

All served dinners include buns, butter & a served dressed, tossed salad. One side option & one vegetable option included unless otherwise noted.

Served Only

Mushroom Chicken in White Wine Sauce \$24

Pan seared chicken breasts with a homemade white sauce and mushrooms.

Chicken Oscar \$35

Grilled chicken breast over house mashed potatoes, asparagus and hollandaise sauce, topped with Krab. No additional sides.

Pork Loin Medallions \$24

Seasoned and slow roasted.

Prime Rib

Fresh cuts of house seasoned & roasted Prime Rib cooked med-rare to medium.

10 oz \$35.00 14 oz \$38.00



Buffet & Served Options

Dinner buffets include a relish tray, tossed salad, 1 assorted salad, buns and butter. 20 guests minimum.

Roast Beef

Seasoned inhouse and served in au jus/gravy.

Beef and Broccoli

Thinly sliced sirloin steak & broccoli stir fry served with rice pilaf.

No additional sides.

Swedish Meatballs

Made inhouse & served with rich cream sauce.

Chicken Parmesan

Breaded chicken breast, marinara sauce, and mozzarella cheese over linguini.

Chicken Alfredo

Grilled & diced chicken breast served over linguini & topped with broccoli & alfredo sauce. No additional sides.

Baked Ham

Slow cooked moist ham slices.

Pork Ribs

Your choice of BBQ sauce or dry rub.



Please choose one of each for the group unless otherwise noted.

Baked potato
Loaded mashed potatoes
House mashed potatoes with gravy
Rosemary roasted potatoes
Home made Mac N Cheese

Roasted Brussel sprouts
Bacon green beans
Roasted vegetable medley
Steamed broccoli
Sweet corn
BBQ Baked Beans

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