

ROCK CREEK RESORT

HORS D'OEUVRES

ALL SELECTIONS SERVE 25

CHARCUTERIE PLATTER market price

An eclectic assortment of meats, cheeses, fruits and other mouth-watering delights.

CROSTINI

With a variety of toppings including spicy relish.

ASSORTED ROLL-UP PLATTER

Ham & Cheddar

Turkey & Avocado

Salmon & Cream Cheese

Roast Beef & Horsey Sauce

DEVEILED EGGS

HOT ARTICHOKE & CRAB DIP

Served with Crackers.

VEGETABLE CRUDITE

Seasonal Vegetables served with Dip.

HUMMUS PLATTER

Seasonal Vegetables served with Hummus.

BAKED BRIE EN CROUTE

Topped with Raspberry Sauce and served with Crostini.

CHEESE PLATTER

Served with Crackers.

TERIYAKI BEEF

Served with Traditional Sesame Orange Sauce.

CRAB CAKES

Served with Spicy Remoulade.

BAKED MUSHROOMS

Crab Meat, Seasoned Bread Crumbs, & Cream Cheese.

SHRIMP

Traditional Cocktail Sauce. Lemon Wedges.

FRESH FRUIT PLATTER

Summer Months Only.

CAPRESE SKEWERS

Mozzarella. Basil. Cherry Tomatoes.
Balsamic reduction.

WHISKEY RIVER SALMON

Capers. Onions. Lemon Wedges. Crostinis.

MEATBALLS

Swedish

Marinara Parmesan

Barbecue

CHICKEN SATAY

Served with Traditional Sesame Orange Sauce.

EGG ROLLS

With spicy sauce.

CHICKEN WINGS

Hot Sauce, BBQ Sauce, or Sweet Glaze.



FINAL ORDERS DUE 2 WEEKS PRIOR TO EVENT

FOOD & BEVERAGE SUBJECT TO 20% GRATUITY AND 3.5% SERVICE CHARGE

ROCK CREEK RESORT

DINNER MENU

ALL DINNERS INCLUDE:

Mixed Field Greens with choice of 2 dressings.
Roasted Seasonal Vegetables. Choice of side.
Rolls & Butter. Coffee.

Beef

BEARTOOTH BRISKET

Marinated Beef Brisket. House-made BBQ sauce. Choice of 2nd entree.

RED LODGE

Roasted Sirloin of Beef. Horseradish Cream Sauce. Choice of 2nd entree.

SHORT RIBS

Braised Beef in a succulent blend of seasonings. Choice of 2nd entree.

ROCK CREEK PRIME RIB

Roasted in herbs & spices. Carved on buffet table. Horseradish Cream Sauce.

Chicken +\$7 • Shrimp +\$8 • Salmon +\$9 • Walleye +\$10

Seafood

BAKED TROUT

Boned trout with garlic butter. Lemon garnish. Choice of 2nd entree.

WHISKEY RIVER SALMON

Marinated in a Smoky Teriyaki Sauce and baked. Choice of 2nd entree.

SEAFOOD LORENZO

Medley of seafood including shrimp in a creamy garlic sauce with pasta. 2nd entree.

FRIED WALLEYE

Served with homemade tartar sauce. Choice of 2nd entree.

Chicken

CHICKEN CORDON BLEU

Chicken breast filled with ham & cheese. Hollandaise. Choice of 2nd entree.

CHICKEN ST MICHELLE

Tender chicken in creamy garlic sauce. Choice of 2nd entree.

Sides

POTATOES AU GRATIN

GARLIC MASHED *with gravy*

ROASTED REDS

RICE PILAF

MACARONI & CHEESE

2nd Entrées

CHICKEN CORDON BLEU

QUINOA-STUFFED PORTOBELLOS

SEAFOOD ST LORENZO +\$

FRIED WALLEYE +\$

HERB-CRUSTED CHICKEN

CHICKEN ST MICHELLE

WHISKEY RIVER SALMON +\$

BREADED SHRIMP +\$

HOMESTYLE PASTA

Caesar Salad. Spaghetti with Sausage or Meatballs. Lasagna. Pork Parmesan. Garlic Bread.

TACO-RRITO

Homemade Salsa & Guacamole. Tortillas. Shredded Chicken & Beef. Cilantro Lime Rice. Sautéed Peppers & Onions.

FINAL COUNT DUE 2 WEEKS PRIOR TO EVENT

KIDS 5 - 12 \$20

TINY HUMANS 5 & UNDER EAT FREE

FOOD & BEVERAGE SUBJECT TO 20% GRATUITY AND 3.5% SERVICE CHARGE