



Kopper Kitchen Buffet Menu

\$36 per head (minimum headcount of 25)

***Menus listed below are only available buffet style**

***Buffet service charge is included in price per head**

***No Substitutions**

Loaded Macaroni and Cheese Bar

- House 5 Cheese Macaroni and Cheese
- Pulled Pork
- Buffalo Chicken
- Toppings include a variety of grated/crumbled cheese, buttered crackers, and Mexican street corn.
- Your choice of Salad from below

Italian Buffet Pasta bar

- 2 types of pasta (spaghetti, linguini, cavatappi)
- Herb Roasted Chicken
- Gluten Free Beef Meatballs
- Add garlic butter shrimp as a third protein for an additional \$5/head
- Three Sauces, all house made: Pesto, Marinara and Alfredo (on the side for guests to choose from)
- Italian Vegetable Medley
- Your choice of Salad from below



Southwest Buffet

- Pulled Pork and Caramelized Onion Enchiladas with Verde Sauce
- Your Choice of Traditional Spanish Rice or Cilantro Lime Rice
- House pinto beans seasoned or black beans (please let us know if you have vegetarians/vegans in your group)
- Mexican Street Corn
- Toppings to include: shredded lettuce, salsa, sour cream, diced green onions, cilantro, grated cheese
- Mexican Cabbage Slaw (or your choice of one of our standard salads)
- Guacamole available for an additional \$3/head
- Chips available for an additional \$2/head

Cajun Buffet

- House Red Beans and Rice with Locally made Andouille Sausage (GF/Nitrate Free)
- Your choice of Blackened Shrimp, Chicken or Steak medallions (choose 2 for an additional \$5/head)
- Southern Style Green Beans
- Biscuits or corn bread
- Your choice of Salad from below



Build Your Own Burrito Bar

- Your Choice of Two Proteins from the following:
 - Thin shaved tri tip
 - Smoked pulled pork
 - Garlic lime marinated chicken
 - Blackened Shrimp
- Your Choice of Traditional Spanish Rice or Cilantro Lime Rice
- House pinto beans or seasoned black beans (please let us know if you have vegetarians/vegans in your group)
- Mexican Street Corn
- Toppings to include: shredded lettuce, salsa, sour cream, diced green onions, cilantro, grated cheese
- Mexican Cabbage Slaw (or your choice of one of our standard salads)
- Guacamole available for an additional \$3/head
- Tortillas available for an additional \$2/head
- Chips available for an additional \$2/head



Salad

- House salad - mixed greens, cucumbers, grape tomatoes, shaved carrots and your choice of balsamic vinaigrette or buttermilk ranch
- Caesar salad with house made croutons
- Kopper Signature Salad - mixed greens with sliced strawberries, huckleberries, shaved radishes, goat cheese, seed medley, and house huckleberry balsamic vinaigrette
- Poached Beet Salad - mixed greens with red and/or gold poached beets, candied pecans, crumbled feta, micro greens and a citrus vinaigrette.
- Deconstructed Wedge Salad - chopped iceberg lettuce with grape tomatoes, bacon, crumbled blue cheese, candied walnuts and your choice of blue cheese dressing or a maple vinaigrette.

Extras:

Cake Cutting

- Available for a flat rate of \$200
- Includes cake cutting, service to either a buffet or dessert station and clearing of dessert plates.

Ice and Water

- Available for a flat rate of \$150 for events under 50 headcount & \$3/head for water service for events over 50 headcount
- Includes delivery of ice if necessary
- You will need to rent carafes corresponding to your number of tables.
- Water glasses will be filled with ice and water prior to reception.



Artisan Bread and Butter

- Available for an added charge of \$2 per head. Can be served on the buffet, plated or family style at tables. Baskets provided, we recommend you rent napkins for baskets to match your linens

Lemonade and Iced Tea Station

- Available for a flat rate of \$50 for every 25 people and will include disposable clear plastic cups
- We require you to rent beverage dispensers through your rental company for each beverage, but we will supply the ice.

Coffee Station

- Available for a flat rate of \$50 for every 25 people and will include regular and/or decaf coffee, hot water for tea, disposable cups, sugar and sugar substitutes and cream.
- We provide air pots for dispensing coffee and hot water, but we do require one outlet to power our percolator.

***There will be a travel fee of \$50 for all weddings within Kalispell, \$150 to surrounding flathead valley within 25 miles, and \$300 for mileage of 25-45 of Kalispell, anything further subject to an additional travel fee**

***All necessary service ware (chaffing dishes, platters, etc.) and serving utensils are included in price. We do not provide plates, flatware or napkins.**

***Appetizers are not included in wedding tiers but may be ordered at an additional charge.**

***There will be a gratuity of 18% and 7% Admin fee added**