



montage mountain

WEDDING MENU

BUFFET

\$123.00 Per Person

(5) Hour Reception
(4) Hour House Bar Package
(5 Hours: \$6.00 Extra Per Person)

Cocktail Hour
Selection of (3) Passed Hors D’oeuvres

Vegetable Crudite with Assorted Dipping Sauces

Domestic Cheese & Meat Display with Assorted Crackers

Rolls and Butter

Hot Tea, Coffee, Soda

Carving Station *(Upgrade)*
★ = Entrée Carving Options
Steak | Turkey | Pork

- **Carving Station** -
Requires \$150 Chef Fee

***all prices include tax and gratuity*

SIDES
(choose two)

MASHED POTATOES
ROASTED RED POTATOES
JASMINE RICE
AU GRATIN POTATOES
ROASTED VEGETABLES
GLAZED CARROTS
HERBED GREEN BEANS
THREE CHEESE RISOTTO +\$2

DESSERT

SALAD
(choose one)

HOUSE SALAD
{mixed greens, carrots, cucumbers, cherry tomatoes, red onion}

CAESAR
{garlic croutons, parmesan}

MONTAGE MOUNTAIN
{candied walnuts, dried cranberries, blue cheese crumbles, balsamic vinaigrette}

CAPRESE
{heirloom tomatoes, mozzarella, fresh basil, balsamic}
(+\$1.00 per person)

ENTRÉE
(choose two)

**ROASTED PORK ★
TENDERLOIN**
{apple cranberry chutney, sherry, shallots}

CHICKEN MARSALA
{chicken breast, wild mushrooms, marsala wine}

CHICKEN SCAMPI
{chicken breast, garlic, white wine, lemon, fresh parsley}

EGGPLANT ROULADE
{spinach, ricotta, basil, tomatoes, garlic}

ROASTED TURKEY ★
{roasted turkey breast, gravy, cranberry sauce}

PASTA
(choose one)

THREE CHEESE RAVIOLI
{marinara, garlic pesto}

ALFREDO
{creamy parmesan sauce}

MARINARA
{san marzano tomatoes, onions, fresh basil}

VODKA
{creamy blush sauce}

*pasta choice:
rigatoni, penne, or orecchiette*

PESTO CHICKEN
{sundried tomato pesto sauce, fresh mozzarella, boursin cheese}

**GARLIC BUTTER
BAKED COD**
{fresh herbs, roasted tomatoes, lemon garlic butter}

FLANK STEAK★
{marinated & grilled, sliced thin, merlot sauce, crispy onions} +\$1

FILET TIPS
{wild mushrooms, caramelized onions, sherry cream sauce} +\$3

LEMON DILL SALMON
{jail island salmon, fresh dill, lemon, shallot cream sauce} +\$2

ICE CREAM BAR

S'MORES STATION

\$7.00 (per person)

\$6.00 (per person)

PLATED

\$137.00 Per Person

(5) Hour Reception
(4) Hour House Bar Package
(5 Hours: \$6.00 Extra Per Person)

Cocktail Hour

Selection of (3) Passed
Hors D’oeuvres

Vegetable Crudite with
Assorted Dipping Sauces

Domestic Cheese & Meat
Display with Assorted Crackers

Rolls and Butter

Hot Tea, Coffee, Soda

***all prices include tax and gratuity*

SIDES

(choose two)

MASHED POTATOES
ROASTED RED POTATOES
JASMINE RICE
SCALLOPED POTATOES
SEASONAL VEGETABLES
GLAZED CARROTS
HERBED GREEN BEANS
THREE CHEESE RISOTTO +\$2
+\$2.00 per person to add a side

DESSERT

SALAD

(choose one)

CAESAR

{garlic croutons, parmesan}

CHEF’S SEASONAL SALAD

{mixed greens, garden vegetables or roasted beets, feta cheese}

MONTAGE MOUNTAIN

{candied walnuts, dried cranberries,
blue cheese crumbles, balsamic vinaigrette}

CAPRESE

{heirloom tomatoes, mozzarella, fresh basil, balsamic}
(+\$1.00 per person)

ENTRÉE

(choose two)

ROASTED PORK
TENDERLOIN

{apple cranberry chutney,
sherry, shallots}

CHICKEN MARSALA

{chicken breast, wild mushrooms,
marsala wine}

RAVIOLI

{butternut squash ravioli, sage beurre
noisette or 3 cheese ravioli,
blush sauce}

MANICOTTI

{ricotta, parmesan, fresh basil,
marinara}

BEEF TENDERLOIN

{served medium rare}
(+\$8.00 per person)

LEMON DILL SALMON

{jail island salmon, lemon,
white wine, dill cream sauce} +\$2

GARLIC BUTTER
BAKED COD

{fresh herbs, roasted tomatoes,
lemon garlic butter} +\$2

BRUSCHETTA
CHICKEN

{herb & garlic marinade, tri-color
tomato bruschetta, boursin cheese,
balsamic glaze}

ICE CREAM BAR

\$7.00 (per person)

S’MORES STATION

\$6.00 (per person)

BAR AND BEVERAGE

TOP SHELF

LIQUOR

Grey Goose
Ketel One
Patron
Hendricks
Knob Creek
Basil Hayden’s
Bombay Sapphire
Kahlúa
Sambuca
Rumchata
Cointreau
Bailey’s Irish Cream
Crown Apple
Bulleit Rye
Johnnie Walker Black
Traditional Mixers
Ginger Beer

WINE

(Choose 5)
Pinot Grigio
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon
Sauvignon Blanc
Moscato

BEER

2 Domestic
1 Import
2 Craft

*includes all house bar selections

HOUSE

LIQUOR

Tito’s
Absolut
Stolichnaya
Stateside Vodka
Tanqueray
Jack Daniels
Bacardi
Captain Morgan
Malibu
Jameson
Jim Beam
Bulleit Bourbon
Southern Comfort
Makers Mark
Crown Royal
Seagrams 7
Johnnie Walker Red
Dewar’s White Label
Jose Cuervo
Traditional Mixers

WINE

(Choose 4)
Pinot Grigio
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon
Sauvignon Blanc
Moscato

BEER

1 Domestic
1 Import
1 Craft

BASIC

WINE

(Choose 4)
Pinot Grigio
Chardonnay
Pinot Noir
Merlot
Moscato
Sauvignon Blanc
Cabernet Sauvignon

BEER

1 Domestic Light
1 Domestic Other
1 Import
1 Craft

UPGRADE

22 Draft Selections
(\$4.00 Per Person)

Prosecco
(\$4.00 Per Person)

Unlimited Bottled Water
(\$1.00 Per Person)

ADD A SIGNATURE COCKTAIL / SANGRIA \$5 PER PERSON
ADD AN EXTRA SATELLITE BAR FOR \$150.00 (MUST HAVE 125+ GUESTS)

	(1) HOUR	(2) HOURS	(3) HOURS	(4) HOURS	(5) HOURS
TOP SHELF	\$36.00	\$42.00	\$48.00	\$54.00	\$60.00
HOUSE	\$30.00	\$36.00	\$42.00	\$48.00	\$54.00
BASIC	\$23.00	\$29.00	\$35.00	\$41.00	\$47.00

PASSED HORS D'OEUVRES

\$4.00 PER PERSON

Fresh Tomato & Basil Bruschetta
 Chicken Satay with Peanut Sauce
 Coconut Chicken with Thai Chili Sauce
 Pulled Pork Sliders
 Grilled Margarita Flatbread
 Cheeseburger Sliders
 Chicken Tostado on a Fried Tortilla
 Dried Cherry & Goat Cheese Crostini
 Hummus, Olive Salad
 Roasted Peppers, Feta Cheese
 Shrimp Cocktail
 Brown Butter Herbed Potatoes
 Honey Garlic Mini Meatballs
 Chicken, Bacon, & Ranch flatbread
 Teriyaki Chicken Potstickers
 with Spicy Peanut Sauce
 Grilled Cheese & Tomato Soup
 Veggie Spring Rolls with Thai Chili Sauce

* Potato pancake can be substituted to
 accommodate a gluten free allergy + .50

\$5.00 PER PERSON

Sausage & Goat Cheese Stuffed Mushrooms
 Mozzarella Pesto Arancini with Pesto Aioli
 Coconut Shrimp with Sweet Chili Sauce
 Buffalo Chicken Salad in Cucumber Cup
 Fried Green Tomatoes with tomato chutney
 Ham & Cheese Sliders on Hawaiian Roll
 Sesame Chicken Bites
 Beef Slider With Brown Butter Mushrooms & Swiss
 Falafel Bites with Tzatziki Sauce
 Buttermilk Breaded Chicken,
 Belgian Waffle, & Maple Syrup
 Loaded Baked Potato Croquette
 with Chive Sour Cream

\$6.00 PER PERSON

Steak and Cheese Egg Rolls
 with Sriracha Ketchup
 Tuna Tartare with Soy & Mango
 Steak Tartare Crostini with
 Capers & Dijon
 Bacon Wrapped Scallops
 Mini Crab Cakes with Wasabi Aioli
 Citrus Crab Salad in a Wonton Cup
 Scallop & Bacon Creamed Corn
 in an Asian Spoon
 Sesame Tuna & Avocado on
 a Wonton Crisp
 Marinated and Grilled Shrimp Skewer
 New England Mini Lobster Rolls +\$2.00

TABLED DISPLAYS

\$4.00 PER PERSON (CHOOSE 3)

Hummus and Pita Chips
 French Onion Dip
 Spinach and Artichoke Dip
 Taco Dip
 Guacamole
 Buffalo Chicken Dip
 Chipotle Ranch Dip
 Pizza Dip
 BLT Dip

all dips are served with house chips and tortilla
 chips | pretzel bites +\$2.00 per person

\$8.00 PER PERSON

Italian Charcuterie Board

Prosciutto, Capicola, Salami, Pepperoni,
 Gorgonzola, Brie, Asiago, Sharp Cheddar,
 Smoked Gouda, Aged Provolone, Olive Variety,
 Oven Dried Tomatoes in Olive Oil, Fig Jam, Marcona
 Almonds, Crostini, Pesto, Imported Mustards,
 Fruit Preserves, Fresh Fruit

LATE NIGHT MENU

MOVIE NIGHT | \$6.50 PER PERSON

Popcorn, Soft Pretzel Bites with Cheddar Cheese Sauce & Honey Mustard,
Tortilla Chips with Queso

BREAKFAST ON THE GO | \$5.00 PER PERSON

English Muffin with Your Choice of:
Sausage, Egg, and Cheese | Bacon, Egg, and Cheese | Egg and Cheese

MOGULS | \$7.50 PER PERSON

Boneless Chicken Bites
Choose 2: Buffalo (Hot or Mild) | Garlic Parmesan | Honey BBQ | Thai Chili
Served with Blue Cheese, Ranch and Celery

SLOCUM HOLLOW FRY BAR | \$5.50 PER PERSON

Choose 2: French Fries | Waffle Fries | Sweet Potato Fries
Sriracha Aioli | Ketchup | Malt Vinegar | Cheddar Cheese Sauce | Sour Cream
Bacon | Green Onions | Marshmallow Fluff | Cinnamon Sugar | Cayenne Honey

LATE NIGHT 'ZA | \$3.50 PER PERSON

Plain, Pepperoni, Veggie, Hot Wing
Party Cut Square Style Pizza

\$100 Fee to Bring Your Own Pizza

STATION DINING PACKET

must choose 3 or more stations | 40 person minimum

CARVING

BEEF TENDERLOIN 14.00

beef tenderloin | horseradish sauce | au jus

PRIME RIB 12.00

prime rib of beef | horseradish sauce | au jus

PORK TENDERLOIN 8.00

pork tenderloin | dijon mustard | applesauce

FLANK STEAK 8.00

24 Hour marinated & grilled | horseradish | au jus

TURKEY BREAST 6.00

roasted turkey breast | cranberry sauce | natural gravy

HAM 6.00

honey glazed ham | dijon mustard

SALMON 11.00

oven roasted salmon | dill creme fraiche

*all carving options come with rolls & butter

PASTA

PASTA 10.00

rigatoni | penne | orecchiette

SAUCE

marinara | vodka | alfredo | garlic olive oil | pesto

PROTEIN *(choose one)*

chicken | sausage | bolognese sauce

TOPPINGS

prosciutto | peas | tomatoes | broccoli | spinach
capers | bell peppers | mushrooms | parmesan cheese

ADD ON *(per person)*

scallops +6 | shrimp or crab meat +4 | risotto +2

STIR FRY

STIR FRY 10.00

chicken | edamame | carrots | broccoli | palm hearts
onions | shallots | bell peppers | mushrooms | garlic
jalapeños | ginger | fresh lime | sesame seeds

*served on the side: wasabi | soy sauce | jasmine rice |
lo mein noodles

ADD ON *(per person)*

scallops +6 | shrimp or crab +4 | beef +4
ahi tuna +5 | tofu +2

TACOS

TACOS 11.00

soft | hard

PROTEIN ground beef or chicken

per person: ahi tuna +6 | steak +5 | carnitas +4

TOPPINGS

black beans | corn | tomatoes | olives | taco sauce
cheddar cheese | sour cream | cilantro | onions
jalapeños | shredded lettuce | pico de gallo

ADD ON *(per person)*

chips & queso +3 | chips & salsa +2
tortilla chips & guacamole +3 | mexican rice +2

FRY BAR

FRIES 9.00

seasoned | waffle | sweet potato

TOPPINGS

sriracha aioli | ketchup | malt vinegar | bacon
cheddar cheese sauce | sour cream | green onions
marshmallow fluff | cinnamon sugar | cayenne honey
ranch | wing sauce | blue cheese dressing
barbecue sauce | honey mustard

ADD ON *(per person)*

shredded chicken +3 | texas chili sauce +3
pulled pork +3

MASHED POTATOES

MASHED POTATOES 7.00

homemade creamy mashed potatoes

TOPPINGS

chopped bacon | cheddar cheese | sour cream | chives
green onions | caramelized onions | homemade gravy
corn | peas | butter | broccoli | marsala mushrooms

ADD ON *(per person)*

popcorn chicken +2 | sweet potato bar +3
sweet potato bar includes: mashed sweet potatoes
waffle sweet potato fries | raisins | cinnamon sugar |
candied walnuts | cayenne honey | marshmallow sauce

SALAD

HOUSE SALAD 7.00

mixed lettuces | croutons | sunflower seeds | broccoli
cheddar cheese | peas | carrots | tomatoes | onions
cucumbers | olives | garbanzo beans | tortilla strips
hard-boiled eggs | dried cranberries

DELUXE *(per person)* +3

pick two: feta, blue cheese or goat cheese
pick one: candied walnuts, toasted almonds,
salted cashews

ADD ON *(per person)*

ahi tuna +6 | crispy chicken +3 | grilled chicken +3
quinoa +1

FOR THE KIDDOS

12 & UNDER *(choose four)* 15.00

chicken tenders | french fries | mac & cheese | hot dogs
pizza | pierogies | cheeseburger sliders | veggies & ranch
dip

served on the side:

ketchup | mustard | honey mustard | barbecue sauce
sour cream

ADD ON

(per person)

PASTA 5.00

choose one pasta & sauce: see first page for
pasta options

ROASTED VEGETABLES 4.00

MASHED | ROASTED POTATOES 4.00

MIXED GREEN SALAD 3.00

choose two dressings

DIP *(choose two)* 4.00

hummus and pita chips | french onion | spinach &
artichoke | taco | guacamole | buffalo chicken | blt
eggplant caponata | chipotle ranch | pizza

*served with house & tortilla chips | pretzel bites +1 pp

DISPLAYS 8.00

domestic cheese & meat | assorted crackers
vegetable crudité with dipping sauces

ICE CREAM

ICE CREAM 7.00

chocolate | vanilla | your choice

TOPPINGS

sprinkles | chocolate chips | crushed oreos | crushed
reese's cups | butterfinger pieces | chocolate sauce
caramel sauce | whipped cream | peanuts | cherries

S'MORES

S'MORES 6.00

roast your own s'more
graham crackers | marshmallows | chocolate bars
reese's cups

(TASTING NOTES)