



Sky House

Catering Menu



PLATED MEALS

Opens with a chef's selected Amuse Bouche.

Choose one entrée with accompanied three sides and one salad.

\$74.50

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

Spiced Roasted Beet

Arugula, citrus vinaigrette, goat cheese,
almond honeycomb

GF DFO

Caesar

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

GFO DFO

House Salad

Local mixed greens blend, herb vinaigrette,
cherry tomatoes, 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.

\$78.50

additional sides \$4.25 | additional entrée \$7.50
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.

\$19.50

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.

Grazing Platters

- choose one -

Gourmet Meats and Cheeses
\$455 Domestic | \$685 Imported

Fresh Vegetable Crudité
\$199

Combination
\$315

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

Vegetable Pinwheels

\$219

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

Shrimp Ceviche

\$325

Cucumber, red onion, cilantro, jalapeño, lime,
coconut milk, with house tortilla chips
GF DF

Beef Kabobs

\$375

Grilled steak skewers with Romesco sauce
GF DF

Vegan Poke Platter

\$219

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

SUMMER BRUNCH

Egg Frittata

\$25.50

Onion, bell pepper, aged white cheddar

Pancake Bar

\$26.50

Assorted syrups, fresh berries, whipped cream

Smoked Salmon Hash

\$28.50

House potatoes, onions, capers, lemon

Eggs Benedict Bake

\$31

English muffin pieces, quiche base, topped with Canadian bacon and hollandaise sauce

Add-on to any selection above

Fresh Fruit

\$6.50

Bacon or Sausage

\$6.50

Yogurt & Granola

\$5.50

Bread Pudding

\$8

BRUNCH SELECTIONS

Early Bird

\$29.50

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

Late Riser

\$40.50

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

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.

SUMMER LUNCH

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

\$32.50

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

SUMMER LUNCH CONTINUED

Larger Plates

- choose three -

Bacon Sandwich or Wrap

House cured bacon, pesto, aged white cheddar, arugula, on sourdough
GFO DFO (no GF wrap option)

Summit Club

Roasted turkey breast, bacon, lettuce, tomato, pickled onion, sambal aioli, on sourdough
GFO DF

Loaded Veggie Wrap

Basil aioli, roasted red peppers, cucumber, red onion, local mixed greens blend, carrots, cherry tomatoes
DF

Stromboli

Traditional: Salami, pepperoni, ham and mozzarella served with marinara
Veggie: bell pepper, red onion, mushroom, olive, served with a creamy pesto
DFO

Baked Penne Pasta

Creamy pesto sauce, sun-dried tomatoes, onion, garlic, spinach, topped with mozzarella
DFO

Paella

Saffron rice, roasted bell peppers, parsley and grilled lemon
topped with your choice below

Chicken and Chorizo

Veggie

NW

(smoked salmon and shellfish)
GF DF

DESSERTS

Prices are per person.

Allergen friendly options available at an additional cost.

Fudge Brownies
\$8

Sea Salted Brown Butter Chocolate Chip Cookie
\$7

Seasonal Fruit Cobbler
\$10

ADD ON Ala Mode
\$2

Whites

Chardonnay

		Bottle	Case
Bogle	CA	\$22	\$240
Waterbrook	WA	\$32	\$330
Kendall Jackson Avant	CA	\$35	\$400
Jam Butter	CA	\$40	\$460
Browne Bitner Estate	WA	\$50	\$585

Sauvignon Blanc

		Bottle	Case
Bogle	CA	\$22	\$240
The Better Half	NZ	\$30	\$345
Waterbrook	WA	\$32	\$350
Browne Bitner Estate	WA	\$40	\$460
Cade	CA	\$80	\$945

Pinot Gris/Grigio

		Bottle	Case
Bogle	CA	\$22	\$240
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	OR	\$60	\$700

Sparkling

		Bottle	Case
Flama D'Or Cava	SPAIN	\$25	\$280
Zonin Prosecco	ITALY	\$30	\$340
Treveri Blanc De Noir Brut	WA	\$45	\$525
Browne Bitner Estate Brut	WA	\$48	\$560

Reds

Cabernet Sauvignon

		Bottle	Case
Bogle	CA	\$22	\$240
Canoe Ridge, Expedition	WA	\$32	\$370
Browne Family "Heritage"	WA	\$35	\$400
Hedges	WA	\$40	\$440
Saviah Cellars Barbera	WA	\$60	\$700
Browne Bitner Estate	WA	\$75	\$885

Pinot Noir

		Bottle	Case
Bogle	CA	\$22	\$240
Noble Vines	CA	\$30	\$345
Battle Creek, Unconditional	OR	\$35	\$400

Other Reds

		Bottle	Case
Waterbrook Merlot	WA	\$32	\$350
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	\$32	\$350
Hedges Organic Red Blend	WA	\$35	\$410
Morgan "Cotes Du Crows"	CA	\$35	\$400
Matchbook Arsonist	CA	\$38	\$440
The Walls "Stanley Groovy"	CA	\$60	\$680

Rosé

		Bottle	Case
Waterbrook Rosé	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	\$130	\$300	N/A	\$650	Blue Moon Wit	\$130	\$250	N/A	\$550
Crux Grade A	\$130	\$300	N/A	\$600	Grand Teton 208 Session Ale	\$120	\$275	N/A	\$500
Boneyard RPM	\$130	N/A	\$400	\$620	Iron Horse Irish Death	\$130	\$260	N/A	\$600
Georgetown Bodhizafa	\$130	\$260	N/A	\$620	Kettlehouse Cold Smoke	\$180	\$290	N/A	\$650
No-Li Big Juicy	\$130	\$300	N/A	\$600	MickDuff's Blonde Ale	N/A	\$330	N/A	\$650
					Mac N Jacks African Amber	\$130	\$330	N/A	\$650
					Bitterroot Huckleberry Honey	\$130	\$260	N/A	\$650
HAZY					DOMESTIC/IMPORT				
Crux Glowstick	\$130	\$300	N/A	\$600	Bud Light	\$99	N/A	\$290	\$500
Highlander Strange Haze	\$125	\$250	N/A	\$575	Coors Light	\$99	N/A	\$290	\$525
10 Barrel Cloud Mentality	\$130	\$250	N/A	\$600	Miller Lite	\$99	N/A	N/A	\$525
					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	\$260	N/A	\$620	Cider / Seltzer				
PFriem	\$130	\$320	N/A	\$650	No- Li Huckleberry Seltzer	\$110	\$290	N/A	\$600
Sierra Nevada	\$130	\$300	N/A	\$650	Yonder Blackberry Sage Cider	\$200	\$340	N/A	\$670
					Yonder Dry Cider	\$200	\$340	N/A	\$670
PILSNER					White Claw Seltzer	\$127	N/A	N/A	N/A
Buoy Czech	\$130	\$250	N/A	\$620	NON-ALCOHOLIC				
Icicle	\$130	\$400	N/A	\$650	Athletic Upside Dawn Golden	\$120	N/A	N/A	N/A
Brickwest	\$130	\$300	N/A	\$650	Athletic Run Wild IPA	\$120	N/A	N/A	N/A
Fremont Golden	\$130	\$290	N/A	\$620	Athletic Light Copper Cervesa	\$120	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 Beam Bourbon

Midway Bar \$13 each

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

Black Diamond Bar \$14 each

Grey Goose
 Belvedere Vodka
 Hendricks Gin
 Herradura Silver
 Hornito's Anjeo Tequila
 Jameson Irish Whiskey
 Maker's Mark Bourbon
 Bulleit 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

Specialty Cocktails

Huckleberry Vodka Lemonade \$12 each
 Vodka, huckleberry magic, lemonade, lemon slices

Classic Margarita \$12 each
 Tequila, triple sec, lime juice, house simple, lime wedge

Moscow Mule \$12 each
 Vodka, Gosling's ginger beer, lime juice, house simple, lime wedge

Bees Knees \$12 each
 Gin, lemon juice, honey syrup

Lake View Margarita \$14 each
 Hornitos Tequila, house-made spicy tart cranberry-jalapeño simple, triple sec, house sour mix, finished with a salted rim, lime wedge

Skyhound \$12 each
 Tito's Vodka, pressed grapefruit juice, with a dash of salt

Mocktails

Pine Valley Pop - 9
 Pink peppercorns, pineapple juice, olive brine, lime juice, simple, soda

Huckleberry Limeade - 9
 Fresh mint, house huckleberry mix, soda, lime

Non-Alcohol Drinks

Huckleberry Lemonade
 Single \$3.5 | Gallon \$56

Lemonade
 Gallon \$42

Coke, Diet Coke and Sprite
 Available for \$3.50

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