



Whitefish Lake Restaurant

P.O. Box 1719 ~ Whitefish, MT 59937 ~ (406) 862-5285 ~ wlr@golfwhitefish.com

Banquet Arrangements

Groups of 25 or more.
Prices subject to change.

As the **Host/Organizer**, please select **3 items from the list of entrées** on the following page.

Send your guests the **menu choices you have selected** with their invitation, **asking for their meal choice** with their R.S.V.P.

It is required that we have your **final count seven days prior** to the date of your dinner;
(i.e. 17 prime, 10 salmon, 3 chickens)

Changes to this number can be made up to 24 hours prior to the night of the event.

You will be charged for the number of people you guarantee or the greater number if more people attend.

DINNERS INCLUDE:

Fresh seasonal vegetables, appropriate starch, house salad, & fresh bread

*Caesar salad may be substituted for house salad; additional \$2.95 per person

*Menu variations entertained upon request

*Prices subject to change without notice – due to market fluctuations

Appetizers and desserts are listed on last page.

Please let us know what portion of the beverage service you would like to host.

~ Wine List available upon request~

18 % Gratuity plus 2% resort tax will be added to the final bill.

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PLEASE... No Separate Checks

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*We appreciate that you have chosen us for your special event
and look forward to its success.*

Thank you!

Entrées

Please select THREE items from the following...

Prime Rib

Baked Potato, fresh vegetables, creamed horseradish, au jus
Choice cut (8 oz.).....26.75 Chef's cut (12 oz.).....33.75

Filet Mignon

Baked potato and fresh vegetables
38.95

Surf and Turf

5 oz. top sirloin paired with two jumbo grilled prawns
27.95

Top Sirloin Oscar

Grilled asparagus, king crab and béarnaise, baked potato and fresh vegetables
32.95

Alaskan Halibut

Feta cheese, roasted garlic, fresh spinach baked in filo, finished with a tomato thyme beurre blanc,
long-grain & wild rice blend, fresh vegetables
29.95

Jerk Spice Crusted Salmon

Grilled salmon filet, red pepper jelly glaze, crispy fried onions, on mixed greens,
long-grain & wild rice blend, fresh vegetables
25.95

Taiwan Shrimp

Four jumbo prawns baked with white wine and clarified butter,
long-grain & wild rice blend, fresh vegetables
29.95

Savory Herb-Crusted Roast Chicken

Rubbed with marjoram, lavender & sage, stuffed with mushrooms, caramelized onions, and swiss cheese,
wrapped in smoked bacon, with poultry jus, on a bed of mashed potatoes with fresh vegetables
25.95

Roast Duckling

Half of a duck finished with blackberry vin blanc, mashed potatoes and fresh vegetables
28.95

BBQ Pork Ribs

A full rack, with sweet Cajun rub and apple butter BBQ sauce, mashed potatoes and fresh vegetables
25.95

Vegetarian Napoleon

Breaded eggplant, caramelized onion, grilled Portobello, roasted red pepper, melted provolone.
Finished with a seasoned tomato sauce
19.50

APPETIZERS

At the Table ~ Ala Carte

Baked Brie in Puff Pastry

Pineapple chutney, apples, red grapes, crackers
11.25

Crab Cakes

Deep sea red crab, tomato-thyme buerre blanc
10.50

Smoked Trout

Hickory smoked rainbow trout, capers, red onion, crackers, blackberry horseradish
9.95

New Zealand Mussels

Thai basil, yellow curry-coconut broth
11.75

Shrimp Cocktail

Vodka-chive cocktail sauce and lemon
11.95

Baked Escargot

Escargot, artichoke hearts, garlic butter, melted brie
10.50

Jumbo Mushroom Caps

Sautéed in garlic butter, served with toasted sourdough
9.50

Caprese Salad

Sliced tomato, fresh mozzarella, fresh basil, balsamic vinaigrette
9.50

DESSERTS

Doug's House-made Peppermint Ice Cream 4.75

Heidi's Gingerbread with a scoop of Madagascar Vanilla Ice Cream 7.95

New York Cheesecake with Raspberry Melba Sauce 6.75

Chocolate-Kahlua Pound Cake 6.00

Half Piece of Mud Pie 3.75

We proudly serve Montana Coffee Trader's French Roast & Decaffeinated Coffee
1.50 per person