

***2010 Last Run Inn Hors D'oeuvres &  
Menu suggestions for informal gatherings***

*Assorted cheese platter*

A deluxe variety of cheeses with crackers  
Serves 30  
\$59.00

*Mesquite Smoked Brisket of Beef*

Thin sliced and served with rolls and condiments  
Serves 45  
\$149.00

*Artichokes and Mushrooms*

Artichoke hearts and mushrooms sautéed in butter and sweet vermouth,  
topped with herbs, Monterey jack cheese and baked; Serves 30  
\$47.00

*Hickory Smoked Pulled Pork*

Smoked pork pulled into strips ready to make a sandwich,  
served with rolls, Serves 45  
\$117.00

*Mostly Greek Pasta Salad*

Pasta salad with feta cheese, olives and pepperocinos,  
serves 45  
\$49.00

*Black Beans and Rice*

Caribbean style black beans and rice with coconut milk and cilantro,  
serves 45  
\$49.00

*Olive Tapenade Spread*

Goat cheese spread with olive tapenade with crackers  
Serves 45  
\$49.00

*Fresh Fruit Tray*

Carved Watermelon basked filled with seasonal fresh fruits  
Serves 45  
\$59.00

*Italian Meat balls*

Homemade meatballs with toasted pine nuts, peppers and  
caramelized onions; Approximately 90 meatballs, serves 45  
\$77.00

*Baron of Beef*

Carved for you guests, served with dinner rolls and appropriate  
condiments, Serves 100 persons  
\$329.00

*Brie with raspberry chipolte*

Warm brie cheese topped with a roasted raspberry chipolte sauce and  
served with crostini, Serves 25  
\$39.00

*Tuscan White Bean Salad*

White beans with olives, fresh tarragon, olive oil and vinegar  
serves 45  
\$49.00

*Mediterranean Hummus*

Baked in our wood fired oven with roasted garlic and red bells  
Served with Bombe (crusty thin bread); Serves 30  
\$49.00

*Focaccia Swirls*

Mini pin-wheeled focaccia with a spicy tomato sauce  
Baked in our wood fired oven Serves 30  
\$47.00

*Smoked Turkey Breast*

Sliced smoked breast of turkey served with rolls and  
appropriate condiments, Serves 45  
\$125.00

*Mixed Meat Platter*

Featuring Mesquite Smoked Brisket of Beef, Smoked Turkey and Ham  
Thin sliced and served with rolls and condiments, serves 100  
\$279.00

*Snowbowl Baby Back Ribs*

40 sections of 2-3 Baby back ribs, hickory smoked to perfection  
in the Last Run Inn's smoker; Serves 40  
\$147.00

*Fresh Vegetable Salad*

Fresh corn, squash, zucchini and other seasonal vegetables  
Tossed with a balsamic dressing and fresh basil; Serves 30  
\$47.00

*Focaccia*

Baked in our wood-fired oven and topped with Olive/Romano topping  
or sundried tomato pesto Serves 30  
\$53.00

*Crostini and dip*

Toasted baguette slices served with a crab and spinach dip  
Serves 30  
\$49.00

*Wings*

Spicy chicken wings prepared with Texas BBQ sauce or Jamaican Jerk style or Teriyaki  
with orange glaze sauce (choose one) approximately 60 pieces-Serves 30  
\$49.00

*Smoked Salmon Spread*

Home made with smoked salmon, cheese and capers, served with crackers  
Serves 45  
\$49.00

*Crudités (vegetables) and dip*

Assorted fresh sliced vegetables with a creamy dip  
Serves 45  
\$55.00

*Hosted Soft Drinks*

Selection of soft drinks-Iced tea, pop, coffee etc.  
Per invited guest  
\$0.69

\*\* The portion sizes are averages and if your guests are heavy consumers we recommend ordering more,  
particularly the meat dishes. \*\*