

-HELLO-

STARTERS

ARTICHOKE SPINACH DIP 12

served with fried tortilla chips, add crumbled bacon 13

CRAB CAKES 14

two 3 oz. cakes sautéed over our house aioli garnished with pickled ginger and red lumpfish caviar

MEDITERRANEAN HUMMUS PLATTER 11

homemade hummus, seasonal vegetables, olives and pita

BAKED CAPRESE BRUSCHETTA 12

toasted crostini mozzarella cheese, tomatoes, basil, olive oil and balsamic glaze

VIN ROUGE MUSHROOMS 11

sautéed in butter, red wine and cream served with crostinis

BRIE 12

imported brie topped with caramelized onion & cherry balsamic reduction with toasted crostini

SOUP

FRENCH ONION / SOUP OF THE DAY 6

SALAD

HOUSE SALAD OR CAESAR SALAD 4

large caesar 12 blackened chicken 18 grilled shrimp 20

MEDITERRANEAN SALAD 13

romaine lettuce, roma tomatoes, red onion, feta, cucumber, carrot ribbons, kalamata olives with our champagne vinaigrette

SPRING SALAD 13

spring mix, roma tomatoes, red onion, parmesan, cucumbers, croutons, avocado, candied pecans and choice of dressing
blackened chicken 18 steak bites 19 shrimp 21

Salad Dressing lime vinaigrette / ranch / champagne vinaigrette / blue cheese / caesar / honey mustard

-SMALL PLATES-

MAC & CHEESE 12

a generous portion of our specialty five cheese blend, fusilli bucati pasta, topped with bread crumbs and baked to perfection / add bacon 15 add crab 17

MOROCCAN BEEF BOWL 18

Moroccan seasoned beef over fried pita with pickled onions, tomatoes, feta, kalamata olives balsamic glaze and hummus

CHICKEN POT PIE 13

delicious comfort food classic with fresh chicken, vegetables and homemade pie crust

SANDWICHES

FRENCH DIP 15

sautéed certified angus prime rib topped with caramelized onions and melted swiss with au ju served with fries

MUSHROOM SWISS BURGER 15

1/2 lb. certified angus beef topped with sherry deglazed mushrooms with garlic aioli on a toasted bun served with fries and kosher dill spears

Credit card policy : If you choose to pay with a card a processing fee of 3.5% will be added to your bill

tell your server if you have any food allergies or special requests / Gluten free, vegetarian and children portions available / Warning eating under cooked foods may increase risk of foodborne illness / servers rely on your generosity, national tip average is 15 to 20% of total before discounts / 18% Gratuity added to parties of 6 or more
205 Main st. Stevensville MT. 406-777-7090 www.cateredtable.com



-ENTRÉES-



CHÈVRE & SPINACH STUFFED CHICKEN 23

pan seared Jidori chicken breast stuffed with goat cheese and spinach over herbed polenta

CREAMY GARLIC CHICKEN 23

pan seared Jidori chicken with a parmesan garlic cream sauce served over cauliflower risotto

CHICKEN PARMESAN 24

breaded, pan seared, topped with mozzarella and house made marinara sauce over fusilli bucati pasta



BEEF STROGANOFF 23

sautéed beef, mushrooms and onions with a parmesan cream sauce over fusilli bucati pasta

CREAMY GARLIC PASTA 16

mixed vegetables with a garlic parmesan cream sauce over fusilli bucati pasta / blackened chicken 20 shrimp 23

BAKED PASTA PUTTANESCA 17

fusilli bucati pasta smothered with puttanesca sauce and topped with mozzarella cheese and baked to perfection
grilled shrimp 25



RIBEYE W/ HERBED COMPOUND BUTTER 32

grilled 13 oz. average aged hand carved certified angus beef ribeye with walnut herbed compound butter and caramelized onions over fried new potatoes tossed in garlic butter

FILET MIGNON SURF & TURF 37

8-10 Oz. filet with cognac cream sauce, grilled shrimp over garlic mashed potatoes

8-10 Oz. filet topped with caramelized onions and bacon 32

PORK RIBEYE 24

bone in pork chop grilled and topped with a apricot glaze over cauliflower risotto

MEATLOAF 23

ground angus chuck, bacon and Italian sausage blend topped with a cognac cream sauce served over fried new potatoes tossed in garlic butter

PRIME RIB SPECIAL ON FRIDAY

baked fresh every Friday

aged hand carved certified angus, blackened by request

PETITE 22 REGULAR 26 KING 32



CHILLEAN SEA BASS 33

pan seared chillean sea bass with an apricot glaze over turmeric mashed potatoes

SAUTÉED SCALLOPS 33

pan seared scallops with garlic, deglazed with white wine and capers over a garden fingerling potato salad

HONEY CHILLI GARLIC GLAZED SALMON 24

pan seared wild caught Alaska salmon topped with a honey chilli garlic sauce over herbed polenta

WALLEYE 24

creole seasoned and pan seared walleye over paprika & roasted garlic mashed potatoes, served with our house aioli

SAUTÉED SHRIMP 24

sautéed with butter, lemon and garlic over a creamy polenta

SHRIMP DE JOHNE 25

1/2 pound of jumbo shrimp baked in a casserole of garlic, butter, capers and panko bread crumbs /
scallop de johne 33