



Dinner Menu

chiliobriens.com 406-449-2319

Bacon Wrapped Chicken

A simple dish that includes every one's love: bacon! A boneless chicken breast stuffed with chive herbed cream cheese and wrapped with apple wood smoked bacon. Baked until the bacon is crisp and the chicken has taken on the perfect bacon flavor. Served with sage butter. Comes with your choice of vegetable and potato (see complete list of choices on last page of this menu).

\$17.00/person

Baked Stuffed Portabella Mushroom

A portobello mushroom stuffed with pesto cream cheese, then topped with a fresh Italian blend of vegetables such as zucchini, Roma tomatoes, assorted peppers, crookneck squash and garlic. Comes with your choice of vegetable and potato (see complete list of choices on last page of this menu).

\$15.25/person

Cedar Planked Salmon

Using cedar is a great way to enhance the natural flavors of this fish adding a slight smoky flavor. The Sockeye salmon is lightly seasoned before being smoked. We finish this dish off with a delightful black raspberry chipotle glaze. Comes with your choice of vegetable and potato (see complete list of choices on last page of this menu).

\$19.50/person

Chicken Royale

A grilled boneless chicken breast stuffed with a French Boursin Fine Herb Gournay Cheese, fresh spinach and chopped walnuts. Topped with a raspberry chipotle glaze. Comes with your (see complete list of choices on last page of this menu).

\$17.00/person

Chili O'Brien's Famous Homemade Lasagna

Choose **one** type of Lasagna:

- Traditional Lasagna with Homemade Marinara Sauce
- Chicken & Spinach Lasagna with a Light and Flavorful Cream Sauce
- Vegetarian Lasagna made with Marinara Sauce and Fresh Seasonal Vegetables.

Includes Antipasto Tray, Garden or Caesar Salad, Fresh Vegetable Medley with garlic basil butter and Garlic Bread

\$15.00/person



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Choice Herb Encrusted Prime Rib

Our Choice Herb Encrusted Prime Rib is the best around and people are talking about it! We encrust our prime rib with our own flavorful unique dry rub. We start off with a high heat to seal in the juices and then finish with a slow roast to create a mouthwatering dish.

Do you prefer a 12oz cut for the Queen or a 14-ounce cut for the King? We even slice it thin for our customers on a budget.

Dinner is complemented with a loaded baked potato, roasted vegetable medley, fresh garden salad and a dinner roll with butter.

14oz. King Cut \$26.00/person

12 oz. Queen Cut \$ 23.00/person

Sliced Thin \$20.00/person

Cognac Bacon Mushroom Grilled Flank Steak

A tender flank steak that is lightly season with a special spice blend. This flavorful meat is grilled to perfection over a hot grill to sear in the juices. Sliced so thin that all you need is a fork. This dish is served with our delicious cognac bacon mushroom crème sauce. Accompanied by rosemary roasted potato fingerlings, sautéed green beans with shallots and cranberries, fresh garden salad, and a fresh dinner roll with butter. This flank steak can also be complemented with one of our other many delicious homemade sauces, just ask us for other options.

\$19.75/person

French Brie & Pear Stuffed Chicken

This could easily become your new favorite dish! A boneless chicken breast is filled with creamy French Brie, sweet pears, Prosciutto and a creamy arugula cream cheese fillings. Comes with your choice of vegetable and potato (see complete list of choices on last page of this menu)

\$17.00/person

Garlic Chicken Parmesan

Lightly season chicken breast are sauteed with garlic, basil, mushrooms, bacon and shallots. White wine, cream and lots of Parmesan cheese are perfectly blended into a creamy white sauce and served over fettuccine. Meal includes an Antipasto Tray, Green or Caesar Salad, Fresh Vegetable Medley with Garlic Basil Butter and Garlic Bread.

\$15.50/person



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Grilled Beef Tenderloin

Choice beef tenderloin roasts are lightly seasoned and then sear on a hot grill to make this perfect dish. This tender, flavorful tenderloin is carved on site and served with a Montana Huckleberry Shiraz Wine Reduction. Comes with your choice of vegetable and potato (see complete list of choices on last page of this menu).

\$27.00/person

Grilled Montana Heritage Ranch Tri-Tip

Delicious tri-tip is marinated in fresh herbs overnight then cooked over apple wood chips to add a little smoke flavor. This dish can be carved on site by one of our professional staff. Served with your choice of a blackberry balsamic port reduction sauce or our homemade barbecue sauce. Comes with your choice of vegetable and potato (see complete list of choices on last page of this menu).

\$19.25/person

Grilled Montana Heritage Tri- Tip & Lemon Caper Baked Salmon

Lightly seasoned heritage beef with a garlic pepper rub. The Tri- Tip is cooked over hot apple wood and sliced into medallions. This one of a kind beef dish is served with a Huckleberry Shiraz Reduction Sauce. Accompanied by a flavorful baked salmon filet that has been drizzled with a Lemon Butter Caper Crème Sauce. Served with Parmesan chive mashed potato, roasted vegetable blend with a fresh garden salad and dinner rolls with butter.

\$25.00/ person

Mission Mountain Chicken

This wonderful dish will have your guests asking for more after their first bite. A chicken breast is stuffed with roasted Fuji apples, prosciutto ham and smoked Gouda cheese. It's then baked to a golden brown and complemented with our flavorful sage butter sauce. Comes with your choice of vegetable and potato (see complete list of choices on last page of this menu).

\$17.00/person

Montana Slow-Cooked Buffalo or Beef Pot Roast

Choice buffalo or beef top round cooked slowly in our secret marinade along with baby carrots, red potatoes, mushrooms and onion wedges. This dish will fall apart with the touch of your fork and melt in your mouth. Served with a rich hunter's sauce.

\$19.50/person for beef, buffalo available at market price



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Old Fashioned Roasted Turkey Feast

An old fashioned dinner that everyone still enjoys! We slow roast our all natural turkey. Served with garlic mashed potatoes, cranberry bread stuffing, apple bourbon glazed carrots, green bean casserole and a fresh garden salad with rolls and butter. Also comes with homemade turkey gravy and cranberry sauce.

\$19.00/person

Seafood Primavera

A selection of fresh seafood: shrimp, scallops, Dungeness crab, tilapia. Baked in a rich sherry cheese sauce, served over lemon pepper fettuccine. Comes with your choice of vegetable (see complete list of choices on last page of this menu). \$20.00/person

Spaghetti & Meatballs

This colorful light flavorful dinner will get your taste buds singing with joy! A bountiful blend of plum tomatoes, red peppers, sweet onions, fresh basil and garlic along with succulent meatballs served with spaghetti noodles. Served with garlic bread, a fresh green salad and an antipasto tray.

\$14.50/person

Specialty Buffet

Choose two of the following meats:

Roast Turkey, Apple Wood Smoked Ham, Slow Roasted Beef Brisket

Also includes: Homemade Italian Lasagna, Country Cranberry Sausage Stuffing, Turkey Gravy and Beef Gravy, Steamed Vegetable Blend, Apple Bourbon Glazed Baby Carrots, Garlic Parmesan Mashed Potatoes, Greek Pasta Salad, Potato Salad, Rolls with Butter. Vegetarian buffet available upon request.

\$23.95/person

Stuffed Herbed Asparagus Chicken

Lightly seasoned tender chicken breasts are stuffed with fresh asparagus spears and smoked Gouda cheese and rolled in a savory herbed bread crumb mixture. This chicken dish is served with a creamy Hollandaise sauce. Comes with your choice of vegetable and potato (see complete list of choices on last page of this menu).

\$17.00/person



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Summer Seared Salmon

Northwestern Sockeye salmon fillets are rubbed down with garlic and a smoky paprika rub. The fillets are then seared on a hot grill to create the perfect crust. Topped with flame-roasted Granny Smith apples and fresh fennel. This dish is drizzled with a honey citrus sauce. Comes with your choice of vegetable and potato (see complete list of choices on last page of this menu).

\$18.00/person

Please note that there is a 25 person minimum order for all dinners.

We do book up quickly so make your reservation ASAP by calling 406-449-2319.

Price are subject to change.

An 18% Service Charge will be added to your final bill.

Visit www.chiliobriens.com and click on policies for all catering information.

Thank you for choosing Chili O'Brien's Catering!



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Vegetable/Potato/Grain Options

Many of Chili O'Brien's dinners comes with your choice of a vegetable and your choice of a potato or a grain, such as rice. While the choices are virtually limitless, we have provided our most popular items here.

Vegetable Options

- Fresh Vegetable Medley, yellow and green squash, broccoli, baby carrot slims, cauliflower, diced sweet red peppers, tossed in basil butter.
- Dill Butter Glazed Baby Carrots and Green Beans
- Sautéed Zucchini and Yellow Squash with Feta Cheese , Basil and Sun Dried Tomatoes
- Maple Pecan Butter Glazed Roasted Butternut Squash
- Sautéed Fresh Green Beans with Toasted Pecans and Cranberries
- Sautéed Fresh Green Beans with Bacon and Shallots
- Broccoli Au Gratin
- Roasted Asparagus with garlic and diced red peppers
- Honey Bourbon Glazed Carrots
- Butter Herbed Carrots
- Steamed Broccoli with an Orange Hollandaise Sauce
- Fresh Corn on the Cob (SEASONAL)
- Fresh Vegetable Trio, pick your three favorite veggies and will cook them to perfection and tossed them in our garlic basil butter.
- Buttered Garlic Mushrooms
- South Western Corn, sweet corn tossed with red and green peppers, green chilis, cilantro and garlic butter.



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Potato/Grain Options

- Garlic Roasted Red Potatoes
- Southwestern Gourmet Rice Blend
- Gourmet Wild Mushroom Rice Pilaf
- Roasted Petite Lemon Thyme Yukon Potato
- Asiago and Bacon Au Gratin Potato
- Garlic Parmesan Mashed Potatoes
- Ranch Style Yukon Potato Wedges
- Baked Potato with toppings
- Maple Bourbon Glaze Sweet Potatoes
- Au Gratin Potatoes
- Scalloped Potatoes
- Twice Baked Potato
- Ranch Style Yukon Potato Wedges
- Roasted Potato Trio, sweet potato, purple fingering, baby Yukon potatoes
- Baked Beans
- Wild Rice and Mushroom Pilaf
- Garlic Herb Risotto
- Bourbon Glazed Sweet Potato
- Honey Lime Sweet Potato
- Baked Ziti (additional cost)
- Vegetable Primavera (additional cost)
- Pasta Alfredo (additional cost)