



Meet with higher expectations.





Reception

HOT HORS D'OEUVRES

Minimum of two dozen per item

Local Goat Cheese & Balsamic Crostini

Roasted Bell Pepper, Basil

Tequila-Lime & Cumin Shrimp Skewers

Local Mushroom & Parmesan Arancini Balls

Juniper & Rosemary Buffalo Meatballs

House Whole Grain Mustard

Thai Coconut Red Curry Chicken Satay Skewers

Roasted Garlic-Oregano Lamb Naan Chip

Yellow Bell Pepper Raita

Soy Gastrique & Candied Ginger Beef Tenderloin Skewers

COLD HORS D'OEUVRES

Minimum of two dozen per item

Tomato-Caper & Basil Relish Crostini

House-Pulled Mozzarella

Vegetable Spring Rolls

Sweet-Chili Mango Sauce

Caesar Romaine Bites

Grape Tomatoes, Parmesan, Grilled Corn-Caper Relish

Tuna Tartare

Sesame-Ginger Gastrique, Wonton Chip

Indian Chicken Curry Salad

Candied Bacon & Green Onion Deviled Eggs

Crispy Potato Chip Topping



Reception

RECEPTION PLATTERS

Montana Charcuterie

Cured Meats, Artisan Cheeses, Apricot-Date & Walnut Bread, Nuts, Dried Fruits
House Whole Grain Mustard, Cornichons, Olives, House-Made Flatbread
Gluten-Free Crackers

Bozeman Cheese

Artisan Cheeses, Apricot-Date & Walnut Bread, Nuts, Dried Fruits
House Whole Grain Mustard, Cornichons, Olives, House-Made Flatbread
Gluten-Free Crackers

Double Shrimp

Serves approximately 30 guests
Grilled Shrimp, Shrimp Cocktail, Classic Cocktail Sauce
Tequila-Lime Aioli, Pickled Vegetables

Mediterranean Vegetable

Grilled Vegetables, Antipasti, Olives, Marinated Tomato Hummus
Yellow Bell Pepper Raita, Artichoke-Calabrese Pepper & Brie Tapenade
Soft Naan Chips, Gluten-Free Crackers

House-Pulled Mozzarella Caprese

Rebelski Tomatoes, Basil, Aged Balsamic, Local Greens

Double Baked Brie

Serves approximately 30 guests
Caramelized Onion & Marsala Brie, Raspberry-Bell Pepper Preserve & Pecan Brie
Antipasti, Baguette Slices, Gluten-Free Crackers

Cast Iron Artichoke Dip

Serves approximately 30 guests
Black Kale, Calabrese Peppers, Goat Cheese, Vegetables, Soft Naan Bread



Buffet Breakfast

RIALTO CONTINENTAL

Minimum of 10 guests

Each buffet breakfast includes:

Fresh squeezed orange juice and cranberry juice

Coffee and tea

Assorted breakfast breads

Fresh fruit and yogurt

ADD IT ON

Montana Smoked Trout & Northwest Cured Salmon Platter

Pickled Red Onions & Bell Peppers, Tomato-Caper & Dill Relish

Arugula Salad, Lemon-Tarragon Vinaigrette, Bagel Chips

Dutch Oven Breakfast

White-Cheddar Scrambled Eggs, Candied Bacon

Sweet Potato & Roasted Bell Pepper

Maple-Sage Sausage Breakfast Burritos

Scrambled Eggs, White Cheddar, Sweet Potato, Roasted Bell Pepper

Roasted Vegetable & Quinoa Breakfast Burritos

Goat Cheese, Balsamic Glaze



Plated Lunch

PERFECTLY PLATED

Each plated lunch includes:
Half salad and half sandwich
House-made garlic rosemary chips
Bread & butter pickles

Salad

choose one

Add grilled balsamic-herb chicken to any salad

Rialto House Salad

Local Greens, Sugar Snap Peas, Grape Tomato, Carrot, Cucumber, Parmesan
Dried Fruit, Nuts, Parmesan Ranch, Honey-White Balsamic

Madison Salad

Local Greens, Organic Brown Rice, Apple, Avocado, Red Bell Pepper
Green Onion, Toasted Walnuts, Hemp Seeds, Apple-Sherry Vinaigrette

Crazies Kale Caesar Salad

Romaine, Parmesan, Grape Tomato, Roasted Corn, Croutons

Sandwich

choose one

Bridger

Roasted Turkey, Havarti, Cranberry Marmalade, Roasted Poblano Aioli, Sprouts
Spinach, Celery, Marinated Tomatoes, Ciabatta

Big Sky Wrap

Roasted Golden Beets, Goat Cheese Hummus, Roasted Bell Pepper-Apricot Chutney
Avocado, Marinated Tomatoes, Spinach, Spinach Wrap

ADD IT ON

Add cup of soup

Roasted Tomato-Basil Soup

Grilled White Cheddar & Arugula Pesto Sandwich

Smoked Pork Green Chili

Honey-Amaretto Cornbread



Buffet Lunch

STREET TACO BUFFET

Minimum of 15 guests
Includes iced tea or lemonade

Apple-Jicama Salad
Smoked Pork Carnitas
Grilled Alaskan True Cod
Spanish Basmati Rice
Ranch Black Beans
Corn Tortillas

Assorted Accompaniments

Lime Crema, Pico de Gallo, Shredded Romaine

GREEK GYRO BUFFET

Minimum of 15 guests
Includes iced tea or lemonade

Green Bean-Feta Salad
Rosemary-Garlic Roasted Leg of Lamb
Grilled Veggies
Smashed Greek Potatoes
Grilled Naan

Assorted Accompaniments

Roasted Bell Pepper-Cucumber Tzatziki, Spicy Tomato-Onion Salsa, Shredded Romaine

RIALTO PASTA BUFFET

Minimum of 15 guests
Includes iced tea or lemonade

Rialto Kale Caesar Salad
Smoked Chicken Parmesan Ragu
Pinot Grigio Shrimp Scampi
Cast-Iron Brussel Sprouts & Cauliflower
Roasted Garlic Sourdough Bread



Buffet Lunch

BUILD YOUR OWN BUFFET LUNCH

BYOBL by selecting options from the soup, salad, and sandwiches & wraps sections
Minimum of 10 guests

Each build your own buffet lunch includes:

Iced tea or lemonade, house-made garlic rosemary chips, and bread & butter chips

SOUP

Add cup of soup

Roasted Tomato-Basil Soup

Grilled White Cheddar & Arugula Pesto Sandwich

Smoked Pork Green Chili

Honey-Amaretto Cornbread

SANDWICHES & WRAPS

choose two

Bridger

Roasted Turkey, Havarti, Cranberry Marmalade
Roasted Poblano Aioli, Sprouts, Spinach, Celery
Marinated Tomatoes, Ciabatta

Gallatin

Pastrami, White Cheddar, Roasted Garlic Aioli
Grilled Red Onion, Pickled Mustard Seed-Cornichon
Relish, Arugula, Ciabatta

Bozeman

Smoked Ham, Prosciutto, Havarti, Peach-Rosemary
Mostarda, Calabrese Pepper, Roasted Poblano Aioli
Avocado, Sprouts, Arugula, Ciabatta

Big Sky Wrap

Roasted Golden Beets, Goat Cheese Hummus
Roasted Bell Pepper-Apricot Chutney, Avocado
Marinated Tomatoes, Spinach, Spinach Wrap

Hyalite Wrap

Grilled Chicken, Caesar Kale Salad, Roasted Corn
Grape Tomato, Parmesan, Spinach Wrap

SALAD

Add salad

Add grilled balsamic-herb chicken

Rialto House Salad

Local Greens, Sugar Snap Peas, Grape Tomato
Carrot, Cucumber, Parmesan, Dried Fruit, Nuts
Parmesan Ranch, Honey-White Balsamic

Madison Salad

Local Greens, Organic Brown Rice, Apple, Avocado
Red Bell Pepper, Green Onion, Toasted Walnuts
Hemp Seeds, Apple-Sherry Vinaigrette

Crazies Kale Caesar Salad

Romaine, Parmesan, Grape Tomato
Roasted Corn, Croutons

Jefferson Salad

Local Greens, Organic Quinoa, Dried Papaya
Sweet Peas, Cucumber, Grape Tomato, Sesame Seeds
Cashews, Yuzu Kosho-Grapefruit Vinaigrette

Absaroka Salad

Local Greens, House-Pulled Mozzarella
Rebelski Tomatoes, Basil, Aged Balsamic

Sacajawea Salad

Local Greens, Shaved Fennel, Watermelon, Cucumber
Pickled Watermelon Rind, Ricotta Salata



Grab & Go Lunch

TRAILBLAZER TO-GO BAG LUNCH

Each to-go bag lunch includes:

- Bag of tim's cascade chips
- Rialto chocolate chip cookie
- Apple

Sandwich Breads

choose one

Ciabatta

Spinach Wrap

Sandwich Meats

choose one

Roast Turkey

Smoked Ham

Grilled Zucchini

Sandwich Toppings & Spreads

Havarti

Local Greens & Sprouts

Marinated Tomatoes, Roasted Bell Pepper, Cucumber

Dijon Mustard, Roasted Garlic Aioli



Morning & Afternoon Snacks

ENCORE

Rialto House Trail Mix

Assorted Roasted Nuts, Dried Fruit, Candy

House-Made Garlic Rosemary Chips

House-Fried Tortilla Chips

Roasted Tomato-Mango Salsa, Pepita Guacamole

Vegetable Platter

Parmesan Ranch, Honey-White Balsamic Vinaigrette

Melon & Berry Salad

Cookies & Brownies

Seasonal Fruit Cobbler

Vanilla Bean Chantilly Cream



Plated Dinner

ROCKIN' RIALTO DINNER

Please provide head counts three working days prior to event

Salad

choose one

Rialto Dinner Salad

Honey-White Balsamic Vinaigrette

Kale Caesar

Torn Croutons, Caesar Dressing

Entrée

choose one

Puget Sound Dungeness Crab Cake

Calabrian Pepper Aioli, Spring Ratatouille, Quinoa

NY Strip Two-Ways

Braised Sweet Beef, Slow Roasted NY Strip, Garlic Parmesan Mashers, Grilled Asparagus

Dessert

Seasonal Fruit Cobbler

Burnt Orange Caramel, Vanilla Bean Ice Cream



Buffet Dinner

SOUTHWEST FAJITA GRILL BUFFET

Minimum of 15 guests

Each southwest fajita grill buffet includes:
Iced tea or lemonade

Salads

Apple-Jicama Salad

Toasted Almond & Red Currant Quinoa Salad

Entrées

includes grilled flour and corn tortillas, bell peppers, and purple onions

Southwest Free-Range Chicken

Argentine-Style Idaho Wagyu Skirt Steak
Chimichurri Sauce

Hawaiian Swordfish

Sides

House-Fried Tortilla Chips, Guacamole, Salsa

Roasted Corn-Sorghum Succotash

Spanish Organic Basmati Rice

Ranch Black Beans

Dessert

Blueberry Cornmeal Upside-Down Cake
Chantilly Cream



Buffet Dinner

CONTEMPORARY CAST IRON BUFFET

Minimum of 15 guests

Each dutch oven buffet includes:
Iced tea or lemonade

Salads

Local Yellow Tomato & Cucumber Salad
Apple-Sherry Vinaigrette

Rialto Caesar Salad
Torn Croutons, Caesar Dressing

Entrées

Double 'R' Ranch Chuck Roast Beef
Horseradish Gremolata

Kurobuta Pork Shoulder
Roasted Grape Tomato Bravas Sauce

New Orleans BBQ White Gulf Shrimp
Rialto Worcestershire, Classic New Orleans BBQ Sauce

Sides

Roasted Forest Mushrooms

Dutch Oven Idaho Root Vegetables

Oregon White Cheddar Macaroni & Cheese

Dessert

Seasonal Fruit Dutch Oven Cobbler
Vanilla Bean Ice Cream



Buffet Dinner

NORTHWEST BUFFET

Minimum of 15 guests

Each northwest buffet includes:
Iced tea or lemonade

Salads

Organic Green Salad

Rialto Parmesan Ranch, Honey-White Balsamic Vinaigrette

Spinach-Artichoke & Basmati Rice Salad

Olive-Champagne Lemon Vinaigrette

Entrées

Cacao Nib Slow Roasted Montana Buffalo Tri Tip

Rialto Worcestershire

Slow Roasted Caraway Pork Loin

Bacon-Tomato Gravy

Alaskan King Salmon

Kecap Manis-Lime Glaze

Sides

Summer Squash & Black Kale Panade

Grilled Asparagus & Bell Peppers

Rosemary-Sea Salt Baby Red Potatoes

Dessert

Washington Apple-Bourbon Bread Pudding

Molasses Caramel, Vanilla Bean Ice Cream



Beverages

NON-ALCOHOLIC BEVERAGES

Local Treeline Coffee

Assorted Hot Tea Selection

All-Day Coffee & Hot Tea Service
up to 8 hours

Fresh Squeezed House Lemonade

Iced Tea

Assorted Fresh Fruit Juices
Fresh Squeezed Orange, Cranberry

Assorted Soda
Coke, Diet Coke, Sprite

Assorted Dasani Sparkling Water

ALCOHOLIC BEVERAGES

Rotating selections of domestic, imported, and craft beers, and house wines

Domestic Beer

Imported Beer

Craft Beer

House White Wine

House Red Wine

House Sparkling Wine