



406-683-7891

Wedding & Event Menu Options

The Birch Creek Center participates in the Farm to College program in order to provide the freshest ingredients that are naturally grown or organically produced by growers here in Montana.

Our staff can work with you to create the perfect meal to meet your specific needs and event themes. Vegetarian, vegan and gluten free options are also available.

Dinner Buffets

Include:

Roasted new potatoes or potatoes Au Gratin; steamed broccoli with sun dried tomatoes or a fresh squash and tomato dish with parmesan/romano cheese and freshly baked Wheat Montana whole wheat or sourdough rolls or small loaves. A generous salad bar is included with mixed greens, fresh vegetables, fresh fruit and freshly prepared pasta salads. All prices are per person.

Coffee, tea, fountain pop, and juice.

Dessert choices include:

Apple crisp, berry pies, chocolate or white cake, or brownies ala mode.

Prime Rib.....	\$24.50
Wild caught salmon.....	Market Price
Italian Buffet	\$15.00
Chinese Buffet.....	\$15.00
Mexican Buffet.....	\$15.00

BBQ Options

Include:

Freshly baked rolls, garlic, bleu cheese or red skinned mashed potatoes, baked potatoes, roasted corn on the cob, and homemade baked beans.

The generous salad bar includes organic spring mix, fresh vegetables, fresh fruit, and freshly prepared pasta salads.

Coffee, tea, fountain pop and juice.

Dessert choices include:

Apple crisp, fruit pies, chocolate or white cake, or brownies ala mode.

Hamburgers.....	\$13.00
Hot dogs, polish dogs, bratwurst.....	\$12.00
Pulled pork or beef.....	\$15.50
Chicken quarters, or boneless split chicken breasts.....	\$15.50
New York Strip Steaks 10 oz.....	\$23.00