

**C O R P O R A T E &
F A M I L Y E V E N T
P A C K A G E**

**Effortless, elevated, and designed
with groups in mind.**

*Host your company gathering, team
appreciation dinner, family celebration, or
private event with ease in our warmly
appointed venue.*

*Complete with a curated menu, full service,
and thoughtful details your guests will love.*

**Now Booking Year-Round
Based on availability**

WHAT'S INCLUDED

- Exclusive use of our venue (5-hour rental)
- Tables, chairs, linens, plates, flatware, and water glasses
- Décor and table styling to complement your event
 - Full event setup and clean-up
 - Water service throughout your event
 - Buffet Dinner Service
 - Gratuuity Included

CHEF CURATED MENU

- 3 passed appetizers
- Protein duet entrée
- Seasonal vegetable & starch side
- Chef's choice light dessert

GUEST COUNT MINIMUM: 30 | MAXIMUM: 50

ALCOHOL IS NOT INCLUDED. MAY BE ARRANGED SEPARATELY THROUGH A LICENSED PROVIDER. WE'RE HAPPY TO OFFER RECOMMENDATIONS.

TIER I

Up to 30 Guests \$3,900
\$85 Per Each Additional Guest

TIER II

Up to 30 Guests \$4,350
\$100 Per Each Additional Guest

TIER III

Up to 30 Guests \$4,800
\$115 Per Each Additional Guest

READY TO RESERVE OR HAVE QUESTIONS?

WE'D LOVE TO CHAT.

EMAIL US AT EAT@THEKOPPERKITCHEN.COM

WE LOOK FORWARD TO HOSTING YOUR EVENT!

TIER I | CLASSIC SELECTION

Entrée – 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 or Pork w/ creamy mustard sauce**
- **Parmesan Herb baked Cod**
- **Grilled beef tri-tip roast with your choice of accompaniment**
 - **Caramelized Onions and Horseradish Cream Sauce**
 - **House Chimichurri**
 - **House Romesco Sauce**

SEE SALAD, SIDES & APPETIZER OPTIONS BELOW

TIER II | ELEVATED SELECTION

- **Beef Medallion served with your choice of chef-crafted sauce**
- **Standing Strip Loin served with your choice of chef-crafted sauce (Served 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***
- **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 w/ 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)**

SEE SALAD, SIDES & APPETIZER OPTIONS BELOW

TIER III | SIGNATURE SELECTION

- **Elk tenderloin medallions**
- **Flathead Lake Trout with creamy mustard sauce OR huckleberry gremolata**
- **Wild Caught Halibut with your choice of accompaniment**
 - **Lemon Caper Beurre Blanc**
 - **Huckleberry Gremolata**
 - **Leek Sauce**
- **Choice of USDA Prime beef or Bison tenderloin medallions with your choice of accompaniment**
 - **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 w/ 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**
SEE SALAD, SIDES & APPETIZER OPTIONS 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*

SEE SALAD, SIDES & APPETIZER OPTIONS BELOW

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**

S I D E S

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**
- **Chipotle Scalloped Potatoes**
- **Rice Pilaf**
- **Elote Creamy Polenta**

Risottos:

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

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

SIDES

Vegetables:

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

APPETIZERS

See Attached Appetizer Menu