



CAVALRYMAN

— CATERING —



WYOMING ICONS



Our fire-grilled foods use local healthy ingredients that are as wholesome, simple and delicious as during early ranching and homesteading in Wyoming. We feature products like grass-fed beef, grass-pastured lamb, natural chicken from Red Bird Farms and humanely and naturally raised grass-fed bison from Prairie Monarch Farms in Laramie.

APPETIZERS

SLIDERS

GROUND BEEF with mustard and ketchup	3.75 ea
PRIME RIB with creamy horseradish sauce	4.75 ea
LAMB with a tarragon goat cheese and cucumber slice	4.95 ea
GROUND BISON with bacon bits, bleu cheese and wild berry sauce	5.45 ea
Add Cheddar or Swiss cheese	.50

MEATBALLS (serves 12)	12.95
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Half pound ground steak meatballs, with our house made marinara

Gluten-free, with almond and coconut flour	2.50
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BACON-WRAPPED SHRIMP (12 serving minimum)	4.95 ea
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Two jumbo shrimp with a kick of jalapeño, served with an avocado lime crema sauce

GRILLED CHICKEN SKEWERS

PESTO (12 serving minimum)	2.50 ea
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Grilled Red Bird Farms natural chicken thighs,
brushed with a nut-free basil, garlic and Parmesan pesto

TERIYAKI (12 serving minimum)	2.50 ea
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Grilled Red Bird Farms natural chicken thighs,
lightly glazed and served with grilled pineapple

SALADS

GRILLED ROMAINE CAESAR

6.95

Grilled hearts of romaine, grape tomatoes and bacon bits, with our classic Caesar dressing and Parmesan cheese

TOMATO AND SPINACH

6.95

Fire-kissed grape tomatoes, grilled red onions, goat cheese, fresh spinach and champagne vinaigrette

Add grilled natural chicken breast

4.99

Add grilled lamb

5.99

Add grilled beef tips

7.99

Add grilled jumbo shrimp

9.95



SANDWICHES

Served with choice of bagged chips or fresh raw vegetables. Alternative bread choices include: French hoagie, ciabatta, Texas toast and white or wheat sandwich bread. Lettuce wrap option available at no additional charge. Gluten-free or sprouted grain bread \$2.00 extra. 6 sandwiches minimum.

SHAVED PRIME RIB SANDWICH 14.95 ea

Our famous prime rib thinly sliced and topped with sautéed mushrooms, caramelized onions and melted provolone cheese. Served with beef broth and creamy horseradish sauce.

GRILLED LAMB

11.95 ea

Marinated lamb shoulder, grilled and served on ciabatta bread, topped with cucumbers, caramelized onions and a tarragon goat cheese spread.

MARINATED STEAK

11.95 ea

With arugula, caramelized onions, grilled tomatoes and balsamic vinaigrette on ciabatta.

CAPRESE SANDWICH

8.95 ea

Fresh mozzarella, grilled tomatoes, fresh basil and balsamic vinaigrette on ciabatta.

GRILLED EGGPLANT AND PORTABELLA 8.95 ea

Topped with fresh spinach, caramelized onions, sautéed peppers and an herbed goat cheese spread on toasted ciabatta.

ENTRÉES

Our entrées are presented and priced as a buffet, and utilize eco-friendly compostable plates, flatware, glassware and napkins. Entrées come with your choice of a side as well as water and iced tea.

Add a garden salad for \$2.95 per person. 12 servings minimum.

GRILLED STEAKS

Wyoming grown beef	Market
Wyoming grass-fed beef	Price
Local bison	
Regional bison ribeye	
Regional grass-fed beef	
Regional upper 2/3 choice beef	
Regional prime beef	

SMOKED PRIME RIB

Wood smoked, served with au jus, raw horseradish and our creamy horseradish

Beef

10 oz	30.95
14 oz	40.95

Bison

10 oz	62.95
12 oz	75.00

BISON FLANK STEAK WITH BLUEBERRY DEMI-GLACE 24.95

Local bison flank steak, grilled medium and paired with a rich blueberry demi

HERB-CRUSTED LAMB CHOPS 24.95

T-bone lamb chops rubbed with dijon, fresh mint and rosemary, paired with a thickened herb broth

ELK STROGANOFF 17.95

Creamy stroganoff with elk chuck tips, served over Tagliatelle pasta
Gluten-free fettuccine available

GRILLED TROUT WITH HERB BUTTER 16.95

Rainbow trout topped with a parsley and chive butter with a touch of chardonnay

SHEEP WAGON SHEPHERD'S PIE 15.95

Honoring the name for a traditional "home on the range" used by Basque shepherders throughout Wyoming in the early 1900s. Made with lamb, green beans, carrots, onions and a red wine gravy. Topped with our garlic mashed potatoes.

STUFFED BEEF FLANK STEAK 19.95

Stuffed with spinach, mushrooms, caramelized onions, fresh herbs and served with red wine gravy

GRILLED ROSEMARY CHICKEN

16.95

Chicken quarters, marinated in rosemary and garlic

Available with BBQ glaze

ELK TENDERLOIN STEAK

49.95

A 6 oz. North American elk tenderloin, lightly seasoned and grilled, served with a rich wild mushroom sauce

GRASS-FED BEEF STEAK

6 oz. chuck shoulder steak with our house made chimichurri sauce

16.95



GRILLED KABOBS

Served over a wild rice blend

Elk sausage 17.95

Bison sausage 16.95

Pork and beef sausage 16.95

Seafood (crab and shrimp) 39.95

MILK CAN DINNER (serves 12)

Comes with potatoes, carrots, corn, cabbage, onion and sausage; side item not included

Beef and pork sausage 100.00

Buffalo sausage 120.00

Elk sausage 130.00

Seafood 360.00

SIDE ITEMS

Based on market availability

\$2.95 each

Grilled asparagus with wild mushrooms

Grilled spaghetti squash

Green chili polenta

Grilled seasoned eggplant

Grilled carrots and fennel

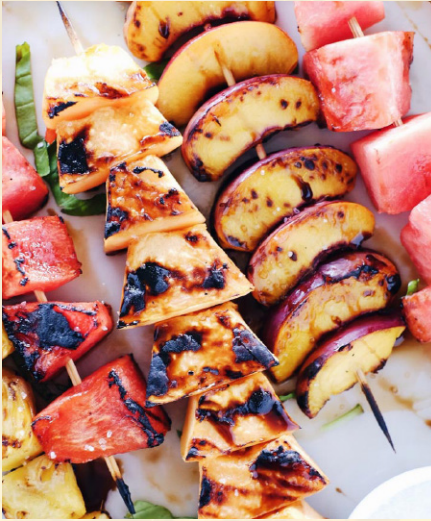
Roasted sweet potatoes

Roasted fingerling potatoes

Roasted beets with goat cheese

Mixed grilled vegetables

DESSERTS



DUTCH OVEN COBBLER (minimum 12 servings) 6.95 ea

Choose from berry, apple, apple and pear, or peach (limited to seasonal availability)

CAMPFIRE S'MORES (minimum 12 servings) 5.95 ea

Fire toasted graham marshmallows and bourbon chocolate sauce on shortbread

GRILLED FRUITS Market Price

Based on seasonal availability

CHINA AND LINENS

Catered items are presented with eco-friendly compostable plates, flatware, glassware and napkins

China, glass and silverware available 3.50 per person

For bar service, glass stemware and glassware available 1.50 per person

Tablecloths 5.00 ea

Linen napkins .25 ea



TRADITIONAL OFFERINGS

The dishes on our traditional offerings menu are produced with foods that provide a more familiar catering experience. Each item is created to provide you with the quality and service for which Cavalryman Steakhouse is known.

APPETIZERS

DEVEILED EGGS (serves 12)	18.00
Cage-free, organic eggs with a bacon and chive filling	
CHEESE TRAYS with sesame and wheat stone ground crackers	
Swiss, Cheddar, pepper jack	3.75 pp
Gouda, Havarti, muenster	4.25 pp
COMPOSED CHEESE BOARD	6.95 pp
An assortment of cheeses paired with fresh mixed berries and sliced granny smith apples	
Add smoked elk sausage	2.95
Add bison bratwurst	4.75
Substitute gluten-free or low glycemic index crackers	.50

SALADS

GARDEN SALAD	4.95
Romaine and spring mix, cucumbers, carrots and grape tomatoes; choice of two dressings	
CLASSIC CAESAR SALAD	
Crunchy, fresh romaine tossed in our house made Caesar dressing, with	6.95
Parmesan and house made croutons	
Add grilled chicken breast	4.99
Add grilled lamb	5.99
Add grilled beef tips	7.99
Add grilled jumbo shrimp	9.95

SANDWICHES

Served with choice of bagged chips or fresh raw vegetables. Alternative bread choices include: French hoagie, ciabatta, Texas toast and white or wheat sandwich bread. Lettuce wrap option available at no additional charge. Gluten-free or sprouted grain bread \$2.00 extra. 6 sandwiches minimum.

BACON, CHICKEN AND MOZZARELLA

11.95

With honey mustard, lettuce and tomato on ciabatta

GROUND STEAK MEATBALL HOAGIE

10.95

With ground steak meatballs, house made marinara, fresh mozzarella and Parmesan

SWEET ITALIAN SAUSAGE

With sautéed peppers, caramelized onions and marinara sauce

BISON BRATWURST

On a French roll with caraway kraut and beer mustard

11.95

CLASSIC BLT SANDWICH

Thick-cut bacon, crisp romaine, fresh tomatoes and creamy mayonnaise

8.95

CAVALRYMAN CHEESESTEAK

12.95

Our shaved prime rib, sautéed peppers, caramelized onions and melted provolone

TURKEY CLUB

Thinly sliced turkey, bacon, provolone, lettuce and tomato on Texas toast

12.95

BOXED LUNCHES

Romaine lettuce, sliced tomato, chips, granny smith apple, cookie and a bottle of water. Choose a protein, cheese and bread:

12.95

Protein

Roasted turkey

Smoked ham

Roast beef

Grilled vegetables

Cheese

Cheddar

Provolone

Swiss

Bread

White sandwich bread

Wheat sandwich bread



ENTRÉES

Our entrées are presented and priced as a buffet and utilize eco-friendly compostable disposable plates, flatware, glassware and napkins. Entrées come with your choice of a side as well as water and iced tea.

Add a garden salad for \$2.95 per person. 12 servings minimum.

PORK TENDERLOIN WITH ANCHO HONEY SAUCE

16.95

Natural pork tenderloin with sweet and smoky barbecue sauce

BONELESS PORK CHOPS

18.95

Served with a bourbon apple, pecan and cornbread stuffing

GRILLED SALMON

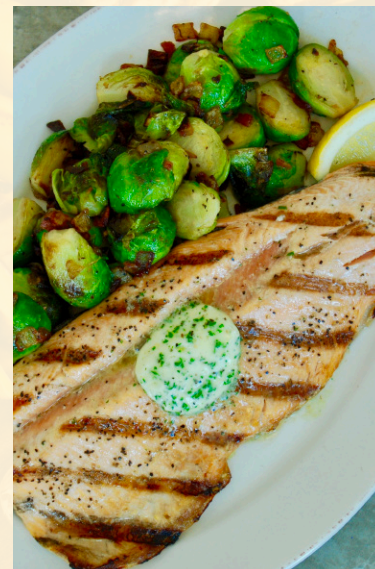
Market Price

Served with chardonnay lemon butter sauce

PULLED PORK

12.95

With cornbread and two sauces; classic BBQ and Carolina Gold



MACARONI AND CHEESE (three cheese blend)

12.95

Add grilled chicken breast

4.99

Add grilled lamb

5.99

Add grilled beef tips

7.99

Add grilled jumbo shrimp

9.95

BAKED BISON SAUSAGE MOSTACCIOLI

18.95

With San Marzano marinara sauce. Gluten-free pasta available.

SWEET ITALIAN ROPE SAUSAGE

15.95

With blistered bell peppers



PENNE CHICKEN Served with an Alfredo cream sauce, 15.95
spinach, mushrooms and tomatoes

LASAGNA Pasta layered between ricotta, mozzarella cheese
and our house made marinara sauce

Veggie	12.95
Beef	14.95
Lamb	15.95
Bison	16.95

MEATLOAF Served with mashed potatoes and gravy

Ground beef	16.45
Prairie Monarch bison	21.95



SIDE ITEMS

Based on market availability \$2.95 each

Broccoli spears	Garlic mashed potatoes
Cabbage and apples	Sage roasted potatoes
Buttered carrots	Molasses baked beans
Seasoned cauliflower	Citrus vinaigrette coleslaw
Brussels sprouts	Succotash
Green beans	Herbed wild rice
Corn on the cob	Wilted greens
Squash, zucchini and peppers	Gratin potatoes with Swiss and Parmesan
Summer squash with wild mushrooms	Sweet potato hash

SOUPS

Served with choice of cornbread or Wyoming Soda Bread
(12 servings minimum)

Prime rib and potato	6.95
Tomato basil	5.95
Chicken and vegetable	5.95
Beef and bison chili	6.95
Minestrone	5.95
Vegetarian chili	5.95



DESSERTS

SWEET CORNBREAD AND FRESH BERRY PARFAIT (6 servings minimum)	5.95 ea
COOKIES (1 dozen minimum per flavor)	12.00 per dozen
Chocolate chip	
Butter sugar	
Peanut butter	
Oatmeal raisin	
MINI BROWNIE BARS (1 dozen minimum)	16.00 per dozen
CHEESECAKE with fresh berries and whipped cream	6.45
KAHLUA MOUSSE	4.95



BEVERAGES

BULK (minimum 2 gallons, serves approximately 10-12 people)	
Coffee with half and half and assorted sweeteners	16.00 per gallon
Regular or decaf	
Iced tea with honey, lemon and assorted sweeteners	12.00 per gallon
Ice water	6.00 per gallon
SPA WATER (minimum 2 gallons, serves approximately 10-12 people)	8.00 per gallon
Lemon	
Cucumber	
Lemon and lime	
Mint and fresh berries	
LEMONADE	13.50 per gallon
CRANBERRY APPLE CIDER	16.00 per gallon
HOT CHOCOLATE with miniature marshmallows	18.00 per gallon
HOT TEA with assorted tea packets, honey, lemon, half and half and assorted sweeteners	12.00 per gallon
BOTTLED WATER	1.50
CANNED PEPSI OR LIPTON TEAS	2.00



CHINA AND LINENS

Catered items are presented with eco-friendly compostable plates, flatware, glassware and napkins

China, glass and silverware available

3.50 per person

For bar service, glass stemware and glassware available

1.50 per person

Tablecloths

5.00 ea

Linen napkins

.25 ea

CONTACT INFORMATION

PHONE NUMBER

307-745-5551

EMAIL

catering@wyomingsteakhouse.com



BAR SERVICE

We offer full bar service, available with advanced notice for permit applications.

Bar service requests require a 5 week lead time.

All bar service events are dependent on university, city and/or county governmental approval.

In the event that the application is not approved, you will be notified promptly and receive a full refund, less the application fee.

Bar service is for up to 4 consecutive hours between 11 a.m. to 11 p.m.

BAR CATERING APPLICATION FEE	50.00
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BAR SET-UP FEE (per event)	150.00
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Includes mixers, garnishes and setup

ADDITIONAL BARTENDER SERVICE (per bartender)	50.00 per hour
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If your event is scheduled to run past 11 p.m., we offer additional bartender service.

Bar items served in disposable glassware

Glass rental available	1.50 per person
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SPECIALTY COCKTAILS

Each cocktail is sold individually and prepared on-site.

BOMBAY SAPPHIRE MARTINI	8.95
Bombay gin, dry vermouth, up or on the rocks	
LEMON DROP MARTINI	7.95
Absolut Citron lemon-infused vodka, lemon	
LEMON BASIL MARTINI	8.95
Fresh basil, lemon, cucumbers, Absolut Citron lemon-infused vodka	
DIRTY ONE MARTINI	10.95
Ketel One, dry vermouth, olives	
TOP SHELF MARGARITA	8.95
Patron Silver, Cointreau, Grand Marnier, lime	
CAVERITO	11.95
Cilantro, jalapeño simple syrup, Patron Silver, Cointreau, Grand Marnier, lime, salt	
MOJITO CUBANITO	8.95
Fresh mint, Bacardi rum, lime	
OLD FAITHFUL FLOAT	8.95
Kahlua, vanilla-infused vodka, root beer schnapps, Teton root beer, vanilla ice cream	
MAKER'S MARK MANHATTAN	9.95
Maker's Mark, sweet vermouth, bitters, up or on the rocks	
LARAMIE BOOMERANG	10.00
Classic Moscow Mule with a Bill Nye twist, served in a copper mug	
Local Wojtek vodka, lime juice, ginger beer	
CANUCK PRESS	8.00
From our northern neighbors; Crown Regal apple whiskey, lime juice, ginger beer, served in a copper mug	
SHERIDAN PRESS	8.00
Make with Koltiska historic liqueur based on a recipe brought to Sheridan in the late 1800s. Koltiska secret liqueur, orange wedges, ginger beer, served in a copper mug	

BEER

1/6, 1/4 and 1/2 barrel pricing available (deposit required)

Alternatively, order by the 6-pack

Domestics - 20.95

Blue Moon
Budweiser
Bud Light
Coors Original
Coors Light
Rogue Dead Guy Ale

Regional - 26.95

New Belgium Fat Tire
O'Dell Cutthroat Porter
O'Dell Easy Street Wheat
O'Dell IPA

Import - 32.95

Guinness Stout
Sam Smith's Organic Pale Ale
Stella Artois
Boddington's English Pale Ale

SPIRITS

Order by the package options below.

Well - 4.00 per drink

Seagram's Extra Dry Gin
Potter's Rum
Lauder's Scotch
Puerto Vallarta Gold Tequila
360 Vodka
Ten High Whiskey

Call - 6.00 per drink

Jim Beam Bourbon
Bombay Gin
Bacardi Rum
J&B Scotch
Jose Cuervo Gold Tequila
Absolut Vodka
Jack Daniel's Whiskey



Premium - 8.00 per drink

Maker's Mark Bourbon
Tanqueray Gin
Bacardi Gran Reserva Maestro Rum
Dewar's White Label
Patron Silver Tequila
Ketel One Vodka
Crown Royal Whiskey

Super Premium - 10.00 per drink

Woodford Reserve Bourbon
Hendrick's Gin
Pyrat XO Reserve Rum
Glen Moray 12 Year Scotch
Don Julio Reposado Tequila
Grey Goose Vodka
Pendleton Whiskey



WINE

Choose from our extensive wine list. Or, we can customize your wine selections based on your event.

Our current selections include:

REDS

Cabernet Sauvignon
Merlot
Pinot Noir
Barbera
Chianti
Malbec
Nebbiolo
Petite Sirah
Sangiovese
Syrah-Shiraz
Zinfandel
Notable Reds and Red Blends



WHITES

Chardonnay
Sauvignon Blanc
Pinot Grigio
Gewürztraminer
Moscato
Pinot Gris
Riesling
Rosé
Viognier
Chenin Blanc
Sparkling/Champagne
Notable Whites and White Blends

