

# Served /Buffet Dinner Menu – Entrée Choices

One Entrée \$20.00

Two Entrée \$24.00

Three Entrée \$26.00

20 guests minimum

18% Gratuity added to all meals

All served dinners include buns, butter and a served dressed tossed salad.

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

## Poultry

### ◆ Herb Baked Chicken

Combination of breasts, thighs, legs, and wings, seasoned and baked .

### ◆ Chicken Parmesan

Breaded chicken breast, marinara sauce, and mozzarella cheese.

### ◆ Country Fried Chicken

Breaded, flaky fried chicken breasts and thighs.

### ◆ Roast Beef

Seasoned inhouse and served in au jus/gravy.

### ◆ Swedish Meatballs

Made inhouse & served with rich cream sauce.

### ◆ Chicken Marsala

Baked chicken breasts with marsala sauce and mushrooms.

### ◆ Chicken Alfredo

Grilled & diced chicken breast served over linguini & topped with broccoli & alfredo sauce.

### ◆ Oven Roasted Turkey

Slow cooked turkey breast.

## Beef

### ◆ Beef and Broccoli

Thinly sliced sirloin steak & broccoli stir fry.

### ◆ Lasagna

Homestyle lasagna with meat sauce.



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## Pork

### ◆ Pork Roast

Seasoned and slow roasted.

### ◆ Baked Ham

Slow cooked moist ham slices.

### ◆ BBQ Pulled Pork

Sweet and tangy pulled pork with our home made BBQ sauce.

*\*Requires 48 hour notice.*

### ◆ Pork Ribs

Your choice of BBQ sauce or dry rub.

### ◆ Prime Rib –Fresh cuts of house seasoned and cooked Prime Rib.

10 oz \$27.75

14 oz \$30.75

*\* For served dinners only, prices subject to change*

## Sides

Please choose one for the group

## Vegetable

- ◆ Baked potato
- ◆ Loaded mashed potatoes:  
Cheddar cheese, bacon and onions.
- ◆ House mashed potatoes with gravy
- ◆ Rosemary roasted potatoes
- ◆ White rice
- ◆ Rice pilaf
- ◆ Linguini

- ◆ Roasted Brussel sprouts
- ◆ Bacon green beans
- ◆ Roasted vegetable medley
- ◆ Steamed broccoli
- ◆ Sweet Corn with red peppers and onions
- ◆ Candied Carrots



**Melissa Sigmundstad**

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