



Wedding Menu



Passed

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

Strawberry Puff Pastry

brie, strawberries, fresh mint drizzled with balsamic reduction **V**

Caprese Skewers

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

Argentine Beef Skewers

achiote lime marinade, chimichurri sauce **GF**

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**

Asian Vegetable Endive Boats

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

Stuffed Mushrooms

mushroom caps stuffed with duxelle cream cheese, herbs **V**

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**

Crab Cakes

Pacific crab blend pan seared and served with remoulade sauce

Cajun Prawn Canape

Cajun seared prawns, cilantro lime cream spread, cucumber **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 \$325 | \$485

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

Swedish Meatballs \$325 | \$485

traditional style with demi-cream sauce

Mexican Dip Trio \$185 | \$355

guacamole, fire roasted salsa, elote-black bean, served with tortilla chips **GF**

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

\$29

Crab & Brie Stuffed King Salmon

hand stuffed, baked, and served with citrus-shallot butter sauce

\$26

Sockeye Salmon

wild filet, baked, topped with lemon-dill, beurre blanc sauce

GF

\$23

Prime Rib

dry rubbed and slow roasted
with au jus and horseradish sauce
served at a chef attended carving station

GF DF

\$25

Tri-Tip

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

GF DF

\$18

Pork Loin

dry rubbed and slow roasted
topped with apple, caramelized onion, huckleberry sauce

GF DF

\$16

Grilled Chicken

marinated in teriyaki and topped with hibachi glaze

GF DF

\$14

Roasted Chicken

topped with lemon, rosemary 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 sautéed wild mushrooms

V

\$14

SALADS

- choose one -

Harvest Salad

baby arugula, roasted butternut squash, chèvre, candied walnuts, honey lime 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, oranges, honey citrus vinaigrette

V GF

\$7

Mediterranean Pasta Salad

pasta, artichoke heart, Kalamata olive, red onion, roasted red pepper, feta and Parmesan, lemon-herb vinaigrette

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

Local Farmers Market Salad

select local greens and vegetables, balsamic vinaigrette

V+ GF

\$7

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

Roasted Local Farmers Market Vegetables

V+ GF

\$8

Garlic Parmesan Whipped Potatoes

GF

\$6

Orzo Pilaf

with dried fruit and nuts

GF DF

\$7

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 sauce

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 -

Smoked Prime Rib

Dry rubbed and applewood smoked
served at a chef attended carving station

GF DF

\$25

Maple Glazed Wild Salmon

North Pacific caught. Vermont maple glaze

GF DF

\$23

Smoked Brisket

Black pepper and coffee rubbed. Smoked and sliced
house BBQ sauce

GF DF

\$20

Pork Ribs

Oregon natural raised, hardwood smoked with house barbeque sauce

GF DF

\$20

Apple Wood Smoked Chicken

thighs, drumsticks, house barbeque sauce

GF DF

\$14

Pulled Pork

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

DF

\$14

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

V+ GF DF

\$4

Classic Caesar Saladromaine, 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 sauce

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

Ciabatta Deli Tray

Genoa capicola, hard salami, ham and provolone cheese served with peperoncini, sliced tomatoes, red onion, lettuce, dijon, mayonnaise, house ciabatta, 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

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's 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.

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

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
Sonin 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 Rose	WA	\$25	\$280
Stoller	OR	\$40	\$460

Beer

IPA	Cans	1/6	1/4	1/2	OTHER	Cans	1/6	1/4	1/2
Bale Breaker Top Cutter	\$125	\$300	N/A	\$600	Blue Moon Wit	\$130	\$250	N/A	\$550
Bells Two Hearted	\$130	N/A	\$400	\$650	Grand Teton 208 Session Ale	\$120	\$250	N/A	\$500
Boneyard RPM	\$130	N/A	\$400	\$620	Iron Horse Irish Death	\$130	\$250	N/A	\$550
Georgetown Bodhizafa	\$130	N/A	N/A	\$620	Kettlehouse Cold Smoke	\$180	\$275	N/A	\$630
No-Li Big Juicy	\$125	\$300	N/A	\$600	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
HAZY					DOMESTIC/IMPORT				
Crux Glowstick	\$130	\$300	N/A	\$600	Bud Light	\$99	N/A	\$270	\$475
Highlander Strange Haze	\$125	\$250	N/A	\$575	Coors Light	\$99	N/A	\$290	\$500
10 Barrel Cloud Mentality	\$130	\$250	N/A	\$600	Miller Lite	\$99	N/A	N/A	\$500
					Modelo Especial	\$110	N/A	\$290	\$575
PALE					Pabst Blue Ribbon	\$99	N/A	N/A	\$475
Bale Breaker Daybreak	\$130	\$300	N/A	\$650	Pacifico	\$110	N/A	\$290	\$575
Georgetown Johnny Utah	\$130	N/A	N/A	\$650	Cider / Seltzer				
PFriem	\$130	\$320	N/A	N/A	Ace Pineapple Cider	\$130	\$300	N/A	\$650
Sierra Nevada	\$120	\$290	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
PILSNER					NON-ALCOHOLIC				
Bouy Czech	\$130	\$250	N/A	\$620	Althetic Upside Dawn Golden	\$120	N/A	N/A	N/A
Grand Teton Bluebird	\$130	\$250	N/A	\$600	Best Day Hazy IPA	\$120	N/A	N/A	N/A
Brickwest	\$130	\$290	N/A	\$600	Lagunitas IPNA	\$89	N/A	N/A	N/A
Fremont Golden	\$130	\$290	N/A	\$620	Sierra Nevada Hop Splash	\$120	N/A	N/A	N/A

BAR SELECTIONS

Bunny Hill Bar \$10 each

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

Midway Bar \$12 each

Absolut Vodka
 44 North Huckleberry Vodka
 Aviation Gin
 Goslings Black Seal Rum
 Hornitos Plata Tequila
 Bulleit Bourbon
 Knob Creek Bourbon
 Mi Campo Reposado Tequila

Black Diamond Bar \$14 each

Grey Goose Vodka
 Belvedere Vodka
 Hendricks Gin
 Codigo Tequila
 Cabo Wabo Tequila
 Gentleman Jack Tennessee Whiskey
 Jameson Irish Whiskey
 Maker's 46 Bourbon
 Chivas Regal

Fresh Tracks \$10 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, sweet & sour mix, ginger ale, coke, diet coke, sprite, orange juice, pineapple juice, grapefruit juice, or cranberry juice.

SPECIALTY COCKTAILS

Huckleberry Vodka Lemonade - Vodka, huckleberry magic, lemonade, lemon slices

Classic Margarita - Tequila, triple sec, lime juice, house simple syrup, lime wedge

Moscow Mule - Vodka, Gosling's ginger beer, lime juice, house simple syrup, lime wedge

Bees Knees - Gin, lemon juice, honey syrup

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 Puff Pastry

brie, strawberries, fresh mint drizzled with balsamic reduction **V**

Caprese Skewers

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

Argentine Beef Skewers

achiote lime marinade, chimichurri sauce **GF**

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**

Asian Vegetable Endive Boats

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

Stuffed Mushrooms

mushroom caps stuffed with duxelle cream cheese, herbs **V**

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**

Crab Cakes

Pacific crab blend pan seared and served with remoulade sauce

Cajun Prawn Canape

Cajun seared prawns, cilantro lime cream spread, cucumber **GF**

Displays Choose any FIVE selections

Garden Vegetable Crudités

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

Classic Cheese Display

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

Fruit Platter

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

Roasted Red Pepper Hummus

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

Artichoke Dip

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

Gourmet Meat & Cheese Display

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

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

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

Smoked Salmon

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

Swedish Meatballs

traditional style with demi-cream sauce

Mexican Dip Trio

guacamole, fire roasted salsa, elote-black bean, served with tortilla chips **GF**