



vg = vegetarian
v = vegan
d = dairy-free
g = gluten-free

PLATED DINNER MENU

3 Course Dinner: \$60per person ~ minimum 12 guests

Select one item from the salad and dessert category, select a maximum of two options from the entrée category. If selecting multiple options, pre-ordering is required.

SALADS

- **Butter Lettuce Caesar:** bibb Lettuce, baby kale, focaccia crumble, parmesan crisp, house dressing vg
- **Garden City Salad:** local greens, radish, cherry tomatoes, heirloom carrots and choice of dressing ~ peppercorn ranch, balsamic vinaigrette or green goddess v, g
- **Esquites Salad:** Mexican street corn salad with arugula, charred corn, bell peppers, cotija cheese, tajin, tortilla chips & cilantro lime vinaigrette vg, g
- **Zakynthos Greek Salad:** fresh tomatoes, cucumber, kalamata olives, crispy feta cheese & caper vinaigrette vg
- **Roasted Beet Salad:** golden beets, arugula, celeriac purée, spiced walnuts, blue cheese, pomegranate & white balsamic vinaigrette vg, g

Entrees

- **Beef Flank Steak:** Peruvian saltado sauce, sage roasted potatoes, arugula, pickled red onions & cilantro coulis d, g
- **Chicken Confit:** wild mushroom madeira sauce, roesti potatoes & honey glazed carrots g
- **Green Curry:** traditional Thai curry, tofu, eggplant, Thai basil, bell peppers & steamed rice v, d, g
- **Flathead Lake Trout:** toasted almond chimichurri, cauliflower purée, hasselback potatoes, grilled asparagus & charred lemon vg, g
- **BBQ Pork Ribs:** house made BBQ sauce, southern style coleslaw, jalapeno cornbread

Desserts

- **Mille-Feuille:** Flathead cherry, compressed pastry, vanilla custard & chantilly cream vg
- **Chocolate Torte:** with raspberry coulis vg, g
- **New York Style Cheesecake:** creamy cheesecake with a huckleberry compote vg
- **Olive Oil Cake:** with candied orange & pistachio brittle vg

****3 course wine pairing is available for an additional \$50/person****

pangea
bar & restaurant



CUSTOM EXPERIENCES

Buffet style or family style: \$55/Person ~ minimum 16 guests

SOUTH OF THE BORDER

Pico de Gallo Salad v, d, g
Mexican Street Corn (Esquites) v, g
Warm Flour and Corn Tortillas vg
Chicken Tinga d, g
Pork al Pastor d, g
Rice/Beans v, d, g
Tres Leches Cake vg

SOUTHERN COMFORT

Southern style Coleslaw vg, g
Sweet Corn Casserole vg, g
BBQ Pork Ribs d, g
Shrimp and Grits
Creamed Spinach vg
Cornbread vg
Peach Cobbler vg, d

THE BIG SKY

Garden City Green Salad v, d, g
Local Bavette Steak, house-made Worcestershire d, g
Flathead Lake Trout with whole-grain mustard sauce
Local Heirloom Carrots & Roasted Fennel v, d, g
Sage Roasted Fingerling Potatoes v, d, g
Dinner Rolls vg
Huckleberry Cheesecake vg

APPETIZERS

Available as apps only or as an ADD-ON to plated dinners & custom experiences

- **Tomato Bruschetta:** local tomatoes, basil, crispy capers & toasted baguette \$20/dozen v, d
- **5-Spice Pork Belly:** sweet soy, kimchi & sriracha aioli \$36/dozen
- **Chicken Satay:** Thai peanut sauce & pickled cucumber salad \$32/dozen d, g
- **Speck Arancini:** smoked prosciutto, risotto & pomodoro sauce \$34/dozen
- **Tuna Tartare Tacos:** Ahi Tuna with sesame, ginger & wonton \$38/dozen d
- **Cheese and Charcuterie Platter:** Chef's choice of 3 salamis and 3 cheeses, dried fruit, whole grain mustard, roasted tomatoes & lavosh \$50
- **Bison or Elk Sliders:** Lifeline brie cheese, arugula, tomatoes & truffle aioli \$50/dozen
- **Fried Green Tomato Sliders:** arugula, pimento cheese & tomatoes & onion marmalade \$36/dozen vg
- **Beef Wellington Bites:** seared beef tenderloin, puff pastry, duxelles & creamy horseradish \$36/dozen

