
DINNERS

All dinners include entrée, fresh-baked rolls with butter, gourmet green salad, and your choice of two of the following beverages: freshly brewed Cravens coffee, TAZO tea bags and hot water, ice water, lemonade, or iced tea.

Menu items marked "FTC" feature foods from our UM Farm to College Program and include products from Montana farmers, ranchers, and food producers.

Entrées below are priced for buffet-style service. Add \$2 per person for plated banquets.

Beef Entrées

Served with your choice of a red wine demi-glaze, green peppercorn, cream sauce (GF), or roasted pepper sauce (GF).

Top Sirloin

- 6oz Cut: \$18.00 per person
- 6oz Montana Wagyu (FTC): \$22.00 per person
- 6oz Bison: \$20.00 per person

NY Strip

- 10oz Cut: Market Price
- 10oz Montana Wagyu (FTC): Market Price
- 10oz Bison: Market Price

Tenderloin:

- 6oz Cut: Market Price
- 6oz Montana Wagyu (FTC): Market Price
- 6oz Bison: Market Price

Pork

Served with your choice of apple-bacon (GF) sauce or bourbon mustard glaze (GF).

- 5oz Boneless Loin Chop: \$ 15.00 per person
- 5oz Chop: \$16.00 per person
- 5oz Tenderloin: \$17.00 per person

Chicken Breast

Served with your choice of shitake mushroom cream sauce, whole grain mustard sauce, creamy pesto sauce (GF), herb jus (GF), or Caribbean jerk sauce.

Bone-In Frenched Breast: \$15.00 per person

Boneless Breast: \$14.00 per person

Hutterite (FTC; limited availability): \$17.00 per person

Surf and Turf

Upgrade your served meal to Surf and Turf by adding three large shrimp to your plate for \$5.75 per person.

Fish Entrées

Served with your choice of citrus dill buerre blanc (GF) or tarragon sauce.

Sustainably and Wild-Caught Alaskan Salmon

Sockeye: \$18.00 per person

King: \$25.00 per person

Other Sustainable Options

Subject to availability.

Halibut: Market Price

Trout: \$16.00 per person

Vegetarian Entrées

Lentil Pilaf (FTC) with Winter Squash & Leeks (V, GF): \$14.00 per person

Montana-grown lentil with roasted squash and leeks, topped with toasted walnuts.

Black Bean and Corn Fritters (VGN): \$14.50 per person

Served with red pepper coulis and cilantro.

Sundried Tomato Polenta Cake (V, GF): \$16.00 per person

Served with mushroom ragout and herbed goat cheese.

Balsamic Glazed Grilled Tofu (V, GF): \$16.00 per person

Grilled and served with a balsamic glaze.

Eggplant Parmesan (V, GF): \$14.00 per person

Topped with creamed spinach and parmesan on a bed of marinara sauce.

Stuffed Portabella Mushroom (VGN): \$15.00 per person

Portabella mushroom cap stuffed with farro, leeks, pine nuts, and spinach.

Rissoto of the Day (V): \$15.00 per person

Rissoto with the freshest seasonal vegetables available. Vegan preparation of this entrée is available with your advance request.

Sides

Choose from the following selections to complement your entrée:

Choose one:

Roasted Red Skinned Potato
Buttermilk and Chive Mashed Potato
Wild Rice Pilaf
Kamut Pilaf (FTC)
Potatoes Au Gratin

Choose one:

Roasted Cauliflower
Glazed Whole Baby Carrots
Fried Brussel Sprouts
Grilled Asparagus

Roasted Root Vegetables
Chef's Choice Seasonal Vegetable
Steamed Green Beans