



Holiday Buffet

HOLIDAY PRIME RIB BUFFET

Minimum of 15 guests

Salads

Pear & Pomegranate Salad

Spinach, Gorgonzola

Crispy Brussels Sprout & Bacon Salad

Marcona Almonds

Entrées

Montana Salt Encrusted Prime Beef Rib Roast

Port Wine Demi-Glace, Horseradish Cream

Sides

Forest Mushrooms

Herb Madeira Sauce

Braised Cumin & Orange Scented Rainbow Carrots

Sage Winter Squash Mashers

Sea Salt & Olive Oil Fingerling Potatoes

Wild Rice Stuffing

Apple, Cranberry, Pecans

Dessert

Flourless Chocolate Cake

Crème Fraîche Chantilly Cream, Spiced Chocolate Ganache



Holiday Menu

HORS D'OEUVRES

choose three

Montana Buffalo Meatball

Peruvian Roasted Tomato Bravas, Green Onion Sauce

Idaho Elk Tartare

Parmesan Crisp, House Worcestershire Gastrique

Dungeness Crab Rarebit

Grilled Baquettes, Seasonal Vegetables

Smoked Montana Rainbow Trout

Potato Chip, Cajun Tartare, Pickled Yellow Bell Pepper

Bacon Wrapped Date

Local Goat Cheese, Maple Syrup

Roasted Bell Pepper Crostini

Grilled Haloumi Cheese, Balsamic Glaze, Basil

Baked Brie Phyllo Dough Roll

Caramelized Leeks, Cranberry Jam, Marcona Almonds

Mushroom & Fontina Crostini

Madeira Reduction, Red Onion Jam

Seared Rare Ahi Tuna

Crispy Wonton, Wasabi Aioli

Shrimp & Chorizo Scampi

Smoked Paprika Butter Sauce

Teriyaki Beef Skewer

Spicy Peanut Sauce

Montana Beef Carpaccio Crisp

Crispy Parmesan, Juniper Cream

Baked Brie

Spiced Pear Chutney, Hazelnuts, Grilled Pita



Holiday Menu

SALADS

choose one

Rialto Caesar Salad

Ranch House Salad

Winter Montana Beet Salad

ENTRÉES

choose one

choose two

choose three

Honey-Macadamia Nut Crusted Mahi Mahi

Coconut Milk, Brown Rice, Seasonal Vegetables

Snake River Flat Iron Steak

Madeira Mushroom Demi-Glace, Roasted Tomato Compote, Rosemary Baby Red Potatoes, Seasonal Vegetables

Smoked Pork Loin & Wild Boar Sausage

Apricot-Pomegranate Chutney, Oregon White Cheddar Creamy Grits, Seasonal Vegetables

Rialto Buttermilk Fried Chicken

New Orleans Steen's Cane Syrup, Chicken Jus, Roasted Garlic Mashed Potatoes, Seasonal Vegetables

Pan Roasted Salmon

Quinoa Pilaf, Roasted Red Pepper Coulis, Seasonal Vegetables

Maple-Rosemary Roasted Pork Loin

Red Bliss Potatoes, Whole Grain Mustard Sauce, Seasonal Vegetables

Bacon Wrapped Beef Shoulder Tender

Roasted Garlic Madeira Sauce, Smoked Cheddar Mashers, Seasonal Vegetables

Apple-Spinach Stuffed Chicken Breast

Bourbon-Chile Glaze, Mashed Sweet Potatoes, Seasonal Vegetables



Holiday Menu

DESSERTS

choose two

Gingerbread Cake

Riesling Poached Pears, Vanilla Ice Cream

Strawberry Shortcake

Sweet Biscuits, Chantilly Cream

Coffee Chocolate Pot de Crème

Pine Nut Amaretti Cookie

Huckleberry Milkshake

Almond-Cherry Biscotti

Chocolate Mousse

Chocolate Sauce, Whipped Cream

Seasonal Fruit Crumble

Vanilla Ice Cream

Tart Lemon Cake

Huckleberry Compote

Traditional Sticky Toffee Pudding

Whipped Cream