



THE PEMMICAN

EVENT MENU



Kwataqnuq

Resort · Casino

BREAKFAST & BREAKFAST

BREAK ITEMS

THE CLASSIC CONTINENTAL

Orange or apple juice, coffee, decaf, assorted teas
Assortment of fresh breakfast pastries
Fresh seasonal fruit or whole fruit
Per person

THE BASIC BREAK

Orange & apple juice, coffee, decaf
Assorted pastries, yogurt variety
Per person

SNACKS

Tortilla chips with fresh salsa or potato chips with dip
25 servings per bowl

Chex mix or cocktail peanuts
25 servings per bowl

BAGEL ASSORTMENT & CREAM CHEESE

Each

BREAKFAST PASTRIES

Assortment of scones, muffins, strudels, quick breads, and turnovers
Each

OTHER TREATS

Crispy treats, each

Brownies, each

Cookies, per dozen

PLATED BREAKFAST

SCRAMBLED EGGS, HAM, & CHEESE

Includes a variety of muffins
Per person

THE POLSON BREAKFAST

Scrambled eggs, bacon, and sausage links
Fresh seasonal fruit, mini croissants, or English muffins
Per person

MONTANA RANCH BREAKFAST

Fresh seasonal fruit, home fries
Biscuits & country gravy, scrambled eggs, sausage link
Per person

THE FLATHEAD BREAKFAST

French toast, fresh fruit, scrambled eggs, bacon
Per person

DRINKS

COFFEE

Regular or Decaffeinated
½ gallon

ICED TEA WITH LEMONS

Full gallon

FRUIT PUNCH

Served in a punch bowl with fresh sliced oranges
Per bowl

ORANGE OR APPLE JUICE

½ gallon

CHILLED LEMONADE

Full gallon

INFUSED WATER

Cucumber or fresh fruit
Full gallon

ASSORTED SOFT DRINKS AND BOTTLED WATER

Each

PLATTERS

DELI

Assortment of sliced meats and cheeses
Served with fresh baked rolls and a selection of breads
Tomato, onion, and pickles
Small tray (25 servings)
Large tray (50 servings)

VEGETABLE

Array of cut garden vegetables served with ranch dip
Small tray (25 servings)
Large tray (50 servings)

FRUIT

Display of fresh seasonal fruits
Small tray (25 servings)
Large tray (50 servings)

CHEESE AND CRACKERS

Variety of cubed cheeses and assorted crackers
25 servings
Add meat
Meats include a variety of pepperoni, salami, and summer sausage

HORS D'OEUVRES

COLD

SHRIMP COCKTAIL

Traditional cocktail sauce and fresh lemon
25 servings

SMOKED SALMON WITH CAPER DILL CREAM CHEESE

Served with toasted baguette slices
25 servings

BRUSCHETTA PLATTER

Toasted crostini topped with tomatoes, onions, and basil
Drizzled with balsamic
25 servings

HUCKLEBERRY BBQ PORK BELLY SKEWERS

Seared chorizo pork belly, pineapple, and fresh jalapeño
With a huckleberry glaze
25 servings

ROASTED GARLIC HUMMUS

Served with roasted pita chips
25 servings

GRAZING TABLE

Variety of meats, cheeses, fruits, crackers, nuts, olives, and vegetables
25 servings

HOT

COCONUT FRIED SHRIMP

Served with dipping sauce
25 servings

CHICKEN WINGS

Tossed in BBQ or sweet chili sauce
25 servings

MUSHROOM CAPS

Stuffed with sausage and cream cheese
25 servings
Substitute crab, add

STREET TACO PLATTER

Carne asada beef and marinated chicken with all the fixings
25 servings

SPINACH & ARTICHOKE DIP

Served hot with toasted crostini
50 servings

NACHO BAR

Tortilla chips, nacho cheese, ground beef, and fresh salsa
Guacamole, sour cream, onions, black olives, and jalapeños
50 servings

ALL LUNCH MENU ITEMS WILL BE LIMITED TO 2 CHOICES PER GROUP

LUNCHEON SANDWICHES

NEW YORK STRIP STEAK

New York strip served open face on a fresh toasted hoagie roll
Lettuce and tomato
Horseradish sauce on the side
Served with pasta salad
Per plate
Minimum of 15

CLUB

Ham, turkey, bacon, and cheese
On toasted bread with lettuce and tomato
Served with pasta salad
Per plate

GRILLED OR CRISPY CHICKEN BREAST

Grilled or crispy chicken breast
On toasted roll
With pesto aioli, lettuce, tomato, red onion, and feta cheese
Served with choice of apple coleslaw or pasta salad
Per plate

B.L.T.

Bacon, lettuce, tomato
On choice of white, wheat, or sourdough bread
Served with chips
Or choice of pasta salad, potato salad, or green salad
Per plate

FRECH DIP WITH AU JUS

Sliced Beef on a toasted hoagie
Served with au jus, pickle spear, and steak fries
Per plate

BOXED LUNCHESES ON THE GO (TO-GO ONLY)

Choose from savory turkey breast, roast beef, or ham
Served on honey wheat bread
With mild cheddar cheese, lettuce, and tomato
Includes mayonnaise and mustard packets
Bag of chips, piece of whole fruit, and freshly baked cookie
Per serving

LUNCH

LUNCH MENU

LUNCH SALADS

CHICKEN CAESAR

Grilled chicken breast tossed in a classic Caesar style dressing
Served over crisp romaine
Topped with diced tomatoes, croutons, and parmesan cheese
Served with a freshly baked roll
Per plate

PECAN CRUSTED SALMON

Served on a bed of romaine with cherry tomatoes and red onions
Served with house vinaigrette and a freshly baked roll
Per plate - *Dependent on Market Price*

SHRIMP & PENNE PASTA

Pasta mixed with seasonal vegetables and house vinaigrette
Served with a freshly baked roll
Per plate - *Dependent on Market Price*

GREEK

Mixed greens, spinach, feta cheese, kalamata olives, tomatoes, and cucumbers
Served with balsamic vinaigrette and a freshly baked roll
Per plate

CHICKEN ORIENTAL

Mixed greens, green onions, cabbage blend, mandarin oranges, wonton strips
Served with ginger sesame dressing
Per plate

LUNCH PASTA

CHICKEN FETTUCINI ALFREDO

Alfredo fettuccini with chicken and sauteed fresh vegetables
Topped with fresh grated parmesan, served with herbed garlic toast
Per plate

CAJUN SHRIMP PENNE

Penne pasta with shrimp, sauteed fresh vegetables
Topped with shaved parmesan, served with herbed garlic toast
Per plate

SPAGHETTI & MEATBALLS

Spaghetti noodles with meatballs
Topped with parmesan cheese, served with herbed garlic toast
Per plate

LASAGNA

Six-layer lasagna with marinara, ricotta, Italian cheese blend, & Italian meat
Served with herbed garlic toast
Per plate

PLATED

PLATED DINNERS ARE LIMITED TO TWO CHOICES PER GROUP

Served with house salad and rolls with butter
With chef's choice of vegetable or starch

HERB MARINATED CHICKEN

Chicken breast wrapped in prosciutto with fresh sage
Topped with pan sauce
Per plate

GRILLED NEW YORK STEAK

Sirloin grilled to perfection with sauteed mushrooms
Per plate, 6oz steak
Per plate, 8oz steak
Per plate, add (3) shrimp scampi

PRIME RIB

Accompanied with a creamy horseradish sauce and au jus
Per plate, 8oz prime rib
Per plate, 10oz prime rib
Minimum of 15

MONTANA-STYLE SALMON

Grilled salmon topped with huckleberry BBQ sauce
Per plate

PASTA

CHICKEN FETUCCINI ALFREDO

Fettuccini alfredo with chicken and sauteed fresh vegetables
Served with herbed garlic toast and house salad
Per plate

CAJUN SHRIMP PENNE

Penne pasta with shrimp, sauteed fresh vegetables
Topped with shaved parmesan cheese
Served with herbed garlic toast and house salad
Per plate

SPAGHETTI AND MEATBALLS

Spaghetti noodles with meatballs
Topped with shaved parmesan cheese
Served with herbed garlic toast and house salad
Per plate

LASAGNA

Six-layer lasagna with marinara, ricotta
Italian cheese blend, Italian meat
Served with salad and herbed garlic toast
Per plate

ALL BUFFETS MUST HAVE A MINIMUM OF 25

BUFFET

THE DELI EXPRESS

Assorted sliced ham, turkey and roast beef
Assortment of sliced cheeses, fresh baked rolls and breads
Lettuce, tomato, onion, mustard, and mayonnaise
Fresh fruit salad, pasta salad, and assorted cookies
Per person

ITALIAN

Six-layer lasagna with house made marinara, ricotta, asiago, mozzarella
Fresh seasonal vegetables and seasoned meat
Caeser salad and freshly baked herbed garlic bread
Per person

MEXICAN

Chicken enchilada casserole, seasoned ground beef
Hard shell tacos, refried beans, and Spanish rice
Chopped lettuce and shredded cheese
Sour cream, guacamole, fresh salsa, and tortilla chips
Per person

BALL PARK

Polish dogs, baked beans, grilled hamburgers
Lettuce, tomatoes, onions, and assorted cheeses
Potato salad and tossed green salad with assorted dressings
Per person

COUNTRY

slow roasted BBQ pork ribs and southern fried chicken
Whipped potatoes with gravy
Baked beans, coleslaw, and dinner rolls
Per person

BUILD YOUR OWN BUFFET

Choose one of each selection: protein, starch, vegetable, and salad
Dressing and rolls are included
Per person (excludes Royal Buffet option)

Royal Buffet - Slow roasted prime rib with au jus
Per person, 8oz prime rib
Per person, 10oz prime rib

PROTEIN

New York, salmon, herb marinated chicken, pork tenderloin
Additional protein, add

STARCH

Roasted baby reds, mashed potatoes, penne pasta with butter sauce
Wild rice (plain or with cranberries and almonds)
Additional starch, add

VEGETABLE

Vegetable medley (cauliflower, broccoli, & carrots), candied carrots
Broccoli, cauliflower, corn, green beans (plain or almondine)
Additional vegetable, add

SALAD

Green, Caesar, pasta, spinach with feta & cranberries
Mandarin orange, cranberry & blue cheese crumbles
Additional salad, add

DINNER MENU

VEGETARIAN

Stuffed bell peppers with a rice blend and vegetables
Per person

Stuffed portobello mushroom with risotto and fresh grilled vegetables
Per person

Mushroom served with vegetables and rice or risotto
Per person

GLUTEN-FREE

Grilled chicken sandwich served on a gluten-free bun
House salad and Italian or balsamic dressing
Per person

Garden burger served on a gluten-free bun
House salad with choice of Italian or balsamic dressing
Per person

DESSERT

CLASSIC CHEESECAKE

Topped with choice of huckleberry, strawberry, chocolate, or caramel

STICKY TOFFEE PUDDING CAKE

Creamy, buttery golden toffee sauce over a cloud of whipped cream
Layers of a dark, lightly spiced sponge cake
Generously sprinkled with finely chopped nuts

SUPER-SIZED TUXEDO TRUFFLE MOUSSE CAKE

Combined layers of dark chocolate & white chocolate mousses
Between three layers of marbled white and dark chocolate cake
Topped with dark chocolate ganache swirled with white chocolate

TIRAMISU LAYER CAKE

Light Italian custard, mascarpone cheese, whipped cream
Lady fingers soaked in espresso and liqueur

SIGNATURE WILD BERRY OR STRAWBERRY SHORTCAKE

Thinly sliced pound cake topped with
A blend of sweetened wild berries or strawberries and whipped cream

STRAWBERRY CAKE

Layered white cake with fresh strawberries and whipped cream

OPTIONS & DESSERT

“On behalf of the Confederated Salish and Kootenai Tribes, we extend a warm and heartfelt welcome to you. Our home, nestled in the breathtaking landscapes of western Montana, is a place of rich history, vibrant culture, and enduring traditions.”

The KwataqnuK Resort requires a guaranteed number of guests no later than 72 hours prior to your event

All food items from a buffet line style set-up may not be taken in “to-go” boxes from the premises

Please inform your attendant of any allergies or dietary concerns. Not all ingredients are listed on the menu

Eating raw or undercooked meats, shellfish, eggs, or poultry may increase your risk for food borne illnesses

Please be advised of an 18% gratuity

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KWATAQNUK.COM

