

# *Field & Stream*

ESTB LODGE CO 1871



## Event Catering Menu

by Dry Fly Saloon



## Breakfast

### RISE AND SHINE 17 PER PERSON

Croissants, muffins, danishes, butter, jam, assorted cold cereals and milk, yogurt, seasonal sliced fruit and berries.

### SUNRISE SPREAD 19 PER PERSON

Assorted pastries and bagels, butter, jam, cream cheese, individual yogurt and granola parfaits, seasonal sliced fruit and berries.

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### BREAKFAST BUFFET

BUFFETS HAVE A 20 GUEST MINIMUM

20 PER PERSON

Scrambled eggs, country potatoes, bacon, local sausage, Fresh fruit and berries

### BREAKFAST ADD-ONS 6 PER ITEM

#### BERRY PANCAKES

stack of pancakes with seasonal berries compote, maple syrup, chantilly cream

#### AVOCADO TOAST

mashed avocado, lime, pickled onion, radish, chives, lemon zest

#### TRAIL MIX, GRANOLA & YOGURT

honey-whipped yogurt, house granola, fresh fruit

#### SEASONAL FRENCH TOAST

fruit compote, maple syrup, chantilly cream

#### PASTRIES & BAGELS

butter, jam and spreads

#### SMOKED SALMON TOAST

smoked salmon, whipped cream cheese, pickled onions, capers, chives, fines herbs

Disclaimer on every page should read: Custom packages are available upon request. All outside desserts must be purchased from a licensed bakery or food store. Vegan, vegetarian and gluten-free options available upon request. Pricing is not inclusive of service charges or room rental fees. If liquor is requested for your event, the legal drinking age is 21 years of age on the date of the event. No outside alcohol is permitted. If you have a food allergy, please inform a member of our staff. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## Lunch

### **"ON THE RUN" LUNCH**

LUNCH FOR THE ADVENTURE SEEKER, PACKED IN A LEAK PROOF CONTAINER  
INCLUDES ONE BOTTLE OF WATER

**TWO SANDWICH CHOICES + 2 SIDES**  
20 PER PERSON

**THREE SANDWICH CHOICES + 2 SIDES**  
22 PER PERSON

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### **SANDWICHES**

**TURKEY CLUB**  
sourdough, bacon,  
butter lettuce, tomato,  
avocado, mayo

**MEDITERRANEAN CHICKEN**  
grilled chicken, hummus,  
red peppers, feta,  
spinach wrap

**ROAST BEEF AND SWISS**  
prime ribeye, Swiss,  
horseradish aioli,  
baguette

**VEGGIE WRAP**  
grilled veggies,  
hummus, spinach wrap

**ITALIAN COMBO**  
prosciutto, salami,  
ham, red onion, lettuce,  
tomato, pepperoncini aioli

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### **SIDES**

**BAG OF CHIPS**  
**HOUSE MADE**  
**PASTA SALAD**

**GRANOLA BAR**  
**PIECES OF WHOLE**  
**FRESH FRUIT**



## Lunch

### YELLOWSTONE BUFFET

INCLUDES CHOICE OF TWO SALADS, TWO SIDES, ONE DESSERT  
BUFFETS HAVE A (20) GUEST MINIMUM

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#### SANDWICHES AND WRAPS

**SELECT TWO** 32 PER PERSON

**SELECT THREE** 37 PER PERSON

TURKEY CLUB SANDWICH  
SHAVED PRIME RIB SANDWICH

SMOKED BRISKET SANDWICH  
CAPRESE WRAP

MARINATED VEGGIE SANDWICH  
CHICKEN CAESAR WRAP

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#### SALADS

CAESAR  
romaine hearts,  
shaved parmesan,  
croutons, Caesar  
dressing

SHAVED VEGETABLE  
beets, radish, carrot,  
mixed greens, cider  
vinaigrette

BABY ORGANIC GREENS  
cucumber, tomato,  
carrots, citrus  
vinaigrette

GEM SALAD  
feta, pickled shallot,  
radish, buttermilk  
herb dressing

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#### SIDES

EVOO WHIPPED POTATOES  
ELOTE CORN SALAD  
ROASTED HEIRLOOM CARROTS

PASTA SALAD  
CRISPY HERBED POTATOES  
MIXED GREEN SALAD

GARLIC CHILE BROCCOLINI  
CRISPY BRUSSELS  
MAC 'N CHEESE

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**DESSERTS** SEASONAL FRUIT CRISPS, ASSORTED MINI CAKES, HOUSE BAKED COOKIES



## Lunch

### BRIDGER BUFFET

INCLUDES CHOICE OF TWO SALADS, TWO SIDES, ONE DESSERT

BUFFETS HAVE A (20) GUEST MINIMUM

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### ENTRÉES

**SELECT TWO** 36 PER PERSON

**SELECT THREE** 41 PER PERSON

|                              |                           |                        |
|------------------------------|---------------------------|------------------------|
| ROASTED CHICKEN IN AU JUS    | MUSHROOM RISOTTO          | COCONUT CURRY          |
| FLANK STEAK WITH CHIMICHURRI | MUSTARD CRUSTED PORK LOIN | VEGETABLES & CHICKPEAS |
| HONEY BROWN BUTTER SALMON    | BUCATINI & MEATBALLS      | PAN ROASTED TROUT      |

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### SALADS

|                                                                               |                                                                                  |                                                                            |                                                                            |
|-------------------------------------------------------------------------------|----------------------------------------------------------------------------------|----------------------------------------------------------------------------|----------------------------------------------------------------------------|
| CAESAR<br>romaine hearts,<br>shaved parmesan,<br>croutons, Caesar<br>dressing | SHAVED VEGETABLE<br>beets, radish, carrot,<br>mixed greens, cider<br>vinaigrette | BABY ORGANIC GREENS<br>cucumber, tomato,<br>carrots, citrus<br>vinaigrette | GEM SALAD<br>feta, pickled shallot,<br>radish, buttermilk<br>herb dressing |
|-------------------------------------------------------------------------------|----------------------------------------------------------------------------------|----------------------------------------------------------------------------|----------------------------------------------------------------------------|

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### SIDES

|                          |                        |                         |
|--------------------------|------------------------|-------------------------|
| EVOO WHIPPED POTATOES    | PASTA SALAD            | GARLIC CHILE BROCCOLINI |
| ELOTE CORN SALAD         | CRISPY HERBED POTATOES | CRISPY BRUSSELS         |
| ROASTED HEIRLOOM CARROTS | MIXED GREEN SALAD      | MAC 'N CHEESE           |

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**DESSERTS** SEASONAL FRUIT CRISPS, ASSORTED MINI CAKES, HOUSE BAKED COOKIES



## Break Packages

### FUEL PACKAGES

BREAKS ARE SET FOR 30 MINUTES

#### POWER 12 PER PERSON

protein and energy bars, whole fruit,  
trail mix

#### THE BAKERY 10 PER PERSON

cookies, brownies, blondies, lemon bars

#### REFRESHED 11 PER PERSON

individual yogurts, housemade granola,  
whole fruit

#### BOARDWALK 13 PER PERSON

spicy mixed nuts, pretzels,  
caramel corn, popcorn

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### A LA CARTE SNACKS PRICED BY THE DOZEN

WHOLE FRESH FRUIT 24  
ASSORTED CANDY BARS 40  
ASSORTED GRANOLA BARS 36

BAGGED POTATO CHIPS 30  
HOUSE BAKED COOKIES 36  
HOUSE BAKED BROWNIES 36

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### CHIPS AND DIPS

CLASSIC RUFFLES & FRENCH ONION DIP 12 PER PERSON  
PITA BREAD, CRUDITE & HUMMUS 12 PER PERSON  
TORTILLA CHIPS, GUACAMOLE & SALSA 15 PER PERSON  
RITZ CRACKERS & SMOKED TROUT DIP 15 PER PERSON

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### THE BUZZ PACKAGE 8 PER PERSON

TREELINE COFFEE ROASTERS REGULAR & DECAF COFFEE | TWO LEAF TEAS | FRESHLY BREWED ICED TEA

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### GOOD TIMES PACKAGE 25 PER PERSON

BEER A SELECTION OF LOCAL BEERS, ATHLETIC NA'S AND WHITE CLAW SELTZERS  
WINE UNDERWOOD CAN SELECTION

Field & Stream Bozeman

5 Baxter Lane, Bozeman, MT 59718 • P: (406) 426-9400 • E: [events@fieldandstreamlodgeco.com](mailto:events@fieldandstreamlodgeco.com)

Great Lodges. Great Outdoors.



## Dinner

INCLUDES ASSORTED BREADS AND ROLLS, TREETREELINE COFFEE ROASTERS REGULAR & DECAF COFFEE, TWO LEAF TEAS

BUFFETS HAVE A (20) GUEST MINIMUM

**BUFFET STYLE** 75 PER PERSON | **PLATED DINNER** 85 PER PERSON

SELECT ONE SOUP, ONE SALAD, TWO ENTRÉES, TWO SIDES AND ONE DESSERT.

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### SOUPS

FRENCH ONION  
LOADED BAKED POTATO

CHICKEN CHILI VERDE  
CLASSIC TOMATO

MINESTRONE  
WILD GAME CHILI

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**SALADS** ADD SALMON 12PP | CHICKEN 10PP | SHRIMP 10PP

CAESAR  
romaine hearts,  
shaved parmesan,  
croutons, Caesar  
dressing

SHAVED VEGETABLE  
beets, radish, carrot,  
mixed greens, cider  
vinaigrette

BABY ORGANIC GREENS  
cucumber, tomato,  
carrots, citrus  
vinaigrette

GEM SALAD  
feta, pickled shallot,  
radish, buttermilk  
herb dressing

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### HOT ENTRÉES

\*EXTRA CHARGE APPLIES

MONTANA FISH CAKES  
old bay remoulade

SEARED SALMON  
honey brown butter

PAN ROASTED CHICKEN  
natural au jus

CHARRED BAVETTE\*  
chimichurri

FILET MIGNON\* +8 PP  
shallot demi sauce

CURRY CAULIFLOWER  
herb coconut cream

BISON MEATBALL  
basil marinara

BONE-IN PORK CHOP  
mustard sauce

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### SIDES

EVOO WHIPPED POTATOES  
ROASTED HEIRLOOM CARROTS  
CRISPY HERBED POTATOES

GARLIC CHILE BROCCOLINI  
CRISPY BRUSSELS  
MAC 'N CHEESE

CREAMY POLENTA  
TRUFFLED ASPARAGUS  
RISOTTO PRIMAVERA

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**DESSERTS** SEASONAL FRUIT CRISPS, ASSORTED MINI CAKES, HOUSE BAKED COOKIES



### BACKYARD BBQ

SERVED INDOORS OR OUTDOORS

60 PER PERSON

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#### INCLUDES

|                               |                      |           |               |
|-------------------------------|----------------------|-----------|---------------|
| CAROLINA STYLE<br>PULLED PORK | ST. LOUIS STYLE RIBS | BUNS      | MAC N' CHEESE |
| CHAR-GIRLLED BBQ<br>CHICKEN   | BURGERS              | CORNBREAD | POTATO SALAD  |
|                               | HOT DOGS             | PICKLES   | PIT BEANS     |

ASSORTED SAUCES | BBQ, WHITE BBQ, SPICY, MILD, VINEGAR

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### SMORES BAR

12 PER PERSON

graham crackers, rice crispy treats, chocolate bars, marshmallows

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#### ASSORTED DESSERTS 10 PER PERSON

SEASONAL FRUIT CRISPS, ASSORTED MINI CAKES, HOUSE BAKED COOKIES

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#### GOOD TIMES PACKAGE 25 PER PERSON

BEER A SELECTION OF LOCAL BEERS, ATHLETIC NA'S AND WHITE CLAW SELTZERS  
WINE UNDERWOOD CAN SELECTION



## Cocktail Reception

**PASSED HORS D'OEUVRES** CHOOSE FOUR 32 PER PERSON | CHOOSE SEVEN 51 PER PERSON

STREET CORN CUP  
cotija cheese, lime,  
cilantro, sour cream,  
chili powder

CAPRESE SKEWER  
mozzarella, tomato,  
basil, balsamic

WHIPPED GOAT CHEESE  
TARTLET  
blueberry compote

HOT SMOKED  
SALMON CROSTINI  
chili, shallot,  
cucumber relish

MINI BEEF WELLINGTON  
butter, puffed pastry

LEMON POACHED  
JUMBO SHRIMP  
house cocktail sauce

COCONUT SHRIMP  
sweet chili dipping  
sauce

TWO-BITE  
LOBSTER ROLL  
brown butter aioli

BACON WRAPPED  
SCALLOP  
lemon aioli

SANTA FE  
CHICKEN EGG ROLL  
cilantro lime crema

SPICY TUNA TARTARE  
ahi tuna, crispy  
rice, caviar,  
jalapeño

BEEF TENDERLOIN  
CROSTINI  
horseradish cream

CHICKEN SATAY  
thai peanut sauce

SAUSAGE &  
PEPPER SKEWER  
elk or pork sausage,  
peppers, mozzarella,  
tomato, basil

MAPLE BACON POP  
hickory smoked  
bacon

STUFFED MUSHROOMS  
garlic, lemon, herbs

### STATIONS

STATIONS ARE DESIGNED FOR (2) HOURS. ALL STATIONS REQUIRE A MINIMUM OF (25) GUESTS.

#### CHARCUTERIE & CHEESE PLATTER

17 PER PERSON

assorted local cheese,  
crackers, assorted berries

#### CRUDITE

12 PER PERSON

sliced raw vegetables,  
buttermilk ranch dip

#### SEASONAL FRUIT PLATTER

10 PER PERSON

fresh sliced seasonal  
fruit and berries

#### FULL GRAZING TABLE 35 PER PERSON

a combo of all platters arranged beautifully on a large table. Meats,  
cheeses, breads, jams, fruits, veggies, all the dips and other surprises!

### SWEET TOOTH

DESSERT BITES 8 PP | brownies, lemon bars, cookies

S'MORES BAR 12 PP | graham crackers, rice crispy treats, chocolate bars, marshmallows

ASSORTED DESSERTS 10 PP | seasonal fruit crisps, assorted mini cakes, house baked cookies



## Beverage Packages

### **REFRESHMENT PACKAGE 6 PER PERSON PER REFRESH**

LEMONADE OR HOUSE MADE HUCKLEBERRY LEMONADE

ASSORTED JUICES

SELECTION OF LA CROIX SPARKLING WATERS - CANS

COKE, DIET COKE & SPRITE - CANS

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### **THE BUZZ PACKAGE 8 PER PERSON**

TREELINE COFFEE ROASTERS REGULAR & DECAF COFFEE

TWO LEAF TEAS

FRESHLY BREWED ICED TEA

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### **THE HYDRATION STATION 12 PER PERSON PER REFRESH**

INCLUDES ALL THE BEVERAGES FROM THE SODA SIPPERS

AND THE BUZZ PACKAGES

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### **ADD ON**

ACQUA PANNA & PELLEGRINO 8

CANNED COLD BREWS 8



## Banquet Bar

BAR SET-UP FEE 150 PER BAR

Collaborate with our specialty mixologist to create a one-of-a-kind cocktail tailored to your event. Choose a preferred spirit or flavor profile, and personalize it with a custom name if desired.

|                         | 1 HOUR        | 2 HOURS       | 3 HOURS       | 4 HOURS       |
|-------------------------|---------------|---------------|---------------|---------------|
| HOUSE BAR               | 25 PER PERSON | 40 PER PERSON | 50 PER PERSON | 60 PER PERSON |
| LOCALS BAR              | 35 PER PERSON | 50 PER PERSON | 60 PER PERSON | 70 PER PERSON |
| PREMIUM BAR             | 40 PER PERSON | 55 PER PERSON | 65 PER PERSON | 75 PER PERSON |
| WINE, BEER, SOFT DRINKS | 25 PER PERSON | 35 PER PERSON | 45 PER PERSON | 55 PER PERSON |

### BEVERAGE BASED ON CONSUMPTION

|                                                                   |               |               |
|-------------------------------------------------------------------|---------------|---------------|
| HOUSE BAR                                                         | 8 PER SINGLE  | 12 PER DOUBLE |
| LOCALS BAR                                                        | 10 PER SINGLE | 15 PER DOUBLE |
| PREMIUM BAR                                                       | 12 PER SINGLE | 18 PER DOUBLE |
| HOUSE WINES                                                       | 8 PER GLASS   | 40 PER BOTTLE |
| Prosecco, Rose, Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir |               |               |
| ELEVATED WINES                                                    | 10 PER GLASS  | 55 PER BOTTLE |
| Chandon Brut, Rose, Chardonnay, Pinot Grigio, Cabernet, Merlot    |               |               |

BEER DOMESTICS 6 | LOCAL CANS 8 | ATHLETIC NA'S 7

WINE UNDERWOOD CANNED WINES 12

ADDITIONAL OPTIONS AVAILABLE UPON REQUEST



## Spirits

### HOUSE BAR

NEW AMSTERDAM VODKA  
BACARDI SILVER RUM  
NEW AMSTERDAM GIN  
SAUZA SILVER TEQUILA

EVAN BLACK WHISKEY  
GEORGE DICKEL RYE  
DEWARS SCOTCH

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### LOCALS BAR

COLD SPRINGS VODKA  
COLD SPRINGS HUCKLEBERRY VODKA  
WHYTE LAYDIE GIN  
JIM BRIDGER BOURBON

MONTANA 1889 WHISKY  
WILD RYE RYE  
BACARDI SILVER  
DEWARS SCOTCH

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### PREMIUM BAR

KETEL ONE  
BACARDI SILVER  
CAPTAIN MORGAN  
HENDRICKS  
BOMBAY  
CAZADORES REPOSADO

ANGEL'S ENVY WHISKEY  
CROWN ROYAL  
MAKER'S MARK  
BULLEIT RYE  
JOHNNIE WALKER BLACK LABEL

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### MOCKTAIL BAR 10 PER MOCKTAIL

Customizable beverage options crafted for guests who prefer alcohol-free drinks.

ADDITIONAL OPTIONS AVAILABLE UPON REQUEST



## Specialty Bar Packages

### MIMOSA BAR

STARTING AT 12 PER COCKTAIL

**BOTTLE SELECTION** Prosecco, Champagne

**ADD-ONS (+2)** Huckleberry Liqueur, St. Germain, Bitters

**JUICE OFFERINGS** Orange, Pineapple, Cranberry, Grapefruit

**GARNISH SPREAD** Strawberries, Raspberries, Blueberries, Blackberries, Huckleberries (seasonal), Mint, Sugar Cubes

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### BLOODY MARY BAR

STARTING AT 16 PER COCKTAIL

**CHOICE OF** Tito's, Cazadores Blanco Tequila, Maker's Mark

**PICKLED VEGETABLES** Gherkins, Asparagus, Onions, Green Beans, Jalapeños

**GARNISHES** Salami, Cheese Cubes, Celery, Lemons, Green Olives, Limes, Pepperoncinis

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### MARGARITA PACKAGE

STARTING AT 18 PER COCKTAIL

**TEQUILAS** Milagro Silver, Cazadores Tequilas, Montelobos Mezcal

**FRUIT FAVORITES** Strawberry, Mango, Pomegranate, Huckleberry, Pineapple, Cranberry

**ADD-ONS (+2)** Cointreau, Jalapeños, Pineapple **\*MAKE IT SPICY**

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### TASTING EXPERIENCE

**50 PER PERSON** Experience a guided tasting with a local distiller, sampling a selection of spirits paired with light appetizers. The tasting concludes with a signature cocktail crafted just for your event.

**30 PER PERSON** Enjoy a guided tasting led by a local brewer, featuring a variety of local beers accompanied by light pairing appetizers.

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