FLBC PUBHOUSE
BIGFORK, MONTANA

CATERING MENU

116 Holt Drive, Ste A, Bigfork, MT 59911
info@flbcpubhouse.com
www.flatheadlakebrewing.com
406-837-2004

ALL APPETIZER PLATTERS AND BUFFET PACKAGES ARE INTENDED TO SERVE 20 PEOPLE. MENU PRICES ARE SUBJECT TO CHANGE.

HOT APPETIZER PLATTERS

MONTANA ELK BRAT BITES $120
Ale-poached local Montana elk bratwurst bites topped with grilled onions and FLBC ale mustard served on toasted crostini.

SPINACH ARTICHOKE DIP $125
Spinach, artichoke hearts, and a cheese blend served with toasted pita wedges.

CARNAGE STROMBOLI $90
Ham, Pepperoni, and Genoa salami with olive oil and garlic rolled into a stromboli, baked golden brown, then sliced into bites and served with house-made marinara.

MEATBALLS AND MARINARA $140
House-made Italian meatballs and zesty marinara sauce.

BREADSTICK BASKET $50
A basket of warm garlic and herb breadsticks served with zesty house-made marinara sauce.

CHEESEBURGER SLIDERS $145 (ADD BACON $25)
Ground beef sliders topped with white cheddar cheese.

KOREAN BBQ PORK SLIDERS $100
House-smoked shredded pork with Korean BBQ sauce and topped with ginger slaw and green onion.

BEER'D WINGS $130
Bone-in wings served with carrots, celery, and blue cheese dressing. Tossed in your choice of one house-made wing flavor!
Flavors: Ale BBQ | Ale Hot | Cajun Dry Rub

CHICKEN STRIPS $125
Crispy chicken strips served with your choice of ranch, chipotle ranch, blue cheese, ale hot sauce, or ale BBQ sauce.

SALAD BUFFET

CAESAR SALAD* $140
Crisp romaine lettuce tossed with creamy Caesar dressing, croutons, grape tomatoes, and shaved Parmesan.

GARDEN SALAD $130
Seasonal greens with cucumbers, grape tomatoes, carrots, and croutons with your choice of dressing

DRESSINGS:
Ranch | Blue Cheese | Chipotle Ranch | Creamy Caesar*
Ale Balsamic Vinaigrette | Huckleberry vinaigrette
Sweet Apple | Oil & Vinegar

COLD APPETIZER PLATTERS

CRAFT ALE CHEESE BALLS $110
House-made cheese balls with a blend of cheeses and 369' Stout reduction rolled in Parmesan, scallion, and parsley, served on toasted crostini.

SHRIMP COCKTAIL $120
Ale-poached shrimp, chilled and served with cocktail sauce and lemon.

CAPRESE SKEWERS $120
Roma tomatoes, fresh mozzarella and basil, skewered and drizzled with balsamic reduction.

CHARCUTERIE BOARD $140
Cheddar cheese, Colby Jack cheese, Swiss cheese, pepperoni, salami, artichoke hearts, green olives, and cherry tomatoes.

ITALIAN PIADINA BITES $90
Italian piadina bites with Black Forest ham, Genoa salami, pepperoni, sliced mozzarella, shredded lettuce, tomatoes, red onions, olive oil, red wine vinegar, oregano and old world Giardiniera spread folded in house-made Italian flatbread.

CRUDITÉ PLATTER $125
Broccoli, cauliflower, cucumber, and assorted peppers served with your choice of dressing.

SEASONED KETTLE CHIPS $35
House-made seasoned kettle chips with chipotle ranch.

BUFFET PACKAGES

SMOKED PRIME RIB $1,250
House-smoked prime rib served with garlic and herb mashed potatoes, sautéed vegetable medley, creamy horseradish, ale au jus, dinner rolls, butter chips, and your choice of a Caesar or garden salad.

BBQ PORK OR CHICKEN SANDWICH $400
House-smoked pulled pork or shredded chicken, served with FLBC ale BBQ sauce, brioche buns, BBQ baked beans, house-made apple slaw, shredded cheddar jack cheese, pickle spears, seasoned kettle chips, and FLBC ale mustard.

GRILLED CHICKEN DINNER $450
Chargrilled chicken breast, served with chicken and white wine velouté, garlic and herb mashed potatoes, sautéed vegetable medley, dinner rolls, and butter chips.

ELK BRAT MAC N CHEESE $250
Montana Elk bratwurst and locally made cavatappi pasta sautéed in our creamy house-made cheese sauce. Topped with Monterey Jack Cheese, scallion & parsley.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of a food-borne illness.

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PIZZA PARTY

All 14" pizzas are cut into eight slices and made with house-made dough and zesty house-made pizza sauce.

Substitute Gluten Free Crust $8 / Substitute Olive Oil and Garlic Sauce Upon Request

FIVE CHEESE $19
A blend of five cheeses.

CLASSIC PEPPERONI $21
Chef's favorite, loaded with pepperoni.

CARNAGE $24
For you carnivores! Italian sausage, pepperoni, Genoa salami, and Black Forest ham.

BBQ CHICKEN OR PORK $25
Your choice of diced grilled chicken breast, or house-smoked shredded prok, red onions, and jalapeños drizzled with FLBC ale BBQ sauce.

HAWAIIAN $22
Black Forest ham and pineapple.

SAUSAGE AND MUSHROOM $22
A local favorite, with Italian sausage and mushrooms.

BFE (BIG-FORK EVERYTHING) $24
Italian sausage, pepperoni, mushrooms, green bell peppers, black olives, and red onions.

RABBIT FOOD $22
All veggie pizza with mushrooms, black olives, green bell peppers, red onions, and tomatoes.

PITCHERS OF BEER $20

DESSERT PLATTERS

"I CAN'T BELIEVE IT'S GLUTEN FREE" CAKE $80
Two layers of gluten free chocolate cake with a white chocolate fudge filling.

MOUNTAIN BERRY COBBLER A LA MODE $200
House-made cobbler with seasonal berries served with vanilla ice cream.

PETIT FOUR CAKES $115
An array of mini cakes filled with creamy icing. Carrot cake, red velvet cake, double chocolate, and truffle bon bons make up this sweet assortment.

Interested in something you don't see here? Let us know, and we can work with our chefs to create custom menu options.

CATERING DETAILS

- Beer, wine, and full bar available.
- Rentals are available any day of the week.
- Hourly rates with 2 hour minimum.
- Rental includes 1 bartender and basic table settings.
- Additional bar staffing will be added for 50+ guests at $25 per hour per additional staff member.
- If the event runs over schedule, extra time is charged at 1.5 times the regular rate.
- Linens and other equipment are available to rent at an additional cost.
- 50% deposit of room rental is due upon booking.
- Deposit is non refundable.
- Final headcount and menu decisions are due two weeks prior to the event and the remaining balance is due on or before the date of the event.
- An automatic 20% gratuity will be added to all food and beverage charges.
- Offsite catering options are available. Inquire for more details.
- Delivery fee *(roundtrip)*
  - Less than 30 miles = $20
  - 30 to 60 miles = $35

ROOM RENTAL RATES (PER HOUR)

	MONDAY TO THURSDAY	FRIDAY TO SUNDAY
JANUARY	$150	$200
FEBRUARY	$150	$200
MARCH	$150	$200
APRIL	$150	$200
MAY	$250	$300
JUNE	$350	$500
JULY	$750	$750
AUGUST	$500	$500
SEPTEMBER	$300	$500
OCTOBER	$200	$250
NOVEMBER	$200	$250
DECEMBER	$200	$250

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