

# **Kopper Kitchen**

## **Private Dinner Menu**

Private dinners include plated dinner service and clearing of all dishes and flatware. Kopper Kitchen staff will ensure the kitchen is left in pristine condition. You will need to provide (or rent) your dishes, flatware, and napkins.

### **Bread Course**

**For each Tier we include artisan bread and butter**

### **Salad Course**

**For each Tier you get your choice of one of our signature salads.**

- 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
- 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.

## **Tier 1 - \$65 per head**

- Greek Marinated Chicken Breast with tomato/cucumber/kalamata relish and tzatziki sauce served with lemon herb orzo or herb roasted fingerling potatoes and your choice of vegetable.
- Signature shrimp with your choice of rice pilaf or lemon herb orzo, served with your choice of vegetable.
- Pork tenderloin medallions with garlic balsamic reduction served with your choice of brown butter and sage sweet potato gnocchi or a sweet potato or winter squash velvet and your choice of vegetable. Finished with a pan jus.
- Wild Caught Salmon with Pesto Butter. Served with your choice of side and vegetable.

## **Tier 2 - \$75 per head**

- Lemon caper chicken with your choice of rice pilaf or lemon herb orzo, served with your choice of vegetable.
- Moroccan Chicken with hot honey and fresh lemon served with Persian rice pilaf or saffron risotto and seasonal vegetable.
- Bison Meatloaf Medallions with Bacon Jam served with whipped Yukon gold potatoes or house scalloped potatoes and your choice of vegetable.
- Beef Medallions served with your choice of sauce accompaniment.  
served with your choice of side and vegetable.
  - Caramelized Onions and Horseradish Cream Sauce
  - House Chimichurri
  - Balsamic Reduction
  - House Romesco Sauce
- Chicken Marsala with a red wine and mushroom reduction served with your choice of mushroom and asparagus risotto or whipped Yukon gold potatoes and your choice of vegetable.

### **Tier 3 - \$85 per head**

- Elk tenderloin medallions finished with a flathead cherry and red wine gastrique, served with your choice of side and vegetable.
- Frenched Lamb cutlets with mint chutney whipped Yukon gold potatoes and your choice of vegetable.
- Wild Caught Halibut with Lemon Caper Beurre Blanc with your choice of side and vegetable.
- Seared scallops served with brown butter and sage risotto, crispy sage and brown butter drizzle and your choice of vegetable.
- Seared scallops served with whipped Yukon gold potatoes, sauteed spinach and caramelized apple and bacon lardons with a sweet and savory pan sauce.
- Flathead Lake Trout with chardonnay mustard sauce served with your choice of side and vegetable.

### **Sides**

- **Starches:**
  - Herb Roasted fingerling potato medley
  - Kopper Kitchen 5 Cheese Macaroni and Cheese
  - Lemon herb butter orzo
  - Whipped Yukon Gold Potatoes
  - House Scalloped Potatoes with thyme infused cream and shallots
  - Rice Pilaf
- **Risottos:**
  - Signature Truffle Risotto
  - Brown Butter and Sage Risotto
  - Mushroom and Asparagus Risotto
  - Saffron Risotto

- **Vegetables:**

- o Roasted brussels sprouts
- o Citrus and Chili marinated asparagus
- o Italian vegetable medley with summer squash, zucchini and sweet onions
- o Garlicky Green beans
- o Lemon butter broccoli
- o Signature Glazed Carrots
- o Seasonal Vegetable Medley

## **Service Levels**

Private dinners include the cost of an onsite chef to cook and plate your meals. All service levels include full plated dinner service as well as clearing of plates and flatware, napkins, and chargers. These items will be returned to their rental crates and ready for pick up by your chosen rental company. If you are using your own dishes, we will wash, dry, and return dishes to their appropriate location.

**- Private Parties up to 10 people - \$150**

**- Private Parties of 11-20 people - \$250**

**- Private Parties of 21-30 People - \$500**

**- Over 30 guests – contact for larger event pricing**

\*There will be a delivery charge 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 and cookware (chaffing dishes, platters, etc.) and serving utensils are included in the price.

**\*\*There will be a gratuity of 20% and a 7% Admin Fee added**