

# *Tonight's Delicacies*



## **Presented by Chef Doug Hert of Bountiful Table**

Doug Hert, proprietor of Bountiful Table, has been providing quality, professional catering services for events large and small in the Gallatin Valley and Southwest Montana for over 15 years. Beginning his culinary career in the ski resort towns of Breckenridge, Colorado and Jackson, Wyoming in the mid-1980s, Doug moved to Bozeman in 1990 and began Headwaters Pasta, a specialty fresh pasta, ravioli, and sauce company that provided goods to local grocers and upscale restaurants. Doug soon began catering and his business has blossomed into one of the valley's premier full-service catering companies, and one which comfortably handles large corporate events, fundraisers, weddings, reunions, as well as smaller, more intimate events. Doug lives with his wife, two children, and brand new puppy in Bozeman. When he's not prepping, cooking, or serving, he will likely be found on the ridge at Bridger Bowl or somewhere in Montana's outback.

## **Passed Hors D'oeuvres**

Main Gallery and Lower Lobby

Grilled Garlic Rosemary Lamb Crostini

Tandoori Shrimp Skewers

Carrot and Currant Salad Phyllo Pockets\*

Smoked Salmon Cucumber Cups

Caprese Kabobs with Fresh Mozzarella, Basil, and Tomato\*

Bison Meatballs with Grilled Pineapple and Raspberry Chipotle Barbecue Sauce

## **Buffet**

Bair Lobby and Back Gallery

### **Featured Carved Meat**

Herb and Garlic Crusted Roast Tenderloin of Beef with your choice of Roasted Shallot and Green Peppercorn Sauce or Gorgonzola Horseradish Sauce

### **Featured Seafood**

Seared Wild Alaskan Salmon with your choice of Fresh Mango Cilantro Salsa, Mild Yellow Curry Coconut Sauce with Lemongrass, or Roasted Red Pepper Sauce

### **Vegetarian Option**

Grilled Polenta Cakes with Eggplant Tapenade, Roasted Tomato Marinara, Mozzarella, and Basil\*

## Sides

Classic Caesar Salad\*

Tossed Organic Greens with Dried Cranberries, Apple, and Crumbled Bleu Cheese\*

Locally-Baked Artisan Breads\*

Three Cheese Scalloped Potato with Stone-ground Mustard and Chives\*

Mixed Grain Pilaf with Curried White Beans and Herbs\*

Saffron Orzo Pasta with Peas, Basil, and Asiago Cheese\*

Roasted Winter Squashes with Fennel and Grilled Leeks\*

## **After the Live Auction**

Passed Dessert Selection

Lemon Tartlets\*

Apple Crisp Tartlet\*

Chocolate Mousse Tartlet\*

Espresso Brownie Strata with Mascarpone and Strawberry\*

Coffee and Tea Service

Bair Lobby and Back Gallery

**\*Vegetarian**