



Served/ Buffet Dinner



MENU

All served dinners include buns, butter & a served dressed, tossed salad. One side option & one vegetable option included unless otherwise noted.

Served Only

Mushroom Chicken in White Wine Sauce \$24

Pan seared chicken breasts with a homemade white sauce and mushrooms.

Chicken Oscar \$35

Grilled chicken breast over house mashed potatoes, asparagus and hollandaise sauce, topped with Krab. No additional sides.

Pork Loin Medallions \$24

Seasoned and slow roasted.

Prime Rib

Fresh cuts of house seasoned & roasted Prime Rib cooked med-rare to medium.

10 oz \$35.00 14 oz \$38.00



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One Entrée \$25.00
Two Entrée \$28.00
Three Entrée \$33.00

MENU

Buffet & Served Options

Dinner buffets include a relish tray, tossed salad, 1 assorted salad, buns and butter. 20 guests minimum.

Roast Beef

Seasoned inhouse and served in au jus/gravy.

Beef and Broccoli

Thinly sliced sirloin steak & broccoli stir fry served with rice pilaf.
No additional sides.

Swedish Meatballs

Made inhouse & served with rich cream sauce.

Chicken Parmesan

Breaded chicken breast, marinara sauce, and mozzarella cheese over linguini.

Chicken Alfredo

Grilled & diced chicken breast served over linguini & topped with broccoli & alfredo sauce. No additional sides.

Baked Ham

Slow cooked moist ham slices.

Pork Ribs

Your choice of BBQ sauce or dry rub.



★ *Served/ Buffet Dinner* ★

MENU

Please choose one of each for the group unless otherwise noted.

Baked potato
Loaded mashed potatoes
House mashed potatoes with gravy
Rosemary roasted potatoes
Home made Mac N Cheese

Roasted Brussel sprouts
Bacon green beans
Roasted vegetable medley
Steamed broccoli
Sweet corn
BBQ Baked Beans

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