Catering Menu
University Catering Policies

Event Reservations
To ensure we are able to meet your needs and expectations we require at least one month notice for larger events (100+ guests), two weeks’ notice for smaller events. MSU’s Culinary Service Department (CSD) is the only authorized catering service for MSU sponsored events or any event held on MSU’s campus. This does not apply to tenants using their owned or rented space. Please contact the appropriate facility listed below for any on-campus events located in the Strand Union Building, Fieldhouse or Stadium.

• Strand Union Building: Conference Services - 406.994.3081
• Fieldhouse and Stadium: Sports Facilities - 406.994.7117

Placing a Catering Order
Placing your order with ample notice ensures the best results, please see order leeway guidelines for specifics. When placing your order with University Catering, please have the following information on-hand:

• Type of event (Dinner, Reception, Luncheon, etc...)
• Date of event, reserved location, guest arrival time, serving time, end time
• Estimated guest count
• Do you wish to use eco-friendly paper goods or upgrade to china and glassware
• Menu ideas for discussion
• Special diets and food allergies
• Decorations and table centerpieces
• Contact person with daytime phone number
• Billing address

Please note you are responsible for providing a table for the catering service items ordered, or buffet tables can be rented from University Catering for $5 per table.

Minimum Catering Order
MSU catering has a 25 person minimum order to order off the On Campus Menu. (For groups under 25, SRO coffee shop offers coffee & pastry boxes, and a variety of sandwiches and salads for pick up.) Orders less than $200 will incur a $25 delivery fee or can be picked up in the main catering office.
Making Changes & Modifications
For large orders (100+ people), a minimum guest count and finalized menu are required 4 weeks prior to your event. Any changes with the 2-week window will be subject to product availability and staffing, these changes will incur a 25% fee on the additional costs. All other orders (under 100 ppl) must be finalized 7 days in advance, changes made within 7 days may be subject to the change fee based on logistical need. (Catering will make every effort to meet your needs and accommodate last minute requests).

First Right of Refusal
In some cases Culinary Services may grant first right of refusal to clients. Please reference MSU's First Right of Refusal policy 860.00 at: www.montana.edu/policy/facility_use/facuse800.html
If your group is under 25 guests, please email msucatering@montana.edu so we can send a first right of refusal to you. You can then reach out to your favorite local purveyor to meet your catering needs for that event.

Service Charge
A fifteen percent (15%) service charge will be included in the final billing on all food and beverage. The service charge covers the use of our equipment, kitchen essentials, energy costs and administrative expenses. Please note this is not a gratuity for the personnel.

Holiday Labor Charge
If your event occurs on a holiday, the labor charge is $50 per hour per service staff.

Paper Goods
Catering paper goods are EcoFriendly and compostable. The cost for paper goods is $1 per person.

Weather Conditions
Outdoor events present special challenges to maintaining food at optimum serving temperatures. We will work with you to plan a menu that is appropriate to predicted weather, but also suggest that you have an alternate indoor plan for when weather events are not conducive to outdoor service. Catering will use reasonable efforts to overcome weather related challenges, but will not serve food if a safe temperature cannot be maintained.
China Service
You can upgrade your event to include china, glassware and/or silverware service.
Glassware- $0.75 per piece
Flatware- $0.50 per piece
Plates- $0.50 per piece
Catering servers & an Event Manager must be present for all China Service events.

Staffing Fee
Our current staffing fee is $22.00 per hour per service staff. Staffing fees are estimated by the industry standards for your style of event. Hours are estimated and final billing will reflect actual hours on site (from set up to break down). There are also additional staffing fees that are added depending on the style of service requested.
Cocktail Receptions - 1 staff per 25 guests
Buffets - 1 staff per 25 guests
Carving Stations - $125 per station per hour
Plated Meals - 1 Staff per 10 guests
Family Style Meals - 1 Staff per 12 guests
Chef Fee - $75 per hour for plating
Event Manager - $50 per hour for events with china

Linen Service
When booking your event with University Catering, please inquire about your linen needs.
All buffets come with complimentary linens. Table linens:
$5 per square house linen
$15 floor-length drape polyester
$15 floor-length drape pin-tuck pattern
$.50 per standard napkin

Menu Pricing
Due to the ever-changing food and labor costs, prices of our menu items may change at any time, and without prior notice. Once we have confirmed the price of your menu, we will honor that price.
Student organizations recognized by the office of student engagement should order off of the Student Menu.
**Last Minute Orders**
Any orders made within 2 business days of the event will incur a 25% additional charge. Please note that last minute orders may result in limited menu options and/or services available.

**Pick-Ups After Event**
University Catering will pick-up left-over food & beverage and equipment in a timely manner based on our assumed Standard Event Duration times and to maintain Montana Food Code rules (applies to non-staffed events):

- Hot breakfast - 1.5hr
- Continental Breakfast- 1 hr
- Lunch Buffet- 1.5 hrs
- Dinner Buffet- 2 hrs
- AM/PM Breaks - 2 hrs
- Beverages - 2 hrs

Pick up attempts will be based on the above duration times or a client scheduled end time. Due to Montana Food Code, catering will not be able to honor an extension if the request violates safe food practices of the Food Code: 3-501.19 Time as a Public Health Control. If a client asks University Catering to come back later than the scheduled event end time, there will be an additional $20 fee for every hour that staff is required to retry for the pick up.

**Alcohol Service**
Alcoholic beverages served on campus must be supplied and served by MSU's contracted alcohol provider: Plonk. Alcohol requests must be approved by the Office of the Provost and UPD prior to the event, and request can take up to two weeks to be processed. If you desire to have alcohol on campus, please visit MSU Catering’s website and electronically submit the Alcohol Request Form (ARF). Reasonable amounts of food and non-alcoholic beverages must be ordered in combination with the alcohol service for the duration of the event to be considered.

**Loss of Catering Items**
All non-disposable items and equipment brought to your event is on loan for the duration of your event. Should any of these items be lost, damaged, or not available for pick-up within three business days, the cost of replacing these items will be charged to your department or organization.
**Leftovers**
In order to limit the risk of food borne illness due to improper handling or storage of leftover food items, and comply with FDA Food Code, leftover food and beverages must remain the property of University Catering. University Catering will not be held responsible for any food items removed without our knowledge or consent, food brought in by attendees, or “sales” of food products not sponsored by MSU.

**Cancellations**
We understand that cancellations of events are at times unavoidable. Contact our office as soon as possible to let us know of your event cancellation.
Large events (100+ ppl): 1 month prior - 25% of food costs
2 weeks from event date - 75% of food costs and any special orders
Week of event - 100% of food costs and any special orders
*Final confirmation and guaranteed guest counts are due 4 weeks prior to event date. Drastic changes within two weeks cannot be guaranteed.
Other types of events:
3+ business days - $0 cancellation fee
within 3 days – 25% of food costs

**Payment**
Payment Policy: Your invoice will be emailed to you within one month from the conclusion of your event. A mailed paper invoice will not be sent out unless requested. If you have any special circumstances, please inform your Sales Manager prior to your event.

You can make a payment in person, over the phone, or by check. The Auxiliary Services Cashier is located in the Hedges Complex (Under Miller Dining). Cash, check, and credit cards are accepted. Please call the Auxiliary Services Cashier at 406-449-2942 to make a credit card payment over the phone. Checks can be sent to: University Student Housing/University Culinary Services, PO Box 172080, Hedges Complex, Bozeman, MT 59717-2080

BPA’s may be submitted through your department Fiscal Shared Services Representative or Accounting Associate. Please contact the Cashier Office at (406) 994-2942 or Megan Dove at (406) 994-4961 with any questions regarding payments.
Catering Principles

Indigenous Foods
MSU Catering pays homage to the unique and diverse food cultures, systems and cuisines that surround the Indigenous peoples of North America by crafting pre-Columbian era dishes that utilize and highlight native ingredients. Indigenous dishes can be found throughout the menu, and simple substitutions are suggested to incorporate Indigenous Foods into everyday experiences.

Montana Sourced - Farm to Campus
Montana State University’s Culinary Services honors and supports the diverse variety of products grown and made by communities and individuals right in our backyard. MSU Catering is excited to highlight these items throughout our menu and support local farms, ranchers, and artisans. We don’t have to go far to make a positive impact and with MSU’s buying power focused on supporting our comminutes; those that visit our campus are sure to get a thoughtful and memorable experience. Look for the Farm to Campus/Montana/Local call outs throughout this menu!

Plant-based Protein Alternative
MSU’s Catering Service strives to create food that is both accessible, nutritious, and delicious for all people—no matter their dietary restrictions or preferences. In all menu sections, plant-based proteins and other alternatives are available and indicated with a vertical green marker. We believe that dietary diversity does not constrict our culinary aspirations but expands our culinary aptitude to reach more people with a truly special Bobcat experience.

Edible Insects
MSU Catering is focused on putting forth a complementary sustainable solution to food insecurities and alternative sources of proteins. At MSU we are able to foster exposure and further education around edible insects and choose to incorporate edible insects in to our menu because...
- They’re sustainable – Insects use less water and land than is needed for meat
- They’re healthy – Insects are a great source of iron, calcium, B12, Omega 3’s and protein
- They’re trendy – Over 2 billion people across the globe actively eat insects as food. That’s 1/3 of the world’s population!
- They’re tasty – The variety of flavors range from blue cheese to citrus and everything in between.
A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
Beverages are priced per gallon.
1 gallon serves 13-15 guests (8oz per person).
Includes traditional condiments, high-quality compostable cups, and beverage napkins.

Waters
- Ice Water: 4
- Lemon Water: 7
- Lime Water: 7
- Cucumber Water: 10
- Orange Cucumber Mint Water: 15

Iced Teas
- Mango Green Tea: 18
- Hibiscus Tea (Indigenous): 18
- Iced Tea: 19
- Iced Green Tea: 19

Lemonades
- Lemonade: 17
- Herbal Lemonade: 22
- Huckleberry Lemonade: 22

Juice
- Orange Juice: 25

Hot Beverages
- Hot Tea: 16
- Hot Apple Cider: 24
- Coffee: 25
- Decaf Coffee: 25
- Hot Chocolate: 34

Individual Beverages
- Canned Soda: 1.5
- Seltzer Water: 1.5
- Bottled Water: 2
- Bottled Juice: 2

Mock-tails
- Bobcat Sunrise: 32
- Mojito: 34
Breakfast

A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
## Buffets

### Oatmeal Bar
- **7**
- Steel cut Montana oatmeal, milk, butter, dried apples, assorted nuts, brown sugar, local honey and dried cherries

### Continental
- **14**
- Seasonal sliced fruit, vanilla yogurt, mini Danish, mini doughnuts and Montana granola

### Bridger
- **15**
- Baked frittata with spinach, red peppers and cheese, served with bacon and seasonal sliced fruit

### Big Sky
- **16**
- Scrambled eggs, breakfast potatoes, local sausage patty, seasonal sliced fruit, and mini Danish

### Sunrise
- **17**
- Choice of pancakes or French toast, scrambled eggs, sausage links, seasonal sliced fruit, berry compote, butter, and maple syrup

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**Spanish Peaks Burrito Bar**
- **13**
- Scrambled eggs, southwestern style potatoes, sausage, black beans, sautéed vegetables, 7” flour tortillas, shredded cheese, pico de gallo, seasonal sliced fruit, mini Danish and guacamole
  - **Plant Based Protein Available +2.50**
  - **Premade burritos can be made for +$0.25/person**

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*Breakfast buffets are priced per person.*
A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
**Pastries**
per dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cake Doughnuts</td>
<td>8</td>
</tr>
<tr>
<td>Assorted Raised Doughnuts</td>
<td>12</td>
</tr>
<tr>
<td>Assorted Sweet Breads</td>
<td>16</td>
</tr>
<tr>
<td>Scones</td>
<td>25</td>
</tr>
<tr>
<td>Coffee Bundt Cake</td>
<td>30</td>
</tr>
<tr>
<td>serves 8-10</td>
<td></td>
</tr>
<tr>
<td>blueberry or plain</td>
<td></td>
</tr>
<tr>
<td>Assorted Bagels with Cream Cheese</td>
<td>33</td>
</tr>
</tbody>
</table>

**Mini Pastries**
per dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Doughnuts</td>
<td>10</td>
</tr>
<tr>
<td>Mini Caramel Rolls</td>
<td>12</td>
</tr>
<tr>
<td>Mini Plain Bagels</td>
<td>12</td>
</tr>
<tr>
<td>Mini Scones</td>
<td>15</td>
</tr>
<tr>
<td>Mini Eclairs</td>
<td>18</td>
</tr>
<tr>
<td>Mini Croissants</td>
<td>20</td>
</tr>
<tr>
<td>Mini Danishes</td>
<td>21</td>
</tr>
</tbody>
</table>

*All baked goods are made from scratch in our on-campus bakery with Montana Wheat. Pastries are priced per dozen.*
Snacks & Sweets

A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
**Snacks**

<table>
<thead>
<tr>
<th>Snack</th>
<th>Price per pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Granola Bars</td>
<td>2</td>
</tr>
<tr>
<td>Popcorn</td>
<td>8</td>
</tr>
<tr>
<td>Pretzels</td>
<td>9</td>
</tr>
<tr>
<td>Snack Mix</td>
<td>13</td>
</tr>
<tr>
<td>Yogurt Covered Pretzels</td>
<td>16</td>
</tr>
<tr>
<td>Trail mix</td>
<td>16 M&amp;M</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>26</td>
</tr>
</tbody>
</table>

**Sweets**

<table>
<thead>
<tr>
<th>Sweet</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dessert Bars</td>
<td>10</td>
</tr>
<tr>
<td>Indulge Cookies</td>
<td>20</td>
</tr>
<tr>
<td>Gourmet Dessert Bars</td>
<td>20</td>
</tr>
<tr>
<td>Gluten Free Brownies</td>
<td>20</td>
</tr>
<tr>
<td>Bobcat Cookies</td>
<td>24</td>
</tr>
</tbody>
</table>

**Yogurt Parfait**  
strawberry or blueberry with On the Rise granola

**Snack Pack**  
choose 4 veggies or apple slices, hummus, ranch, or peanut butter pretzels, yogurt pretzels, cheese cubes, chex mix, Rice Krispie treats

**Bobcat Caramel Corn**  
per pound

**Build your own bar**  
(per person)

**Candy Bar**  
total of 6 varities of assorted gummy candies and chocolates

**Trail Mix Bar**  
pumpkin seeds, almonds, dark chocolate chips, raisins, apricots, M&M’s, peanuts, and pretzels

*All baked goods are made from scratch in our on-campus bakery with Montana Wheat.*
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**Decorated Cake**
chocolate, white, yellow, or red velvet

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cupcakes</td>
<td>18 per dozen</td>
</tr>
<tr>
<td>Quarter Sheet Cake</td>
<td>25</td>
</tr>
<tr>
<td>Half Sheet Cake</td>
<td>40</td>
</tr>
<tr>
<td>Full Sheet Cake</td>
<td>80</td>
</tr>
</tbody>
</table>

**Individual Cheesecake**
mocha, plain, raspberry swirl, lemon, maple pumpkin, gingerbread, or triple chocolate

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pie in a Jar</td>
<td>5 per person</td>
</tr>
<tr>
<td>Pie</td>
<td>18 serves 8</td>
</tr>
</tbody>
</table>

**Pie in a Jar**
key lime, lemon sour cream, caramel apple, or cherry black bottom

**Pie**
serves 8
apple, dutch apple, blueberry, pecan, pumpkin, cherry, chocolate silk, or strawberry rhubarb

**Mini Cupcakes**
12 per dozen

**Hand Pies**
minimum order 1 dozen
apple or cherry

**Whoopie Pie**
chocolate

**Iced Cut-out Sugar Cookies**
24 per dozen

**Shot in Dark**
24 bite sized chocolate-espresso cup

**Truffles**
chocolate, lemon, or raspberry

**Pie**
serves 8
apple, dutch apple, blueberry, pecan, pumpkin, cherry, chocolate silk, or strawberry rhubarb

**Cake Pops**
30 red velvet, gluten free pumpkin, gluten free chocolate
A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
**Sandwich Box**
(minimum of 10 per kind, split order add $5 per sandwich) served with chips, cookie, and canned soda or bottled water

**Deli Sandwich Box** 16
customize your sandwich, personal condiments included

**Bread**
choose between Montana white or 9 grain
*Gluten-free bread available +1.00/person*

**Meat and Cheese**
choose between roast beef and cheddar, turkey and pepper jack, ham and Swiss, or vegetarian

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**Salad Box**
served with hearth roll, butter, cookie, and canned soda or bottled water

**Spinach Salad** 13
spinach, grilled chicken, feta, pickled onion, pancetta and sliced almonds

**House Salad** 13
spring mix, grilled chicken, shredded carrots, cherry tomatoes and cucumbers

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*All sandwiches and wraps featuring roast beef or ham are Montana Farm to Campus products.*
Signature Sandwiches

A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
Sandwiches
includes assorted kettle chips and a cookie
Gluten-free bread available +1.00 per person

Grilled Vegetable 10
sliced 9 grain bread, grilled eggplant, grilled summer squash, roasted red peppers, spinach, hummus and pesto

Balsamic Portobello 12
balsamic marinated portobello, sliced tomato, sliced cucumber, roasted red pepper, pesto mayo, greens, on a spinach wrap

Ham & Cheese 12
whole wheat deli roll, slow roasted ham, white cheddar, arugula, pickled onion, and garlic aioli

Roast Beef 14
wheat berry roll, thinly sliced roast beef, gorgonzola spread, leaf lettuce, pickled onions, and horseradish mayonnaise

Turkey Club 14
sliced 9 grain bread, turkey, bacon, cheddar, lettuce, tomato, and mayonnaise

All-American Sub 14
turkey, salami, ham, Swiss cheese, cheddar cheese, lettuce, tomato, and mayonnaise on a hoagie roll

Muffuletta 15
ham, genoa salami, capicola, sliced provolone, sliced Swiss, olive tapenade on an Italian loaf

Build your Own - Buffet Style 15
assorted sliced breads, turkey, ham, roast beef, grilled eggplant, grilled squash, hummus, Swiss cheese, cheddar cheese, lettuce, tomato, roasted red peppers, pickles, pasta salad, and assorted chips

Signature sandwiches are priced per person.
A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
Salads
served with a hearth roll and butter
pre-plated individual salads for up to 25 people, need to be ordered in increments of 10

Southwestern 11
mixed greens, shredded cheddar cheese, chopped tomatoes, black olives, creamy lime and cilantro vinaigrette and tri-colored tortilla strips
Add grilled chicken +2.00

Grilled Romaine 11
two grilled hearts of romaine, crumbled gorgonzola, sliced pears, and white balsamic vinaigrette
Add grilled steak +5.00

Sesame Mandarin 12
mixed greens, sliced red cabbage, shredded carrot, edamame, sliced almonds, scallions, mandarin oranges, toasted sesame dressing, finished with sesame seeds and chopped cilantro
Add teriyaki chicken +2.00

Spinach
spinach, feta, pickled onion, pancetta, sliced almonds, and apple vinaigrette

Iceberg Wedge
iceberg wedge, roasted corn, tomato, pancetta, gorgonzola, avocado ranch, finished with cracked pepper

Chef’s
mixed greens, ham, turkey, Swiss cheese, cheddar cheese, hard boiled egg, tomatoes, black olives, and choice of dressing

Cobb
mixed greens, chopped bacon, turkey, hard boiled egg, blue cheese, tomatoes, cucumbers, green onions, and choice of dressing

Signature salads are priced per person.
Salad Bar  
17 per person

Build your own
create a custom salad bar for your guests
choose form an assortment of items

Greens
choose 2
romaine, spinach, spring mix

Produce
choose 4
grape tomato, shredded carrot, chopped green onion, sliced cucumber, chickpeas, artichoke heart, roasted red pepper, black olives

Protein
choose 2
hard boiled egg, ham, turkey, bacon
Add grilled chicken +2.00

Cheese
choose 2
feta, cheddar, blue, Swiss

Toppings
choose 2
croutons, sunflower seeds, pumpkin seeds, craisins

Dressings
personal dressing assortment included

Indigenous Salads
served with a hearth roll and butter

Roasted Corn
iceberg lettuce, tomato, roasted sweet corn, red onion, cilantro, with a paprika dressing and sunflower seeds

Watercress with Smoked Salmon or Trout
watercress, blueberries, smoked salmon or Native Keepers Trout, sunflower seeds, wild strawberry vinaigrette
A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
### Soup
served with crackers

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Basil</td>
<td>50</td>
</tr>
<tr>
<td>Ham &amp; Bean</td>
<td>50</td>
</tr>
<tr>
<td>Cheese &amp; Ale Soup</td>
<td>50</td>
</tr>
<tr>
<td>Loaded Baked Potato Soup</td>
<td>55</td>
</tr>
<tr>
<td>Corn Chowder</td>
<td>60</td>
</tr>
<tr>
<td>New England Clam Chowder</td>
<td>60</td>
</tr>
</tbody>
</table>

### Chili
served with corn muffins

<table>
<thead>
<tr>
<th>Chili</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Chicken Chili</td>
<td>60</td>
</tr>
<tr>
<td>Beef &amp; Bean Chili</td>
<td>65</td>
</tr>
<tr>
<td>Indigenous Soup</td>
<td>75</td>
</tr>
<tr>
<td>Three Sisters</td>
<td>75</td>
</tr>
<tr>
<td>soup with corn, beans, and summer squash</td>
<td></td>
</tr>
<tr>
<td>Turkey Chili Verde</td>
<td>85</td>
</tr>
<tr>
<td>Vegetarian Butternut Bisque</td>
<td>95</td>
</tr>
</tbody>
</table>

*Soups and chili are priced by the gallon. One gallon serves 25 guests.*
A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thai Pork Bowl</td>
<td>10</td>
</tr>
<tr>
<td>jasmine rice, Thai style pulled pork, vegetarian egg roll, shredded purple cabbage, carrots, green onions, and peanut sauce</td>
<td></td>
</tr>
<tr>
<td>Potato Bar</td>
<td>12</td>
</tr>
<tr>
<td>choose baked potato or mashed potato, bacon, cheese, butter, sour cream, green onions, tossed green salad, &amp; assorted dressings</td>
<td></td>
</tr>
<tr>
<td>Los Tacos</td>
<td>12</td>
</tr>
<tr>
<td>seasoned beef, Spanish rice, black beans, shredded cheese, lettuce, tomatoes, onions, jalapeños, black olives, soft shell tacos, salsa and sour cream</td>
<td></td>
</tr>
<tr>
<td>Add chicken +2.00</td>
<td></td>
</tr>
<tr>
<td>Plant Based Protein Available +2.50</td>
<td></td>
</tr>
<tr>
<td>Mac Attack Bar</td>
<td>15</td>
</tr>
<tr>
<td>three cheese macaroni, bacon, chicken, green onions, tomato, tossed green salad, and assorted dressings</td>
<td></td>
</tr>
<tr>
<td>Add Italian sausage +3.00</td>
<td></td>
</tr>
<tr>
<td>Plant Based Protein Available +2.50</td>
<td></td>
</tr>
<tr>
<td>Add veggie sliders +2.00</td>
<td></td>
</tr>
<tr>
<td>Plant Based Protein Available +2.50</td>
<td></td>
</tr>
<tr>
<td>Plant Based Protein Available +2.50</td>
<td></td>
</tr>
<tr>
<td>Add jasmine rice (GF) +1.00</td>
<td></td>
</tr>
<tr>
<td>Backyard BBQ</td>
<td>13.50</td>
</tr>
<tr>
<td>hamburgers served with sliced cheddar &amp; Swiss cheese, lettuce, tomatoes, red onions &amp; pickles, corn on the cob, salad &amp; kettle chips</td>
<td></td>
</tr>
<tr>
<td>Add veggie burgers +3.00</td>
<td></td>
</tr>
<tr>
<td>Add hot dogs +3.25</td>
<td></td>
</tr>
<tr>
<td>Add gluten free buns +1.00</td>
<td></td>
</tr>
<tr>
<td>When in Rome</td>
<td>14</td>
</tr>
<tr>
<td>baked ziti, seasonal vegetables, Caesar salad, and garlic bread</td>
<td></td>
</tr>
<tr>
<td>Add Italian sausage +3.00</td>
<td></td>
</tr>
<tr>
<td>Plant Based Protein Available +2.50</td>
<td></td>
</tr>
<tr>
<td>Asian Noodle Bowl</td>
<td>17</td>
</tr>
<tr>
<td>Yakisoba noodles, julienned chicken, vegetable broth, vegetarian egg roll, shredded carrots, snap peas, green onions, julienned bok choy, chopped cilantro, lime wedges, sesame oil, and gluten free tamari</td>
<td></td>
</tr>
<tr>
<td>Add chicken +2.00</td>
<td></td>
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<tr>
<td>Plant Based Protein Available +2.50</td>
<td></td>
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<tr>
<td>Add jasmine rice (GF) +1.00</td>
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</tr>
<tr>
<td>Culinary Action</td>
<td>125 per station</td>
</tr>
<tr>
<td>Station</td>
<td></td>
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<tr>
<td>on-site grilling</td>
<td></td>
</tr>
<tr>
<td>chef attendant fee</td>
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</tbody>
</table>

Signature buffets are priced per person and have a 25 person minimum order.
Signature buffets are priced per person.
Gluten-free rolls available +1.00 per person

Pasta Bar 14
personalize your pasta bowl with a selection of noodles, seasonal vegetables, cheeses and a choice of sauce, served with a green salad and assorted dressing and garlic bread
Add meatballs +4.00
Add grilled chicken +4.00
Add gluten free pasta +1.00

Indian Butter Chicken 17
Indian butter chicken thighs, coconut rice, curried potatoes & cauliflower, raita, naan, curried couscous salad and green salad with assorted dressings

Mediterranean 24
Greek pork loin, ouzo au jus, gorgonzola chicken penne pasta, seasonal vegetables, Israeli couscous with orzo and red quinoa, roasted beet and kale salad with almonds and lemon-honey vinaigrette, dinner rolls and butter

Rio 25
chimichurri flank steak, fingerling potatoes smothered in chorreados sauce, seasonal vegetables, garden salad with spiced pepitas, cotija, red onions and a lemon cumin vinaigrette, dinner rolls and butter

Plains 30
cedar braised bison with wojape, Three sisters succotash, roasted acorn squash with wild rice, cherries and pecans and horseradish mashed potatoes

Great Western 41
pulled pork sliders, smoked beef brisket, barbeque sauce, three cheese macaroni, coleslaw, corn bread muffins, butter and honey

Continental Divide 54
carved peppercorn Dijon crusted prime rib, au jus, roasted garlic mashed potatoes, seasonal vegetable, tossed green salad, assorted dressings, dinner rolls, and creamy horseradish sauce

Culinary Action Station 125 per station
chef attendant fee
A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
Receptions
each signature reception includes approximately 5-6 pieces per person

Southwest 12
bison tamale bites, chicken sriracha bites, chipotle deviled eggs, traditional salsa, guacamole, and corn tortilla chips

Classic 20
shrimp cocktail, antipasto tray, prosciutto wrapped mango and asparagus, and strawberry chevre crostini

Bobcat 21
pretzel bites with queso, veggie tray with ranch, meat and cheese tray with crackers, fruit tray, salsa trio with chips

Pacific Rim 27
chicken sate, pork potstickers, sushi, and sesame crusted ahi canape

Great Northern 28
bison meatballs, Montana bacon platter, gourmet cheese board, seasonal sliced fruit, and crudité tray

Indigenous

Adobe 24
bison tamale bites, salsa and guacamole with corn chips, fried green tomatoes, and wild berry salad tossed in honey and herbs

Signature receptions are priced per person.
*25 person minimum per order*
A 15% service fee will be billed on all food and hosted beverages.
Prices subject to change.
Platters
serves 25

**Vegetable Tray** 40
served with ranch or sweet potato hummus

**Meat & Cheese Tray** 60
selection of sliced meats and cheeses, served with crackers

**Sliced Fruit** 65
honeydew, cantaloupe, pineapple, strawberries and blueberries

**Gourmet Cheese Board** 80
local and domestic gourmet cheeses, grapes, nuts, dried fruit, crackers and sliced baguette

**Antipasto Tray** 80
serves 25
artisan charcuterie, assorted cheeses, pickled vegetables and pepperoncini

**Shrimp Cocktail** 80
serves 10-12
jumbo tiger shrimp, house made cocktail sauce, and lemon wedges

**Salsa Trio Bar** 35
traditional red, green tomatillo, and spicy corn and black bean salsa served with corn tortilla chips
*Add guacamole 8.00/person*
*Indigenous Option*

**Hummus Bar** 40
hummus made from Montana grown chick peas: original, roasted red pepper, and spinach served with house prepared pita chips

**Assorted Sushi Platter** 50
California roll, smoked salmon, cucumber roll, wasabi, pickled ginger, and gluten free tamari

**Smoked Salmon** 240
serves 50
sliced cucumber, diced red onion, capers, lemon wedges, and crackers
*Indigenous Option*
*3 dozen minimum per order*

**Appetizer Pieces**
sold per dozen

**Caprese Skewers**
15
fresh mozzarella, cherry tomato, basil, and balsamic vinegar

**Prosciutto Wrapped Mango & Asparagus**
16
prosciutto, mango, asparagus, basil and balsamic reduction

**Wild Mushroom Tartlet**
20
wild mushrooms, ricotta cheese, parsley, and truffle oil
*Indigenous Option*

**BLT Crostini**
21
toasted baguette, garlic aioli, crispy pepper bacon, arugula, tomatoes, and truffle oil

**Mini Bruschetta Tartlet**
23
Fresh mozzarella, tomato, basil, and balsamic reduction

**Smoked Salmon Cucumber Bite**
24
smoked salmon, sliced cucumber, yogurt dill sauce
*Indigenous Option*

**Strawberry Chevre Crostini**
30
toasted baguette, Montana chevre, strawberries, and fresh basil

**Sesame Crusted Ahi Canape**
30
black and white sesame seeds, marjoram seasoned tuna, wonton crisp, and Thai chili

**Smoked Salmon Crostini**
35
toasted baguette, smoked salmon, ricotta cheese, red onion, and capers
*Indigenous Option*
Hot Appetizers

A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
Dips & Bakes
approx 25 servings

**Spinach Artichoke Dip**  60
cream cheese, Swiss cheese, spinach, artichokes, herbs, and crostini

**Buffalo Chicken Dip**  85
chicken, ranch, cream cheese, buffalo sauce, and corn tortilla chips

**Baked Brie**  90
choose from wild cherry chutney and peppered pecans, green pesto and pine nuts, or sun-dried tomato served with crostini

**Cheesy Crab Dip**  110
cream cheese, lump crab, cheddar jack cheese, herbs and a soft baguette

**Bites**

**Falafel Bites**  15
per dozen
served with tzatziki sauce

**Pretzel Bites**  36
served with queso

**Bacon Mac & Cheese Bites**  45
serves 25

**Chicken Sriracha Bites**  80
serves 25
served with blue cheese

*3 dozen minimum per order*
Hot appetizers are sold per dozen.
*3 dozen minimum per order*

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Quantity</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Platter</td>
<td>per person</td>
<td>8</td>
<td>candied, pepper, and traditional bacon</td>
</tr>
<tr>
<td>Risotto Croquettes</td>
<td>per dozen</td>
<td>15</td>
<td>served with red Sicilian sauce</td>
</tr>
<tr>
<td>Chicken Sate</td>
<td>per dozen</td>
<td>32</td>
<td>served with Thai peanut sauce</td>
</tr>
<tr>
<td>Chicken Wings</td>
<td>per dozen</td>
<td>33</td>
<td>choose sauce: BBQ, citrus-soy, or classic buffalo</td>
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<td></td>
<td></td>
<td></td>
<td>choice of ranch or blue cheese to dip</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>available boneless</td>
</tr>
<tr>
<td>Pork Potstickers</td>
<td>serves 25</td>
<td>45</td>
<td>served with sweet and sour sauce</td>
</tr>
<tr>
<td>Kielbasa en Croute</td>
<td></td>
<td>48</td>
<td>served with whole grain mustard</td>
</tr>
<tr>
<td>Beef Meatballs</td>
<td>serves 25</td>
<td>50</td>
<td>choose from Swedish, honey barbeque, or Zinfandel cranberry</td>
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<tr>
<td>Bison Meatballs</td>
<td>serves 25</td>
<td>60</td>
<td>sweet and savory meatball, served with a currant apple glaze</td>
</tr>
<tr>
<td>Indigenous Appetizers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bison Tamale Bites</td>
<td>per dozen</td>
<td>19</td>
<td>cilantro cream and enchilada drizzle</td>
</tr>
<tr>
<td>Fried Green Tomatoes</td>
<td>per dozen</td>
<td>21</td>
<td>served with chipotle aioli sauce</td>
</tr>
</tbody>
</table>
A 15% service fee will be billed on all food and hosted beverages. Prices subject to change.
Plated entrées are priced per person.

**Entrées**
all entrées include dinner rolls and butter, and a choice of salad

*Gluten-free rolls available +1.00 per person*

**House Salad**
spring mix, shredded carrots, cherry tomatoes, and shallot white balsamic vinaigrette

**Spinach Salad**
spinach, feta, pickled onion, pancetta, sliced almonds, and apple vinaigrette

**Paprika Chicken** 20
wilted spinach, served with a white wine butter thyme sauce, and roasted garlic mashed potatoes

**Pan Roasted Sage Chicken** 20
sundried tomato cream sauce, broccolini, and wild rice

**Lemon Herb Chicken** 20
grilled chicken with lemon, garlic and fresh herbs, with classic risotto and seasonal vegetable

**Greek Chicken** 22
stuffed with artichoke, marinated tomato, feta, kalamata olive, kokkinisto tomato sauce, lemon herb orzo, and seasonal vegetables

**Flash Baked Walleye** 25
white wine brown butter sauce, wild rice blend, and asparagus

**Grilled Pork Porterhouse** 25
garlic herb steakhouse butter, herbed fingerling potatoes and asparagus

**Sweet and Spicy Pork Tenderloin** 31
oven roasted pork tenderloin served with a sweet sriracha sauce, wild rice pilaf and seasonal vegetable

**Baked Salmon** 42
baked salmon in white wine sauce with wild rice pilaf, and seasonal vegetable

**Filet Mignon** 48
grilled 8oz filet of Montana beef with a port wine demi, herbed fingerling potatoes and seasonal vegetable

**Ribeye** 62
grilled Montana 8 oz ribeye with sauce chasseur, roasted garlic mashed potatoes and seasonal vegetable
**Vegetarian**

**Miso Glazed Tofu**  
15
Tofu steak with Thai sweet chili and sesame seeds, garlic baby bok choy, and sticky rice

**Vegan Yellow Curry**  
18
Jasmine rice and seasonal vegetables

**Eggplant Caponata & Gnocchi**  
24
Sautéed eggplant, squash, tomatoes, green olives and capers over gnocchi topped with fresh basil and parmesan

**Indigenous Entrées**

**Roasted Squash**  
20
Stuffed with wild rice, cherries and pecans, served with seasonal vegetables

**Bison Quinoa Meatloaf**  
31
Garlic mashed potatoes, wild mushroom demi glacé, and seasonal vegetables

**Walleye with Wojape**  
40
Wild rice blend and asparagus

**Dessert**

Plated per person

**Flourless Chocolate Cake**  
5
With whipped cream and berry sauce

**Cheesecake**  
5
Plain or blueberry

**Key Lime Pie**  
5

**Vegan Meringue Berry Cloud**  
5

**Orange Blackberry Panna Cotta**  
5
Gluten free
Edible Insects

A 15% service fee will be billed on all food and hosted beverages.
Prices subject to change.
Appetizers

Chaupalines Salsa MP per dozen
traditional red salsa mixed with rough chopped grasshoppers, served with corn chips

Ants on a Log MP per dozen
celery stick filled with creamy peanut butter and topped with black ants

Black Ants Spinach & Pear Salad MP per person
baby spinach with red bell pepper, pickled red onion, gorgonzola and pear balsamic

Cricket Flour Falafels MP per 10 people
served with tzatziki

Due to supply chain disruptions, insect orders need at least 1 month lead time, and cost is based on current market pricing.

Entrées

Cricket-Chickpea Sliders MP per person
two slider size patties of ground corn, chickpeas, crickets/cricket flour, topped with fresh cabbage slaw and a pickle, served with a side of kettle chips

Black Ant Shrimp Sate MP three garlic citrus grilled shrimp skewers topped with black ants, jasmine rice, and sautéed bok choy

Desserts

Chirps Cricket Cookie MP 1 dozen

Cricket Flour Banana Bread MP serves 6-8