



Hors D'Oeuvres

Gourmet Cheese on Crackers

Brie with Lingonberry, Gruyere with pineapple almond chutney, Spanish manchego with a lemon marmalade, and sharp cheddar with roasted shallot whole grain mustard

\$13.95/dozen (minimum 1 dozen per variety)

Mini Wellington Bites

Beef tenderloin wrapped in pastry with a brandied roasted mushroom stuffing

\$28.95/dozen

Smoked Trout Lollipops

House smoked trout cakes on a stick with dill and caper dipping sauce

\$19.95/dozen

House Made Chicken Spanakopita

Spinach, organic goat feta, herbs and lemon roasted chicken wrapped in filo

\$21.95/dozen

Montana Sushi

Seared beef sirloin with plum sauce wrapped in seasoned rice and nori with cucumbers, carrots, scallion, wasabi sesame seeds

\$18.95/dozen

Stuffed Baby Potatoes

Petite red, gold purple potato, whipped potato filling, caviar and chive crème fraîche

\$24.00 per 2 dozen

Strawberries and Goat Cheese

Fresh strawberries stuffed with lavender, fennel pollen-scented goat cheese

\$24.00 per 2 dozen

Flatbread with Apples & Brie

Sautéed Granny Smith apples with rosemary & saffron, spiced pecans, brie cheese, fresh arugula, fig balsamic. This item is gluten free.

\$18.95/dozen

Bacon Wrapped Scallops

Sea scallops and crisp apple wood smoked bacon

\$28.00/dozen

Tuna Poke and Seaweed Salad

Diced yellowfin tuna, sesame, ginger, soy, seaweed salad, radish sprouts in wonton cups

\$23.95/dozen

Chicken Skewers

Herb marinated chicken skewers with balsamic onion marmalade

\$19.95/dozen

Oysters Rockefeller

(Available for buffet service only)

Hillman Gulf oysters on the half shell topped with spinach, gruyere cheese, garlic fennel and Pernod, baked and glazed with hollandaise

\$36.00/dozen

Melon and Prosciutto

Petite diced melon with crispy prosciutto, fresh mint and lime zest in Asian soup spoons

\$12.95/dozen

Duck Bacon and Figs

House-cured duck bacon-wrapped dried Calimyrna figs

\$18.95/dozen

Sliders

Served individually wrapped in foil

Ground Certified Angus Beef

Buck snort sauce, fried onion, bread and butter pickle

Pulled Pork

House-smoked, Jim Beam barbeque sauce, grated cheddar

Gyro

House pattied Big Timber Montana lamb, feta, mint, garlic, cucumber tzatziki

\$28.00/dozen

Assorted Tea Sandwiches

Cold smoked salmon wrapped around asparagus with house made boursin cheese

Radish sprout, cucumber and goat cheese sandwiches with lavender and fennel pollen

Shrimp toasts with cocktail butter

\$36.00/2 dozen, minimum 2 dozen per flavor

All prices are subject to 3% tax and 20% Service Charge

Prices valid until April 30, 2012

PO Box 160279 Big Sky, Montana 59716

406-995-4111, Fax 406-995-2191, Toll-Free 800-822-4484

www.buckst4.com catering@buckst4.com



Plated Dinners

Each plated dinner includes your choice of salad with fresh baked bread and dessert (wedding cake cutting and service may be substituted for dessert). Fresh ground coffee, China Mist™ ice tea, and Leaves Pure™ hot tea.

Plated Dinner Entrées

Two choices may be selected. Counts for each choice must be submitted to your event planner no less than seven days prior to the event. Parties over 100 select one entrée.

Prime Rib

10 ounces of slow roasted house aged choice Prime rib of beef, au jus and horseradish sauce, roasted garlic mashed potatoes, seasonal fresh vegetables

\$32.00 (minimum of 15 orders)

Field and Stream

4-oz house aged choice beef tenderloin filet with smoked trout cake, creamy Cajun barbeque sauce, roasted garlic mashers and fresh seasonal vegetable

\$30.00

Cedar Planked Vegetables and Quinoa

Seasonal fresh vegetables, extra virgin olive oil, golden balsamic roasted on a cedar plank, warm panko-crusted goat cheese with lavender and fennel pollen, toasted quinoa, rosemary, caramelized leeks.

\$25.00

Chicken with Montana Risotto

Seared chicken breast, Montana grown barley and kamut risotto, fresh roma tomato, caper, garlic demi glace, grilled oyster mushroom

\$29.00

Bison Tenderloin

Ranch raised char-grilled 8-oz tenderloin, onion straws, roasted garlic mashed potatoes, chefs choice fresh vegetable.

\$42.00

New Zealand Red Deer

Pan seared red deer loin, port wine butter sauce, reggiano and truffle risotto, fresh asparagus.

\$43.00

Duck Two Ways

Crisp roast half duck, house cured duck bacon, gold, red and purple potato hash, wilted arugula, plum syrup.

\$40.00

Bison Meatloaf

Hearty mushroom gravy, roasted garlic mashed potatoes, seasonal fresh vegetables.

\$30.00

Nut Crusted Walleye

Pistachio, sesame seed, almond rubbed Canadian walleye fillet, sweet vermouth brown butter sauce, wild rice pilaf, seasonal fresh vegetables.

\$38.00



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Buffet Dinners

All Buffets include 2 entrees, one Salad selection, 2 Side Dish selections, fresh baked bread and one selection from Sweet Finishes.

Fresh ground coffee, China Mist™ ice tea, Leaves Pure™ hot tea also included.

Minimum guaranteed attendance for buffets is 40 people

Wedding cake cutting and service may be substituted for dessert.

Buffet Entrées

Choose two entrees from list below. \$29.00 per person

Chicken Citron

Pan roast chicken breast, mushroom, lemon white wine, cream

House Smoked Turkey

Maple brined and slow smoked boneless turkey, Flathead cherry chutney

Char-Grilled Flank Steak

Choice beef flank, cola marinade, chimichurri, smoked corn relish

Wild Alaskan Cod

Baked boneless fillet with crumb topping and lemon dill cream sauce

Pork Chops with a Fiery Crust

A local favorite, grilled boneless pork, creamy Cajun barbeque sauce

Choose two entrees from list below. \$36.00 per person

Chef Carved Prime Rib

Choice beef slow roast with au jus and horseradish sauce

Shrimp Scampi

Gulf Shrimp fresh roma tomato, oyster mushroom caper, garlic

Trout Almondine

Pan Fried rainbow trout with lemon vin blanc and fried capers

Tuscan Chicken

Pan roast chicken breast, roma tomato, baby spinach, cannellini beans, lemon rosemary broth

Roast Duckling

Crisp roast semi-boneless duck, plum syrup

Choose two entrees from list below. \$40.00 per person

Chef Carved Bison Tenderloin

Fresh cracked pepper and sea salt crusted bison tenderloin, baby portabella demi glace, pink peppercorn cream

Australian Lobster

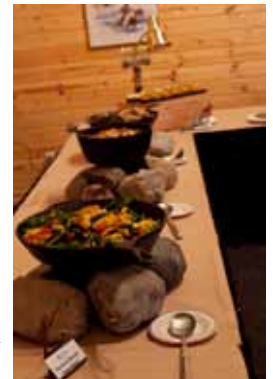
Grilled cold water lobster tail with lemon parsley butter
Market Price

Pheasant and Ravioli

Pan roast boneless pheasant breast with basil pesto, lemon broth, wild mushroom ravioli

NY Strip

Choice house aged, hand cut 8-oz strip steak, brandy peppercorn reduction



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Salad Selections

Salad course will be plated and served with warm homemade rolls

Spinach

Fresh organic spinach, red cabbage, tomato, cucumber, mushroom, focaccia croutons, sweet garlic vinaigrette

Caesar

Crisp romaine, house made Caesar dressing, reggiano crisp, garlic croutons

T-4 House Salad

Mixed seasonal greens, cinnamon roasted pumpkin seeds, Dried cranberries, carrot curls, grape tomato, Montana Flathead Valley cherry vinaigrette

Old Fashioned Potato Salad

Chopped Italian Salad

Pepperoni, iceberg, fresh basil, mozzarella, and tomato in a sherry vinaigrette

Pasta Salad

Pasta with fresh vegetables tossed in vinaigrette

Creamy Green Goddess Cole Slaw

Fresh Seasonal Fruit Salad

Side Dish Selections

(Select two)

Roasted Yukon gold potatoes with garlic, fresh herbs and baby tomato

Butter poached garlic mashed potatoes

Toasted quinoa, rosemary, caramelized leeks

Montana made penne pasta with basil pesto, roasted tomato parmesan and olive oil

Brown rice with toasted orzo

Minnesota wild rice pilaf

Roast spaghetti squash with red grape, apple and sage

Sautéed zucchini, yellow squash, red bell pepper, leek with scallion butter

Green beans almondine

Sweet Finishes

(Select one)

Chocolate Silk Tartlets

Pastry crust, Grand Marnier orange zest whipped cream

Russian Cream with Raspberries in Champagne Glass

Delicate blend of fresh creams topped with raspberries, whipped cream, wafer roll

Bread and Butter Pudding

(Select One)

Chocolate croissant with vanilla crème Anglaise

Fire roasted apple bread with bourbon caramel

Warm Fruit Crisp

Brown sugar oatmeal topping, freshly whipped cream
(Select One)

Mixed Berry

Strawberry Rhubarb

Apple & Golden Raisin

Peach Raspberry

Old Fashioned Cinnamon Shortcake

Sweet biscuit layered with seasonal berries and freshly whipped cream

Custom Decorated Special Occasion Cakes

Birthday, anniversary, you name it, we can supply the cake with ice cream

\$6.00 per person

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Theme Buffets

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The Smokehouse or Pig Roast

Honey brined smoked pork back ribs
Maple smoked chicken
Boston baked beans
Creamy green goddess cole slaw
Old fashioned potato salad
Cast iron skillet of green chili cheddar cornbread
Bourbon barbeque sauce
House made brownies
\$29.00 per person

Substitute a chef carved whole roast natural Montana pig and soft sandwich rolls for chicken and ribs. Additional \$3 per person.

Country Picnic

Cold cut display
Slow roasted beef, bucks smoked turkey, brown sugar cured pit ham and hard salami
Domestic Cheese Display
Cheddar, Swiss, pepper jack, and provolone
Sandwich condiments
Buffet buns
House made ranchers potato chips
Fresh fruit salad
Old fashioned potato salad
House made brownies
\$24.00 per person

Pasta, Pasta, Pasta

Spaghetti and meatballs with Italian sausage, sweet bell peppers, house made marinara
Spinach and mushroom manicotti
Grilled vegetable antipasto display
Garlic-herb bread
Chopped Italian salad- pepperoni, iceberg, fresh basil, mozzarella, and tomato in a sherry vinaigrette
Choice of one dessert from Sweet Finishes
\$24.00 per person

Backyard Barbeque

(Choose 2 meats)
Grilled fresh Angus 1/3 pound burgers
Marinated chicken breast
Montana Redneck™ smoked Italian sausage
House smoked pulled pork with bourbon barbeque sauce
Thunder Thighs with blue cheese dipping sauce and celery

Soft Kaiser rolls
Lettuce, tomato, onion, bread and butter pickles
Domestic cheese display with cheddar, Swiss, pepper jack, and provolone
Old fashioned potato salad
Creamy green goddess cole slaw
House made brownies
\$24.00 per person

Ranchers Dinner

Grilled New York strip steak with saloon butter
Whole roast chicken with raspberry chipotle glaze
Iron skillet bacon ranch potatoes
Green beans almondine
Buck's House Rolls
Choice of one salad from Salad Selections
Choice of one dessert from Sweet Finishes
\$30.00 per person



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Banquet Rooms

	Plated	Buffet	Reception	Price
Montana Room*	190	180	250	\$1000 (\$500 Sun-Thu)
Gallatin Room	28	20	15	\$100
Yellowstone Room	98	75	40	\$300
Buck Ridge Room	100	80	150	\$300
Outdoor Patio	40	40	60	\$250
Yellowstone Room /Patio	32	32	100	\$500

** The Montana Room discounted rental rate of \$500 does not apply during Holiday periods.
Please note banquet events must conclude by midnight.*

Outdoor Wedding Garden

For wedding ceremonies only	\$1000 (3 hours)
For ceremony with catered reception	\$400
For Corporate groups with hotel room block of 10 rooms or more	\$350

***Garden functions must end at 9 pm*

Banquet Linens

A basic linen package fee of \$40 per 50 people will apply to all meal functions, which includes napkins, table cloths and buffet table skirting. Custom and theme linen packages available—ask your Event Planner for details.

Beverage Service

Manager's Choice Wine	\$24/bottle
Champagne	\$19/bottle
Domestic Keg	\$250.00
Import or Microbrew Keg	\$350.00
Import and microbrew bottles	\$4.50
Domestics beer bottles.....	\$3.50
Mixed drinks start at	\$4.50

**Montana Room Bar Set-Up Fee is \$150 unless \$500 in sales are generated*

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