



Signature Menu

Minimum headcount of 25 guests

Each tier includes your choice of one of our signature salads, entrée, and two sides.

Entrée Selection Options:

One entrée selection – served as an 8 oz. portion per guest.

Two entrée selections (duet plate) – served as 4 oz. portions of each protein per guest.

Two entrée selections with guest RSVP – guests will select their preferred entrée in advance and receive an 8 oz. portion of their choice. Final RSVP counts must be provided no later than two weeks before your event.

For events with over 100 guests, served buffet-style, we offer two starches and two vegetables to best accommodate the guest count.

Please note that The Kopper Kitchen does not provide plates, flatware, glassware, or linens. Should you require these items, you will be responsible for arranging rentals.

Disposable plates and cutlery are available for an additional charge.

Tier 1 | Classic Selection

\$38 per Guest

Available for Buffet or Family-Style Service Only

Salad – your choice of salad listed below

Entrée – Choose one of the following to be served in an 8-ounce portion or choose two items to be served as a protein duet in 4-ounce portions.

- Herb roasted airline chicken breast
- Fennel Braised Brisket (Please note: this preparation is not smoked or barbecue-style)
- Chicken breast, Cod filet or Pork medallion with creamy mustard sauce
- Parmesan herb baked cod
- Grilled beef tri-tip roast with your choice of chef-crafted sauce
 - *Caramelized Onions and Horseradish Cream Sauce*
 - *House Chimichurri*
 - *House Romesco Sauce*

Sides – your choice of two sides from list below

Tier 2 | Elevated Selection

\$52 per Guest

Salad – your choice of salad listed below

Entrée – Choose one of the following to be served in an 8-ounce portion or choose two items to be served as a protein duet in 4-ounce portions.

- Beef Medallion served with your choice of chef-crafted sauce
- Standing Strip Loin served with your choice of chef-crafted sauce (Served only as a carving station)
- Bison Teres Major Medallion served with your choice of chef-crafted sauce

Sauce Selections:

- *Caramelized Onions and Horseradish Cream Sauce*
- *House Chimichurri*
- *House Romesco Sauce*
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- Chicken Marsala with a red wine and mushroom reduction
- Lemon Caper Chicken
- Wild Caught Salmon served with your choice of accompaniment
 - *Housemade Pesto*
 - *Mango Salsa*
 - *Huckleberry gremolata*
- Brined Airline Chicken Breast with huckleberry gremolata
- Beef Ragu over a Creamy Polenta with Blistered Tomatoes, Balsamic Reduction and a Basil Chiffonade (the Polenta for this entree will serve as one of your choices of sides)
- Slow roasted pork carnitas over elote polenta with pickled shallots, chimichurri & queso fresco (the Polenta for this entree will serve as one of your choices of sides)

Sides – your choice of two sides from list below

Tier 3 | Signature Selection

\$65 per head

Salad – your choice of salad listed below

Entrée – Choose one of the following to be served in an 8-ounce portion or choose two items to be served as a protein duet in 4-ounce portions.

- Elk tenderloin medallions or Bison tenderloin medallions with Flathead Cherry and red wine demi glaze
- Flathead Lake Trout with creamy mustard sauce OR huckleberry gremolata
- Wild Caught Halibut with your choice of chef-crafted sauce
 - *Lemon Caper Beurre Blanc*
 - *Huckleberry Gremolata*
 - *Leek Sauce*
- Choice of USDA Prime beef medallion served with your choice of chef-crafted sauce
 - *Caramelized Onions and Horseradish Cream Sauce*
 - *House Chimichurri*
 - *House Romesco Sauce*
- Bison Ragu over a Creamy Polenta with Blistered Tomatoes, Balsamic Reduction and a Basil Chiffonade (the Polenta for this entree will serve as one of your choices of sides)
- Confit Duck Leg & Thigh with Cherry or Apricot Mostarda
- Prime Rib Roast (only available as a carving station)
- Steak Roulades with prosciutto, herbed gournay cheese, fig compote finished with fresh gremolata
- **Sides** – your choice of two sides from list below

Vegetarian Entrees (Available with All Tiers)

- Forest Mushroom Medley over Creamy Polenta
- Ratatouille
- Stuffed Portabella Mushroom
- Stuffed Pepper
- Vegetable Legume Medley (Seasonal)
- Chickpea Fritter with Lemon Tahini Sauce and Mediterranean Vegetables
- Vegetable Empanada
- Vegan Mousaka (Contains nuts. A nut-free option is available upon request; however, it will not be dairy-free)
- Plant based "meat" ball over creamy polenta

Salads

- **House Salad**
 - Mixed greens, cucumbers, grape tomatoes, microgreens and your choice of house citrus vinaigrette or buttermilk ranch
- **Caesar Salad**
 - Crisp romaine with shaved pecorino, fried capers and house made croutons
- **Kopper Signature Salad**
 - Mixed greens with sliced strawberries, huckleberries, shaved radishes or radish microgreens (as available), goat cheese, seed medley, and house huckleberry balsamic vinaigrette
- **Brussel Sprout Salad**
 - Shaved brussel sprouts, blueberry, slivered almonds and dressed with a honey rice vinaigrette (available in Fall ONLY)
- **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.
- **Montana Wedge Salad**
 - Romaine heart wedges, grape tomatoes, grilled corn, crispy cheddar bits, bacon lardons, pickled shallots w/ honey mustard vinaigrette

Sides

Starches:

- o Herb Roasted fingerling potato medley
- o Signature 5 Cheese Macaroni and Cheese
- o Lemon herb orzo
- o Whipped Yukon Gold Mashed Potatoes
- o House Scalloped Potatoes with thyme infused cream, onions and shallots
- o Chipotle Scalloped Potatoes
- o Elote Creamy Polenta
- o Rice Pilaf

Risottos:

***Requires onsite cooking and will incur an additional charge of \$2 per person.**

Available exclusively for parties of 100 or fewer with plated dinner service.

- o Signature Truffle Risotto
- o Brown butter and Sage Risotto
- o Risotto Bianco
- o

Vegetables:

- o Roasted brussels sprouts
- o Marinated asparagus
- o Italian vegetable medley with summer squash, zucchini, sweet onions and cherry tomatoes
- o Garlicky Green beans
- o Roasted Broccolini
- o Signature Glazed Carrots
- o Roasted Autumn Vegetable Medley (may include delicata, butternut squash, golden beets, romesco or broccoli, onions, mushrooms, blistered tomatoes, purple daikon, brussel sprouts)
- o Mexican Street Corn

Service Levels

All service levels include the clearing of plates, flatware, napkins, and chargers (when applicable). These items will be carefully returned to their rental crates and prepared for pickup by your designated rental company.

- **Full-Service Buffet - \$8 per head**
- **Full-Service Buffet with choice of Family Style or Plated Salad - \$12 per head**
- **Full Plated Dinner Service - \$16 per head**
- **Family Style Dinner Service - \$18 per head (only available when working with a full service planner or day of coordinator)**

****Feel free to inquire about our Action Stations. This is an element that can elevate your buffet in order to be more interactive with your guests. (Incurs an additional charge)***

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 & Water

- Available for a flat rate of \$150 for events with fewer than 50 guests, or \$3 per person for events with more than 50 guests.
- This includes delivery of ice, if necessary.
- Clients will need to rent carafes based on the number of tables.
- Water glasses will be pre-filled with ice and water prior to reception.

Artisan Bread and Butter

- Available for an additional charge of \$3 per person, this can be served on the buffet or family-style at the tables. Baskets will be provided, and we recommend renting napkins for the baskets to complement your linens.

***A travel fee will apply as follows: \$50 for weddings within Kalispell, \$150 for locations within a 25-mile radius of Kalispell in the surrounding Flathead Valley, and \$300 for locations between 25 and 45 miles from Kalispell. Any distance beyond 45 miles will incur an additional travel fee.**

***The price includes all necessary serviceware, such as chafing dishes, platters, and serving utensils.**

***An 18% gratuity and a 7% administrative fee will be added to the total.**