



ROCK CREEK  
RESORT

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## 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

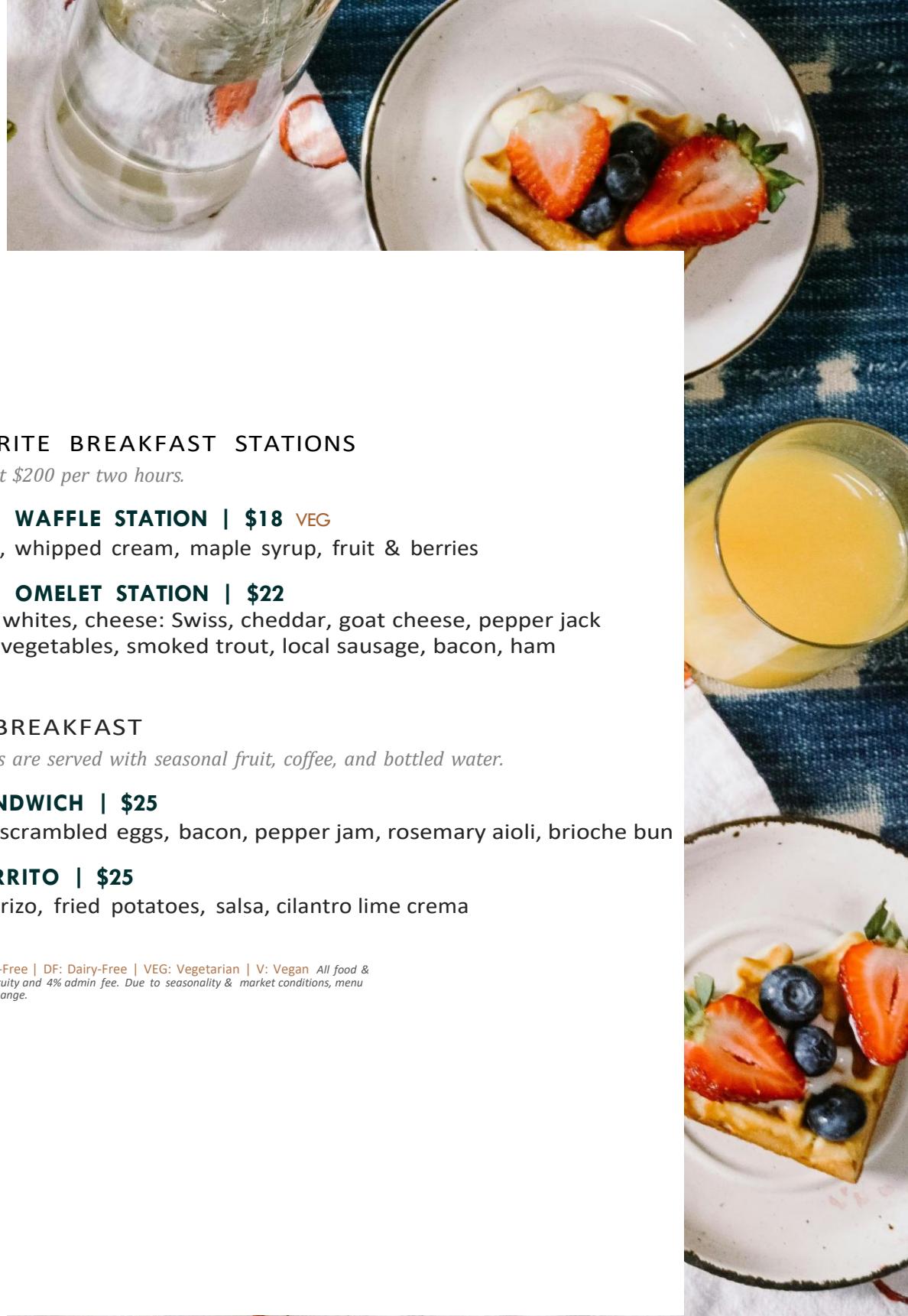
cheddar cheese, scrambled eggs, bacon, pepper jam, rosemary aioli, brioche bun

### 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

### CREEKSIDE 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

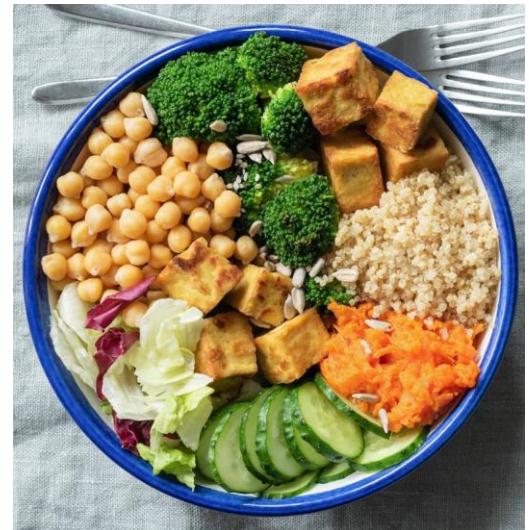
#### 3. toppings **GF, DF, VEG**

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**

sautéed 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-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 | \$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

### DOMESTIC BEER

Coors  
Coors Light  
Corona  
Corona N/A  
Hard Seltzers

### 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

### CORDIALS

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

### MIXERS

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

## 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

4-hour service

### Stillwater

### Rock Creek

### Beer & Wine

Each additional hour

\$50

\$65

\$45

\$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

### **CHOKECHERRY 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

