

Off Premise Catering Menus

The Cattlemen`s can design a Buffet just for you and your event. Below are some ideas and buffets you may choose from.

Montana Buffet

Welcome your guest to our Certified Angus hand carved Prime Rib and Shrimp Scampi line, chose two side dishes, three homemade salads or a served dinner salad. Buffet also includes dinner rolls and butter, coffee. \$29.95 per person

The Missouri

Herb Roast Beef hand carved and poached dill salmon, choose two side dishes, served dinner salad and rolls and butter, coffee. \$23.95 per guest

Smoken Joe`s BBQ

Joe will bring his Southern Pride commercial BBQ to your location. Create a menu around two of the following entrees: Baby Back Pork Ribs, Certified Angus Tri tip, Jerk BBQ Chicken, Slow smoked Brisket, Rosemary Pork Loin, Smoked Rope Sausage or Country Style Ribs. Choose two side dishes, two salads, cornbread and dinner rolls with butter.

Lemonade and Iced Tea. \$23.95

Add Peach or Berry cobbler \$2.75

Due to the nature of food costs, prices in this menu are subject to change without notice.

The Russeller

Herb Roasted Beef hand carved and Chicken Marsala. Choose two side dishes, served dinner salad and rolls and butter, coffee and water. \$21.95 per guest

Add appetizers or dessert to any buffet for additional fee.

Design your own Buffet

Entrees

Certified Angus Prime Rib	Baked Ham
Chicken Alfredo	Pork Loin
Dilled Salmon filet	Beef Rigatoni
Herb Roast Beef	BBQ Chicken
Shrimp Scampi	Fried Chicken
Shrimp Alfredo	Roast Turkey

Side Dishes

Bake Potato Bar	Rice Pilaf
Scalloped Potatoes	Fiesta Corn
Mashed & Gravy	Green Beans
Roasted Squash	Baked Beans
Rosemary baby red potatoes	Glazed Carrots

Salads

Spinach & Strawberry	Cole Slaw
Italian Pasta	Potato
Pea & Peanut	Antipasto
Mixed Greens & Dressing	Four Bean
Macaroni	Tuna Pasta
Creamy Cucumber	Crab Pasta

A Large selection of appetizers and desserts available by request

A 15% gratuity charge is added to all catering totals.