



Tiered Menu

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

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

Once you've chosen your preferred tier, you can then select your desired service level.

Disposable plates and cutlery are available for an additional charge.

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.

A minimum headcount of 25 is required for all events.

Tier 1 (Traditional) - \$36 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.

- Herb roasted chicken breast
- Fennel Braised Brisket (Please note: this preparation is not smoked or barbecue-style)
- Chicken, Cod or Pork w/ creamy mustard sauce
- Signature citrus butter shrimp
- Pork tenderloin medallions with garlic balsamic reduction
- Grilled beef tri-tip roast with your choice of accompaniment
 - Caramelized Onions and Horseradish Cream Sauce
 - House Chimichurri
 - Balsamic Reduction
 - House Romesco Sauce
- Wild Caught Salmon with Pesto Butter
- Bison Huckleberry Brat

Sides – your choice of two sides from list below

Tier 2 - \$50 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.

- Beef Medallion served with your choice of accompaniment
 - Caramelized Onions and Horseradish Cream Sauce
 - House Chimichurri
 - Balsamic Reduction
 - House Romesco Sauce
- Standing Strip Loin served with your choice of accompaniment (Served as a carving station)
 - Caramelized Onions and Horseradish Cream Sauce
 - House Chimichurri
 - Balsamic Reduction
 - House Romesco Sauce
- Chicken Marsala with a red wine and mushroom reduction
- Blackened Salmon with mango avocado salsa
- Lemon Caper Chicken
- Flathead Lake Trout with creamy mustard sauce OR huckleberry gremolata
- Brined Airline Chicken Breast w/ huckleberry gremolata
- Alaskan Wild Caught Cod with a Creamy Leek Sauce (Served Plated Style ONLY)
- 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)
- Marinated French Lamb Cutlets w/ mint chutney

Sides – your choice of two sides from list below

Tier 3 - \$62 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
- Wild Caught Halibut with your choice of accompaniment
 - Lemon Caper Beurre Blanc
 - Huckleberry Gremolata
 - Leek Sauce
- Creole style crab cakes with spicy remoulade
- Choice of USDA Prime beef or Bison tenderloin medallions with your choice of accompaniment
 - Caramelized Onions and Horseradish Cream Sauce
 - House Chimichurri
 - Balsamic Reduction
 - 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)
- Deconstructed Bison Wellington (Served Plated Style ONLY)
- Confit Duck Leg & Thigh w/ Cherry or Apricot Mustarda

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)

Salads

- House salad – mixed greens, cucumbers, grape tomatoes, microgreens and your choice of house citrus vinaigrette or buttermilk ranch
- Caesar salad 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.

Sides

Starches:

- Herb Roasted fingerling potato medley
- Signature 5 Cheese Macaroni and Cheese
- Lemon herb orzo
- Whipped Yukon Gold Mashed Potatoes
- House Scalloped Potatoes with thyme infused cream, onions and shallots
- Rice Pilaf
- Persian Rice Pilaf with dried fruit and pistachios
- Cold Italian Pasta Salad (*Cucumbers, Tomatoes, Kalamata Olives, Feta, and a House Dressing*)
- Seasonal Pasta (*Served hot and ideal as a live action station. Pasta is paired with fresh, seasonal vegetables and sauces thoughtfully selected by our chef to compliment your entree selection*)

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.**

- Signature Truffle Risotto
- Mushroom and Asparagus Risotto
- Brown butter and Sage Risotto
- VEGAN Lemongrass, Ginger and Coconut Risotto
- Risotto Bianco

Vegetables:

- Roasted brussels sprouts
- Citrus and Chili marinated asparagus
- Italian vegetable medley with summer squash, zucchini, sweet onions and cherry tomatoes
- Garlicky Green beans
- Lemon butter broccoli
- Signature Glazed Carrots
- Seasonal Vegetable Medley (*featuring seasonal availability*)
- Ratatouille
- Fall Root Vegetable Gratin

Service Levels

Please select your preferred level of service. 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 Plated Salad - \$12 per head**
- **Full Plated Dinner Service - \$15 per head**
- **Family Style Dinner Service - \$17 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, plated, or family-style at the tables. Baskets will be provided, and we recommend renting napkins for the baskets to complement your linens.

Lemonade and Iced Tea Station

- The beverage service is available for a flat rate of \$50 per 25 guests and includes disposable clear plastic cups. We require the client to rent beverage dispensers through their rental company for each beverage, ice will be provided.

***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.**