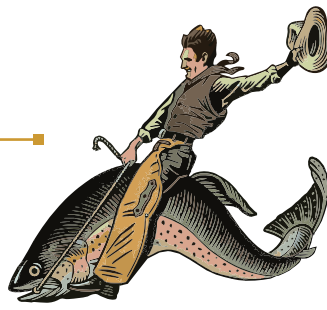




GALLATIN RIVER LODGE®
BOZEMAN MONTANA

Banquet MENU



BREAKFAST | LUNCH | BUFFETS
SPECIAL EVENTS | RECEPTIONS

(406) 388-0148

GRLODGE.COM



CONTINENTAL BREAKFAST

\$22PP

BEVERAGES PROVIDED (coffee, tea, juice)

CEREALS/MILK (soy or almond upon request)

FRUIT AND BERRIES

YOGURT AND GRANOLA

PASTRIES

HARD BOILED EGGS

HOT BREAKFAST

\$35PP

BEVERAGES PROVIDED (coffee, tea, juice)

SEASONAL SCRAMBLE

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
- > Nashville Hot Chicken – crispy chicken in Hot Nashville style sauce, pickles, on a soft toasted bun
- > Portobello Mushroom – roasted portobello, pesto, feta cheese, organic greens, Brioche Bun
- > Tuna Melt – house oil-poached tuna, remoulade, sourdough bread

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APPETIZERS

LARGE CHEF'S GRAZING BOARD serves 30 | \$250

a special selection of artisan cheese and cured meats, house made mostardas, crudité, and crackers

CHARCUTIER GRAZING BOARD serves 30 | \$175

a simple cheese and meat board served with crackers

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

FLAT BREAD choose 2 | Mediterranean, Caprese, or Fig & Chevre

ROASTED RED PEPPER & GARLIC HUMMUS pita bread and veggie

*PHYLLO CUPS duck rilette and cherry mostarda

*SKIRT STEAK SKEWERS sambal & house pickled vegetables

*ARANCINI fried rice with cheese

CRAB CAKE remoulade

BEEF SLIDERS patty, cheddar cheese, pickle, sweet bun

*CRISPY PORK BELLY house pickled vegetables

*VEGETABLE KABABS salsa verde

*DEILED EGGS smoked salmon roe

FRIED GREEN TOMATO BLT Napoleon

*DESIGNATES A PASSED APPETIZER OPTION

DESSERTS

\$10 PP

LEMON CURD TARTLETS

TIRAMISU

CARROT CAKE with cream cheese frosting

CLASSIC NY CHEESECAKE with strawberry compote

CHOCOLATE CHIP COOKIES

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GRL BUFFETS

ELEGANT ITALIAN [\$65/PERSON]

SELECT ONE SALAD:

- > 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 White Fish with toasted pine nuts & herbs

PASTA-CHOOSE ONE:

- > Creamy Alfredo Chicken over Linguini Pasta
- > Vegetable Cavatappi
- > Penne Pasta with House Bolognese

Included: Charred Broccolini and garlic bread

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GRL BUFFETS

TIER 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
Cod (5oz) with orange ginger glaze
Top Sirloin Steak (8oz) with foyot sauce

TIER 2: [\$75/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 demi-glaze sauce
Halibut (5oz) with Cajun butter
Prime Rib (8oz) truffle jus & horseradish creama
Prime Rib carving station available on request +\$100
Airline Chicken (8oz) Breast with rosemary jus
Salmon (6oz) with orange ginger glaze

TIER 3: [\$80/PERSON]

SELECT ONE:

Mixed Green Salad with balsamic vinaigrette -or-
Seasonal Soup

SELECT ONE:

Crispy fingerling potatoes -or- wild rice

INCLUDED:

Seasonal Vegetables

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

Halibut or Cod (5oz)
Duck Breast (8oz)
NY Wagyu (10oz)
Bison Tenderloin (6oz)
Pheasant (7oz)

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PLATED

REQUIRES PRE-SELECTED ENTRÉES

TIER 1 (2 COURSE \$75/PERSON):

CHOOSE:

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

-or-

Seasonal Soup

CHOOSE FROM:

> Pan Roasted Trout—lemon butter sauce, potato pave, charred broccolini

> Petite Filet Steak – with maitreid butter, crispy fingerlings, chimichurri

> Slow Roasted Pork Tenderloin – orange, roasted sweet potatoes, seasonal vegetable

TIER 2 (2 COURSE \$85/PERSON):

CHOOSE:

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

-or-

Seasonal Soup

CHOOSE FROM:

> Sliced Beef Tenderloin—Yukon gold potato pave, demi glaze, charred broccolini

> King Salmon—wild rice, honey ginger glaze

> Ribeye Steak—truffle demi, baby vegetables & crispy fingerlings potatoes

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

CHOOSE:

Mixed green salad with cucumber, blueberry, pistachio, goat cheese, radish, fig-balsamic vinaigrette

-or-

Seasonal soup

CHOOSE FROM:

> Pan Roasted Halibut—puttanesca sauce, fondant potatoes, charred seasonal vegetables

> Seared Duck Breast—dirty low country rice with seasonal vegetable

> NY Wagyu Steak—Yukon gold pave, asparagus, rosemary mushroom demi

> Bison Steak – parsnip puree, seasonal vegetables, and rosemary mushroom demi

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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