

Reception Stations

Minimum of 20 people.

ANTI-PASTA

an individual selection of cured meat and specialty cheeses served with black olive tapenade, e.v.o.o. and balsamic syrup

11.25

"GRAB AND GO" GARDEN VEGETABLES

individual servings of seasonal vegetables served with green goddess dressing and black peppercorn dip

6.25

"GRAB AND GO" CAESAR SALAD

spears of fresh romaine, crushed herb crouton, classic Caesar dressing

7.25

FRESH SALAD GREENS

variety of local and artisanal lettuces, seasonal fruits and vegetables, dried fruits, toasted nuts, house-made dressings

12.00

THE DAILY BREAD BOARD

focaccia, French baguette, lavash, and grissini served with a selection of house butters, oils, vinegars

12.00

"CHIPS AND DIP"

grissini, lavash, house-made potato chips and fried pita served with a variety of hummus, pesto, tapenade and dips

12.00

HAND-ROLLED SUSHI AND NIGIRI

yellowfin tuna, wild salmon, lump crab, sweet shrimp served with soy sauce, wasabi, pickled ginger, chop sticks and fortune cookies

21.00

SLOW ROASTED BBQ PORK SHOULDER

cornbread waffles, a selection on house bbq sauces, and a variety of coleslaws

11.75

GRILLED CHEESE AND TOMATO SOUP

freshly griddled breads with a selection of local cheeses
served with house-made garden vegetable soup

12.75

HOUSE-MADE IDAHO POTATO GNOCCHI

served with two sauces,
white truffle crème fraiche and wyomato ragout

14.00

RAMEN NOODLE STATION

house made ramen noodles, Pork Dashi, Vegetable Dashi,
63° egg, roasted pork, assorted garnishes

16.00

SUMMER PEACH FLAMBÉ

warm lemon pound cake served with vanilla bean ice cream
and spiced berry compote

12.00

FLATHEAD CHERRIES JUBILEE

warm chocolate waffles served with vanilla bean ice cream
and lemon syrup

12.00

FRESH CUT HOUSE-MADE FUDGE

assorted fresh house-made fudge in a variety of chocolates cut to order

14.00

CARAMELIZED PINEAPPLE

warm lemon pound cake served with vanilla bean ice cream
and spiced raisin compote

12.00

BANANAS FOSTER

warm chocolate waffles served with vanilla bean ice cream

12.00

Reception Carving Stations

SERVED WITH WARM BRIOCHE ROLLS

SMOKED BREAST OF NATURAL TURKEY
cranberry chutney, roasted turkey jus
22.00

ROSEMARY GRILLED LOCAL LAMB LOIN
mint-lemon zest jus
28.00

SMOKE-ROASTED SCOTTISH STEELHEAD
smoked chipotle hollandaise
29.00

GRILLED DOUBLE R RANCH STRIPLOIN OF BEEF
red wine-truffle jus
29.00

GRILLED DOUBLE R RANCH TENDERLOIN OF BEEF
wild mushroom bordelaise
33.00

SEARED HAWAIIAN YELLOWFIN TUNA
balsamic-soy glaze
37.00

HOUSE-SMOKED BISON TENDERLOIN
madeira glaze
47.00