



Kopper Kitchen

Buffet Menu

\$36 per head

***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 to include a variety of grated/crumbled cheese, buttered crackers, crumbled bacon, chopped tomatoes and basil, and Mexican street corn.
- Your choice of Salad from below

Italian Buffet Pasta bar

- 2 types of pasta (spaghetti or linguini and cavatappi)
- Herb Roasted Chicken
- Gluten Free Bison Meatballs
- Add garlic butter shrimp as a third protein or an additional \$5/head
- Three Sauces, all house made: Pesto, Marinara and Alfredo
- 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 (please let us know if you have vegetarians/vegans in your group)
- Mexican Street Corn
- Toppings to include: shredded lettuce, diced tomatoes, sour cream, green onions, cilantro
- Mexican Red Cabbage Slaw (or your choice of one of our standard salads)
- Guacamole available for \$3/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
 - 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, diced tomatoes, sour cream, diced red onions, and cilantro
- Mexican Red Cabbage Slaw (or your choice of one of our standard salads)
- Guacamole available for \$3/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
- 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 start.

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.

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.

***All wedding Tiers include set up and delivery within Kalispell. There will be a delivery charge of \$150 for all weddings outside of Kalispell (including Glacier National Park, Bigfork, Whitefish, Lakeside, Kila, Marion, Olney, etc.)**

***All necessary service ware (chaffing dishes, platters, etc.) and serving utensils are included in price.**

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

***There will be a gratuity of 18% added on all food costs.**