

The Lodges of Glacier Park Catering Menu

The Dancing Lady Reception & Buffet

Note: Our Executive Chef is happy to work with you to provide the type of items you would like for your event.

Hors d'oeuvres

(your choice of two of the following:)

* Fruit and Cheese Tray,
Assorted Breads and Crackers,
and Served With Grand Marnier
Yogurt Dip

* Baked Brie en Croute
* Smoked Salmon Pinwheels
* Veggie Spring Rolls With Two
Dipping Sauces

Dinner Buffet

Salad of Mixed Field Greens with Assorted Dressings
And Fresh Rolls with Butter

Entrées

(your choice of two of the following)

Herb-Marinated Chicken Breast
Grilled with Huckleberry-Red Onion Marmalade.
Served with Roasted Rosemary Red Potatoes

Fresh Baked Trout Almondine
Served with Lemon Butter and Topped with Pickled
Ginger and Pine Nuts

Roasted Pork Loin
Served with a Balsamic Glaze and Topped with
Raspberry Sauce and Bleu Cheese

Sliced Roast Rib of Beef
Served with Au Jus and Horseradish Mousse

Atlantic Salmon

(prepared to your liking - Poached, Baked or Grilled)

Topped with Maple Brown Sugar Butter, Served with Rice Pilaf

Chef's Choice of Starch and Fresh Seasonal Vegetable

Freshly Brewed Coffee and Selection of Fine Hot Teas, Lemonade and Iced Tea

\$43.95 Per Person - Served With Your Wedding Cake

Amenities: Complimentary Cake Cutting

Prices stated are per person and are subject to 18% gratuity.
Prices & menu items are for 2010 & subject to change without prior notice