



# Wedding Menu



## Passed

Choose three. \$15.95 per person. Includes one hour service.

### Strawberry Crostini

toasted French bread crostini topped with chèvre, strawberries, fresh mint drizzled with balsamic vinegar **V**

### Caprese Skewers

grape tomatoes, pearls of mozzarella cheese, fresh basil, drizzled with a balsamic reduction **GF**

### Chilled Tri-Tip Crostini

pepper seared tri-tip, chilled and sliced thin, on a French bread crostini, topped with pickled red onion, roasted tomato, and a horseradish crema

### Chicken Yakitori

marinated dark meat chicken skewers, lightly seasoned with sea salt, tamari, and grilled to perfection **GF DF**

### Traditional Tomato Bruschetta

toasted baguette topped with a traditional mix of tomatoes, capers, shallots, herbs and olive oil **V**

### Swedish Meatballs

beef and pork blend with demi cream sauce

### Asian Vegetable Endive Boats

marinated vegetables with Thai peanut sauce **V+ GF DF**

### Ahi Tuna Poke

Ahi tuna mixed with minced scallion and avocado in a sesame ginger dressing. Served bite size on a fried wonton crisp and finished with a drop of Sriracha **DF**

### Mini Crab Cakes

pan seared and served with remoulade sauce

### Honey Soy Prawns

tiger prawns in a sweet and spicy marinade, grilled and served with a warm coconut peanut sauce **DF GF**

## Displays

SMALL serves 50 | LARGE serves 100

### Garden Vegetable Crudités \$135 | \$215

variety of fresh vegetables artfully arranged, served with spicy house ranch dressing **GF V**

### Classic Cheese Display \$150 | \$250

wonderful selection of cheeses, served with fruit and a variety of crackers **V**

### Fruit Platter \$175 | \$275

wonderful selection of fresh fruit, hand sliced and artfully arranged **V+ GF DF**

### Roasted Red Pepper Hummus

\$155 | \$295

roasted red pepper hummus paired with fresh cut vegetables and warm pita bread **V**

### Artichoke Dip \$185 | \$355

baked artichoke heart and three cheese dip served warm with French baguette slices **V**

### Gourmet Meat & Cheese Display

\$325 | \$485

a mixture of cured, smoked, and aged meats, sliced and paired with a variety of cheeses. Accompanied by pickled vegetables and house made condiments, served with crostini

### Baked Brie En Croûte \$245 | \$475

Brie cheese cut and layered with huckleberry coulis, wrapped in puff pastry dough. Baked to perfection and accompanied with warm French bread **V**

### French Express \$225 | \$395

crunchy French bread, Brie cheese, smoked Gouda, extra sharp cheddar, fresh grapes, apples, and strawberries **V**

### Smoked Salmon \$275 | \$485

smoked salmon served with pickled red onions, herbed cream cheese, lemon wedges, capers, and assorted crackers

Quantities of each selection must accommodate your guest count.

Looking for a party menu with only appetizers? Appetizer Party menus are available upon request.

Choose two entrées, two sides and one salad option. Add a third entrée for half the price listed.  
Entrées include rustic breads with sweet cream butter.

## SIGNATURE ENTRÉES

- choose two -

### Pacific Halibut

baked filet topped with lemon, caper, tomato cream sauce

GF

\$28

### Crab & Brie Stuffed King Salmon

hand stuffed, baked, and served with beurre rouge

\$25

### Sockeye Salmon

baked filet topped with lemon dill, beurre blanc sauce

GF

\$22

### Prime Rib

applewood smoked and slow roasted  
with au jus and horseradish sauce  
served at a chef attended carving station

GF DF

\$22

### Tri-Tip

rubbed with a Monterey seasoning and grilled,  
topped with a caramelized onion jam

GF DF

\$18

### Pork Loin

applewood smoked and slow roasted  
brushed with a huckleberry glaze

GF DF

\$16

### Grilled Chicken

marinated in teriyaki and topped with hibachi glaze

GF DF

\$14

### Roasted Chicken

topped with sage and crimini mushroom infused chicken jus

GF DF

\$14

### Grilled Vegetable Stacks

marinated portabello mushroom, seasonal vegetables,  
with Romesco sauce

GF DF

\$14

### Manicotti

stuffed with herb ricotta, baked with a roasted  
tomato sauce, topped with wild mushrooms

V

\$14

## SALADS

- choose one -

### Harvest Salad

baby arugula, roasted butternut squash,  
chèvre, candied walnuts, honey vinaigrette

V GF

\$7

### Orzo Salad

Italian orzo, red grapes, ciliegine mozzarella,  
toasted almond, onion, red pepper,  
basil, olive oil, balsamic glaze drizzle

V

\$7

### Roasted Beet Salad

beets, spring mix, chèvre, candied walnuts,  
mint, red wine vinaigrette

V GF

\$7

### Mediterranean Pasta Salad

pasta, artichoke heart, Kalamata olive, red onion,  
roasted red pepper, feta and Parmesan

V

\$5

### Spinach and Berry Salad

baby spinach, mixed seasonal berries,  
toasted pumpkin seeds, red onions,  
Gorgonzola, balsamic vinaigrette

V GF

\$5

### Asian Crunch

mixed greens, chow mein noodles,  
cucumber, carrot, onion,  
sesame-ginger vinaigrette

V+

\$4

### Caesar Salad

romaine, Parmesan, croutons,  
Caesar dressing

\$4

### Green Salad

mixed greens, carrot,  
cucumber, grape tomato  
with ranch and balsamic dressings

V+ GF

\$4

## SIDES

- choose two -

### Grilled Asparagus

V+ GF

\$5

### Rice Pilaf

GF DF

\$4

### Roasted Seasonal Vegetables

V+ GF

\$5

### Scalloped Potatoes

V

\$6

### Garlic Green Beans

V GF

\$5

### Roasted Rosemary Potatoes

V+ GF

\$4

## DESSERTS

- add a dessert to any buffet for \$6 per person

### Seasonal Berry Short Cake

with fresh whipped cream

V

### Tiramisu

espresso, ladyfingers, mascarpone

V

### Baked Apple Crisp

with fresh whipped cream

V

### Flourless Chocolate Torte

rich and decadent with chocolate ganache

GF V

### Brownies

with huckleberry glaze or caramel glaze

V

### Cupcakes

\$3.50 per person

white or chocolate cake

with vanilla or chocolate icing

V

Choose two entrées, two sides and one salad option. Add a third entrée for half the price listed.  
Entrées include honey cornbread with sweet cream butter.

## BARBEQUE ENTRÉES

- choose two -

### Dry-Rubbed Prime Rib

slow roasted with a house season blend  
served at a chef attended carving station

GF DF

\$22.00

### Blackened Wild Salmon

traditional blackening seasoning rub

GF DF

\$22.00

### Maple Glazed Wild Salmon

North Pacific caught. Vermont maple glaze

GF DF

\$22.00

### Pork Ribs

Oregon natural raised, hardwood smoked with house barbeque sauce,

GF DF

\$20.00

### Apple Wood Smoked Chicken

thighs, drumsticks, house barbeque sauce

GF DF

\$14.00

### Pulled Pork

house barbeque sauce, pickled red onion, served with Kaiser rolls

DF

\$14.00

DF = dairy free. GF = gluten free. V = vegetarian. V+ = vegan. Gluten free and vegetarian options available. Contact us for information.

## BARBEQUE SIDE DISHES

- choose two -

### Brown Sugar Baked Beans

\$4

### Baked Macaroni and Cheese

\$4

### Grilled Seasonal Vegetables

V+ GF

\$5

### Baked Potatoes

butter, sour cream, chives

V+ GF

\$5

### Roasted Red Potatoes

V GF

\$6

## SALADS

- choose one -

### Coleslaw

GF

\$4

### Classic Potato Salad

GF

\$4

### Green Salad

mixed greens, carrot, cucumber,  
grape tomato, house dressings

V+ GF DF

\$4

### Classic Caesar Salad

romaine, Parmesan, crouton,  
Caesar dressing

GF Option

\$4

## DESSERTS

- add a dessert to any barbeque buffet for \$6 per person -

### Seasonal Berry Short Cake

with fresh whipped cream

V

### Baked Apple Crisp

with fresh whipped cream

V

### Brownies

with huckleberry glaze or caramel glaze

V

### Tiramisu

espresso, ladyfingers, mascarpone

V

### Flourless Chocolate Torte

rich and decadent with chocolate ganache

GF V

### Cupcakes

\$3.50 per person

white or chocolate cake

with vanilla or chocolate icing

V

## Garden Lunch

The ultimate salad bar! Spring mix, romaine, tomatoes, onion, carrot, mushroom, cucumber, peperoncini, artichoke hearts, sunflower seeds, hard boiled egg, bacon, croutons, cottage cheese, blue cheese crumbles, ranch dressing, house vinaigrette, fruit salad, and multi grain rolls

\$14.95

## The Club Platter

classic turkey club quartered on assorted breads with smoked bacon, lettuce, tomato and mayonnaise, served with potato chips, potato salad and house made brownies

\$15.95

## Classic Deli

sliced turkey, roast beef, ham, and pastrami, cheddar and Swiss cheese, assorted rolls and condiments served with chips or potato salad and house made brownies

\$15.95

## Foccacia Deli Tray

Genoa capicola, hard salami, ham and provolone cheese served with peperoncini, sliced tomatoes, red onion, lettuce, dijon, mayonnaise, house foccacia, pasta salad and assorted cookies

\$16.95

## BBQ Pulled Pork

slow cooked pulled pork, basted in our house made BBQ sauce, served with Kaiser rolls, cheddar cheese, potato salad, coleslaw, and house made brownies

\$16.95

## Ala Carte Lunch Sections

The following items may be added ala carte to your menu for an additional charge per person

### Soup and Salad with Assorted Rolls

\$10

### Homemade Soup

clam chowder, tomato bisque, chicken noodle, beef & barley, minestrone, or butternut squash

\$6

### Seasonal Fresh Fruit

assorted fresh fruit arranged beautifully

\$4

### Fresh Baked Items

cookies, brownies or muffins

\$3

### Potato Chips

Tim's, Doritos or Lays products charged based on consumption

\$2

### Assorted Soft Drinks and Water

charged based on consumption

\$2.50

All lunch stations also include iced tea or lemonade.

DF = dairy free. GF = gluten free. V = vegetarian. V+ = vegan. Gluten free and vegetarian options available. Contact us for information.

All buffets include coffee, tea and water. Prices are per person. 20 person min. Includes a service time of 1 hour.

Prices and menus subject to change. Additional fees may apply if contracted within 14 days of scheduled event. A 19% service charge, 2% SMCA fee and state sales tax will be added to all applicable charges. If you have any questions, please contact our group specialists at 208.263.9555 x2820 or email [groupsales@schweitzer.com](mailto:groupsales@schweitzer.com)



## Boxed Lunches

Boxed lunches come with choice of sandwich, cookie, bag of chips, condiments and 20oz bottled water. Pick up time prearranged with our fulfillment staff.

\$16.95

### Turkey Club

smoked turkey, crisp bacon, sprouts, tomato, provolone cheese served on multi-grain bread

### Piggy Back

Virginia baked ham, Swiss cheese, topped with lettuce tomato and onion, served on a stadium roll

### Italian

ham, capicola, salami, provolone cheese, topped with lettuce, tomato, onion, peperoncini and finished with Italian vinaigrette, served on a focaccia deli roll

### Garden Choice

Provolone, Swiss, red pepper, lettuce, sprouts, tomato, onion, cucumber, and dijonaise, served on multi-grain bread

## Snacks & Break-Time

### Game Break

popcorn, peanuts, pretzels, jelly beans, mini corn dogs

\$8.95

### Healthy Afternoon

vegetable crudité and hummus, juice, granola bars, apples, bananas, fresh baked oatmeal raisin cookies

\$9.95

### Salty & Sweet

M+M's, brownie bites, salted nuts, pretzels, chocolate covered espresso beans, dried fruits

\$10.95

### Gourmand

crunchy French bread, grapes, apples, Brie cheese, extra sharp cheddar, smoked Gouda, almonds

\$12.95

### Fiesta Time

tortilla chips, with red & green salsas, guacamole, queso dip, jalapeños

\$12.95

## Continental Breakfast Buffet

fresh seasonal fruit, vanilla yogurt, house granola,  
homemade muffins, assorted breakfast pastries  
\$13.95

## Pancake Breakfast

homemade buttermilk pancakes served with syrup,  
choice of ham steak, sausage link or smoked bacon,  
plus fresh fruit and home fries  
\$14.95

## The Traditional Breakfast

scrambled eggs, choice of ham steak, sausage link, or smoked bacon,  
plus home fries, assorted breakfast pastries  
\$13.95

## Western Frittata

ham, red and green bell peppers, onions, cheddar cheese,  
served with home fries, fresh fruit, house made muffins, assorted breakfast pastries  
\$13.95

## The Classic Benedict Breakfast

ham on a toasted English muffin with poached eggs, topped with Hollandaise sauce,  
served with home fries, fresh fruit, assorted breakfast pastries  
\$17.95

## Additional Breakfast Items

The following items may be added a la carte to breakfast buffet for an additional charge per person

**Assorted seasonal  
fresh fruit  
arranged beautifully**  
\$4.95

**Oatmeal with all the fixings:  
brown sugar, chocolate chips,  
craisins, almonds, milk**  
\$5.95

**Choice of  
ham, smoked bacon  
or sausage links**  
\$4.95

**Scrambled Eggs**  
\$3.95

**Granola and Vanilla Yogurt**  
\$4.95

**Biscuits & Gravy**  
\$5.95

**Assorted House Made Muffins**  
\$4.95

**Bagels with Cream Cheese**  
\$4.95  
add lox \$6.95

All breakfast buffets also include orange juice service.

All breakfast buffets also include coffee and water service.

## Early Bird

eggs Benedict  
biscuits and gravy  
home fries  
fresh fruit  
bacon  
assorted fresh baked pastries  
your choice of green salad with house dressings or Caesar salad  
\$22.95

## Late Riser

slow roasted prime rib carving station  
scrambled eggs  
bacon  
home fries  
smoked salmon display  
French toast  
fresh fruit  
your choice of green salad with house dressings or Caesar salad  
\$30.95

All brunch buffets also include orange juice service.

## Whites

### Idaho Favorites

		Bottle	Case
Sawtooth Pinot Gris	ID	\$25	\$275
Sawtooth Riesling	ID	\$25	\$275
Sawtooth Chardonnay	ID	\$25	\$275
Pend d'Oreille Huckleberry Blush	ID	\$31	\$350
Pend d'Oreille Pinot Gris	ID	\$31	\$350

### Chardonnay

		Bottle	Case
Columbia Crest Grand Estate	WA	\$20	\$220
J. Lohr "Riverstone"	CA	\$22	\$240
Waterbrook	WA	\$22	\$240
Chateau Ste Michelle	WA	\$25	\$275
Sea Sun	CA	\$35	\$160 (6pk)
La Crema	CA	\$37	\$400

### Riesling

		Bottle	Case
J. Lohr	CA	\$22	\$240
Relax	GER	\$22	\$240

### Sauvignon Blanc

		Bottle	Case
Bogle	CA	\$22	\$245
Napa Valley Cellars	CA	\$27	\$305
Oyster Bay	NZ	\$28	\$310
Pavette	WA	\$28	\$310
H3	WA	\$28	\$315
Emmolo	NZ	\$35	\$205 (6pk)

### Pinot Gris/Grigio

		Bottle	Case
Bogle	CA	\$22	\$245
Antinori Santa Cristina	ITALY	\$24	\$260
Acrobat	OR	\$25	\$275
Chemistry	OR	\$26	\$280
Waterbrook	WA	\$28	\$310

### Sparkling

		Bottle	Case
Flama D'Or Cava	SPAIN	\$22	\$240
A to Z Bubbles Rosé	OR	\$24	\$325 (15/case)
Korbel Brut Rosé	CA	\$24	\$325 (15/case)
Fili Prosecco Extra Dry	ITALY	\$24	\$275
Domaine Ste Michelle Brut	WA	\$26	\$285
Domaine Ste Michelle Brut Rosé	WA	\$26	\$285
Gruet Blanc de Blanc	NM	\$28	\$315
Gruet Rosé	NM	\$30	\$315
Mumm Napa Brut Prestige	CA	\$35	\$385
LaMarca Prosecco	ITALY	\$34	\$396

## Reds

### Idaho Favorites

		Bottle	Case
Colter's Creek Syrah	ID	\$25	\$275
Pend d'Oreille Bistro Rouge CMS	ID	\$32	\$350
Pend d'Oreille Cabernet Sauvignon	ID	\$36	\$396
Pend d'Oreille Cabernet Franc	ID	\$36	\$396
Colter's Creek "Koos Koos Kia"	ID	\$45	\$525

### Cabernet Sauvignon

		Bottle	Case
Jones of Washington	WA	\$26	\$285
Aquinas	CA	\$30	\$315
J. Lohr "Seven Oaks"	CA	\$32	\$350
Canoe Ridge "The Expedition"	WA	\$26	\$285
Bonanza	CA	\$35	\$170 (6pk)
Chateau Ste Michelle Indian Wells	WA	\$35	\$385
Mercer Brothers	WA	\$36	\$425
Browne Family "Heritage"	WA	\$36	\$425

### Pinot Noir

		Bottle	Case
Line 39	CA	\$22	\$240
Duck Pond	OR	\$31	\$325
Sea Sun	CA	\$35	\$160 (6pk)
Browne Family "Heritage"	WA	\$36	\$425
Meiomi	CA	\$42	\$205 (6pk)

### Other Reds

		Bottle	Case
Elsa Bianchi Malbec	ARG	\$22	\$240
Bogle	CA	\$22	\$245
Charles Smith "Velvet Devil" Merlot	WA	\$25	\$275
Waterbrook Merlot	WA	\$28	\$308
Waterbrook Reserve Malbec	WA	\$42	\$475

### Blends

		Bottle	Case
Bogle	CA	\$22	\$245
Hedges Family Estate	WA	\$25	\$275
Consention "The Dark" Consentino	CA	\$26	\$285
Maryhill "Winemakers Red"	WA	\$30	\$330
Chateau St Michelle "Indian Wells"	WA	\$35	\$385
Conundrum	CA	\$35	\$160 (6Pk)

### Rosé

		Bottle	Case
Les Dauphins "Cotes du Rhone"	FRA	\$20	\$225
Maryhill	WA	\$25	\$275
Canoe Ridge "Expedition"	WA	\$30	\$330
Decoy	WA	\$35	\$385

## Beer

Craft/Micro/Import	CANS	BARRELS		
	24/12oz	1/6	1/4	1/2
Pacifico	\$110	NA	\$290	\$575
Bale Breaker Pilsner	\$110	\$290	NA	\$620
Mick Duff's Blonde	NA	\$290	NA	\$600
Laughing Dog Huckleberry Cream Ale	\$110	\$290	NA	\$600
Firestone Walker 805 Session Ale	\$110	\$290	NA	\$500*
Grand Teton 208 Session Ale	\$110	\$290	NA	\$500
Bayern Dragon Breath Dark Hefe	\$110	\$290	NA	\$575
Big Sky Moose Drool Brown Ale	\$110	NA	\$325	\$575
Iron Horse Irish Death	\$110	\$290	NA	NA
Mac N Jacks African Amber	\$130	\$290	NA	\$620
Deschutes Black Butte Porter	\$110	\$290	NA	\$550**
Bale Breaker Field 41 Pale	\$110	\$290	NA	\$620
Georgetown Manny's Pale	NA	\$290	NA	\$575
MickDuff's Lake Paddler Pale Ale	NA	\$290	NA	\$600
Sierra Nevada Pale	\$110	\$290	NA	\$600
10 Barrel Rock Hop IPA	\$110	\$290	NA	\$600
Bale Breaker Top Cutter IPA	\$110	\$290	NA	\$600
Deschutes Fresh Squeezed IPA	\$110	\$290	NA	\$600**
Elysian Superfuzz Pale Ale	\$110	\$290	NA	\$620
Firestone Walker Mind Haze IPA	\$110	\$290	NA	\$550*
Founders All Day IPA	\$110	NA	\$360	\$575
Fremont Lush IPA	\$110	\$290	NA	\$600
Georgetown Bodhizafa IPA	\$110	NA	NA	\$600
Hop Valley Bubble Stash IPA	\$110	\$320	NA	\$575
No Li Born & Raised IPA	\$110	\$320	NA	\$620
Odell Good Behavior Crushable IPA	\$110	NA	\$340	\$575
Paragon Beauty Bay Blonde	\$130	\$290	\$340	\$600
Fremont Golden Pilsner	\$110	\$290	NA	\$620
Radio Brewing Idaho Sexy Huckleberry Wheat	\$130	\$290	NA	\$600

\*\* 1/2 Barrel = 50 liters

\* 1/2 Barrel = 13.2 gallons

## Domestic

Domestic	CANS	BARRELS		
	24/12oz	1/6	1/4	1/2
Blue Moon	\$99	\$240	NA	\$525
Budweiser	\$99	\$170	NA	\$475
Bud Light	\$99	NA	\$270	\$475
Coors	\$99	NA	NA	\$475
Coors Light	\$99	NA	NA	\$475
Kokanee	\$99	NA	NA	\$475
Miller Lite	\$99	NA	NA	\$475
Pabst Blue Ribbon	\$99	NA	NA	\$450

## Cider/Sour/Alternative

Odell Sippin' Pretty Sour	\$110	NA	\$335	\$600
Ace Pineapple Cider	\$120	\$300	NA	\$650
Trail Breaker Watermelon Cider	\$135	\$300	NA	\$650
No Li Huckleberry Seltzer	\$110	NA	NA	\$600
White Claw Grapefruit	\$120	NA	NA	NA
Stella Cidre	\$120	\$300	NA	NA
Two Towns Seek Out Raspberry Seltzer	\$110	NA	NA	NA
Cider	\$130	\$300	NA	\$650

## Non-Alcoholic

Mickduff's Rootbeer	NA	\$175	NA	\$375
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## BAR SELECTIONS

### **Bunny Hill Bar** \$9.00 each

Smirnoff Vodka  
 Tanqueray Gin  
 Fireball  
 Bacardi Silver Light Rum  
 Cutty Sark Scotch  
 Jim Beam Whiskey  
 Jose Cuervo Tequila

### **Midway Bar** \$10.00 each

Tito's Vodka  
 Captain Morgan Spiced Rum  
 Bombay Sapphire Gin  
 Pendleton Whiskey  
 Rumplemintz  
 Dewar's Scotch  
 Maker's Mark Bourbon  
 Mi Campo Reposado Tequila

### **Black Diamond Bar** \$12.00 each

Grey Goose Vodka  
 Hornitos Plata Tequila  
 Chivas Regal Scotch  
 Knob Creek Bourbon  
 Bulleit Rye  
 Hendricks Gin  
 44 North Huckleberry Vodka

### **Fresh Tracks** \$9.00 each

Mimosa (orange juice or grapefruit juice)  
 Bloody Mary  
 Irish Coffee

\*All bars above include one mixer per drink which consists of the following: soda water, tonic, coke, diet coke, sprite, orange juice, pineapple juice, grapefruit juice, or cranberry juice.

## CLASSICS

### **Pendleton & Ginger** Single \$11.00

Pendleton Whiskey & ginger beer

### **Sapphire Cucumber Collins** Single \$11.00

Bombay Sapphire Gin, lemon, sugar, cucumbers, soda water

### **Mojito** Single \$12.00

Light Rum, lime, muddled mint

## HUCKLEBERRY MIXED DRINKS

### **Huckleberry Margarita**

Tequila, Triple Sec, house sour mix, huckleberry & lime  
 With Jose Cuervo: \$10.00 each  
 With Hornitos: \$13.00 each

### **Vodka Huckleberry Lemonade**

Vodka, lemonade, huckleberry & lemon  
 With Smirnoff: \$10.00 each  
 With 44 North Huckleberry Vodka: \$13.00 each

### **Huckleberry Collins**

Gin or Vodka, soda, lemon juice, sugar, huckleberry  
 With Tanqueray: \$10.00 each  
 With 44 North Huckleberry Vodka: \$13.00 each

## NON-ALCOHOLIC DRINKS

### **Huckleberry Lemonade**

single \$3 | gallon \$48

### **Lemonade**

gallon \$35

### **Punch**

gallon \$35

### **Hot Chocolate**

gallon \$35

### **Coke, Diet Coke and Sprite**

available for \$2.50

### **Dasani Water**

20oz bottles \$2

### **Cucumber or Strawberry Water**

\$15 for full beverage dispenser

### **Martinelli Sparkling Cider**

\$100 case

### **Extend Coffee Service**

add an additional 4 hours  
 \$1.50 per person

## GOLD

Choose a total of NINE selections  
\$49.95 per person

## SILVER

Choose a total of SEVEN selections  
\$39.95 per person

### Passed Choose any FOUR selections

#### Strawberry Crostini

toasted French bread crostini topped with chèvre, strawberries, fresh mint drizzled with balsamic vinegar **V**

#### Caprese Skewers

grape tomatoes, pearls of mozzarella cheese, fresh basil, drizzled with a balsamic reduction **GF**

#### Chilled Tri-Tip Crostini

pepper seared tri-tip, chilled and sliced thin, on a French bread crostini, topped with pickled red onion, roasted tomato, and a horseradish crema

#### Chicken Yakitori

marinated dark meat chicken skewers, lightly seasoned with sea salt, tamari, and grilled to perfection **GF DF**

#### Traditional Tomato Bruschetta

toasted baguette topped with a traditional mix of tomatoes, capers, shallots, herbs and olive oil **V**

#### Swedish Meatballs

beef and pork blend with demi cream sauce

#### Asian Vegetable Endive Boats

marinated vegetables with Thai peanut sauce **V+ GF DF**

#### Ahi Tuna Poke

Ahi tuna mixed with minced scallion and avocado in a sesame ginger dressing. Served bite size on a fried wonton crisp and finished with a drop of Sriracha **DF**

#### Mini Crab Cakes

pan seared and served with remoulade sauce

#### Honey Soy Prawns

tiger prawns in a sweet and spicy marinade, grilled and served with a warm coconut peanut sauce **DF GF**

### Displays Choose any FIVE selections

#### Garden Vegetable Crudités \$135 | \$215

variety of fresh vegetables artfully arranged, served with spicy house ranch dressing **GF V**

#### Classic Cheese Display \$150 | \$250

wonderful selection of cheeses, served with fruit and a variety of crackers **V**

#### Fruit Platter \$175 | \$275

wonderful selection of fresh fruit, hand sliced and artfully arranged **V+ GF DF**

#### Roasted Red Pepper Hummus

\$155 | \$295

roasted red pepper hummus paired with fresh cut vegetables and warm pita bread **V**

#### Artichoke Dip \$185 | \$355

baked artichoke heart and three cheese dip served warm with French baguette slices **V**

#### Gourmet Meat & Cheese Display

\$325 | \$485

a mixture of cured, smoked, and aged meats, sliced and paired with a variety of cheeses. Accompanied by pickled vegetables and house made condiments, served with crostini

#### Baked Brie En Croûte \$245 | \$475

Brie cheese cut and layered with huckleberry coulis, wrapped in puff pastry dough. Baked to perfection and accompanied with warm French bread **V**

#### French Express \$225 | \$395

crunchy French bread, Brie cheese, smoked Gouda, extra sharp cheddar, fresh grapes, apples, and strawberries **V**

#### Smoked Salmon \$275 | \$485

smoked salmon served with pickled red onions, herbed cream cheese, lemon wedges, capers, and assorted crackers