

# BUCK'S

LODGING • DINING

## CATERING AND EVENTS MENU



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## PASSED APPETIZERS

### SHRIMP COCKTAIL CUPS *(GF)*

MEXICAN WILD SHRIMP, YUZU SRIRACHA COCKTAIL SAUCE, LEMON WEDGE  
\$25/DOZEN

### CAPRESE CUPS *(V, GF)*

PEARL MOZZARELLA, CHERRY TOMATOES, BALSAMIC VINEGAR, BASIL  
\$22/DOZEN

### RED DEER CARPACCIO CROSTINI

THIN SLICED RED DEER LOIN, ARUGULA, SHAVED PARMESAN, HORSERADISH CREAM  
\$27/DOZEN

### ROASTED BEET & GOAT CHEESE BRUSCHETTA

DICED ROASTED BEETS, CHERRY TOMATOES, HERBED GOAT CHEESE, WHOLE GRAIN HONEY MUSTARD VINAIGRETTE ON A CROSTINI  
\$22/DOZEN

## STATIONARY APPETIZERS

### SMOKED CHICKEN WINGS *(GF)*

HOUSE SMOKED CHICKEN WINGS, CHOICE OF SAUCE, BLUE CHEESE OR RANCH DRESSING, CELERY

SAUCES: BUFFALO, DRY RUBBED, FLATHEAD CHERRY HOISIN, HOUSE BBQ  
\$34/DOZEN

### SHORT RIB QUESADILLA *(GF)*

SHREDDED SHORT RIB, CARAMELIZED ONIONS & PEPPERS, PEPPERJACK CHEESE, CHIPOTLE HORSERADISH CREMA  
\$22/DOZEN

### SHRIMP & GRITS *(GF)*

MEXICAN WILD SHRIMP, CHEDDAR POLENTA CAKE, SAUCE PICANTE  
\$25/DOZEN

### MINI WALLEYE TACOS *(GF)*

CRISPY FRIED WALLEYE NUGGETS, CORN TORTILLA, CHIPOTLE CILANTRO CREMA  
\$31/DOZEN

### FALAFEL

GREEN CHICKPEA FALAFEL, TAHINI MINT YOGURT, HARISSA  
\$24/DOZEN

### SWEET & SPICY MEATBALLS *(GF)*

1 OZ. BEEF MEATBALLS, SWEET & SPICY SAUCE, SESAME SEEDS, SCALLIONS  
\$32/DOZEN

**SLIDERS**

\$4 EACH (MINIMUM 2 DOZEN)

**SHORT RIB**

SLOW BRAISED SHORT RIB, BACON ONION JAM,  
SWISS CHEESE

**WAGYU BEEF**

2 OZ. WAGYU BEEF SLIDER, CHOICE OF CHEESE,  
CARMELIZED ONIONS, CORNICHON

**KOREAN FRIED CHICKEN**

MARINATED AND FRIED CRISPY CHICKEN BREAST,  
CABBAGE & CILANTRO SLAW, GOCHUJANG MAYO

PLATED DINNERS INCLUDE A SALAD OR SOUP, ONE PLATED ENTRÉE, AND ONE DESSERT

## PLATED ENTRÉES

SELECT THREE

**8 OZ. BEEF OR BISON TENDERLOIN** (GF)  
ROASTED GARLIC MASHED POTATOES, SEASONAL  
VEGETABLES, HUCKLEBERRY DEMI  
BEEF \$57 | BISON \$60

**STEELHEAD TROUT** (GF)  
8 OZ. FILET, CHORIZO POTATO HASH, POBLANO  
CREMA, TOMATO & LOCAL BEAN PICO  
\$47

**BISON MEATLOAF**  
HOUSE MADE WILD GAME MEATLOAF, RICH  
DEMI-GLACE, ROASTED GARLIC MASHED POTATOES,  
SEASONAL VEGETABLES  
\$40

**WAGYU BEEF SHORT RIB** (GF)  
8 OZ. OF SLOW BRAISED SHORT RIB, ROASTED  
GARLIC MASHED POTATOES, ROASTED BRUSSEL  
SPROUTS, HORSERADISH CREMA, BRAISING JUS  
\$42

**PAN ROASTED CHICKEN BREAST** (GF)  
8 OZ. AIRLINE CHICKEN BREAST, APPLE & ROOT  
VEGETABLE MASH, ROASTED ASPARAGUS, CIDER  
GASTRIQUE, CRISPY ROOT VEGETABLE  
\$40

**VEGETABLE BOLOGNESE** (V, GF)  
PENNE PASTA, MIREPOIX, ROOT VEGETABLES,  
SPINACH, HERBED RICOTTA  
\$35

## SALADS & SOUPS

SELECT ONE SALAD OR SOUP

TO SELECT MORE THAN ONE, AN ADDITIONAL FEE WILL APPLY

**CAESAR**  
ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN  
CHEESE, CHIPOTLE CAESAR DRESSING

**WEDGE**  
ICEBERG LETTUCE, PECAN SMOKED SHOULDER  
BACON, PICKLED ONIONS, CHERRY TOMATOES,  
RANCH DRESSING

**BUCK'S T-4 SALAD**  
MIXED GREENS, CHERRY TOMATOES, SHAVED  
CARROT, SHAVED RADISH, CITRUS BALSAMIC  
VINAIGRETTE

**HUNGARIAN MUSHROOM SOUP** (V)

**CURRY BUTTERNUT SQUASH SOUP** (V)

**WILD GAME CHILI, CHEDDAR CORN BREAD**

## DESSERTS

SELECT ONE

TO SELECT MORE THAN ONE, AN ADDITIONAL FEE WILL APPLY

**RUSSIAN CREAM** (GF)  
RASPBERRIES, CHANTILLY CREAM

**CHOCOLATE CHIP SKILLET COOKIE**  
HOUSE MADE BUTTERSCOTCH & HOT FUDGE

**VANILLA BEAN CHEESECAKE TART**

[V] - VEGETARIAN | [GF] GLUTEN FREE

FINAL GUEST SELECTIONS FOR PLATED ENTREES ARE TO BE PROVIDED NO LESS THAN TWO WEEKS PRIOR TO EVENT

ALL PRICES ARE SUBJECT TO 4% TAX AND 24% SERVICE CHARGE

## TRADITIONAL BUFFET PROTEINS

A TRADITIONAL CUSTOM BUFFET DINNER INCLUDES TWO TRADITIONAL PROTEINS, ONE SOUP OR SALAD, TWO SIDES, AND ONE DESSERT FOR \$60PP

**WAGYU BEEF SHORT RIBS** (GF)  
BRAISING JUS, HORSERADISH CREMA

**BISON POT PIE**  
LOCAL BEER GRAVY, PUFF PASTRY CRUST

**CHICKEN COQ AU VIN** (GF)  
PEARL ONIONS, MUSHROOMS, BACON LARDONS,  
RED WINE JUS

**STEELHEAD TROUT** (GF)  
POBLANO CREMA, CHERRY TOMATOES

## CHEF CARVED PROTEINS

A TRADITIONAL CUSTOM BUFFET WITH A CHEF CARVING STATION INCLUDES ONE TRADITIONAL BUFFET PROTEIN, ONE CHEF CARVED PROTEIN, ONE SOUP OR SALAD, TWO SIDES, AND ONE DESSERT (PRICE VARIES BASED ON CARVING STATION). FOR ADDITIONAL PROTEINS, AN ADDITIONAL FEE WILL APPLY.

**PRIME RIB** (GF)  
AU JUS, HORSERADISH CREAM  
\$70/PERSON

**PORK LOIN** (GF)  
HERB CRUSTED, BOURBON MAPLE GLAZE  
\$65/PERSON

**BISON TENDERLOIN** (GF)  
HUCKLEBERRY DEMI  
\$75/PERSON

## SALADS & SOUPS

SELECT ONE SALAD OR SOUP

TO SELECT MORE THAN ONE, AN ADDITIONAL FEE WILL APPLY

**CAESAR**  
ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN  
CHEESE, CHIPOTLE CAESAR DRESSING

**WEDGE** (GF)  
ICEBERG LETTUCE, PECAN SMOKED SHOULDER  
BACON, PICKLED ONIONS, CHERRY TOMATOES,  
RANCH DRESSING

**BUCK'S T-4 SALAD** (GF)  
MIXED GREENS, CHERRY TOMATOES, SHAVED  
CARROT, SHAVED RADISH, CITRUS BALSAMIC  
VINAIGRETTE

**HUNGARIAN MUSHROOM SOUP** (V)

**CURRY BUTTERNUT SQUASH SOUP** (V)

**WILD GAME CHILI, CHEDDAR CORN BREAD**

[V] - VEGETARIAN | [GF] GLUTEN FREE

ALL PRICES ARE SUBJECT TO 4% TAX AND 24% SERVICE CHARGE

## SIDES

SELECT TWO

TO SELECT MORE THAN TWO, AN ADDITIONAL FEE WILL APPLY

**GARLIC & HERB ROASTED RED BLISS POTATOES** (GF)

**ROASTED GARLIC MASHED POTATOES** (GF)

**APPLE & ROOT VEGETABLE MASH** (GF)

**ROASTED BRUSSEL SPROUTS** (GF)

**LOCAL GRAIN PILAF** (GF)

**SEASONAL VEGETABLES** (GF)

## DESSERTS

SELECT ONE

TO SELECT MORE THAN ONE, AN ADDITIONAL FEE WILL APPLY

**RUSSIAN CREAM** (GF)  
RASPBERRIES, CHANTILLY CREAM

**CHOCOLATE CHIP SKILLET COOKIE**  
HOUSE MADE BUTTERSCOTCH & HOT FUDGE

**VANILLA BEAN CHEESECAKE TART**

**HUCKLEBERRY CHANTILLY BAR**  
HUCKLEBERRY CAKE, HUCKLEBERRY JAM, BLACK SESAME WHIPPED GANACHE

## RANCHERS DINNER

\$51/PER PERSON

**GRILLED 12 OZ. NY STRIP** (GF)

CHIPOTLE LIME T-4 BUTTER

**GRILLED 8 OZ. AIRLINE CHICKEN BREAST** (GF)

GARLIC & HERB MARINATED, SALSA VERDE

**CHORIZO POTATO HASH** (GF)

**ROASTED SEASONAL VEGETABLES** (V, GF)

**YEAST ROLLS**

**CHIPOTLE CAESAR SALAD**

**RUSSIAN CREAM** (GF)

## BUCK'S ROADHOUSE

\$45/PER PERSON

**HOUSE SMOKED PULLED PORK** (GF)

"T-4 CHILI RUB" RUBBED SLOW SMOKED PORK SHOULDER

**SMOKED PULLED CHICKEN THIGHS** (GF)

CHIPOTLE-BROWN SUGAR BRINED

**BAKED BEANS** (GF)

**LEMON POPPY COLESLAW** (V, GF)

**POTATO SALAD** (V, GF)

**GREEN CHILI CHEDDAR CORN BREAD** (V)

**SLIDER BUNS**

**HOUSE BOURBON BBQ SAUCE** (GF)

**CHOCOLATE CHIP SKILLET COOKIE**

## BACKYARD GRILL

\$40/PERSON

CAN BE SERVED WITH GLUTEN FREE BUNS FOR \$40/PERSON

**1/3 LB. GRILLED WAGYU BEEF BURGERS**

**GRILLED MARINATED CHICKEN BREAST**

**BRIOCHE BUNS, LETTUCE, TOMATO, ONION, PICKLES**

**ASSORTED CHEESES: AMERICAN, CHEDDAR, SWISS, PEPPERJACK** (GF)

**POTATO SALAD** (V, GF)

**LEMON POPPY COLESLAW** (V, GF)

**BROWNIES**

[V] - VEGETARIAN | [GF] GLUTEN FREE

ALL PRICES ARE SUBJECT TO 4% TAX AND 24% SERVICE CHARGE

MINIMUM GUARANTEED ATTENDANCE FOR THEME BUFFETS IS 40 PEOPLE

## REFRESHMENTS

FRESH GROUND COFFEE, CHINA MIST™ ICE TEA,  
TAZO™ HOT TEA, LEMONADE  
\$45/GALLON

ASSORTED CANNED SODA/ FLAVORED WATER  
\$3.50 EACH

ASSORTED CHILLED JUICES 10-OZ  
\$3.50 EACH

## EVENT ROOM SNACKS

ASSORTED MUFFINS  
\$3/EACH

HOMEMADE BANANA BREAD AND BUTTER  
\$25/LOAF

CINNAMON ROLLS  
\$4/EACH

BAGELS & CREAM CHEESE  
\$4.50 EACH

FRESH FRUIT DISPLAY  
\$4/PERSON

ASSORTED WHOLE FRUIT  
\$3 EACH

BROWNIES  
\$3 EACH

CHOCOLATE CHIP COOKIES  
\$3 EACH

ASSORTED CANDY BARS, GRANOLA BARS, OR  
PROTEIN BARS  
\$3 EACH

TRAIL MIX PACKETS  
\$3 EACH

T-4 YOGURT & BERRY PARFAIT (MASON JAR)  
\$4 EACH

CHEF'S CHOICE SEASONED POPCORN  
\$3/PERSON

S'MORE PLATTER  
\$8/PERSON

MEAT & CHEESE PLATTER (DOMESTIC)  
\$8/PERSON

MEAT & CHEESE PLATTER (IMPORT)  
\$12/PERSON

VEGETABLE PLATTER WITH HUMMUS  
\$6/PERSON

CLUB SANDWICH PLATTER  
\$9/PERSON



## WINE BY THE BOTTLE

### MANAGER SELECTION WINE

OUR WINE BUYER WILL PERSONALLY SOURCE AND SELECT QUALITY WINES THAT WILL PAIR WITH YOUR SELECTED MENU.

\$45/BOTTLE

### HOST SELECTION WINE

AS THE HOST OF THE EVENT, YOU MAY SELECT WINE FROM OUR CURRENT WINE MENU TO SERVE YOUR GUESTS. THREE WEEKS ADVANCE NOTICE IS REQUIRED. PRICE AND AVAILABILITY ARE SUBJECT TO CHANGE BASED ON THE SEASON.

PRICES VARY BASED ON SELECTION

50% DEPOSIT REQUIRED

### SPECIAL SELECTION WINE

HAVE A SPECIAL WINE YOU WOULD LIKE TO OFFER YOUR GUESTS THAT IS NOT ON OUR MENU? OUR BUYER WILL SOURCE YOUR SPECIFIC REQUEST, AND IF AVAILABLE, WILL BRING IT ON PROPERTY TO SERVE AT YOUR EVENT. FOUR WEEKS ADVANCE NOTICE AND A MINIMUM ONE CASE PURCHASE IS REQUIRED. WHAT YOU DON'T DRINK AT YOUR EVENT, YOU TAKE HOME.

MARKET PRICE

PRE-PURCHASE REQUIRED

## BEER

### DOMESTIC KEG

WE CAN SOURCE THE DOMESTIC BEER OF YOUR CHOOSING. ALL SELECTIONS SUBJECT TO AVAILABILITY.

1/2 BARREL SERVES 124 PINTS, \$396.00

1/6 BARREL AVAILABLE UPON REQUEST

### IMPORT OR MICROBREW KEG

LOOKING FOR A TASTE OF MONTANA? OUR MANAGER WILL SOURCE YOUR SPECIAL REQUEST FOR LOCAL OR IMPORTED BEER. ALL SELECTIONS SUBJECT TO AVAILABILITY.

1/2 BARREL SERVES 124 PINTS, \$496.00

1/6 BARREL AVAILABLE UPON REQUEST

### MANAGER SELECTION DOMESTIC BOTTLE

A VARIETY OF DOMESTIC BEER WILL BE ORDERED, BASED ON CURRENT AVAILABILITY.

MAY INCLUDE: BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER LITE.

\$4 EACH

### MANAGER SELECTION IMPORT OR MICROBREW BOTTLE

A VARIETY OF LOCAL AND IMPORTED BEER WILL BE OFFERED, BASED ON CURRENT AVAILABILITY.

MAY INCLUDE: STELLA, CORONA, BAYERN PILSNER, HAYBAG HEFEWEIZEN, MIDAS CRUSH IPA, PLUM STREET PORTER, LOCALLY SOURCED SELTZER

\$5 EACH

## COCKTAILS

### WELL DRINKS

WILD RYE VODKA, GORDON'S GIN, EIJIMADOR SILVER TEQUILA, SEAGRAM'S SEVEN WHISKEY, BACARDI RUM  
BEGINNING AT \$7.00 EACH

### PREMIUM DRINKS

TITOS, KETEL ONE, TONQUERAY, BOMBAY SAPPHIRE, PENDLETON, CROWN ROYAL, JIM BEAM, JACK DANIELS, MAKERS MARK, CAPTAIN MORGAN  
BEGINNING AT \$9.00 EACH

SIGNATURE COCKTAILS ARE AVAILABLE UPON REQUEST

BAR SET UP FEE \$250

[WAIVED IF \$1,200 IN SALES ARE REACHED]

## EVENT ROOMS

EVENT ROOMS	DIMENSIONS	SEATED	STANDING	PRICING
MONTANA ROOM	60'X80'	200	275	\$3,000-\$7,000
GAME ROOM	30' X 37.5'	-	-	\$700
GALLATIN ROOM	12'X24'	20	30	\$400
GETTING READY ROOM BRIDE	11'X24'	10	10	\$500
GETTING READY ROOM GROOM	11'X24'	10	10	\$500
BUCK RIDGE ROOM	31'X52'	75	150	\$1,500-\$2,500
YELLOWSTONE ROOM	31'X41'	75	100	\$1,250-\$2,500
OUTDOOR PATIO	24'X24'	40	75	\$1,750-\$3,000
WEDDING GARDEN	2 SECTIONS EACH 20'X60'	75 WITH TABLES 150 WITH CHAIRS	300	\$4,000-\$8,000
MADISON & JEFFERSON ROOMS		16	-	\$300

## EVENT LINENS

A BASIC LINEN PACKAGE IS INCLUDED WITH ALL MEAL FUNCTIONS, WHICH INCLUDE NAPKINS, TABLECLOTHS, AND BUFFET TABLE SKIRTING.

CUSTOM LINEN PACKAGES AVAILABLE FROM CHOICE, BBJ, & LA TAVOLA.

## EVENT ROOM EQUIPMENT

ALL PRICES ARE PER DAY RENTALS  
COMPLIMENTARY POWER STRIPS, EXTENSION CORDS,

PORTABLE SOUND SYSTEM  
\$75

PORTABLE LCD PROJECTOR & SCREEN  
\$100

MICROPHONES  
\$20 EACH

MONTANA ROOM AV  
\$150

## BUCK'S OUTDOOR GARDEN

OUR WEDDING GARDEN IS THE PERFECT MONTANA WEDDING LOCATION FOR CEREMONIES OR OUTDOOR COCKTAIL RECEPTIONS. THE GARDEN FEATURES NATIVE PLANTS AND FLOWERS, RUNNING STREAM, TWO WATERFALL FEATURES AND BEAUTIFUL WOODEN BRIDGE. IT IS EQUIPPED WITH POWER.

## MONTANA ROOM

OUR LARGEST BANQUET ROOM, THE VERSATILE MONTANA ROOM, WITH ITS LOG BEAMS AND WOOD FLOOR, WILL GIVE YOUR GUEST THE TRUE ROMANTIC FLAVOR OF MONTANA. THE HOUSE SOUND SYSTEM FEATURES CORDLESS MICROPHONES, LARGE SCREEN, CEILING MOUNTED LCD PROJECTOR, APPLE TV, AND ACOUSTIC SOUND PANELS. THIS ROOM WILL SEAT 200 FOR A PLATED DINNER, 275 FOR A HEAVY APPETIZER RECEPTION, 180 FOR A BUFFET DINNER, AND 150 FOR CLASSROOM. THERE IS A FULL BAR AND STAGE FOR PRESENTATIONS, LIVE MUSIC OR DJ.

## BUCK RIDGE ROOM

OUR SECOND LARGEST MEETING/BANQUET ROOM. THIS ROOM IS BRIGHT AND INVITING WITH ITS MOUNTAIN FACING WINDOWS. THIS ROOM HAS ITS OWN EXTERIOR ENTRANCE ALLOWING EASY ACCESS. THE MEETING/BANQUET ROOM CAN BE SET UP IN A VARIETY OF CONFIGURATIONS MAKING IT VERY VERSATILE.

## YELLOWSTONE ROOM

THE YELLOWSTONE ROOM IS OUR MOST POPULAR BANQUET ROOM FOR REHEARSAL DINNERS, CORPORATE DINNERS, AND MEETING GROUP LUNCHES. THIS ROOM FEATURES A FIREPLACE AND OPENS OUT TO THE OUTDOOR PATIO, WITH A RIVER ROCK FIREPLACE.

## OUTDOOR PATIO

THE PATIO IS A FAVORITE GATHERING SPOT FOR COCKTAIL/HORS D'OEUVRE RECEPTIONS PRECEDING DINNER. THE VIEWS OF THE GALLATIN RANGE ARE STUNNING, AND THE MASSIVE RIVER ROCK FIREPLACE PROVIDES A WARM, WELCOMING GATHERING SPOT.

## GALLATIN ROOM

THE GALLATIN ROOM IS GREAT FOR SMALLER, MORE INTIMATE DINNERS. THIS PRIVATE DINING ROOM CAN SEAT UP TO 25 MAXIMUM

## MADISON & JEFFERSON ROOM

BOTH THESE ROOMS ARE GREAT FOR SMALLER, INTIMATE DINNERS OF 16 OR LESS. LOCATED JUST OUTSIDE THE MONTANA ROOM THEY ALSO WORK AS SMALL BREAKOUT ROOMS.

## HEADWATERS ROOM CONFERENCE ROOM

THE HEADWATERS ROOM IS THE PERFECT SPOT FOR BOARD MEETINGS AND OTHER SMALLER GATHERINGS. TEN LARGE, COMFORTABLE CHAIRS, CUSTOM WOOD TABLE AND DROP DOWN SCREEN HELP ENSURE AN EFFICIENT MEETING.

