



Belton Chalet Special Event Menu

Special events at the Belton Chalet are both intimate and unique. Our Chef, Melissa Mangold, arouses taste buds with her imaginative and inventive dishes that delight any palette. She blends ingredients from our Flathead Lake orchard and local Montana growers, creating an experience as unique as the Belton.

- Buffet and Family style meals are available for up to 80 guests
- Plated meals are available for up to 60 guests
- A custom menu can be designed for your event at no additional cost
- We would be glad to assist you in choosing from our fine wine selection to complement your menu

Starters

Passed Hors D'Oeuvres

- ~ Chilled Muscovy Duck Breast with Raspberry Compote Canapé
- ~ Smoked Salmon and Dill Mousse Canapé
- ~ Grilled Vegetable and Herb Cream Cheese Canapé
- ~ Sliced Tenderloin with bleu cheese & capers Canapé
- ~ Belgian Endive Stuffed with Blue Cheese, Walnuts, and Grapes
- ~ Spanikopita with Spinach, Feta & Herbs
- ~ Crab Stuffed Mushrooms
- ~ Shrimp on Blue Corn Tortillas served with Guacamole & Cilantro
- ~ Prosciutto wrapped Asparagus, grilled with Balsamic Marinade

Displayed Hors D'Oeuvres

- ~ Vegetable Crudit , fresh seasonal vegetables with Asiago Dipping Sauce
- ~ Seasonal Fruits & Cheeses Platter
- ~ Baked Brie with Sweet or Savory Filling, served with assorted crackers
- ~ Smoked Salmon Tray served with traditional garnishes and crackers
- ~ Shrimp Cocktail with spicy cocktail sauce
- ~ Buffalo Meatballs with House BBQ Sauce



The Main Event *Choose either Plated style or Buffet/Family Style*

Plated Style *choice of two entrees, one salad, one vegetable, and one starch.
Served with fresh rolls and butter*

Salads *choose one*

- ~ Mixed Greens & Veggies with Candied Walnuts, choice of two dressings:
Creamy Gorgonzola, Balsamic Vinaigrette, Raspberry Vinaigrette, Creamy
Lemon Parmesan
- ~ Traditional Caesar with Garlic Croutons and Grated Parmesan

Entrées *choose two*

- ~ Prosciutto Wrapped Chicken Breast topped with Dijon Cream
- ~ Pecan Crusted Trout drizzled with Orange Rosemary Sauce
- ~ Seared Pork Chop topped with Caramelized Onion and Apple Demi-Glace
- ~ Caribbean Spiced Halibut with Ginger Mango Coulis
- ~ Pan Seared Duck Breast finished with Fig Port Demi-Glace
- ~ Grilled Beef Sirloin Steak with Gorgonzola Compound Butter
- ~ Slow Roasted Prime Rib
- ~ Grilled Buffalo Tenderloin with Bourbon Demi-Glace

Starch *choose one*

- ~ Roasted Garlic & Shallot Mashed Potatoes
- ~ Herb Roasted Red Bliss Potatoes
- ~ Basmati Rice Pilaf
- ~ Smothered Gouda Potato Gratin

Vegetable Selections *choose one*

- ~ Vegetable Medley, Sautéed and Seasoned in Olive Oil
- ~ Green Beans with Bacon
- ~ Ginger Honey Glazed Carrots

Children's Entrées

- ~ Dino Nuggets
- ~ Macaroni & Cheese



Buffet and Family Style *includes Field Greens Salad with Fresh rolls and Butter*

Roasted Delight

Roasted Pork Loin finished with a Shallot Demi-Glace & Quartered Chicken Slow Roasted and seasoned with Garlic and Rosemary. Served with Wild Rice Pilaf and Roasted Red Bliss Potatoes and Sautéed Vegetable Medley. **\$27 per Person**

Land & Sea

Roasted Beef Top Round with Aus Jus and Horseradish & Grilled Salmon finished with Lemon Chardonnay Butter Sauce. Served with Gouda Gratin Potatoes and Vegetable Medley. **\$28 per Person**

The Montana Buffet

Sliced Buffalo Prime Rib with Wild Mushroom Demi & Baked Whitefish with a Flathead Cherry Sauce. Served with Country Mashed Potatoes and Sautéed Vegetable Medley. **\$35 per Person**

Optional Carving Station: \$150.00 Set up Fee plus Service Fee

Vegetarian Entrees

Garden Penne Pasta tossed with artichokes, sun-dried tomatoes, crimini mushrooms, roasted shallots, and spinach tossed within a light pesto cream sauce

Napoleon-style Layered Eggplant with yellow and red tomatoes, zucchini, squash, arugula, and crimini mushrooms finished with apesto drizzle and balsamic reduction