

# Reception Stations

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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

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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  
35.00

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