



SHARABLES

Crab Cakes° with remoulade sauce DF

Shrimp Cocktail° with cocktail sauce GF,DF

Seared Tuna° with seaweed salad, hoisin glaze, mango, cucumber, sesame seeds DF

Spinach & Feta Stuffed Mushrooms with white wine butter sauce VG

Crab Stuffed Mushrooms° with white wine butter sauce

Wild Mushroom and Gruyere Bruschetta with local mushrooms VG

Caprese Bruschetta tomatoes, fresh basil, and mozzarella with a balsamic reduction VG

Greek Bruschetta olive and artichoke tapenade, with a hummus spread V

Charcuterie Skewers salami, cheese, olive, tomato, served by the dozen

Caprese Skewers cherry tomato, fresh basil, mozzarella, served by the dozen VG

Tortellini Skewers cherry tomato, four cheese tortellini, pearl onion, and italian herb vinaigrette VG

Meatballs° served with marinara sauce

Huckleberry BBQ Meatballs with crispy onions

Montana Pasties beef, potato, onion, carrot, Dubliner cheese served with a rosemary beef gravy

Mushroom Pasties mushroom, potato, onion, carrot, Dubliner, served with a rosemary mushroom gravy VG

Deviled eggs° served by the dozen VG,GF

+ add bacon



DIPS AND TRAYS

(half pan serves 15 to 20, full pan serves 35 - 45)

Spinach & Artichoke Dip° served with chips VG

Smoked Salmon° Tray dill and chive cream cheese, pickled red onion, cherry tomatoes, capers, served with crostini or gluten free crackers

Seasonal Vegetable Tray served with Hummus GF,V

Assorted Fruit Tray GF,V

Charcuterie Board assorted cheese and meat served with lavosh

Mezza Board hummus, dolmas, lemon tahini, cucumber, olive mix, marinated artichoke, cherry tomato, served with pita bread or gluten free crackers V

V = Vegan

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*Please ask about substitutions that can



SALAD

Sensation Salad mixed greens, cucumber, tomato, croutons, parmesan balsamic vinaigrette NF

Summer Salad mixed greens, goat cheese, dried cherries, almonds, pickled red onions, red wine vinaigrette VG

Caesar Salad romaine, parmesan, garlic croutons NF

Brussels & Kale shaved brussels sprouts, kale, bacon, almonds, parmesan

Mediterranean Salad olives, cucumber, red onion, chickpeas, orzo pasta, mozzarella, tossed in a balsamic soy vinaigrette

DRESSING CHOICES

Balsamic Soy Vinaigrette GF

Red Wine Vinaigrette GF, VG

Ranch GF, VG

Caesar GF



SIDES

Pasta Salad zucchini, yellow squash, fire roasted tomatoes, goat cheese, balsamic vinaigrette VG

Potato Salad with celery, egg, whole grain mustard VG, DF

Roasted Potatoes GF, V

Parmesan Whipped Potatoes VG

Mac & Cheese three cheese sauce with cavatappi VG

Pretzel Rolls VG

Brussel Sprouts chili mirin pickled peppers, topped with parmesan cheese VG

Sesame Soy Green Beans sesame soy sauce, onions, sesame seeds V

Almondine Green Beans served with toasted almonds and onions DF, V

Grilled Asperagus V

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CURRY AND MORE

Served with basmati rice or saffron basmati rice

Any menu items can be made with alternative proteins

Chicken Tikka Masala (India) chicken, red peppers, and house tikka masala spice blend GF,NF

Saag Paneer (India) house paneer cheese, green peas, tomato, cream spinach NF,GF

Pork Vindaloo (India) pork loin, potato, tomato, and indian chilies NF

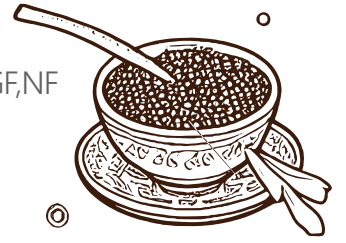
Saffron Cashew Coconut Curry (India) yellow curry with tofu and veggies

Shahi Paneer (India) house paneer cheese, cashew, chick peas, and tomato

Sesame Almond Chicken Curry (Middle East) toasted sesame, almond, chicken, chickpeas DF

Beef Berbere (Ethiopia) red curry with beef, green split peas, dumplings, and veggies NF

Harissa Chicken (Morocco) chicken, chickpeas, roasted red pepper tomato sauce NF



Chicken & Sausage Jambalaya (Cajun America) peppers, onion, celery, and house creole seasoning NF,DF

Szechuan Stir-Fry (China):water chestnuts, bamboo shoots, baby corn, green peas in house szechuan sauce. choice of beef, chicken, tofu, or pork NF,DF

Togarashi Beef (Japan) japanese beef stew with potatoes, carrot, sesame, and cabbage DF

Ahi Tuna Poke (Hawaii) seared ahi tuna, hoisin sauce, seaweed salad, mango, cucumber, and sesame DF,GF

Coconut Peanut Tofu (Thailand) tofu, cashews and veggies DF

PASTA

Blackened Chicken Alfredo house made creole seasoned chicken in a four cheese cream sauce NF

Chicken Florentine Alfredo spinach, tomato, in a four cheese sauce NF

Summer Pesto with tomatoes and seasonal veggies tossed in a spinach, almond pesto VG

Meatball Marinara served with cavatappi NF

Chicken Marsala green peas, mushroom, and tomato, in a marsala cream sauce NF

DESSERTS

Choose between cake bites, cupcakes, or mini bundt cakes

Flavors: Chocolate

Vanilla

Carrot

Orange Spiced cake

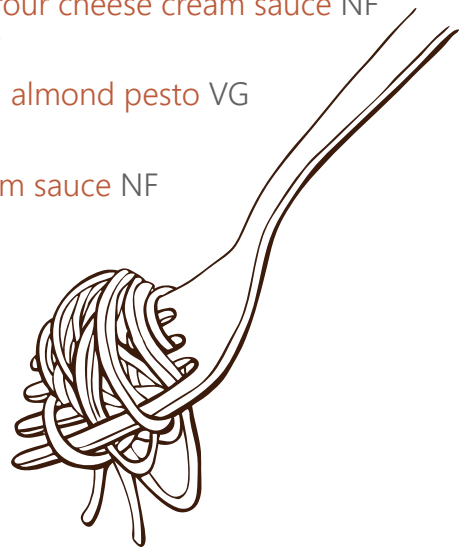
Ask us about our custom cakes!

Our talented Pastry Chef is experienced in decorating cakes for all celebrations!

Assorted Cookies VG

Lemon Bars VG

Cheese Cake Bites topped with berries VG



Not finding your craving? We can create a completely custom menu item for you!

PROTEIN BY THE POUND

Herb Roasted Chicken Breast° GF

Chicken Marsala° GF

Herb Grilled Salmon° GF,DF

Sliced Sirloin° GF,DF

Bison sirloin° GF,DF

Prime Rib° GF,DF

Filet Mignon° GF,DF

Brisket° GF,DF

Pork Tenderloin° GF,DF

Pulled Pork° GF,DF

Tofu *curry or sesame soy* GF

SAUCES

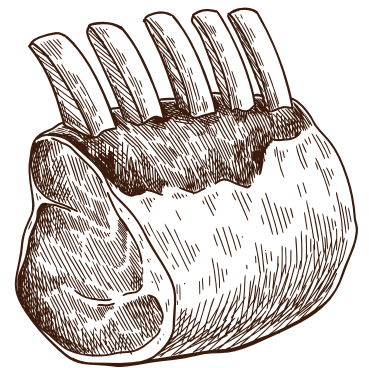
by the quart

Montana Mushroom Demi Sauce DF

Huckleberry Demi Sauce DF

Au Jus DF,GF

Creamy Horseradish GF, VG



TACO BAR

What it comes with:

Corn & Flour Tortillas

Spanish Rice *v*

Refried Beans *v*

Pickled red onions

Pico de Gallo

Cotija

Cilantro

Limes

Sour Cream

Choice of two proteins:

Steak Asada *GF*

Rojo Chicken *GF*

Pork Verde *GF*

Vegan Taco Meat *VG, GF*

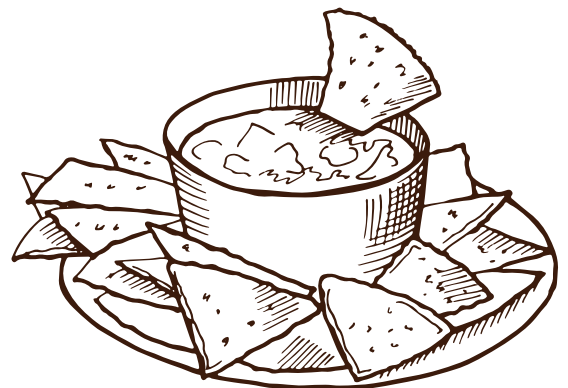
Add ons:

Chips and Queso

Chips and Salsa

Grilled Fajita Vegetables

Guacamole



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Prices of food do not include equipment rental, staffing, or linen rental charges.

A 20% deposit is due at the signing of the contract, the grand total will need to be paid 7 days prior to the event, to avoid cancellation.

Final counts, changes, and additions can be made up to 7 days before the event.

To cover all of the planning, and communication, we do apply a \$300 service charge for events, to ensure your event goes smoothly.

An automatic 20% gratuity will be added to your event.

Any event outside of Missoula downtown will incur a \$25 transportation fee. For outside Missoula proper we charge a \$45 transportation fee, plus \$0.75/mile .

We have several tiers of Plates and Flatware, each tier can be discussed with your coordinator to find the right fit for your event.

3 LEVELS OF SERVICE

Every event is different depending on your needs we will work with you to ensure you have the best service that fits your needs. Servers are \$25/hour.

BASIC

This style is similar to a drop-off service. Our staff will ensure the buffet is set up at the start of your event, inform the host of any backup food, and handle the return of all equipment the following day. This service requires one staff member.

PREMIUM

This option is available exclusively as a buffet style. It includes staff to set up the buffet, ensure the food meets your preferences, provide bussing services, and handle the full event breakdown. We offer the choice of either high-end disposable or eco-friendly tableware. Depending on the size of the event, 2 to 3 servers will be provided.

LUXURY

This service option covers all aspects, including family-style, plated meals, or traditional buffet service. It also includes water service for each table, table bussing, as well as the breakdown and cleanup of food service areas.

Please see below for server requirements for your event:

Buffet 1 server for every 30 people

Family style 1 server for every 25 people

Plated 1 server for every 15 people