



# Kopper Kitchen

## Tiered Menu

For each Tier you get your choice of one of our signature salads, an entrée and two sides. Weddings over 100 guests and served buffet style only will be recommended to choose two starches and two veggies. Once you choose your Tier you can choose your service level.

### **Tier 1 (Traditional) - \$32 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
- Greek Marinated Chicken Breast (served with tomato/cucumber/kalamata relish and tzatziki sauce)
- Signature shrimp skewers
- 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
- Wild Caught Salmon with Pesto Butter

**Sides** – your choice of two sides from list below



## **Tier 2 - \$45 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.

- Bison Meatballs
- Beef Medallions served with your choice of accompaniment
  - Caramelized Onions and Horseradish Cream Sauce
  - House Chimichurri
  - Balsamic Reduction
- Chicken Marsala with a red wine and mushroom reduction
- Blackened Salmon or Mahi Mahi with mango avocado salsa
- Mediterranean Shrimp Orzo
- Lemon Caper Chicken
- Moroccan Chicken with hot honey and fresh lemon
- Bison Meatloaf Medallions with Bacon Jam

**Sides** – your choice of two sides from list below

## **Tier 3 - \$55 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
- Bison tenderloin
- Frenched Lamb cutlets with mint chutney
- Wild Caught Halibut with Lemon Caper Beurre Blanc
- Creole style crab cakes with spicy remoulade
- Seared Scallops (only available for plated dinner service)
- USDA Prime beef tenderloin medallions with your choice of accompaniment
  - Caramelized Onions and Horseradish Cream Sauce
  - House Chimichurri
  - Balsamic Reduction



- Flathead Lake Trout with chardonnay mustard sauce
- Wagyu Beef Meatloaf Medallions

Sides – your choice of two sides from list below

## 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.

## Sides

- **Starches:**
  - Herb Roasted fingerling potato medley
  - Kopper Kitchen 5 Cheese Macaroni and Cheese
  - Lemon herb orzo
  - Garlic Mashed Potatoes
  - House Scalloped Potatoes with thyme infused cream, onions and shallots
  - Rice Pilaf
  - Persian Rice Pilaf with dried fruit and pistachios
  - Seasonal Pasta Salad
- **Risottos:**
  - \*Requires onsite cooking and will incur a \$2 per head upcharge**
  - \*Only available for parties of 100 or less with plated dinner service**
  - Signature Truffle Risotto
  - Mushroom and Asparagus Risotto



- Brown butter and Sage Risotto
- VEGAN Lemongrass, Ginger and Coconut Risotto
- **Vegetables:**
  - Roasted brussels sprouts
  - Citrus and Chili marinated asparagus
  - Italian vegetable medley with summer squash, zucchini and sweet onions
  - Green beans almandine
  - Lemon butter broccoli
  - Signature Glazed Carrots
  - Seasonal Vegetable Medley (based upon vegetables currently in season)

## **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.

## **Service Levels**

Once you have determined your menu, we encourage you to select your level of service. We offer full-service buffet, full-service buffet with a plated salad, and full plated dinner service. All service levels include clearing of plates and flatware, napkins, and chargers (when possible). These items will be returned to their rental crates and ready for pick up by your chosen rental company.

- **Full-Service Buffet - \$5 per head**
- **Full-Service Buffet with Plated Salad - \$7 per head**
- **Full Plated Dinner Service - \$9 per head**

**\*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.**

