



GALLATIN RIVER LODGE®  
BOZEMAN MONTANA

# Banquet

## MENU



BREAKFAST - LUNCH - BUFFETS - PLATED MEALS

(406) 388-0148  
CONCIERGE@GRLODGE.COM



GALLATIN RIVER LODGE®  
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# MORNING STARTS

*minimum 8 guests*

## PASTRY PLATTER

\$18PP

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An assortment of locally sourced pastries and breakfast breads  
Coffee and Hot Tea

## BAGEL BREAKFAST (CONTINENTAL)

\$22PP

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Assorted bagels, cream cheeses, lox, ham, hard boiled eggs,  
cucumbers, pickled onions, capers, avocado, red onions, honey  
butter  
Fresh Fruit and Berries  
Yogurt & Granola  
Coffee & Tea

## HOT BREAKFAST

\$25PP

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Seasonal scrambled eggs  
Breakfast potatoes  
Bacon  
Fresh Fruit and Berries  
Yogurt and Granola  
Scone & Croissants  
Coffee & Tea



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# LUNCH

*minimum 8 guests*

COLD  
\$30PP

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Southern turkey sandwich with coleslaw, honey mustard, and Swiss cheese

Kettle chips

**Choose:** Seasonal green salad with vinaigrette (vegan) or Seasonal pasta salad (vegetarian)

Add: Seasonal soup (vegetarian) \$5/person

HOT  
\$35PP

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Classic French beef dip sandwich with au jus

Hot Mushroom Melt: sauteed mushrooms, provolone, arugula, on ciabatta (vegetarian option)

Kettle Chips

**Choose:** Seasonal green salad with vinaigrette (vegan) or Seasonal pasta salad (vegetarian)

Add: Seasonal soup (vegetarian) \$5/person



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## APPETIZERS

LARGE GRAZING | cheese & charcuterie board - *serves 30* - \$300

SMALL GRAZING | cheese & charcuterie board- *serves 15* - \$175

\$15 per guest per selection of 2

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- \* Mozzarella & heirloom tomato brochettes
  - \* GRL deviled eggs
    - Bison steak satay with sambal honey glaze and kewpie aioli
  - \* Pork belly burnt ends with comeback sauce
    - Arancini with pesto and balsamic glaze
    - Gulf shrimp fritters with remoulade sauce
    - Southern shrimp cocktail
  - \* Fried green tomato napoleon with smoky pimento cheese
  - \* Smoked salmon lox crostini
  - \* Crispy hot honey cauliflower tempura
    - Hummus platter: roasted red pepper & garlic hummus with pita chips and crudité vegetables
- \*passed appetizer option*

## DESSERTS

*desserts plated individually unless otherwise requested*

\$10PP

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Tiramisu  
Mix berry cobbler  
Carrot cake with cream cheese frosting  
NY cheese cake with bourbon caramel sauce  
Chocolate bourbon pecan pie  
Warm Chocolate chip cookies  
Brownies



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# GRL BUFFETS

*minimum 20 guests*

# 1

[\$50/PERSON]

SELECT ONE:

- Baby Iceberg Chop Salad
- Kale Caesar Salad
- Pasta Salad (cold)

SELECT TWO:

- Roasted Brussel Sprouts with bacon and shallots
- Seasonal Vegetable Medley
- French Beans and Baby Carrots
- Charred Broccolini
- Crispy Fingerlings
- Mashed Potatoes with herb butter

SELECT ONE:

- Roasted Angus Beef Tenderloin
- Dijon Maple Glazed Pork Loin
- Roasted Airline Chicken Breast with natural jus
- Gulf Shrimp Scampi

# 2

[\$65/PERSON]

SELECT ONE:

- Baby Iceberg Chop Salad
- Kale Caesar Salad
- Pasta Salad (cold)

SELECT ONE:

- Seasonal Vegetable Medley
- French Beans and Baby Carrots
- Charred Broccolini

SELECT ONE:

- Mashed Potatoes with herb butter
- Roasted Fingerlings with chimichurri
- Southern Dirty Rice (vegetarian)

SELECT TWO:

- Chicken Marsala
- Gulf Shrimp Scampi
- Roasted Airline Chicken Breast with natural jus
- Seared Beef Sirloin Steak with wild mushroom demi
- Market Fish with charred lemon butter



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# GRL BUFFETS

*minimum 20 guests*

**# 3 (BBQ)**

**[\$65/PERSON]**

**SELECT THREE:**

- Traditional Creamy Coleslaw
- Americano Potato Salad (cold)
- Texas Style Pinto Beans
- Bourbon Baked Beans
- Smoked Gouda Mac & Cheese
- Street Corn on the Cob
- Fresh Green Salad

**SELECT TWO:**

- Beef Brisket
- Carolina Pulled Pork (with buns +\$1/PP)
- Chargrilled Chicken Tenders with mustard glaze
- Voodoo Spiced Pork Loin
- Pork Posole
- Roasted "beer can" chicken

**SELECT ONE:**

- Peach Cobbler
- Mixed Berry Cobbler
- Apple Pie
- Chocolate Chip Cookies
- Brownies

**INCLUDED:**

- chow chow relish, pickled vegetables, GRL house BBQ sauce, smokey sweet hot BBQ sauce
- cornbread with honey butter

**# 4**

**[\$75/PERSON]**

**SELECT ONE:**

- Baby Iceberg Chop Salad
- Kale Caesar Salad
- Spinach and Strawberry Salad with pickled red onions, sunflower seeds, feta goat cheese, local hot honey vinaigrette

**SELECT ONE:**

- Seasonal Vegetable Medley
- French Beans and Baby Carrots
- Charred Broccolini

**SELECT ONE:**

- Sweet Potato Mash with honey butter
- Roasted Fingerlings with chimichurri
- Wild Rice with holy trinity

**SELECT TWO:**

- Dijon Maple Glazed Pork Loin
- Roasted Airline Chicken Breast with natural jus
- Pan Seared Salmon with spiced brown sugar crust
- Market Fish with charred lemon butter
- Seared Beef Sirloin Steaks with woodland mushroom demi



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# GRL BUFFETS

*minimum 20 guests*

# 5

[\$90/PERSON]

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**SELECT ONE:**

- Baby Iceberg Chop Salad
- Kale Caesar Salad
- Spinach and Strawberry Salad with pickled red onions, sunflower seeds, feta goat cheese, local hot honey vinaigrette

**SELECT ONE:**

- Seasonal Vegetable Medley
- French Beans and Baby Carrots
- Charred Broccolini
- Grilled Asparagus

**SELECT ONE:**

- Sweet Potato Mash with honey butter
- Mashed Potatoes with herb butter
- Roasted Fingerlings with chimichurri
- Wild Rice with holy trinity

**SELECT THREE:**

- Roasted Duck Breast with cherry-shallot gastrique
- Roasted Airline Chicken Breast with natural jus
- Pan Seared Salmon with spiced brown sugar crust
- Wagyu NY Strip with rosemary demi
- Bison Tenderloin with chimichurri
- Slow Roasted Prime Rib (optional \$150 chef carving station)

**INCLUDED:**

Bread and house butter



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# GRL PLATED

*guests choose their courses*

## TIER 1

[\$70/PERSON]

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### FIRST COURSE:

- Baby Green Salad with apples, goat cheese, pickled red onions, heirloom tomatoes, and balsamic vinaigrette
- Seasonal Soup

### SECOND COURSE:

- Roasted Airline Chicken Breast (8oz) with wild rice, baby carrots and french green beans, and lemon thyme pan sauce
- Pan Seared Market Fish (6oz) with charred lemon butter, wild rice, and charred broccolini
- Seared Beef Sirloin Steaks (7oz) with french beans, and crispy fingerling potatoes with chimichurri

## TIER 2

[\$80/PERSON]

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### FIRST COURSE:

- Baby Green Salad with apples, goat cheese, pickled red onions, heirloom tomatoes, and balsamic vinaigrette
- Kale Caesar Salad
- Iceberg Chopped Salad with black garlic ranch
- Seasonal Soup

### SECOND COURSE:

- Pan Seared Salmon (6oz) with heirloom tomato and prosecco cream, french beans, and wild rice
- Roasted Duck Breast (6oz) with wild rice and holy trinity, french beans, and cherry-shallot gastrique
- Roasted Angus Beef Tenderloin (6oz) with pave potatoes, charred broccolini, and rosemary demi
- Pan Seared Heritage Pork Chop (8oz) with white bean puree, brussels pork belly, and cabbage with pan jus



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# GRL PLATED

*guests choose their courses*

## TIER 3

**[\$85/PERSON]**

### FIRST COURSE:

- Baby Green Salad with apples, goat cheese, pickled red onions, heirloom tomatoes, and balsamic vinaigrette
- Kale Caesar Salad
- Iceberg Chopped Salad with black garlic ranch
- Seasonal Soup

### SECOND COURSE:

- Pan Seared Salmon (6oz) with heirloom tomato and prosecco cream, french beans, and wild rice
- Roasted Duck Breast (6oz) with wild rice and holy trinity, french beans, and cherry-shallot gastrique
- Pan Roasted Halibut (6oz) with charred lemon butter, wild rice, and charred broccolini (seasonal)
- Bison Osso Bucco with gremolata herb mashed potatoes, broccolini, and rosemary demi
- NY Wagyu Ribeye (7oz) with pave potatoes, french beans and baby carrots, and wild mushroom demi

### INCLUDED:

Bread and house butter

## DUO PLATE

*(host chooses courses)*

**[\$78/PERSON]**

### FIRST COURSE:

- Baby Green Salad with apples, goat cheese, pickled red onions, heirloom tomatoes, and balsamic vinaigrette
- Kale Caesar Salad
- Iceberg Chopped Salad with black garlic ranch
- Seasonal Soup

### SECOND COURSE:

- Seared Beef Sirloin and Salmon Filet with french beans and crispy fingerling potatoes with chimichurri
- NY Wagyu Strip and Cajun Blackened Shrimp with pave potatoes, and french beans and baby carrots with wild mushroom demi
- Pan Seared Heritage Pork Chop and Airline Chicken Breast with white bean puree, brussels pork belly, and cabbage with pan jus

### INCLUDED:

Bread and house butter



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## FAMILY MEAL

*groups of 10 - 20 guests  
served and shared amongst the table  
no size portion modifications can be made*

### SALAD START

*serves 10 - \$35*

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Kale Caesar **or** House Salad (Black Garlic Ranch or Apple Cider Vinaigrette)

### MEAT SWEAT BOARD

*each serves 10*

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Roasted Chicken, Bison Bistro Tenderloin, Bone in Ribeye \$350

Bone in Ribeye, Tomahawk Pork Chop, Bavette, Bison Bistro Tenderloin \$425

included sauces: chimichurri, horseradish creme, wild mushroom demi

### BRAISED POTS

*each serves 10 - \$175/pot*

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Pepian - thick spicy Guatemalan meat stew

Chicken and Biscuits - classic comfort of creamy chicken and vegetable

Venison Pot Pie - tender bites of venison and vegetables in a thickened gravy

House Braised Beef Cheeks - slow cooked and tender

Albondigas - traditional mexican pork/beef meatballs and vegetables

### SIDES

*serves 10 - \$35/side*

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Potato Braves

Herb Mashed Potatoes

Macaroni and Cheese

French Beans and Baby Carrots

Charred Broccolini

Creamy Spinach