

# Banquets at The Pollard



*The Spofford Hotel in 1896. Note the coal chute.*



# Breakfast Buffet



**Continental Breakfast** **10.00/Per Person**  
Selection of croissants, danish and muffins served with butter and fruit preserves

**Deluxe Continental** **13.00/Per Person**  
Selection of croissants, danish and muffins served with butter and fruit preserves, bagels with cream cheese, assorted yogurts and a fresh fruit display

**Classic Breakfast** **16.00/Per Person**  
Scrambled eggs with cheddar cheese, breakfast potatoes, smoked bacon, locally made sausage links, fresh fruit platter, croissants and muffins served with butter and fruit preserves

**Deluxe Classic** **19.00/Per Person**  
Eggs Benedict, Scrambled eggs with cheddar cheese, breakfast potatoes, smoked bacon and savory sausages, fresh fruit platter, assorted yogurts, granola and cold cereals, house baked croissants, muffins and bagels, served with butter, cream cheese and fruit preserves

**Healthy Breakfast** **22.00/Per Person**  
Scrambled egg beaters® with chives, chicken apple sausage, fresh fruit platter, assorted yogurts, granola and cold cereals, bagels with butter, cream cheese and preserves

**South of the Border** **22.00/Per Person**  
Soft Flour Tortillas, White Corn Tortilla Chips, Scrambled eggs, pepper jack cheese, Chorizo, Sauteed Peppers and Onions, Tomato Chipotle Salsa, spicy breakfast potatoes, fresh fruit platter, fresh baked croissants and muffins with butter and fruit preserves

**Bistro Breakfast** **25.00/Per Person**  
Eggs Benedict with hollandaise sauce, French Toast with warm maple syrup, Spinach and Mushroom Quiche, Breakfast Potatoes, Bacon and Locally Made Sausage Links, fresh fruit platter, display fresh baked croissants, Danish and muffins served with butter and fruit preserves

## Enhance your Breakfast with one of these additions:

**Omelet Station** **\$8.00/Per Person**  
Pepper Jack, Cheddar & Swiss Cheeses, Bay Shrimp, Bacon, Ham, Sun Dried Tomatoes, Mushrooms, Bell Peppers and Green Onions

**Lox and Bagels** **\$5.00/Per Person**  
Smoked Salmon, Assorted Bagels, cream cheese, sliced tomatoes, capers and sweet onions

**Eggs Oscar** **\$6.00/Per Person**  
Classic Eggs Benedict with asparagus, Dungeness crab and Fresh Hollandaise sauce

**Mimosa/Bellini** **\$6.00/Per Person**  
Champagne, Fresh Orange Juice or Peach

**Bloody Mary Bar** **\$12.00/Per Person**  
Vodka (served by bartender) Tomato Juice, Worcestershire sauce, horseradish sauce, tabasco, limes, ground pepper, celery, green olives and pepperoncini for garnish (12)

**Beverages**  
Organic Coffee and Tea Station **\$25.00 (Per 25 people)**

Assorted Canned Soft Drinks **\$2.00 Each**  
(Coke, Diet Coke, Sprite, Dr. Pepper, Coke Zero)

Sparkling Water **\$4.00**

Orange Juice, Cranberry Juice, Milk or Iced Tea **\$10.00**

Naked Juice® Fruit Drinks **\$5.00 Each**

Red Bull® Energy Drinks **\$5.00 Each**

Izze® Sparkling juices or Boylan's Natural Sodas **\$5.00 Each**

# Hors D'oeuvres



## CANAPÉS (30 piece Platters)

Smoked Salmon Spread on Cucumber Slices	35.00/Platter
Olive Tapenade Crostini	30.00/Platter
Assorted Nori Sushi Rolls	45.00/Platter
Vietnamese Spring Roll Bites	32.00/Platter
Peri Peri Prawns	30.00/Platter
Tuna Tartare with Chimichurri	40.00/Platter
Goat Cheese & Mushroom Tartlets	30.00/Platter
Prawns, Chili & Ginger Wontons	35.00/Platter
Bruschetta Crostini	30.00/Platter
Chicken Satay with Thai Peanut Sauce	40.00/Platter
Mini Crab Rolls	50.00/Platter
Lamb Sliders	60.00/Platter
Scotch Eggs	45.00/Platter
Spicy Crab Cakes	60.00/Platter
Mini Philly Beef Rolls	60.00/Platter

## PLATTERS (serves 25-30ppl)

	<u>COLD</u>	
Artisanal Cheese & Cracker Platter		50.00/Platter
Hummus & Pita Points		35.00/Platter
Seasonal Fruit Platter		35.00/Platter
Assorted Olives		42.00/Platter
Homemade Salsa & Corn Chips		25.00/Platter
Guacamole & Corn Chips		32.00/Platter
Crudités & Dip		30.00/Platter
Charcuterie Platter		40.00/Platter
Petit Fours (Assorted Chocolates)		45.00/Platter
	<u>HOT</u>	
Spanish Albondigas		50.00/Platter
Crab & Artichoke Dip with Toast Points		60.00/Platter
Beer Battered Fish		50.00/Platter
Falafel Platter with Cucumber Yogurt Sauce		45.00/Platter
Bangers & Mash		55.00/Platter

# Snacks and Goodies



## Snack Breaks

### Mediterranean Break

**\$17.00/Per Person**

Assorted Artisanal Cheese Platter, Olive Tapenade, Sun Dried Tomato Hummus, Sliced baguette, Assorted Crackers, Sparkling Mineral Water,

### Coffee Service

**\$12.00/Per Person**

Locally Roasted Organic Free Trade Coffee and Decaffeinated Coffee, Torani Flavored Syrups in Vanilla and Hazelnut, Whipped Cream, Cocoa Powder, Coffee Cakes, Biscotti, Shortbread Cookies, Chocolate Covered Espresso Beans

### English Tea Service

**\$16.00/Per Person**

Scones, Mini Muffins, Clotted Cream, Assorted Finger Sandwiches, Assorted Pastries, Selection of Teas, Milk, Sugar

### South of the Border

**\$15.00/Per Person**

Black Bean Quesadilla, White Corn Tortilla Chips, Homemade Guacamole, Tomato - Chipotle Salsa, Black Bean Salsa, Poblano Queso Dip

### Snack Time

**\$12.00/Per Person**

Chex Snack Mix, Buttered Popcorn, Granola Bars, Miniature Chocolate Bars, Mixed Nuts Assorted Sodas, Sparkling Juices and Mineral Waters

### Sweet Tooth

**\$13.00/Per Person**

Cliff Power & Energy Bars, Chocolate covered Espresso Beans, Miniature Chocolate Bars, Sour Gummy Bears, Red Bull Energy Drink, Coffee and Tea

### Cookies & Drinks

**\$8/Per Person**

Assorted Baked Cookie Platter (chocolate chip, double chocolate, oatmeal raisin, peanut butter) Cold Milk, Coffee, Tea, Hot Chocolate, Assorted Sodas, Sparkling Juices and Mineral Waters

## Goodies

House Made Granola Packs

**\$5.00/Each**

Parfaits

**\$8.00/Each**

Bowl of Mixed Nuts Assorted

**\$24.00/Each (25 ppl)**

House Baked Muffins

**\$18.00/Dozen**

Assorted Danish Bagels with Cream Cheese

**\$24.00/Dozen**

Large Double Chocolate Brownies

**\$24.00/Dozen**

Assorted Fresh-Baked Cookies (chocolate chip, double chocolate chip, peanut butter)

**\$12.00/Dozen**

Chocolate Covered Strawberries

**\$20.00/Dozen**

# Plated Luncheons



(Choose from TWO Entrée Choices or Sandwich Choices, ONE Salad Choice and One Dessert Choice. Highest Price Prevails)

## ENTRÉE CHOICES

- Roasted Pork Loin** **\$20.00/Per Person**  
Fennel Roasted Pork Loin with Granny Smith Apple and Ginger Relish, Basmati Rice, Pan Roasted Green Beans and Organic Carrots
- Fried Chicken** **\$22.00/Per Person**  
Buttermilk Fried Chicken Breast with almond sherry-shallot sauce topped with fresh grapes with basmati rice and fresh seasonal vegetables
- Walleye** **\$24.00/Per Person**  
Panko Crusted Walleye, Oven Roasted Potatoes, Lemon Buerre Blanc, Grilled Asparagus
- Pesto Crusted Salmon** **\$26.00/Per Person**  
Pesto Crusted Salmon over Lemon Orzo pasta with cherry tomatoes and julienned Sautéed zucchini
- Grilled Tri Tip** **\$22.00/Per Person**  
Grilled MT Tri Tip sliced and served with roasted garlic red wine demi glace, crispy onions, chive-buttermilk mashed potatoes and sautéed spinach
- Mushroom and Cheese Lasagna\*** **\$20.00/Per Person**  
Fresh Egg Pasta Layered with Mixed Mushrooms, Hearty Greens, Ricotta Cheese, and Roasted Tomato Sauce
- Stuffed Portabellos\*** **\$18.00/ Per Person**  
Grilled Portobello Stuffed with balsamic onions and Feta Cheese, over roasted bell peppers with pesto tortellini salad
- Lemon Fettucinne Alfredo\*** **\$20.00/Per Person**  
Grilled Chicken Breast, Asparagus, Fettucinne Pasta, Champagne and Lemon Alfredo Sauce (Add: Chicken, Steak or Shrimp for \$3.00 More)

## SANDWICH CHOICES

- Burger Time** **\$16.00/Per Person**  
Locally Raise MT Ground Beef, Cottage Bacon, White Cheddar Cheese, Grilled Onions, Romaine Lettuce & Fresh Tomato with Hand Cut Fries
- Walleye Sandwich** **\$18.00/Per Person**  
Panko Crusted Walleye on a Toasted Hoagie Bun, Cilantro Cabbage Slaw, House Made Tartar Sauce, Hand Cut Fries
- Pesto Grilled Chicken Sandwich** **\$16.00/Per Person**  
Grilled Chicken Breast Seasoned with fresh made Pesto on a Ciabatta Bun with Mixed Baby Lettuces, Tomato, Lemon Aioli & Hand Cut Fries

## SALAD CHOICES

- Field Green Salad** Mixed Greens, Cherry Tomatoes, Cucumbers, Croutons, Assorted House Made Dressings
- Caesar Salad** Classic Salad of Romaine Lettuce, Croutons, Parmesan Cheese, Fresh Ground Pepper, Lemon and House Made Caesar Dressing

**Spinach Salad** Fresh Spinach, Cranberries, Blue Cheese, Red Onion & Candied Walnuts

**Greek Salad** Romaine Lettuce, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Lemon Oregano Vinaigrette

## DESSERTS

**Double Chocolate Espresso Cake**

**Wild Berry Cheese Cake** Lightly Sweet House Made Cheesecake with Wild Berry Sauce

**Classic Tiramsiu** House Made Tiramisu made with Ladyfingers, Espresso, Mascarpone Cheese, Cocoa Powder

# Luncheon Buffets



**Deli Theme** **\$16.00/Per Person**  
Assorted Sliced Meats (Smoked Turkey, Roast Beef, Ham, Salami), Swiss, Jack and Cheddar Cheese, Field Greens Salad, Potato Salad, Fresh Vegetable Platter with Ranch Dip, Sandwich Breads, Lettuce, Sliced Tomatoes, Sweet Onions, Dill Pickles, Mayonnaise, whole grain and Dijon mustards, Fresh fruit Platter, Potato Chips, Chocolate Covered Cheesecake

**Mexican Theme** **\$18/Per Person**  
House-made Tortilla Chips, Flour Tortillas, House Made Guacamole, Shrimp Ceviche, Shredded Chicken, Slow Roasted Pork Carnitas, Mexican Style Rice, Lettuce, Tomatoes, Cheese, Cilantro, Onions, Tomatoes, Jalapenos, Sour Cream, Chipotle Tomato Salsa, Black Bean Salsa, Mexican Style Flan

**Bistro Theme** **\$20.00/Per Person**  
Orzo Salad with feta cheese, cherry tomatoes, olives, cucumbers, snap peas, mint and sweet onion-Champagne vinaigrette Field Green Salad with Dry Jack cheese and hazelnut vinaigrette Grilled Chicken Breasts with almond sherry-shallot sauce topped with fresh grapes Grilled Vegetables with extra virgin olive oil and fresh herbs Spinach and Artichoke Dip with Crostini, fresh baked Baguettes and Butter, Fruit Tartlets

**Asian Theme** **\$20.00/Per Person**  
Chicken Pot stickers, Vegetarian Spring Rolls with a sesame-soy dipping sauce, Chinese Chicken Salad with water chest nuts and sesame-soy dressing, Orange Chicken, Vegetable Teriyaki, Stir Fried Sesame Garlic Broccoli and Fortune Cookies

**BBQ Theme** **\$22.00/Per Person**  
Field Green Salad, Pulled BBQ Smoked Pork, BBQ Chicken, Corn on the Cob, Baked Beans, Buns, House Made BBQ Sauce (Mild & Spicy), Corn Bread, Fresh Brownies

**Backyard Grill Theme** **\$22.00/Per Person**  
Grilled Burgers, Grilled Sweet Italian Sausages, Southwestern Vegetarian Chili with sour cream House-made Coleslaw, Potato Salad with Bacon, Potato Chips, Lettuce, Sliced Tomatoes, Sweet Onions, Dill Pickles, Mayonnaise, Whole Grain and Dijon mustards, Country style Buns, Lemon Almond Pound Cake with Strawberry, Whipped Cream and Mixed Berry Sauce

**Italian Theme** **\$25.00/Per Person**  
Caesar Salad, Tomato-Artichoke and Mozzarella Salad, Cheese Tortellini with pesto cream, Fettuccine Bolognese, Chicken Parmesan with marinara sauce, Garlic Bread, Tiramisu

**Backyard Grill Theme** **\$22.00/Per Person**  
Grilled Burgers, Grilled Sweet Italian Sausages, Southwestern Vegetarian Chili with sour cream House-made Coleslaw, Potato Salad with Bacon, Potato Chips, Lettuce, Sliced Tomatoes, Sweet Onions, Dill Pickles, Mayonnaise, Whole Grain and Dijon mustards, Country style Buns, Lemon Almond Pound Cake with Strawberry, Whipped Cream and Mixed Berry Sauce

**Italian Theme** **\$25.00/Per Person**  
Caesar Salad, Tomato-Artichoke and Mozzarella Salad, Cheese Tortellini with pesto cream, Fettuccine Bolognese, Chicken Parmesan with marinara sauce, Garlic Bread, Tiramisu

# Traveling Lunch Options



**(Options Come with Choice of Sandwich, Chips, Fresh Fruit, Bottle of Water and Bag of Assorted Candy)**

**Roast Beef Sandwich**

\$12.00/Each

Roast Beef, Romaine lettuce, fresh tomato, herb and garlic mayonnaise on ciabatta with balsamic onions and Provolone cheese

**Turkey and Brie**

\$12.00/Each

Smoked Turkey and Brie Romaine lettuce and cranberry mayonnaise on a baguette

**Southwestern Veggie Wrap**

\$12.00/Each

Grilled Vegetarian Grilled eggplant, zucchini, roasted bell peppers, sweet onions, provolone and pesto aioli on pan rustico

**Bistro Chicken Wrap**

\$12.00/Each

Grilled chicken salad with almonds, fresh sliced baguette, sun-dried tomato and olive tapenades, (in lieu of potato chips), brie and sharp cheddar cheeses

# Plated Dinners



**(Choose from TWO Entrée Choices or Sandwich Choices, ONE Salad Choice and One Dessert Choice. Highest Price Prevails)**

## ENTREES

**Pork Tenderloin** **\$28.00/Per Person**  
Grilled Maple-Soy Pork Tenderloin apple-sherry sauce, Yukon Gold smashed potatoes and fresh vegetables

**Chicken Piccata** **\$26.00/Per Person**  
Sautéed Boneless Chicken Breast with a Lemon Garlic Caper Sauce served with Roasted Potatoes, Grilled Seasonal Vegetables

**Roasted Chicken** **\$32.00/Per Person**  
Grilled Citrus Marinated Chicken Breast With Ruby Red Grapefruit and Rosemary Sauce, Jasmine Rice, Sugar Snap Peas and Carrots

**Wild Mushroom Raviolis** **\$24.00/Per Person**  
Wild Mushroom Raviolis with Sun Dried Tomato Pasta, Spinach, Tomatoes, Extra Virgin Olive Oil White Wine Garlic and Fresh Herbs, Parmesan

**Grilled Ribeye** **\$35.00/Per Person**  
Grilled Local MT Beef With Roasted Garlic Jus, Mashed Yukon Potatoes and Sautéed Greens

**Filet Mignon** **\$40.00/Per Person**  
Petite Filet Mignon with Grilled Shrimp, Red wine demi glace, chive mashed potatoes, baby green beans and carrots

**Halibut** **\$34.00/Per Person**  
Pan Roasted Halibut julienned zucchini topped with Mediterranean ragout lemon beurre-blanc and rosemary roasted potatoes

**Salmon** **\$30.00/Per Person**  
Grilled Salmon Filet basmati rice with beurre-rouge and sugar snap peas

**Rack of Lamb** **\$40.00/Per Person**  
Rack of Lamb Balsamic Thyme and Red Wine Demi-glace, Fingerling Potatoes, baby green beans and carrots

## SALAD CHOICES

**Field Green Salad**  
Mixed Greens, Cherry Tomatoes, Cucumbers, Croutons, Assorted House Made Dressings

**Caesar Salad**  
Classic Salad of Romaine Lettuce, Croutons, Parmesan Cheese, Fresh Ground Pepper, Lemon and House Made Caesar Dressing

**Spinach Salad**  
Fresh Spinach, Cranberries, Blue Cheese, Red Onion, Candied Walnuts & Strawberry Vinaigrette

**Greek Salad**  
Romaine Lettuce, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Lemon Oregano Vinaigrette

## DESSERTS

**Tiramisu**

**NY Huckleberry Cheesecake**

**Double Chocolate Layer Cake**

**Crème Brulee**

# Dinner Buffets



## **Classic Steak & Chicken**

**\$30/Per Person**

Grilled Marinated Chicken Breasts with Italian salsa Roasted Top Sirloin sliced and served with mushroom shallot cabernet sauce Spinach and Cheese Raviolis with sun-dried tomato cream sauce Herb Roasted New Potatoes Fresh Vegetable Medley Choice of Field Greens Salad with Lemon Vinaigrette or Classic Caesar Salad

## **Surf and Turf**

**\$32.00/Per Person**

Roasted New York Strip sliced and served with demi glace with shallots, tomatoes, mushrooms, tarragon, and Roasted Sole Fish stuffed with Dungeness crab with Champagne chervil beurre-blanc, Au Gratin Potatoes, Baby Green Beans, Field Greens Salad with Lemon Vinaigrette or Classic Caesar Salad

## **Asian Fusion**

**\$36.00/Per Person**

Blacken Ahi Tuna with cucumber creme fraiche, Coriander crusted Pork Tenderloin with a tamarind sauce Asian Napa Cabbage Salad with scallions, bell peppers, black & white sesame seeds, almonds and light sesame vinaigrette Jasmine Rice Stir Fried Garlic Broccolini

## **Roman Holiday**

**\$38.00/Per Person**

Salad Caprese with fresh mozzarella, fresh tomatoes and basil Medley of Grilled Baby Vegetables with herbed olive oil Grilled Salmon with strawberry-balsamic salsa Orzo with fresh peas, smoked provolone, fresh herbs and extra virgin olive oil Blackened Tri Tip with roasted shallot red wine demi glace

## **BBQ**

**\$35.00/Per Person**

Baby Back Ribs with Barbecue Sauce Chicken with garlic, lime, cilantro, jalapeno, and cum in rub Hot Beer Sausage with roasted peppers and onions Corn, Roasted Bell Pepper and Asparagus Salad Herbed Roasted New Potatoes Homestyle Macaroni and Cheese

## **Prime Rib & Crab Legs**

**\$40.00/Per Person**

Baby Back Ribs with Barbecue Sauce Chicken with garlic, lime, cilantro, jalapeno, and cum in rub Hot Beer Sausage with roasted peppers and onions Corn, Roasted Bell Pepper and Asparagus Salad Herbed Roasted New Potatoes Homestyle Macaroni and Cheese

# Carving and Action Stations



\*All stations require a station attendant at a fee of \$75.00, Price is Per Person.

**Prime Rib** \$20.00  
Herb Crusted Slow Roasted Ribeye served with a Cabernet Roast Garlic Demi Glace, creamed horseradish

**Home Style Roasted Turkey** \$12.00  
Slow Roasted Free Range Turkey seasoned with Fresh Herbs, Garlic & Butter with Fresh Turkey Gravy

**Slow Roasted Spiced Ham** \$12.00  
Slow Roasted Ham spiced with Honey and Clove with Whole Grain Mustard Sauce

**Pasta Action Station** \$15.00  
Selection of Pasta, Veggies, Chicken, Seafood, Steak, Pomodoro Sauce, Alfredo Sauce and Cheeses

# Beverage Service



## **House Brands**

7/Per Person

(Jim Beam bourbon, Smirnoff vodka, Black & White scotch, Bacardi Light rum , Gordon's Gin, Korbel brandy, Sauza Silver Tequila)

## **Call Brands**

8/Per Person

(Jameson Irish whiskey, Jack Daniel's bourbon, Stolichnaya vodka, Bombay gin, Patron Tequila, Johnny Walker Blended scotch)

## **Premium Brands**

10/Person

Premium Brands (Kahlua, Bailey's Irish Cream and other requested cordials)

## **Beer & Wine**

House Wine Selections 6-10 Premium Wine Selections See Wine List Domestic Beer 4.00 each Imported Beer 4.50 each Non-Alcoholic Beer 3.50 each Soft Drinks 3.50 each Mineral Water 3.50 each Cordials or cognacs can be added by request prior to your event.

We offer complete beverage service. Set-up fee of 150 per bar. Minimum beverage revenue requirements may apply.