

DINNER BUFFETS



WHITEFISH
MOUNTAIN RESORT

Minimum of 25 Guests

All Dinners are served with rolls and butter, freshly brewed Montana Coffee Traders products, and a selection of teas and coca-cola products. Prices are per person. Tax and gratuity not included.
(ADD a house salad for \$2.95 per person)

- 1. BBQ Buffet \$ 33.95**
BBQ Ribs, Grilled BBQ Chicken Breast (6oz.), Homemade Potato Salad, Coleslaw, Corn on the Cob, and BBQ Baked Beans.
- 2. Southwest Buffet \$ 32.95**
Tortilla Chips with Pico de Gallo and Guacamole, Cilantro Lime Shrimp, Choice of Beef or Chicken Enchiladas, Marinated Grilled Flank Steak, Refried Beans Topped with Mozzarella Cheese, and Spanish rice.
- 3. Asian Flair \$ 29.95**
Beef & Broccoli with Teriyaki Sauce, Orange Sesame Glazed Chicken, Jasmine Rice, Mixed Vegetable Stir-fry, and Asian Mixed fruit salad.
- 4. Italian Stallion Dinner \$ 29.95**
Fresh Fruit Platter with yogurt dip, Classic Caesar salad, Garlic Parmesan Breadsticks, Oven baked Chicken Parmesan, Fettuccine with Alfredo Sauce, and Lemon Tarragon Asparagus.
- 5. Prime Rib \$ 40.95 (Beef) \$ 45.95 (Buffalo)**
Slowly cooked and served with a Horseradish cream and Au jus, roasted garlic herb mashed potatoes, vegetable medley in roasted garlic oil, spinach salad with grapes, blue cheese, tomatoes, walnuts with Red wine Vinaigrette.
- 6. Whitefish Mountain Dinner \$ 33.95**
Herb crusted Pork Tenderloin with Dijon Cream sauce, Rocky Mountain Trout with Lemon Caper Herb butter, Wild rice pilaf with candied walnuts and cranberries, Cobb salad with warm bacon vinaigrette, oven Roasted mixed vegetables and Asia-go Potatoes.
- 7. Stump-town Dinner \$ 32.95**
Chicken Roulade stuffed chicken with feta, spinach, bacon with a Rosemary cream sauce, baked Salmon with Huckleberry Balsamic glaze, oven Roasted Red skin potatoes, sauté mixed Squash and Zucchini.
- 8. Swift-Current \$ 29.95**
Stuffed Pork Roulade with Flathead cherries and wild mushrooms with a rosemary demi-glaze, marinated skewers of beef tips with a mango chutney steak sauce, potatoes Lyonnais and Wild rice pilaf, oven Roasted Mixed Vegetables, and spring mixed salad with Balsamic Vinaigrette.
- 9. Mt. Jackson \$ 27.95**
Chicken Santé Fe Linguine with mixed peppers and onion with a Cajun Cream sauce, Penne alla Vodka Marinara, spring salad with bacon, feta and mixed vegetables, and Garlic breadsticks.