



Catering Menus | 2018-2019

Breakfast

Plated Options

Breakfast plates include orange juice, freshly brewed coffee and decaffeinated coffee, and hot tea. Pricing is listed per person.

Sunrise | \$10.75

Cinnamon swirl French toast, scrambled eggs with cheese, sausage links, and fresh fruit

Quiche | \$11.50

Housemade quiche with chopped ham, onions, bell peppers, broccoli, and cheese.
Served with a muffin and fresh fruit

Bacon Breakfast Burrito | \$12.25

Crispy bacon, scrambled eggs, and cheddar cheese wrapped in a flour tortilla. Served with salsa and sour cream, fresh fruit, and breakfast potatoes

Breakfast Buffets

Buffets are offered for groups of 25 people or more and include orange juice, freshly brewed coffee, decaffeinated coffee, and hot tea. Pricing is listed per person. Buffets are available for a maximum of 90 minutes.

Deluxe Continental | \$8.25

Served with fresh fruit and 2 items from the following options: muffins, donuts, Danishes, assorted breakfast breads

All-American | \$13.75

Scrambled eggs with cheese, crispy bacon, sausage links, breakfast potatoes, muffins, and fresh fruit

Montana Breakfast | \$15.25

Biscuits and gravy, cinnamon swirl French toast, scrambled eggs with cheese, crispy bacon, sausage links, breakfast potatoes, assorted pastries, and fresh fruit

Big Horn Breakfast | \$17.75

Housemade hashbrown casserole, eggs Benedict, sausage links, bacon, French toast, seasonal fresh fruit, and assorted breakfast breads

À la Carte Bites

Pricing listed per dozen

Muffins | \$38.25

Assorted Dessert Bars | \$28.00

Assorted Danishes | \$39.50

Freshly Baked Cookies | \$15.95

Lemon Bars | \$21.85

Bagels with Cream Cheese | \$24.00

Assorted Donuts | \$15.00

Cinnamon Rolls | \$28.00

Butterscotch Caramel Brownies | \$21.85

Pricing listed per item

Granola Bars | \$1.50

Bavarian Cream Churros | \$1.50

Whole Fruit | \$1.75

Individual Yogurt | \$1.50

Serves 25

Fresh Fruit Tray | \$50.00

Fresh Vegetable Tray | \$45.00

Fresh Popped Popcorn | \$37.50

Fruit, Cheese, and Crackers | \$50.00

Sausage, Cheese, and Crackers | \$67.50

Themed Breaks

Themed Breaks

Break menus are displayed for a maximum of 60 minutes and are priced per person. Themed breaks are not available for meal substitutions.

Healthy Snack | \$6.75

Fresh sliced seasonal fruit, cubed cheese tray, granola bars, herbal tea, and bottled water

Sweet Tooth | \$5.50

Assorted cookies, chocolate frosted brownies, assorted dessert bars, and soda

Rejuvenation | \$6.00

Fresh sliced seasonal fruit, assorted yogurts, granola bars, and bottled water

Ice Cream Social | \$5.25

Vanilla ice cream served in waffle bowls, with sliced bananas, nuts, sprinkles, whipped cream, and strawberry, chocolate, and caramel sauces

Wine & Cheese Social | \$9.50

House wine, assorted soda, cubed cheese and assorted crackers, and fresh vegetable display with ranch dip

Granary | \$6.60

Gourmet cubed cheeses, sliced summer sausage, crostinis with bruschetta, and grapes

Lunch Entrees

Lunch entrees include chef's selection starch and vegetable, dinner rolls with butter, tossed salad, freshly brewed coffee, decaffeinated coffee, iced tea, and dessert. Please add \$4.00/person to any lunch entrée served after 3:00pm.

Tequila Lime Chicken | \$15.95

House marinated grilled chicken breast served over Spanish rice and accompanied by our specialty chunky Pico sauce and Southwestern corn. Lunch is served with tortilla chips and salsa

Bacon Wrapped Pork Loin | \$18.95

5 oz. flame broiled bacon wrapped pork loin served with roasted apple dressing

Mama Jo's Lasagna | \$15.95

Housemade lasagna with a blend of cheeses, ground beef and sausage, and red sauce

Honey Mustard Chicken | \$15.95

6 oz. mustard brushed broiled chicken breast with sautéed mushrooms and crumbled bacon

Chicken Parmesan | \$15.95

6 oz. breaded chicken breast topped with marinara sauce, mozzarella, and Parmesan cheese

London Broil | \$19.75

House marinated London Broil thinly sliced and served with a mushroom demi-glace

Traditional Pot Roast | \$18.25

Slow roasted beef with red potatoes, carrots, celery, onions, and gravy

Lunch Sandwiches and Salads

Lunch sandwiches and salads are served with freshly brewed coffee, decaffeinated coffee, iced tea, and cookies or double chocolate brownies.

Club Croissant | \$13.50

Freshly baked croissant mounded with sliced turkey, ham, bacon, and cheese with shredded lettuce and tomatoes. Sandwich is served alongside pasta salad, assorted chips, and pickle spear

Italian Sub | \$16.75

Salami, ham, pepperoni, and Provolone piled with lettuce, tomato, and pepperoncini with Tuscany Italian dressing on Focaccia. Sandwich is served alongside pasta salad, assorted chips, and pickle spear

French Dip | \$16.75

Thinly sliced roast beef layered on a hoagie bun with Swiss cheese and served with au jus, pasta salad, and assorted chips

Smoked Brisket Sandwich | \$15.95

5 oz. slow-smoked beef brisket served with coleslaw, potato chips, and potato salad

Smoked Turkey and Swiss | \$15.75

Sliced smoked turkey breast layered on fresh baked Focaccia bread with bacon and avocado, and topped with melted Swiss cheese. Served with assorted chips, creamy Italian pasta salad, and pickle spear

Chicken Bacon Ranch Salad | \$12.50

Mixed greens, broiled chicken breast, bacon bits, hard-boiled egg, shredded cheddar, diced tomato, and croutons

Grilled Chicken Spinach Salad | \$14.75

Marinated grilled chicken served over a bed of spinach leaves with sliced fresh strawberries, toasted almonds, feta cheese, and sliced avocado, served with creamy poppyseed dressing

Boxed Lunch | \$13.95

Assorted sandwiches (ham, turkey, and roast beef), assorted chips, fresh whole fruit, cookies, and soda or bottled water

Lunch Buffets

Lunch buffets are offered for groups of 25 people or more and include freshly brewed coffee, decaffeinated coffee, iced tea, and choice of cookies or double chocolate brownies. Pricing is listed per person. Buffets are available for a maximum of 90 minutes. Please add \$4.00/person to any lunch buffet served after 3:00p.

Deli Corner | \$14.75

Sliced roast beef, turkey, ham, assorted deli cheeses, fresh baked hoagie roll and condiments, served with potato salad, assorted chips, and soup of the day

Baked Potato Bar | \$14.95

Baked potatoes served with all of the fixin's, including shredded cheddar cheese, sour cream, bacon bits, salsa, chili, butter, and jalapenos. Lunch is served with a tossed salad and bacon macaroni and cheese

Western Buffet | \$15.75

Shredded BBQ beef on fresh sandwich buns, served with coleslaw, tossed salad, pickle spears, diced onions, shredded cheddar cheese, and assorted chips

Substitute white cheddar mac and cheese for tossed salad | \$16.50

Italian Buffet | \$15.95

Bruschetta chicken, housemade Italian Parmesan meatballs, and fettuccini with Alfredo and marinara sauces on the side. Lunch is served with Caesar salad, pasta salad, and garlic toast

Mexican Buffet | \$15.50

Hard shells and soft tortillas, chicken quesadillas, refried beans, Spanish rice, seasoned ground beef, homemade tortilla chips, fresh toppings, salsa, sour cream, and tossed salad

Create Your Own Lunch Buffet | \$17.25

All lunch buffets include dinner rolls with butter, assorted lunch desserts, iced tea and water, and coffee upon request.

Entrée – select two

Smoked brisket, roasted pork loin with mushroom sauce, bacon wrapped pork loin filet, chicken breast with Alfredo cream sauce, roast beef with mushroom gravy, herb baked chicken, fried chicken

Starch – select one

Homemade mashed potatoes with gravy, roasted red potatoes (rosemary or garlic), au gratin potatoes, baked potatoes, rice pilaf

Vegetable – select one

Honey glazed carrots, corn o'brien

Salad – select two

Fresh fruit bowl, fruit salad with whipped cream, tossed salad with dressings, coleslaw, fresh vegetable tray, pasta salad, potato salad, macaroni salad

Dips, Displays and Platters

Dips, displays and platters are designed to serve 50 portions

Iced Gulf Shrimp | \$135.00

Gulf shrimp served with cocktail sauce and lemon wedges

Fresh Fruit Tray | \$98.50

Fresh sliced fruit including watermelon, cantaloupe, honeydew melon, strawberries, grapes, and pineapple served with a maraschino cherry dip

Vegetable Tray | \$90.00

Fresh vegetables including broccoli, carrots, celery, grape tomatoes, and cucumbers, served alongside sweet pickles, black olives, cherry peppers, and pepperoncini, all served with ranch dipping sauce

Fruit, Cheese, and Cracker Tray | \$100.00

Cubed cheddar, Swiss, and Pepperjack cheese, red grapes, and strawberries, served with assorted crackers

Sausage, Cheese, and Cracker Tray | \$135.00

Summer sausage, cubed cheddar, Swiss, and Pepperjack cheese, red grapes, served with assorted crackers

Meat, Cheese, and Roll Tray | \$180.00

Sliced roast beef, ham, and turkey, cheddar, provolone, and Swiss cheese, and fresh baked rolls. Served with mustard and mayonnaise

Smoked Salmon Display | \$132.00

Whole smoked salmon served with capers, red onions, horseradish, and crackers

Baked Brie en Crouete | \$120.00

Brie cheese wrapped in puff pastry and served with crostini breads

Mexican Dip | \$90.00

Layered refried beans, guacamole, sour cream, cheddar cheese, diced tomatoes, jalapenos, green onions, and black olives served with tortilla chips and salsa

Hot Artichoke Dip | \$87.00

Artichokes blended with flavored cream cheese and served with crostinis

Hot Blue Cheese Dip | \$110.00

Creamy blue cheese dip with crumbled bacon and served with crostinis

Chips & Dip | \$35.00

Ruffles potato chips served with housemade onion dip and tortilla chips served with salsa

Cold Hors d' Oeuvres

All hors d' oeuvres are priced per serving of 50

Deviled Eggs | \$50.00

Deviled egg selection garnished with black olives, green onions, and smoked paprika

Salami Cornucopias | \$55.00

Salami rolled and filled with seasoned cream cheese

Caprese Skewers | \$80.00

Fresh mozzarella, tomatoes, fresh basil, and cucumber drizzled with a balsamic reduction

Chocolate Covered Strawberries | \$80.00

Whole strawberries hand dipped in both white and dark chocolate

Stuffed Strawberries | \$95.00

Whole strawberries filled with almond cream cheese and hand dipped in dark chocolate

Bruschetta | \$80.00

Crostinis with fresh basil, tomato, garlic, and onion

Pot Sticker Skewers | \$100.00

Pork pot stickers simmered in a spicy sauce and served with rice noodles

Antipasto Skewers | \$80.00

Grape tomatoes, pepperoni, mozzarella balls, black olives, pepperoncini, tortellini, and basil

Steak Au Poivre Canape | \$185

Crostini with thinly sliced pepper crusted beef and mushroom sauce

Hot Hors d' Oeuvres

All hors d' oeuvres are priced per serving of 50

Bacon Wrapped Bites | \$80.00

Choose from: water chestnuts, mini smoked sausages with brown sugar glaze, or sweet and spicy chicken

Chicken Wings – breaded & fried or traditional baked | \$95.00

Served with choice of sauce: Frank's Red Hot, Garlic Parmesan, Sriracha Bourbon, or Tropical Habanero

Mozzarella Sticks | \$67.50

Breaded and fried mozzarella cheese served with marinara

Lemon Chicken Strips | \$80.00

Fried chicken tenders served with a lemon sesame sauce on the side

Stuffed Mushroom Caps | \$90.00

Choose from Andouille sausage and mozzarella stuffed jumbo mushroom caps or Caprese stuffed garlic butter mushrooms with balsamic glaze

Meatballs | \$80.00

Housemade meatballs with your choice of sauce: Swedish, traditional cocktail, or bourbon whiskey

Spicy Steak Egg Rolls | \$155.50

Fried egg rolls stuffed with sliced steak, fresh jalapenos, barbecue sauce, and cheddar cheese

Sliders | \$145.00

Cheeseburger, pulled pork, or beef brisket

Hog Wings | \$115.00

Pork shank served with Asian or Original BBQ sauce

Stuffed Jalapenos | \$85.00

Oven-baked jalapeno peppers stuffed with crumbled bacon, cream cheese, and cheddar

Seafood Stuffed Jalapenos | \$120.00

Oven-baked jalapeno peppers stuffed with cream cheese, cheddar cheese, and shrimp, all wrapped in bacon

Cowboy Kabobs | \$205.00

House-marinated steak skewers with chunks of fresh bell pepper and onion

Plated Dinner

Dinner entrees served with starter salad, dinner rolls, seasonal vegetables, chef's selection of rice or potato, and dessert. Includes freshly brewed coffee, decaffeinated coffee, and iced tea. Salads may be hand-served, pre-set, or served family style. Desserts may be pre-set, hand served, or stationed buffet style.

If multiple dinner entrees are selected we can accommodate up to 3 selections, including vegetarian; the price of the highest priced entrée will be applied to all meals.

Choose One Salad:

- House salad with field greens, tomatoes, cucumbers, red onions, croutons, and choice of dressing
- Strawberry spinach salad with fresh sliced strawberries, sliced red onions, feta cheese, and creamy poppyseed dressing
- Jo's Cobb – field greens with chopped boiled egg, crumbled bacon, cheddar cheese, diced tomatoes, and choice of dressing

London Broil | \$25.75

House marinated London Broil sliced thinly and served with a mushroom burgundy sauce

Roasted Pork Loin | \$21.50

8 oz. center cut boneless pork loin slow roasted and served with mushroom sauce

Boursin Stuffed Chicken Breast | \$25.50

Lightly breaded chicken breast stuffed with herbed Boursin cheese, flash-fried, and finished with a housemade white sauce

Chicken St. George | \$21.50

A house specialty! Lightly breaded, sautéed chicken breast smothered in a cheesy, white wine mushroom sauce

Seared Salmon | \$30.75

8 oz. pan-seared salmon fillet accompanied by a dill Alfredo sauce

Ribeye Steak | \$34.25

- 10 oz. hand cut ribeye steak grilled to medium
- Add grilled onions and mushrooms | \$2
- Add hot bleu cheese bacon dollop | \$2

Prime Rib | \$34.25

10 oz. house seasoned prime rib steak cooked to medium rare and served with au jus

Themed Dinner Buffets

Dinner buffets are offered for groups of 25 people or more and include freshly brewed coffee, decaffeinated coffee, iced tea, and dessert array. Pricing is listed per person. Buffets are available for a maximum of 90 minutes.

Western Buffet | \$26.50

Buffet is served with coleslaw, potato salad, dinner rolls with butter, and corn o'brien. Please choose 2 from the following: babyback pork ribs, smoked brisket, bbq chicken, fried chicken, herb baked chicken, BBQ shredded beef, BBQ pulled pork, BBQ country ribs

Italian Buffet | \$26.50

Buffet is served with a classic Caesar salad, pasta salad, and garlic bread, and a fresh vegetable medley. Please choose 3 from the following: Meat lasagna, chicken Marsala, spaghetti with meatballs, creamy chicken artichoke picatta, chicken parmesan, hot Italian sausage with bell peppers and onions

South of the Border | \$26.25

Buffet is served with taco pasta salad, Mexican tossed salad, tortilla chips, and build your own taco bar. Please choose 2 from the following: Mexican lasagna, beef enchiladas, pork chili, beef tortilla soup, chili cheese dip with chips, chicken fajitas, beef carne asada

Create-Your-Own Dinner Buffets

All dinner buffets are served with dinner rolls with butter, fresh vegetable display, assorted dessert buffet, and freshly brewed coffee, decaffeinated coffee, hot tea, and iced tea.

Entrees	Choose 1	Choose 2	Choose 3
	\$23.25	\$26.50	\$29.75

Cranberry glazed pork tenderloin with apple dressing, carved baron of beef, pork loin in mushroom sauce, Chicken St. George, Chicken Marsala, Bacon wrapped pork loin, babyback BBQ pork ribs, chicken cordon bleu, roast turkey with sage dressing, house-seasoned London broil with burgundy mushroom glaze (with carver), carved house specialty slow roasted prime rib (add \$5.50 per person)

Choose 1 Starch:

Loaded mashed potatoes (bacon, chives, sour cream, cheddar cheese)
Mashed potatoes and gravy
Roasted red potatoes (rosemary or garlic)
Garlic mashed potatoes
Baked potatoes with sour cream and butter
Twice baked potatoes
Caesar roasted red potatoes with bacon and cheddar
Hashbrown casserole
Bacon macaroni and cheese
Wild rice and mushroom dressing

Choose 1 Vegetable:

Green beans Almondine
Glazed carrots (rainbow or orange)
Brussels sprouts with bacon
Fresh vegetable medley (zucchini, yellow squash, bell peppers, onions, broccoli, herbs de provence)
Green bean casserole
Corn O'Brien

Choose 2 Salads:

Tossed salad with fresh vegetables
Caesar salad
Potato salad
Pasta salad
Fresh fruit bowl
Fruit salad with whipped cream
Coleslaw
Oreo Salad
Snickers Apple Salad
Macaroni salad
Spinach strawberry salad with feta cheese, sliced strawberries, red onion, and creamy poppyseed
Jo's Cobb – mixed greens with diced boiled egg, crumbled bacon, cheddar cheese, and diced tomatoes
Seven layer salad