

Are you celebrating something special this summer? Whether it's a wedding, a picnic, or a family reunion, we offer a range of fresh, delicious, homemade meals so that all you have to do is enjoy the party! Did you have something particular in mind for your event? We would love to customize a menu just for you.

## SUNFLOWER CAFÉ SNACK & APPETIZER BUFFET MENU

### **Southwest Party Spread**

There's nothing more refreshing than this fresh and flavourful trio of homemade pico guacamole, heirloom refried black beans, and a crisp and spicy street corn salad. Served with delicious, organic, Non-GMO tortilla chips. (VEG) (GF)  
\$3.50 per person

### **The Farmer's Platter**

We love to showcase the best our summer produce has to offer with an array of seasonal cut vegetables, (carrots, celery, cauliflower, cucumbers, broccoli, cherry tomatoes, green beans, and snow peas when available) house-pickled vegetables, served with homemade hummus and pita chips, and a dill and blue cheese dip.  
(VEG) (GF available)  
\$4.50 per person

### **Montana Charcuterie**

Our charcuterie is a rustic display of artisan meats, aged and fresh cheese, sliced fruit, mixed nuts, local honey, house-pickled vegetables, and homemade mustard, artfully served with local preserves and organic crackers. (VEG available) (GF available) (Add Huckleberry Jam for .50 per person)  
\$150 for 20 people

### **Huckleberry Baked Brie and House Bacon**

This decadent appetizer features a lush round of creamy brie, baked with huckleberry jam, served with house bacon, and sliced baguette  
\$60 for 10 people

### **The Ultimate Chopped Salad**

Packed with protein and crunch, the sunflower chopped salad has farm greens topped with tomatoes, cucumbers, onions, boiled eggs, house bacon, dried cranberries, sunflower seeds, chopped herbs, and blue cheese, served with blue cheese dressing, Italian and red wine vinaigrette  
\$3 per person

### **Fruit Salad**

Fresh melons, stone fruits, apples, and berries lightly tossed in a ginger dressing  
\$2.50 per person

## SUNFLOWER CAFÉ DINNER BUFFET MENU

### TACOS

This buffet is inspired by the traditional street-style tacos we fell in love with while living in Mexico. We offer warm corn tortillas, homemade tomatillo salsa, chipotle salsa rojo, lime crema, guac sauce, and a cilantro & onion salad. Pick two of the following kinds of protein:

**Al pastor** - Our house specialty. Sliced pork tenderloin marinated in mild chilies and braised with pineapple.

**Grilled chicken** - marinated in lime, garlic, and herbs.

**Pork Carnitas** – marinated in chiles and citrus and cooked slow and low.

**Brussels sprouts** - roasted and served with sautéed vegetables fajita style

\$14 per person

### BURGERS & FRIES

We take pride in making some of the best burgers in town. Montana beef patties are served with toasted buns, tomatoes, lettuce, house pickles, onions, and cheddar or jack cheese, all the classic condiments along with our house remoulade sauce. Served with delicious, crispy fries.

(We also offer vegan and vegetarian burger alternatives!) (VEG) (GF)

\$14 per person

### BBQ

Our house-smoked barbecue is always a crowd-pleaser.

Enjoy a traditional homemade potato salad with boiled eggs, and sweet house pickles, along with crunchy cabbage slaw, and Cape Cod Potato Chips. Served with pulled pork and toasted buns and tender ribs, smoked to perfection and smothered in our house BBQ sauce for \$16 per person

Add Huckleberry Chipotle BBQ sauce for \$.50 per person

### LASAGNA

There's not a more powerful comfort food than homemade lasagna. We make a hearty bolganaise sauce from scratch with ground beef and spicy pork, layered between Parmigiano, ricotta, béchamel, and imported noodles. Or, we can make a vegetarian version with white sauce, spinach, zucchini, and caramelized onions.

The lasagna is served with rolls and butter as well as a house salad and homemade dressings

\$15 per person

## SUNFLOWER CAFÉ PLATED ENTREES

### THE STEAKHOUSE DINNER

Nothing says Montana like a hearty and delicious steak dinner. We provide a fresh garden salad and house dressings, rolls and butter, red wine au jus, and your choice of garlic mashed potatoes or roasted garlic potatoes. (GF) (VEG)

Beef Tri-Tip \$22.00

Beef Tenderloin \$22.00 per person

Ribeye \$ 27.00 per person

Vegetarian Meatloaf \$15 per person

### THE FRESH CATCH

In Montana, we're lucky to enjoy a vast array of lake fish and Alaskan salmon. This option includes a garden salad with house dressings, rolls and butter with one starch, one sauce and one filet option.

**Starch Options:** garlic mashed potatoes, or roasted garlic potatoes or a vegetable and rice pilaf.

**Sauce Options:** A citrus burre blanc, or a sake-ginger-wasabi sauce or the fish filet can be encrusted with horseradish and crushed walnuts.

**Fish:** Salmon or Trout or Walleye

\$ Based on Market prices

### DESSERTS

\*A variety of seasonal pies, bars, trifles and cakes are available upon request

Cheesecake with Huckleberry preserves \$5 each

Apple Pie with whip cream \$4.00 each

Brownies \$2.50 each

Chocolate Chip Cookies \$2.00 each

### DRINKS

We cannot provide alcoholic beverages, however, guests are welcome to BYOB

Coffee \$2.00

Iced Tea \$1.50

La Croix Sparkling Water \$1.00

Canned Sodas \$1.00

Punch \$1.00

Huckleberry Lemonade \$1.50

