

# GENERAL CATERING INFORMATION

*Please review the following policies so that we may provide you with our finest services.*

## CONFIRMATION OF ATTENDANCE

Confirmation on all meal counts is the sole responsibility of the Meeting Planner or Function Coordinator. To assist in planning your catering function, the final number of guests must be provided to the Sales & Catering Office 72 hours in advance of the event. For functions occurring on a Sunday, Monday or Tuesday, guarantees must be received by noon on the preceding Friday. This number is considered to be your guarantee and is not subject to reduction. The kitchen will be prepared to serve 5% in excess of your guaranteed number.

## SETTLEMENT

We ask that you pay in full prior to departure for all functions unless arrangements have been made through the Accounting Office for a Direct Bill Account.

## PRICES & GRATUITIES

All prices quoted are current and subject to change. The hotel will guarantee menu prices thirty days prior to function. Menu prices, audio-visual rental, service and setup fees do not reflect the 18% gratuity or 3% resort tax.

## GROUPS UNDER 20 PEOPLE & BUFFET MINIMUM

The hotel will assess a surcharge of \$5.00 per plate on all meals served for groups of less than 20 people in its banquet rooms. To order off the buffet menus, you must have 25 or more people. This does not include orders from the restaurant menus.

## BARS & COCKTAIL SERVICE

Bar service is available in all banquet rooms. A minimum of \$250.00 in sales is required; or, if the minimum is not met, a service charge of \$100.00 will be assessed for each bar. Cocktail service is available at \$10.00 per hour with a two-hour minimum.

## OUTSIDE FOOD & BEVERAGE POLICIES

No outside food or beverage of any kind, including alcohol, will be permitted in the hotel's public areas by any guest. Any exceptions to this policy will be made at the discretion of hotel management. Any outside wines or champagnes must be delivered to the hotel 24 hours prior to the function. Our corkage fee is \$5.00 per bottle.



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# BREAKS MADE EASY

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*Served Buffet Style, 15 person minimum*

### RENDEZVOUS BREAK

brewed coffee; regular and decaf, hot tea, assorted juices,  
assorted donuts and fresh whole fruit

**\$8.95**

### CONTINENTAL DIVIDE

brewed coffee; regular and decaf, hot tea, assorted juices,  
assorted muffins, assorted bagels, cream cheese and diced fresh fruit

**\$9.95**

### HIBERNATION AWAKENING

brewed coffee; regular and decaf, hot tea, assorted juices, assorted muffins,  
scones with jam, assorted danish, granola, yogurt and diced fresh fruit

**\$10.95**

### BEARY DELICIOUS BREAK

build your own yogurt parfait; Montana Crunch granola,  
diced fruit and berries, fresh whole fruit and Naked fruit smoothies

**\$8.95**

### SAWTELLE SWEET TOOTH

assorted cookies, dessert bars, brownies and lemonade

**\$9.95**

### ON THE TRAIL

mixed nuts, dried fruit, M&M's, Montana Crunch granola, granola bars,  
whole fresh fruit and assorted Gatorade

**\$9.95**



*All prices are per person; and subject to 18% gratuity and 4% resort tax.*

# A LA CARTE REFRESHMENTS

## BEVERAGES

### COFFEE SERVICE:

Carafe (10 Cups) / \$8

1.5 Gallon Urn (24 Cups) / \$25

Large Urn (100 Cups) / \$80

hot tea no charge with Coffee Service

### 2% MILK BY THE BOTTLE

\$2.25 per bottle

### HOT CHOCOLATE

\$1.50 per packet

### HOT APPLE CIDER

\$1.50 per packet

### FRUIT SMOOTHIES

\$3.50 per bottle

### SPORT DRINKS

\$2.50 per bottle

### FRESHLY BREWED ICED TEA

\$8.00 per pitcher

### LEMONADE

\$8.00 per pitcher

### FRUIT PUNCH

\$15.00 per gallon

### ASSORTED SODAS

\$1.50 per can

### ASSORTED JUICE

\$10 per carafe

### BOTTLED WATER

\$2.00 per bottle

## SNACK SHOPPE

### FRESH SEASONAL FRUIT DISPLAY

\$4.25 per person

### FRESH WHOLE FRUIT SELECTION

\$1.50 each

### FRESHLY BAKED CINNAMON ROLLS

\$2.50 each

### ASSORTED DANISH SELECTION

\$2.00 each

### LARGE MUFFINS

\$2.00 each

### ASSORTED BAGELS W/ CREAM CHEESE

\$2.75 each (plain \$2.00)

### ASSORTED SCONES & JAMS

\$2.00 each

### ASSORTED GRANOLA BARS

\$1.50 each

### ASSORTED YOGURT CUPS

\$1.50 each

### FUDGE BROWNIES

\$1.50 each

### CANDY BAR

\$1.25 each

### FRESHLY BAKED COOKIE ASSORTMENT

\$1.00 each

### YELLOWSTONE TRAIL MIX

\$2.25 per person

### SOFT PRETZELS

\$2.00 each



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# BREAKFAST BUFFET SELECTIONS

*(Minimum 25 people for buffet)*

*All selections include a choice of morning juice and freshly brewed coffee or tea.*

*Meat selections include: bacon, sausage, and ham.*

## **MONTANA BREAKFAST BUFFET**

scrambled eggs, breakfast meat, country potatoes, warm pastries,  
assorted cereal, and diced fresh fruit

**\$12.95**

## **YELLOWSTONE COUNTRY BUFFET**

scrambled eggs, two breakfast meats, country potatoes, biscuits and gravy,  
warm pastries, assorted cereal, and diced fresh fruit

**\$14.95**

## **FRENCH TOAST BUFFET**

breakfast meat, assorted cereal, whole fresh fruit, and diced fresh fruit

**\$11.95**

## **HEARTY BREAKFAST**

breakfast grains, overnight oats, diced fresh fruit, nuts,  
dried fruit, scrambled eggs, breakfast meat and fresh whole fruit

**\$16.95**

*For plated selections, please inquire with your sales agent*



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# LUNCHEON BUFFET SELECTIONS

## LUNCHEON BUFFETS

*~25 person minimum~*

*All lunches include iced tea and water service.*

### CHICKEN PICCATA

lemon-caper sauce, fresh vegetables, rice pilaf, mixed greens, ranch and huckleberry vinaigrette dressings and French rolls

**\$20.95**

### CHICKEN STIR-FRY (GF)

sliced chicken breast, stir-fry vegetable blend, fried rice, egg rolls

**\$16.95**

### STEAK FAJITA (GF AVAILABLE )

flame roasted peppers and onions, vegan black beans, flour tortillas, shredded lettuce, sour cream, Pico de Gallo, Spanish rice

**\$15.95**

### DELI DISPLAY (GF AVAILABLE )

sliced turkey, ham, roast beef, assorted bread, assorted cheese, lettuce, tomato, onion, pickle, potato chips

**\$11.95**

### ALL-AMERICAN COOKOUT

grilled beef patties, all beef hot dogs, hamburger and hot dog buns, assorted cheeses, traditional garnishes, potato salad and baked beans

**\$17.95**

### SOUTH OF THE BORDER BUFFET (GF AVAILABLE )

baked cod loin\*\*, vegan black beans, flour tortillas, tex-mex slaw, diced tomato, diced red onion, Spanish rice, sour cream, local Casa Pablo's salsa tortilla chips, cheddar/jack cheese, cilantro

**\$16.95**

*\*\*sub ground beef for fish no charge*

### SOUP AND SALAD BAR (GF)

build your own salad; assortment of toppings and greens.  
soup du jours; one vegetarian one non-vegetarian

**\$10.95**

### CROISSANT-WICH BUFFET

smoked trout, egg, and chicken salad, traditional garnishes, chips, mixed greens, ranch and huckleberry vinaigrette dressings

**\$14.95**

*Add soft drinks or coffee to any lunch \$1.50*

*All prices are per person; and subject to 18% gratuity and 4% resort tax.*

***Plated options are available, check with your sales agent for more information.***



# DINNER BUFFET SELECTIONS

*~25 person minimum~*

*Buffets include mixed greens with ranch dressing and huckleberry vinaigrette,  
fresh vegetables, preferred starch and French rolls.\*  
Your choice of freshly brewed coffee, tea, decaf or iced tea.*

*\*except themed buffets*

**~Add \$6.00 for Two Choice Buffets~**

## BEEF, BISON AND PORK SELECTIONS

### HERB ROASTED PRIME RIB (GF)

cooked medium rare / au jus / horesradish sauce / garlic mashed potatoes  
**Beef \$28.95 / Bison \$47.95**

### BISON POT ROAST

braised carrot, onion and celery / demi-glaze / garlic mashed potatoes  
**\$24.95**

### BEER BRAISED SHORT RIBS

slow-roasted bone in ribs / herb roasted potatoes  
**Beef \$31.95 / Bison \$38.95**

### BABY BACK RIBS

grilled pork ribs / orange coleslaw / huckleberry bbq sauce / garlic mashed potatoes  
**\$25.95**

### LEMON-HERB GLAZED PORK LOIN (GF)

seasonal fruit sauce / herb roasted potatoes  
**\$22.95**

*(all prime rib selections, add \$50.00 for chef to carve)*

## POULTRY SELECTIONS

### MEDITERRANEAN DUCK (GF)

roasted Pekin duck / herb de Provence / sauce vierge / baked Mediterranean vegetables / rice pilaf  
**\$29.95**

### FRIED CHICKEN

whipped honey butter / sage chicken gravy / cornbread/ garlic mashed potatoes  
**\$28.95**

### BBQ CHICKEN (GF)

grilled eight cut chicken / chili-lime corn / herb roasted potatoes  
**\$25.95**

*Add soft drinks to any dinner for \$1.25*

*All prices are per person; and subject to 18% gratuity and 4% resort tax.*



# DINNER BUFFET CONTINUED

## FISH AND SEAFOOD SELECTIONS

### GRILLED STRIPED BASS

brown butter caper sauce / wild mushroom risotto

**\$30.95**

### BAKED ALASKAN KETA SALMON

wild caught and sustainably sourced / citrus pepper cream sauce / wild rice pilaf

**\$26.95**

### HEAD ON LEMON STUFFED RAINBOW TROUT

horseradish cream sauce / rice pilaf

**\$29.95**

## THEMED BUFFET SELECTIONS

### WESTERN BBQ

shredded barbecued pork and chicken, slider rolls, south west corn, Union Pacific beans, potato salad, chipotle ranch mixed greens salad

**\$29.95\***

*\*add \$3.00 and substitute BBQ pork ribs*

### PACIFIC RIM

stir-fried pepper steak, salmon with citrus cucumber salsa, pineapple-cilantro rice, pork pot stickers, vegetable egg rolls and Asian slaw

**\$27.95**

### SHORT LINE BAKED POTATO BAR (GF)

local Idaho spuds, shredded bbq lamb, bacon crumbles, sour cream, cheddar cheese, feta cheese, green onions, steamed broccoli, sliced jalapeños, maître d' Hotel butter, diced tomato, garden salad with ranch and huckleberry vinaigrette dressings and choice of bison chili or smoked trout chowder

**\$31.95**

### TASTE OF ITALY

porchetta, chicken parmesan, garden veg marinara, pesto alfredo, cavatapi pasta, fresh vegetables, Caesar salad and French rolls

**\$28.95**

*Add Soft Drinks to any dinner for \$1.25*



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# DINNER ENTRÉE SELECTIONS

*Dinner Entrées include a mixed greens salad with huckleberry vinaigrette,  
fresh vegetables, preferred starch and French rolls.  
Your choice of freshly brewed coffee, tea, decaf or iced tea.*

## BEEF SELECTIONS

### PETITE FILETS (GF)

three beef medallions grilled medium rare / peppercorn cream sauce / garlic mashed potatoes  
**\$26.95**

### MONTANA OSCAR

grilled beef ribeye / crumbled crawfish / panko / Hollandaise sauce / garlic mashed potatoes  
**\$34.95**

### LONDON BROIL (GF)

thin sliced medium-rare roast / herbed horseradish cream sauce / garlic mashed potatoes  
**\$23.95**

## WILD GAME

### BISON BRATWURST

braised red cabbage / red wine demi / colcannon potatoes  
**\$42.95**

### GRASS-FED VENISON

braised New Zealand red deer osso buco / Chateaubriand sauce / roasted root vegetables  
**\$58.34**

### ROCKY MOUNTAIN MEATLOAF

blend of bison, elk and beef / prairie ketchup / garlic mashed potatoes  
**\$30.95**

## PORK SELECTIONS

### OSSO BUCCO

Bordelaise sauce / roasted tri-colored potatoes  
**\$35.65**

### CHARGRILLED PORK LOIN (GF)

herb-lemon glaze / huckleberry gastrique / garlic mashed potatoes  
**\$24.95**

### BONE-IN CENTER CUT PORK CHOP (GF)

local Montana Flathead Cherry compote / herb roasted potatoes  
**\$27.95**

*Add soft drinks to any order \$1.50*



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# DINNER ENTREÉS CONTINUED

## POULTRY SELECTIONS

### **BOURBON PEAR 1/2 CORNISH GAME HEN (GF)**

Washington pears / local Willie's Bighorn Bourbon / wild rice pilaf

**\$29.95**

### **HERB ROASTED AIRLINE CHICKEN BREAST**

sage chicken gravy / garlic mashed potatoes

**\$28.95**

### **CHICKEN MARSALA**

wild mushroom sauce / risotto

**\$23.95**

## FISH AND SEAFOOD SELECTIONS

### **SEARED TUNA STEAK (GF)**

sautéed spinach / tomato / onion / capers / polenta

**\$35.55**

### **ALMOND CRUSTED SOLE**

brown butter caper sauce / rice pilaf

**\$27.95**

### **SAUTÉED IDAHO TROUT (GF)**

compound pecan butter / rice pilaf

**\$30.95**

### **GRILLED SALMON STEAK (GF)**

soy-maple glaze / warm bok choy salad / cilantro-lime rice pilaf

**\$41.95**

## PASTA SELECTIONS

### **FETTUCINI ALFREDO(GF)\***

caramelized onion / grape tomato / crimini mushroom

**\$18.95**

*\*Add \$3.00 for chicken and \$6.00 for shrimp*

### **BAKED TORTELLINI**

tri-colored tortellini / sun dried tomato Béchamel / mozzarella cheese

**\$21.95**

### **LASAGNA BOLOGNESE**

ground beef / tomato sauce / mozzarella / parmesan / cottage cheese

**\$22.95**

### **VEGETARIAN LASAGNA**

spinach / carrot / broccoli / cream sauce / ricotta / mozzarella / parmesan

**\$20.95**

*Add soft drinks to any order \$1.50*

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# RECEPTION HORS D'OEUVRES

## HOT HORS D'OEUVRES

### CRAB TOAST

toasted sourdough squares, warm crab salad, capers and dijonaise

**\$13.95 per person**

### BACON WRAPPED SCALLOPS

scallops, smoked bacon, caramelized lemon wedges

**\$15.95 per person**

### CRAB-STUFFED MUSHROOMS

baked mushroom caps, lump crab and cheddar-jack cheese

**\$12.95 per person**

### ASIAGO & HERB-STUFFED MUSHROOMS

baked mushrooms, asiago cheese and herbs

**\$5.95 per person**

### JUMBO CHICKEN WINGS

blue cheese dressing and choice of buffalo or BBQ sauce

**\$7.95 per person**

*add carrots and celery \$1.25 per person*

### JALAPEÑO POPPERS

flame roasted peppers, pimento cheese

**\$3.75 per person**

### BBQ MEATBALLS

sweet honey huckleberry bbq

**\$5.75 per person**

### WARM FIG PUFFS

fig preserve, flaky puff pastry, gorgonzola cheese

**\$4.95 per person**

### QUESO DIP

jalapeño cheddar cheese, tri-color tortillas

**\$3.95 per person**

## COLD HORS D'OEUVRES

### JUMBO SHRIMP WITH COCKTAIL SAUCE

fully cooked and lightly smoked, house-made cocktail sauce, lemon wedges

**\$10.95 per person**

### SMOKED TROUT RILLETTES

horseradish, crème fraiche, green onion, lemon, toasted rye

**\$5.95 per person**

### FRUIT, CHEESE AND VEGETABLE DISPLAY

mixed hand cut vegetables, cheeses, sliced seasonal fruit, dipping sauces and crackers

**\$7.95 per person**

### BRUSCHETTA CAPRESE

mozzarella pearls, tomato, basil, olive oil, balsamic glaze, toasted crostini

**\$4.95 per person**

### CONFIT SQUASH CANAPÉ

seasonal squash, herbs, toasted crostini

**\$4.95 per person**

### CRUDITÉS PLATTER

mixed hand cut vegetables, ranch dressing

**\$4.95 per person**

### BUILD YOUR OWN FRUIT KABOBS

diced seasonal fruit, yogurt fruit dip

**\$5.95 per person**

### TORTILLA CHIPS AND SALSA

corn tortilla chips, local Casa Pablo's salsa

**\$2.95 per person**

### POTATO CHIPS AND DIP

house made potato chips, onion dip

**\$2.95 per person**



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# DESSERT SELECTIONS

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### NEW YORK STYLE CHEESECAKE

choice of salted caramel or huckleberry topping

**\$5.95**

### BROWNIE SUNDAE BAR

vanilla ice cream, whipped cream, sprinkles, roasted peanuts, assorted sauces

**\$4.95**

### FRESHLY BAKED CRISP

choose from apple, cherry, peach or mixed berries

**\$4.95**

### CARROT CAKE

nuts, raisins, cream cheese icing

**\$4.95**

### STRAWBERRY-LEMON SHORT CAKE

whipped cream, macerated strawberries

**\$5.95**

### ICE CREAM

choose from huckleberry, vanilla, chocolate, mango sorbet or lemon sorbet

**\$2.95\***

***\*Add Ice Cream to Any Dessert for \$2.00***



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