



# Wedding Menu



## Passed

Minimum 3 selections required for passed service.

### Strawberry Puff Pastry \$6

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

### Caprese Skewers \$5

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

### Argentine Beef Skewers \$6.5

achiote lime marinade, chimichurri sauce **GF**

### Chicken Yakitori \$6

marinated dark meat chicken skewers, lightly seasoned with sea salt, tamari, and grilled to perfection **GF DF**

### Traditional Tomato Bruschetta \$5

toasted baguette topped with a traditional mix of tomatoes, capers, shallots, herbs and olive oil **V**

### Asian Vegetable Endive Boats \$4.5

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

### Stuffed Mushrooms \$5

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

### Ahi Tuna Poke \$8

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 \$9.5

Pacific crab blend pan seared and served with remoulade sauce

### Cajun Prawn Canape \$7.5

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**

### 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**

Passed Hors d'Oeuvres price is per person. Quantities of each selection must accommodate your guest count.

## BUFFET SELECTIONS

Choose a minimum of two entrées, two sides, and one salad option.  
Entrées include rustic breads with sweet cream butter.

## SIGNATURE ENTRÉES

- choose two -

### Pacific Halibut

baked filet topped with lemon, caper, tomato cream sauce

GF

\$31

### Crab & Brie Stuffed King Salmon

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

\$27

### Sockeye Salmon

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

GF

\$24

### Prime Rib

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

GF DF

\$27

### Tri-Tip

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

GF DF

\$19

### 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

\$15

### Roasted Chicken

topped with lemon, rosemary infused chicken jus

GF DF

\$15

### Grilled Vegetable Stacks

marinated portobello mushroom, seasonal vegetables,  
with Romesco sauce

GF V+

\$14

### Manicotti

stuffed with herb ricotta, baked with a roasted  
tomato sauce, topped with sautéed wild mushrooms

V

\$14

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## 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

**Garlic Green Beans**

V GF

\$5

**Honey Buttered Carrots**

V GF

\$5

**Roasted Brussels Sprouts**

V+ GF

\$5

**Baked Cheesy Cauliflower**

V GF

\$6

**Roasted Seasonal Vegetables**

V+ GF

\$5

**Rice Pilaf**

GF DF

\$4

**Scalloped Potatoes**

V

\$6

**Roasted Rosemary Potatoes**

V+ GF

\$4

**Garlic Parmesan Whipped Potatoes**

GF

\$6

**Orzo Pilaf**

with dried fruit and nuts

GF DF

\$7

**DESSERTS**

- add a dessert to any buffet for \$7 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



Choose a minimum of two entrées, two sides, and one salad option.  
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

\$27

### Maple Glazed Wild Salmon

North Pacific caught. Vermont maple glaze

GF DF

\$24

### Smoked Brisket

black pepper and coffee rubbed. Smoked and sliced  
house barbeque sauce

GF DF

\$20

### Pork Ribs

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

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**BARBEQUE SIDE DISHES**

- choose two -

**Brown Sugar Baked Beans**\$4  
GF DF**Baked Macaroni and Cheese**\$4  
V**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 Salad**mixed greens, carrot, cucumber,  
grape tomato, house dressings  
V+ GF  
\$4**Classic Caesar Salad**romaine, Parmesan, crouton,  
Caesar dressing  
GF Option  
\$4**DESSERTS**

- add a dessert to any barbeque buffet for \$7 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

## Lunch Buffet Platters & Trays

### The Club Platter

classic turkey club quartered on assorted breads with smoked bacon, lettuce, tomato and mayonnaise,  
\$16.95

### Classic Deli Tray

sliced turkey, roast beef, ham, and pastrami, cheddar, provolone, and Swiss cheese, hoagie rolls lettuce, tomato, onion, mayo, dijon  
\$16.95

### Garden Lunch Salad Bar

spring mix, romaine, tomatoes, onion, carrot, mushroom, cucumber, peperoncini, artichoke hearts, hard boiled egg, bacon, croutons, blue cheese crumbles, ranch dressing and house vinaigrette, multi grain rolls  
\$15.95

### Ciabatta Deli Tray

Soppressata, capicola, hard salami, provolone cheese served with peperoncini, sliced tomatoes, red onion, lettuce, stone ground mustard, mayo, house ciabatta  
\$16.95

### BBQ Pulled Pork Tray

slow cooked pulled pork, house-made BBQ sauce, served with Kaiser rolls, cheddar cheese, pickled red onions  
\$16.95

### BLT Platter

traditional BLT on toasted sourdough, hardwood smoked bacon, sliced tomatoes, lettuce, mayo  
\$16.95

## Ala Carte Lunch Sections

The following items may be added ala carte to your menu for an additional charge per person.

### Homemade Soup

clam chowder, tomato bisque, chicken noodle, beef & barley, minestrone, or butternut squash  
\$6

### Fresh Fruit Salad

\$4

### Italian Pasta Salad

V

\$5

### Potato Salad

V DF

\$5

### Fresh Baked Items

cookies, brownies or muffins  
\$4

### Potato Chips

Tim's, Doritos or Lays products charged based on consumption  
\$3

### Assorted Soft Drinks and Water

charged based on consumption  
\$3

All lunch stations also include iced tea or lemonade.

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## 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.

\$25.95

### Turkey Club

smoked turkey, crisp bacon, sprouts, tomato, provolone cheese served on multi-grain bread

### Smoked Ham

honey smoked ham, Swiss cheese, topped with lettuce tomato and onion, served on a hoagie roll

### Italian

soppressata, capicola, salami, provolone cheese, topped with lettuce, tomato, onion, peperoncini and finished with Italian vinaigrette, served on a ciabatta deli roll

### Garden Choice

Provolone, Swiss, red pepper, lettuce, sprouts, tomato, onion, cucumber, and dijonnaise, served on multi-grain bread

### Roast Beef

slow roasted beef, provolone, lettuce, tomato, onion, hoagie roll

## Snacks & Break-Time

### Game Break

popcorn, peanuts, pretzels, jelly beans, M&M's

\$12.95

### Healthy Afternoon

vegetable crudités and hummus, juice, granola bars, apples, bananas, fresh baked oatmeal raisin cookies

\$12.95

### Salty & Sweet

M+M's, brownie bites, salted nuts, pretzels, chocolate covered espresso beans, dried fruits

\$13.95

### Gourmand

crunchy French bread, grapes, apples, Brie cheese, extra sharp cheddar, smoked Gouda, almonds

\$14.95

### Fiesta Time

tortilla chips, with red & green salsas, guacamole, queso dip, jalapeños

\$15.95

### Trail Mix Bar

build your own bar with assorted nuts, dried fruits, and candies

\$13.95

**Continental Breakfast Buffet**

fresh seasonal fruit, vanilla yogurt, house granola,  
homemade muffins, assorted breakfast pastries

\$14.95

**Pancake Breakfast**

homemade buttermilk pancakes served with syrup,  
choice of ham steak, sausage link or smoked bacon,  
plus fresh fruit and home fries

\$16.95

**The Traditional Breakfast**

scrambled eggs, choice of ham steak, sausage link, or smoked bacon,  
plus home fries, assorted breakfast pastries

\$15.95

**Western Frittata**

ham, red and green bell peppers, onions, cheddar cheese,  
served with home fries, fresh fruit, house made muffins, assorted breakfast pastries

\$15.95

**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

\$18.95

**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  
\$25.95

## 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  
\$32.95

All brunch buffets also include orange juice service.

## Whites

### Chardonnay

		Bottle	Case
Bogle	CA	\$22	\$240
Waterbrook	WA	\$32	\$350
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
Hedges, Organic	WA	\$30	\$345
Canoe Ridge, Expedition	WA	\$32	\$370
Browne Family "Heritage"	WA	\$35	\$400
Saviah Cellars Barbera	WA	\$60	\$700
Browne Bitner Estate Cab Sauv	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
Morgan "Cotes Du Crows"	CA	\$35	\$400
Matchbook Arsonist	CA	\$38	\$440
The Walls "Stanley Groovy"	CA	\$60	\$680

### Rosé

		Bottle	Case
Waterbrook Rose	WA	\$25	\$280
Stoller	OR	\$40	\$460

## Beer

<b>IPA</b>	<b>Cans</b>	<b>1/6</b>	<b>1/4</b>	<b>1/2</b>	<b>OTHER</b>	<b>Cans</b>	<b>1/6</b>	<b>1/4</b>	<b>1/2</b>
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
<b>HAZY</b>					<b>DOMESTIC/IMPORT</b>				
Bale Breaker Dustbound	\$130	\$300	N/A	\$650	Bud Light	\$99	N/A	\$290	\$500
Highlander Strange Haze	\$130	\$250	N/A	\$600	Coors Light	\$99	N/A	\$290	\$525
10 Barrel Cloud Mentality	\$130	\$250	N/A	\$620	Miller Lite	\$99	N/A	N/A	\$525
<b>PALE</b>					Modelo Especial	\$110	N/A	\$290	\$575
Bale Breaker Daybreak	\$130	\$300	N/A	\$650	Pabst Blue Ribbon	\$99	N/A	N/A	\$475
Georgetown Johnny Utah	\$130	\$260	N/A	\$620	Pacifico	\$110	N/A	\$290	\$575
PFriem	\$130	\$320	N/A	\$650					
Sierra Nevada	\$130	\$300	N/A	\$650	<b>Cider / Seltzer</b>				
<b>PILSNER</b>					No- Li Huckleberry Seltzer	\$110	\$290	N/A	\$600
Buoy Czech	\$130	\$250	N/A	\$620	Yonder Blackberry Sage Cider	\$200	\$340	N/A	\$670
Icicle	\$130	\$400	N/A	\$650	Yonder Dry Cider	\$200	\$340	N/A	\$670
Brickwest	\$130	\$300	N/A	\$650	White Claw Seltzer	\$127	N/A	N/A	N/A
Fremont Golden	\$130	\$290	N/A	\$620	<b>NON-ALCOHOLIC</b>				
					Athletic Upside Dawn Golden	\$120	N/A	N/A	N/A
					Athletic Run Wild IPA	\$120	N/A	N/A	N/A
					Athletic Light Copper Cervesa	\$120	N/A	N/A	N/A
					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  
Rumple Minze  
Jim Beam 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  
Gentleman Jack Tennessee Whiskey  
Jameson Irish Whiskey  
Maker's 46 Bourbon  
Chivas Regal

**Fresh Tracks** \$12 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-ALCOHOL MOCKTAILS

**Signature Huckleberry Lemonade** \$6 each  
Mountain huckleberries, lemon, house simple syrup

**Alpine Spritzer** \$5 each  
Grapefruit, rosemary simple syrup, lemon, sparkling water

**Wild Berry Bramble** \$6 each  
Raspberries, blackberries, ginger, mint, house simple syrup

**Mountain Mojito** \$6 each  
Cucumber, mint, house simple syrup, lime, sparkling water

**Strawberry Basil Bliss** \$5 each  
Strawberry, basil simple syrup, lemon, sparkling water

### NON-ALCOHOL DRINKS

**Lemonade**  
Gallon \$35

**Punch**  
Gallon \$35

**Hot Chocolate**  
Gallon \$35

**Coke, Diet Coke and Sprite**  
Available for \$3.50

**Dasani Water**  
20oz bottles \$2

**Martinelli Sparkling Cider**  
\$100 case

**Extend Coffee Service**  
Add an additional 4 hours  
\$1.50 per person