

Sides/Salads & Desserts

20 guests minimum for dessert

Salads are sold by the gallon. Each gallon serves approximately 40 people

◆ **Baked Beans-\$20.00**

Slow cooked with bacon, onions & house seasonings.

◆ **Rotini -\$35.00**

Rotini pasta, broccoli, olives, cherry tomatoes, onion, green peppers, cucumbers & Italian dressing.

◆ **Potato Salad-\$29.00**

Potatoes peeled by hand, hard boiled eggs, celery, onion, seasonings & a mayo dressing.

◆ **Broccoli Salad\$36.00**

Broccoli, bacon, sunflower seeds, raisins, red onion & a sweet mayo dressing.

◆ **Macaroni Salad-\$24.00**

Shell noodles, hard boiled eggs, celery, cheese, diced ham & a mayo dressing.

◆ **Death By Chocolate-\$2.00**

Kahlua flavored chocolate cake layered with chocolate mousse, whip cream and sprinkle toffee bits

◆ **Chocolate Cake -\$1.50.**

Moist chocolate cake with fudge frosting

◆ **Carrot Cake-\$1.75**

Homemade carrot cake with cream cheese frosting.

◆ **Aunt Jane's Dessert-\$1.50**

Layered & fluffy chocolate or butterscotch pudding dessert topped with whipped cream & walnuts.



Catering/Events Manager | Certified Wedding Planner

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