



ROCK CREEK
RESORT

CATERING MENU



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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 | \$35

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 | \$28

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 | \$22

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 | \$12 N, VEG

toasted nuts, assorted milk, dried fruit

SCRAMBLED EGGS | \$9 GF, VEG

cheddar cheese, fire-roasted salsa

CHOICE OF BACON, SAUSAGE, OR HAM | \$12 GF

CINNAMON FRENCH TOAST | \$14 N, VEG

spiced pecans, warm maple syrup

BREAKFAST BURRITOS | \$16

eggs, cheese, chorizo, fried potatoes, salsa, cilantro lime crema

Please ask about vegetarian and dairy-free options.

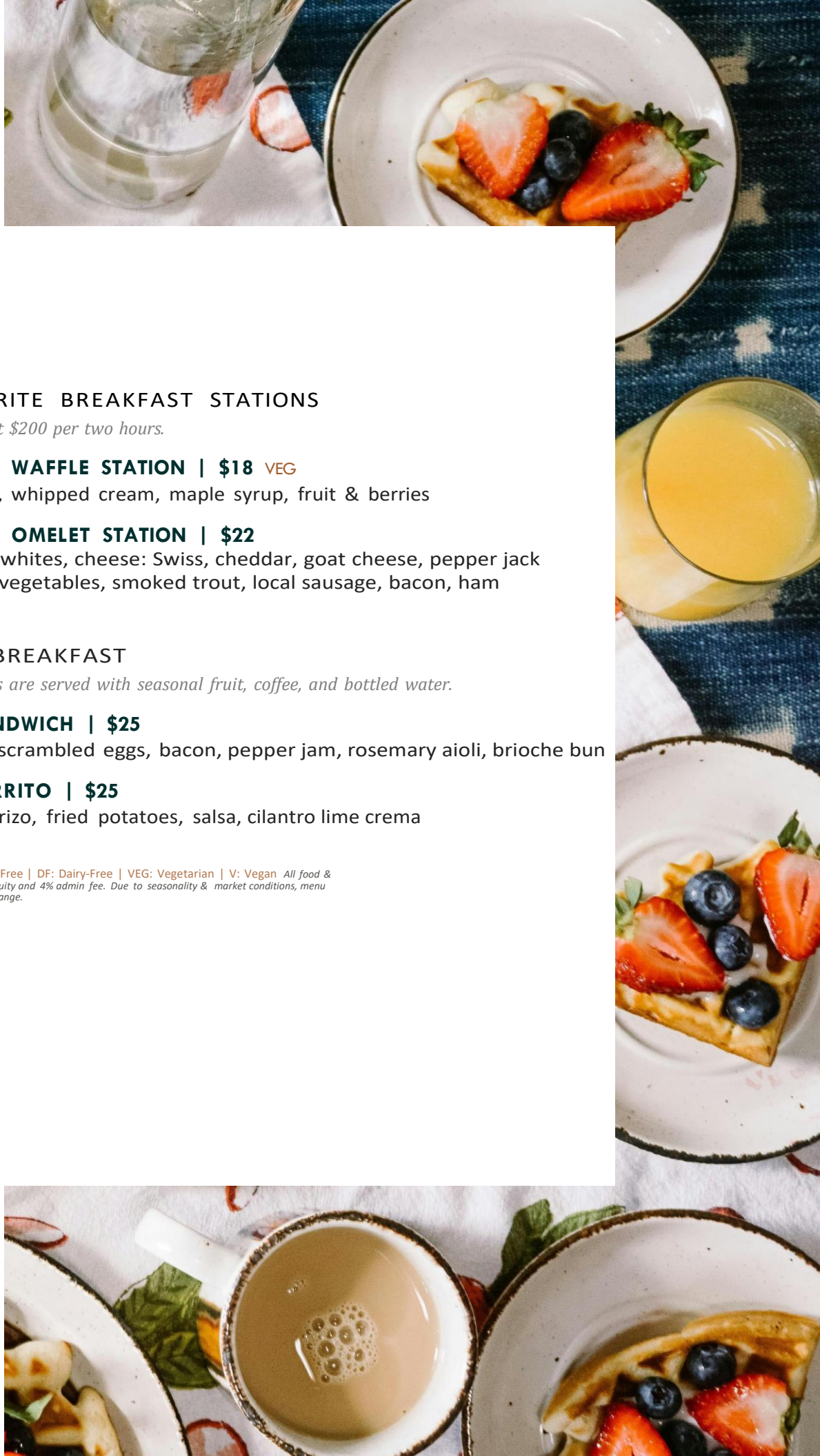
BREAKFAST SANDWICHES | \$14

cheddar cheese, scrambled eggs, bacon, pepper jam, rosemary aioli, brioche bun

GLUTEN-FREE MUFFINS | \$9 GF

ASSORTED BAGELS | \$7 N, VEG

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



CHEF'S FAVORITE BREAKFAST STATIONS

Chef Attendant Fee at \$200 per two hours.

CHEF ATTENDED WAFFLE STATION | \$18 VEG

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

CHEF ATTENDED OMELET STATION | \$22

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 | \$25

cheddar cheese, scrambled eggs, bacon, pepper jam, rosemary aioli, brioche bun

BREAKFAST BURRITO | \$25

eggs, cheese, chorizo, fried potatoes, salsa, cilantro lime crema

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BREAK TIME

BREAK SNACKS

Snacks are priced per item unless otherwise noted.

BOWL OF WHOLE FRUIT | \$8/PERSON GF, V

YOGURT & BERRY GRANOLA PARFAIT | \$10 N, VEG

ASSORTED ENERGY BARS, GRANOLA BARS, TRAIL MIX | \$7/PERSON N, VEG

TRAIL MIX | \$12/LBS. N, GF, V
assorted/yogurt

HOUSE-BAKED COOKIES | \$20/DOZEN VEG
chocolate chip, peanut butter, oatmeal raisin, GF chocolate chip

VEGETABLE CRUDITÉ | \$14/PERSON
classic hummus GF, V, ranch VEG

FRUIT PLATTER | \$14/PERSON V
assorted seasonal fruit

CHEESE & HONEY BOARD | \$16/PERSON VEG
fresh fruit, assortment of breads, herbed crackers

CHARCUTERIE & CHEESE BOARD | \$24/PERSON
assorted gourmet meats and cheeses, fresh fruit, assortment of breads,
herbed crackers

BEVERAGES

COFFEE STATION (PRICED PER PERSON)

4-hours | \$9

8-hours | \$18

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

ASSORTED SOFT DRINKS | \$5

BOTTLED STILL OR SPARKLING WATER

small | \$5

large | \$9

INFUSED FRUIT WATER STATION

4-hours | \$5

8-hours | \$10



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 | \$35

roasted potato salad GF, VEG
creamy jalapeño lime coleslaw GF, VEG
pulled pork GF, DF
bbq chicken GF, DF
ranch style baked beans GF, DF
pickles VEG
house bbq sauce
seasonal cobbler & sweet cream VEG, N

ROSEBUD PROTEIN BOWL | \$40

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 | \$22

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, baguette, gluten-free bread

2. spreads **GF, VEG**

pesto aioli, honey mustard, hummus

3. meats **GF, DF**

turkey, ham, roast 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 | \$22

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

chicken caesar wrap

roasted chicken, house caesar dressing, romaine lettuce, cherry tomatoes

turkey club sandwich

smoked turkey, bacon, heirloom tomato, swiss cheese, romaine lettuce, pesto aioli, sourdough

roasted pepper sandwich **N, VEG**

roasted peppers, artichoke hearts, tapenade, smoked provolone, baguette

ham and gruyere sandwich

black forest ham, gruyere cheese, arugula, dijon mustard, baguette

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HORS D'OEUVRES

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

HOT | \$6 A PIECE

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 | \$5 A PIECE

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 | \$16 VEG, N

assorted local & imported cheeses, accompaniments

SALAMI BOARD WITH IMPORTED & DOMESTIC CHEESES | \$30

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

DIPS & BREADS | \$16

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

VEGETABLE CRUDITÉ | \$14

classic hummus GF, V, ranch VEG

BRUSCHETTA BAR | \$28

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 of \$200.

MARBLED FARMS ROSEMARY CRUSTED PRIME RIB | \$40 GF

caramelized onion jus, horseradish cream

MARINATED RACK OF LAMB | \$48 GF, DF

citrus herbed marinated

STUFFED PORK LOIN ROULADE | \$36

GF, DF

spinach, apples, coarse mustard jus

SLOW-COOKED KING SALMON | \$38 GF

herbed garlic cream sauce

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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 | \$85

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

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 | \$75

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

gourmet potato salad **GF, VEG**

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

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

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 | \$70

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-glaze

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 | \$15/PERSON

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

SLIDER STATION | \$22/PERSON

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

PRETZEL BITES | \$14/PERSON

beer cheese, coarse mustard

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BEVERAGE SELECTION

Bartender and set-up fee is \$250 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. Offerings subject to change based on availability.

BAR PACKAGES

STILLWATER

Tito's Vodka
New Amsterdam Gin
Bacardi Rum
Luna Azul Tequila
Jack Daniel's Bourbon
Rittenhouse Rye
Cutty Sark Scotch

LOCAL MICROBREWS

Red Lodge Ales-Pilsner
IPA
Lager
Hefeweizen
Amber
Pale Ale
Inquire about other offerings.

ROCK CREEK

Grey Goose Vodka
Hendricks Gin
Captain Morgan Rum
Don Julio Blanco
Don Julio Reposado
Woodford Reserve
Woodford Reserve Rye
Jameson Irish Whiskey

DOMESTIC BEER

Coors
Coors Light
Corona
Corona N/A
Hard Seltzers

MIXERS

Coke
Diet Coke
Sprite
Ginger Beer
Ginger Ale
Soda Water
Tonic Water
Cranberry Juice
Pineapple Juice
Orange Juice

CORDIALS

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

HOSTED BAR | *Priced per drink*

Stillwater Tier | \$12
Rock Creek Tier | \$16
House Wine | \$10-\$12 *by the glass*
Ask your Event Manager for additional offerings.

Local Microbrews | \$8
Kegged Beer | Ask for pricing
Premium Still or Sparkling Water | \$5
Assorted Soft Drinks | \$5
Domestic Beer | \$7

PACKAGE BAR

	Stillwater	Rock Creek	Beer & Wine
4-hour service	\$50	\$65	\$45
Each additional hour	\$15	\$15	\$10

SPECIALTY COCKTAILS

A bartender set-up fee applies for the below cocktails. Cocktails are subject to change based on availability. For mocktail options, please ask your Event Manager.

BANQUET & CATERING SPECIALTY COCKTAILS \$15

HAPPY CAMPER ESPRESSO MARTINI

vodka, Treeline coldbrew, coffee cream liqueur

CHOCHECHERRY COSMO

gin, Willie's wild chokecherry liqueur, triple sec, lime

ALPEN GLOW SPRITZ

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

HUCKLEBERRY MARGARITA

tequila, triple sec, huckleberry syrup, lime juice

ROCK CREEK MULE

sage infused wildrye vodka, lime juice, ginger beer



SPECIALTY BAR OFFERINGS

SPECIALTY BARS

BLOODY MARY BAR | \$40 PER PERSON

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 + \$250 BARTENDER FEE

four woodchip flavors: maple, apple, pecan, hickory

MIMOSA BAR | \$30 PER PERSON

2 HOUR SERVICE

Blanc de Blanc Brut, orange juice

BELLINI BAR | \$45 PER PERSON

2 HOUR SERVICE

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

