

Natali's

banquet & party room

STARTERS

All starters serve approximately 15-20 people

Cucumber Cups: Twenty-five fresh cucumber slices filled with homemade roasted red pepper hummus. \$19.95

Battered Veggie Sampler: Deep fried mushrooms, zucchini, cauliflower, and onion rings; served with ranch dressing for dipping. \$29.95

Tomato & Basil Bruschetta: Marinated tomatoes with fresh basil served with homemade croutons. \$29.95

Tortellini Salad: Two pounds of tri-colored cheese filled tortellini tossed in balsamic vinaigrette with mixed bell peppers and tomatoes. \$44.95

Ravioli: Thirty sausage and broccolini stuffed ravioli; finished with a bacon alfredo sauce. \$49.95

Cheese Log: A medley of cheese rolled with chopped walnuts and fresh parsley; served with a variety of crackers. \$35.95

Smoked Salmon: A creamy mixture of smoked salmon, cream cheese, capers and red onion; served with assorted crackers and homemade bread. \$39.95

Crab Cakes: Twenty-five bite-sized crab cakes; served with a traditional remoulade. \$49.95

Bacon Wrapped Scallops: Forty-five sea scallops wrapped with bacon; served in a lemon caper cream sauce. \$69.95

Shrimp Cocktail: Sixty jumbo cajun boiled shrimp; served with lemon and homemade cocktail sauce. \$79.95

Stuffed Mushrooms: Forty-Five bite size button mushrooms filled with Alaskan king crab stuffing. \$45.95

Also available with a vegetarian artichoke and spinach stuffing.

Asian Marinated Chicken Skewers: Twenty-five chicken skewers marinated and grilled. \$29.95

Chicken Crostini: Thirty slices of homemade baguette bread topped with sliced chicken, caramelized onions, chipotle mayo and melted Swiss cheese. \$35.95

Cowboy Coffee New York Strip "Bites": Three pounds of our award winning steak served in bite size pieces. \$59.95

Meatballs: Fifty homemade meatballs simmered in bourbon & green peppercorn demi-glace. \$65.95

Chocolate Covered Strawberries: Thirty hand-dipped strawberries. \$35.95

Fresh Fruit: Variety of seasonal fruits. \$36.95

Gratuity and Tax not included

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SPECIALTY BUFFETS

All specialty buffets include non-alcoholic beverage, seasonal sautéed vegetables, fresh garden salad, home-baked bread and your choice of mashed potatoes or wild rice.

Prices are per person

Prime Rib: Hand carved natural Angus beef; slow roasted with garlic and herbs; served with our homemade au-jus and horseradish sauce. \$24.95

Salmon: A fresh salmon filet poached in honey, lemon and dill. \$23.95

Cowboy Coffee Tenderloin: Charbroiled, natural Angus beef rubbed with our award-winning recipe of seasonings & crushed red pepper. Finished with a sweet spiced rum demi-glace. \$33.95

Asparagus & Sole Bundles: Fresh asparagus wrapped with sole filets; finished with a lemon caper cream sauce. \$25.95

BBQ Baby Back Pork Ribs: Slow simmered in our own marinade; served with our homemade B.B.Q sauce. \$29.95

Grilled Quail: Finished with a roasted raspberry chipotle glaze \$26.95

Roasted Sirloin: Thinly sliced natural Angus sirloin served with homemade au-jus and horseradish sauce. \$19.95

Lamb Chops: Grilled chops encrusted with stone-ground mustard; served with a light sour cream and chive sauce. \$28.95

Chicken Renee: Tender all natural chicken breast wrapped around fresh basil and ricotta cheese; baked with a mushroom marinara sauce. \$21.95

Ask for pricing to combine grilled chicken, shrimp scampi, poached salmon or Alaskan king crab legs to any of the above buffets.

Gratuity and Tax not included

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NATALI'S BUFFETS

All Natali's buffets include non-alcoholic beverage, fresh garden salad and bread sticks.

Prices are per person

Famous Pizza Buffet: A selection of up to three topping pizzas \$9.30

Gourmet Pizza Buffet: A selection of our specialty pizzas \$10.95

Chicken Parmesan: A breaded chicken breast smothered in marinara, mozzarella and parmesan cheeses; served with sautéed vegetables. \$12.95

Great combined with our meat lasagna...ask for pricing

Meat Lasagna: Layers of pasta, homemade meat sauce, ricotta, and mozzarella cheese; served with sautéed vegetables. \$12.95

Pasta Alfredo: A traditional style Alfredo sauce tossed over a bed of pasta; served with fresh steamed broccoli. \$14.95 Add grilled chicken \$2.95

Spaghetti with Meat Sauce: Our sauce is a classic; served with sautéed vegetables. \$10.95

Grilled Chicken: A boneless 5-6 ounce chicken breast grilled to perfection; served with home-made mashed potatoes and sautéed vegetables. \$11.95

Pulled Pork: Slow roasted pork loin simmered in our own homemade B.B.Q. sauce; served with Wheat Montana buns and potato salad. \$11.95

Does not include bread sticks

Gratuity and Tax not included

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DESSERTS

Individual Crazy Cookie: A homemade white and dark chocolate chip cookie topped with Wilcoxson's "Moose Tracks" ice cream and King's Cupboard chocolate syrup. \$3.95

Chocolate Torte: A Homemade flourless torte made with a hint of Amaretto; finished with a silky peanut butter cream \$5.95

Cheese Cake: A New York classic topped with a fresh raspberry coulis. \$5.95

Cow Pie: Layers of Wilcoxson's "moose tracks" and chocolate ice creams with King's Cupboard Chocolate sauce in an Oreo cookie crust. \$5.95

Cookies: Homemade white and dark chocolate chip cookies. \$7.95 per dozen

Lemon Bars: Tart homemade squares \$3.95

Chocolate Fountain: Red Lodges' own King Cupboard chocolate sauce and a variety of fresh seasonal fruits, cookies, and marshmallows. \$7.95/person
(Minimum 30 people)

Gratuity and Tax not included