
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-glace, 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