



Catering Services

Taylor Chernock

Event Coordinator/Owner

Email event details to: events@lonepeakprovisions.com

Hors d'oeuvres

Canapes: (\$3 each) sold by the dozen

**Appetizers can be passed or stationary – servers are \$300 each*

Seasonal Goat Cheese Bruschetta: *lemon zest, smoked salt, balsamic, crushed pistachio*

Grilled Steak Crostini: *chimichurri and fresh horseradish (+\$1 each)*

Baked Brie Cups: *sour cherry compote, balsamic, fresh basil*

Wild Mushroom Crostini: *local goat cheese, fried sage, and balsamic*

Smoked Salmon Blini: *smoked salmon, creme fraiche, chives (+\$1 each) (add caviar +MP)*

Heavy Apps: (\$4 each) sold by the dozen

**Appetizers can be passed or stationary – servers are \$300 each*

Smoked Trout Taco: *Smoked local trout, pickled red onion, everything bagel spice, on a wonton taco shell*

Braised Bison Meatballs: *roasted garlic marinara sauce, shaved parmesan, fried basil*

Seasonal Arancini: *fried risotto balls (+\$1 each)*

Shrimp Salad Rolls: *lemon herb aioli, garlic butter roll, house hot sauce (+\$1 each)*

Baby Back Ribs: *house BBQ sauce, scallion*

Seasonal Ceviche Tostada: *shrimp and fish, lime, grapefruit, avocado, cilantro, crispy wonton (+\$1 each)*

Crab Cake: *Cajun remoulade (+\$1 each)*

Shrimp Skewer: *garlic, lemon, herbs, crema dipping sauce (+\$1 each)*

Pork Bao Bun: *braised pork belly, vinegar apple slaw, steam bun*

Grazing Table Displays: minimum of 20 people required

Charcuterie: \$12 per person

cured meats, local Montana cheeses, pickle variety, mustards, and crackers

Cheese Board: \$8 per person

local Montana cheeses, fresh fruit, jams, and crackers

Seafood Display: \$MP

*oysters, shrimp, crab claws, cocktail sauce, mignonette, lemon,
add on: caviar (+MP)*

Crudit : \$6 per person

mixed seasonal vegetables, hummus, herb dressing

Brunch: \$8 per person

smoked trout spread, bagels, cream cheese variety, capers, onions, cucumbers, hard boiled eggs, fruit, quiche

Dessert: \$8 per person

variety of baked goods, treats, and sweets

Late Night Snacks: \$8 per person

variety of sweet treats, candy, pretzels, dipping sauces



Buffet

Whole Animal Over Live Fire

Pig - \$50 per person
Lamb - \$80 per person
Chickens - \$50 per person
Ducks - \$80 per person
Prime Rib - \$85 per person

Buffet Proteins (\$70 per person – includes choice of 2)

Prime Rib (+\$15 per person)
Tri Tip or Flank Steak
Porchetta
Crusted Lamb Chops (+\$10 per person)
Roasted Duck (+\$10 per person)
Grilled Lemon Herb Chicken
Coconut Curry Salmon
Lobster Tails (+\$30 per person)

Sides (choice of 3 included) (add on \$3 per person per side)

Seasonal Salad
Caesar Salad
Roasted Fingerling Potatoes
Scalloped Potatoes
Gourmet Mac n Cheese
Broccolini
Grilled Asparagus
Coconut Curry Cauliflower
Glazed Carrots
Lemon Herb Couscous
Bourbon Maple Sweet Potatoes
Roasted Brussel Sprouts

Action Stations: \$300

Carving Station (+ cost of protein)
Pasta Station (+\$20 per person)
Risotto Station (+\$30 per person)
Oyster Shucking Station (+\$MP)

Dessert Stations: \$5 per person

Churros Action Station (+\$300)
Bananas Foster Action Station (+\$300)
S'mores
Ice Cream Sundae



Plated

Plated dinners start at \$150 per person

Starters (choose 1)

Seasonal Salad
Arugula Salad with Balsamic
Charred Caesar Salad
Coconut Curry Cauliflower Soup
Seared Scallops with Crispy Bacon (+\$5 per person)
Beef Carpaccio (+\$3 per person)
Crab Cakes with Remoulade (+\$5 per person)
Arancini with Truffle (+\$3 per person)
Steamed Mussels (+\$3 per person)



Entrees (choice of 2)

Petite Filet with scalloped Potatoes and asparagus
Beef Wellington with broccolini (+\$15 per person)
Pork Loin with demi glace and roasted brussels sprouts
Crusted Lamb Chops with chimichurri and spaghetti squash (+\$10 per person)
Chicken Roulade with demi glace and lemon risotto
Seared Halibut with succotash and coconut curry sauce (+\$10 per person)
Seared Salmon with lemon herb risotto and asparagus (+\$10 per person)
Mushroom Risotto (veg)

Desserts (choose 1)

Cheesecake Cup (+\$2 per person)
Crème Brulee (+\$2 per person)
Flourless Chocolate Torte (gf)
Homemade Ice Cream (any custom flavor)
Mountain Berry Tart
Seasonal Shortcake

KID's MENU OPTIONS: \$30 per person

Entrees:

Grilled Chicken with butter noodles and seasonal vegetables
Grilled Steak with roasted potatoes and seasonal vegetables
Pasta with marinara sauce and a side of seasonal vegetables (vegetarian)

Dessert:

Scoop of Homemade Ice Cream (any flavor)

Bar Services

Snowflake Package: Beer and Wine

\$400 set up/breakdown fee

\$30 per person

Beer
Seltzers
Wine
Water
Disposable Drinkware
General and Liquor Liability Insurance
TIPS Certified Bartenders (1 per 50 people)
Consultation and Menu Planning

Alpine Package: Beer, Wine, Full Bar

\$400 set up/breakdown fee

\$45 per person

Full Bar - well liquors
Beer
Seltzers
Wine
Water
Disposable Drinkware
General and Liquor Liability Insurance
TIPS Certified Bartenders (1 per 50 people)
Consultation and Menu Planning

Schlasman's Package: Beer, Wine, Full Bar

\$400 set up/breakdown fee

\$55 per person

Full Bar - choice liquors (price increase for top shelf options)
Beer
Seltzers
Wine
Water
Disposable Drinkware
General and Liquor Liability Insurance
TIPS Certified Bartenders (1 per 50 people)
Consultation and Menu Planning

Add Ons:

Specialty Cocktails: \$5 per person

Additional Bartenders: \$300 each

NA Drinks (extra sodas or juice for non-drinkers): pricing based on requests

Glassware Rentals: cost of rentals + \$200 delivery fee

Champagne Toast: \$5 per person

Rentals

All rentals are subject to a delivery fee of \$200 and a set up fee of \$200.

<https://montanapartyrentals.com/>

<https://www.gallatineventrental.com/>

They have a wide selection of plateware, cutlery, decor, etc. that we can add on to fit your needs.

Travel/Lodging Fees

Travel Fee:

\$500 for anything within one hour of Bozeman/Belgrade

Livingston

Big Sky

Three Forks

Emigrant

Norris

Additional \$100 for each additional hour away

Lodging Fees:

Lodging required for all services offered outside of two hour service bubble

Lodging cost based on local hotel rates - total cost added to final bill

All service and cooking staff must be granted safe lodging for the evening of an event

*rooms will be divided into gender-appropriate groups