

## HORS D'OEUVRES

Prices per 25 People

### **Antipasto Platter @ \$125**

Marinated mushrooms, artichokes, olives, mozzarella, salami and prosciutto

### **Assortment of Roll Ups @ \$125**

Beef with sour cream horseradish sauce  
Ham and Cheddar  
Turkey and Avocado  
Prosciutto and Swiss  
Salmon and Cream Cheese

### **Crostini @ \$95**

Served with assorted toppings.  
For example: pepper & onion relish, salmon & arugula, goat cheese & wild mushrooms

### **Deviled Eggs @ \$50**

### **Baked Brie en Croute @ \$95**

Topped with raspberry sauce and served with crostini

### **Baked Mushrooms @ \$85**

Stuffed with crab meat, cream cheese, and seasoned bread crumbs

### **Crab Cakes @ \$90**

Served with spicy remoulade sauce

### **Egg Rolls @ \$75**

Served with spicy orange Szechuan dipping sauce

### **Caprese Skewers @ \$90**

Mozzarella balls, basil and cherry tomatoes, drizzled with a balsamic reduction

### **Classic Shrimp Mound or Shrimp Skewers @ \$Market Price**

Served with traditional cocktail sauce

### **Ham & Pineapple Kabobs @ \$75**

### **Domestic & Imported Cheese Display with Crackers @ \$125**

### **Fresh Fruit Display @ \$95**

### **Vegetable Crudité' w/ Dip @ \$95**

Raw, seasonal vegetables

### **Meatballs @ \$90**

Choice of Swedish, marinara parmesan, or BBQ Sauce

### **Spanakopita @ \$75**

Spinach and feta cheese wrapped in phyllo and baked crispy

### **Teriyaki Beef or Chicken Satay @ \$90**

Served with a sesame orange dipping Sauce

### **Whiskey River Salmon @ \$130**

Salmon displayed with capers, onions, and lemon wedges. Served with crostini

### **Hot Artichoke Crab Dip @ \$85**

Served with pita wedges

## PLATED DINNERS

### **Chicken Cordon Bleu @ \$32**

Chicken breast stuffed with ham and cheese, topped with hollandaise – 8 oz.

### **Chicken St. Michelle @ \$32**

A boneless, skinless chicken breast with mushrooms, peppers, onions, kalamata olives and garlic in a white wine cream sauce

### **8 oz. Beef Tenderloin @ \$32**

Served with a wine-infused beef demi-glace or a gorgonzola cream sauce.

### **Baked Trout @ \$32**

Boned trout with garlic butter and lemon garnish – 8 oz.

### **Whiskey River Salmon @ \$35**

Marinated in a smokey teriyaki sauce and baked –approximately 6—7 oz.

### **12 oz. Ribeye Steak @ \$42**

Served with brandied caramelized mushroom and onion sauté.

**MULTIPLE ENTREES OFFERED ARE SUBJECT TO A \$2 CHARGE PER PLATE.**

## BUFFET MEALS

### **Red Lodge @ \$32**

**Roasted Sirloin of Beef**, rubbed with our special blend of seasoning, served w/ horseradish cream sauce and **choice of Chicken St. Michelle, Chicken Cordon Bleu, or Herb-seasoned Grilled Chicken.**

### **Sheika Short Ribs @ \$32**

Braised beef in a succulent blend of seasonings with roasted vegetables

### **Beartooth @ \$32**

Marinated beef brisket with house-made BBQ sauce, and herb crusted baked chicken.

### **Rock Creek Prime Rib @ \$42**

Rubbed with our special blend of herbs and spices, roasted & carved on the buffet. Served with its own au jus & horseradish cream sauce. Select a second entrée:

**Add Chicken @ \$6**

**Add Breaded Shrimp @ \$8**

**Add Whiskey River Salmon @ \$8**

**Add Walleye @ \$9**

### ***All dinners include:***

*Mixed field greens with **choice of** two dressings, Au gratin, garlic mashed or roasted red potatoes, vegetables, rolls & butter, coffee and tea.*

## SEAFOOD SUGGESTIONS

(market price)

Broiled 8oz lobster tail

Pan seared scallops

Fresh tuna

Steamed shrimp

Crab stuffed sole

Alaskan King Crab Legs

Halibut

Mussels, clams, or oysters

*“Chef Friar helped make our event amazing. Thank you all.*

*It was unforgettable!”*

*~ Kathryn*

***Final guest count is due 2 weeks prior.  
Special pricing for children to be quoted.***

**FOOD & BEVERAGE SUBJECT TO 15% GRATUITY & 3% SERVICE FEE.  
PRICES ARE GUARANTEED NO EARLIER THAN 6 MONTHS OUT**



## **BREAK ITEMS**

*Per person items*

Tortilla chips with salsa ~ \$3.50  
Add guacamole ~ \$3  
Potato chips with dip ~ \$3.50  
Assorted fruit yogurt ~ \$3  
Mixed nuts ~ \$3  
Pretzels, snack mix or trail mix ~ \$3  
Granola or candy bars ~ \$3.50  
Fresh seasonal fruit platter ~ \$4  
*(Available summer months only)*  
Fresh seasonal whole fruit ~ \$4

*Per dozen*

Pastries or muffins ~ \$27  
Bagels with cream cheese ~ \$25  
Cookies ~ \$25  
Brownies ~ \$30

## **BEVERAGES**

Soda, fruit juice & hot tea ~ \$3 each  
Coffee ~ \$28 per gallon  
Bottled tea ~ \$4 each

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***Barbeque menu available upon  
request.***

## **BUFFET BREAKFAST**

### **Continental Breakfast ~ \$14**

Pasties, muffins, bagels & cream cheese, scrambled eggs, and seasonal fruit

### **Breakfast Burrito ~ \$14**

Eggs, sausage, green chilies and cheese; served with potatoes, seasonal fruit and salsa

### **French Toast or Berry Pancakes ~ \$14**

Your choice of French toast or berry pancakes served with breakfast meat

### **Eggs Benedict ~ \$15**

Toast English muffin, Canadian bacon, and poached eggs topped with hollandaise sauce & a touch of tarra-gon served with O'Brien potatoes and seasonal fruit

### **Kiva Breakfast ~ \$15**

Scrambled eggs, breakfast meat, O'Brien potatoes, pastries and seasonal fruit

### **Omelet Bar ~ \$15**

Made to order, served with O'Brien Potatoes and seasonal fruit

### **Chef Friar's Egg Bake ~ \$15**

Eggs, potatoes, sausage, mushrooms, red peppers and onion topped with melted cheese, served with seasonal fruit (Attendant fee - \$25)

### **Quiche ~ \$15**

Choice of green chili, broccoli, or Lorraine, served with seasonal fruit and Au Gratin potatoes

## **ACCOMPANIMENTS**

Breakfast breads ~ \$4  
Scones ~ \$4  
Hot or cold cereal w/ milk ~ \$4  
Assorted fruit yogurt ~ \$3  
Milk ~ \$3

## **BUFFET LUNCH**

### **DELI ~ \$15**

Sliced deli meats and a variety of sliced cheeses, **Choice of 2:** Potato, pasta or mixed field green salad, served with fresh baked rolls; add soup \$4

### **Taco & Burrito Bar ~ \$15**

Spicy shredded beef, grated cheese, lettuce, onions, tomatoes, salsa, sour cream, and guacamole. Soft & hard shell tortillas, served with refried beans and chili Verde

### **Hamburger ~ \$15**

Choice of hamburger or cheeseburger, lettuce, pickles, and sliced tomatoes, served with your choice of French fries, sweet potato fries or potato salad

### **Wrap Sandwiches ~ \$16**

Choose 3 varieties: BLT, Chicken Caesar, Steak & Cheese, Chicken salad, Turkey Avocado, Ham & Cheese, Beef & Swiss with sour cream horseradish sauce, or Veggie, served with mixed field green salad and your choice of potato or pasta salad

### **Pasta ~ \$16**

Lasagna, Fettuccini Alfredo, and Spaghetti with marinara & Italian sausage, served with mixed field green salad and garlic bread

### **Sedona Fajita Bar ~ \$16**

Marinated beef sirloin steak & chicken breast, sautéed onions & bell peppers, toasted flour tortillas, guacamole, and sour cream, served with rainbow tortilla chips, salsa fresca and mixed field greens with dressings

### ***All lunches include:***

*Cookies for dessert, coffee and ice tea*



## **PLATED LUNCH**

### **Cajun Chicken Sandwich ~ \$14**

Our own special Cajun spices on a boneless, skinless chicken breast grilled to perfection, on a toasted bun with melted Monterey Jack cheese, and your choice of potato salad or pasta salad

### **Salad as a Meal ~ \$16**

Choose your mix; mixed salad greens, Romaine or spinach

Choose our meat; broiled chicken breast, sirloin steak strips, garlic broiled shrimp or broiled salmon

Choose our two garnishes; tomato, cucumber slices, shredded carrot, garbanzo beans, kidney beans, black olives, Kalamata olives, onion or croutons

Choose your dressings; Chef Friar's own house vinaigrette, blue cheese, Caesar, ranch or huckleberry vinaigrette

Served with rolls and butter; add soup for \$4

### **Open Faced Steak Sandwich ~ \$18**

Grilled sirloin steak on a warm roll, topped with sautéed mushrooms & onions, lettuce and tomato and comes with potato salad

### **Wiener Schnitzel ~ \$20**

Golden fried wiener schnitzel, served with sweet & sour cabbage and German potato salad

### **Croissant Sandwich ~ \$16**

Choose your meat; chicken salad, ham salad, crab salad, sliced turkey or ham, served with your choice of mixed field greens, pasta or potato salad

***If you're interested in a special menu, consult your sales representative. Chef Friar will cater to special dietary needs.***