



maison
est. 2020

Passed Appetizer Options

(\$1.50 per canape)

Gruyere & Harbinger Gougeres

with bacon lardon, whole grain mustard & farm arugula

Bruschetta

tomato conserva on toasted crostini with fresh cheese

Endive Leaf

with candied walnut, blue cheese & pear/apple vinaigrette

Oddfellow Farm Oeufs Mimosa (deviled eggs)

with bacon lardons

(2\$ per with paddlefish caviar)

(\$3.50 per canape)

Chimichurri Steak Skewers

local beef cooked sous vide then finished on site

Scallop Crudo

seasonal accompaniment

Yukon Gold Potato

with house made creme fraiche, paddlefish caviar & chive



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\$5 per Flatbread

Each flatbread equates to 8 canape servings (onsite only)

Tarte Forestière

oak roasted mushrooms, mornay sauce, farm greens

Tarte Provençal

tomato, herb, garlic & fresh sheep's cheese

Tarte Flambée

cured onions, fromage blanc, cured egg yolk

Sliders

(on fresh handmade brioche buns)

\$3.50 each

Braised XX Bar Farm & Ranch Short Rib Sliders

with crispy shallots & horseradish creme

Montana Raised Pulled Pork Slider

with carolina barbecue sauce and coleslaw

Double K Ranch Beef Burger Sliders

with cheddar cheese, bacon, & garlic aioli

Oak Roasted Mushroom Sliders

with fresh cheese & farm greens



Appetizer Stations:

Oyster Raw Bar (\$3 per oyster)

East coast & West coast hand shucked oysters with aged vinegar mignonette, cocktail sauce, fresh lemon & horseradish

Charcuterie & Cheese display (\$5 per person)

Served with various pickles, mustards, crostini, fruits & other accoutrement

Bacon Wrapped Country Pork Pate

Duck Rillettes With Fresh Goat Cheese

Duck Liver Mousse Crostini

Fifth Season Dry Cured Salumi

Seasonal Selected Cheese

From Tucker Family Farms, Lifeline Farms,
and other Montana Based Creameries

We will select different styles of cheese based on seasonal availability.

Don't Forget About Something Sweet

\$3 per petit four

Crispy Hazelnut & Chocolate Tartlets, with Toasted Italian Meringue

Chocolate Mini Cupcakes with Peanut Butter Buttercream & Sea Salt

Mini Huckleberry & Citrus Cheesecake

Dark Chocolate Truffles with Grand Marnier

Brown Butter Spiced Cakes, with Burnt Cinnamon

& Cream Cheese Buttercream

Beignets De Carnival, with Cinnamon & Sugar And Salted Caramel Sauce

(\$3 Per Person, Not Per Item)

Cultured Butter & Sea Salt Breton Sables

(\$1 Per Cookie)