

CATERED
EVENT
MENUS



2020



CATERING GUIDELINES

FOOD AND BEVERAGE

The Resort at Paws Up will contract all food and beverage. The Resort at Paws Up is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into The Resort from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event. The State of Montana Department of Revenue regulates all alcoholic beverage sales and service. The Resort, as licensee, is responsible for the administration of these regulations. Therefore, no liquor or wine may be brought into The Resort from outside sources. A bartender employed by The Resort at Paws Up must dispense alcoholic beverages served at our function spaces. To guarantee current menu pricing and product availability, we require that all menus must be finalized a minimum of 4 weeks prior to your function date. Catering contracts, or Banquet Event Orders, will be issued for all organized food and beverage functions and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 21 days prior to the event. A mandatory 20% Resort Fee will be added to all food and beverage charges. If you have any questions regarding the Resort Fee, please feel free to ask the Director of Conference Services.

GUARANTEE

It is requested that the Catering and Conference Services office be notified with a tentative estimate of your anticipated function attendance at least 21 days prior to the event. We request your final guarantee by 3:00PM MST (7) seven business days prior to the event date. This will be considered a guarantee for which The Resort at Paws Up will prepare the appropriate amount of food and beverages for your guests. You will be charged according to the guest guarantee or the actual number served, whichever is greater.

SPECIAL MEALS

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. We are not able to provide kosher meals currently at The Resort.

FOOD ALLERGIES

In the event that any of your guests have food allergies, please inform us of their names and the nature of their allergies, so we may take the necessary precautions to prepare their food.

OUTSIDE EVENTS

Weather Calls: If the likelihood of rain is 40% or greater, or winds are forecasted to be in excess of 15 mph, The Resort will strongly recommend an event be moved into backup space or to a different location. The Catering and Conference Service Manager will contact their client in advance to advise them of the any adverse weather conditions and Resort recommendations. The Resort at Paws Up reserves the right to make the decision to move any outdoor function to an indoor facility in the event of inclement weather or predicted inclement weather.

The standard weather call schedule is as follows:

- Breakfast: final weather calls will be made the night prior by 7:00PM. If last-minute inclement weather hampers early morning function setup, the banquet captain will move the function to the backup location and notify the client.
- Lunch: final weather calls will be made by 9:30AM the day of the event.
- Dinner: final weather call will be made (6) six hours prior to the start of the function.

In the event the client declines to move their function to a different location as recommended, and weather conditions require the function to be moved at the last minute or during the event, a \$10.00 per person labor fee will be incurred. In the event the



client declines to move their function to a different location as recommended, but requests tables, chairs and linen to be pre-set in backup space to shorten transition delays, a \$7.00 per person charge will be incurred. As always, The Resort reserves the right to move functions as necessary to maintain the safety and security of Resort guests and colleagues.

FUNCTION SPACE

The use of meeting space may be subject to additional setup fees when the group requires additional changes or excessive labor changes for items outside of The Resort's normal conference services department. Fees may be incurred when setup changes are requested within 24 hours. Setup fees are entirely dependent on your specific needs and your Conference Services Manager will outline those costs prior to the event.

We currently have the following venues available with corresponding rental fees:

- Chuck Wagon: \$1,500
- Saddle Club: \$2,500
- Pomp: \$500
- The Yard at the Cook Shack: \$1,500
- Bull Barn: \$1,500
- River Bend: \$2,500
- Wedding Knoll / Anniversary Hill: \$2,000
- Bunkhouse: \$500

CATERING MENUS

At The Resort at Paws Up, we use the freshest ingredients available. It is our philosophy to use sustainably grown, harvested and handmade ingredients that are in accordance with nature. We want to serve foods that are as natural as possible and those that are natural for the environment. As the seasons change, so do our menus. To ensure that our guests get the highest quality food, menu items are subject to change. These menus are meant to act as an example of the types of culinary creations at Paws Up.

Our chef will attempt to match your chosen menu as closely as possible, but substitutions may have to be made by the chef in order to guarantee that you receive food that meets his high standards in flavor and sustainability. The Resort at Paws Up provides customized service for all aspects of your group event or function. Our team will work with you to develop menus to suit your preferences and budget.

This packet contains suggested menus and pricing for various styles of meals. These menus are provided as suggestions and can be refined based on your tastes and desires.

Menu Price Inclusions:

- Buffet or Plated Service
- Menu Development Consultation
- Chefs and Banquet Staff
- House Setup
 - o China; Flatware; Stemware: Water Glass and Wine Glass
 - o Banquet Chairs for Parties Under 120
 - o House Selection of Linens and Napkins
 - o 60-Inch Round Tables (seats 6–8 guests)
 - o 96-Inch Banquet Tables or King's Tables (seats 8–12 guests)
- Standard Beverage Service; coffee, tea, infused water, iced tea and soda



Menu Price exclusions:

- 20% Resort Fee
- Hosted Bar Packages
- Upgrades in Event Setup: furniture, stemware, china and linens (we can arrange other rentals on your behalf and will bill accordingly with our Resort Fee)
- Upgrades in Menu selections, action stations, chef fees, bartender fees, function overtime fees
- Chef fees will be \$150 per hour, with a minimum of two (2) hours of service.
- If no bar is requested for parties of 20 or more, an attendant fee will be added at \$150 per hour for cocktail service.
- Overtime is defined as events ending after midnight, or over 8 hours in duration. Overtime fees of \$30.00 per staff member per hour will be charged for service.
- Cake cutting, plating and service will be an additional \$2.00 per person.

BREAKFAST

Buffets are priced for 2 hours | One chef/attendant per 75 guests at \$300 each for up to 2 hours

Continental Express (\$34 per person)

- Seasonal Fruit and Berries
- Selection of House-Made Breakfast Pastries
- House-Made Granola
- Steel Cut Oats
- Selection of Cereals
- Assorted Organic Yogurts
- Freshly Squeezed Orange Juice
- Freshly Brewed Coffee, Gourmet Tea, Whole Milk

Dine at our Ranch Table (in addition to the Continental) (\$44 per person)

(Examples of daily rotational Ranch Table menu)

- Scrambled Farm Eggs
- Alternating Egg Dish (Breakfast Sandwich, Huevos Rancheros, Benedict, Frittata, Quiche, etc.)
- Potatoes (Home Fries, Bacon-Cheddar Potato Waffle, Corned Beef Hash, etc.)
- Alternate Starch Dish (Biscuits and Gravy, Sweet Potato Hash, etc.)
- Protein (Hutterite Bacon, Pork Sausage, Chicken-Apple Sausage)
- Seasonal Fruits and Berries
- Selection of House-Made Breakfast Pastries
- Cold-Smoked Salmon
 - o Hard-Boiled Egg, Pickled Onion, Watercress, Tomato, Capers, Whipped Cream Cheese
 - o Assorted Bagels

Breakfast Add-Ons

Chef-attended action station: to include a choice of the following: (\$15 per person) (Chef fee additional)

- o Omelet Bar
- o Build-Your-Own Flapjack Station (Chocolate Chips, Fresh Fruit, Chantilly, etc.)
- o Carving Station (Smoked Heritage Ham, Prime Rib of Black Angus, Wild Game Sausages, etc.)

Beverage Add-Ons (\$15 per person)

- Bloody Mary or Mimosa Station (Bartender fee additional)

Chef's Choice Vegetarian Options Available



MEETING “REVIVALS”

Break menus are priced for a 30-minute event | \$5 each additional 30 minutes per person

Trailbreakers Timeout (\$22 per person)

- Select Energy Bars
- Fresh Fruit
- The Last Best House-Made Trail Mix
- Build-Your-Own Parfait Station
- Bison Jerky

Snacks (\$28 per person)

- Potato Chips: White Cheddar, BBQ and Malt Vinegar and Sea Salt
- Market Vegetables with Assorted Dips and Spreads
- Fresh Fruit
- Curry-Fried Chickpeas
- Popcorn Machine

Chef’s Cookie Selection (\$14 per person)

- Selection of Cookies
- Dark Chocolate Brownies
- Butterscotch or Brown Butter Blondies
- Chilled Milk (Soy milk and almond milk available upon request)

Sweet Tooth (\$30 per person)

- Fresh Fruit
- Pretzel Rods
- Biscotti
- Madeleines
- All served with caramel and chocolate dipping sauces

COFFEE AND BEVERAGE SERVICE

Twice-a-day service to include:

- Fresh Brewed Coffee and Teas (\$6 per person)
 - Fresh Juices, Iced Tea, Fruit-Infused Water, Lemonade or Huckleberry Lemonade (\$5 per person)
 - Soft Drinks (\$3 per person)
 - Voss Bottled Water (\$5 per person)
 - San Pellegrino Sparkling Water (\$5 per person)
 - Smoothies:
 - o The Buffalo Brekki (Almond Milk, Spinach, Banana, Walnuts, Pecans, Pea Protein, Maca, Dates)
 - o The Simple Life (Almond Milk, Banana, Strawberries, Shaved Coconut, Vanilla Whey Protein)
 - o Supercharged Sunrise (Banana, Pineapple, Sunflower Seeds, Bee Pollen, Baobab Powder)
- (\$8 per person)



LUNCH BUFFET

Lunch menus available until 4:00PM and are priced for 2 hours | \$10 each additional 30 minutes per person

Trail Wraps (\$42 per person)

- Organic Garden Salad with House-Made Ranch and Honey-Champagne Vinaigrette
- Chef's Choice Seasonal Soup
- Kettle Chips
- Seasonal Fruit

Wrap Display (Select Three):

- Slow-Roasted Prime Rib: Crispy Leaf Lettuce, Pickled Onion, Tomato, Blue Cheese Emulsion
- BLT: House-Smoked Bacon, Garden Greens, Tomatoes, Aged Cheddar, Chipotle Aioli
- Smoked Chicken Breast: Black Kale Slaw, Chèvre, Grilled Onions, Sundried Tomato Vinaigrette
- Smoked Salmon: Petite Greens, Shaved Red Onion, Sweet Carrot, Caper-Dill Aioli
- Vegetarian: Roasted Seasonal Vegetables, Arugula, Grilled Mushrooms, Feta, Piquillo Pepper Hummus

- Chef's Choice Desserts
- Beverage Service to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Paws Up Chili Feed (\$45 per person)

- Classic Caesar Salad: Parmesan Croutons, Romaine Hearts
- Petite Green Salad: Red Onions, Shaved Carrots, Toybox Tomatoes, Manchego Sherry Vinaigrette

- Bison Chili: Kidney Beans, Black Beans, Fennel, Sweet Onions, Blackstrap Molasses
- White Bean Chili: Fennel, Onions, Roasted Tomatoes, Fire-Roasted Hatch Chili
- Toppings: Sour Cream, Green Onion, Cheddar, Pepper Jack, Tomato, Sweet Onions
- Baked Potatoes
- Broccolini Gratin: Fontina Mornay, Herbed Breadcrumbs
- Cornbread Muffins: Honey-Whipped Butter

- Chef's Choice Desserts
- Beverage Service to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Build-Your-Own Burger Bar and Sausage Cart (\$58 per person)

- Pasta Salad: Cucumbers, Red Onion, Sundried Tomato, Feta, Kalamata Olives, Fresh Herbs, Coriander Vinaigrette
- Yukon Gold Potato Salad: Bacon, Carrots, Celery, Hard Boiled Eggs, Whole Grain Mustard Aioli
- Organic Mixed Green Salad with House-Made Ranch and Honey-Champagne Vinaigrette
- Kettle Chips

- Selection of Burgers to Include: Montana Beef, Chicken Breast, Vegetarian Burger
- Selections of Sausages
- Selection of Buns: Brioche, Hot Dog Bun, Brat Bun, Gluten-Free Upon Request
- Toppings: Lettuce, Tomato, Sliced Onions, Caramelized Onions, Sauerkraut, Dill Pickle, Sweet Pickle Relish, Pickled Pepper, Cheeses, etc.
- Condiments: Ketchup, Spicy and Yellow Mustard, Mayonnaise and BBQ Sauce

- Chef's Choice Desserts
- Beverage Service to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda



“Butcher’s Block” (\$65 per person) (Chef fee additional)*

- Organic Market Greens Salad with Shaved Radish, Toybox Tomatoes, Shaved Carrot with House-Made Ranch and Honey-Champagne Vinaigrette
- Smoked Albacore Tuna Salad
- Traditional Egg Salad
- Cucumber-Tomato Salad: Pickled Red Onions, Basil, Buffalo Mozzarella, Red Wine Vinaigrette
- Kettle Chips

- *Selection of Carved Meats to Include: Roasted Turkey Breast, Rosemary-Crusted Beef Tenderloin, Honey-Dijon Glazed Pork Loin
- Condiments: Ketchup, Mayonnaise, Dijon and Whole Grain Mustard, Horseradish Aioli
- Selection of Breads: Wheat, Sourdough, Multigrain (Gluten-Free Available Upon Request)
- Lettuce, Tomato, Onion, Cheddar, Swiss, Smoked Gouda, Provolone

- Chef’s Choice Desserts
- Beverage Service to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Southwest Table (\$55 per person)

- Tortilla Soup
- Posole: Hominy, Duck Confit, Queso Fresco, Cilantro and Lime
- Romaine Salad: Cotija Cheese, Tomatoes, Red Onions, Pepitas, Avocado-Chipotle Emulsion
- Jicama Slaw: Red Peppers, Carrots, Cucumbers, Cilantro, Coriander-Lime Vinaigrette
- Spanish Rice
- Refried Beans
- Black Beans: Queso Fresco, Cilantro
- Soft White Corn and Flour Tortillas
- Avocado, Tomato, Red Onion, Cabbage, Lime, Cilantro, Cotija Cheese, Sour Cream
- House-Made Corn Tortilla Chips
- Salsa Juarez, Raw Salsa Verde, Guajillo Salsa

Proteins (Select Three):

- Chicken Tinga
- Garlic-Chili Shrimp
- Achiote-Marinaded Flank Steak
- Pork Carnitas
- Grilled Chicken
- Chipotle-Roasted Whitefish

- Mexican Wedding Cookies, Churros, Tres Leches
- Beverage Service to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Flatbread Bar (\$55 per person)

- Crudit  Platter: Seasonal Vegetables, Buttermilk Ranch, Hummus, Lavash Crackers
- Kale Salad: Fennel, Dried Cranberries, Pecorino, Crispy Shallot, Red Wine Vinaigrette
- Mixed Green Salad, Ranch or Balsamic Dressing
- Spicy Duck Wings

Flatbread Display (Select Three):

- Smoked Trout, Arugula, Roasted Tomatoes, Roasted Garlic Mornay
- Chorizo, Roasted Peppers, Caramelized Onion, Manchego Cheese
- Pepperoni, Mushroom, Red Onion, Smoked Mozzarella
- Spinach, Artichoke, Castelvetrano Olives, Basil, Ch vre Cream
- Herb and Cheese



- Chef's Choice Desserts
- Beverage Service to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Picnic Lunch (\$60 per person)

- Organic Mixed Green Salad: House-Made Ranch and Maple Balsamic Dressing
- Fennel-Apple Slaw: Savoy Cabbage, Pumpkin Seed, Dijon Aioli
- Old Fashioned Potato Salad

Choice of (Select One):

- Baked Potato Bar: Bacon, Scallions, Cheeses, Sliced Jalapeno, Sour Cream
- Roasted Red Potato Salad: Celery, Red Onions, Carrots, Raisins, Whole Grain Mustard
- Macaroni and Cheese: Cavatelli, Aged Cheddar Mornay, Herbed Breadcrumbs

- Grilled Bison Flank Steak: Chimichurri Sauce
- Buttermilk Fried Chicken
- Grilled BBQ Chicken
- Pan-Seared Fish (Selection Based on Seasonality)
- Roasted Cauliflower: Dried Cranberries, Toasted Almonds, Maple-Dijon Emulsion
- Sweet Corn on the Cob: Whipped Butter
- Soft Rolls
- Sliced Melons

- Chef's Choice Desserts
- Beverage Service to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

RECEPTIONS

Receptions are priced for 1 hour | \$10 each additional 30 minutes per person

À La Carte Displays

Brie En Croute (\$14 per person)

Port-Poached Soaked Figs, Pickled Red Onions, Crostini, Lavash Crackers

Grilled Pita Bar (\$19 per person)

Select Three Spreads:

- Olive Tapenade
- Marinated Artichokes
- Sundried Tomato Jam
- Confit Mushroom
- Herbed Chèvre Mousse

Artisanal Cheese Selection (\$20 per person)

Handcrafted Montana Cheeses, Fresh Fruit, Dried Fruits, Nuts, Crackers

Handcrafted Salumi Table (\$22 per person)

Selection of Artisanal Salumi, House-Made Mustards, Fruit Chutneys, Artisan Breads

Seasonal Crudité Platter (\$14 per person)

Fresh-Cut Vegetables, Buttermilk Ranch, Hummus, Crackers, Artisan Breads



Spiced Trail Mix (\$14 per person)

Toasted Pecan, Cashew, Sunflower, Pumpkin Seeds, Tart Cherry, Golden Raisin, Dark Chocolate

Yukon Gold Potato Chips (\$14 per person)

Caramelized Onion Dip

Corn Tortilla Chips (\$14 per person)

Fire-Roasted Tomato Salsa

Chef's Cookie Selection (\$14 per person)

Chef's Choice Cookies

Chocolate Brownies

Butterscotch Blondies

Sweet Tooth (\$30 per person)

Fresh Fruit

Pretzel Rods

Biscotti

Madeleines

All served with caramel and chocolate dipping sauces

Hot Stations

Fried Duck Wings, Fried Chicken Wings, Cauliflower "Wings" (\$25 per person)

Lemongrass-Soy Glaze, Paws Up Hot Sauce or Smoked Honey BBQ

Sliders (Choice of Two): (\$25 per person)

Roasted Lamb: Cucumber, Arugula, Smoked Paprika Emulsion

Pulled Pork: Savoy Cabbage Slaw

Chicken Schnitzel: Tomato, Cucumber, Red Onion, Coriander Aioli

Grilled Bison: Blue Cheese, Caramelized Onion

Grilled Chicken: Aged Cheddar, Paws Up Hot Sauce

Handmade Pizza (Choice of Two): (\$35 per person)

Chorizo, Roasted Peppers, Caramelized Onions, Manchego Cheese

Pepperoni, Mushroom, Red Onion, Garlic-Tomato Sauce

Spinach, Artichoke, Castelvetrano Olives, Basil, Chèvre Cream

Marinara, Herbs, Aged Cheddar, Buffalo Mozzarella

Small Plate Action Station Upgrades

(Action station fee of \$150 per hour, per chef applies to all the below enhancements)

Grilled Montana Elk Loin (\$30 per person)

Rosemary, Huckleberry Jus

Crispy Pork Belly (\$20 per person)

Orange Marmalade

Bison Tenderloin (\$28 per person)

Horseradish Cream



Pan-Seared Diver Scallop (\$33 per person)
Avocado Butter, Tomato Seed and Cumin Vinaigrette

House-Made Pasta (\$25 per person)
Marinara, Truffle-Parmesan Cream, Pine Nut Pesto

Hors d'Oeuvres

Butler-Passed Chilled Hors d'Oeuvres (\$48 per dozen)

- **Bison Tartare**
Toasted Brioche, Crispy Capers, Pickled Shallot, Chives
- **Smoked Salmon Profiterole**
Buckwheat Gougères, Applewood Smoked Salmon, Radish, Caper-Dijon Aioli
- **Cauliflower Tabbouleh**
Bulgur Wheat, Belgian Endive, Lemon, Mint, Parsley, Extra Virgin Olive Oil
- **Wild Mushroom Duxelles**
Garlic, Lemon Zest, Aged Balsamic Vinegar, Chèvre Mousse, Crostini
- **Deviled Eggs**
Candied Bacon, Chives, Smoked Paprika
- **Chilled Shrimp Ceviche**
White Corn Tortilla, Jalapeno, Cilantro, Lime, Espelette, Avocado Crema
- **Ahi Tuna Poke**
Scallions, Crispy Wontons, Honey-Ginger Vinaigrette
- **Smoked Carrot Tartare**
Pickled Carrots, Pistachio Dukkah, Whipped Goat Cheese, Farro Cracker

Butler-Passed Warm Hors d'Oeuvres (\$54 per dozen)

- **Twice-Baked Fingerling Potato**
House Bacon, Crème Fraiche, Chive, Manchego
- **Wild Mushroom Tartlet**
Amaltheia Goat Cheese and Fresh Herbs
- **Dungeness Crab Cakes**
Celery, Peppers, Red Onion, Sumac Aioli
- **Pulled Pork**
Griddled Cornbread, Apple-Radish Slaw, Horseradish Cream
- **Bay Scallop Corn Dogs**
Charred Apple Mostarda
- **Bison Souvlaki**
Lemon-Dill Crème Fraiche
- **Lamb Lollipops**
Flathead Cherry Gastrique
- **Flathead Cherry-Glazed Pork Belly**
Toasted Pepitas, Apple-Celery Slaw
- **Bison Larb**
Cucumber, Lemongrass, Red Onion, Palm Sugar, Lime, Toasted Rice, Scallions, Romaine
- **Grilled Beef Skewers**
Sweet Onion Jam, Blue Cheese Mousse



DINNER BUFFET

Buffets are priced for 2 hours | One chef/attendant per 75 guests at \$300 each for up to 2 hours

Paws Up BBQ Roundup (\$140 per person + chef fee additional)

Choice of Three Salads:

- Ranch Greens Salad: Buttermilk Ranch and Balsamic Dressing
- Warm Sweet Potato Salad: Bacon, Charred Leeks, Aged Cheddar
- Old Fashioned Potato Salad
- Cucumber-Tomato Salad: Red Onions, Basil, Sherry Vinaigrette
- Kale Caesar: Parmesan, Garlic Croutons,
- Quinoa Salad
- Sweet Corn and Black Bean Salad: Avocado, Cilantro, Pickled Peppers, Cotija, Fried Tortilla

Choice of Three Hand-Carved Meats:

- Slow-Smoked Black Angus Beef Brisket: Natural Jus
- Grilled Bison Flank Steak: Roasted Green Chile, Tomatillo Sauce
- BBQ Hutterite Chicken
- Baby Back Pork Ribs: House-Made Barbecue Sauce
- Applewood-Smoked Pork Shoulder
- Cedar Plank King Salmon: Coriander-Espelette Rub, Citrus Aioli
- Espresso-Rubbed Tri-Tip: Guajillo Romesco

Choice of Two Side Dishes:

- Smashed Red Potatoes: Chives, Melted Butter, Parmesan
- Herb-Roasted New Potatoes
- Creamed Wild Rice: Peppers, Onions, Mushrooms
- Home-Made Macaroni and Cheese
- Grilled Seasonal Vegetable
- Sweet Corn on the Cob
- Aged Cheddar Cornbread: Honey Butter

Choice of One Dessert: (add \$8 per person for additional dessert)

- Seasonal Fruit Crisp with Vanilla Bean Whipped Cream
- Chocolate Cupcakes
- Fruit Pie a la Mode
- Rice Krispie Treats, Brownies, Lemon Bars

“Last Best Buffet” (\$150 per person)

Choice of Three Salads:

- Organic Mixed Green Salad with House-Made Ranch or Balsamic Dressing
- Caesar Salad: Chopped Romaine Lettuce, Parmigiano-Reggiano, Garlic-Croutons
- Arugula Salad: Fresh Flathead Cherry, Tucker Family Farms Harbinger Cheese, Toasted Hemp Heart, Sherry Vinaigrette, Radish Bloom
- Roasted Cauliflower: Watercress, Curried Pecan
- Panzanella Salad: Heirloom Tomato, Rustic Sourdough, Basil and Arbequina Olive Oil
- Quinoa Salad: Dried Currants, Marcona Almonds, Shaved Pecorino

Choice of One Seafood:

- Cedar Plank Wild King Salmon
- Alaskan Halibut: Tomato-Fennel Relish
- Pan-Seared Rainbow Trout: Lemon-Garlic Herbed Butter Sauce
- Butter-Roasted Scallops: Toybox Tomatoes, Fried Capers Rémoulade

A 20% Resort Fee is added to all catered event invoices.



Choice of One Carvery Station: (Chef fee additional)

- Rosemary-Crusted Prime Rib Roast
- Grilled Bison Tenderloin
- Elk Striploin: Roasted Maitakes
- Grilled Berkshire Pork Loin: Rosemary-Orange Marmalade
- BBQ Cauliflower: Honey-Dijon Emulsion

Choice of Two Starches:

- Roasted Garlic Mashed Potato
- Herb-Roasted New Potatoes
- Wild Rice Pilaf: Roasted Squash, Cranberries, Citrus Zest
- Baked Cavatelli

Choice of Two Vegetables:

- Roasted Baby Carrots: Browned Butter, Aged Balsamic, Shaved Pecorino
- Seasonal Vegetables (please inquire)
- Cauliflower Gratin

Choice of One Dessert: (add \$8 per person for additional dessert)

- Chocolate Pot De Crème: Huckleberry Compote, Toasted Meringue
- Seasonal Fruit Galette with Almond Cream
- Fondue Board: Chocolate and Vanilla Fondues, Fresh Fruit, Mini Cakes, Marshmallows
- Assorted Mignardises

Beverage Service to Include Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Mediterranean (\$145 per person)

Salads:

- Chilled Quinoa Salad: Baby Arugula, Feta, Cinnamon-Braised Beets, Avocado, Citrus Emulsion
- Mixed Green Salad: Red Onions, Toasted Pine Nuts, Shaved Pecorino, Croutons, Red Wine Vinaigrette

Choice of Three Entrees:

- Garlic-Sage Roasted Chicken: Orzo, Mascarpone
- Paella: Prawns, Mussels, Scallops, Saffron, Valencia Rice
- Grilled Bison Tenderloin: Port-Glazed Mushrooms
- Slow-Braised Beef: Roasted Tomato Puttanesca
- Salt-Baked King Salmon

Sides:

- Roasted Fingerling Potatoes: Parsley, Lemon, Garlic, Parmesan
- Gemelli Pasta: Roasted Squash, Red Bell Pepper, Spinach, Fontina

Vegetables:

- Grilled Asparagus: Marcona Almonds, Saba
- Roasted Cauliflower: Mint, Almonds, Sultanas, Arbequina Olive Oil, Shaved Pecorino
- Baby Carrots: Pickled Mustard Seeds, Honey-Coriander Glaze

Choice of One Dessert: (add \$8 per person for additional dessert)

- Classic Tiramisu
- Cannoli: Chocolate Ricotta, Toasted Pistachio Ricotta, or Huckleberry Mascarpone
- Bittersweet Chocolate Tart: Sweet Tart Dough, Pine Nuts, Chocolate Ganache

Beverage Service to Include Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda



Chuck Wagon Dinner (\$140 per person)

Appetizers:

- Chilled Seasonal Fruit
- Caramelized Onion Dip
- Crudité Platter: Garden Vegetables, Buttermilk Ranch, Hummus, Crackers

Salads:

- Baby Spinach: Strawberry, Pepitas, Pecorino, Champagne Vinaigrette
- Organic Mixed Green Salad: Buttermilk Ranch or Balsamic Dressing
- Caprese Salad: Heirloom Tomatoes, Mozzarella, Basil, Aged Balsamic
- Three-Bean Salad: Haricot Vert, Cranberry Bean, White Bean, Kale, Feta, Fennel Pollen, Red Wine Vinaigrette

Accompanied by:

- Grilled Seasonal Vegetables
- Baked Idaho Potato: Crispy Bacon, Green Onion, Sour Cream, Cheddar Cheese
- Sweet Corn on the Cob: Whipped Butter, Parmesan, Fresh Herbs
- Dutch Oven Baked Beans
- Aged Cheddar Cornbread Muffins: Whipped Honey Butter

Select Three Meats:

- Tomahawk Beef Ribeye: Horseradish Crème Fraiche
- Roasted Hutterite Chicken
- Baby Back Pork Ribs: House-Made Barbecue Sauce
- Bison Tenderloin: Huckleberry BBQ
- Pan-Seared Fish (Selection Will Change with Our Seasons)
- BBQ Cauliflower: Honey-Dijon Emulsion

Desserts:

- Seasonal Fruit Cobbler
- Fireside S'mores

Beverage Service to Include Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

ACTION STATION UPGRADES

(Action station fee of \$150 per hour, per chef applies to all the below enhancements)

Small Plate Action Station Upgrades

- **Grilled Montana Elk Loin** (\$30 per person)
Rosemary, Huckleberry Jus
- **Crispy Pork Belly** (\$20 per person)
Orange Marmalade
- **Bison Tenderloin** (\$20 per person)
Horseradish Cream
- **Pan-Seared Diver Scallop** (\$33 per person)
Avocado Butter, Tomato Seed and Cumin Vinaigrette
- **House-Made Pasta** (\$25 per person)
Marinara, Truffle-Parmesan Cream, Pine Nut Pesto

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Action Stations

- **Salt-Baked Wild King Salmon** (\$Market Value – 10 guests minimum)
Fresh Herb Sauce
*Inquire with chef for seasonal availability (Substitutions may apply)
- **Seafood Boil** (\$Market Value – 10 guests minimum)
Sweet Corn on the Cob, New Potatoes, Wild Game Sausage
- **Whole Roasted Local Lamb or Pig Roast** (\$800 per display)*
House Barbecue Sauce (Serves 50 Guests)
*Price Varies with Weight of Pig/Number of Guests
- **Live Fire Paella** (\$1,000 per display)
Bomba Rice, Mussels, Shrimp, Wild Game Sausage, Chicken, Saffron, English Peas (Serves 50 Guests)
*Inquire with chef for seasonal upgrades (Substitutions may apply)

PLATED DINNERS

(\$155 per person by preselecting menu choices)

(\$175 per person for an à la carte selection night of, up to two choices, not including dietary meals)

Includes Artisan Bread with Sea Salted Butter

Select One Artisanal Salad or Soup:

- Roasted Tomato Soup: Crème Fraiche
- Potato-Leek Soup: Chive Oil, Crispy Leeks, Prosciutto
- Butternut Squash Soup: Apple, Bacon, Brown Butter
- Roasted Cauliflower Soup: Chorizo, Piquillo Relish, Chili Oil
- Citrus-Braised Beet: Frisée, Spinach, Orange Supremes, Amaltheia Goat Cheese, Candied Walnut, Citrus Vinaigrette
- Classic Caesar Salad: Romaine Lettuce, Crispy Prosciutto, Brioche Crouton, Anchovy, Parmesan
- Kale Salad: Shaved Fennel, Dried Fruit, Toasted Pepitas, Sunflower Seeds, Shaved Manchego, Red Wine Vinaigrette, Crispy Shallots
- Arugula Salad: House Bacon, Pickled Egg, Chèvre, Shaved Radish, Champagne Vinaigrette

Entrée

Select Two Main Courses (seasonal variations of vegetables and starch when applicable):

- **Risotto**
 - o Winter Squash, Pancetta
 - o English Pea, Sweet Corn, Parmesan Cream
 - o Wild Mushroom, Pecorino, Fines Herbes, Chive Oil
- **Beef (game meats available upon request)**
 - o Grilled Tenderloin: Creamy Mashed Potatoes, Seasonal Vegetables
 - o Braised Short Ribs: Mashed Potatoes, Roasted Carrots
 - o Smoked Beef Prime Rib: Potato Purée, Grilled Seasonal Vegetables, Rosemary Au Jus
- **Chicken**
 - o Grilled Chicken Breast: Faro Risotto, Seasonal Veg, Chicken Jus
 - o Pan-Seared Chicken: White Bean Cassoulet
 - o Chicken Marsala: Creamy Polenta, Roasted Cremini Mushrooms

A 20% Resort Fee is added to all catered event invoices.



- **Vegetarian**
 - o Crispy Polenta: Romanesco, Maitake Mushrooms, Frisée, Arugula, Smoked Cheddar Mornay
 - o Butternut Squash Ravioli: Caramelized Mushroom, Parmesan, Toasted Pine Nuts, Soubise
 - o Grilled Cauliflower Steaks: Toasted Scallion, Smashed Potatoes, Romesco
- **Fish**
 - o Cedar Plank Salmon: Wilted Spinach, Buttermilk Mashed Potatoes
 - o Honey-Roasted Halibut: Mashed Potato, Broccolini, Olive, Tomato, Fennel Compote
 - o Cornmeal-Crusted Trout: White Corn Grits, Wilted Chard

Dessert

Select One Dessert:

- Chef's Choice Seasonal Dessert Inspired by Local Seasonal Ingredients
- Huckleberry Cream Semifreddo
Vanilla Shortbread, Lime and Goat Cheese
- Flourless Chocolate Torte
Salted Caramel, Vanilla Bean Mascarpone
- Chocolate Dessert Sampler
Bittersweet Chocolate S'mores Shots, Milk Chocolate Panna Cotta, Blond Chocolate Cream Puff

Beverage Service to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Nocturnal Wildlife

*After the lights go out in the kitchen,
plan to keep the hunt going with our late-night offerings.*

Nibbles

- **Spiced Trail Mix** (\$14 per person)
Toasted Pecan, Cashew, Sunflower, Pumpkin Seeds, Tart Cherry, Golden Raisin, Dark Chocolate
- **Yukon Gold Potato Chips** (\$14 per person)
Caramelized Onion Dip
- **Corn Tortilla Chips** (\$14 per person)
Fire-Roasted Tomato Salsa
- **Seasonal Vegetable Platter** (\$14 per person)
Buttermilk Ranch, Hummus, Lavash Crackers, Crostini
- **Artisanal Cheese Selection** (\$20 per person)
Fresh Fruit, Dried Fruits, Nuts, Crackers
- **Handcrafted Montana Salumi** (\$22 per person)
Cornichons, Pickled Red Onion, Olives, House-Made Mustards, Fruit Chutneys, Artisanal Breads
- **Chef's Cookie Selection** (\$14 per person)
Chef's Choice Cookies
Chocolate Brownies
Butterscotch Blondies



- **Sweet Tooth** (\$30 per person)
Fresh Fruit
Pretzel Rods
Biscotti
Madeleines
All served with caramel and chocolate dipping sauces

Victuals

- **Fried Duck Wings, Fried Chicken Wings, Cauliflower “Wings”** (\$25 per person)
Lemongrass-Soy Glaze, Paws Up Hot Sauce or Smoked Honey BBQ
- **Sliders: Choice of Two** (\$25 per person)
Roasted Lamb: Cucumber, Arugula, Smoked Paprika Emulsion
Pulled Pork: Savoy Cabbage Slaw
Chicken Schnitzel: Tomato, Cucumber, Red Onion, Coriander Aioli
Grilled Bison: Blue Cheese, Caramelized Onion
Grilled Chicken: Aged Cheddar, Paws Up Hot Sauce
- **Handmade Pizza: Choice of Two** (\$35 per person)
Chorizo, Roasted Peppers, Caramelized Onions, Manchego Cheese
Pepperoni, Mushroom, Red Onion, Garlic-Tomato Sauce
Spinach, Artichoke, Castelvetrano Olives, Basil, Chèvre Cream
Marinara, Herbs, Aged Cheddar, Buffalo Mozzarella

BEVERAGE PACKAGES

BAR ITEM (*Bartender and attendant fees additional*)
(Vodka, Whisk(e)y, Scotch, Gin, Rum, Tequila, Canadian Whiskey)

HOUSE BRANDS \$12 per drink
New Amsterdam Vodka, Jim Beam, Dewar’s White Label,
Beefeater, Cruzan, Lunazul, Pendleton

PREMIUM BRANDS \$14 per drink
Tito’s, Maker’s Mark, Johnnie Walker Black, Bombay Sapphire,
Mount Gay Black Barrel, Dulce Vida, Crown Royal

SUPER PREMIUM BRANDS \$18 per drink
Grey Goose, Eagle Rare, Glenfiddich, Hendrick’s, Koloa,
Patron Silver, Green Spot

All nonalcoholic mixers (juice, soda, dairy) and garnishes are included in the liquor price.

SOFT DRINKS, JUICES AND MINERAL AND SPARKLING WATER \$4 per drink
Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, Root Beer,
Dr. Pepper, Orange Juice, Grapefruit Juice,
Acqua Panna Spring Water, Pellegrino Sparkling Water



DOMESTIC AND NONALCOHOLIC BEER

Budweiser, Coors Light, Michelob Ultra, Kaliber (NA)

\$4 per drink

LOCAL CRAFT BEER CANS

Draught Works (Missoula, MT): Scepter IPA,
My Ruca Pale American Pale Ale, That's What She Said Cream Ale;
Harvest Moon (Belt, MT): Beltian White

\$5 per drink

IMPORT AND BOTTLED BEER*

Stella, Corona, Peroni

*Montana Craft Beers available on request and availability

\$6 – \$8 per drink

Beer selection and availability vary seasonally. Glass prohibited at Chuck Wagon and River Bend sites.

RED AND WHITE HOUSE WINES

Hess Wines: Chardonnay, Sauvignon Blanc, Rosé,
Cabernet Sauvignon, Pinot Noir

\$35 per bottle \$12 per drink

BAR PACKAGES *(Bartender and attendant fees additional)*

Bar packages must be purchased for the entire group and for the duration of the event.

	ONE HOUR	TWO HOURS	ADDITIONAL HOUR
HOUSE Includes House Brand Alcohol, House Wines, Domestic and Local Craft Beer Cans, Soft Drinks, Juices and Mineral Water	\$30 per person	\$46 per person	\$12 per person
PREMIUM Includes Premium Brand Alcohol, House Wines, Domestic and Imported Beer, Soft Drinks, Juices and Mineral Water	\$35 per person	\$50 per person	\$14 per person
SUPER PREMIUM Includes Super Premium Brand Alcohol, House Wines, Domestic and Imported Beer, Soft Drinks, Juices and Mineral Water	\$45 per person	\$58 per person	\$18 per person
BEER AND WINE Includes House Wines, Domestic and Local Craft Beer Cans, Soft Drinks, Juices and Mineral Water	\$18 per person	\$24 per person	\$8 per person
NONALCOHOLIC Includes Soft Drinks, Juices and Mineral Water	\$10 per person	\$16 per person	\$4 per person

**Prices do not include \$150 setup fee, \$50 per hour bartender fee and 20% Resort Fee.*