



Wedding Buffet Selections

An 18% service charge, 1% SMCA fee and sales tax will be added to all applicable charges.
Prices are quoted per person with a service time of 1 hour, and a 20 person minimum.

Maple Smoked Pork Loin and Sage Roasted Chicken

Pork Loin is slow roasted with a mustard pecan crust and apples.

Chicken is served with sautéed crimini mushrooms in a sage-infused chicken jus.

Scalloped potatoes

Seasonal vegetables

Mixed greens salad served with house vinaigrette and creamy house dressing

Caesar salad

Fresh rolls and butter

Coffee & tea service

\$19.95 per person

Traditional Turkey & Ham Dinner

A Traditional Dinner for a Special Event. Chef attended carving station included.

Stuffing

Mashed potatoes and gravy

Cranberry sauce

Seasonal vegetables

Mixed greens salad served with house vinaigrette and creamy house dressing

Fresh rolls and butter

Coffee & tea service

\$22.95 per person

Herb Baked Pacific Steelhead & Lemon Chicken

Nothing says the northwest quite like fresh Steelhead, cut fresh and baked with an assortment of garden herbs. The lemon chicken completes this meal with a wonderful citrus undertone.

Five grain pilaf

Seasonal vegetables

Mixed greens salad served with house vinaigrette and creamy house dressing

Fresh green bean and cucumber salad

Fresh rolls and butter

Coffee & tea service

\$25.95 per person

Wild Northwest Halibut

Fresh Halibut baked with capers, tomato, olive oil, garlic, lemon juice, white wine and fresh herbs.

Five grain pilaf

Seasonal vegetables

Mixed greens salad served with house vinaigrette and creamy house dressing

Fresh green bean and cucumber Salad

Fresh rolls and butter

Coffee & tea service

\$31.95 per person

Grilled Beef Tenderloin with Béarnaise Sauce & Chicken Marsala

A sensational north Idaho duo.

Schweitzer promotes hormone and growth stimulant free beef.

Mashed potatoes

Seasonal vegetables

Mixed greens salad with house vinaigrette and creamy house dressing

Caesar salad

Fresh rolls and butter

Coffee & tea service

\$36.95 per person

Gorgonzola Filet & Grilled Steelhead

Combining the best of what our area has to offer! Fresh northwest Steelhead paired with hormone free beef filet, topped with gorgonzola and oven dried tomatoes.

Roasted red potatoes

Seasonal vegetables

Mixed greens salad with lemon herb vinaigrette and creamy house dressing

Caesar salad

Fresh rolls and butter

Coffee & tea service

\$37.95 per person

Prime Rib Dinner

A Schweitzer favorite! Marinated overnight and slow roasted to perfection.

10 ounce cuts are served medium-rare.

Chef attended carving station included.

Au jus and horseradish sauce

Baked potato with sour cream and chives

Seasonal vegetables

Mixed greens salad served with house vinaigrette and creamy house dressing

Caesar salad

Fresh rolls and butter

Coffee & tea service

\$38.95 per person

Carving Selections

- Rosemary Roasted Turkey Breast (Serves 50) \$300
- Slow Roasted Prime Rib cooked medium rare (Serves 50) \$500
- Steamship of Beef (Serves up to 100) \$425
- Steelhead Trout Encroute (Serves 30) \$275
- Honey Roasted Ham (Serves 50) \$250
- Roasted Leg of Lamb (Serves 50) \$300
- Bourbon Mustard Roast Pork Loin (Serves 50) \$275