

**HORS D'OEUVRES**  
**SERVED BEFORE MAIN COURSE ONLY**  
**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 Crudite' with 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 MEALS**

**Chicken Cordon Bleu @ \$30**

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

**Chicken St. Michelle @ \$30**

A boneless, skinless chicken breast with mushrooms, peppers, onions, kalamata olives and garlic in a white wine cream sauce— 8 oz.

**Beef Kabobs @ \$32**

Marinated in Teriyaki sauce and grilled.

**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.

**8 oz. Filet of Beef Tenderloin @ \$42**

Served with a wine-infused beef Demi-glace or a Gorgonzola cream sauce.

**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.**

**Beef Short Ribs @ \$32**

Braised 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 w/its own au jus & horseradish cream sauce. Select a second entrée:

**Add Chicken @ \$4**

**Add Breaded Shrimp @ \$6**

**Add Whiskey River Salmon @ \$6**

**Add Walleye @ \$8**

**Italian @ \$30**

Antipasto Salad, Crostini's, Lasagna, Spaghetti w/ mushrooms, Chicken Alfredo, Breadsticks

**Seafood Italian @ \$34**

Antipasto Salad, Crostini's, Caesar Salad, Scampi on Linguini, Seafood Fettuccini, Scaloppini w/ Marinara, Garlic Bread

**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.*

**Wines**

**House Wines @ \$20 per bottle**

**House Champagne @ \$20 per bottle**

**Sparkling Wines @ \$18**

**Keg beer**

<b>Domestic:</b>	8 gal \$150	16 gal \$275
<b>Import/Microbrew</b>	5 gal \$135	15 gal \$350

***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**

