



Serving Bozeman Montana & Surrounding Airports

**KBZN | KEKS | KWYS | KLVM | 38S | KDLN | KLWT
KGTF | KHLN | KBTM | KGPI | KJAC | KMSO**

TO ORDER CALL OR EMAIL

(406) 662-1262 | info@ordersupdelivery.com

BREAKFAST DISPLAY

Assorted Pastries

An enticing selection of freshly baked pastries, including flaky croissants, buttery danishes, and delectable muffins, served with assorted fruit preserves and creamy butter.

Fresh Fruit *GF, V*

A vibrant display of seasonal fruits, featuring succulent berries, sweet melons, and tropical delights.

Lox and Bagel

Delicate smoked salmon served with an assortment of freshly baked bagels, accompanied by cream cheese, capers, sliced red onion, and lemon wedges.

Smoked Salmon Blinis

Delicate blinis topped with luscious smoked salmon, rich crème fraîche, and a garnish of fresh dill.

BREAKFAST COLD

Rainbow Cottage Cheese *GF*

Creamy cottage cheese with house-made granola and a medley of colorful fresh fruits, such as strawberries, blueberries, and kiwi.

Acai Chia Pudding Bowl w/ Fruit *GF DF*

A delightful blend of acai berry and chia seed pudding, topped with a variety of fresh fruits, coconut flakes, and a drizzle of honey.

House Granola *GF*

A delectable house-made granola, featuring crunchy nuts, seeds, and dried fruits, served with cold milk or yogurt.

Granola Parfait with Fruit *GF*

Layers of creamy yogurt, house granola, and fresh fruit, drizzled with honey.

Muesli *GF*

A hearty mix of rolled oats, nuts, and dried fruits, served with chilled milk or yogurt and a dollop of fruit compote.

MORNING DRINK OPTIONS

Coffee (Regular & Decaf) | Hot Tea Setup | Assorted Fresh Pressed Juices | Assorted Smoothies | Thermos Available for Hot & Frozen Drink Options

Banana Bread

Moist and flavorful banana bread, a comforting and flavorful addition to your breakfast selection.

Mini Cinnamon Rolls

Our cinnamon rolls are bite sized and packed with ooey gooey deliciousness! Glazed with our house cream cheese frosting for a sweet start to your morning.

Coffee Cake

A delectable coffee cake infused with cinnamon and a crumbly streusel topping, providing a delightful accompaniment to your morning coffee or tea.

BREAKFAST HOT

Bacon, Egg, and Potato Burrito

A hearty burrito filled with crispy bacon, fluffy scrambled eggs, and seasoned potatoes, wrapped in a warm tortilla, offering a satisfying and on-the-go breakfast option.

White Cheddar and Chive Omelet *GF*

A fluffy omelet filled with creamy white cheddar cheese and fresh chives, served with a side seasoned hashbrowns.

Mixed Berries and Cream Steel Cut Oats *GF*

Creamy steel-cut oats topped with a medley of mixed berries and a dollop of whipped cream.

Brown Sugar Steel Cut Oats *GF, V*

Nutty steel-cut oats sweetened with brown sugar and served with your choice of toppings, such as toasted almonds, dried fruits, and a splash of milk.

French Toast / Pancakes

Classic French toast or fluffy pancakes served with a selection of toppings, such as fresh berries, whipped cream, and maple syrup.

BYO Breakfast

Help us create your favorite breakfast, from omelets to breakfast burritos, sweet treats, and everything in between, providing a personalized breakfast experience.

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LUNCH

Sandwich/Wrap Box

Custom gourmet deli sandwiches or choose from our signature sandwich options below, crafted with premium sliced meats, cheeses, and artisan bread, served with a side of potato chips, fruit salad, and dessert offering a convenient and satisfying lunch option. Potato or pasta salad available upon request.

SLICED DELI MEAT CHEESE & BREAD OPTIONS

Turkey | Ham | Roast Beef | Corned Beef | Pastrami
Cheddar | Swiss | Provolone | Pepper Jack | Havarti
7 Grain | White | Rye | Sour Dough | *GF* Focaccia

SALAD SANDWICH OPTIONS

Waldorf Chicken Salad | Tuna Salad | Deviled Egg Salad | Vegan Chickpea Salad

SIGNATURE SANDWICHES

Turkey Huckleberry & Havarti

Sourdough bread loaded with sliced turkey, Havarti cheese, sprouts, and our house huckleberry aioli, make it extra special with a couple slices of bacon!

Italian Cold Cut Sub

Soft sandwich roll stuffed with cured meats, provolone cheese, mixed greens, sliced tomato, pepperoncini, and Italian dressing on the side.

Roast Beef & Creamy Horseradish

Premium sliced roast beef piled high on thickly sliced white bread paired with mixed greens, Havarti cheese and our house creamy horseradish spread.

California Chicken Club

Grilled chicken breast, sliced bacon, avocado slices, lettuce, tomato, & Dijonnaise all on 7 Grain Bread.

Veggie & Hummus *V*

Tomato, cucumber, shredded carrot, red pepper, house pickled red onion, sprouts, and hummus on a soft bread roll.

SALADS

SALAD PROTEIN OPTIONS

Chicken Breast | Filet Mignon | Salmon | Shrimp
Lobster Tail | Sea Bass | Halibut | Tofu

Caesar Salad

Fresh romaine lettuce tossed in creamy house Caesar dressing, garnished with sourdough croutons, lemon slices, and Parmesan cheese, creating a classic and flavorful salad.

Asian Sesame Ginger Salad *V*

Mixed greens, wontons, carrots, bell pepper, and green onions, dressed with a tangy sesame ginger vinaigrette, offering a refreshing and vibrant salad.

Garden Salad *GF, V*

A medley of fresh garden vegetables, such as cucumbers, tomatoes, and bell peppers, served over mixed greens, drizzled with balsamic vinaigrette.

Cobb Salad

Crisp lettuce, garnished with hard-boiled eggs, green onion, bleu cheese, bacon, and buttermilk ranch dressing, classic and deliciously refreshing.

Chicken Waldorf Salad *GF*

A classic combination of juicy chicken, apples, celery, grapes, and walnuts, tossed in a creamy dressing, served over a bed of mixed greens.

Caprese Salad *GF*

Slices of ripe tomatoes, fresh mozzarella, and fragrant basil on a bed of peppery arugula, drizzled with balsamic glaze and extra-virgin olive oil, creating a simple and elegant Italian salad.

Greek Salad *GF, V*

Mediterranean inspired mixed green salad with crisp red peppers, tangy kalamata olives and pepperoncini, cherry tomatoes, & feta tossed in our Lemon Greek vinaigrette.

Southwest Salad *GF*

Southwest influenced mixed green salad, sweet corn, black beans, crisp red pepper, avocado, Mexican cheese blend & toasted sunflower seeds tossed in our cilantro lime ranch.

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APPETIZERS

Shrimp Cocktail *GF*

Succulent shrimp served with zesty cocktail sauce and lemon wedges, creating a delightful and elegant seafood appetizer.

Crab Cakes

Golden-brown crab cakes, served with a tangy remoulade sauce, a delectable and savory treat.

Smoked Salmon on Toast Points

Thinly sliced smoked salmon atop crispy toast points, garnished with capers, red onions, and dill, a classic and sophisticated canapé.

Charcuterie Tray Display

An assortment of artisan cured meats, such as prosciutto, salami, and chorizo, paired with a selection of cheeses, olives, and gourmet condiments, providing an elegant and flavorful appetizer spread.

Cheese and Cracker Display

A curated selection of artisan cheeses, served with an assortment of house-made crackers, fresh fruits, and nuts, offering a sophisticated and satisfying pre-flight snack.

Hummus and Pita Display *V*

Creamy hummus served with warm pita bread, alongside a medley of crunchy vegetables, creating a healthy and flavorful appetizer option.

Crudité Display *GF, V*

Fresh and colorful vegetable platter, served with creamy dip, offering a light and refreshing pre-flight snack.

Assorted Canapés

A delightful assortment of bite-sized canapés, featuring various toppings, such as smoked salmon, herbed cream cheese, prosciutto, and balsamic-glazed tomatoes.

Chilled Fresh Seafood Platter *GF*

An indulgent spread of Alaskan king crab legs, lobster tail, & shrimp, served with house-made cocktail sauce, mignonette, clarified butter. Caviar an optional addition. Market dependent.

SEAFOOD MAINS

Crab Cakes with Lemon Arugula Salad

Succulent lump crab cakes, served with a refreshing arugula salad drizzled with zesty lemon dressing.

Wild Salmon en Papillote *GF*

Fresh wild salmon steamed to perfection in parchment paper, served with fragrant brown butter rice pilaf.

Macadamia Nut Crusted Halibut with Orange Ginger Butter Sauce

Fresh Alaskan Halibut encrusted with toasted macadamia nuts served orange ginger butter sauced accompanied with a citrus beet salad.

Livernese Style Seabass *GF*

Fresh Seabass seared and smothered in a Mediterranean inspired tomato sauce with olives & capers served with sauteed spinach.

Lobster Salad *GF*

Tender, chilled lobster meat served over a bed of mixed greens, cherry tomatoes, cucumber, and avocado. Tossed in a light lemon and olive oil dressing and garnished with fresh herbs.

King Crab Legs with Garlic Butter Sauce *GF*

1 1/2 to 2lbs King Crab Legs served with a melted garlic butter sauce. Served with a choice of two sides.

Chipotle Lime Shrimp Street Tacos

Zesty chipotle marinated grilled shrimp with corn tortillas, seasonal fresh slaw, and lime crema. Served with chef's favorite Mexican rice.

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ORDERS UP LOCAL FAVORITES

Italian Bolognese with Pappardelle

A rich and hearty Italian ragù sauce served over tender pappardelle pasta, topped with grated Parmesan cheese.

Shepherd's Pie

A classic and hearty shepherd's pie, featuring layers of savory ground meat, vegetables, and creamy mashed potatoes, baked to perfection.

Chicken Teriyaki *GF*

Grilled chicken thigh marinated in a sweet and savory teriyaki sauce, served over coconut lime basmati rice, and Korean spinach salad

Lemongrass Chicken *GF*

Fragrant lemongrass-marinated chicken thigh, served with coconut-infused jasmine rice and a side of sweet chili sauce

Marinara Roasted Vegetables with Polenta *V*

Assorted roasted seasonal vegetables tossed in slow cooked house marinara sauce served over creamy polenta cake.

Mushroom & Spinach Risotto

Slow cooked arborio risotto rice infused with mushrooms and spinach. *Vegan upon request.*

CUSTOM DINNER

BYO DINNER

Help us create your new favorite way to end the day. Choose from a selection of or suggest your own main proteins and sides to craft your favorite flavor profiles.

MAIN OPTIONS

Butterflied Lobster Tail | Halibut | Seabass | Trout
Salmon | Shrimp | King Crab Legs | Filet Mignon
Bison Ribeye | Organic Chicken Breast | Tofu

MONTANA FAVORITES

Bison Burger with Seasoned Fries

Juicy bison burger served on a toasted brioche bun, topped with your choice of gourmet toppings, served with crispy seasoned fries.

Bison Ribeye with Fig Balsamic Red Wine Reduction

12oz Bison Ribeye steak basted with rosemary butter, then coated with our infamous fig balsamic red wine reduction accompanied with mashed potatoes and grilled asparagus.

Grilled Fillet with Horseradish Cream Sauce *GF*

Tender grilled fillet, served with a velvety horseradish cream sauce, accompanied by creamy mashed potatoes and crisp asparagus.

Smoked Brisket with Potato Salad

Smoked beef brisket served with creamy dill potato salad and roasted vegetables, creating a hearty and flavorful main course.

Montana Trout Almondine

Fresh wild trout lightly floured, seared, and basted with an almond compound butter, served over a fragrant brown butter rice pilaf

Parmesan Herb Crusted Organic Chicken Breast with Huckleberry Reduction

Chicken breast lightly breaded with parmesan herb breadcrumbs served with huckleberry reduction and rosemary roasted potatoes.

MAIN SIDE OPTIONS

Garlic Mashed Potatoes | Rosemary Roasted Potatoes
Coconut Rice | Grilled Asparagus | Citrus & Beet Salad
Brown Butter Rice Pilaf | Roasted Seasonal Vegetables | Creamy Dill Potato Salad | Buttered Pappardelle Noodles | Sautéed Spinach

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DESSERT

Brownie Display

Our double chocolate brownies with honey chocolate frosting beautifully presented with fresh fruit & greenery garnish.

Cookie Display

A delightful selection of freshly baked cookies, such as chocolate chip, oatmeal raisin, and double chocolate, offering a variety of sweet indulgences.

Assorted Mini Dessert Display

A tempting array of mini-sized desserts, including cheesecakes, tarts, and fruit parfaits, offering a delightful and satisfying sweet finale.

Petit Four Display

An elegant assortment of bite-sized petit fours, showcasing various flavors and intricate designs

Chocolate Dipped Strawberries *GF, V*

Juicy and ripe strawberries dipped in luscious dark chocolate, creating a luxurious and indulgent treat.

Cheesecake

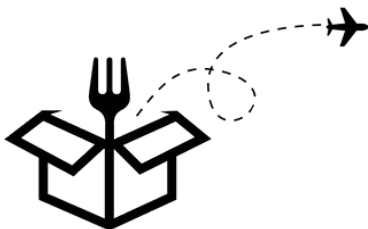
Slice of our famous New York Style Cheesecake served with a side of seasonal fruit compote.

Flourless Chocolate Torte *GF*

Truffle meets cake. This chocolatey indulgence does not disappoint. Served with fresh whipped cream and seasonal fruit.

Orange Poppyseed Mini Bundt *GF, DF*

Deceptively moist and fluffy this cake is our staffs' favorite! Sweet & citrusy with a honey orange glaze.



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CHILDREN'S MENU

Cheeseburger

A classic and kid-friendly cheeseburger, served with a side of crispy fries, offering a familiar and delicious option for young travelers.

Chicken Tenders and Fries

Crispy and tender chicken tenders served with golden fries, providing a satisfying and comforting meal for young appetites.

Mac and Cheese

Creamy and cheesy macaroni and cheese, a timeless and kid-approved favorite.

Pizza

Personal-sized pizzas, customizable with various toppings, offering a fun and tasty option for kids.

Sandwich Box Lunch

A kid-friendly sandwich, served with a selection of fresh fruit and snacks, providing a convenient and well-balanced meal for children.

WHY WE ARE HERE

Welcome to our 100% scratch made, Bozeman, Montana, based, kitchen. By 100% scratch made we mean SCRATCH MADE from dressings to graham crackers we make everything in house, and if we don't make it, we make sure we source from other hand made businesses. We aim to provide an experience you won't find anywhere else.

Custom orders are always welcome and encouraged. Our chefs love a new challenge that allow us to satisfy all our customers wants and desires.

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