



GALLATIN RIVER LODGE®

BOZEMAN MONTANA

Banquet MENU



BREAKFAST | LUNCH | BUFFETS
SPECIAL EVENTS | RECEPTIONS

(406) 388-0148

GRLODGE.COM



CONTINENTAL BREAKFAST

\$25PP

BEVERAGES PROVIDED (coffee, tea, juice)

CEREALS/MILK (soy or almond upon request)

FRUIT AND BERRIES

YOGURT AND GRANOLA

PASTRIES

HOT BREAKFAST

\$35PP

BEVERAGES PROVIDED (coffee, tea, juice)

SCRAMBLED EGGS

POTATOES

SAUSAGE OR BACON

FRUIT AND BERRIES

YOGURT AND GRANOLA

LUNCH

DELI BAR LUNCH [\$40/PERSON]

Platter of assorted deli meats & cheese (turkey, smoked ham, roast beef | swiss, cheddar) with lettuce, tomato, red onion, mustard & mayonnaise. Artisan bread selections. Kettle Chips included.

Select One: Green Salad or Pasta Salad (select both +\$5/person)

Add seasonal soup +\$5/person

HOT SPRINGS LUNCH [\$35/PERSON]

Select two Sandwiches [3+ sandwich selections \$10/person]

(Choice of House Salad or Kettle Chips included)

- > Classic French Dip – thinly sliced tender beef with Horseradish Crema, French roll
- > L.B.L.T – Salmon Lox, Bacon, Butter Lettuce, Heirloom Tomato w/ caper aioli, Brioche Toast
- > Tokyo Hot Chicken – House breaded (gf) chicken, miso wasabi BBQ sauce, creamy napa cabbage slaw, Brioche Bun
- > Portobello Mushroom – roasted portobello, pesto, feta cheese, organic greens, Brioche Bun
- > Tuna Melt – house oil-poached tuna, kewpie, dill, caper, sourdough bread

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HORS D'OEUVRES

\$18 PER GUEST PER SELECTION OF 2 | ADDITIONAL OPTIONS +\$7/GUEST

FROMAGE AND CHARCUTIER GRAZING BOARD selection of artisan cheese and meats, house made compliments & pates, crackers and crostini

FLAT BREAD with capontana

ROASTED RED PEPPER AND GARLIC HUMMUS tapenade, fry bread

***PHYLLO CUPS** goat cheese, caramelized onions and bacon

***SKIRT STEAK SKEWERS** sambal & house kimchi

ENDIVE blue cheese, granny smith apples, fig jam

***SHRIMP COCKTAIL LETTUCE CUPS**

JUMBO LUMP CRAB CROQUETTES w/ remoulade

BEEF SLIDERS bacon jam, jack cheese, crispy onions

***CEVICHE SHOOTERS** salmon, mint, jalapeño, mango citrus marinade

***ASIAN STYLE PORK BELLY SKEWERS** lemongrass marinade, five spiced glaze, cilantro

BEEF TIP BRUSCHETTA roasted garlic aioli & cured egg yolks

***GRILLED VEGETABLE KABABS** summer squash, cremini mushrooms, tomato, zucchini, salsa verde

*DESIGNATES A PASSED APPETIZER OPTION

DESSERT

\$10

LEMON CURD & FRUIT TARTLETS

TIRAMISU

CARROT CAKE with cream cheese frosting

CLASSIC NY CHEESECAKE with strawberry compote

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BUFFET OR FAMILY STYLE

Please select one

MONTANA BBQ (AVAILABLE FOR DINNER BUFFET ONLY) [\$60/PERSON]

Minimum 30 people

SIDES (CHOOSE 3):

- > Succotash
- > American Potato Salad
- > Texas Style Pinto Beans
- > Bourbon Baked Beans
- > Smoked Gouda Mac N Cheese
- > Loaded Fingerlings Potatoes

CHOOSE ONE:

- > Chow-chow relish -or- pickled vegetables

MEATS (CHOOSE 2) ADDITIONAL MEAT \$20/PERSON:

- > Beef Brisket
- > Beer Can Chicken
- > Maple Mustard Glazed Chicken
- > Pork Spare Ribs
- > Pork Shoulder Steak w/ Harrissa BBQ rub
- > Sauces (choose 2): White BBQ, nashville hot, grilled peach, house BBQ

INCLUDED: Corn bread -or- yeast rolls with honey butter

DESSERT ADD ON [+ \$9/PERSON]

- > Peach Cobbler -or- Apple Pie

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BUFFET OR FAMILY STYLE

ELEGANT ITALIAN [\$65/PERSON]

SELECT ONE SALAD:

- > Tuscan Salad: spring mix, dried fruit, spiced pecans, gorgonzola & balsamic vinaigrette
- > Caesar Salad: romaine hearts, house made croutons, crispy pancetta, shaved parmesan cheese
- > Caprese: Fresh mozzarella, heirloom tomatoes, basil, balsamic glaze

SELECT ONE (ADDITIONAL ENTRÉE +\$20/PERSON):

- > Roasted Rosemary Beef Sirloin Steak
Choose: warm gorgonzola cream sauce, sundried tomato pesto, Italian salsa verde
- > Tuscan Grilled Chicken with pinot gris artichoke caper sauce
- > Chicken Marsala with wild mushroom and marsala wine
- > Beef Osso Buco with Gremolata
- > Roasted Salmon with sundried tomato prosecco cream sauce
- > Lemon Caper Tilapia with toasted pine nuts & herbs

PASTA-CHOOSE ONE:

- > Creamy Alfredo Chicken over Linguini Pasta
- > Baked Three Cheese Tortellini with Pomodoro sauce
- > Penne Pasta with House Bolognese

ESPAGNOLE [\$75/PERSON]

SELECT ONE:

- > Gem lettuce salad: blue cheese crumble, pistachios, honey orange vinaigrette
- > Spanish Chopped: tomato, cucumber, red onion, chickpeas, green pepper & cumin lime vinaigrette

SELECT TWO (ADDITIONAL ENTRÉE +\$20/PERSON):

- > Seared Tuna Steak with manzanilla olive tapenade
- > Hanger Steak—piquillo pepper sauce, wilted kale, toasted pine nuts
- > Red wine braised Short Ribs – pickled pear, onions, piquillo peppers, Yukon potatoes
- > Skillet Chicken & Chorizo Paella—chicken thighs, piquillo peppers, chorizo, saffron, peas, bomba rice
- > Vegetable Paella—chickpeas, eggplant, tomato, zucchini, saffron, peas, squash, bomba rice

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GALLATIN RIVER KITCHEN

TEIR 1 [\$60/PERSON]

SELECT ONE:

Mixed Green Salad with balsamic vinaigrette -or-
Seasonal Soup

INCLUDED:

Seasonal Vegetables
Mashed Potatoes with herb butter

SELECT TWO (THIRD PROTEIN = \$20/PERSON):

Roasted Airline Chicken (8oz) with rosemary jus
Grilled Pork Loin (8oz) with honey mustard glaze
Salmon (5oz) with orange ginger glaze
Top Sirloin Steak (8oz) with foyot sauce

TEIR 2: [\$70/PERSON]

SELECT ONE:

Mixed Green Salad with balsamic vinaigrette -or-
Seasonal Soup

SELECT ONE:

Crispy fingerlings potatoes with salsa verde -or- mashed
potatoes with herb butter

INCLUDED:

Seasonal Vegetables

SELECT TWO: (THIRD PROTEIN = \$20/PERSON):

Roasted Beef Tenderloin (6oz) with foyot sauce
Halibut (5oz) with miso sauce
Cornish Game Hen (8oz) cherry port sauce
Prime Rib (8oz) truffle jus & horseradish creama
Prime Rib carving station available on request +\$100

SELECT ONE:

TEIR 3: [\$80/PERSON]

Mixed Green Salad with balsamic vinaigrette -or-
Seasonal Soup

SELECT ONE:

Crispy fingerlings potatoes with salsa verde -or- mashed
potatoes with herb butter

INCLUDED:

Seasonal Vegetables

SELECT TWO: (THIRD PROTEIN = \$20/PERSON):

Seared Ahi Tuna (5oz)
Duck Breast (8oz)
NY Wagyu (10oz)
Bison Tenderloin (6oz)

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PLATED

REQUIRES PRE-SELECTED ENTRÉES

TEIR 1 (2 COURSE \$70/PERSON):

CHOOSE:

Baby green salad with pear, fennel, goat cheese, hazelnut apple cider vinaigrette

-or-

Seasonal Soup

CHOOSE FROM:

- > Pan Roasted Trout—lemon piccata sauce, sweet potato pave, wild mushroom frites
- > Top Sirloin Steak – with maitreid butter, crispy fingerlings, chimichurri
- > Slow Roasted Pork Tenderloin – orange, ancho and cilantro sweet potatoes, seasonal vegetable

TEIR 2 (2 COURSE \$80/PERSON):

CHOOSE:

Baby green salad with pear, fennel, goat cheese, hazelnut apple cider vinaigrette

-or-

Seasonal Soup

CHOOSE FROM:

- > Sliced Beef Tenderloin—Yukon gold potato pave, demi glaze, roasted cauliflower
- > King Salmon—japonica fried rice, honey ginger glaze
- > Cornish Hen—saba glaze, roasted beets, crispy fingerlings, rosemary jus
- > Ribeye Steak—truffle demi, parsnip puree, baby vegetables & crispy fingerlings potatoes

TEIR 3 (2 COURSE \$90/PERSON):

CHOOSE:

Mixed green salad with cucumber, blueberry, pistachio, goat cheese, radish, honey orange vinaigrette

-or-

Potato & Leek with spinach cream fraiche soup

CHOOSE FROM:

- > Pan Roasted Halibut—puttanesca sauce, fondant potatoes, charred summer vegetables
- > Seared Duck Breast—creamed sweet white corn spinach & golden raisin sauté, morel mushroom sauce
- > NY Wagyu Steak—Yukon gold pave, agrodolce cippolini onion, asparagus, foie demi
- > Bison Steak – Bison tournedos, foe gras, baby root vegetables, sauce perigoudine.

BEVERAGES:

All day non-alcoholic beverages [\$7/person]: Iced Tea, Coke, Diet Coke, Sprite, Lemonade

Coffee Service (includes one refill) [\$8/person]

Hot Regular Coffee & Decaf, Hot Tea with assorted teas, cream & sugar

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