

*Hosting your private dinner at Starky's will be a warm and wonderful experience! Smaller parties of 10-20 are hosted in our North Lounge, separated from the Main dining area. Exclusive use of the restaurant is available for groups of 30 and up to 75 guests. Our talented kitchen staff delivers a soulful New American menu that will surely suit your needs and our experienced service staff is top notch. Contact your Starky's event team at (406)556-1111 or contact [kathy@starkysonline.com](mailto:kathy@starkysonline.com)*

**STARTERS** are served buffet style or are passed by our friendly servers

**First Tier:**

Seasoned or Sweet Potato Fries with dipping sauce	Small platter \$5	Large platter \$10
Beer Battered Onion Rings with dipping sauces	Small platter \$7	Large platter \$14
Hand Cut Tortilla Chips & Handmade Salsas	Small platter \$10	Large platter \$20
Assorted Specialty Focaccia Bread Platter	Small platter \$10	Large platter \$20
Tempura Zucchini Fries with dipping sauces	Small platter \$7	Large platter \$20

**Second Tier:**

Starky's Famous Mac & Cheese	Med dish \$20	Large dish \$35
Fruit and Cheese Presentation with Candied Walnuts	Small platter \$30	Large platter \$50
Assorted Bruschettas on our handmade Sourdough	Small platter \$15	Large platter \$30
Warm Spinach Dip with Crostinis or Corn Chips	Small dish \$15	Large dish \$30
Hummus Dip with Grilled Pitas	Small dish \$15	Large dish \$30
Donut Holes rolled in Sugar	Small platter \$15	Large platter \$30

**Third Tier:**

Custom Flat Bread Pizzas (8-10 wedges)	\$8 each flat bread	
Crab or Smoked Trout Cakes with Lemon Aioli	1 oz cake \$1.50 each	2 oz cake \$3 each
Salmon Mousse on cucumber rounds or crostinis	Small platter \$20	Large platter \$40
Layered Mexican Bean Dip	Small dish \$20	Large dish \$40
Stuffed Mushroom Caps (with Parmesan Risotto or Crab)	Small platter \$25	Large platter \$45
Quesadillas (veggie or chicken)	Small platter \$20	Large platter \$40

**Fourth Tier:**

Tuna Tartare with Avocado Salsa in Wonton Cups	Small platter \$30	Large platter \$50
Prosciutto wrapped Shrimp Cocktail	Small platter \$30	Large platter \$50
Beef Wellington Empanadas with Aux Jus	Small platter \$30	Large platter \$50
Lamb Lolli-pops with Rosemary Dijon Demi Glace	market price	

**Bar & Beverage Service:**

Beer and Wine are available for every event. You may choice a full selection for your guests or we can design a limited beverage menu for your needs. Our servers will keep track of beverages served and the tab will be

added to the food totals at the conclusion of the event. We serve alcohol until 11:00pm nightly. Soft Drinks, Iced Tea, and Coffee & Hot Tea service are included in the entrée pricing.

### **MAIN COURSE OPTIONS**

*All options include nonalcoholic beverage service, salad, bread, and dessert course in a full service sit down atmosphere. Our Kitchen Team is exceptional at preparing these dishes with a beautiful presentation and a careful eye on quality. We are happy to create custom or theme menus for you as well. For any guests with dietary concerns, we are able to prepare vegan, nondairy, allergy sensitive, or gluten free meals.*

#### **The Mendenhall: \$25/person**

- Individual House salad of romaine, tomato, cucumber, sunflower seeds and assorted dressings.
- Choice of Meatloaf & Mashers and caramelized onion gravy, Fish & Chips with coleslaw, SoCal Baja Style Fish Tacos with salsa and guacamole, or Chicken & Waffles with honey butter.
- Dessert Buffet with cookies, brownies, and our homemade ice cream sundae bar

#### **The Main Street: \$30/person**

- Individual House salad of romaine, tomato, cucumber, sunflower seeds and assorted dressings.
- Choice of Seared Salmon over local black lentils and spinach in a lemon caper sauce, Prime Rib with horseradish whipped potatoes and house vegetable, Roast Chicken Marsala with Yukon Gold potato puree and house vegetable, or Wild Mushroom and Asparagus Polenta over zesty marinara sauce with parmesan crouton.
- Dessert Buffet with mini cheesecakes, tarts, brownies and donuts

#### **The Tracy Avenue Special: Market Price (\$35-\$50/person)**

- Vintage Salad with mixed greens, apples, candied walnuts and blue cheese with assorted dressings
- Fresh Market fish, shrimp or scallops with Local Ancient Grain Pilaf and house vegetable, Local Beef or Bison steaks with Yukon Gold potato puree and Rosemary Demi Glace, or Wild Mushroom and Asparagus Polenta over zesty tomato sauce and parmesan crouton.
- Dessert Buffet with specialty tarts and cakes custom made by our Pastry Team.

**Custom Desserts:** *Our Pastry Team can create special cakes, pies or other confections by special order.*

### **Additional Fees:**

**Facility Fees:** The restaurant is available for partial or exclusive use for your event. The facility fee covers your service and bar staff, special preparations from the kitchen and bakery, and arrangement of the event.

(\* negotiable depending on menu choices, bar tab and number of guests)

- Sunday-Thursday: \$200 for parties of 30, \$500 for the full restaurant\*
- Friday & Saturday: \$500 for parties of 30, \$900.00 for the full restaurant\*

**Bar Service:** Open bar (unlimited or limited menu) and Limited bar (capped number of beverages or bottles) will be added to the host bill at the conclusion of the event. No Hot Bar (guests pay for beer and wine) will be handled with individual guest tabs by our service staff. We are happy to accommodate special beer and wine requests.

**Audio/Visual:** We are happy to play any special DV slideshows on our monitor in the dining room.

**Music/Musicians:** We can accommodate any music preferences you like on our system, or you are welcome to bring in a play mix. Musicians are available for hire from \$200-\$500 depending on the performer.

**Service & Kitchen Gratuity:** All events will include an %18 gratuity to the total food and beverage bill. This does not include facility fees or musician fees.

**Catering Contract:** We will create a contract with all of your preferences and details that must be signed before we enter your event into our production schedule.