

RECIPE FOR SUCCESSFUL EVENTS

BUFFET LUNCH CATERING MENU

*Groups can only choose one option, unless otherwise specified
Due to COVID guidelines buffet lunches will be served by our caterers and we will allow only one table at a time to be served. All items can also be served in individual to-go boxes upon request if that is more convenient for your group.*

SANDWICH AND SIDES - \$20

Roast Beef (with Caramelized Onions, Horseradish Crème and Romaine on Focaccia),
Herb Roasted Turkey Breast (with Huckleberry Jam and Brie on Ciabatta) and
Grilled Local Vegetables (with Pesto Sauce on Ciabatta)
Side Selection of Pesto Pasta Salad, Mango Citrus Quinoa, Fresh Local Green and Crudité
Salad or Kettle Chips

SOUP AND SALAD COMBO - \$21

Choice of Tomato Basil, Creamy Potato Leek, Classic Chicken Noodle, Beef Stew or
Broccoli Cheddar
Choice of Cobb Salad with Grilled Chicken or Flank Steak on a bed of Greens
Served with Whipped Herb Butter and Artisan Bread

CHILI AND BAKED POTATO BAR - \$22

Homemade Beef or Vegan Chili and Baked Potato
Toppings include: Cheese, Sour Cream, Onions, Tortilla Strips and Cilantro

PASTA BAR - \$24

Choice of Bolognese, Marinara or Four Cheese Mac and Cheese
Toppings include: Cheese, Onions, Olives, Tomatoes, Spinach, and Mushrooms
Served with Whipped Herb Butter and Artisan Bread

TACO BAR - \$24

Choice of Pork Carnitas, Chicken or Beef Barbacoa
Served with Rice, Cilantro Lime Black Beans, Chips, Salsa and Condiments

GREEN CURRY - \$25

Chicken or Vegan Green Curry sautéed with Local Vegetables over Coconut Rice
Served with Naan

SPRINGHILL SUITES®
MARRIOTT

1601 Baxter Lane, Bozeman, MT 59715
(406) 586-5200

MARRIOTT.COM/BZNSH

\$200 MINIMUM REQUIRED 21% SERVICE CHARGE ADDED TO ALL

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BUFFET DINNER CATERING MENU

*Must choose the same two side dishes for all entrées
Plated dinner staffing fee is \$100 for every 25 people*

Choice of One Entrée, Two Sides and One Salad
All dinners come with Bread & Butter

LASAGNA - \$30

Beef or Spinach Lasagna with Caesar Salad, Whipped Herb Butter and Artisan Bread

ROASTED CHICKEN - \$32

Herb Roasted Chicken Thigh with Artichokes, Heirloom Tomatoes and Capers in White Wine Sauce

GRILLED TRI TIP - \$34

Grilled Tri Tip with choice of Mushroom Demi Glaze, Chimichurri or Horseradish Cream Sauce

SEARED SALMON (GF) - \$37

Seared Salmon with a Lemon Cream Caper Sauce

BONELESS BEEF ASIAN SHORT RIBS - \$37

Asian Braised Short Ribs served with Saffron Rice

SIDES (CHOICE OF TWO)

Roasted Local Vegetables with Balsamic
Garlic Mashed Potatoes
Wild Rice Pilaf
Brown Butter Roasted Cauliflower
Herb Roasted Heirloom Carrots
Herb Roasted Baby Red Potatoes
Whipped Yukon Gold and Yam Potatoes

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SALADS (CHOICE OF ONE)

Spring Green Mix with Fresh Vegetable Crudit  and Herbed House Dressing

Fresh Romaine Chopped and Tossed with Parmesan, Croutons, Sliced Cherry Tomatoes and topped with a Caesar Dressing

Spring Green Mix with Three Types of Berries, Candied Walnuts and Huckleberry Champagne Vinaigrette

DESSERT CATERING MENU

Minimum order of a dozen

DARK CHOCOLATE MOUSSE WITH CHANTILLY CREAM

\$9/Person

VANILLA ORANGE PANNA COTTA

\$9/Person

BERRY OR CREAM PIE VARIETY

\$9/Person

BUFFET BREAKFAST CATERING MENU

CLASSIC BREAKFAST - \$23

Quiche Lorraine/Frittata, Sausage, Bacon or Ham, Breakfast Potatoes with Rosemary, Fresh Fruit Platter and Pastry Platter (Scones with butter, Danishes, Muffins and Croissants)

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