

Whitefish Lake Restaurant

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Banquet-Style Appetizers

Must be ordered at least one week in advance ~ Prices subject to change

In House Smoked Salmon

Blackberry horseradish, capers, red onion, lemon & toast points - 50 people - 1 side of salmon - 175.00

Prime Rib Sliders

Thinly sliced, Swiss cheese, on a Hawaiian roll, with creamed horseradish – 4.50 each

BBQ Pork Sliders

Sweet Cajun rub apple-butter BBQ sauce, roasted pulled pork, on a Hawaiian roll - 3.50 each

Salmon Gravlox

Lemon, dill aioli on crostini – 50 people - \$175.00

Steak Tartare

Top sirloin, capers, mustard on crostini - 3.50 each

Caprese Skewers

Fresh mozzarella, grape tomatoes, fresh basil, balsamic reduction - 1.50 each

Baked Brie in Puff Pastry

Pineapple chutney or lingonberry sauce, served with crackers - 50 people - 100.00

Jumbo Mushroom Caps

Sautéed in garlic, white burgundy, Dijon mustard & served with toast points - 50 people - 2 pieces per person - 125.00

Crab Stuffed Mushrooms

25 people - 2 pieces per person - 95.00

Stromboli

Hard Salami, honey ham, roasted vegetables, cheeses & herbs wrapped in foccacia bread
25 people - 2 pieces per person - 60.00

Shrimp Cocktail

With lemon & vodka-chive cocktail sauce - 50 people - 2 pieces per person - 110.00

Swedish Meatballs

In a burgundy crème sauce - 40 people - 2 pieces per person - 70.00

Spicy Chicken Wings

With Ranch dressing - 25 people - 2 pieces per person - 55.00

Crudités Platter

Fresh seasonal vegetables which include carrots, broccoli, cauliflower, celery, peperoncini peppers and olives.
Ranch or blue cheese dressing - 25 people - 55.00

Fruit Platter

Fresh seasonal fruits which include grapes, melons, strawberries and pineapple.
25 people - 65.00

Cheese Platter

Assorted foreign and domestic cheeses - 25 people - 85.00

