



# Dinner Menu

**\$40 per guest\***

Choose **ONE** salad, **TWO** sides, and **TWO** entrees

Prices are quoted for a single serving and include non-alcoholic beverages (Coffee, Iced Tea, and Lemonade). All prices are subject to an 18% service charge.

## Salads

- ◇ Mixed Green Salad
- ◇ Spinach Salad with Warm Bacon Dressing
- ◇ Classic Caesar
- ◇ Fresh Fruit Salad

## Sides

- ◇ Marinated Grilled Vegetables
- ◇ Roasted Red Potatoes
- ◇ Garlic Mashed Potatoes
- ◇ Fettuccini with Garlic Cream Sauce
- ◇ Herbed Rice Pilaf
- ◇ French Fried Potatoes

## Entrees

### Poultry

- ◇ Grilled Chicken Breast with Roasted Red Pepper Pineapple Salsa
- ◇ Chicken Piccata in Lemon Caper Butter White Wine Sauce
- ◇ Chicken Parmigiana Cutlet

### Beef & Pork

- ◇ Marinated London Broil over Fettuccine Pasta
- ◇ Flank Steak with Chimichurri
- ◇ Roasted Pork Loin with Caramelized Garlic & Onions

### Seafood

- ◇ Grilled Mahi with Roasted Red Pepper Pineapple Salsa *\*\$6*
- ◇ Baked Salmon with Cucumber Mint Salsa *\*\$8*

### Montana Classics

- ◇ Baked Rainbow Trout in Garlic Lemon Butter
- ◇ Elk Medallions with Huckleberry Sauce *\*\$8*
- ◇ Bison Tri Tip with Chimichurri *\*\$8*

### Vegetarian

- ◇ Marinated Grilled Vegetables
- ◇ Quinoa Stuffed Bell Pepper
- ◇ Stuffed Portobello Mushroom
- ◇ Eggplant Parmigiana Stack

### Carving Station

- ◇ Carved Prime Rib *\*\$8*



*\*indicates up charge per guest.*

*Please inquire about other wild game or fresh fish*



# Dinner BBQ

**\$35 per guest**

Choose **TWO** entrees & **THREE** sides

## Entrees

- ◇ Cheeseburgers and Hamburgers
- ◇ Hot Dogs and Brats
- ◇ BBQ Chicken
- ◇ BBQ Baby Back Ribs
- ◇ BBQ Pulled Pork
- ◇ BBQ Beef Brisket

## Sides

- ◇ Corn on the Cob
- ◇ Baked Beans
- ◇ Grilled Vegetables
- ◇ French Fried Potatoes
- ◇ Cole Slaw
- ◇ Pasta Salad
- ◇ Chilled Potato Salad
- ◇ Corn Bread
- ◇ Fruit Salad



# Lunch BBQ

**\$28 per guest\***

Choose **ONE** entree, and **TWO** sides

Add continental breakfast to any Lunch BBQ for \$8 per guest

*\*indicates up charge per guest.*

## Entrees

- ◇ Cheeseburgers and Hamburgers
- ◇ Hot Dogs and Brats
- ◇ Taco Bar with Beef, Chicken and Toppings
- ◇ BBQ Pulled Pork
- ◇ BBQ Beef Brisket \*\$6

## Sides

- ◇ Corn on the Cob
- ◇ Baked Beans
- ◇ Grilled Vegetables
- ◇ French Fried Potatoes
- ◇ Cole Slaw
- ◇ Pasta Salad
- ◇ Chilled Potato Salad
- ◇ Corn Bread



# Alcoholic Beverages

## Beer

Price  
(per keg)

Micro Brew Kegs 1/2 Barrel of all Local Brewery products are available including:

- ◇ Hopzone IPA, Plum St. Porter, Amber Ale.....Bozone Brewing, Bozeman, MT
- ◇ Midas Crush IPA, Party Mexican Lager.....MAP Brewing, Bozeman, MT
- ◇ Tippy Truck Blonde, Katabatic IPA.....Katabatic Brewing, Livingston, MT
- ◇ Siren Song Honey Rye, River Nymph Golden Ale.....Neptune's Brewery, Livingston, MT
- ◇ Cold Smoke Scotch Ale, Muley Buck Mosaic IPA...Kettle House Brewery, Missoula, MT

**\$445**

Domestic Brew Kegs 1/2 Barrel of various brands

**\$395**

Micro Brew Kegs 1/4 Barrel available depending on keg

**\$275**

Micro Brew Kegs 1/6 Barrel available depending on keg

**\$250**

*\*Other micro brew and imported brew kegs are possible based on availability*

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## Wine

Price  
(per bottle)

House Wine - Bogle\*\*

- ◇ Cabernet Sauvignon
- ◇ Merlot
- ◇ Pinot Noir
- ◇ Chardonnay
- ◇ Pinot Grigio
- ◇ Sauvignon Blanc
- ◇ White Zinfandel

**\$21**

Please contact for other wine brands\*\*

**TBD**

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## Champagne

Price  
(per bottle)

Domaine Ste. Michelle Brut, Washington (750 ml)\*

**\$33**

Please contact for other champagne brands\*

**TBD**



# Hors d'Oeuvres

Item	Pieces	Price
Vegetable Medley with Curry Dipping Sauce	----	\$160
Caprese Salad Skewer	50	\$160
Italian Sausage Stuffed Mushrooms	50	\$175
Tandoori Chicken Skewer with Mint Yogurt Sauce	50	\$175
Baked Brie Wheel topped with a Smoked Chipotle Raspberry Sauce served with assorted Crackers and Bread	2-3 lbs	\$200
Bison Gorgonzola Meatballs in Sweet Chili Sauce	75	\$200
Bruschetta: Toasted Italian Bread brushed with Olive Oil and topped with Diced Tomato & Fresh Basil	75	\$200
Prosciutto Wrapped Asparagus	75	\$200
Assorted Cheese Tray with Bread & Crackers	----	\$200
Elk Kebob with Chimichurri	50	\$200
Smoked Trout Crostini	75	\$225
Smoked Salmon with Capers, Lemon, Red Onion, Mustard Sauce & Assorted Crackers	----	\$225
Antipasti Platter: Black Forest Ham, Turkey, Salami, Assorted Cheese, Roasted Red Peppers, Artichokes, Pickled Asparagas, Pepperchini, Olives with Bread & Crackers	----	\$250
Shrimp Cocktail Platter	----	\$250



# Late Nite Bites

Available as an add on to any dinner service

Item	Number of Guests	Price
French Fries	under 100	\$150
	100-150	\$175
	More than 150	\$200
Add Chili	----	\$75
Add Nacho Cheese	----	\$50
Warm Fresh Baked Cookies	----	\$2.50 each

## Kids Menu

Chicken Strips with French Fries	\$15 per guest
Chicken Strips with Fettuccine Alfredo Noodles	\$15 per guest