
HORS D 'OEUVRES

From simply satisfying to breathtakingly beautiful, hors d' oeuvres are a great way to offer your guests variety and creativity. Menu items marked "FTC" feature foods from our UM Farm to College Program and include products from Montana farmers, ranchers, and food producers.

Meatballs

\$2.50 (4 per person)

Choose from one of four flavors:

BBQ (FTC)

Scandinavian

Vietnamese Pork (FTC) with Sweet & Sour (GF) \$3.50 per person

Mediterranean Chicken with Tzatsiki sauce \$3.50 per person

Soup Shots

\$1.50 (1 per person)

Served chilled or warm, delicate and full of flavor:

Chilled, 2oz:

Puree of English Pea (V)

Vibrant White Grape and Almond Gazpacho (VGN, GF)

Fresh Tomato Gazpacho (VGN, GF)

Warmed, 2oz:

Cauliflower Bisque (V, GF)

Montana Apple and Parsnip Purée (FTC when available) (VGN, GF)

Roasted Butternut Squash (FTC when available) (V, GF)

Chicken Wings

\$4.50 (3 per person)

Traditional Buffalo Style (GF): Served with blue cheese dip and celery sticks.

Hot Teriyaki: A little bit of heat served with carrot sticks.

BBQ: Smothered in barbecue sauce (FTC) and served with ranch and carrot sticks.

Crostini

Toasted artisan bread topped with your choice of the following:

Montana Grass-Finished Beef (FTC): \$5.25 (2 per person). With tangy horseradish cream.

Gorgonzola and Toasted Walnut (V): \$2.25 (2 per person). The sharp bite of blue cheese, rounded out by the buttery earthiness of walnuts.

Boursin and Bacon: \$3.50 (2 per person). Creamy cheese topped with crispy bacon.

Smoked Salmon: \$4.00 (2 per person). On toast points with dill citrus cream cheese.

Satay

Delectable meat on a bamboo skewer:

Asian-Style Chicken Thigh: \$2.50 (1 per person). With tangy peanut sauce or teriyaki sauce.

Flank Steak (GF): \$3.00 (1 per person). Grilled, sliced, and skewered with smoky scallions. Served with tangy roasted garlic vinaigrette.

Herb Chicken: \$3.00 (1 per person). With lemon and herb marinade and topped with feta cheese.

Gruyere Gougers

\$3.00 (2 per person)

Crispy Cheese Fritter served with blackberry coulis.

Cucumber Cup

\$2.50 (2 per person)

Filled with a red pepper hummus and topped with feta cheese. (V, GF)

Loaded Potato Bites

\$2.00 (2 per person)

Roasted potato slices topped with sour cream, bacon, cheddar, and scallions. Served chilled. (GF)

Jalapeño Poppers

\$2.50 (2 per person)

Jalapeños filled with cream cheese, breaded, and deep fried.

Petite Eggrolls

\$2.75 (2 per person)

Stuffed, with one of two choices, and served with sweet Thai chili sauce:

Pork and Vegetable

Vegetarian (V)

Stuffed Mushroom Caps

\$3.50 (2 per person)

Served hot and filled with your choice of the following:

Artichoke: creamy spinach and artichoke filling. (V, GF)

Bacon and Boursin: a delicate mix of bacon, Boursin, and goat cheese. (GF)

Chorizo Sausage (FTC): spicy sausage filling with roasted red pepper and Boursin cheese. (GF)

Fresh Seasonal Fruit

\$3.00 (3oz per person)

(VGN, GF)

Seasonal Crudité

\$2.50 (2oz per person)

Fresh, crisp vegetables (FTC when available). Served with ranch. (V, GF)

Add Hummus for \$2.00 per person