

Red Lodge Catering Options

Samurai Sue's Everyday Foods

406-426-4391

Samurai Sue's brings you authentic new American foods that's fit for your everyday needs! Grab and go foods or call us to pre order. Breakfast burritos catered and health quinoa bowls for lunches, salads or sandwiches.

Montana Big Sky BBQ

codybeartrack@gmail.com

Owner/ operator Cody Mitchell does a fantastic job with all things BBQ. Him and his team bring their own food trailer and cook most foods onsite. They offer everything from drop off buffet style catering to full service.

BBQ Caterer from Fox, 6 miles north of Red Lodge

Rock Creek Soda Hole

406-445-3344

rockcreeksodahole@gmail.com

Delicious burgers, fries and other fried fare like doughnuts, corndogs, etc. They also make a good selection of breakfast items.

Cattail Bakery

406-446-1600

Cattail Bakery features amazing made-from-scratch baked pastries and other baked goods, sandwiches, and is accompanied by artisan espresso drinks.

Prerogative Kitchen

406-445-3232

At Prerogative Kitchen we bring you a funky casual place to bring your family for lunch or dinner. Enjoy our a la carte menu where you can truly "Eat what you want to eat"! We have beer and wine and offer numerous gluten-free and vegetarian options.

Wild Table

(406) 446-0226

Excellent Red Lodge Caterer with store front in town

Coffee Factory Roasters

406-446-3200

Fresh coffee roasted daily. Along with a full espresso bar Coffee Factory Roasters offer soup, sandwiches, smoothies and granitas. Get breakfast sandwiches catered!

Mas Taco

406-446-3636

American style Mexican Food.

Carbon County Catering**406-446-4025**

Carbon County Catering offers full service catering for weddings, family reunions, fundraisers, company picnics, and private parties. A wide variety of menu selections are available as well as full bar services; perfect for any occasion. Carbon County Catering offers services in many of the surrounding areas; whether you are in Carbon or Yellowstone County, Cody or Bozeman our friendly, professional staff provides exceptional service.

The Pollard Hotel**406-446-0001**

All items on the menu are made with the freshest ingredients containing locally sourced and cured meats, organic and locally sourced produce (when available), and freshly baked breads. We are proud to offer cuisine that reflects the creative inspirations of our chef with what is fresh, natural, and available.