

# The Lodges of Glacier Park

## Catering Menu

### Going-to-the Sun 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 three of the following:)

- \* Baked Brie en Croute
- \* Fruit & Cheese Tray with Assorted Breads & Crackers, Served with Grand Marnier Yogurt Dipping Sauce
- \* Veggie Spring Rolls with Two Dipping Sauces
- \* Beef Satay & Dipping Sauce
- \* Coconut Battered Shrimp with Thai Sweet & Sour Dipping Sauce

#### Dinner Buffet Begins With:

Baby Spinach with Berries, Nuts, Goat Cheese and Fresh Herb Vinaigrette

And Fresh Rolls with Butter

#### Entrées

(Your choice of two of the following:)

##### Buffalo Rib-Eye

Marinated in Fresh Herbs and Garlic, Topped with Grilled Mushrooms

##### Pork Loin Medallions

Cinnamon Encrusted and Served with Organic Flathead Cherry Relish

##### Chicken Florentine

Breast of Chicken, Stuffed with Artichokes, Spinach & Ricotta Cheese

##### Grilled Atlantic Salmon

Basted with Basil Butter, Enhanced with Sun-Dried Tomato Basil Relish

Chef's Selection of Starch and Fresh Seasonal Vegetables

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

\$63.95 Per Person

Amenities: Complimentary Cake Cutting and One Bottle of House Champagne to Toast the Bridal Couple

Prices stated are subject to 18% gratuity.

Prices and menu items are for 2009 and are subject to change without prior notice.