

Hors d'oeuvres

Canapes: (\$3 each)

**Appetizers can be passed or stationary – servers are \$300 each*

Smoked Trout Taco: *Smoked local trout, pickled red onion, everything bagel spice, on a wonton taco shell (+\$1 each)*

Beet and Goat Cheese Bruschetta: *lemon zest, smoked salt, balsamic, crushed pistachio*

Short Rib Crostini: *fresh horseradish (+\$1 each)*

Baked Brie Cups: *sour cherry compote, balsamic, fresh basil*

Wild Mushroom Crostini: *local goat cheese, fried sage, and balsamic*

Gyoza: *beef, chicken, or vegetarian (+\$1 each)*

Ox Tail Eggroll: *braised ox tail egg rolls with sweet chili crema (+\$1 each)*

Smoked Salmon and Avocado Bites: *can be made gluten free*

Bacon Wrapped Dates (4 per count)

Heavy Apps: (\$4 each)

**Appetizers can be passed or stationary – servers are \$300 each*

Braised Bison Meatballs
roasted garlic marinara sauce, shaved parmesan, fried basil

Lobster Rolls (+\$2 each)
lemon herb aioli, garlic butter roll, house hot sauce

Smash Burger Sliders
ground beef, American cheese, fry sauce, bread and butter pickles, potato bun

Baby Back Ribs
house BBQ sauce, scallion

Ceviche Tostada
shrimp, lime, grapefruit, avocado, cilantro, crispy wonton

Crab Cake (+\$1 each)
Cajun remoulade



Shrimp Skewer (+\$1 each)
garlic, lemon, herbs, crema dipping sauce

Pulled Pork Slider
BBQ sauce, vinegar coleslaw, pickles, potato bun

Grazing Table Displays: \$3 per person

Charcuterie
cured meats, pickle variety, mustards, and crackers

Cheese Board
local Montana cheeses, fresh fruit, jams, and crackers

Seafood Display (+\$MP)
*oysters, shrimp, crab claws, cocktail sauce, mignonette, lemon,
add on: caviar (+MP)*

Crudité
mixed seasonal vegetables, hummus, herb dressing



Buffet

Whole Animal Over Live Fire

Pig (50 people per pig) - \$50 per person

Lamb (20 people per lamb) - \$60 per person

Chickens (4 people per bird) - \$40 per person

Ducks (4 people per bird) - \$60 per person

Buffet Proteins (\$60 per person – includes choice of 2)

Prime Rib (+\$20 per person)

Tri Tip

Porchetta

Crusted Lamb Chops (+\$10 per person)

Roasted Duck (+\$10 per person)

Grilled Lemon Herb Chicken

Coconut Curry Salmon

Lobster Tails (+\$30 per person)

Sides (choice of 3 included) (add on \$3 per person per side)

Seasonal Salad

Caesar Salad

Roasted Fingerling Potatoes

Scalloped Potatoes

Gourmet Mac n Cheese

Broccolini

Grilled Asparagus

Coconut Curry Cauliflower

Glazed Carrots

Lemon Herb Couscous

Bourbon Maple Sweet Potatoes

Roasted Brussel Sprouts

Action Stations \$300

Carving Station (+ cost of protein)

Pasta Station (+\$10 per person)

Risotto Station (+\$15 per person)

Oyster Shucking Station (+\$MP)

Dessert Stations (\$5 per person)

Churros Action Station (+\$300)

S'mores

Ice Cream Sundae

Chocolate Fountain Fondue



Plated

Plated dinners start at \$100 per person

Starters (choice of 2)

- Seasonal Salad
- Arugula Salad with Balsamic
- Charred Caesar Salad
- Coconut Curry Cauliflower Soup
- Seared Scallops with Crispy Bacon (*+\$5 per person*)
- Beef Carpaccio (*+\$3 per person*)
- Crab Cakes with Remoulade (*+\$5 per person*)
- Arancini with Truffle
- Steamed Mussels (*+\$3 per person*)



Entrees (choice of 2)

- Petite Filet with scalloped Potatoes and asparagus
- Beef Wellington with broccolini (*+\$5 per person*)
- Pork Loin with demi glace and roasted brussels sprouts
- Crusted Lamb Chops with chimichurri and spaghetti squash (*+\$3 per person*)
- Chicken Roulade with demi glace and lemon risotto
- Seared Halibut with succotash and coconut curry sauce (*+\$3 per person*)
- Seared Salmon with lemon herb risotto and asparagus (*+\$3 per person*)
- Mushroom Risotto (veg)

Desserts (choice of 2)

- Cheesecake Cup (*+\$2 per person*)
- Crème Brûlée
- Flourless Chocolate Torte (gf)
- Homemade Ice Cream (any custom flavor)
- Mountain Berry Tart
- Seasonal Shortcake