



Ranch Dinner

Appetizer Service

Deviled Eggs with Shrimp

Delectable deviled eggs topped with bay shrimp

Venison Tenderloin Crostini

Seared venison tenderloin, served on crostini with an olive tapenade

Fall Chutney with Cambozola

A sweet & sour chutney of apples & pears in a phyllo cup with cambozola cheese, served warm

Smoked Salmon Endive Boats

Endive boats filled with a smoked salmon mousse, with capers & onions

Ye Ol' Butte Pasties

Small beef & pork pasties, a Butte favorite

Buffet Service

Classic Caesar Salad

Crisp hearts of romaine, tossed with a classic homemade Caesar dressing with croutons & shaved asiago cheese

Spinach Salad

Baby spinach topped with crumbled blue cheese, crumbled bacon, red onion slivers & candied walnuts, served with a chunky blue cheese dressing

Organic Mixed Green Salad

Organic mixed greens topped with seasonal vegetables & served with a homemade creamy fresh herb dressing

Roasted Fall Vegetables

Roasted beets, carrots, parsnips & onions with a honey balsamic glaze

Chuck Wagon Corn

Corn off the cob tossed with diced onions & peppers

Roasted Baron of Beef

Whole roasted baron of beef, served from a carving table with creamy & straight horseradish sauce

Rosemary & Lemon Roasted Hutterite Chicken

Montana Hutterite chickens, roasted whole with lemon & rosemary, served from the carving station

Dessert Service

Cowboy Cobbler

Mixed berry cobbler served with vanilla bean ice cream