

HORS D'OEUVRES

Antipasto Platter

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

Assortment of Roll Ups

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

Crostini

Thin sliced baguette with assorted toppings, ie: pepper & onion relish, salmon & arugula, goat cheese & wild mushrooms

Deviled Eggs

Prepared classic to creative

Baked Brie en Croute

Topped with raspberry sauce and served with crostini

Baked Mushrooms

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

Crab Cakes

Served with spicy remoulade sauce

Egg Rolls

With spicy orange Szechuan sauce

Caprese Skewers

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

Classic Shrimp Mound or Skewers

Served with traditional cocktail sauce

Ham & Pineapple Kabobs

Domestic & Imported Cheese Display with Crackers

Fresh Fruit Display

Vegetable Crudit  with Dip

Raw, seasonal vegetables

BBQ, Swedish or Marinara Parmesan Meatballs

Spanakopita

Spinach and feta cheese wrapped in phyllo and baked crispy

PLATED DINNER

8 oz. Chicken Cordon Bleu

Chicken breast stuffed with ham and cheese, topped with hollandaise

Chicken St. Michelle

Chicken breast, mushrooms, peppers, onions, kalamata olives and garlic smothered in a white wine cream sauce

8 oz. Beef Tenderloin with wine-infused demi-glace or gorgonzola cream sauce

12 oz. Ribeye Steak with brandied caramelized mushroom and onion saut 

8 oz. Baked Boned Trout with garlic butter and lemon garnish

7 oz. Whiskey River Salmon marinated in a smoky teriyaki sauce and baked

**MULTIPLE PLATED DINNER ENTREES
ARE SUBJECT TO A
\$2 CHARGE PER PLATE**

BUFFET DINNER

Red Lodge Carved Roasted Sirloin

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

Braised beef in a succulent blend of seasonings with roasted vegetables

Beartooth Marinated Beef Brisket

With house-made BBQ sauce, and **choice of Chicken**

Rock Creek Prime Rib

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

Add an entr e: Chicken, Breaded Shrimp, Whiskey River Salmon or Walleye

ALL DINNERS INCLUDE:

Mixed field greens salad with two dressings, choice of: au gratin, garlic mashed or roasted red potatoes, Chef's choice saut ed vegetables, rolls & butter, coffee & tea

Rock Creek Resort prides itself on giving top-notch service and providing excellent food in a one-of-a-kind setting.

Custom menu requests encouraged and all noted special dietary needs will be met .. no problem!

SEAFOOD SUGGESTIONS

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



**Barbecue Menu
Available upon request**



BREAK ITEMS

Tortilla chips with salsa, guacamole
Potato chips with dip
Assorted fruit yogurt
Mixed nuts
Pretzels, snack mix or trail mix
Granola or candy bars
Fresh seasonal fruit platter
Fresh seasonal whole fruit
Pastries or muffins
Bagels with cream cheese
Cookies , brownies, dessert bars

BEVERAGES

Soda, fruit juice , milk, hot tea, iced tea,
lemonade, coffee, decaf



**ALL FOOD & BEVERAGE SUBJECT TO
15% GRATUITY & 3% SERVICE FEE**

BUFFET BREAKFAST

Continental Breakfast

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

Breakfast Burrito

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

French Toast or Berry Pancakes

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

Eggs Benedict

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

Kiva Breakfast

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

Chef Friar's Egg Bake

Eggs, potatoes, sausage, mushrooms,
red peppers and onion topped with
melted cheese, served with seasonal
fruit

Quiche

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

ACCOMPANIMENTS

Breakfast breads , scones ,
hot or cold cereal , assorted fruit yogurt

PLATED LUNCH

Cajun Chicken Sandwich

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

Salad as a Meal

Choose your mix: Mixed salad greens,
Romaine or Spinach

Choose one meat: broiled chicken
breast, sirloin steak strips, garlic broiled
shrimp or broiled salmon

Choose two garnish: tomato, cucumber
slices, shredded carrot, garbanzo
beans, kidney beans, black olives,
Kalamata olives, onion or croutons

Choose a dressing: House vinaigrette,
bleu cheese, Caesar, ranch or
huckleberry vinaigrette
Served with rolls and butter; adding
soup is an option

Open Face Steak Sandwich

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

Wiener Schnitzel

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

Croissant Sandwich

Choice of: chicken, ham, or crab salad,
served with choice of mixed field
greens, pasta or potato salad

All lunches include:

Cookies for dessert, coffee and iced tea

BUFFET LUNCH

Deli Bar

Variety of sliced deli meats and cheeses,
Choice of 2: Potato, pasta or mixed field
green salad,
served with fresh baked rolls;
adding soup is an option

Taco & Burrito Bar

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

Hamburger

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

Wrap Sandwiches

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 choice of potato or pasta salad

Pasta

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

Sedona Fajita Bar

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

**MENU PRICES ARE GUARANTEED NO EARLIER
THAN 6 MONTHS PRIOR TO YOUR EVENT**