Dishing it out, so you don't have to.

SKI SEASON 2012-2013

BEST WAY TO START THE DAY

Mini Sticky Buns - with or without pecans Specify pre-baked or ready for your oven	$15 dz
Seasonal Fruit Platter	$35
Blueberry or Cranberry-Orange Scones Specify pre-baked or ready for your freezer or oven	$15 for 8
Huckleberry Scones - Uniquely Montana!	$20 for 8
Tahoe Eggs - the traditional sausage and cheddar egg strata everyone loves! Specify pre-baked or ready for your oven	$45 serves 10
Boca Eggs - Spinach and Swiss Egg Strata Specify pre-baked or ready for your oven	$45 serves 10
Nanette's Hearty Granola - so delicious you'll never believe it's good for you! Great over yogurt, with milk or by the handful.	$15 small $25 large
Old Fashioned Bundt Coffee Cake - sour cream or blueberry - with streusel topping	$35 serves 10
Belgian Waffles with your choice of Fried Apple or Huckleberry Topping - Pop in the toaster for a gourmet breakfast anytime!	$30 for 5 serves 4-6
Breakfast Stromboli - Sausage and cheddar or bacon and cheddar baked in a loaf of fresh bread, ready for you to slice and serve	$20 svs 4-6
Breakfast Scones - Thick cut bacon and cheddar baked in a delicious scone. Easy to eat on the go for busy days on the slopes!	$20 for 8

MID DAY NOSHING

Rocky Mountain Pasta Salad - Smoked trout, green onions and capers tossed with pasta	$40 serves 6-8
Antipasto Platter Aged meats and cheeses with assorted olives, sun-dried tomatoes, heart of palm and a head of roasted garlic. Served with a baguette	$65 serves 6-8
Roasted Chicken Salad Platter - Classic and delicious served with lettuce, tomato and dinner rolls	$65 serves 6-8
Greek Pasta Salad - artichoke hearts, assorted olives and feta cheese	$35 serves 6
Cuban Sammie's - Hoagie rolls with ham, sliced pork, swiss cheese and pickles. Individually wrapped and ready to take to the mountain skiing or touring in the park	$40 for 6

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FUN AND FESTIVE APPS

Gourmet Deviled Eggs - made with smoked trout, these were a Big Sky hit over the summer!	$15 dz
Sizzlin' Garlic and Chili Shrimp - 2 lbs of medium shrimp bathed in garlic slices and chili oil. Served with a baquette for soaking up all of the luscious juices!	$50 2 lbs. 30 count
Baked Brie en Croute - Spiced currant and cranberry compote draped over a wheel of brie and ensconced in puff pastry. Pre-baked or ready for your oven. Served with an assortment of crackers.	$40 serves 10-12
Big Sky Stromboli's - Your favorites baked into bread dough and ready for you to serve. Choose from: Pepperoni and Mozzerella, Ham and Swiss or Sundried Tomato and Feta	$20 loaf serves 6+
Proscuitto Wrapped Asparagus - salty proscuitto slathered with homemade Boursin and wrapped around a steamed asparagus spear	$30 3 dz
Hummus platter with freshly prepared hummus, feta/roasted red pepper dip, Kalamata and blue cheese stuffed green olives. Served with baked pita chips	$50 serves 10
Individual spreads and dips for snacking or entertaining. Choose from: Black Bean with Lime, Roasted Red Pepper-Feta, Smoked Salmon, White Bean with Basil, Hummus or Creamy Gorgonzola with Shallot	$15 each
NEW! Glazed Meatballs - Teriyaki glazed beef meatballs. Just heat and serve!	$50 4 dz
Smoked Trout Platter - 2 smoked trout filets with cream cheese, capers and chopped onion. A Big Sky favorite served ready to eat with crackers	$35
Tortelloni Skewers - Marinated tortelloni skewered and served with marinara and pesto for dipping - always a crowd pleaser	$30 2 dz

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DELECTABLE ACCOMPANIEMENTS

GG Classic - Mixed Greens and romaine with dried cherries, almonds and croutons. Served with champagne vinaigrette or creamy ranch	$18 svs 6-8
NEW! Winter Greens - with crumbled blue cheese, pine nuts and pomegrante with champagne vinaigrette	$18 svs 6-8
Sour Cream Mashed Potatoes - goes with everything!	$40 svs 6-8
Mom's Twice-Baked Potatoes - Family style mashed potatoes loaded with sour cream, bacon, cheddar and sauteed onions. Ready for your oven.	$45 serves 6-8
NEW! Herbed Organic Quinoa - with fresh and dried herbs, aromatics, lemon and extra virgin olive oil	$35 serves 6
Homemade Mac and Cheese - pasta covered in a rich and gooey cheddar sauce. Pre-baked or ready for your oven	$40 serves 6-8
Roasted Seasonal Veggies - veggies roasted with onions, garlic, salt and pepper. Fabulous.	$40 serves 6
Haricot Verts - French style green beans lightly sauteed with garlic and white wine	$40 serves 6-8
NEW! Sesame Sugar Snap Peas - whole sugar snaps quickly sauteed with toasted sesame oil and a little garlic	$35 svs 6-8
Cheddar-Garlic Drop Biscuits - delicious on their own, no need for butter!	$15/dz
Gourmet Gals Beer Bread - perfect companion to any meal - specify traditional or herb	$10 per loaf
Dinner Rolls - fresh and baked locally	$8 dz
Corn Bread Loaf - drizzled with melted butter. Moist and delicious!	$10 per loaf

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GOURMET COMFORT ENTRÉE'S

White Chicken Chili - with mild green chili's. A winter favorite! Served with sour cream and shredded cheese.	$55 serves 6-8
Wild Game Chili - made with lean, mild elk, a real treat for locals and visitors alike! Served with sour cream and shredded cheese.	$60 serves 6-8
Sesame and Soy Marinated Flank Steaks - 2 soy and sesame with garlic marinated flank steaks. Sliced and ready to heat and eat. Lean and light, this steak is flavor packed!	$60 serves 6-8
Wild Mushroom Lasagna - vegetarian delight with layers of roasted cremini's, creamy wild mushroom sauce and fontina. This unique lasagna has been a GG favorite for years! Ready for your oven	$55 serves 6-8
Lasagna Bolognese - Traditional slow cooked meat sauce with white wine and tomatoes grace this lasagna	$55 serves 6-8
Pulled Pork - Coated with GG signature dry rub and slow cooked. Covered in "Dug-Out" bbq sauce and served with dinner rolls.	$45 serves 6
Chicken Pot Pie - family style with fresh thyme in a delicate sherry sauce, topped off with fresh pastry. Ready for your oven.	$55 serves 6-8
Whole Beef or Bison Tenderloin - Trimmed to perfection, dry rubbed and seared. Served with a side of brandy-shallot jus.	$165 Beef/mkt price Bison serves 10
Line Caught Wild Sockeye Salmon Filet - Roasted on a cedar plank and finished with a shallot-herb compound butter	$55 serves 6
Spaghetti and Meatballs - with homemade beef meatballs and sauce. A favorite for children of all ages!	$45 serves 6
Whole Roasted Chickens - 2 roasted chickens. Choose from classic Herb or new Tamari-Lemon-Garlic	$45 serves 8

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SWEETS FOR THE SWEET

GELATO! Our gelato is custom-made in small batches for us. Our current flavors: Tahitian Vanilla, Luck of the Irish Green Honey, Rich Dutch Processed Rich Chocolate	$15 per pint $25 per quart
Gooey Butter Cake - my grandmothers recipe	$40 serves 8+
GG's Famous Cobbler - Mixed berry filling with our sweet biscuity topping. The perfect end to a perfect meal!	$40 serves 6-8
Flourless Chocolate Torte "aka Chocolate Decadence"	$45
Rustic Apple or Mixed Berry pie with scratch pastry	$35 each
GG's Rum Cake garnished with berries	$35
Triple Fudge Brownies - moist and chewy	$16 dz
Old Fashioned Cookies - chocolate chip, peanut butter or triple chocolate bliss. Freshly baked or ready for you to bake yourself.	$16 dozen
Chambord White Layer Cake - White cake drizzled with a raspberry liquor syrup, fresh raspberry cream center and frosted with vanilla buttercream. Advanced booking required	$55 2 layer cake
Old Fashioned Pound Cake - served with seasonal fruit. A classic	$35 loaf style
Chocolate Birthday Cake - Moist devils food cake with a chocolate cream layer, frosted with cocoa buttercream. Advanced booking required	$55 2 layer cake

FROM OUR PANTRY TO YOURS

Nanette's Hearty Granola - the best granola in Big Sky!	$15 sm $25 lg
Homemade Garlic Croutons - great toppers for soups and salads or just plain snacking	$8 a bag
Blue Cheese Stuffed Olives - hand-stuffed and wonderful for snacking or a unique twist for martini's	$15 2 dz
Signature Salad Dressings - a fresh treat for your salad or ours. Champagne Vinaigrette or Fresh Ranch	$6 small $10 large

PARTIES AND EVENTS

Call for personalized menu planning and pricing for your next dinner or cocktail party, barbeque, office function or event. Gift Certificates available in amount of your choice.	!!!!!

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PERSONAL CHEFFING

We have the best personal chef's in Big Sky! From breakfast to barbeque to fine dining and everything in between. Intimate dinner parties or fun family get together's. Let our chefs cook in the privacy of your own home with servers to help clean up!	Call for availability and chef bio's

HOLIDAY 2012 SPECIAL MENU

Holiday Loaves - Pumpkin, Huckleberry or Banana. Great to stock your freezer with for those unexpected guests or last minute hostess gifts	$10 per loaf
Specialty Pies! Pecan, Pumpkin or Pecan with Chocolate	$40
Christmas Eve Multi-Course Dinner - Smoked Trout Platter, Winter Greens, Freshly Baked Rolls, Lobster Mac and Cheese, Chocolate Decadence. Advanced booking required	$250 6 people
Multi-Course Christmas Dinner - Baked Brie en Croute, GG Classic Greens, Freshly Baked Rolls, Haricot Verts, Sour Cream Mashed Potatoes, Herbes de Provence Crusted Prime Rib Roast and choice of pie. Advance booking required	$350 6 people
Gourmet Gals Gift Certificates - Makes a great gift for any reason for in-store or on-line purchases!	From $5-200!