



Hors D'oeuvre Displays

Small serves 50 / Large serves 100

~ Assorted International and Domestic Cheese Display~

An assortment of the best cheeses possible Served with grapes, and a variety of crackers

Small \$100/ Large \$200

~Garden Vegetable Crudite~

The freshest vegetables in season Served with ranch dipping sauce

Small \$75/ Large \$150

~Beef Tenderloin Platter~

Seared medium rare beef Tenderloin served slightly chilled with a roma tomato relish, pickled onions, whole grain mustard, and crostini

Small \$225/ Large \$375

~ Fruits from Around the World~

A wonderful selection of fresh fruit, hand sliced and arranged beautifully

Small \$100/ Large \$200

~Traditional Antipasti Display~

A selection of marinated vegetables, olives, cherry peppers, pepperoncinis and Italian meats and cheeses

Small \$100/ Large \$200

~ Smoked Salmon Display~

Our smoked salmon display complete with red onions, hard boiled eggs, lemon wedges, capers, and assorted crackers

Small \$200/ Large \$375

~ Sliced Gourmet Meats and Cheeses~

Roast beef, ham, salami, and turkey arranged with an assortment of cheeses and condiments

Small \$125/ Large \$250

~A Selection of Pates and Terrines~

House pates served with chutney, prepared mustards and French baguettes

Small \$150/ Large \$275

Prices and menus subject to change

Additional fees may apply if contracted within 14 days of scheduled event.

An 18% service charge, 1% SMCA fee and State sales tax will be added to all applicable charges

Schweitzer Mountain Resort

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~ Seven Layer Dip~

Refried beans, sour cream, guacamole, salsa fresca, cheddar cheese, black olives and lettuce, layered and chilled, served with tortilla chips

Small \$75/ Large \$150

~ Hot Crab and Artichoke Dip~

Crabmeat, artichoke hearts and Gruyere cheese baked and served with French baguette slices

Small \$175/ Large \$325

~ French Express~

Crunchy French bread, brie cheese, smoked gouda, extra sharp cheddar, Fresh Grapes, Apples, Strawberries.

Small \$200/ Large \$375

~ Baked Brie Encroute~

Brie cheese wrapped in puff pastry dough baked to perfection and finished with sautéed granny smith apples and crostini

Small \$200/ Large \$400

~ Ceviche~

Traditionally prepared with the freshest fish available slowly marinated in lime juice and served with tortilla chips

Small \$200/Large \$375

~ Proscuitto Wrapped Honey Dew Melon~

A classic the world around, great for summer weddings, and hot afternoons

Small \$150/Large \$300

~ Toasted Pita Points~

A vegetarians delight, served with hummus, cucumber, tomato, and sprouts

Small \$100/Large \$200

~ Tomato, basil and fresh mozzarella~

Served on French bread crostini with cracked pepper, sea salt, and balsamic vinegar

Small \$150/Large \$300

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