



ROCK CREEK
RESORT

CATERING MENU



TABLE OF CONTENTS

To view a specific menu, tap the menu name from the list below.

BREAKFAST..... 3

BREAKS. 5

LUNCH. 7

HORS D’OEUVRES. 9

STATIONS. 10

DINNER - PLATED..... 11

DINNER - BUFFETS..... 13

LATE NIGHT BITES. 14

BEVERAGE PACKAGES. 15

SPECIALTY COCKTAILS..... 16

SPECIALTY BAR OFFERINGS..... 17

WINE OFFERINGS. 17



RISE & SHINE

All breakfast buffets and bars are accompanied by premium local regular & decaffeinated coffee, a selection of hot teas, and juices. Minimum order of 10 guests. Priced per person.

BREAKFAST BUFFETS

BEARTOOTH BUFFET

orange juice & cranberry juice
sliced seasonal fruit & mixed berries GF, DF, VEG
Greek yogurt GF, VEG
scrambled eggs GF, VEG
cheddar cheese, fire-roasted salsa
crispy potatoes O'Brien GF, DF, V
cinnamon French toast N, VEG
spiced pecans, warm maple syrup
elk sausage & hickory smoked bacon GF, DF
assorted breakfast pastries N
premium local regular & decaffeinated coffee
selection of hot teas

SILVER RUN BUFFET

orange juice & cranberry juice
sliced seasonal fruit & mixed berries GF, DF, VEG
scrambled eggs GF, VEG
cheddar cheese, fire-roasted salsa
crispy breakfast potatoes GF, VEG
brown butter and herbs
country sausage & hickory smoked bacon GF, DF
assorted breakfast pastries N, VEG
premium local regular & decaffeinated coffee
selection of hot teas

FISHTAIL CONTINENTAL

orange juice & cranberry juice
sliced seasonal fruit & mixed berries GF, DF, VEG
Greek yogurt GF, VEG
steel-cut oatmeal N, VEG
toasted nuts, assorted milk, dried fruit
selection of bagels N, VEG
cream cheese, peanut butter, fruit preserves
assorted breakfast pastries N, VEG
premium local regular & decaffeinated coffee
selection of hot teas

DISPLAYED BREAKFAST ENHANCEMENTS

Customize your breakfast experience with these classics! Available as add-ons to the buffets and bars, not sold separately. Priced per person.

STEEL-CUT OATMEAL N, VEG

toasted nuts, assorted milk, dried fruit

SCRAMBLED EGGS GF, VEG

cheddar cheese, fire-roasted salsa

CHOICE OF BACON, SAUSAGE, OR HAM GF

CINNAMON FRENCH TOAST N, VEG

spiced pecans, warm maple syrup

BREAKFAST BURRITOS

eggs, cheese, chorizo, fried potatoes, salsa, sour cream

Please ask about vegetarian and dairy-free options.

BREAKFAST SANDWICHES

cheddar cheese, scrambled eggs, corned beef, English muffin

GLUTEN-FREE MUFFINS GF

ASSORTED BAGELS N, VEG

whipped herb butter, cream cheese, peanut butter, fruit preserves

BREAKFAST BARS

SMOKED TROUT & BAGEL BAR

assorted bagels, smoked trout, lettuce, sliced tomatoes, sliced red onions, capers, assorted cream cheeses, lemons, hard-boiled eggs

CHEF'S FAVORITE BREAKFAST STATIONS

Chef Attendant Fee per two hours.

CHEF ATTENDED WAFFLE STATION **VEG**

assorted toppings, whipped cream, maple syrup, fruit & berries

CHEF ATTENDED OMELET STATION

regular eggs, egg whites, cheese: Swiss, cheddar, goat cheese, pepper jack cheese, seasonal vegetables, smoked trout, local sausage, bacon, ham

ON-THE-GO BREAKFAST

On-The-Go Breakfasts are served with seasonal fruit, coffee, and bottled water.

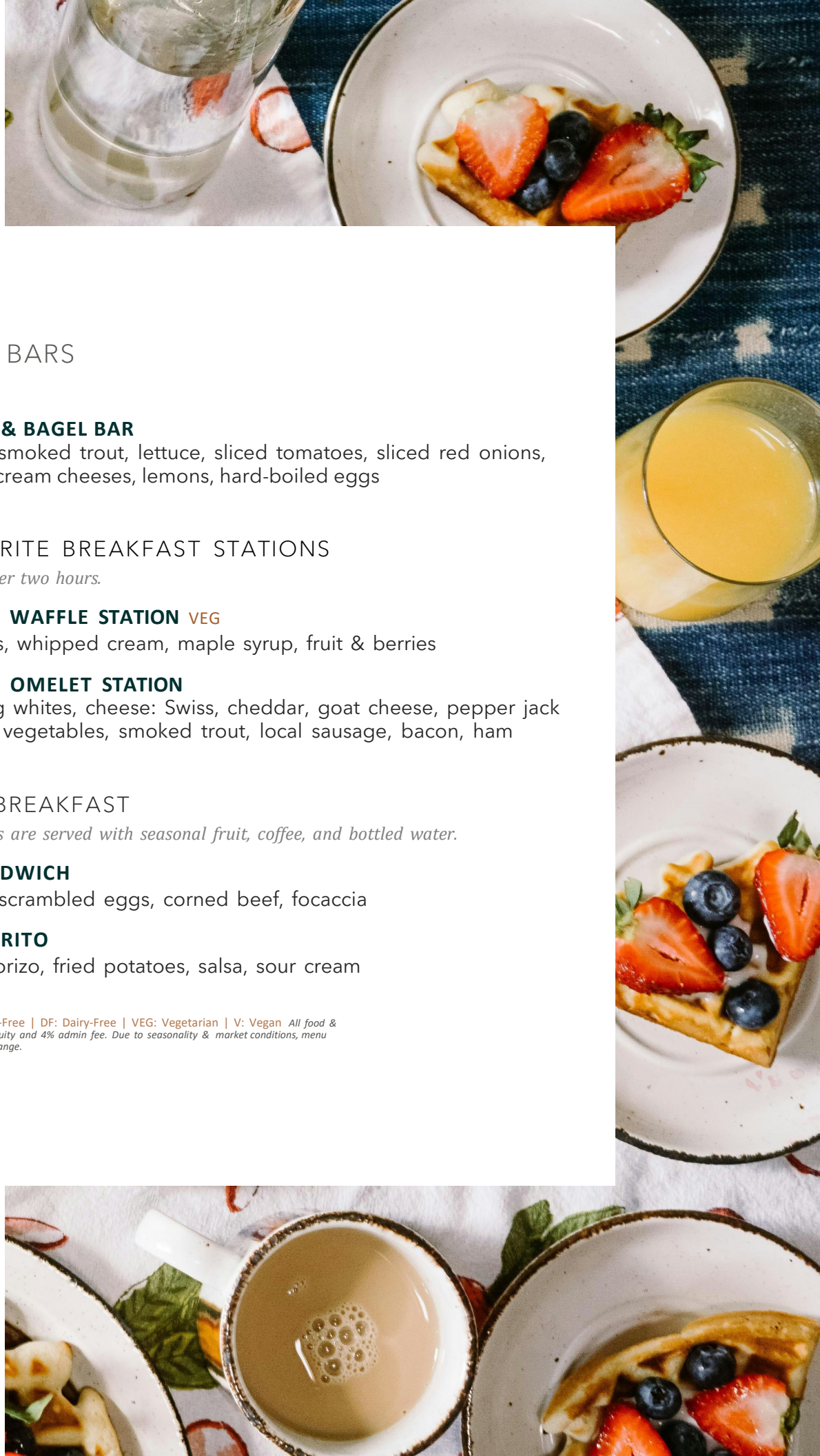
BREAKFAST SANDWICH

cheddar cheese, scrambled eggs, corned beef, focaccia

BREAKFAST BURRITO

eggs, cheese, chorizo, fried potatoes, salsa, sour cream

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BREAK TIME

BREAKS

Breaks are served for 30 minutes. Priced per person.

SUGAR RUSH VEG

assorted brownies, Rice Krispies treats, chocolate chip cookies, premium local regular & decaffeinated coffee, selection of hot teas

GRANDMAS COOKIE JAR N, VEG

chocolate chip, peanut butter, premium local regular & decaffeinated coffee, selection of hot teas

BEAR TRACKS V

mixed berry bowl, sliced seasonal fruit platter, premium local regular & decaffeinated coffee, selection of hot teas

EARLY RECHARGE N, V

seasonal whole fruit selection, individual bags of trail mix, selection of granola & energy bars, premium local regular & decaffeinated coffee, selection of hot teas

BEVERAGES

COFFEE STATION (PRICED PER PERSON)

4 hours or 8 hours

includes half & half, almond milk, assorted sugars and honey, premium local regular & decaffeinated coffee, selection of teas

ASSORTED SOFT DRINKS

BOTTLED STILL OR SPARKLING WATER

small or large

INFUSED FRUIT WATER STATION

4 hours or 8 hours



BREAK SNACKS

Snacks are priced per item unless otherwise noted.

BOWL OF WHOLE FRUIT GF, V

YOGURT & BERRY GRANOLA PARFAIT N, VEG

ASSORTED ENERGY BARS, GRANOLA BARS, TRAIL MIX N, VEG

TRAIL MIX N, GF, V
assorted/yogurt

HOUSE-BAKED COOKIES VEG
chocolate chip, peanut butter

VEGETABLE CRUDITÉ
classic hummus GF, V, ranch VEG

FRUIT PLATTER V
assorted seasonal fruit

CHEESE & HONEY BOARD VEG
fresh fruit, assortment of breads, herbed crackers

CHARCUTERIE & CHEESE BOARD
assorted gourmet meats and cheeses, fresh fruit, assortment of breads, herbed crackers

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LET'S DO LUNCH

All lunch buffets are accompanied by lemonade and iced tea.
Minimum order of 10 guests. Priced per person.

LUNCH BUFFETS

CREEKSIDO BBQ BUFFET

redskin potato salad GF, VEG
creamy jalapeño lime coleslaw GF, VEG
pulled pork GF, DF
smoked beef brisket GF, DF
three cheese mac VEG
ranch style baked beans GF, DF
pickles VEG
sauces: house bbq
seasonal cobbler & sweet cream VEG, N



ROSEBUD PROTEIN BOWL

for each guest to custom-create

1. bases V

steamed brown rice, quinoa, mixed greens

2. proteins GF, DF

Marbled Farms skirt steak, chili-lime marinated chicken, roasted mushrooms

3. toppings GF, DF, VEG

sweet potatoes, beans, corn salsa, scallions, avocado

4. dressings VEG

avocado-jalapeño crema, spicy mayo, lemon vinaigrette

dessert: huckleberry cheesecake bars



HIGH LAKES DELI

mixed greens **GF, VEG**

shaved vegetables, tomatoes, cucumber, assorted dressings

build your own sandwiches

for each guest to custom-create

1. breads

whole wheat, sourdough, hoagie, gluten-free bread

2. spreads **GF, VEG**

confit garlic aioli, honey mustard, roasted pepper hummus

3. meats **GF, DF**

roasted chicken breast, turkey, ham, corned beef, bacon

4. cheeses **GF**

pepper jack, Swiss, cheddar

5. accompaniments **GF, VEG**

assorted lettuces, pickles, tomatoes, shaved red onion, marinated roasted vegetables

bowl of whole fruit **GF, V**

assorted cookies **VEG**

BOXED LUNCHES

All lunch items are served with chips, seasonal whole fruit, and bottled water.

chicken Caesar wrap

romaine lettuce, house Caesar dressing, cherry tomatoes, tortilla

club sandwich

honey ham, house herb roasted turkey, tomato, cheddar, shredded lettuce, avocado, garlic aioli, baguette

roasted pepper sandwich **N, VEG**

roasted peppers, artichoke hearts, tapenade, smoked provolone

turkey sandwich

turkey, white cheddar, lettuce, roasted tomato, basil aioli, baguette

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HORS D'OEUVRES

Available passed or displayed. Priced per item. Minimum order of two dozen.

HOT

WILD MUSHROOM ARANCINI **VEG**

smoked tomato jam, Parmesan cheese

MEDITERRANEAN CHICKEN SATAY **GF**

tzatziki

SMOKED TROUT CAKES

caper lemon aioli

CHEESY POLENTA CAKES **VEG, GF**

romesco sauce, brie cheese

PRIME GRASS-FED MEATBALLS **GF**

arrabbiata sauce, pecorino

CHORIZO CROQUETTE **GF**

potato, chipotle lime crema, queso fresco, cilantro

COLD

ROASTED TOMATO BRUSCHETTA **VEG**

chevre, garlic crostini

SPINACH ARTICHOKE CROSTINI **VEG**

white cheddar cheese, grilled baguette

SHRIMP COCKTAIL **GF, DF**

SMOKED SALMON **GF**

cucumber, whipped goat cheese, chives

HEIRLOOM TOMATO AND

MOZZARELLA SKEWER **GF, VEG**

balsamic glaze

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STATIONS

STATIONED HORS D'OEUVRES

Priced per person.

ARTISAN CHEESE & HONEY VEG, N

assorted local & imported cheeses, accompaniments

SALAMI BOARD WITH IMPORTED & DOMESTIC CHEESES

assorted sausages, cured meats, salamis, mustard, olives, slow-roasted tomatoes, selection of imported & domestic cheeses, herb crostini flatbreads & assorted crackers

DIPS & BREADS

smoked trout dip, artichoke and spinach dip, classic hummus, herb crostini flatbreads & assorted crackers

VEGETABLE CRUDITÉ

classic hummus GF, V, ranch VEG

BRUSCHETTA BAR

whipped Boursin cheese, pimento cheese, smoked trout, shaved prosciutto, caramelized onion dip, Greek olives, slow-roasted tomatoes, roasted garlic, hummus, rosemary flatbreads, assorted crackers, grilled baguette

CARVING STATIONS

Priced per person. Chef attendant fee.

MARBLED FARMS ROSEMARY CRUSTED PRIME RIB GF

caramelized onion jus, horseradish cream

elevate:

Prime Angus
American Wagyu

MARINATED RACK OF LAMB GF, DF

citrus herbed marinated

STUFFED PORK LOIN ROULADE

GF, DF

spinach, apples, coarse mustard jus

SLOW-COOKED KING SALMON GF

herbed garlic cream sauce

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CHEF'S PLATED

3-COURSE DINNER

All dinner menus are accompanied by rolls & butter, along with hot coffee & tea. Priced per person.

FIRST COURSE

Choose one soup or salad.

salads:

ENDIVE & BABY FRISÉE SALAD N, GF, VEG

compressed pears, candied pecans, roquefort cheese truffle vinaigrette

OPD LODGE SALAD GF, VEG

mixed greens, baby fennel, granny smith apple, pecans, rosemary vinaigrette

SALAD OF BABY GREENS N, GF, VEG

Honeycrisp apples, candied pecans, marinated feta, citrus vinaigrette

soups:

CREAMY SAN MARZANO TOMATO VEG

garlic cream, toasted sourdough

SMOKED POTATO LEEK GF, VEG

chives and cheddar cheese

MINISTRONE V

seasonal vegetables, pasta, beans

MAIN COURSE

Choose up to three to offer your guests. If your group is over 15 guests, you will need to provide the number of each entrée to prepare in advance.

WOOD GRILLED HANGER STEAK GF, DF

cherry demi-glace, braised Swiss chard, crispy potato

WILD MUSHROOM RISOTTO GF, VEG

SLOW-COOKED KING SALMON

brown butter hollandaise, roasted tomatoes and herbs, couscous

PAN-SEARED CHICKEN BREAST & THIGH CONFIT GF

finest herbes beurre blanc, roasted root vegetables

MARBLED FARMS CARAMELIZED BEEF TENDERLOIN GF

creamed basil, blistered tomatoes, black pepper condiment



MAIN COURSES CONTINUED: DUET COURSES

WOOD-GRILLED SALMON & GRILLED FILET OF BEEF GF

elevate: Prime Angus, American Wagyu
cauliflower purée, blistered tomatoes, broccolini, black pepper condiment

MARBLED FARM 14 OZ. PRIME ANGUS RIBEYE & 2 U8 SCALLOPS GF

elevate: American Wagyu
confit garlic mashed potatoes, honey glazed carrots, au poivre sauce

DESSERTS

Choose one.

SEASONAL COBBLER VEG

Chantilly whipped cream

SEASONAL CRÈME BRÛLÉE VEG

HUCKLEBERRY SHORTCAKE V

whipped cream

STRAWBERRY CHEESECAKE VEG

macerated strawberries, strawberry coulis

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DINNER BUFFETS

All dinner menus are accompanied by rolls and butter, along with hot coffee and tea. Minimum order of 20 guests. Price per person is established for all guests as the highest priced main course selected.

BEARTOOTH DINNER BUFFET

herbed tomato couscous **V**
roasted tomatoes and herbs

baby beet salad **N, GF, VEG**
frisée, blue cheese, hazelnuts, citrus vinaigrette

grilled chicken breast **GF, DF**
roasted peppers, duck fat chimichurri

king salmon **GF**
honey, garlic, fried leeks, roasted root vegetables

wild mushroom risotto **GF, VEG**

Marbled Farms red wine braised beef short ribs **DF, GF**
braising sauce, root vegetables

whipped garlic mashed potatoes **GF, VEG**

sauteed green beans **GF, DF, V**
roasted shallots, olive oil

seasonal cobbler **VEG**
Chantilly whipped cream

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CREEKSIDE GOURMET BBQ BUFFET

sliced watermelon **GF, DF, V**
lime-chili salt

gourmet potato salad **GF, VEG**

rock creek house salad **GF, VEG**
cherry tomatoes, red onion, cucumber, grana padano, apple cider vinaigrette

charcoaled grilled steelhead trout **GF**
lemon butter, roasted tomatoes

fontina mac & cheese **VEG**
roasted garlic breadcrumbs
add lobster

dry-rubbed smoked pork ribs **DF, GF**

marbled farms beef brisket **DF, GF**
huckleberry BBQ sauce

all the fixins
pickled vegetables, hot sauce, BBQ sauce bar

hand pies **VEG**
seasonal fruit compote

ROCK CREEK DINNER BUFFET

mixed greens **GF, VEG**
shaved vegetables, tomatoes, cucumber, house vinaigrette and buttermilk ranch

melon & mozzarella caprese **VEG**
basil, mint, olive oil, sea salt

marbled farms sliced wood-grilled flank steak **GF, DF**
port demi-glace

pork tenderloin **GF, DF**
cider grain mustard glaze

roasted fingerling potatoes **GF, DF, V**

grilled broccolini **GF, DF, V**
balsamic, garlic oil, sea salt

seasonal crème brûlée **VEG**

LATE NIGHT BITES

CHICKEN WINGS

chicken wings: sweet teriyaki, buffalo, Korean bbq
blue cheese and ranch dressing
carrot and celery sticks

SLIDER STATION

Montana grass-fed beef patties, black bean patties
aged cheddar cheese
lettuce, tomato, pickles, and red onion
mayonnaise and ketchup

PRETZEL BITES

beer cheese, coarse mustard

PASSED ESPRESSO MARTINI

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BEVERAGE SELECTION

Bartender and set-up fee per bar. This includes one bartender for up to four hours.

One bartender per 50 guests. Custom bar packages available.

All bar packages include house wines, a rotating selection of domestic and craft beers, assorted sodas, still and sparkling water.

BAR PACKAGES

STILLWATER

Cold Springs Vodka (MT)
Bombay Gin
Bacardi Rum
Sauza Blanco Tequila
Sauza Reposado Tequila
Jack Daniels Bourbon
Rittenhouse Rye
Tullamore Dew Irish Whiskey
Cutty Sark Scotch

CLARK'S FORK

Whistling Andy (MT)
Vodka
Huckleberry Vodka
Gin
Rum
Whiskey
Milagro Blanco Tequila
Milagro Reposado Tequila
Dewar's White Label
Scotch North Fork Rye

ROCK CREEK

Grey Goose Vodka
Tito's Vodka
Hendricks Gin
Captain Morgan Rum
Don Julio Blanco
Don Julio Reposado
Don Julio Anejo
Woodford Reserve
Woodford Reserve Rye
Jameson Irish Whiskey
Glenlivet 12-year Scotch

DOMESTIC BEER

Bud Light
Coors Light
Michelob Ultra
Hard Seltzers

LOCAL MICROBREWS & IMPORTS

Red Lodge Ales Bent Nail
IPA
Mountains Walking Rice
Lager
Cold Smoke Scotch Ale
Non Alcoholic Beer

CORDIALS

Bailey's Irish Crème
Kahlua
Triple sec
Dolin Dry Vermouth
Dolin Sweet Vermouth

BAR PACKAGE PRICING

HOSTED BAR | *Priced per drink*

Stillwater Tier	Domestic Beer
Clark's Fork Tier	Microbrew & Imports
Rock Creek Tier	Premium Still or Sparkling Water
House wine by the glass	Assorted Soft Drinks

PACKAGE BAR

Choose from available bar packages: **Stillwater, Clark's Fork, or Rock Creek.**
Beer & Wine are also available.

Available in 2-hour, 3-hour, or 4-hour service options. Additional hours can be added to any package.

SPECIALTY COCKTAILS

A bartender set-up fee applies for the below cocktails. Pricing and service is based on the selected liquor tier. All specialty cocktails are paired with the liquor tier selected. Specialty cocktails are an additional cost per drink.

Big rocks available to add to your package. For mocktail options, please ask your Event Manager.

BANQUET & CATERING SPECIALTY COCKTAILS

BLACKBEAR BOURBON

bourbon, lemon juice, blackberry simple syrup

HUCKLEBERRY SPICY PALOMA

jalapeño infused tequila, grapefruit juice, huckleberry purée

ALPEN GLOW SPRITZ

vodka, blood orange purée, strawberry purée, lemon juice, simple syrup soda water

ROCK CREEK G&T

gin, rhubarb shrub, tonic, lime juice

HUCKLEBERRY MARGARITA, MULE OR MOJITO



SPECIALTY BAR OFFERINGS

SPECIALTY BARS

BLOODY MARY BAR | 2 HOUR SERVICE

Silver Tier vodka, housemade bloody mary mix, choice of condiments:

bacon	a selection of hot sauces
pepperoncini	pimento-stuffed olives
lemon and/or lime wedges	celery stalk
horseradish	pickles

AROMATIC WHISKEY BAR

PRICE PER BOTTLE SELECTED + BARTENDER FEE

four woodchip flavors: maple, apple, pecan, hickory

MIMOSA BAR | 2 HOUR SERVICE

Blanc de Blanc Brut, orange juice

BELLINI BAR | 2 HOUR SERVICE

Blanc de Blanc Brut, choose two juices: orange, cranberry, grapefruit

WINE OFFERINGS

Priced per bottle. Vintages and prices are subject to change. Must be ordered by the case.

SELECTION

HOUSE WINES

Nautilus Estate **Sauvignon Blanc**, Marlborough, NZ
 Banshee **Pinot Noir**, Sonoma, CA
 Nine Hats **Chardonnay**, Columbia Valley, WA
 Cab et al Bordeaux **Red Blend**, Western Cape, South Africa
 Zardetto Prosecco **Brut** Veneto, Italy

For additional wine offerings, please ask your event manager.

