

LET'S PARTY

FRESH FRUIT PLATTER SM \$26.25 LG \$49.95

(In season) A colorful arrangement of pineapple, watermelon, strawberries, Cantaloupe, honeydew, grape clusters & seasonal berries with poppy seed honey dipping sauce

ANTIPASTO PLATTER SM \$28.50 LG \$56.50

A rustic Italian country side combination of marinated artichoke hearts, pickled peppers, country brined olives, roasted red peppers, basil marinated mozzarella, local vine ripened tomatoes, salt cured ham, salami, & jumbo capers

FRESH VEGGIE PLATTER SM \$22.25 LG \$43.50

A classic French selection of marinated asparagus spears, organic carrots, English cucumber sticks, tomatoes, broccoli & cauliflower, olives with roasted red pepper hummus & ranch dipping sauces

ARTISAN CHEESE PLATTER SM \$28.50 LG \$56.50

A selection of smoked cheddar, Swiss, pepper jack, gorgonzola, havarti, gouda & Boursin with artisan crackers

CHEESE AND FRUIT BITE SKEWERS SM \$28.50 LG \$56.50

A deliberate display of pineapple, honeydew, cantaloupe, strawberries, havarti & cheddar cheese with poppy seed and honey dipping sauce.

MEAT & CHEESE PLATTER SM \$41.25 LG \$79.95

A variety of thin sliced deli meats w/ shaved turkey, smoked hickory ham, black pepper roast beef, sliced cheddar, swiss, pepper jack with seasoned local tomatoes, gourmet mustards, herbed mayonnaise, rolls

FINGER SANDWICH PLATTER SM \$24.50 LG \$41.50

Created with our favorite savory salads and served on artisan breads with cherry tomatoes & olive garnish.

CHOCOLATE COVERED STRAWBERRIES

SM \$33.50 (18) LG \$65.50 (36)

A decadent display of dipped jumbo strawberries with fresh fruit garnish



MENU



**KALISPELL REGIONAL
HEALTHCARE**

www.kalispellregional.org

CATERING POLICY GUIDE

Catering is more than serving food; it's the orchestration of an experience. Through the combination of delicious foods, attentive services and creative presentation, our caterings flow seamlessly from booking to final clean up.

Whether you need a snack plate for an impromptu meeting or a five-course meal for a special award ceremony, we have an extensive menu that is sure to meet your needs. Each catering is unique and we can customize a menu that honors your special requests.

Our culinary staff takes great pride ensuring that you receive the freshest ingredients, the highest quality products available, and our premier customer service staff. We will provide the necessary catering essentials, such as napkins, utensils and plates, thus allowing you to focus on your event.

Booking Arrangements and Guarantees

Please make all final arrangements at least forty-eight (48) hours prior to your event. This final guest count will be your guaranteed number used for billing.

1. To plan your catering, please submit the form on The Wire or call 406-751-4292. Special themes and/or custom decorations are available (additional cost).

We are pleased to assist you in designing a menu to suit your individual taste, occasion and budget. We appreciate your business and look forward to making your event a memorable one.

Director, Nutrition & Dining Services



LUNCH & DINNER BUFFETS

All hot buffets are served with rolls, butter, tossed salad, choice of dressing, ice water, coffee, tea and Chef's choice of dessert

IDAHO BAKED POTATO BAR \$12.50 PP

Jumbo Idaho baked potatoes with Texas red chili, shredded cheddar cheese, diced tomatoes, green onions, bacon bits, sour cream & garlic lime salsa

TRI COLORED NACHO BAR \$12.50 PP

Tri colored tortilla chips, ground meat or chipotle chicken breast, sliced jalapeños, green onions, sour cream, guacamole, garlic lime salsa, black beans & queso sauce

FLATHEAD PORK LOIN \$15.50 PP

Montreal seared pork loin over garlic mashed potatoes, Chef's choice vegetables, apple cherry chutney & fresh parsley

NORTHWEST FRESH SALMON \$16.50 PP

Seared salmon fillet with strawberry salsa over wild rice pilaf and Chef's choice seasonal vegetable

SESAME CHICKEN OR TERIYAKI BEEF STIRFRY \$14.50 PP

Hand cut tender chicken or beef flank steak, oriental cut seasonal stir fry vegetables, sesame brown sauce, green onions & vegetable studded fried rice, garnished with sweet Thai chili sauce

BALSAMIC TOMATO CHICKEN OR BEEF BROCHETTE \$12.50 PP

Sun dried tomato balsamic marinated chicken breast or flank steak kabob over wild rice pilaf, Chef's choice of seasonal vegetable & green peppercorn demi-glace

GRILLED FLANK STEAK AU POIVRE \$15.50 PP

Montreal seared beef flank steak over rosemary red jacket potatoes, Chef's choice seasonal vegetables & green peppercorn demi-glace

HOMEMADE PIZZA

WHOLE CHEESE \$14.00 • WHOLE SPECIALTY \$19.00

Meat Lovers, Supreme, BBQ Chicken, Pesto Veggie, and Chicken Alfredo

Ask the chef to prepare a unique request or allow the creativity to flow. The chef can customize almost any menu to meet your specific requests or needs



HORS D'OEUVRES

HOT HORS D'OEUVRES

SPANAKOPITA \$2.75 PP

CRAB CAKES WITH GARLIC AIOLI \$5.25 PP

BBQ CHICKEN DRUMMETTES \$3.75 PP
Buffalo, bbq & ranch dipping sauce

TWICE-BAKED NEW POTATO HALVES \$2.75 PP
With cheddar cheese and bacon

CHICKEN OR CHEESE QUESADILLA \$2.75 PP
With salsa & sour cream

MINI SPRING ROLLS \$3.75 PP
With hot mustard and sweet & sour sauce

CHICKEN OR PORK POT STICKERS \$3.25 PP
With sesame teriyaki sauce

BEEF OR CHICKEN SATAY \$3.75 PP
With peanut sauce

CHILI GLAZED MEATBALLS \$3.50 PP

EMPANADAS \$4.75 PP

COLD HORS D'OEUVRES

CHILLED SHRIMP COCKTAIL \$6.75 PP
With citrus cocktail sauce

GRILLED & MARINATED VEGETABLE PLATTER \$3.55 PP

HUMMUS DUO & PITA PLATTER \$3.75 PP

ARTISAN CHEESE & CRACKER PLATTER \$4.75 PP

**TORTILLA CHIPS, SALSA, SOUR CREAM &
CHILI CON QUESO** \$2.75 PP

TORTILLA CHIPS & SALSA \$2.25 PP

SNACK MIX \$1.95 PP

MOUNTAIN MAN SNACK MIX \$2.80 PP

SMOKED CHICKEN SALAD OR SALMON CANAPES \$4.25 PP

ASSORTED DESSERT BARS \$2.00 PP

PETIT FOURS \$2.50 PP

CHOCOLATE DIPPED STRAWBERRIES \$2.00 PP

BREAKFAST

Includes coffee, tea and ice water service

FEATHERLITE \$5.50 PP

Assorted muffins and breakfast breads with whipped butter & carafe of orange juice

LIGHTER FARE \$7.50 PP

Seasonal fresh fruit, assorted fresh pastries, bagels, muffins, breakfast breads with cream cheese, whipped butter and fruit juices

CONTINENTAL BREAKFAST \$9.50 PP

The season's finest hand cut fresh fruit, bagels, muffins, breakfast breads, cream cheese, whipped butter, oatmeal bar, and fruit juices

HOT BREAKFAST BUFFETS

Includes hand cut fruit, fruit juices, coffee, tea & ice water

HOT BREAKFAST \$10.50 PP

Scrambled eggs, bacon, sausage & breakfast potatoes

RIO GRANDE BURRITO \$12.50 PP

Whole wheat tortilla filled with chorizo and bacon, ranch beans, scrambled eggs, cheddar cheese, salsa & sour cream

CHEESE BLINTZ \$12.50 PP

Cream cheese filled blintzes with a seasonal berry compote, bacon or sausage

SUNNYVIEW CATERING SCRAMBLE \$12.50 PP

Choose from:

Country Scramble: Sausage, bacon, breakfast potatoes, onions, tomatoes & cheese

Polish Scramble: Polish sausage, red onions, assorted peppers, cilantro and breakfast potatoes

Migas: Corn tortillas, tomatoes, onions, Assorted peppers, cilantro
Add Avocado \$1.00 PP

BUTTERMILK BISCUITS & GRAVY \$10.50 PP

Flaky buttermilk biscuits with scrambled eggs, sausage, bacon & creamy country sausage gravy

FRENCH TOAST CASSEROLE \$12.50 PP

Layers of Texas toast in a creamy vanilla custard with bacon, sausage & warmed maple syrup



BREAK TIME

BREAK SOLUTIONS

Morning suggestions

— FRESH FROM THE BAKERY —
\$1.75 PP

BAGELS ASSORTED

BREAKFAST BREADS ASSORTED

MUFFINS ASSORTED

CINNAMON ROLLS

BUTTERY CROISSANTS

— LIGHT SNACKS —

FRESH WHOLE FRUIT \$1.50 PP

SLICED FRUIT WITH YOGURT DIP \$2.95 PP

FRESH FRUIT YOGURT PARFAIT BAR \$2.95 PP

MOOKIES \$2.00 PP

— AFTERNOON TREATS —

JUMBO HOUSE MADE COOKIES \$1.85 PP

Chocolate Chunk, Oatmeal Raisin,
Peanut Butter, Snicker Doodle

FRESH BAKED BROWNIES & BARS \$1.95 PP

RICE CRISPY BARS \$1.95 PP

FRESH WHOLE FRUIT \$1.50 PP

CHIPS OR PRETZLES \$1.85 PP

NACHO CHIPS AND SALSA \$2.75 PP

HUMMUS WITH CHIPS, CRACKERS AND VEGGIES \$3.95 PP



LUNCH

Includes coffee, tea and ice water service and Chef's choice of dessert. Add soup for only \$2.00 PP

SOUTHWESTERN BEEF FAJITA SALAD \$12.50 PP

Chipotle marinated tender beef flank steak sliced over mesclun greens with black beans, diced red and green bell peppers, green onion shoots, smoky chipotle ranch, garlic lime salsa, house made guacamole & tortilla chips

SESAME CASHEW CHICKEN SALAD \$12.50 PP

Sesame marinated chicken breast over a colorful mixture of mesclun greens, baby corn, green onions, mandarin oranges, red bell peppers & cashews. Served with oriental sesame vinaigrette

GRILLED PARMESAN CHICKEN \$12.50 PP OR

PACIFIC SALMON CAESAR SALAD \$14.50 PP

Char-grilled parmesan chicken or lemon dill salmon fillet with parmesan cheese, lemon garlic croutons, diced hot house tomatoes, red onion rings, romaine lettuce, creamy peppercorn Caesar dressing, fresh baked dinner rolls

CALIFORNIA COBB SALAD \$12.50 PP

Grilled turkey breast over romaine lettuce with parsley marinated grape tomatoes, avocado, gorgonzola crumbles, Daily's bacon bits, sliced hard cooked eggs, raisins, choice of dressings, fresh baked rolls & whipped butter

APPLE GORGONZOLA SALAD \$12.50 PP

Sliced Fuji apples, crumbled gorgonzola blue cheese tossed with spring mesclun mixed greens, house-made croutons and lemon-honey vinaigrette. Other dressings available upon request

SANDWICH BOARD \$11.50 PP

A decadent display of shaved roast turkey, hickory ham & peppercorn roast beef with lettuce, tomatoes, onions, pickles, cheddar, swiss & provolone, complimented by a mixed garden patch salad with dressing

CHEF'S CHOICE SANDWICH PLATTER \$11.95 PP

An assortment of sandwiches on fresh baked cereals breads. Served with a chef's composed salad, chips, cookie and soda

BOXED LUNCHES \$12.50 PP

Served with a chef's composed salad, chips, cookie and soda