



Sky House

Catering Menu



Schweitzer

PLATED MEALS

Opens with a chef's selected Amuse Bouche.

Choose one entrée with accompanied three sides and one salad.

\$65.95

Add passed hors d'oeuvres to your plated meal! See pricing at the end of this section.

Mains

- choose one -

Duck Breast

Tuscan mash, braised local greens with garlic and chili flake

GF DFO

Pan Seared Trout

Salsa criolla and a lemon vinaigrette

GF DF

Grill Flatiron Steak

Pomme frites, seasonal grilled vegetables topped with a red wine compound butter

GF DFO

Mushroom Lasagna

Mushroom, spinach ricotta mixture layered between fresh pasta ribbons with basil purée

Salads

- choose one -

Caprese

(Only available during summer)

Heirloom tomatoes, pistachio vinaigrette,
fresh mozzarella, basil puree

Caesar

Grilled romaine heart, traditional Caesar dressing,
Parmesan, topped with crostinis

GFO DFO

Spiced Roasted Beet

Arugula, citrus vinaigrette, goat cheese,
almond honeycomb

GF DFO

House Salad

Local mixed greens blend, herb vinaigrette,
cherry tomoatos, cucumber, onion, carrot

GF Vegan

Shaved Brussels Sprouts

Red onion, tomato, Manchego cheese, bacon vinaigrette

GF DFO

BUFFET MEALS

Choose one carving station item, one oven/grill entrée, one salad, and three sides.

\$69.95

additional sides \$3.95 | additional entrée \$6.95
add passed hors d'oeuvres see pricing at end of section.

Carving Station

- choose one -

Garlic and Herb crusted Prime Rib

Grilled Chimichurri Tri-tip

Mustard and Stone fruit Glazed Pork Loin

Grilled Veggie Escabeche

Oven Roasted Turkey Breast

(all above GF DF)

Sides

- choose three -

Sweet Potato Mash

Herb Roasted Smashed Potatoes

Farrotto*

Sautéed Mushrooms

Cowboy Caviar

Sunomono
(cucumber salad)

Hummus and Pita

Chaurcuterie Plate

Fruit Trays

Bread and Butter Board

Couscous Pilaf*

All sides above have GF, DF or Vegan options with the exception of those marked with *

All buffets include coffee, tea and water.

GF = Gluten Free. GFO = Gluten Free Option. DF = Dairy Free. DFO = Dairy Free Option. Detailed information available on request.

Prices are per person. 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.

OVEN / GRILL

- choose one -

Bratwurst or Italian Sausage with Sides

Sauerkraut and apples or sautéed bell peppers and onions
GF DF

Smoked Snake River Farms Short Ribs

With sweet and spicy glaze
GF DF

Salmon with Lemon Herb Compound Butter

GF DFO

Pork Roulade

GF DFO

"Orange" Chicken Quarters

GF DF

Paella

Chicken and Chorizo, Veggie, or NW (Smoked Salmon and Shellfish)
With saffron rice, roasted bell peppers, parsley and grilled lemon
GF DF

Veggie Pesto Lasagna

Squash, cream sauce, and mozzarella
GF

Salads

- choose one -

Green

Roasted Beet

Potato

Mezze Pasta salad

Quinoa (Asian style)

Southwestern Salad

Gado-Gado

Vegetables with almond sauce

GF and DF salad options available

All buffets include coffee, tea and water.

HORS D'OEUVRES PACKAGE

- Choose three passed hors d'oeuvres -
1 hour of service. Based on 4 bites per person.

\$17

Warm Morsels

Stuffed Dates

Dried dates, house made chorizo, wrapped in bacon
GF DF

Roasted Shrimp Cocktail

House-made cocktail sauce
GF

Grilled Chicken Chimichurri Skewers

Chicken thighs with Argentinian marinade
GF DF

Flatbreads

Herb roasted tomatoes, caramelized onion, and basil oil (DF)
Stone fruit, fresh mozzarella, and red wine reduction
Citrus marinated artichoke hearts & roasted peppers (DF)

Chilled Morsels

Antipasto Skewers

Kalamata olive, pepperoncini, artichoke heart, salami, cheese,
cherry tomato, and roasted bell pepper
GF Vegan Option

Smoked Salmon Stuffed Pasta

Smoked salmon, lemon, herb cream cheese, chives

Roasted Vegetable Escabeche Skewers

Spanish style marinated seasonal vegetables
GF Vegan

"Peaches and Cream"

Burrata and peach skewer with red wine reduction
GF

All appetizer parties include coffee, tea, water and one hour service time.

DISPLAYED HORS D'OEUVRES

Complement your plated or buffet meal with beautifully displayed.
Each option below serves 50 people.

Gourmet Meats and Cheeses \$400 Domestic \$600 Imported	Grazing Platters - choose one - Fresh Vegetable Crudité \$185	Combination \$275
Accompanied by house-made pickles and condiments, assorted nuts, fruits, with crostini or crackers GFO		
Vegetable Pinwheels \$195 Traditional hummus, roasted red peppers, cucumber, red onion, Kalamata olives, carrots, cherry tomatoes, and local mixed greens blend DF		
Shrimp Ceviche \$275 Cucumber, red onion, cilantro, jalapeño, lime, coconut milk, with house tortilla chips GF DF		
Beef Kabobs \$320 Grilled steak skewers with Romesco sauce GF DF		
Vegan Poke Platter \$195 Vegan spicy "tuna", Sriracha mayo, sesame seeds, scallions, with fried wonton crisps or rice paper		

SUMMER LUNCH

Choose one appetizer/side, one salad/soup and three larger plate options

\$39.95

Appetizers or Sides

- choose one -

Bulgogi Bok Choi

Grilled and served with pickled red onion, toasted sesame seeds
GF DF

Poke Crisps

Vegan option available
Fried wontons topped with spicy tuna, red onion,
cabbage slaw, scallion, toasted sesame seeds, spicy mayo
GFO DF

Fried Calamari

Sambal aioli dipping sauce, parsley, lemon
GF DFO

House Potatoes

Medley of roasted potatoes, garlic oil,
pink peppercorn crema
GF DFO

Roasted Brussels

Pickled red onion, almonds,
apple cider vinegar reduction
GF DF

Salads or Soups

- choose one salad or one soup -

Thai Beef Salad

Sous vide beef, spinach, arugula, cucumber, bell pepper,
scallion, sesame seeds with ginger chili dressing
GF DF

Centennial Caesar

Grilled romaine heart, traditional Caesar dressing,
parmesan, topped with crostinis
GFO DFO

Panzanella

Toasted bread tossed in basil vinaigrette, cucumber,
red onion, cherry tomato, parsley
DF

House Salad

Local mixed greens blend, herb vinaigrette,
cherry tomato, cucumber, onion, carrot
GF DF

Soup of the Day

New England Clam Chowder
Tomato Bisque
Creamy Mushroom
Chicken and Wild Rice
Loaded Baked Potato
Carrot Ginger

Brunch Selections

Early Bird

Egg Benedict Bake

Biscuits & Gravy

House Potatoes

Fresh Fruit

Bacon

Assorted Fresh Baked Pastries

Your choice of green salad with house dressing or Caesar salad

\$26

Late Riser

Slow Roasted Prime Rib

Scrambled Eggs

Bacon

House Potatoes

Smoked Salmon Display

Bread Pudding

Fresh Fruit

Choice of green salad with house dressing or Caesar salad

\$35

All brunch stations include coffee, tea and orange juice service.
Prices are quoted per person with a service time of 1 hour. 40 person minimum.

Do you have any questions? Please contact our group specialists at 208.263.9555 x2820 or email groupsales@schweitzer.com

Gluten-free and dairy-free information available on request. 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.

Whites

Chardonnay

		Bottle	Case
Bogle	CA	\$20	\$225
Waterbrook	WA	\$30	\$345
Kendall Jackson Avant	CA	\$35	\$400
Jam Butter	CA	\$40	\$460
Browne Bitner Estate	WA	\$50	\$585

Sauvignon Blanc

		Bottle	Case
Bogle	CA	\$20	\$225
The Better Half	NZ	\$30	\$345
Waterbrook	WA	\$35	\$400
Browne Bitner Estate	WA	\$40	\$460
Cade	CA	\$80	\$945

Pinot Gris/Grigio

		Bottle	Case
Bogle	CA	\$20	\$225
Chemistry	WA	\$25	\$280
Sagelands	WA	\$30	\$345
Willamette Valley	OR	\$35	\$400

Other Whites

		Bottle	Case
Bex Riesling	GERMANY	\$20	\$225
La Vieille Ferme Blend	FRANCE	\$20	\$225
Yalumba Viognier, Organic	AUS	\$25	\$280
Eidosela Albarino	SPAIN	\$35	\$400
Cristom Viognier	WA	\$60	\$700

Sparkling

		Bottle	Case
Flama D'Or Cava	SPAIN	\$25	\$280
Zonin Prosecco	ITALY	\$35	\$400
Browne Bitner Estate Brut	WA	\$40	\$460
Treveri Blanc De Noir Brut	WA	\$45	\$525

Reds

Cabernet Sauvignon

		Bottle	Case
Bogle	CA	\$20	\$225
Hedges, Organic	WA	\$30	\$345
Canoe Ridge, Expedition	WA	\$35	\$400
Browne Family "Heritage"	WA	\$40	\$460
Saviah Cellars Barbera	WA	\$60	\$700
Browne Bitner Estate Cab Sauv	WA	\$75	\$885

Pinot Noir

		Bottle	Case
Bogle	CA	\$20	\$225
Noble Vines	CA	\$30	\$345
Battle Creek, Unconditional	OR	\$35	\$400
Chemistry	OR	\$40	\$460

Other Reds

		Bottle	Case
Waterbrook Merlot	WA	\$30	\$345
J. Lohr Syrah	CA	\$30	\$345
Saviah "The Jack" Grenache	WA	\$35	\$400
Animal Malbec, Organic	ARG	\$40	\$460

Blends

		Bottle	Case
Bogle Essential Red	CA	\$20	\$225
Waterbrook Melange	WA	\$30	\$345
Morgan "Cotes Du Crows"	CA	\$35	\$400
Matchbook Arsonist	WA	\$40	\$460
The Walls "Stanley Groovy"	CA	\$75	\$825

Rosé

		Bottle	Case
Waterbrook Rosé	WA	\$25	\$280
Stoller	OR	\$40	\$460

Beer

IPA	Cans	1/6	1/4	1/2
Bale Breaker Top Cutter	\$125	\$300	N/A	\$600
Bells Two Hearted	\$130	N/A	\$400	\$650
Boneyard RPM	\$130	N/A	\$400	\$620
Georgetown Bodhizafa	\$130	N/A	N/A	\$620
No-Li Big Juicy	\$125	\$300	N/A	\$600

HAZY	Cans	1/6	1/4	1/2
Crux Glowstick	\$130	\$300	N/A	\$600
Highlander Strange Haze	\$125	\$250	N/A	\$575
10 Barrel Cloud Mentality	\$130	\$250	N/A	\$600

PALE	Cans	1/6	1/4	1/2
Bale Breaker Daybreak	\$130	\$300	N/A	\$650
Georgetown Johnny Utah	\$130	N/A	N/A	\$650
PFriem	\$130	\$320	N/A	N/A
Sierra Nevada	\$120	\$290	N/A	\$650

PILSNER	Cans	1/6	1/4	1/2
Bouy Czech	\$130	\$250	N/A	\$620
Grand Teton Bluebird	\$130	\$250	N/A	\$600
Brickwest	\$130	\$290	N/A	\$600
Fremont Golden	\$130	\$290	N/A	\$620

OTHER	Cans	1/6	1/4	1/2
Blue Moon Wit	\$130	\$250	N/A	\$550
Grand Teton 208 Session Ale	\$120	\$250	N/A	\$500
Iron Horse Irish Death	\$130	\$250	N/A	\$550
Kettlehouse Cold Smoke	\$180	\$275	N/A	\$630
Mick Duff's Blonde	N/A	\$290	N/A	\$600
Mac N Jacks African Amber	\$130	\$290	N/A	\$620
Radio Brewing Idaho Sexy	\$130	\$290	N/A	\$575

DOMESTIC/IMPORT	Cans	1/6	1/4	1/2
Bud Light	\$99	N/A	\$270	\$475
Coors Light	\$99	N/A	\$290	\$500
Miller Lite	\$99	N/A	N/A	\$500
Modelo Especial	\$110	N/A	\$290	\$575
Pabst Blue Ribbon	\$99	N/A	N/A	\$475
Pacifico	\$110	N/A	\$290	\$575

Cider / Seltzer	Cans	1/6	1/4	1/2
Ace Pineapple Cider	\$130	\$300	N/A	\$650
No-Li Huckleberry Seltzer	\$110	\$290	N/A	\$600
Yonder Blackberry Sage Cider	\$200	\$340	N/A	\$670
Yonder Dry Cider	\$200	\$340	N/A	\$670
White Claw Seltzer	\$127	N/A	N/A	N/A

NON-ALCOHOLIC	Cans	1/6	1/4	1/2
Athletic Upside Dawn Golden	\$120	N/A	N/A	N/A
Best Day Hazy IPA	\$120	N/A	N/A	N/A
Lagunitas IPNA	\$89	N/A	N/A	N/A
Sierra Nevada Hop Splash	\$120	N/A	N/A	N/A

Bar Selections

Sky House Bunny Hill \$11 each

Tito's Vodka
Tanqueray London Dry Gin
Fireball
Captain Morgan Spiced Rum
Mi Campo Blanco
Pendleton Whiskey
Rumple Minze
Jim Bean Bourbon

Midway Bar \$13 each

Absolut Vodka
44 North Huckleberry Vodka
Aviation Gin
Bacardi Superior Rum
Hornitos Plata Tequila
Bullet Bourbon
Mi Campo Reposado Tequila

Specialty Cocktails \$12 each

Huckleberry Vodka Lemonade

Tito's Vodka, huckleberry magic, lemonade, lemon slices

Classic Margarita

Hornito's Tequila, triple sec, house sweet & sour mix, lime slices

Sky House Grey Hound

Tito's Vodka, house grapefruit juice, grapefruit slices

Bees Knees

Tanqueray Gin, lemon juice, honey syrup

Black Diamond Bar \$14 each

Grey Goose
Belvedere Vodka
Hendricks Gin
Herradura Silver
Hornito's Anjeo Tequila
Jameson Irish Whiskey
Maker's Mark Bourbon
Bullet Rye Whiskey
Knob Creek Bourbon

Fresh Tracks Bar

Mimosa \$10 (orange juice or grapefruit juice)

Tito's House Made Bloody Mary \$14

Creamy Irish Coffee \$12

All bars above include one mixer per drink which consists of the following: soda water, tonic, sweet & sour mix, ginger ale, coke, diet coke, sprite, orange juice, pineapple juice, grapefruit juice, or cranberry juice.

NON-ALCOHOLIC DRINKS

Huckleberry Lemonade
Single \$3.5 | Gallon \$56

Lemonade
Gallon \$42

Coke, Diet Coke and Sprite
Available for \$2.50

Dasani Water
20oz bottles \$4

Orange / Lemon / Grapefruit Water
\$15 for full beverage dispenser

Martinelli Sparkling Cider \$100
case

Extend Coffee Service
Add an additional 4 hours
\$1.50 per person