



# Sky House

Catering Menu



## Plated Meals

Opens with a chef's selected Amuse Bouche.  
Choose one entrée with accompanied sides and one salad.

**\$54.95**

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

## Entrées

- choose one -

### Grilled Maple and Balsamic Glazed Pork Chop

Sweet potato hash, seasonal vegetable

### Hot Smoked Herb Crusted Salmon

Charred tomato vinaigrette, chive whipped potato, grilled asparagus, micro greens

### Coffee Crusted Filet of Beef with Velvet Chili Sauce

Beer braised black beans, southwestern corn pudding

### Meatless Option

### Wild Mushroom and Goat Cheese Strudel

Creamed spinach, roasted peppers in phyllo dough, rice pilaf, grilled vegetables

\*Option to substitute pork chop or filet for seitan for vegetarian guests

## Salads & Openers

- choose one -

### Arugula Salad

Seasonal berries, Gorgonzola, candied nuts, berry vinaigrette

### Caesar Salad

Garlic crouton, preserved lemon, Parmesan

### Watermelon Salad

Cotija cheese, spinach, pomegranate vinaigrette

### Roasted Beet Salad

Red wine vinaigrette, apple, goat cheese, mint

### Baby Boston Salad

Heirloom tomatoes, cucumber, buttermilk dressing

## Buffet Meals

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

**\$49.95**

additional sides \$2.95 | additional entrée \$5.95 | add passed hors d'oeuvres see pricing

## Carving Station

- choose one -

Traditional Slow Roasted Prime Rib

Marinated Grilled Tri-Tip Of Beef

Chimichurri Roast Pork Loin

Smoke Roasted Turkey Breast

Seitan

Vegetarian option

## Sides

- choose three -

Roasted Baby Potatoes with Fresh Herbs

Au gratin Style Potatoes with Cheddar and Green Chilies

Palouse Rice Pilaf with Lentils and Wild Rice

Red Rice and Beans (Cajun Style)

Orecchiette with Italian Sausage, Kale and Red Sauce

Baked Macaroni and Cheese

Grilled Seasonal Vegetable

Eggplant Parmesan

Baked Beans

Corn on the Cob with Lime and Cilantro

Seasonal Fruit Trays

Imported Meat and Cheese Boards

Hummus and Pita Bread with Warm Olives

Bread & Butter

All buffets include coffee, tea and water.

## Oven / Grill

- choose one -

### Grilled Sweet Italian Sausage

Red sauce, pepper, onion

### Grilled Kielbasa or Bratwurst

Sauerkraut, apples

### Roasted Quarter Chicken

Chimichurri or chili and Lime

### Grilled Firework Shrimp

Scallion, sesame

### Genoa Pork

Italian preparation of pork loin with Italian sausage, spinach and Parmesan rolled together and slow cooked in a red sauce

### Smokehouse Barbecued Pork Back Ribs

### Grilled Lemon and Honey Mopped Salmon

### Spanish Paella

Spain's signature stew, sausage, pork, shrimp, mussels, clams, saffron

### Eggplant Parmesan

Breaded eggplant, red sauce, Parmesan

## Salads

- choose one -

### Simply Greens

Tossed mix of assorted salad greens, lemon vinaigrette

### Potato Salad

Potatoes, green onions, celery, hard egg, mustard, mayo

### Tossed Cobb Salad

Turkey, avocado, Gorgonzola, tomato and crisp bacon, hard egg, charred tomato vinaigrette

### Tortellini Pasta Salad

Cheese tortellini, assorted cheeses, artichoke hearts, salami, olives, semi-dried tomato, pesto vinaigrette

### Arugula Salad

Seasonal berries, Gorgonzola, candied walnuts, berry vinaigrette

### Sante Fe Salad

Jicama, black bean, corn, grilled pineapple, lime-cilantro dressing

### Tabbouleh

Tomato, parsley, cucumber, mint, lemon

### Roasted Beet Salad

Spiced walnut, red wine vinaigrette, goat cheese, mint

All buffets include coffee, tea and water.

Do you have any questions? Please contact our group specialists at 208.263.9555 x2820 or email [groupsales@schweitzer.com](mailto:groupsales@schweitzer.com)

Gluten-free and dairy-free 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.

## 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

### Roasted Shrimp Cocktail

house-made cocktail sauce

### Grilled Chicken Chimichurri Skewers

chicken thighs with Argentinian marinade

### Flatbreads

herb roasted tomatoes, caramelized onion, and basil oil  
stone fruit, fresh mozzarella, and red wine reduction  
citrus marinated artichoke hearts & roasted peppers

### Grilled Asparagus

with Parmesan and balsamic reduction drizzle

## Chilled Morsels

### Antipasto Skewers

kalamata olive, pepperoncini, artichoke heart, salami, cheese,  
cherry tomato, and roasted bell pepper

### Smoked Salmon Stuffed Pasta

smoked salmon, lemon, herb cream cheese, chives

### Roasted Vegetable Escabeche Skewers

Spanish style marinated seasonal vegetables

### “Peaches and Cream”

burrata and peach skewer with red wine reduction

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

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## Displayed Hors d'Oeuvres

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

### Grazing Platters

choose one

gourmet meats and cheeses  
\$400 Domestic | \$600 Imported

fresh vegetable crudité  
\$185

combination  
\$275

accompanied by house-made pickles and condiments,  
assorted nuts, fruits, with crostini or crackers

### Vegetable Pinwheels

\$195

traditional hummus, roasted red peppers, cucumber,  
red onion, Kalamata olives, carrots, cherry tomatoes,  
and local mixed greens blend

### Shrimp Ceviche

\$275

cucumber, red onion, cilantro, jalapeño, lime,  
coconut milk, with house tortilla chips

### Beef Kabobs

\$320

grilled steak skewers with Romesco sauce

### Vegan Poke Platter

\$195

vegan spicy "tuna", Sriracha mayo, sesame seeds, scallions,  
with fried wonton crisps or rice paper