

Best Western Plus GranTree Inn

2024 Banquet Menu



Breaks



18% gratuity & 2% facilities charge not included—prices are subject to change .

Beverages

Bottled Water \$2

Assorted Bottled Juices \$3

Assorted Beverages \$3

Assorted Energy Drinks \$4

Pitchers of Lemonade, Iced Tea or Punch (8 servings) \$8

Air Pot of Locally Roasted Coffee, Decaffeinated Coffee, Hot Tea or Hot Cocoa (8 servings) \$18

Urn of Locally Roasted Coffee, Decaffeinated Coffee, Hot Tea or Hot Cocoa (40 servings) \$60

A La Carte Snacks

Individually Packaged Cheese (GF) \$1.50

Assorted Nature Valley Bars \$2

Chocolate Chip Cookie \$1.50

Sugar Cookie \$1.50

Ghirardelli Brownie \$2.50

Plated Ghirardelli Brownie with a Raspberry Glaze \$2.75

Whole Fruit—Apples, Bananas and Orange Wedges (GF) \$2

Blueberry Muffin \$2

Bakery Donut \$2

Individual Yogurt (GF) \$2.50

Individual Bag of Potato Chips \$3

Assorted Bags of Trail Mix (GF) \$3

Homemade Assorted Banana and Zucchini Bread \$4

Homemade Lemon Squares \$2.50

Bagel with Cream Cheese, Jellies and Butter \$3

English Muffin with Peanut Butter, Jellies and Butter \$3

Sliced Fruit Tray (GF) \$4/per person

Break Packages



18% gratuity & 2% facilities charge not included—prices are subject to change . Gluten Free Options (GF)

Sunrise Break \$8

Bakery Donuts, English Muffins, Butter, Jellies and Individual Yogurts
Served with Assorted Bottled Juices and Freshly Brewed Locally Roasted Coffee

Morning Glory \$7

Fresh Seasonal Fruit and Assorted Nature Valley Bars
Served with Freshly Brewed Locally Roasted Coffee

Sweet & Salty \$8

Chocolate chip cookies, Ghirardelli Brownies and assorted trail mix.
Served with assorted beverages

Build Your Own Trail Mix \$10

Mixed nuts, white chocolate chips, chocolate chips, raisins, dried cranberries, dried pineapple, M&M's and sunflower seeds

Mid-Morning Pick Up \$10

Fresh Baked Banana and Zucchini Bread, Individually Packaged Cheese and Whole Fruit
Served with Assorted Bottled Juices

Build Your Own Parfait \$9

Vanilla Greek Yogurt, Seasonal Fresh Fruit, Montana Crunch Granola, Almonds and Coconut

Healthy Harvest Break \$11

Fresh Seasonal Vegetables with Ranch Dip, Assorted Cheeses, Gourmet Crackers

All Day Packages \$39



Buffet Minimum of 25, If less please Add \$3 Per Person (Not available for 14 and under)
18% gratuity & 2% facilities charge not included—prices are subject to change .

All Day Packages can not be split between two days.

AM Breakfast

Bakery Donuts, Blueberry Muffins, Individual Yogurt (GF)

Served with Freshly Brewed Locally Roasted Coffee and Assorted Bottled Juices

Substitute with any breakfast buffet for an upcharge , see page 6 for pricing

Mid Morning Break

Fresh Seasonal Fruit and Assorted Nature Valley Bars

Served with Freshly Brewed Locally Roasted Coffee and Assorted Beverages

Lunch Buffet

Please Select One

Option 1—Pre-Made Sandwiches (Choice of Two)

Black Forest Ham, Corned Beef, House Roasted Turkey or House Roasted Beef

Swiss, Cheddar or Provolone Cheese

Wheat, White or Sourdough

Tomato and Lettuce, Mustard and Mayonnaise on Buffet

Garden Salad with Italian and ranch dressing, potato salad and kettle chips

Option 2—Sedona

Seasoned ground beef, achiote chicken with peppers and onions, hard and soft taco shells,

Spanish rice, refried beans, cheddar cheese, tomatoes, lettuce and sour cream

Served with house fried tortilla chips and salsa

Option 3—The Trail Ride

Mesquite chicken, barbeque pulled pork, home-style baked beans, hickory bacon potato salad,

red delicious apple slaw, house made brioche buns and homemade Jack Daniels BBQ Sauce

Substitute with additional buffets for an upcharge , see page 11 for pricing

ALL lunch buffet's served with Freshly brewed iced tea

PM Break

Ghirardelli Brownies, chocolate chip cookies, apples and oranges

Served with Assorted Beverages



Served Breakfast

Includes freshly brewed locally roasted coffee

18% gratuity & 2% facilities charge not included—prices are subject to change .

Gluten free options (GF)

Max 1 option per every 100 ordered

Palisade Falls \$14

Vanilla French toast with maple syrup, served with scrambled eggs and hickory smoked bacon

Sunrise Quiche \$15

Ham, spinach, mushrooms, onions, bacon, gouda and mornay sauce, served with a side of melons

Ranch House Benedict \$16

Scrambled eggs, green peppers, Onions and Black Forest ham on a biscuit ,
Topped with homemade country gravy, served with fried potatoes

Wake Up Wraps \$17

Please Select One

Option 1—Scrambled eggs, sausage, bacon, ham, cheddar, and tomatoes
wrapped in a garlic herb tortilla

Option 2— Scrambled eggs, pepper jack, pico de gallo, chorizo, and black beans in a
jalapeno cheddar wrap with a side of sour cream

Both options served with country potatoes

Steak and Eggs \$22

6oz Center cut Certified Angus Beef top Sirloin

Served with scrambled eggs, cheddar cheese and a side of country potatoes

Upgrade your Meal Today

(1) Add cheese to your scrambled eggs for \$1.25

(2) Upgrade your Country / Fried Potatoes to Potatoes O'Brien for \$2



Breakfast Buffet

Includes freshly brewed locally roasted coffee

Buffet Minimum of 25, If Less Please Add \$3 Per Person (Not available for 14 and under)

18% gratuity & 2% facilities charge not included—prices are subject to change .

Gluten free options (GF)

Max one option

The Continental Divide \$13

Sliced fresh fruit, bakery donuts, assorted yogurt, English muffins, jellies and butter
Served with assorted bottled juices

The Yogo \$15 (Upgrade on All Day Package—\$7)

Scrambled eggs, country potatoes, hickory smoked bacon and seasonal fresh fruit

Spanish Peaks \$16 (Upgrade on All Day Package—\$8)

(Build Your Own Burrito)

Redneck chorizo sausage, scrambled eggs, black beans, chopped onions, grated cheddar, salsa, sour cream, country potatoes and flour tortillas

The Big Sky Breakfast \$17 (Upgrade on All Day Package—\$9)

Egg casserole with onions, mushrooms, cheddar cheese, tomatoes, and green peppers
Served with a side of smoked sausage and country potatoes

The Old Faithful \$17 (Upgrade on All Day Package—\$9)

Scrambled eggs, vanilla French toast, hickory smoked bacon, seasonal fresh fruit and Country Potatoes

Cowboy Benedict \$17 (Upgrade on All Day Package—\$9)

Country Biscuit with homemade sausage gravy, scrambled eggs, peppers, onions, ham and Country Potatoes

The Bozeman Breakfast \$19 (Upgrade on All Day Package—\$11)

Scrambled eggs with cheddar cheese, green onions and tomatoes, Potatoes O'Brien with diced green peppers and onions, hickory smoked bacon, seasonal fresh fruit and vanilla French toast
Served with assorted bottled juices and hot tea

Upgrade your Meal Today

(1) Add cheese to your scrambled eggs for \$1.25

(2) Upgrade Country Potatoes to Potato O'Brien's for \$2

(3) Add marinated flank steak with peppers and onions for \$7



Served Lunch

Includes freshly brewed iced tea

Maximum three served selections per event, select one side for all:

Pasta salad, garden salad, hickory smoked bacon potato salad or kettle chips
18% gratuity & 2% facilities charge not included—prices are subject to change .

Gluten free options (GF)

Max 1 option per every 100 ordered

Veggie Wrap \$13

Fresh spinach, cucumber, thinly sliced red onion, diced tomatoes, mushrooms,
roasted pepper aioli and feta cheese in a garlic herb tortilla

Caribbean Mango Glazed Chicken \$16

Grilled Caribbean glazed chicken breast served with black beans and rice and topped

With kiwi-pineapple salsa. **No side selection**

Italian Turkey and Bacon Wrap \$17 (half \$14)

Home roasted turkey, hickory smoked bacon, romaine lettuce, parmesan cheese, tomatoes and
artichoke hearts with a pesto aioli on a garlic herb tortilla

Chicken Caesar Wrap \$17 (half \$14)

8oz Grilled chicken , parmesan cheese, tossed greens in Caesar dressing on a garlic herb tortilla

Angus Beef Sandwich \$19

Thinly shaved prime rib, horseradish cheddar, sauteed onions and mushrooms

On rosemary focaccia , served with demi sauce

Caprese Portabella Mushroom Sandwich \$16

Marinated portabella mushroom with fresh mozzarella, tomato & basil pesto on rosemary focaccia

Southwest Steak Rollup \$17 (half \$14)

Southwest steak, grilled peppers, onions, lettuce, southwest sour cream and
pico de gallo in a Jalapeno cheddar wrap

Served with a side of house fried tortilla chips and salsa

Walnut Chicken Apple Salad (GF) \$18 (half \$15)

Chargrilled chicken, dried cranberries, apples, feta and toasted walnuts on

A bed of fresh romaine, served with a side of champagne vinaigrette **No side selection**

Add a side Salad (\$5)



Served Dinner

Includes freshly brewed iced tea or locally roasted coffee, dinner rolls and butter

Maximum three served selections per event, select one side for all

18% gratuity & 2% facilities charge not included—prices are subject to change .

Gluten free options (GF)

Max 1 option per every 100 ordered

Salad Options

Garden salad—mixed greens, cucumbers, tomatoes and carrots

Caprese salad—mozzarella, tomato and basil with balsamic glaze - **Add \$1.50**

Spinach salad—spinach, feta, dried cranberries and candied bacon - **Add \$1.50**

Frontier salad—mixed greens, bleu cheese crumbles, bacon, carrots and candied almonds - **Add \$1.50**

Vegetable Options (Select One)

Lemon garlic steamed broccoli

Roasted zucchini and yellow squash

Honey butter tarragon carrots

Green beans with caramelized shallots

Chef's choice medley

Bacon buttered Brussel sprouts

Starch Options

Seasoned baked potato

Boursin garlic whipped potatoes

Thyme roasted baby red potatoes

Wild Rice blend

Loaded mashed potatoes - **Add \$1**

Twice baked potatoes (groups of 150 or less only) - **Add \$1**

Pasta Options

Pasta Primavera \$20

Olive oil, garlic, spices, zucchini, yellow squash, broccoli, red onion, red pepper, tomatoes

And penne pasta

Includes garden salad, but does not include starch or vegetable selection

Zucchini / Squash Options



Farci Portabella (GF) \$20

Italian portabella mushroom stuffed with sauteed zucchini, tomatoes, onions and Broccoli on a bed of wild rice. Finished with parmesan cheese and basil pesto

Includes garden salad, but does not include starch or vegetable selection

Medley Wellington \$21

Zucchini, onions, mushrooms, broccoli, and carrots in a puff pastry topped with Champagne cream sauce

Includes garden salad, but does not include starch or vegetable selection

Sonoran Acorn Squash (GF) \$20

Half acorn squash baked and stuffed with Spanish rice, black beans, corn, queso fresco Pico de gallo and avocado sour cream

Includes garden salad, but does not include starch or vegetable selection

Pork Options

Herb Roasted Pork Loin \$22

8oz Roasted pork loin brushed with Dijon brandy sauce and topped with Caramelized onions and fresh parsley

Fish Options

Hawaiian Mahi \$24

6oz Grilled Mahi topped with sweet 'n sour sauce and wonton crisps

Grilled Salmon (GF) \$36

8oz Seasoned salmon with green onions

Served with choice of sauces

(Choose 1) Lemon dill vodka cream sauce, honey siracha, or hoisin BBQ

Seafood + Steak Option

Surf and Turf \$38

6oz Center cut Certified Angus Beef top sirloin finished with gorgonzola cream sauce and Coconut shrimp with sweet n' sour sauce



Beef Option's

Petite Top Sirloin 6oz (GF) \$27

6oz. Center cut top sirloin (choice of sauces below)

Top Sirloin 8oz (GF) \$34

8oz. Center cut Certified Angus Beef (choice of sauces below)

Top Sirloin 10oz (GF) \$40

10oz. Center cut Certified Angus Beef (choice of sauces below)

New York Steak 10oz \$37

10oz. New York strip (choice of sauces below)

Roast Prime Rib (GF) \$42

10oz. Prime cut Certified Angus Beef, slow cooked to perfection with a side of creamy horseradish

Choice of Sauces

(1) Cognac peppercorn cream sauce—Add \$1

(2) Mushroom gorgonzola Sauce (GF)—Add \$1

(3) Burgandy Sauce (GF, DF)

Chicken Option's

Champagne Chicken \$25

Sauteed breaded chicken breast with mushrooms and onions, Finished with champagne beurre blanc sauce and capers

Chicken Marsala \$26

6oz breaded chicken breast, mushrooms, onions, marsala sauce

Chicken Cordon Bleu \$28

Boneless breaded chicken breast stuffed with ham and Swiss cheese served with mornay sauce

*****Breeding can be omitted by request*****

Lunch and Dinner Buffets



Includes freshly brewed iced tea (lunch or dinner) or locally roasted coffee (dinner)
Buffet minimum of 25, if between 25-15 add \$3 per person , **Not available for 14 or less**
18% gratuity & 2% facilities charge not included—prices are subject to change .
Gluten free options (GF) - **Max one option**

Boxed Lunch \$16 (no upcharge under 25)

Black forest ham, home roasted beef, or home roasted turkey sandwich, With swiss or cheddar cheese, lettuce, tomato, mayonnaise and mustard packets, kettle chips, apple and chocolate chip cookie , and bottle of water

Soup & Salad Bar \$17 (available with all day package)

Chef's choice of (2) soups, rolls and salad bar with tossed greens, diced ham, turkey, cheddar cheese, bacon bits, tomatoes, cucumbers, broccoli, shredded carrots and croutons.
Choice of Italian vinaigrette and buttermilk ranch

The Absaroka (GF) \$19 (available with all day package)

Baked potato, homemade chili, bacon bits, cheddar, butter, fresh jalapenos, sour cream, salsa, house fried tortilla chips, and tossed salad with buttermilk ranch and Italian dressing

The Trail Ride \$22

Mesquite chicken, barbecue pulled pork, home-style baked beans, hickory bacon potato salad, red delicious apple slaw, brioche buns and homemade Jack Daniel's barbeque sauce

Sedona \$22

Seasoned ground beef, achiote chicken with peppers and onions, hard and soft taco shells, Spanish rice, refried beans, cheddar cheese, tomatoes, lettuce and sour cream
Served with house fried tortilla chips and salsa **Add GF shells for \$2 more**

Soup Salad and Wraps \$22 (upgrade on all day package \$3)

Soup of the day with crackers, pre-made 1/2 Italian turkey wraps, tossed salad with buttermilk ranch and Italian vinaigrette, broccoli salad and Italian pasta salad

The Outfitter \$24

Black forest ham, home roasted beef, or home roasted turkey sandwich, with swiss or cheddar cheese, assorted breads, lettuce, tomatoes, mayonnaise and mustard
Served with hickory smoked potato salad, fresh green salad and kettle chips

Rocky Mountain Cowboy \$24 (upgrade on all day package \$5)

Grilled 1/2 lb. hamburgers with sauteed mushrooms and onions, brioche burger buns, swiss and cheddar cheese, tomatoes, pickles, lettuce, hickory bacon potato salad, chipotle black bean and corn salad and red delicious apple cole slaw

Upgrade to Bison Burgers for \$4 (upgrade on all day package \$9)



Taste of Italy \$27

Two pastas: Penne and spaghetti

Two meats: Meatballs and chicken breast

Two Sauces: Homemade marinara and alfredo sauce

Also includes diced tomatoes, steamed broccoli, sauteed mushrooms and shaved parmesan cheese

Accompanied by a caesar salad and garlic bread

Southern Comfort \$29

Chicken fried steak with homemade country gravy, Jack Daniel's BBQ pulled pork with brioche buns

Garden salad with candied pecans, chipotle coleslaw, cold smoke mac and cheese, and

Bacon cream-style corn casserole. Served with cornbread with honey butter

Mardi Gras \$29

Andouille sausage and shrimp gumbo, blackened chicken with green peppers and onions, red beans and rice, cajun green beans and cornbread

Hawaiian Luau \$30

Huli Huli chicken, teriyaki beef, kim chee, roasted coconut rice, Hawaiian mac salad, sides of pineapple, red pepper flakes, pickled onions, sesame seeds, green onions, teriyaki sauce and Hawaiian rolls

Granite Peak \$38

Select two entrees:

Carved herb crusted roast beef (CAB)

Carved prime rib * (CAB) - **add \$9 per person**

Caribbean grilled chicken with mango butter sauce, sliced pineapple and cilantro

Pork tenderloin topped with shallots and honey mustard glaze

Pan seared chicken with sundried tomato cream sauce

Grilled salmon—**add \$2 per person**

(Choose 1) Lemon dill vodka cream sauce, honey siracha, or hoisin BBQ

Also includes: Tossed salad with buttermilk ranch and Italian vinaigrette,

Chef's choice of vegetables, Dinner Rolls

Choice of starch: Thyme roasted baby red potatoes, wild rice blend, boursin garlic mash, loaded mashed potatoes - **Add \$1** or Twice baked potatoes **(groups of 150 or less only) - Add \$1**

(\$50 Carving Station Fee)



Hors D'oeuvres

Prepared in units of **50** unless otherwise noted

18% gratuity & 2% facilities charge not included—prices are subject to change

Gluten free option (**GF**) Dairy free option (**DF**)

Cold

Charcuterie Board \$12 per person (Minimum order of 10)

Assorted gourmet meats and cheese, fruits, served with crostini and crackers

Meat and cheese display \$9 per person

Black forest ham, home roasted turkey, soppressata, salami, provolone, cheddar, served with crostini and crackers

Vegetable tray (GF) \$50

Assortment of seasonal vegetables served with bleu cheese and herb buttermilk ranch

Deviled eggs (DF) \$55

Pick one: traditional, horseradish bacon or chipotle

Chocolate dipped fruit (GF/DF) \$65

Caprese skewers \$75

Mozzarella, tomato, basil on a skewer drizzled with balsamic reduction

Antipasto skewers (GF) \$75

Grape tomatoes, artichoke hearts, fresh mozzarella, soppressata salami and Kalamata olives drizzled with a balsamic reduction (**exclude fresh mozzarella for DF**)

Smoked salmon display \$85

Nova smoked sockeye salmon, lemon, red onion, dill cream cheese, chopped egg and capers
Served with crostini (**exclude dill cream cheese for DF**)

Asparagus spears (GF) \$65

With cream cheese and ham

Salami red pepper pinwheels \$70

Fruit kabobs (GF, DF) \$90

Classic shrimp cocktail (GF) \$150

Hot



Meatballs - Pick one: BBQ, jalapeno mango, Swedish or red chili sauce **\$65**

Dairy Free BBQ \$80 , Dairy & Gluten Free BBQ \$80 Gluten Free Jalapeno Mango \$90

Egg Rolls - Served with red chili sauce (DF) \$70

New Orleans style crab cakes \$3 per cake

Served with a cajun remoulade ****Minimum order of 25**

Stuffed mushroom caps - Pick one: Bleu cheese and sausage or parmesan bison **\$95**

Bacon Wrapped Figs (DF) \$75

Asian pot stickers with teriyaki (DF) \$75

Jalapeno chorizo bites with avocado sour cream \$80 (exclude cheese for DF)

Tempura battered chicken tenders with cajun aioli \$95

Chicken skewers - Pick one: BBQ or Teriyaki (DF) **\$90**

Bone-In Chicken Wings - Pick one: BBQ or Buffalo **\$125**

Potato skins with sour cream, cheddar cheese, bacon crumbles and green onions \$100

Canapes

Achiote spiced chicken with lime \$70

Ricotta, berries and honey \$70

Greek bruschetta \$70

Cucumber cilantro shrimp \$80

Southwest flank steak, cayenne cream cheese and pico de gallo \$90

Chips, Breads and Dips

Chipotle ranch dip with potato chips \$45

French onion dip with kettle chips \$45

Salsa fresca and house fried tortilla chips \$45

Triple dip display \$70 (DF by request)

Red pepper pesto, sun-fried tomato hummus, olive tapenade and crudité of baby carrots, celery and cucumbers - Served with crostini and crackers

Seven layer dip with house fried tortilla chips \$70

Jalapeno popper dip with house fried tortilla chips \$70

Parmesan Artichoke with house fried tortilla chips \$60



Desserts

18% gratuity & 2% facilities charge not included—prices are subject to change . Gluten Free Options (GF)
Max 1 option per every 100 ordered

In-House Scratch Desserts

Scoop of Vanilla Ice Cream with a Chocolate Chip Cookie \$4.50

Topped with a chocolate drizzle

Build Your Own Ice Cream Sundae \$8

Vanilla ice cream, chocolate sauce, strawberry topping, nut topping, chocolate chips,
Oreo cookie crumbles, whipped cream and maraschino cherries

Carrot Cake \$7

Peach or Apple Pie \$6

Add scoop of vanilla ice cream \$3

Chocolate Fountain \$8

Dark chocolate, pretzels, pound cake, strawberries and pineapple

Fountain rental \$125

Minimum order of 25

Dessert Trio \$7

Key Lime Bite, Mini Mousse Cup and Bailey's Cheesecake Bite

Flourless Chocolate Torte with Chocolate Drizzle (GF) \$8

New York Cheesecake \$8

Topped with choice of raspberry compote, blueberry sauce or chocolate drizzle

Tiramisu \$8

Triple Chocolate Trifle \$8

Chocolate cake layered with chocolate pudding, Bailey's and chocolate whipped cream

Topped with a raspberry drizzle