

The Lodges of Glacier Park

Suggested Appetizers and Hors d'oeuvres

Note: Our Executive Chef is happy to work with you to provide the type of items you would like for your event. Each tray yields about 75 pieces.

Raspberry BBQ Chicken Wings
Served with Crisp Carrots & Celery
And Bleu Cheese Dipping Sauce
\$175.

Veggie Spring Rolls With Two
Dipping Sauces
\$150

Bourbon Glazed Riblets
\$175.

Pork Egg Rolls With Two Dipping
Sauces
\$200.

Coconut Battered Shrimp with Thai
Sweet & Sour Dipping Sauce
\$225.

Huckleberry Chipotle BBQ Pork
Riblets
\$160.

Fruit and Cheese Tray, Assorted
Breads and Crackers, and Served
With Grand Marnier Yogurt Dip
\$130

Whole Poached Atlantic Salmon with
Dill Cream Cheese and Melba Toast
\$250.

Italian Antipasto Tray: Cubed
Cheeses Served with Ham, Salami,
Olives, Marinated Artichoke Hearts,
Mushrooms, Pepperoncinis &
Tomatoes
\$140.

Spinach and Artichoke Dip With
Bread Cubes or Chips
\$130.

Beef or Chicken Satays
With Peanut Dipping Sauce
\$185.

Swedish Meatballs
\$140.

Buffalo Sausage Stuffed Mushrooms
\$175.

Southwestern Wrapped Quesadilla
Pinwheels
\$175.

Bourbon Honey Glazed
Chicken Wings Served with
Crisp Carrots & Celery &
A Bleu Cheese Dipping Sauce
\$200.

Smoked Salmon Pinwheels
\$225

Cheese and Cracker Platter
\$110.

Mini Quiche
\$175

Vegetable Crudites
with Ranch Dipping Sauce
\$140.

Silver Dollar Roll Sandwiches with
Ham, Turkey, Roast Beef or
Vegetarian
\$135.

Side of Smoked Salmon Served with
Red Onion, Capers, Minced Egg, Dill
Cream Cheese & Melba Toast
\$275.

Chilled Shrimp
\$Market Price

*Prices stated are for serving trays and subject to 18% gratuity.
Prices & menu items are for 2010 & subject to change without prior notice*