



Tiered Menu

For each Tier you get your choice of one of our signature salads, an entrée and two sides. Events 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.

Disposable plates & cutlery available at an additional cost. We do not provide plates, flatware or napkins.

Minimum headcount of 25

Tier 1 (Traditional) - \$34 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 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
- For Vegetarian Entrees see list below

Sides – your choice of two sides from list below



Tier 2 - \$48 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.

- Choice of Beef or Bison Medallions served with your choice of accompaniment
 - 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
- Mediterranean Shrimp Orzo
- Lemon Caper Chicken
- Moroccan Chicken with hot honey and fresh lemon
- Flathead Lake Trout with chardonnay mustard sauce
- Huckleberry Brined Airline Chicken Breast
- 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)
- Deconstructed Beef Wellington (Served Plated Style ONLY)
- Marinated French Lamb Cutlets
- For Vegetarian Entrees see list below

Sides – your choice of two sides from list below



Tier 3 - \$60 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)
- 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)
- For Vegetarian Entrees see list below

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

Salad

- 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
- 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
- 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 great as an action station. Sauces and vegetable dependent on season)

- **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
- Garlicky Green beans
- Lemon butter broccoli
- Signature Glazed Carrots
- Seasonal Vegetable Medley (based upon vegetables currently in season)
- Ratatouille



- **Action Stations (Incurs an additional charge)**
 - **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.**

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 under 50 headcount & \$3/head for water service for events over 50 headcount
- 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.

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. Baskets provided, we recommend you rent napkins for baskets to match your linens

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, family style 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 - \$6 per head**
- **Full-Service Buffet with Plated Salad - \$8 per head**
- **Full Plated Dinner Service - \$10 per head**
- **Family Style Dinner Service - \$10 per head (only available when working with a full service planner or day of coordinator)**

***There will be a travel fee of \$50 for all weddings within Kalispell, \$150 to surrounding flathead valley within 25 miles, and \$300 for mileage of 25-45 of Kalispell, anything further subject to an additional travel fee**

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



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

***There will be a gratuity of 18% and a 7% Admin Fee added**