



*Big Sky, Montana*

Thank you for your interest in The Cabin Bar & Grill for your special occasion. We are pleased that you are considering us, and we will do everything possible to make your event all that you expect. Keep in mind that we are always more than happy to adapt our menus to your needs, as well as work with you personally to create the special meal that you have in mind.

We have an indoor seating capacity of approximately 80, and an outdoor deck with additional seating that looks over grassy tree covered hills in summer, and snow covered ski runs in the winter. We have included several menus geared toward group functions, to be served either buffet style or as plated options, depending on the menu and items selected, and the group size. We will be happy to discuss these options further with you personally. Our qualified staff is available at our restaurant or the location of your choice. Feel free to call with any questions or requests that you may have.

Curly & Kelly Shea ~ Proprietors  
Dennis VanNess ~ Chef

Prices shown do not include a 3% Resort Tax or 18% Gratuity, which will be added to your final bill. This is nonrefundable should the event be cancelled within 30 days of the event. A Room Rental Fee may be applied. Setup/Delivery Charge~ \$200.00. A final guest count is required 4 days before the event. This is the guaranteed number we will use to prepare and charge for your event. All menu prices are subject to change prior to menu finalization.

The Cabin Bar & Grill  
Arrowhead Mall ~ Mountain Village  
P.O. Box 160378  
Big Sky MT 59716  
406-995-4244

# HORS D'OEUVRE MENU

## Fresh Fruit Platter ~

A Bountiful Selection of Seasonal Fresh Fruit served with House Made Sauces  
\$56.00 ~ Serves 25

## Vegetable Platter ~

A Selection of Fresh Vegetables served with Dipping Sauce     \$36.00 Serves 25

## Traditional Cheese Platter ~

Cheddar, Swiss, Colby, & Monterey Jack with a Variety of Crackers     \$41.00 Serves 25

## Gourmet Cheese Platter ~

Assorted Specialty, Gourmet and Local Cheeses with a Variety of Crackers     \$91.00 Serves 25

## Spinach & Artichoke Spread ~

Artichoke Hearts, Spinach and Three Cheeses seasoned brightly and served Warm with Sourdough Bread     \$28.00 Serves 25

## Cucumber & Herbed Tomato Canapés ~

Fresh Cucumber Rounds Studded with Herbed Grape Tomato and Mozzarella Salad  
\$19.00 per dozen

## Chili Rubbed Pork Tenderloin Smoke Roasted, Sliced and Served with a Roasted Apple Cream

\$21.00 per dozen

## Seafood Cakes ~

Tender Mixed Seafood Cakes Fried and served atop a Moderately Spiced Cajun Cream Sauce  
\$25.00 per dozen

## Smoked Salmon Pinwheels ~

Nova Style Cold Smoked Salmon with Herbed Cream Cheese and Spinach,  
Wrapped in Blue Moon Bread     \$20.00 per dozen

## Pesto Stuffed Cherry Tomatoes ~

Savory House-made Pesto generously piled into Fresh Cherry Tomatoes     \$20.00 per dozen

## Crab Stuffed Mushrooms ~

Blue Crab with Parmesan, Herbs, and Seasonings piled high in Mushroom Caps  
Baked to Golden Brown     \$21.00 per dozen

This menu can be adapted to your specific needs, and we will be happy to work with you personally to create the special meal that you may have in mind.

# ENTRÉE MENU

Available for a minimum of 25 people

Roasted North American Elk Chop with a Red Wine and Herb jus, Fresh Seasonal Vegetable, and Roasted Potatoes \$35.75

Montana Raised Miller Farm Pork Loin Oven Roasted, Topped with a Mustard Cream Sauce Served with Fresh Seasonal Vegetable and Sweet Onion Mashed Potatoes \$25.50

Montana Raised Miller Farms Smoked Pork Chops with an Apple ~ Bourbon BBQ Sauce, Seasonal Fresh Vegetables and Green Chile Polenta \$26.00

Fresh Halibut Baked with Garlic, Olives, Artichoke Hearts, and Tomatoes Served with Fresh Seasonal Vegetable and Custom Wild Rice Blend \$30.00

Grilled Fresh Salmon Topped with a Smoked Corn Relish & Served with Seasonal Fresh Vegetables and a Sweet Pepper Wild and Brown Rice Blend \$28.00

8 oz. Charbroiled Tenderloin Served with Fresh Seasonal Vegetables and Roasted or Baked Potatoes Market Price

May also be Topped with Burgundy Mushroom Sauce, Béarnaise, or Red Wine Butter for an additional charge)

Cumin Dusted Chicken Breast with a Roasted Bell Pepper Relish and Sage Cream Served with Wild Rice Blend and Fresh Vegetables \$26.75

Spiced Chicken ~ One Half Free Range Chicken, Encrusted with Spices and Roasted Skin On Finished with a Fresh Tomato Relish Accompanied by Calico Blend Rice with Fresh Mushrooms & Herbs and Seasonal Vegetable \$26.50

Cherry Stuffed Chicken~Chicken Breast Stuffed with Cornbread and Tart Cherries, Roasted, Sliced and Served with a Honey and Roasted Apple Glaze Accompanied by Wild Rice Blend and Fresh Vegetables \$24.75

Specialty Salad or Classic Caesar Salad available on request for an additional charge

This menu can be adapted to your specific needs, and we will be happy to work with you personally to create the special meal that you may have in mind.

# BARBECUE MENU

Available for a minimum of 25 people

(Offered During Summer Season Only)

Whole Free Range Chicken ~ Marinated in White Wine and Herbs, Roasted on the Bone and Finished with a Huckleberry Glaze

Dry Rub BBQ Fresh King Salmon with an Apple & Corn Relish

Chipotle Cured Regional Trout Grilled and Served with an Apple and Corn Custard Sauce

\*\*New York Strip Steak ~ Grilled and Served with Sautéed Mushrooms Provençal

\*\*Bison Flank Steak ~ Steeped Overnight in our Secret Recipe Marinade, Grilled, Sliced Thin and Served with Sautéed Onions

\*\*Ancho BBQ Roasted Strip Loin ~ Smoke Roasted, Sliced Thin and Served with a Cherry Barbecue Sauce

Pork Loin ~ Tarragon and Mustard Spiked, Grilled, Sliced Thin and Served on a Wild Mushroom Ragout

Hickory Smoked Pork Ribs or Grilled Beef Ribs

Served with your Choice of Apple Bourbon or Carolina Style Barbecue Sauce

BBQ menu includes

Potato, Fresh Seasonal Vegetables, Baked Beans, Coleslaw, House Salad (Choose Two)

Brownies or Cookies

Coffee and Tea Service

\$36.00

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# BRUNCH & LUNCHEON MENU

Available for a minimum of 25 people  
(Offered During Summer Season)

Spinach Chicken Salad~Marinated Grilled Chicken Breast on a Bed of Spinach Greens with Brie Cheese, Walnuts, Red Onions, Dried Apricots and Cherry-Balsamic Vinaigrette \$13.00

Salmon Salad~Baked Salmon Flaked over Mixed Greens tossed with Green Onions, Tomatoes, Cucumbers, Shredded Carrots, Radish Sprouts, and Almonds.  
Finished with Red Wine Vinaigrette \$14.50

Flank Steak Salad~Grilled Bison Flank Steak piled on Spinach and Romaine with Slivered Red Onions, Crunchy Croutons, Dried Apricots, and Aged Amaltheia Goat Cheese;  
Finished with Green Onion Vinaigrette \$16.00

Chicken Caesar Salad ~ Fresh Romaine Lettuce tossed with Red Onions, Grated Reggiano, Homemade Croutons, Marinated Grilled Chicken Breast and Our Signature Caesar Dressing \$14.50

Ginger Infused Chicken Grilled and Served with a Tart Cherry Cream  
Accompanied by Custom Wild Rice Blend and Tossed Green Salad \$15.25

Chive and Brie Strata with Fresh Fruit Salad~Savory Bread Custard with Fresh Chives & Wisconsin Brie, Golden Baked and Served Warm with Seasonal Fresh Fruit Salad \$10.00

Tarragon Chicken Crepes~Baked Tarragon Chicken Stuffed Crepes with a Light Cajun Cream Sauce,  
Custom Wild Rice Blend & Tossed Green Salad \$13.50

Seafood Lasagna~Pacific & Atlantic Seafood Layered With Montana Amaltheia Dairy Cheeses,  
Herbs and Lasagna Noodles Tossed Green Salad and Garlic Bread \$14.50

Charbroiled 6 oz. Tenderloin with Au Gratin Potatoes and Tossed Green Salad Market Price

Bison Flank Steak Sandwich~Marinated Overnight, Grilled, Sliced and Served Open Face on Grilled Sourdough with Jalapeno Mayo, Topped with Sautéed Onions and Mushrooms \$14.50

Baked 5 oz. Salmon Filet with Smoked Corn Relish, Custom Wild Rice Blend and Green Salad \$16.25

Pan Seared 5 oz. Halibut Filet with Mango Salsa, Custom Wild Rice Blend and Green Salad \$17.50

Also available for Brunch~Assorted Quiches, Fresh Fruits and Breads, Traditional Breakfast Buffet  
Coffee and Tea Service included with Brunch & Luncheon Menu

This menu can be adapted to your specific needs, and we will be happy to work with you personally to create the special meal that you may have in mind.

# DESSERT

Chocolate and Raspberry Cake with Chocolate Ganache

Three Layer Chocolate Ganache with Crème Fresh

Berry Trifle~Tender Cake, Fresh Berries, and A Hazelnut Cream

Carrot Cake

Assorted Cheesecake

Jack Daniels Ice Cream with Yukon Carmel Sauce

Sorbet~Variety of Fruits or Champagne