

HORS D'OEUVRES
SERVED BEFORE MAIN COURSE ONLY
Prices per 25 People

Antipasto Platter

Marinated Mushrooms, Artichokes, Olives, Mozzarella, Salami and Prosciutto

Assortment of Roll Ups

Beef with Sour Cream Horseradish Sauce
Ham and Cheddar
Turkey and Avocado
Prosciutto and Swiss
Salmon and Cream Cheese

Crostini

Served with assorted toppings.
For example: Pepper & Onion Relish, Salmon & Arugula, Goat Cheese & Wild Mushrooms

Deviled Eggs

Baked Brie en Croute

Topped with Raspberry Sauce and served with crostini

Baked Mushrooms

Stuffed with Crab meat, Cream Cheese, and seasoned Bread Crumbs

Crab Cakes

Served with Spicy Remoulade Sauce

Egg Rolls

Served with Spicy Orange Szechuan Dipping Sauce

Caprese Skewers

Mozzarella Balls, Basil and Cherry Tomatoes, drizzled with a Balsamic reduction

Classic Shrimp Mound or Shrimp Skewers

Served with traditional Cocktail Sauce

Ham & Pineapple Kabobs

Domestic & Imported Cheese Display with Crackers

Fresh Fruit Display

Vegetable Crudite' with Dip

Raw, seasonal vegetables

Meatballs

Choice of Swedish, Marinara Parmesan, or BBQ Sauce

Spanakopita

Spinach and Feta Cheese wrapped in Phyllo and baked crispy

Teriyaki Beef or Chicken Satay

Served with a Sesame Orange Dipping Sauce

Whiskey River Salmon

Salmon displayed with Capers, Onions, and Lemon wedges. Served with crostini

Hot Artichoke Crab Dip

Served with Pita Wedges

PLATED MEALS

Chicken Cordon Bleu

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

Chicken St. Michelle

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

Beef Kabobs

Marinated in Teriyaki sauce and grilled.

Baked Trout

Boned trout with garlic butter and lemon garnish – 8 oz.

Whiskey River Salmon

Marinated in a smokey teriyaki sauce and baked—approximately 6—7 oz.

8 oz. Filet of Beef Tenderloin

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

12 oz. Ribeye Steak

Served with brandied caramelized mushroom and onion sauté.

MULTIPLE ENTREES OFFERED ARE SUBJECT TO AN ADDITIONAL CHARGE PER PLATE.

BUFFET MEALS

Red Lodge

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

Braised in a succulent blend of seasonings with roasted vegetables

Beartooth

Marinated beef brisket with house-made BBQ sauce, and herb crusted baked chicken.

Rock Creek Prime Rib

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:

Chicken , Breaded Shrimp, Walleye, or Whiskey River Salmon

Italian

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

Seafood Italian

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

House Champagne

Sparkling Wines

Keg beer

Domestic: 8 gal 16 gal
Import/Microbrew 5 gal 15 gal

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**

