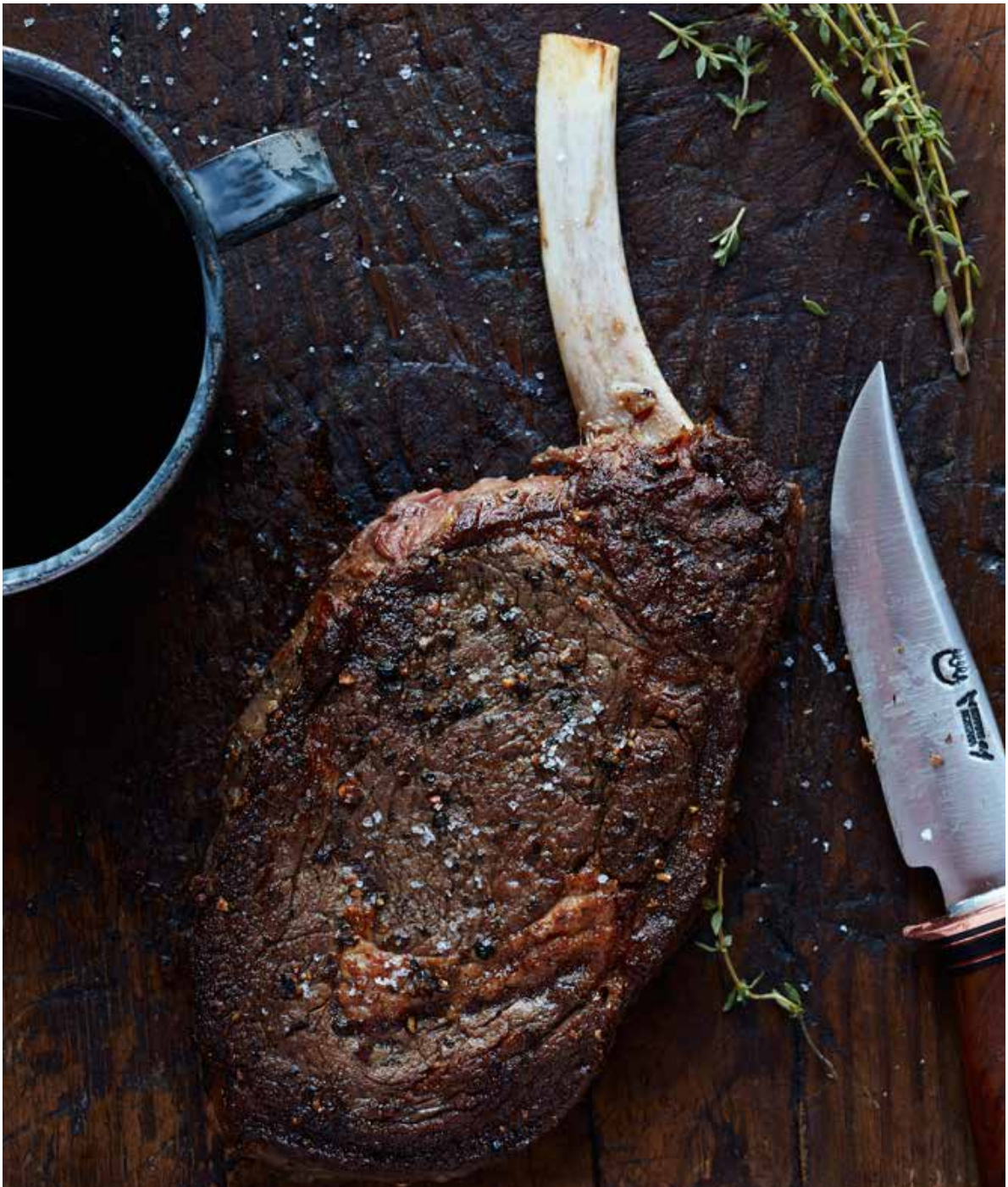


Catering at Paws Up®

Established in 2005



Montana, as It Was Meant to Be



Catering Guidelines

FOOD AND BEVERAGE

The Resort at Paws Up will contract all food and beverage. The Resort at Paws Up is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into The Resort from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event. The State of Montana Department of Revenue regulates all alcoholic beverage sales and service. The Resort, as licensee, is responsible for the administration of these regulations. Therefore, no liquor or wine may be brought into The Resort from outside sources. A bartender employed by The Resort at Paws Up must dispense alcoholic beverages served at our function spaces. To guarantee current menu pricing and product availability, we require that all menus must be finalized a minimum of 21 days prior to your function date. Catering contracts, or Banquet Event Orders, will be issued for all organized food and beverage functions and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 21 days prior to the event. A mandatory 20% Resort Fee will be added to all food and beverage charges. If you have any questions regarding the Resort Fee, please feel free to ask the Conference Services Team.

GUARANTEE

It is requested that the Catering and Conference Services office be notified with a tentative estimate of your anticipated function attendance at least 21 days prior to the event. We request your final guarantee by 3:00PM MST (7) seven business days prior to the event date. This will be considered a guarantee for which The Resort at Paws Up will prepare the appropriate amount of food and beverages for your guests. You will be charged according to the guest guarantee or the actual number served, whichever is greater.

SPECIAL MEALS

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. We are also able to provide kosher meals at The Resort.

FOOD ALLERGIES

In the event that any of your guests have food allergies, please inform us of their names and the nature of their allergies in advance of your event, so we may take the necessary precautions to prepare their food.

OUTSIDE EVENTS

Weather Calls: If the likelihood of rain is 40% or greater, or winds are forecasted to be in excess of 15 mph, The Resort will strongly recommend an event be moved into backup space or to a different location. The Catering and Conference Service Manager will contact their client in advance to advise them of the any adverse weather conditions and Resort recommendations. The Resort at Paws Up reserves the right to make the decision to move any outdoor function to an indoor facility in the event of inclement weather or predicted inclement weather.



The standard weather call schedule is as follows:

- Breakfast: final weather calls will be made the night prior by 7:00PM. If last-minute inclement weather hampers early morning function setup, the banquet captain will move the function to the backup location and notify the client.
- Lunch: final weather calls will be made by 9:30AM the day of the event.
- Dinner: final weather call will be made (6) six hours prior to the start of the function.

In the event the client declines to move their function to a different location as recommended, and weather conditions require the function to be moved at the last minute or during the event, a \$30.00 per person labor fee will be incurred. In the event the client declines to move their function to a different location as recommended, but requests tables, chairs and linen to be pre-set in backup space to shorten transition delays, a \$15.00 per person charge will be incurred. As always, The Resort reserves the right to move functions as necessary to maintain the safety and security of Resort guests and colleagues.

FUNCTION SPACE

The use of meeting space may be subject to additional setup fees when the group requires additional changes or excessive labor changes for items outside of The Resort's normal conference services department. Fees may be incurred when setup changes are requested within 24 hours. Setup fees are entirely dependent on your specific needs and your Conference Services Team will outline those costs prior to the event.

We currently have the following venues available with corresponding rental fees:

- Chuck Wagon: \$1,500
- Saddle Club: \$2,500
- Pomp: \$500
- The Yard at the Cook Shack: \$1,500
- Bull Barn: \$1,500
- Picnic Site: \$3,000
- Wedding Knoll / Anniversary Hill: \$2,000
- Bunkhouse: \$500



Catering Menus

At The Resort at Paws Up, we use the freshest ingredients available. It is our philosophy to use sustainably grown, harvested and handmade ingredients that are in accordance with nature. We want to serve foods that are as natural as possible and those that are natural for the environment. As the seasons change, so do our menus. To ensure that our guests get the highest quality food, menu items are subject to change. These menus are meant to act as an example of the types of culinary creations at Paws Up.

Our chef will attempt to match your chosen menu as closely as possible, but substitutions may have to be made in order to guarantee that you receive food that meets our chef's high standards in flavor and sustainability. The Resort at Paws Up provides customized service for all aspects of your group event or function. Our team will work with you to develop menus to suit your preferences and budget.

This packet contains suggested menus and pricing for various styles of meals. These menus are provided as suggestions and can be refined based on your tastes and desires.

Menu Price Inclusions:

- Buffet, Plated Service or Family Style
- Menu Development Consultation
- Chefs and Banquet Staff
- House Setup
 - o China; Flatware; Stemware: Water Glass and Wine Glass
 - o Banquet Chairs for Parties Under 120
 - o House Selection of Linens and Napkins
 - o 60-Inch Round Tables (seats 6–8 guests)
 - o 96-Inch Banquet Tables or King's Tables (seats 8–12 guests)
- Standard Beverage Service; coffee, tea, infused water, iced tea and soda

Menu Price exclusions:

- 20% Resort Fee
- Hosted Bar Packages
- Upgrades in Event Setup: furniture, stemware, china and linens (we can arrange other rentals on your behalf and will bill accordingly with our Resort Fee)
- Upgrades in Menu selections, action stations, chef fees, bartender fees, function overtime fees
- Chef fees will be \$150 per hour, with a minimum of two (2) hours of service.
- If no bar is requested for parties of 20 or more, an attendant fee will be added at \$150 per hour for cocktail service.
- Overtime is defined as events ending after midnight, or over 8 hours in duration. Overtime fees of \$30.00 per staff member per hour will be charged for service.
- Cake cutting, plating and service will be an additional \$2.00 per person.



Breakfast

Buffets are priced for 2 hours – One chef/attendant per 75 guests at \$300 each for up to 2 hours

Continental Express – \$40/person

- Seasonal Fruits and Berries
- Selection of Artisan Breakfast Pastries
- House-Made Granola
- Steel Cut Oats
- Selection of Cereals
- Greek Yogurt with Fresh Berries
- Assorted Juices
- Freshly Brewed Coffee, Gourmet Tea, Whole Milk and Dairy-Free Milk

Breakfast Buffet – \$70/person

Examples of daily rotational breakfast buffet menu:

- Scrambled Farm Eggs
- Roasted Breakfast Potatoes
- Smoked Salmon Bagel
- Healthy Garden Salad
- Select One Starch: Biscuits and Gravy, Buttermilk Pancakes or Roasted Vegetable Hash
- Select One Protein: Bacon, Pork Sausage or Chicken Apple Sausage
- Select One Egg Dish: Huevos Rancheros, Eggs Benedict or Frittata

Breakfast Add-Ons – \$30/person

Chef-attended Action Stations to include a choice of the following:

- Omelet Station
- Crepe Station
- Build-Your-Own Flapjack Station



Meeting Revivals

Break menus are priced for a 30-minute event – \$5 each additional 30 minutes per person

Trailbreakers Timeout – \$28/person

- Select Energy Bars
- Fresh Fruit
- The Last Best House-Made Trail Mix
- Build-Your-Own Parfait Station
- Epic Brand Jerkies

Snacks – \$28/person

- Potato Chips: Assorted Small Batch Chips
- Market Vegetables with Ranch, Hummus and Onion Dip
- Fresh Fruit
- Candied and Smoked Bar Nuts
- Plain and Cheddar Popcorn

Chef's Cookie Selection – \$23/person

- Selection of Cookies and Brownies: Gluten-Free, Dairy-Free or Vegan options available upon request.
- Chilled Milks

Twice-a-Day Service to Include: – \$15/person

- Fresh-Brewed Coffee and Teas
- Assorted Juices, Tea and Lemonade
- Soft Drinks
- Sparkling Water



Lunch Buffet

Lunch menus available until 4:00PM and are priced for 2 hours – \$10 each additional 30 minutes per person

Trail Wraps – \$55/person

- Garden Salad with House-Made Ranch and Honey-Champagne Vinaigrette
- Chef's Choice Seasonal Soup
- Potato Chips: Assorted Small Batch Chips
- Seasonal Whole Fruit
- Chef's Choice Desserts
- Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Wraps Display (Select three)

- Slow-Roasted Prime Rib: Crispy Leaf Lettuce, Pickled Onion, Tomato, Blue Cheese
- BLT: Garden Greens, Tomato, Aged Cheddar, Chipotle Aioli
- Smoked Chicken Breast: Black Kale Slaw, Chèvre, Grilled Onions, Sundried Tomato Vinaigrette
- Smoked Salmon: Petite Greens, Red Onion, Carrot, Caper-Dill Aioli
- Vegetarian: Seasonal Vegetables, Arugula, Mushrooms, Feta, Piquillo Pepper Hummus

Paws Up Chili Feed – \$60/person

- Classic Caesar Salad: Parmesan Croutons, Romaine Hearts
- Petite Green Salad: Red Onions, Shaved Carrots, Tomato, Manchego-Sherry Vinaigrette
- Bison Chili: Pinto Beans, Black Beans, Onion, Fennel, Molasses
- White Bean Chili: White Beans, Poblano, Fennel, Onion, Tomato
- Toppings: Sour Cream, Green Onions, Cheddar, Pepper Jack, Tomato, Sweet Onion
- Cornbread Muffins: Honey-Whipped Butter
- Chef's Choice Desserts
- Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda



Build-Your-Own Burger and Sausage Bar – \$60/person

- Pasta Salad: Cucumbers, Red Onion, Sundried Tomato, Feta, Olive, Fresh Herbs, Coriander Vinaigrette
- Yukon Gold Potato Salad: Bacon, Carrots, Celery, Hard-Boiled Eggs, Whole Grain Mustard Aioli
- Organic Mixed Green Salad with House-Made Ranch and Honey-Champagne Vinaigrette
- Potato Chips: Assorted Small Batch Chips
- Selection of Burgers to Include: Beef, Chicken and Vegetarian
- Selection of Sausages
- Selection of Buns: Gluten-Free Available Upon Request
- Toppings: Lettuce, Tomato, Onion, Caramelized Onion, Sauerkraut, Dill Pickle, Sweet Pickle Relish, Pickled Peppers, and Cheeses
- Condiments: Ketchup, Dijon and Yellow Mustard, Mayonnaise and Barbecue Sauce
- Chef's Choice Desserts
- Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Sandwich Bar – \$60/person

- Organic Market Greens Salad with Shaved Radish, Tomato and Carrot with House-Made Ranch and Honey-Champagne Vinaigrette
- Cucumber-Tomato Salad: Pickled Red Onions, Basil, Buffalo Mozzarella, Red Wine Vinaigrette
- Potato Chips: Assorted Small Batch Chips
- Chef's Choice Desserts
- Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Sandwich Display (Select three)

- Homemade Tuna Salad Sandwich: Ahi Tuna, Shaved Red Onion, Butter Lettuce, Ciabatta
- Traditional Egg Salad Sandwich: Dijon Mustard, Romaine Hearts, White Bread
- Prime Rib Sandwich: Caramelized Onions, Sherry Jus, Demi Baguette
- Smoked Turkey Sandwich: Avocado, Tomato, Butter Lettuce, Focaccia
- Pulled Pork Sandwich: Grain Mustard Barbecue Sauce, Braised Red Cabbage, Pretzel Roll
- Roasted Carrot Sandwich: Sumac Aioli, Dill, Fried Onions, Marbled Rye

Southwest Table – \$70/person

- Tortilla Soup
- Posole
- Romaine Salad: Cotija Cheese, Tomato, Red Onion, Pepita, Avocado-Chipotle Emulsion
- Spanish Rice
- Refried Beans
- Black Beans: Queso Fresco, Cilantro
- Soft Corn and Flour Tortillas
- Avocado, Tomato, Red Onion, Cabbage, Lime, Cilantro, Cotija Cheese, Sour Cream
- House-Made Tortilla Chips
- Salsa Juarez, Salsa Verde, Pico De Gallo
- Chef's Choice Desserts
- Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Proteins (Select Three)

- Chicken Tinga
- Garlic-Chili Shrimp
- Achiotte-Marinated Flank Steak
- Pork Carnitas
- Grilled Chicken
- Fried Fish



Pizza Party – \$70/person

- Crudité Platter: Seasonal Vegetables with Ranch Dressing
- Caesar Salad
- Mixed Green Salad
- Chef's Choice Desserts
- Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Pizzas (Select Two)

- Cheese Pizza: Tomato Sauce, Mozzarella, Parmesan
- Pepperoni Pizza: Tomato Sauce, Mozzarella, Pepperoni, Parmesan
- Grilled Vegetable Pizza: White Sauce, Buffalo Mozzarella, Broccolini, Garlic Confit, Squash
- Foraged Pizza: Garlic Cream, Lemon-Ricotta, Wild Mushrooms, Caramelized Onions
- Last Best Pizza: Tomato Sauce, Lifeline Cheese Curds, Bison Chorizo, Montana Hot Honey

Picnic Lunch – \$70/person

- Organic Mixed Green Salad: House-Made Ranch and Maple Balsamic Dressing
- Roasted Red Potato Salad: Celery, Red Onion, Carrot, Whole Grain Mustard
- Cabbage Slaw
- Macaroni Salad
- Roasted Cauliflower: Dried Cranberries, Toasted Almonds, Maple-Dijon Emulsion
- Corn on the Cob: Whipped Butter
- Soft Rolls
- Sliced Fruit
- Grilled Bison Skirt Steak: Chimichurri Sauce
- Smoked Chicken
- Grilled Fish
- Chef's Choice Desserts
- Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda



Receptions

Receptions are priced for 1 hour – \$10 each additional 30 minutes per person

À La Carte Displays

Grilled Pita Bar – \$25/person

Select Three Spreads:

- Olive Tapenade
- Marinated Artichokes
- Sundried Tomato Jam
- Roasted Garlic Hummus
- Herbed Chèvre Mousse

Artisanal Cheese Selection – \$35/person

Regional Cheeses, Fresh Fruit, Dried Fruits, Nuts, Crackers

Handcrafted Salumi Table – \$35/person

Selection of Artisanal Salumi, Mustards, Chutney, Artisan Breads

Seasonal Crudité Platter – \$20/person

Fresh-Cut Vegetables, Buttermilk Ranch, Hummus, Crackers, Artisan Breads

Spiced Trail Mix – \$20/person

Toasted Pecans, Cashews, Sunflower Seeds, Pumpkin Seeds, Cherries, Golden Raisins, Dark Chocolate

Yukon Gold Potato Chips – \$25/person

Caramelized Onion Dip

Corn Tortilla Chips – \$25/person

Fire-Roasted Tomato Salsa

Chef's Cookie Selection – \$30/person

- Selection of Cookies and Brownies: Gluten-Free, Dairy Free, or Vegan options available upon request.
- Chilled Milks



Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Hot Stations

Fried Duck Wings, Fried Chicken Wings, Cauliflower “Wings” \$30/dozen

Tamari-Ginger Glaze, Honey-Tamarind, or Paws Up Hot Sauce

Sliders (Choice of Two) \$35/person

Beef: Pickled Onion, Aioli, Romaine

Pulled Pork: Savory Cabbage Slaw

Chicken Schnitzel: Tomato, Cucumber, Red Onion, Coriander Aioli

Grilled Bison: Blue Cheese, Caramelized Onion

Seasonal Squash: Pesto, Cotija

Handmade Pizza (Two Pizzas, Choice of Ingredients) – \$45/person

Sauces: Marinara or Garlic Cream Sauce

Cheeses: Buffalo Mozzarella, Mozzarella, Blue Cheese, Ricotta, Cheese Curds or Manchego

Toppings: Pepperoni, Sausage, Bison Chorizo, Grilled Chicken, Ham, Grilled Seasonal Vegetables, Caramelized Onions, Roasted Peppers, Roasted Mushrooms, Red Onions, Black Olives, Castelvetrano Olives, Spinach, Basil, Cherry Tomatoes, Confit Garlic, Broccolini, Pineapple

Small Plate Action Station Upgrades

(Action Station Fee of \$150 per hour, per chef applies to all the below enhancements)

Grilled Elk Loin – \$55/person

Rosemary, Huckleberry Jus

Suckling Pig – \$55/person

Chimichurri

Bison Tenderloin – \$60/person

Horseradish Cream

Smoked Sturgeon – \$38/person

Herb Butter

House-Made Pasta – \$40/person

Includes a Selection of Marinara, Truffle-Parmesan Cream or Pine Nut Pesto



Hors d'Oeuvres

Chilled Hors d'Oeuvres (Passed or Stationary) – \$60/dozen

- Bison Tartare: Toasted Brioche, Crispy Capers, Pickled Shallots, Chives
- Smoked Salmon Tea Sandwich: Smoked Salmon, Radish, Caper-Dijon Aioli
- Olive Tapenade: Pumppernickel Melba, Lemon-Ricotta
- Wild Mushroom Duxelles: Garlic, Chèvre Mousse, Crostini
- Deviled Eggs: Candied Bacon, Chives, Smoked Paprika
- Chilled Shrimp Ceviche: White Corn Tortilla, Jalapeno, Cilantro, Lime, Espelette, Avocado Crema
- Ahi Tuna Poke: Scallions, Crispy Wontons, Honey-Ginger Vinaigrette

Hot Hors d'Oeuvres (Passed or Stationary) – \$65/dozen

- Twice-Baked Fingerling Potato: House Bacon, Crème Fraiche, Chive, Manchego
- Wild Mushroom Tartlet: Goat Cheese, Fresh Herbs
- Dungeness Crab Cakes: Celery, Red Onion, Peppers, Sumac Aioli
- Pulled Pork: Polenta Cakes, Apple-Radish Slaw, Horseradish Cream
- Bison Souvlaki: Lemon-Dill Cream
- Lamb Lollipops: Flathead Cherry Gastrique
- Mustard-Glazed Pork Belly: Pepitas, Brown Butter, Apple
- Bison Larb: Lime, Toasted Rice, Scallions, Butter Lettuce
- Grilled Beef Skewers: Sweet Onion Jam, Blue Cheese



Dinner Buffet

Buffets are priced for 2 hours – One chef/attendant per 75 guests at \$300 each for up to 2 hours

Paws Up BBQ Roundup – \$165/person

Choice of Three Salads:

- Ranch Greens Salad: Buttermilk Ranch and Balsamic Dressing
- Pasta Salad: Castelvetrano Olives, Pecorino, Bacon, Marcona Almond
- Old-Fashioned Potato Salad
- Cucumber-Tomato Salad: Red Onions, Basil, Sherry Vinaigrette
- Kale Cesar: Parmesan, Garlic Croutons, Preserved Egg Yolk
- Quinoa Salad: Maple Vinaigrette, Pickled Onions, Arugula, Pecans
- Corn and Black Bean Salad: Avocado, Cilantro, Pickled Peppers, Cotija, Fried Tortilla

Choice of Three Hand Carved Meats:

- Slow-Smoked Black Angus Beef Brisket: Natural Jus
- Grilled Bison Flank Steak: Apple Chutney
- BBQ Chicken: Watermelon Molasses
- Baby Back Pork Ribs: House-Made Barbecue Sauce
- Applewood-Smoked Pork Shoulder
- Cedar Plank King Salmon: Coriander-Espelette Rub, Citrus Aioli
- Espresso-Rubbed Coulotte: Smoked Beef Fat Romesco

Choice of Two Side Dishes:

- Smashed Red Potatoes: Chives, Butter, Parmesan
- Smoked Carrots
- Farro Grits
- Home-Made Shells and Cheese
- Grilled Seasonal Vegetables
- Sweet Corn on the Cob
- Aged Cheddar Cornbread

Please Select Desserts from Section Below

Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda



Last Best Buffet – \$165/person

Choice of Three Salads:

- Ranch Greens Salad: Buttermilk Ranch and Balsamic Dressing
- Caesar Salad: Chipped Romaine, Parmigiano-Reggiano, Garlic Croutons
- Arugula Salad: Toasted Hemp Heart, Sherry Vinaigrette, Pecorino, Radish
- Roasted Cauliflower: Golden Raisins, Mint, Cilantro, Dukkah, Pecans
- Panzanella Salad: Heirloom Tomato, Rustic sourdough, Basil, Olive Oil
- Quinoa Salad: Dried Currants, Marcona Almonds

Choice of One Seafood:

- Cedar Plank King Salmon: Coriander-Espelette Rub, Citrus Aioli
- Alaskan Halibut: Tomato-Fennel Relish
- Pan-Seared Rainbow Trout: Lemon-Garlic Herb Butter
- Grilled Prawns: Fried Caper Remoulade

Choice of One Carving Station

- Rosemary-Crusted Prime Rib Roast: Red Wine Demi-Glace
- Grilled Bison Tenderloin: Chimichurri
- Elk Striploin: Wild Mushroom Jus
- Bone-In Pork Loin: Sage Brown Butter

Choice of Two Starches

- Garlic Mashed Potato
- Roasted Red Potato
- Montana Grains: Leek Cream, Hazelnuts, Herbs
- Baked Shells and Cheese

Choice of Two Vegetables

- Roasted Baby Carrots: Brown Butter, Aged Balsamic, Shaved Pecorino
- Roasted Seasonal Squash: Cotija, Pumpkin Seed Pesto
- Broccoli Gratin

Please Select Desserts from Section Below

Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Farm and Garden – \$155/person

Salads:

- Butter Lettuce Salad: Tomato, Carrots, Puffed Rice, Lemon-Thyme Vinaigrette
- Shaved Turnip and Apple Salad: Baby Kale, Hazelnuts, Maple Mustard Dressing
- Ranch Greens Salad: Buttermilk Ranch and Balsamic Dressing

Choice of Three Entrees:

- Pesto Grilled Chicken
- Port Glazed Bison Tenderloin
- Beef Short Rib: Puttanesca
- Salt-Baked King Salmon

**Sides:**

- Roasted Fingerling Potatoes: Parsley, Lemon, Garlic
- Gemelli Pasta: Roasted Squash, Red Bell Pepper, Spinach, Parmesan
- White Cheddar Polenta: Grilled Onions, Savory Granola

Vegetables:

- Grilled Broccolini: Balsamic
- Roasted Cauliflower: Chimichurri
- Baby Carrots: Pickled Mustard Seeds, Honey-Coriander Glaze

Choice of One Dessert: (add \$8 per person for additional dessert)

- Classic Tiramisu
- Cannoli: Chocolate Ricotta, Toasted Pistachio Ricotta, or Huckleberry Mascarpone
- Bittersweet Chocolate Tart: Sweet Tart Dough, Pine Nuts, Chocolate Ganache

Please Select Desserts from Section Below

Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Dessert Selection – \$25/person

Please select Buffet or Family Style

Choice of Three (Buffet Style):

- Citrus Olive Oil Cake
- Bittersweet Chocolate Tart
- Chocolate Pot de Creme
- Seasonal Fruit and Oat Crumb Bars
- Seasonal Fruit Cobbler
- Caramel Bundt Cake

Choice of Three (Family Style):

- Cream Puffs
- Cupcakes (Select one: Vanilla, Chocolate, Carrot)
- Chocolate Budino
- Fried Hand Pies
- Yogurt Panna Cotta
- Caramel Shortbread Cookies

Chuck Wagon Dinner – \$185/person**Appetizers:**

- Chilled Seasonal Fruit
- Caramelized Onion Dip
- Crudité Platter: Garden Vegetables, Buttermilk Ranch, Crackers

**Salads:**

- Baby Spinach: Strawberry, Pepitas, Pecorino, Champagne Vinaigrette
- Organic Mixed Green Salad: Buttermilk Ranch or Balsamic Dressing
- Caprese Salad: Heirloom Tomatoes, Mozzarella, Basil, Aged Balsamic
- Three-Bean Salad: Haricot Vert, Cranberry Bean, White Bean, Kale, Feta, Fennel Pollen, Red Wine Vinaigrette

Accompanied By:

- Grilled Seasonal Vegetables
- Baked Idaho Potato: Crisp Bacon, Green Onions, Sour Cream, Cheddar Cheese
- Sweet Corn on the Cob: Whipped Butter, Parmesan, Fresh Herbs
- Dutch Oven Baked Beans
- Aged Cheddar Cornbread Muffins: Whipped Honey Butter

Select Three Meats:

- Tomahawk Beef Ribeye: Horseradish Crème Fraiche
- Roasted Chicken
- Baby Back Pork Ribs: House-Made Barbecue Sauce
- Bison Tenderloin: Huckleberry Barbecue Sauce
- Pan-Seared Fish (Seasonal Selection)
- BBQ Cauliflower: Honey-Dijon Emulsion

Desserts:

- Seasonal Fruit Cobbler
- Seasonal S'mores

Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda



Action Station Upgrades

Action Station Fee of \$150 per hour, per chef applies to all the below enhancements

Small Plate Action Station Upgrades

- **Grilled Elk Loin – \$40/person**
Rosemary, Huckleberry Jus
- **Suckling Pig – \$1,000 total or per station**
Chimichurri
- **Bison Tenderloin – \$45/person**
Horseradish Cream
- **Smoked Sturgeon – \$40/person**
Herb Butter
- **House-Made Pasta – \$55/person**
Includes a selection of Marinara, Truffle-Parmesan Cream or Pine Nut Pesto

Action Stations

- **Salt Baked King Salmon – (Market Price – 10 Guests Min.)**
Fresh Herb Sauce
- **Seafood Boil – (Market Price – 10 Guests Min.)**
Sweet Corn on the Cob, New Potatoes, Wild Game Sausage
- **Whole Roasted Local Lamb or Pig Roast – \$1,000 total or per station**
House Barbecue Sauce (Serves 50 guests)
*Price Varies with Weight of Pig/Number of Guests
- **Live Fire Paella – \$1,250 total or per station**
Bomba Rice, Shrimp, Wild Game Sausage, Chicken, Saffron, English Peas (Serves 50 Guests)
*Inquire with Chef for seasonal upgrades (substitutions may apply)



Plated Dinners

\$165 per person by preselecting menu choices

\$180 per person for an a la carte selection night of, up to two choices, not including dietary meals

Customizable upon your request, please speak with your event planner

Includes Artisan Bread with Salted Butter

Select One Artisanal Salad or Soup:

- Roasted Tomato Soup: Crème Fraiche
- Potato-Leek Soup: Chive Oil, Crispy Leeks, Prosciutto
- Butternut Squash Soup: Apple, Bacon, Brown Butter
- Roasted Cauliflower Soup: Chorizo, Piquillo Relish, Chili Oil
- Citrus-Braised Beet: Frisée Spinach, Orange Supremes, Goat Cheese, Candied Walnuts, Citrus Vinaigrette
- Caesar Salad: Romaine Lettuce, Crispy Prosciutto, Brioche Crouton, Anchovy, Parmesan
- Kale Salad: Shaved Fennel, Dried Fruit, Toasted Pepitas, Sunflower Seeds, Shaved Manchego, Red Wine Vinaigrette, Crispy Shallots
- Arugula Salad: House Bacon, Pickled Egg, Chèvre, Shaved Radish, Champagne Vinaigrette

Entree

Select Two Main Courses (seasonal variations of vegetables and starch when applicable)

- **Risotto**
 - Winter Squash, Pancetta
 - English Pea, Sweet Corn, Parmesan Cream
 - Wild Mushroom, Pecorino, Fines Herbes, Chive Oil
- **Beef (Game Meats Available Upon Request)**
 - Grilled Tenderloin: Creamy Mashed Potatoes, Seasonal Vegetables
 - Braised Short Ribs: Mashed Potatoes, Roasted Carrots
 - Smoked Beef Prime Rib: Potato Puree, Grilled Seasonal Vegetables, Rosemary Jus
- **Chicken**
 - Grilled Breast: Farro Risotto, Seasonal Vegetables, Chicken Jus
 - Pan-Seared Chicken: White Bean Cassoulet
 - Chicken Marsala: Creamy Polenta, Roasted Mushrooms

A 20% Resort Fee is added to all catered event invoices.



- **Vegetarian**
 - o Crispy Polenta: Romanesco, Maitake Mushrooms, Frisée, Arugula, Smoked Cheddar Mornay
 - o Butternut Squash Ravioli: Caramelized Mushrooms, Parmesan, Toasted Pine Nuts, Soubise
 - o Grilled Cauliflower Steaks: Toasted Scallion, Smashed Potatoes, Romesco
- **Fish**
 - o Cedar Plank Salmon: Wilted Spinach, Buttermilk Mashed Potatoes
 - o Honey-Roasted Halibut: Mashed Potato, Broccolini, Olive, Tomato, Fennel Compote
 - o Cornmeal-Crusted Trout: White Corn Grits, Wilted Chard

Desserts (Select One)

Select One Dessert:

- Seasonal Upside Down Cake
- Dark Chocolate Mousse Cake
- Flourless Chocolate Torte
- Almond Frangipane Tart
- Honey Caramel Cheesecake

Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda



Nocturnal Wildlife

After the lights go out in the kitchen, plan to keep the hunt going with our late-night offerings.

Nibbles

- **Artisanal Cheese Selection – \$35/person**
Regional Cheeses, Fresh Fruit, Dried Fruits, Nuts, Crackers
- **Handcrafted Salumi Table – \$35/person**
Selection of Artisanal Salumi, Mustards, Chutney, Artisan Breads
- **Seasonal Crudité Platter – \$20/person**
Fresh-Cut Vegetables, Buttermilk Ranch, Hummus, Crackers, Artisan Breads
- **Spiced Trail Mix – \$20/person**
Toasted Pecans, Cashews, Sunflower Seeds, Pumpkin Seeds, Cherries, Golden Raisin, Dark Chocolate
- **Yukon Gold Potato Chips – \$25/person**
Caramelized Onion Dip
- **Corn Tortilla Chips – \$25/person**
Fire-Roasted Tomato Salsa
- **Chef's Cookie Selection – \$30/person**
 - o Selection of Cookies and Brownies: Gluten-Free, Dairy-Free or Vegan options available upon request.
 - o Chilled Milks

Beverage Station to Include Huckleberry Lemonade, Coffee, Teas, Iced Tea, Fruit-Infused Water, Soda

Victuals

- **Fried Duck Wings, Fried Chicken Wings, Cauliflower “Wings” – \$30/dozen**
Tamari-Ginger Glaze, Honey-Tamarind or Paws Up Hot Sauce
- **Sliders (Choice of Two) – \$35/person**
Beef: Pickled Onion, Aioli, Romaine
Pulled Pork: Savoy Cabbage Slaw
Chicken Schnitzel: Tomato, Cucumber, Red Onion, Coriander Aioli
Grilled Bison: Blue Cheese, Caramelized Onion
Seasonal Squash: Pesto, Cotija



- **Handmade Pizza (Two Pizzas, Choice of Ingredients) – \$65/person**

Sauces: Marinara or Garlic Cream Sauce

Cheeses: Buffalo Mozzarella, Mozzarella, Blue Cheese, Ricotta, Cheese Curds or Manchego

Toppings: Pepperoni, Sausage, Bison Chorizo, Grilled Chicken, Ham, Grilled Seasonal Vegetables, Caramelized Onions, Roasted Peppers, Roasted Mushrooms, Red Onions, Black Olives, Castelvetrano Olives, Spinach, Basil, Cherry Tomatoes, Confit Garlic, Broccolini, Pineapple



Banquet Beverage Selections

Spirits

Vodka, Bourbon, Scotch, Gin, Rum, Tequila, Whiskey

House Premium \$16

Tito's Vodka, Four Roses Bourbon, Famous Grouse Scotch, Beefeater Gin, Don Q Rum, Lunazul Blanco Tequila, Rittenhouse Rye

Super Premium \$18

Ketel One Vodka, Woodford Reserve Bourbon, Glenfiddich 12 Scotch, Hendrick's Gin, Ron Zacapa Rum, Don Julio Blanco Tequila, Whistlepig Rye

Drink Local \$18

Glacier Distilling Fireweed Bourbon Whiskey with Cherry Brandy Liqueur; Gulch Distillers Flintlock Bourbon Cask Spiced Rum; Montgomery Distillery Single Malt Whiskey and Whyte Laydie Gin; Spotted Bear Spirits Agave, Vodka and Midnight Forest Bourbon Whiskey

House Wine \$12

J Bookwalter Readers Chardonnay
J Bookwalter Readers Cabernet Sauvignon

Domestic Beer \$6

Coors Banquet, Coors Light, Kaliber N/A

Import \$8

Corona, Corona Light, Guinness

Local \$8

Bayern Brewing Pilsener, Big Sky Brewing Moose Drool Brown Ale, Big Sky Brewing IPA, Draught Works My Ruca American Pale Ale, KettleHouse Brewing Cold Smoke Scotch Ale

Local Cider and Seltzers \$8

Western Cider Poor Farmer Cider, Draught Works Citrus Cowboy Hard Seltzer, Draught Works Mountain Berry Hard Seltzer, Draught Works Tropical Express Hard Seltzer