

Breakfasts

CONTINENTALS

MT. FLEECER – Seasonal Fruit Tray, Large Muffins. Served with Whipped Butter, Coffee, Juice and Tea \$ 6.95

EARLY RISER – Seasonal Fruit Tray, Assorted Cold Cereals with Milk, Toast and Jelly, Coffee, Juice and Tea \$ 7.95

Additional Items Available By the Dozen

Whole Fresh Fruit..... \$20.00

Danish (Homemade) \$25.00

Large Muffins \$27.50

Bagels with Cream Cheese \$15.00

English Muffins with Jams \$12.00

Cereal with Milk \$18.00

Yogurt..... \$24.00

Gourmet Cookies 1.5 oz..... \$ 9.95

Gourmet Cookies 3 oz..... \$17.95

Sticky Buns \$24.00

Cinnamon Rolls..... \$24.00

Granola Bars..... \$12.00

Mini Specialty Breakfast Breads by the Loaf (minimum 6 loaves – price/loaf)

Banana Nut..... \$ 2.75/ea.

Banana Chocolate Chip \$ 2.75/ea.

Zucchini \$ 2.75/ea

Apple Cinnamon Oatmeal \$ 2.75/ea

Cranberry Raisin \$ 2.75/ea

Coffee Cake \$ 2.75/ea

Apricot Nut..... \$ 2.75/ea

Pumpkin Spice \$ 2.75/ea

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PLATED BREAKFASTS

All Breakfasts served with Coffee, Juice and Tea
(Maximum of 50 people)

WESTERN CROISSANT SANDWICH – A Flaky Croissant or English Muffin with Folded Eggs, Patty Sausage and Cheddar Cheese. Served with Home Fried Potatoes and a Fresh Fruit Garnish\$ 9.95

FRENCH TOAST – French Toast with Scrambled Eggs, Bacon or Sausage Links. Served with a Fresh Fruit Garnish \$ 8.95

Please inquire about any special requests you may have

BREAKFAST BUFFETS

(30 people minimum required for a Breakfast Buffet)
All Breakfast Buffets are served with Coffee, Juice and Tea.

HIGHLANDS BUFFET

Choice of Two of the Following

Club Link Sausage Applewood Smoked Bacon Kielbasa Ham

Seasonal Fruit Tray, Ranch Style Scrambled Eggs, Home Fried Potatoes, Muffins, Cheese Blintzes with Fruit Topping or French Toast with Maple Syrup\$11.95

MT. HAGGIN BUFFET

Choice of Two of the Following

Club Link Sausage Applewood Smoked Bacon Kielbasa Ham

Seasonal Fruit Tray, Scrambled Eggs and Home Fried Potatoes\$10.25

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Luncheons

All lunches served with Coffee, Iced Tea or Lemonade

PLATED LUNCHES

FAIRMONT CAESAR SALAD – Fresh, Crisp Romaine tossed with Fairmont’s own Caesar Dressing, Croutons and Parmesan Cheese. Served with Fresh Rolls and Butter.

With Blackened Chicken..... \$10.95
With Lemon Herb Chicken \$ 9.95

With Grilled Halibut.. \$13.50
With Grilled Salmon.. \$12.50

FAIRMONT’S COBB SALAD – Fresh Spinach, Red Onion, Diced Tomato, Bacon, Bleu Cheese, Boiled Egg and Avocado, served with House Dressing, Fresh Rolls and Butter.

With Blackened Chicken..... \$11.95
With Shrimp..... \$12.95

With Grilled Halibut.. \$14.95
With Grilled Salmon.. \$13.95

FUSILLI SEAFOOD PASTA – Your Choice Smoked Salmon or Honey Smoked Prawns served atop Rainbow Fusilli Pasta with a Red Bell Pepper Sauce. Served with Fresh

Rolls and Butter \$13.95
Add Dinner Salad \$ 1.95
Add Chef’s Choice Dessert \$ 1.95

TARRAGON CHICKEN – Sautéed Chicken Breast on Fusilli Pasta with Artichoke Hearts, Mushrooms, Onion and a Creamy Tarragon Sauce. Served with Fresh Rolls

and Butter..... \$12.95
Add Dinner Salad \$ 1.95
Add Chef’s Choice Dessert \$ 1.95

LONDON BROIL – Served with Garlic Mashed Potatoes and Steamed Vegetables. Served with Fresh Rolls and Butter.....

\$10.95
Add Dinner Salad \$ 1.95
Add Chef’s Choice Dessert \$ 1.95

SANDWICHES

KING OF CLUBS – Shaved Ham, Smoked Turkey, Swiss and Cheddar Cheese, Applewood Crisp Bacon, Lettuce and Tomato piled high on Fairmont’s homemade flaky Croissant. Served with Potato or Pasta Salad..... \$10.95

CHICKEN CLUB – Tender Chicken Breast topped with Swiss Cheese, Crisp Bacon, Lettuce and Tomato on a Flaky Croissant. Served with Potato or Pasta Salad \$ 9.95

OVEN ROASTED SANDWICHES – Olive Oil, Mustard, Mayonnaise, Lettuce and Tomato. Served with Potato or Pasta Salad. (Max 40 people).

Choice of One Meat and Cheese: \$ 7.95

Meats

Smoked Turkey Breast
Shaved Ham
Slow Roasted Beef
Genoa Salami

Cheeses

Cheddar
Swiss
American
Pepper Jack

LOCAL CUISINE - TWO BUTTE TRADITIONS

PASTIES – A Flaky Meat Pie served with Brown Gravy and Coleslaw \$ 9.95

PORK CHOP SANDWICH – Deep Fried Breaded Pork served on a Kaiser Roll with Lettuce, Tomato, and Cheddar Cheese. Served with Potato Salad \$ 8.95
(Maximum 50 people)

“HERE...OR THERE...”

To accommodate groups who are short on time, these selections can be served in your meeting room with minimal interruptions.

WORKING LUNCH BUFFET – Deli Meats and Cheeses, Tossed Green Salad with Dressings, your choice of Potato Salad or Coleslaw and all the Condiments \$ 9.95
(Under 20 people – an additional \$2.00 per person)

FAIRMONT HOAGIE – Sliced Beef, Ham and Turkey with Two Cheeses piled on a Freshly baked Hoagie Bun and served with a Bag of Chips. \$ 9.95
Served with a Candy Bar and Bottle of Pop \$11.95

QUICK AND EASY LUNCHEONS

BAKED POTATO AND CAESAR SALAD BAR – Fresh Baked Potatoes, Romaine Lettuce, Bacon Bits, Cheddar Cheese, Diced Tomatoes, Green Onion, Croutons, Parmesan Cheese, Caesar Dressing and Sour Cream \$ 9.95
Add Lemon Herb or Blackened Chicken \$11.95

GYRO – Slow Roasted Gyro Meat, Shredded Lettuce, Red Onion, Tomato, Feta Cheese, Pita Bread and Tzatziki Sauce, Green Salad and Dressings \$ 9.95

BUILD YOUR OWN TACO BAR – Tossed Salad with Dressings, Seasoned Ground Beef, Taco Shells, Spanish Rice, Condiments and Chef’s Choice Dessert \$14.95

LUNCHEON BUFFETS

(35 people minimum required for lunch buffets)

THE MONTANAN: (Choose Two Entrees)

Breast of Chicken Cordon Bleu

Grilled Salmon

Stuffed Chicken Breast

Steamed Vegetables with Kielbasa

Traditional Lasagna

Beef Kabobs (2 per person)

Served with Tossed Green Salad and Dressings, Two Additional Salads and Chef’s Choice Dessert..... \$16.95

SALAD & SANDWICH BUFFET – Sliced Smoked Turkey Breast, Shaved Ham, Slow Roasted Beef. Choice of Two Specialty Salads, Tossed Green Salad with Dressings and Croutons, Cheese, Pickles, Onions, Tomato, Sliced Pepperoncini, Lettuce, Bean Sprouts, Artichoke Mayonnaise, Cracked Black Pepper Mustard, Horseradish Sauce and Homemade Rolls \$11.95
With Soup of the Day \$12.95

**Please see our complete list of Specialty Salad options for lunch buffets listed under the Dinner Buffets section.*

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Refreshment Breaks

| | |
|---|------------------------|
| Coffee | \$35.00 |
| Decaf Coffee..... | \$35.00 |
| Coffee (each pot) | \$ 9.95 |
| Lipton Hot Tea (each pot) | \$ 6.00 |
| Chado and Tazo Herbal Teas..... | \$ 1.95 |
| Dole Chilled Fruit Juice (per 15.2 oz. bottles) | \$ 3.00 |
| Iced Tea/Lemonade (pitcher)..... | \$ 7.75 |
| Assorted Sodas (per 20 oz. bottle)..... | \$ 2.00 |
| Water (per 20 oz. bottle)..... | \$ 2.00 |
| Fresh Fruit Tray | |
| Small (serves approx. 12 people) | \$16.95 |
| Medium (serves approx. 24 people) | \$30.95 |
| Large (serves approx. 36 people) | \$43.95 |
| Vegetable Tray with Dip | |
| Small (serves approx. 12 people) | \$18.95 |
| Medium (serves approx. 24 people) | \$34.95 |
| Large (serves approx. 36 people) | \$49.95 |
| Fairmont Danish (per dozen)..... | \$25.00 |
| Fairmont Muffins (per dozen) | \$27.50 |
| Gourmet Cookies (3 oz.)..... | \$17.95 |
| Gourmet Cookies (1.5 oz.) | \$ 9.95 |
| Brownies (per dozen)..... | \$19.95 |
| Pretzels (per pound) | \$ 7.50 |
| Yogurt Pretzels (per pound) | \$ 9.50 |
| Trail Mix (per pound) | \$ 8.75 |
| Mini Breakfast Breads (Minimum 6 loaves – price/loaf) | \$ 2.75 |
| Banana Nut | Banana Chocolate Chip |
| Zucchini | Apple Cinnamon Oatmeal |
| Cranberry Raisin | Apricot Nut Bread |
| Coffee Cake | Pumpkin Spice |
| Tortilla Chips, Salsa and Sour Cream | |
| Small..... | \$15.00 |
| Large | \$29.00 |
| 8 Layer Dip | \$49.00 |

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Hors D' Oeuvres

HOT HORS D'OEUVRES

| | |
|--|------------------|
| Bruschetta with Shrimp Dip (3 dozen minimum) | \$ 8.95/per doz. |
| Swedish or BBQ Meatballs (3 dozen minimum) | \$11.95/per doz. |
| Chicken Drumettes (3 dozen minimum) | \$12.95/per doz. |
| Buffalo Wings (3 dozen minimum)..... | \$13.95/per doz. |
| Mini Pasties (3 dozen minimum) | \$13.95/per doz. |
| Bacon Wrapped Scallops (3 dozen minimum) | \$19.95/per doz. |
| Shrimp Stuffed Mushrooms (3 dozen minimum)..... | \$19.95/per doz. |
| Shrimp Puffs with Lemon Dill Sauce (3 dozen minimum)..... | \$23.95/per doz. |
| Sautéed Mushrooms | \$24.95 |
| Artichoke Spinach Dip and Crackers (3 dozen minimum) | \$46.00/per doz. |

COLD HORS D'OEUVRES

| | |
|---|------------------|
| Smoked Trout Dip with Club Crackers | \$45.00 |
| Hard Salami & Italian Cheese Tray | \$29.00 |
| Fruit and Cheese Kabobs (3 dozen minimum) | \$29.00/per doz. |
| International Cheese and Crackers Tray..... | \$69.00 |
| Tortilla Chips with Sour Cream and Salsa | |
| Small..... | \$15.00 |
| Large | \$29.00 |
| Tortilla Chips with 8 Layer Dip | |
| Small..... | \$25.00 |
| Large | \$49.00 |
| BLT Dip and Crackers | \$36.00 |

Herb Wraps:

| | |
|--|-------------------|
| Vegetable: Balsamic Aoli, Cheddar Cheese, Lettuce, Tomato, Cucumber, Red Onion and Black Olives..... | \$ 8.95 |
| Turkey: Lettuce, Bacon, Tomato, Onion and Spicy Mayonnaise | \$10.95 |
| Salmon: Lettuce, Ranch Salsa, Mozzarella Cheese..... | \$11.95 |
| Deviled Eggs (3 doz. minimum) | \$ 9.00/ per doz. |
| Iced Peeled Shrimp (3 doz. minimum) | \$29.00/per doz. |
| Sliced Meats and Cheeses with Buns and Condiments | |
| Small (25 people) | \$55.00 |
| Large (50 people) | \$109.00 |

THE CARVING BOARD

| | |
|---|----------|
| Baron of Beef (21 lbs/serves approx. 50 people) | \$199.00 |
| Prime Rib (13 lbs. /serves approx. 30 people)..... | \$299.00 |
| Smoked Turkey (9 lbs. /serves approx. 25 people)..... | \$ 79.00 |
| Pit Ham (15 lbs. /serves approx. 30 people) | \$119.00 |

Each Carving Entrée Board is served with Rolls and Condiments

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Dinners

PLATED DINNERS

All Entrees include Tossed Green Salad with House Dressing, Vegetables, Bread with Butter, Coffee or Tea, and Chef's Dessert Selection.

- PASTA PRIMAVERA** – A Flavorful Plate with Fresh Vegetables Sautéed with Garlic, White Wine and Cream, Tossed with Semolina Noodles and Parmesan Cheese \$18.95
- CHICKEN & BASIL PASTA** – Tender Morsels of Chicken Sautéed in Butter, Garlic, and Basil Tossed with Bow Tie Pasta in a Delectable Rich Cream Sauce. Finished with Parmesan Cheese. \$19.95
- GRILLED CITRUS CHICKEN** – Grilled, Tender Chicken Breast with a Garlic Lime Sauce \$19.95
- CHICKEN MEDITERRANEAN** – Tender Boneless Breast of Chicken sautéed with Artichoke Hearts, Pesto, Mushrooms, Sun Dried Tomatoes, and Marsala Wine..... \$21.95
- PORTERHOUSE PORKCHOP** – Rubbed with Fairmont's Special Herbs and Spices then Charbroiled \$22.95
- SHRIMP FETTUCCINE** – Black Tiger Shrimp and Fresh Vegetables, Sautéed in a Roasted Red Bell Pepper Sauce with Garlic, Pesto, Choice Spices, Sun Dried Tomatoes, and White Wine. Tossed with Fettuccine Noodles \$27.95
- GRILLED HALIBUT** – Alaskan Halibut Grilled, Golden Brown \$29.95
- TOP SIRLOIN** – An 8 oz. Choice Steak Broiled to perfection, then finished with Bordelaise Sauce \$23.95
- NEW YORK STEAK** – A 12 oz. Choice Strip Loin Charbroiled \$31.95
- TENDERLOIN STEAK** – 10 oz. Tender Choice Beef brushed with Fairmont's own blend of herbs and spices, charbroiled to perfection \$34.95
- STEAK AND SALMON OR SHRIMP TAIL** – Broiled Top Sirloin Steak accompanied by a Filet of Salmon with Saffron Sauce or a 4 oz. Shrimp Tail \$29.95

The above orders are served with your choice of Steamed Baby Reds, Roasted Rosemary Potatoes, Garlic Mashed Potatoes or Rice Pilaf.

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DINNER BUFFETS

(40 people minimum required for a Dinner Buffet)

THE FAIRMONT – Assorted Specialty Salads (2), Fresh Vegetables, Garlic Mashed Potatoes. Chicken Proscuitto or Grilled Halibut, and Prime Rib (Carved to Order) with Au Jus and Horseradish..... \$28.95

HOT SPRINGS BUFFET – (Choose Two Entrees)

| | |
|-----------------------|-------------------|
| Carved Baron of Beef | Chicken Marsala |
| Roast Pork Medallions | Blackened Snapper |

Served with (2) Assorted Specialty Salads, Fresh Vegetables and Garlic Mashed Potatoes \$24.95

Specialty Salad Options for Luncheon and Dinner Buffets

| | | |
|-----------------|------------------|---------------------|
| Potato | Nut | Macaroni |
| Waldorf | Shrimp | Pea and Peanut |
| Broccoli | Southwestern | Fruit |
| Cucumber Tomato | Angel Hair Pasta | Marinated Mushrooms |
| Spinach | Three Bean | |

SPECIALTY THEME BUFFETS

INDOOR/OUTDOOR WESTERN STYLE BBQ

*Treat yourself and your guests to a taste of Montana's great outdoors by incorporating a wonderful Western Style BBQ into your agenda.
(Minimum 40 people)*

Your Dinner includes Tossed Green Salad, Dressings, Potato Salad or Pasta Salad, Watermelon, Baked Beans, Coffee, Iced Tea and Lemonade and a Light Dessert.

| | |
|--------------------------------------|--------------|
| Hamburger and Hot Dog | \$14.95 |
| Pork Ribs and Chicken..... | \$19.95 |
| Hamburger and Chicken | \$17.95 |
| Pork Ribs and Hamburger..... | \$19.95 |
| Skewers: (4 per person) | |
| Chicken – Roast Pepper Mustard | \$19.95 |
| Prime Rib – Steak brush | \$22.95 |
| Citrus Shrimp | \$21.95 |
| Salmon..... | \$21.95 |
| Whole Pig | Market Price |
| Whole Prime Rib | \$24.95 |

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50'S BLAST FROM THE PAST BUFFET

Take a trip back in time complete with 50's rock n' roll music.

Dinner includes Tossed Green Salad with Dressings, (2) Specialty Salads, Crisp Fried Chicken, Hamburgers with all the trimmings, Chips, Onion Rings, Cherry Cola, Apple Pie and Cherry Pie \$20.95

A TASTE OF ITALY BUFFET

Enjoy a night of fun and fine food "Italian Style." Complete with Italian Music.

Dinner includes Caesar Salad, Italian Bread with Garlic Herb Butter, Seashell Pasta Salad with Baby Shrimp, Penne Pasta with Marinara Sauce, Italian Meat Balls, Fresh Vegetables and Chicken Parmigiano. Tiramisu for dessert \$22.95

SOUTH OF THE BORDER

A south of the border treat, complete with Spanish music and mini maracas.

Dinner includes Tortillas with 8 Layer Dip, Mexican Theme Salads (2), Chicken Enchiladas, Spanish Rice, Seasoned Ground Beef, and Chef's Choice Dessert. Served with all the Condiments \$21.95

HAWAIIAN LUAU

A wonderful dinner party for your group, complete with Hawaiian music and leis.

Dinner includes (2) South Pacific Salads, Twice Cooked Pork, Pineapple Chicken Stir Fry, Toasted Almond Steamed Rice, Mahi Mahi and Pineapple Upside Down Cake \$23.95

RIO CARNIVALE

A trip down to Rio Carnivale, complete with Jazz music, beads and coins.

Dinner includes Tossed Green Salad with Dressings, (2) Specialty Salads, Dirty Rice, Fresh Vegetables, Dinner Rolls with Butter, Blackened Red Snapper or Seafood Gumbo and Carved Prime Rib. Served with Chef's Choice of Dessert. \$27.95

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Cocktail Service

| | |
|-------------------------|---------|
| House Wines | |
| By the Glass | \$ 6.00 |
| Carafes (1 Liter) | \$22.00 |

Our Current Wine List is available upon request.

| | |
|--------------------------|----------|
| Domestic Beers | \$ 3.25 |
| Micro Beers | \$ 4.25 |
| Premium Beers | \$ 4.25 |
| Domestic Beer by the Keg | |
| 8 gallon | \$99.00 |
| 16 gallon | \$179.00 |

Micro and Import Kegs Available – Prices Vary

| | |
|---|---------|
| Well Brands | \$ 4.00 |
| Scotch – Rum – Gin – Vodka – Bourbon – Canadian – Tequila | |
| Call Brands | \$ 5.00 |
| Johnny Walker Red – Bacardi – Tanqueray – Absolut – Jack Daniels – Canadian Club Cuervo Gold | |
| Premium Brands | \$ 6.00 |
| Chivas Regal – Bacardi Dark – Bombay Sapphire – Grey Goose Makers Mark – Crown Royal – Cuervo 1800 | |

Cordials by Request

| | |
|---|---------|
| Kahlua – Amaretto DiSarrono – Bailey’s Irish Cream – Frangelico | \$ 5.50 |
| Drambuie – Chambord – Courvoisier – Grand Marnier | \$ 6.50 |
| Soft Drinks | \$ 2.00 |
| Fruit Juice | \$ 3.00 |

There is a bar minimum guarantee of \$150.00 for one hour plus \$50.00 every ½ hour up to \$350.00 or \$350.00 per evening on all tended cocktail parties.

Fairmont’s catering staff would be happy to assist you with hospitality set-ups.

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