COFFEE / cream, sugar, sweetener	gallon	7	bv027
bat milk / gf, df, v, vg	quart	1	mic067

almond milk / gf, df, v, vg	quart	1	mic068
Specialty Cocktails: (in addition to classic cocktails)	each	1	sh014
espresso martinis / vodka, kahula, cold brew espresso, simple syrup, coffee bean garnish			
The Shasta / bourbon, lemon juice, honey simple syrup			
The Scout / gin, fresh squeezed lemon juice, cascadian farm organic fruit spread			
The Three Amigos / tequila blanco, fresh squeezed lime juice, spicy bartenders raw simple, habanero gastrique			
lime juice / gf, df, v, vg	quart	1	mic022
habanero peppers	quart	1	modifier
raw turbinado sugar	quart	1	modifier
sherry vinegar	bottle	1	modifier
fresh lemon juice / gf, df, v, vg	quart	1	mic027
honey simple syrup / gf, df, v, vg	quart	1	bc034
cascadian farm organic fruit spread / raspberry or blueberry	jar	1	modifier
ICE / ice to be picked up in Teton Village for both raw bar and all beverages for entire event	each	1	bc007
tajin spice / v	each	2	mic074
Additional Items	per quantity	111	sh052
Vendor Meals   Serving time TBD	each	12	sh042
GRILLED PALMIDE PEACH SALAD / baby mixed greens, roasted corn, chevre cheese, sugared pecan, dijon vinaigrette / gf, v, nuts	quart	4	sh084
VINEGAR CREAM CHICKEN / pan seared chicken breast, tomato, mushroom, leek, vinegar tarragon cream / gf	5 oz breast	15	ec100
SMASHED FINGERLING POTATOES / roasted fingerling, olive oil, cracked pepper, salt / gf, df, v, vg	quart	4	rs134
SALTEED BROCCOLINI / garlic, extra virgin olive oil, crushed red pepper / gf, df, v, vg	quart	4	vf050
SEA SALT CHOCOLATE CHIP COOKIE / v	1.5 oz	15	de282
COVERED WAGON ESPRESSO BAR	each	1	modifier
ON SITE STAFF MEAL	per person	39	staff01
**please include disposable guestware**			
39 staff dinner			
10' x 10' POP UP TENT	each	3	rent19
**Smoke Station Look	each	1	cb020

# KEY RECIPE - MINI ADOBO SHORT RIB TACOS

## Recipe for 12

Shredded Adobo Short Rib | 1 cup  
Sweet Tomatillo Relish | ½ cup  
Blue Corn Mini Taco Shell | 12 each  
Lime Wedges | 12 each

1. Heat up adobo short rib.
2. Fill mini taco shell with ½ TBS short rib. Top with 1 tsp sweet tomatillo relish.
3. Place lime wedges on passing tray and lean mini taco against,

## ADOBO SHORT RIB

Boneless beef short rib | 1#  
Onion, chopped | 1 each  
Carrot, chopped | 1 each  
Paprika | 1 tsp  
Ground cumin | 1 tsp  
Onion powder | 1 tsp  
Garlic powder | ½ tsp  
Dry oregano ½ tsp  
Ground coriander | ½ tsp  
Dry mustard | ¼ tsp  
Chipotle powder | ¼ tsp  
Ancho powder | ¼ tsp  
Salt | 1 TBS  
Beef broth | 1 quart



# KEY RECIPE - MINI ADOBO SHORT RIB TACOS

1. Combine spices, salt and rub short rib. Allow to marinate overnight.
2. In a dutch oven, sear the short rib. Remove from pan.
3. Sauteed the onion and carrot. Add the short rib back to the pan along with broth.
4. Cover tightly and place into a 300-degree oven for 4 hours.
5. Remove from oven, uncover and allow to cool in braising liquid.
6. Remove short rib from liquid and strain. Reduce braising liquid by about half.
7. Shred the short rib and add the reduced liquid. Cool until needed.

## SWEET TOMATILLO RELISH

Tomatillo, diced 1/8th" | 1 cup

Red onion, minced | ½ cup

Jalapeno, seeded and minced | 1 TBS

Cilantro, minced | ¼ cup

Agave syrup | 1 TBS

Lime juice | 1 TBS

Salt | To taste

1. Combine all ingredients and allow to marinate for at least an hour before serving.

# KEY RECIPE - JALAPENO ELK MINI SLIDER

Recipe for 12

Ground Elk | 1#

Jalapeno, minced | 1 TBS

Local white cheddar, sliced | ½#

Caramelized onions, minced | ¼ cup

Cranberry mustard Aioli | ¼ cup

Mini slider buns, split | 12 each

1. Combine the ground elk and minced jalapenos. Form into 1 oz patties.
2. Top with sliced cheddar and bake in 400-degree oven until medium.
3. On the bottom half of the slider bun, add 1 tsp of the cranberry mustard aioli
4. Place elk patty on bottom bun and top with 1 tsp caramelized onions.
5. Place the top bun on the patty and pick.

## CRANBERRY MUSTARD AIOLI

Egg Yolks | ¼ cup

Garlic minced | 1 tsp

Dried cranberries | 2 TBS

Orange juice | 1 TBS

Whole grain mustard | 1 TBS

Canola Oil | ½ cup

1. Soak dried cranberry in orange juice to rehydrate.
2. Drain cranberries and place in a food processor with the garlic, mustard and egg yolks and puree.
3. With the motor running, slowly add the oil to emulsify.

# KEY RECIPE - BRAISED BISON BRACIOLE

## Recipe for 12

Bison flank steak | 8#  
Panko breadcrumbs | 1 quart  
Parsley, minced | ½ cup  
Oregano, minced | ¼ cup  
Basil, minced | ¼ cup  
Garlic, minced | 1 TBS  
Pecorino, grated | 1 cup  
Canola oil | ¼ cup  
Red wine | 1 cup  
Onion, finely diced | 1 each  
Carrot, finely diced | 1 each  
Celery, finely diced | 3 stalks  
San Marzano tomato, crushed | 2 cup  
Beef broth | 1 quart

1. Trim flank steak and pound flat.
2. Combine breadcrumbs, herbs, garlic and pecorino.
3. Spread herb bread crumb mixture evenly over the pounded flank.
4. Roll length wise into a long tube. Tie tightly with butchers twine.
5. Heat oil in large rondeau and sear the flank on all sides. Remove to hotel pan.
6. Add chopped vegetables and saute. Deglaze with wine and reduce by half.
7. Add broth and tomatoes. Bring to simmer and pour over flank steak.
8. Cover tightly with paper and foil and place into 300- degree oven for about 4 hours until tender. Remove from oven and allow to rest in braising liquid.
9. Remove braciole from the braising liquid. Cut and remove twine. Slice into 1" thick coins and serve over creamy polenta, topped with braising liquid.

# KEY RECIPE - CACIO E PEPE PASTA WHEEL

Recipe for 50

Half Pecorino Romano wheel, cut horizontally | 1 each

Bucatini pasta | 12 quarts

Heavy cream | 1 quart

Cracked black pepper | 1 cup

Grappa, or other high proof liquor | 2 cup

Boiling salted water | 2 Gallon

1. Par cook the bucatini pasta in salted boiling water until al dente. Reserve about quart of the pasta water
2. Cut a circle in the pecorino about 2" in from the edge of the pecorino wheel. Score and scoop out the circle to create a bowl about 4" deep.
3. Grate removed pecorino. Heat up the reserved pasta water and heavy cream in a saucepan. Blend in enough reserved pecorino to create a sauce thick enough to coat the pasta.
4. On site, heat up the boiling water and pecorino sauce.
5. Working in batches, drop about 3 quarts of the pasta into the boiling water to heat through.
6. Pour 2 oz of grappa into a ladle and ignite with a lighter. Pour around the bowl of the pasta wheel.
7. Add the bucatini along with about a cup of pasta water and a cup of the pecorino cream. Add  $\frac{1}{4}$  cup of cracked pepper and start stirring vigorously to incorporate melting cheese wheel to create a sauce that coats the pasta.
8. Remove pasta from the wheel to a pan plate from. Garish with more pecorino
9. Continue cooking batches with remaining ingredients.

# KEY RECIPE - PECAN SMOKED SNAKE RIVER STURGEON

Recipe for 12

Sturgeon fillet | 5#  
Teriyaki sauce | 1 cup  
Sweet soy sauce | 1 cup  
Pickled ginger | 2 TBS  
Garlic minced | 1 TBS  
Cracked black pepper | 2 TBS  
Pecan wood smoking chips | As needed

1. Combine teriyaki, sweet soy, ginger and garlic in a mixing bowl.
2. Portion the sturgeon into 6 oz pieces. Marinate with the teriyaki mixture for 1 hour.
3. Set up your smoker for cold smoking at around 100 degrees.
4. Remove sturgeon from marinade and pat dry. Sprinkle with cracked pepper and place on rack in smoker. Add pecan wood chips and smoke for about an hour. Cool after smoking.
5. Finish cooking in a hot 400-degree oven until cooked through.

# PRODUCTION DOCUMENTS

One station on the fence that lines up with ceremony, and two that would line up with the kitchen. No preference, but whichever needs the least amount of set up prob closer to the ceremony to lessen distractions if they need to keep setting up during ceremony



# PRODUCTION DOCUMENTS

## Espresso Cart Deets – requires power

BEVERAGES: Decaf and Regular Coffee, Latte, Americano, Espresso

ADD ON's: crushed chocolate espresso beans, flavored syrups, cinnamon shaker, cocoa powder



Cups @ cart



Ordered these for syrup and shakers



# PRODUCTION DOCUMENTS

cvent

