**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, and 48 hours for coffee breaks. 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.
Making Changes & Modifications
For large orders (100+ people), a minimum guest count and finalized menu are required 2 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).

Minimum Catering Order
MSU catering has a $200 minimum order. If you do not meet the minimum order, a $25 delivery fee will be added to your bill. All buffets service 15 or more guests. Groups less than 15 people (M-F) please order from the Express Menu ($200 minimum does not apply here).

Service Charge
A ten percent (10%) 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, paper goods 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 $30.00 per hour per service staff.

China Service
For all events, we use and include ecofriendly serviceware. You can upgrade your event to include china, glassware and/or silverware service.

Glassware/Barware $1.50/person
Reception-Ware (small plates, flatware, glassware) $2.00/person
Full China Service (all china start to finish) $2.75/person

Catering servers must be present for all China Service events.
**Staffing Fee**
Our current staffing fee is $20.00 per hour per service staff. Staffing fees are applied based on set up needs and length of the event. Staffing your event is highly encouraged to ensure the events success. Staffing is required for events ordering china and/or large events (100+ people). Extra labor may be needed depending on complexity of your event, please contact your sales manager for further information.

**Linen Service**
When booking your event with University Catering, please inquire about your linen needs. All buffets come with complimentary linens. Table linens:

- $4 per square house linen
- $7 lap-length drape linen
- $12 floor-length drape polyester
- $14 floor-length drape pin-tuck pattern

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$.25 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 receive a 10% discount once the Catering General Manager, Jimmy Patten, has approved the organization.

**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 - $0 cancellation
2 weeks from event date - 50%
Week of event - 75%
Within 2 business days of event - 100%

*Final confirmation and guaranteed guest counts are due 2 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%

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: Residence Life/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.

Gratuities
Gratuities are not included for your catering event but, are greatly appreciated by our student staff. We look forward to working with you on your upcoming event!
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 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
**Waters**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Water</td>
<td>4</td>
</tr>
<tr>
<td>Lemon Water</td>
<td>6</td>
</tr>
<tr>
<td>Lime Water</td>
<td>6</td>
</tr>
<tr>
<td>Cucumber Water</td>
<td>7</td>
</tr>
<tr>
<td>Orange Cucumber Mint Water</td>
<td>12</td>
</tr>
</tbody>
</table>

**Iced Teas**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea</td>
<td>14</td>
</tr>
<tr>
<td>Iced Green Tea</td>
<td>14</td>
</tr>
<tr>
<td>Mango Green Tea</td>
<td>18</td>
</tr>
<tr>
<td>Hibiscus Tea (Indigenous)</td>
<td>18</td>
</tr>
</tbody>
</table>

**Lemonades**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemonade</td>
<td>14</td>
</tr>
<tr>
<td>Herbal Lemonade</td>
<td>18</td>
</tr>
<tr>
<td>Huckleberry Lemonade</td>
<td>20</td>
</tr>
</tbody>
</table>

**Juice**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Juice</td>
<td>18</td>
</tr>
</tbody>
</table>

**Hot Beverages**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Tea</td>
<td>16</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>20</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>20</td>
</tr>
<tr>
<td>Coffee</td>
<td>20</td>
</tr>
<tr>
<td>Decaf Coffee</td>
<td>20</td>
</tr>
</tbody>
</table>

**Individual Beverages**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Soda</td>
<td>1.5</td>
</tr>
<tr>
<td>Seltzer Water</td>
<td>1.5</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>2</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>2</td>
</tr>
</tbody>
</table>

**Mock-tails**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mojito</td>
<td>25</td>
</tr>
<tr>
<td>Bobcat Sunrise</td>
<td>25</td>
</tr>
</tbody>
</table>

*Beverages are priced per gallon. 1 gallon serves 13-15 guests (8oz per person). Includes traditional condiments, high-quality compostable cups, and beverage napkins.*
Breakfast

A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
Buffets

**Spanish Peaks Burrito Bar**  11
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
*premade burritos up to 20 ppl. +$0.25  
*Plant Based Protein Available

**Continental**  8
seasonal sliced fruit, vanilla yogurt, mini Danish, mini doughnuts and Montana granola

**Big Sky**  8.75
scrambled eggs, breakfast potatoes, local sausage patty, seasonal sliced fruit, and mini Danish

**Oatmeal Bar**  9
steel cut Montana oatmeal, milk, butter, dried apples, assorted nuts, brown sugar, local honey and dried cherries

**Bridger**  9
baked frittata with spinach, red peppers and cheese, served with bacon and seasonal sliced fruit

**Sunrise**  9
choice of pancakes or French toast, scrambled eggs, sausage links, seasonal sliced fruit, berry compote, butter, and maple syrup

**Hyalite**  12.25
steel cut Montana oatmeal with assorted toppings, seasonal sliced fruit, vanilla yogurt, Montana bagels, cream cheese and peanut butter  
*bagel options: blueberry, plain, whole wheat*  

*Breakfast buffets are priced per person. Includes traditional condiments, high-quality compostable plates, bowls, napkins, and flatware.*
Pastries

A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
All baked goods are made from scratch in our on-campus bakery with Montana Wheat. Pastries are priced per dozen. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.

<table>
<thead>
<tr>
<th>Pastries</th>
<th>Mini Pastries</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Doughnuts 9</td>
<td>Mini Doughnuts 8</td>
</tr>
<tr>
<td>Assorted Sweet Breads 10.50</td>
<td>Mini Danishes 10</td>
</tr>
<tr>
<td>Biscuits with Jam &amp; Butter 12</td>
<td>Mini Plain Bagels 12</td>
</tr>
<tr>
<td>Muffins 21</td>
<td>Mini Caramel Rolls 12</td>
</tr>
<tr>
<td>Assorted Bagels 25</td>
<td>Mini Croissants 12.50</td>
</tr>
<tr>
<td>with Cream Cheese</td>
<td>Mini Scones 12.50</td>
</tr>
<tr>
<td>Scones 31</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Breakfast Cakes</th>
</tr>
</thead>
<tbody>
<tr>
<td>serves 8-10</td>
</tr>
<tr>
<td>Coffee Bundt Cake 24 per bundt</td>
</tr>
<tr>
<td>Blueberry Coffee 26 per bundt</td>
</tr>
</tbody>
</table>
A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
Snacks
per pound

**Assorted Granola Bars** 3
**Popcorn** 3.5
1/2 lb minimum - serves 10
**Pretzels** 7
**Yogurt Covered Pretzels** 10
**Trailmix** 14
M&M
**Chex Mix** 19
**Mixed Nuts** 25

Sweets
per dozen

**Indulge Cookies** 8
**Dessert Bars** 22

Yogurt Parfait 5
strawberry or blueberry with On the Rise granola

Snack Pack 10
choose 4
veggies or apple slices
hummus, ranch, or peanut butter pretzels,
yogurt pretzels, cheese cubes, chex mix, rice krispie treats

Pretzel Bites 25
serves 25
served with queso

Build your own bar
(per person)

Candy Bar 4
total of 6 varieties of assorted gummy candies and chocolates

Trail Mix Bar 8
pumpkin seeds, almonds, dark chocolate chips,
raisins, apricots, M&M’s, peanuts, and pretzels

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All baked goods are made from scratch in our on-campus bakery with Montana Wheat. Snacks & sweets include high-quality compostable plates, bowls, cocktail napkins, and flatware.
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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>20 per dozen</td>
</tr>
<tr>
<td>Round Cake</td>
<td>20</td>
</tr>
<tr>
<td>Quarter Sheet Cake</td>
<td>25</td>
</tr>
<tr>
<td>Half Sheet Cake</td>
<td>50</td>
</tr>
<tr>
<td>Full Sheet Cake</td>
<td>100</td>
</tr>
</tbody>
</table>

**Individual Cheesecake**
3 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>Mini Cupcakes</td>
<td>8 per dozen</td>
</tr>
<tr>
<td>Mini Eclairs</td>
<td>8 per dozen</td>
</tr>
<tr>
<td>Mini Cream Puff</td>
<td>9 per dozen</td>
</tr>
</tbody>
</table>

original or chocolate
All baked goods are made from scratch in our on-campus bakery with Montana Wheat. Snacks & sweets include high-quality compostable plates, bowls, cocktail napkins, and flatware.

**Cake Pops**
red velvet, gluten free pumpkin, gluten free chocolate
12 per dozen

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

**Whoopie Pie**
chocolate
15 per dozen

**Shot in Dark**
bite sized chocolate-espresso cup
15 per dozen

**Truffles**
chocolate, lemon, or raspberry
15 per dozen

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

**Pie**
serves 8
apple, dutch apple, blueberry, pecan, pumpkin, cherry, chocolate silk, or strawberry rhubarb
18

**Hand Pies**
minimum order 1 dozen
apple or cherry
30 per dozen
Box Lunches

A 10% 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 10
customize your sandwich, personal condiments included

Bread
choose between Montana white or 9 grain

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

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

Spinach Salad 10
spinach, grilled chicken, feta, pickled onion, pancetta and sliced almonds

House Salad 10
spring mix, grilled chicken, shredded carrots, cherry tomatoes and cucumbers

All sandwiches and wraps featuring roast beef or ham are Montana Farm to Campus products. Substitute a signature sandwich or salad for an additional charge.
A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
Wraps
includes assorted kettle chips and a cookie

Southwestern Chicken  11.50
tomato basil wrap, grilled chicken, black beans, spinach, sliced tomato, red onion and jalapeño lime sour cream

Balsamic Portobello  11.50
balsamic marinated portobello, sliced tomato, sliced cucumber, roasted red pepper, pesto mayo, greens, on a spinach wrap

Sandwiches
includes assorted kettle chips and a cookie

Ham & Cheese  10
whole wheat deli roll, slow roasted ham, white cheddar, arugula, pickled onion, and garlic aioli

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

Roast Beef  12
wheat berry roll, thinly sliced roast beef, gorgonzola spread, leaf lettuce, pickled onions, and horseradish mayonnaise

Turkey Club  12
sliced 9 grain bread, turkey, bacon, cheddar, lettuce, tomato, and mayonnaise

Muffuletta  12
ham, genoa salami, capicola, sliced provolone, sliced Swiss, olive tapenade on an Italian loaf

All-American Sub  13
turkey, salami, ham, Swiss cheese, cheddar cheese, lettuce, tomato, and mayonnaise on a hoagie roll

Build your Own - Buffet Style  13
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

*Groups 10 and fewer, please choose one selection*

Signature sandwiches are priced per person. Includes traditional condiments, high-quality compostable plates, napkins, and flatware.
A 10% service fee will be billed on all food and hosted beverages.
Prices subject to change.
*Groups 10 and fewer, please choose one selection*

**Salads**
served with a hearth roll and butter
pre-plated individual salads for up to 30 people, need to be ordered in increments of 10, groups larger than 30 are recommended to order the Build Your Own Salad Bar.

**Sesame Mandarin** 10
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** 10
spinach, feta, pickled onion, pancetta, sliced almonds, and apple vinaigrette

**Iceberg Wedge** 11
iceberg wedge, roasted corn, tomato, pancetta, gorgonzola, avocado ranch, finished with cracked pepper

**Cobb** 11
mixed greens, chopped bacon, turkey, hard boiled egg, blue cheese, tomatoes, cucumbers, green onions, and choice of dressing

**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 3.00*

**Chef's** 12
mixed greens, ham, turkey, Swiss cheese, cheddar cheese, hard boiled egg, tomatoes, black olives, and choice of dressing

*Signature salads are priced per person. Includes traditional condiments, high-quality compostable plates, bowls, napkins, and flatware.*
Salad Bar

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

Greens
choose 2
romaine, spinach, spring mix

Produce
choose 4
grape tomato, shredded carrot, sliced cucumber, chopped green onion, 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

Watercress with Smoked Salmon or Trout
watercress, blueberries, smoked salmon or Native Keepers Trout, sunflower seeds, wild strawberry vinaigrette

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

Signature salads are priced per person. Includes traditional condiments, high-quality compostable plates, bowls, napkins, and flatware.
Soup & Chili

A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
*Groups 10 and fewer, please choose one selection*

<table>
<thead>
<tr>
<th>Soup</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>New England Clam Chowder</td>
<td>4</td>
</tr>
<tr>
<td>Loaded Baked Potato Soup</td>
<td>4</td>
</tr>
<tr>
<td>Vegan Tomato Basil</td>
<td>4</td>
</tr>
<tr>
<td>Cheese &amp; Ale Soup</td>
<td>4</td>
</tr>
<tr>
<td>Corn Chowder</td>
<td>4</td>
</tr>
<tr>
<td>Ham &amp; Bean</td>
<td>4</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Chili</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef &amp; Bean Chili</td>
<td>4</td>
</tr>
<tr>
<td>White Chicken Chili</td>
<td>4</td>
</tr>
<tr>
<td>Indigenous Soup</td>
<td>4</td>
</tr>
<tr>
<td>Three Sisters</td>
<td>4</td>
</tr>
<tr>
<td>Turkey Chili Verde</td>
<td>4</td>
</tr>
<tr>
<td>Vegetarian Butternut Bisque</td>
<td>4</td>
</tr>
</tbody>
</table>

Soups, and chili are priced per person. Includes traditional condiments, high-quality compostable plates, bowls, napkins, and flatware.
A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
**Signature buffets are priced per person.**
Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.

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**Potato Bar**  
8
choose baked potato or mashed potato, bacon, cheese, butter, sour cream, green onions, tossed green salad, and assorted dressings
*Plant Based Protein Available*

**Brunswick Stew**  
8
Montana beef, potatoes, carrots, pearl onions, stewed tomatoes, tossed green salad, assorted dressings, and hearth rolls with butter

**When in Rome**  
10
baked ziti, seasonal vegetables, Caesar salad, and garlic bread
*Add Italian sausage 3.00*
*Plant Based Protein Available*

**Los Tacos**  
12
seasoned beef, Spanish rice, black beans, shredded cheese, lettuce, tomatoes, onions, jalapeños, black olives, soft shell tacos, salsa and sour cream
*Add chicken 2.00*
*Plant Based Protein Available*

**Mac Attack Bar**  
12
three cheese macaroni, bacon, chicken, green onions, tomato, tossed green salad, and assorted dressings

**Thai Pork Bowl**  
15
jasmine rice, Thai style pulled pork, vegetarian egg roll, shredded purple cabbage, carrots, green onions, and peanut sauce

**Asian Noodle Bowl**  
15
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
*Plant Based Protein Available*

**Slider Bar**  
18
Montana beef sliders, fried onions, cheddar cheese, bacon, pickles, ketchup, mayonnaise, mustard, and pasta salad
Signature buffets are priced per person. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.

**Pasta Bar**
8 per person
minimum 15 people
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*

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

**Indian Butter Chicken**
15
Indian butter chicken thighs, coconut rice, curried potatoes & cauliflower, raita, naan, curried couscous salad and green salad with assorted dressings

**Continental Divide**
MP
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

**Mediterranean**
22
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**
MP
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**
cedar braised bison with wojape, Three sisters succotash, roasted acorn squash with wild rice, cherries and pecans and horseradish mashed potatoes

<table>
<thead>
<tr>
<th>Culinary Action Station</th>
<th>100 per station</th>
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<tbody>
<tr>
<td>chef attendant fee</td>
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<td>30 person minimum</td>
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*Signature buffets are priced per person. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.*
A 10% 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 20
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

Pacific Rim 20
chicken sate, pork potstickers, sushi, and sesame crusted ahi canape

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

Indigenous
Adobe 20
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. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware. *10 person minimum per order*
Cold Appetizers

A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.

Platters
serves 10-25

Domestic Cheese Board 35
served with crackers

Vegetable Tray 40
served with ranch or sweet potato hummus

Sliced Fruit 40
honeydew, cantaloupe, pineapple, strawberries and blueberries

Gourmet Cheese Board 65
local and domestic gourmet cheeses, grapes, nuts, dried fruit, crackers and sliced baguette

Antipasto Tray 125
serves 25
artisan charcuterie, assorted cheeses, olives, pickled vegetables, artichokes, pepperoncini, and grissini

Salsa Trio Bar 25
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 30
hummus made from Montana grown chick peas: original, roasted red pepper, and spinach served with house prepared pita chips

Indigenous Option

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

Indigenous Option

Smoked Salmon MP
serves 50
sliced cucumber, diced red onion, capers, lemon wedges, and crackers
Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
*1 dozen minimum per order*

Appetizer Pieces
sold per dozen

**Mini Bruschetta Tartlet**  10
Fresh mozzarella, tomato, basil, and balsamic reduction

**Caprese Skewers**  12
fresh mozzarella, cherry tomato, basil, and balsamic vinegar

**BLT Crostini**  12
toasted baguette, garlic aioli, crispy pepper bacon, arugula, tomatoes, and truffle oil

**Wild Mushroom Tartlet**  16
wild mushrooms, ricotta cheese, parsley, and truffle oil
*Indigenous Option*

**Strawberry Chevre Crostini**  18
toasted baguette, Montana chevre, strawberries, and fresh basil

**Smoked Salmon Crostini**  18
toasted baguette, smoked salmon, ricotta cheese, red onion, and capers
*Indigenous Option*

**Prosciutto Wrapped Mango & Asparagus**  20
prosciutto, mango, asparagus, basil and balsamic reduction

**Smoked Salmon Cucumber Bite**  24
smoked salmon, sliced cucumber, yogurt dill sauce
*Indigenous Option*
Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.

*1 dozen minimum per order*
A 10% service fee will be billed on all food and hosted beverages.
Prices subject to change.

Hot Appetizers
Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.
Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.

**Chicken Sriracha Bites** 50
serves 25
served with blue cheese

**Beef Meatballs** 50
serves 25
choose from Swedish, honey barbeque, or Zinfandel cranberry

**Bison Meatballs** 100
serves 25
sweet and savory meatball, served with a currant apple glaze

**Bacon Mac & Cheese Bites** 15
serves 25

**Pork Potstickers** 36
serves 25
served with sweet and sour sauce

**Bacon Platter** MP
per person
candied, pepper, and traditional bacon
Hot appetizers are sold per dozen. Includes traditional condiments, high-quality compostable plates, cocktail napkins, and flatware.

*1 dozen minimum per order*

**Risotto Croquettes**
per dozen
served with red Sicilian sauce

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

**Chicken Wings**
per dozen
choose sauce: BBQ, citrus-soy, or classic buffalo
choice of ranch or blue cheese to dip
available boneless

**Chicken Sate**
per dozen
served with Thai peanut sauce

**Indigenous Appetizers**

**Bison Tamale Bites**
per dozen
cilantro cream and enchilada drizzle

**Fried Green Tomatoes**
per dozen
served with chipotle aioli sauce
Plated Entrées

A 10% 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, a choice of salad, and dessert

**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** 22
wilted spinach, served with a white wine butter thyme sauce, and roasted garlic mashed potatoes

**Pan Roasted Sage Chicken** 22
sundried tomato cream sauce, broccolini, and wild rice

**Lemon Herb Chicken** 22
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

**Baked Salmon** 28
baked salmon in white wine sauce with wild rice pilaf, and seasonal vegetable
Plated entrées are priced per person.

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

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

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

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

**Vegetarian**

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

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

**Vegan Yellow Curry**  
jasmine rice and seasonal vegetables
Indigenous Entrées

Roasted Squash  22
stuffed with wild rice, cherries and pecans,
served with seasonal vegetables

Walleye with Wojape  25
wild rice blend and asparagus

Bison Quinoa Meatloaf  28
garlic mashed potatoes, wild mushroom demi
 glacé, and seasonal vegetables

Dessert
please choose one per entrée

Flourless Chocolate Cake
with whipped cream and berry sauce

Chocolate Mousse Cake

Cheesecake: Plain or Blueberry

Tiramisu

Mirror Glazed Dome

Fruit Tart

Orange Blackberry Panna Cotta
gluten free

Vegan Coconut Panna Cotta
gluten free

Vegan Meringue Berry Cloud

Plated entrées are priced per person.
Edible Insects

A 10% service fee will be billed on all food and hosted beverages. Prices subject to change.
Appetizers

Chaupalines Salsa 4 per dozen
traditional red salsa mixed with rough chopped grasshoppers, served with corn chips

Cricket Flour Falafels 10 per 10 people
served with tzatziki

Ants on a Log 10 per dozen
celery stick filled with creamy peanut butter and topped with black ants

Black Ants Spinach & Pear Salad 15/ea
baby spinach with red bell pepper, pickled red onion, gorgonzola and pear balsamic

Entrées

Cricket-Chickpea Sliders 12 priced 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 18
three garlic citrus grilled shrimp skewers topped with black ants, jasmine rice, and sautéed bok choy

Desserts

Chirps Cricket Cookie 10
1 dozen

Cricket Flour Banana Bread 15
serves 6-8